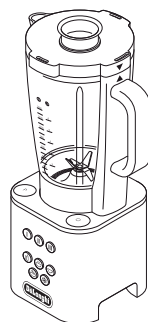




BLENDER
INSTRUCTIONS FOR USE
SAVE THESE INSTRUCTIONS

MÉLANGEUR
MODE D'EMPLOI
CONSERVEZ CE MODE D'EMPLOI

BATIDORA
INSTRUCCIONES PARA EL USO
REPASE Y GUARDE ESTAS INSTRUCCIONES
LEA CUIDADOSAMENTE ESTE INSTRUCTIVO ANTES DE USAR
SU APARATO



MODEL/MODÈLE/MODELO
DBL650

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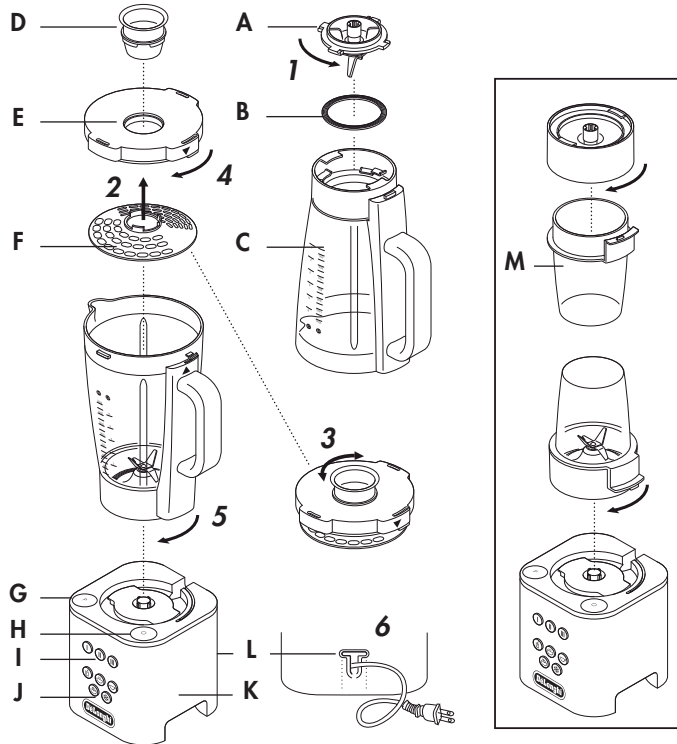
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ELECTRONIC CHARACTERISTICS/CARACTÉRISTIQUES ÉLECTRONIQUES
CARACTERÍSTICAS ELECTRICAS
120V~60HZ 600W



DESCRIPTION

- A blade unit
- B sealing ring
- C carafe
- D filler cap
- E locking lid
- F filter
- G pulse button
- H OFF button
- I speed control buttons
- J pre-program buttons
- K power unit
- L cord storage
- M Optional mini chopper/mill



DESCRIPTION DE L'APPAREIL

- A ensemble porte-lames
- B bague d'étanchéité
- C gobelet
- D bouchon de remplissage
- E couvercle de fermeture
- F filtre
- G bouton pulse
- H bouton OFF
- I boutons de commande de la vitesse
- J boutons de programmes pré-réglés
- K bloc d'alimentation
- L compartiment range-cordon
- M mini hachoir / broyeur en option



DESCRIPCIÓN

- A unidad de corte
- B anillo de cierre
- C jarra
- D tapón de llenado
- E tapa de cierre
- F filtro
- G botón intermitente (pulse)
- H botón de desconexión (OFF)
- I botones del control de velocidad
- J botones de preprogramación
- K bloque motor
- L recogecables
- M Accesorio mini picadora/molino

