



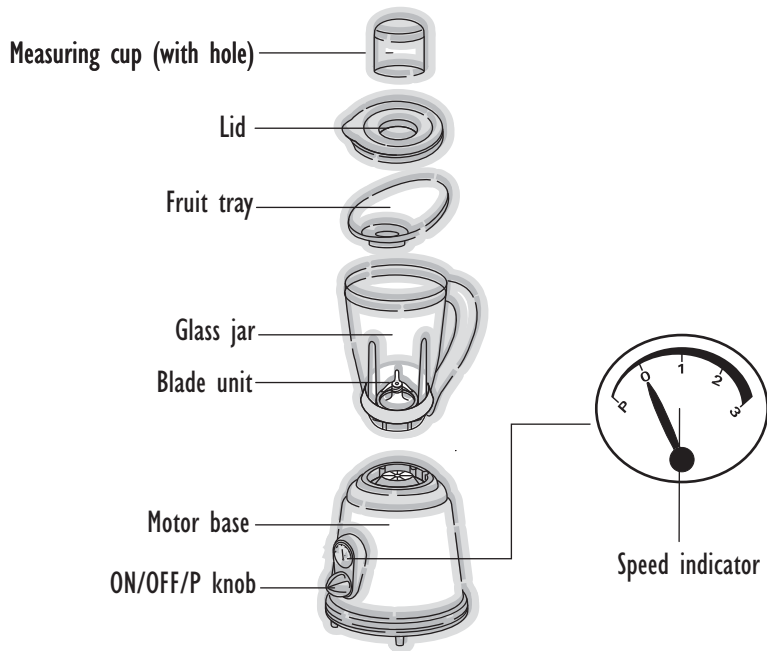
BLENDER KF8150M



Living innovation

Description of Appliance

The following terms are used throughout the instruction manual



Thank you for choosing this De'Longhi Blender. To get the best results from your new blender it is advisable to read these instructions carefully before using the appliance. This is the only way to ensure optimum results and maximum safety.

Using for the first time

- Before using the appliance for the first time, wash all accessories thoroughly. Take care when handling the blades as they are sharp. Wipe the motor base with a damp cloth
- **Never immerse the motor base in water!**
- Check that the mains supply voltage corresponds to the voltage indicated on the rating plate.

Using the Blender

- Place the appliance on a dry flat surface.
DO NOT PLUG THE APPLIANCE INTO THE MAINS UNTIL ALL ACCESSORIES HAVE BEEN CORRECTLY FITTED.
- Place the blender jar on the motor base.
- Pour the ingredients into the jar.
This may be done by:
 1. Removing the entire lid by rotating anticlockwise;
 2. using the lid without the measuring cup;
 3. using the fruit tray inserted upside down in the hole in the lid (fig. 1).
- The appliance is supplied with a handy measuring cup with a useful hole for adding, for example, drops of flavouring or essence without opening the lid (fig. 2). If you turn the measuring cup upside down and close the hole, it can also be used as a measure for oil or similar. (see fig. 3).

Important:

Never use the appliance for more than 3 minutes consecutively. Pause for 3 minutes and continue to use for a maximum of five cycles. The appliance must then be left to cool down.

- Cut solid food into cubes and add water.
- Place the lid on the jar and rotate clockwise until the safety device on the handle of the jar clicks into place. The blender will not function if the lid is not correctly positioned on the jar.
- Plug into the mains.
- To start processing the ingredients, just turn the ON/OFF knob to the desired speed (1/2/3). When the ingredients have reached the required consistency, turn the knob back to the (0) position.
- On the "P" position, the blender operates at maximum speed, improving control for short periods of processing.
- Before cleaning, always unplug from the mains.