IMPORTANT SAFEGUARDS



When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- After removing the packaging, make sure the product is complete and undamaged. If in doubt, do not use the appliance and contact a qualified professional only.
- The plastic bag containing the product must not be left within reach of children as it represents a potential hazard.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified professional. The use of adapters, multiple sockets and/or extensions is not recommended. If their use is unavoidable, only adapters, multiple sockets and extensions complying with current safety standards and regulations should be used, taking care not to exceed the power limit indicated on the adapter and/or extension.
- In the event of malfunction, contact an authorized service center only.
- The appliance must be used only for those purposes for which it was specifically designed. Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage caused by inappropriate, incorrect or irresponsible use of the appliance and/or repairs carried out by unqualified persons.
- Make sure that hands, hair, clothing and kitchen utensils are clear of the container before starting the appliance. The blades can cut. Handle with care.
Special attention must be paid to the following fundamental safety rules:
- NEVER use the blender empty.
- Never touch the appliance with wet or damp hands.
- Never use the appliance with bare or damp feet.
- Never unplug the appliance by pulling the power cable.
- Protect the appliance from atmospheric agents (rain, sun, frost, etc).
- Never allow children or unfit persons to use the appliance without supervision.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Never allow children to play with the appliance.
- Unplug the appliance from the outlet when not in use.
- Never leave the appliance on unnecessarily, as it is a potential source of danger.
- To protect against risk of electrical shock never immerse the appliance in water.
- If the cord or plug is damaged it must, for safety reasons, be replaced by De'Longhi or an authorized De'Longhi service center.
- Before cleaning, servicing, before putting on or taking off parts disconnect the appliance by unplugging from the outlet.
- If the appliance breaks down, malfunctions is dropped or damage in any manner, turn it off. Do not tamper. For any repairs, contact an authorized service center only and insist on the use of original spare parts and accessories.
- When the appliance is to be discarded, after unplugging from the outlet, cut the cable to make the appliance unusable.
- Save these instructions in a safe place for future reference.
- Avoid contacting moving parts.
- The use of attachments not recommended by the manufacturer may cause bodily injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord come in contact with hot surfaces, including the stove.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to person or damage to the blender. A scraper may be used but must be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.
- Always operate blender with cover in place.
- When blending hot liquids, remove filler cap from cover.
- Check carafe for presence of foreign objects before using.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

A short power cord is provided to reduce the risk resulting from entanglement or tripping over a longer cord. Longer detachable power supply cords are available and may be used if care is exercised in their use. If a longer detachable power cord or extension cord is used the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally. The electrical rating of the appliance is listed on the bottom of the unit. If the appliance is of the grounded type, the extension cord should be a grounded type 3 wire cord. This appliance has a polarized outlet. One blade is wider than the other. To reduce the risk of electrical shock this plug will fit in a polarized outlet only one way. If the plug does not fit, fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAFETY INSTRUCTIONS

Use your blender for soups, sauces, drinks, pâtés, mayonnaise, dressings etc.

- Allow all liquids to cool to room temperature before placing them in the blender.

Switch off and unplug:

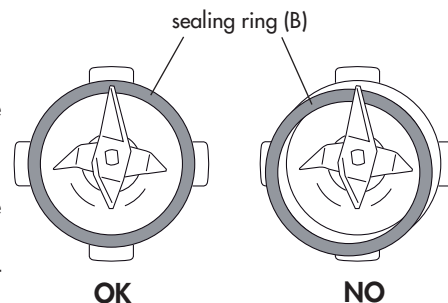
- before fitting or removing parts
- after use
- before cleaning.
- Keep hands and utensils out of the blender when it's on the power unit.
- Don't touch the sharp blades.
- Never let the power unit, cord or plug get wet.
- Never use a damaged machine. Get it checked or repaired: see 'service'.
- Never use an unauthorized attachment.
- Never leave the machine on unattended.

When removing the blender from the power unit:

- wait until the blades have completely stopped;
- don't accidentally unscrew the carafe from the blade unit.
- Never run the blender empty.
- Always unplug your blender when not in use.
- Only operate the blender with the lid in place.
- Important - The lower part of the carafe is fitted during manufacturing and no attempt should be made to remove it.
- Misuse of your blender can result in injury.

TO USE YOUR BLENDER

- 1 Disassemble all parts and wash thoroughly before using (see page 6 for cleaning instructions).
2. To reassemble the carafe fit the sealing ring (B) on the outer edges of the blade unit (A) ensuring the seal is fully located under the rim of the blade unit. Leaking will occur if the seal is damaged or not fitted correctly.



3. Hold the underside of the blade unit (A) and insert the blades into the bottom of the carafe - turn counterclockwise to lock making sure the arrows match the line located on the locking grips.

4. Put your ingredients into the carafe.

5. Clip the filter (F) to the lid by pressing it into underside of the lid where the filler cap (D) is located.

- The filter has two sieve sizes to filter out any fibrous or unprocessed ingredients when pouring.

- Turn the filler cap (D) to change the sieve size selected over the spout area (3).

6. Fit and lock the lid by turning clockwise (4) - ensure that the arrow on the lid lines up with the line marked on the carafe. The blender will not operate if the lid is not fitted or not locked correctly.

7. Place the blender onto the power unit and turn clockwise to lock (5).

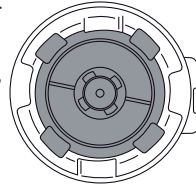
8. Select the required program or speed and the button will light up.

Choose from the following options:

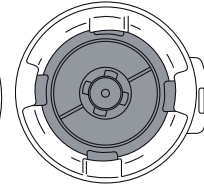
- Select one of the 5 pre-programmed buttons. The blender will switch off automatically at the end of the pre-set time. If you wish to stop before the pre-set time, press the same button again or press the off button.

- Select one of the manual speed options - HIGH (III), MEDIUM (II) or LOW Speed (I). At the end of blending press the OFF "0" button. The

- Pulse button - operates the motor in a start/stop action. The pulse will operate for as long as the button is held down.



Blade unit incorrectly fitted



Blade unit correctly fitted

OPTIONAL MINI CHOPPER / MILL ACCESSORY

Good for chopping smaller portions quickly for the best consistency.

600W rating is achieved with this optional Mini Chopper / Mill accessory

1 Put your ingredients into the jar. Fill it no more than half full.

2 Make sure the sealing ring is correctly fitting on the blade unit.

3 Turn the blade unit upside down. Lower it into the jar, blades down.

4 Screw the blade unit onto the jar until the arrow on the side of the blade unit matches the line located on the side of the jar.

5 Place the mill onto the power unit and turn clockwise to lock.

6 Press pulse or select a speed to begin chopping. At the end of chopping, press the OFF "0" button.

7 After chopping, turn mill upside down and remove blade unit by turning it counterclockwise.

8 Clean as described for the blender carafe.

SATAY MARINADE

- 450g room temperature honey

- 11g of sliced and deseeded green chilli

- 1 tea spoon (approx 16g) of crunchy peanut butter (room temp)

Place all ingredients in mill and process as indicated above. Marinate cubes of chicken, pork or beef for 1-4 hours. Place cubes on soaked bamboo skewers. Grill skewers about 5 minutes per side.






Additional seasonings can be added to the marinade based on your taste preferences: soy sauce, garlic, cumin, lime juice, onion, ginger, turmeric, curry powder, vinegar

IMPORTANT

- The maximum power rating is based on the optional mill accessory.
- To ensure long life of your blender, never run it for longer than 60 seconds. Switch off as soon as you've got the right consistency.
- Don't process spices – they may damage the plastic.
- The machine won't work if the blender is fitted incorrectly.
- Don't put dry ingredients into the blender before switching on. If necessary, cut them into pieces; remove the filler cap; then, with the machine running, drop them through one by one. Keep your hand over the opening. Empty regularly.
- Don't use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 54 oz (1.6L) or more than 27 oz (800ml) for frothy liquids like milkshakes.
- Smoothie recipes - never blend frozen ingredients that has formed a solid mass during freezing, break it up before adding to the carafe.
- Always ensure that the filter is fitted to the lid assembly before use.

HINTS

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the machine running, pour the oil down slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If it's difficult to process, add more liquid.

pre-program setting speed chart			
During operation of the pre-program settings a change in speed may be noted - this is normal			
pre-program setting	usage	max qty	pre-set operating time
	Drinks	54-oz (1.6L)	30 secs
	Frothing milk	27-oz (800ml)	
	Smoothie drinks Place the fresh fruit and liquid ingredients in first (includes yogurt, milk and fruit juices). Then add ice or frozen ingredients (includes frozen fruit, ice or ice cream)	34-oz (1L)	
	Mayonnaise	1 egg 5-oz (150ml) oil	
	All types of soup mixes	54-oz (1.6L)	25 secs
	All types of batter/light sauce mixes and scrambled eggs	34-oz (1L)	10 secs
	Fruit and vegetable purées (add liquid if difficult to process). Chopping e.g. nuts, breadcrumbs and cookie crumbs etc. Note: Slow start when program selected	1 cup (230g) 1/2 cup (115g)	25 secs
	Ice Crushing Automatic pulsing action	6 cubes	15 secs

CLEANING

- Always switch off, unplug and dismantle before cleaning.
- Empty the carafe before unscrewing it from the blade unit.
- Do not place any parts in the dishwasher.
- Any other servicing should be performed by an authorized service representative.

Power unit

- Wipe with a damp cloth, then dry.
- Store excess cord in the storage area at the back of the power unit (6).

Blade unit

- 1 Remove the blade unit from out of the carafe by turning clockwise to release.
- 2 Remove and wash the sealing ring.
- 3 Don't touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. Don't immerse the blade unit in water.

Other parts

Wash by hand, then dry.

TROUBLESHOOTING

Problem	Cause/Solution
The blender is plugged in but there is no power.	Make sure lid and base are both locked into position. If they are not both in place, the unit will not work.
The blade unit is difficult to remove.	Make sure hands are completely dry and turn the blade unit clockwise. If it is still difficult to remove, try using a silicon jar opener to help with the grip.
The carafe is leaking from the bottom.	The sealing ring is not in place or the blade unit is not locked tight enough. Ensure that the sealing ring is in tacked and the blade unit is fully locked.
The carafe is leaking from the top.	The carafe is filled beyond capacity.
Consistency of blending is unsatisfactory.	The mixture may have too much ice or may be too thick. Slowly add more liquid to the mixture until the desired consistency is achieved.



LIMITED WARRANTY

This warranty applies to all products with De'Longhi or Kenwood brand names.

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 800-322-3848 or log onto our website at www.delonghi.com.

For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

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