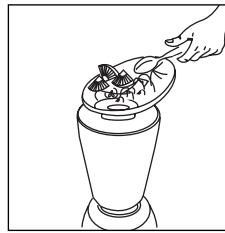


Fig. 1

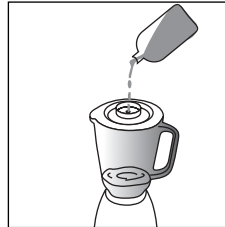


Fig. 2

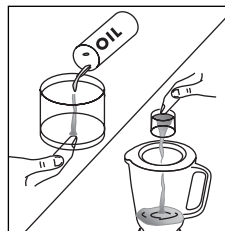


Fig. 3

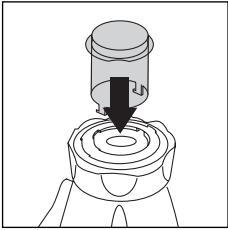


Fig.4

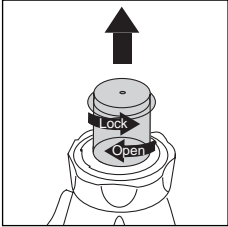


Fig.5



Fig.6

Using the "P" function

The "P" (pulse) function improves control for short periods of processing.
The appliance functions as long as the knob is kept in the "P" position.

Cleaning the appliance

NEVER IMMERSE the motor base in water!

Make sure the appliance is unplugged from the mains socket.

- Remains of the ingredients being processed must be removed with a spatula. In models with a plastic blender jar, use a rubber spatula to avoid scratching the surface.
 - Pour lukewarm water into the blender jar, filling to the halfway point. Operate the appliance for a few seconds then empty the jar. Repeat the operation if possible.
 - Remove the blender jar, lid and measuring cup and wash in lukewarm water. Rinse and dry thoroughly.
 - To facilitate cleaning, in certain models the blade unit can be removed as follows:
 1. Remove the jar from the base and turn it upside down.
 2. Insert the hooks on the end of the measuring cup into the notches on the bottom of the upturned jar (see fig. 4).
 3. Turn the measuring cup clockwise (fig. 5) as far as it will go then pull until the blade unit is released (fig. 6).
 4. Wash, dry, then reassemble, taking care to replace the gasket correctly. Position the blade unit on the bottom of the jar, pressing down until it fits in place, then use the measuring cup to rotate the blade unit anticlockwise as far as it will go.
- The blender jar and all plastic components must not be washed in the dishwasher or in boiling water.
- Take care when handling the glass jar to avoid violent impact.
 - Clean the motor base and power cable with a damp cloth or sponge.
Dry thoroughly with a soft cloth.
 - Wrap the power cable carefully around the bottom of the motor base.

Suggestions for use

I General

- In order to get results and not risk that the ingredients spill out of the blender jar, add the ingredients to the jug a little at a time.
- Do not fill the jar more than full – the movement of the blades will increase the volume of the ingredients in the jug. The recipes which use large quantities of ingredients should be processed in batches.

- Pour in the liquid ingredients before the solid ones, as long as the recipe doesn't say otherwise. The liquid will facilitate the processing and will allow for the use of lower speed. Always add a cup of water before processing ice.
- Blend for 5 – 30 seconds and then check the consistency. Continue to process the ingredients in this way until the desired consistency is obtained. Be sure to not process the ingredients too much; this would cause a loss of consistency to the entire recipe.
- Always use the blender with the lid well inserted.
- DO NOT remove the blender jar from the motor housing while the appliance is in use.
- In order to avoid the possibility of injury to the user or damage to the appliance, do not insert hands or utensils into the jar while the appliance is operating. It is possible to utilise a spatula while the appliance is turned off.

2 Solid ingredients

- It is necessary to pay particular attention during the processing of fine ingredients. In this case, it is necessary to interrupt the processing from time to time, take off the lid and scrape the ingredients down off the sides of the jar and the blades. Then reinsert the lid and continue processing. If the processing becomes lengthy in this way, select a higher speed.
- To add solid ingredients to the blender jar, remove the measuring cup from the lid and add them a little at a time through the hole in the lid. The vegetable and cheese ingredients must always be cut into cubes before being added to the jar.

3 Hot preparations

It is always necessary to remove the measuring cup from the lid before beginning the preparation of hot recipes.

- Slowly add the hot ingredients, maximum 2 cups at a time, through the hole in the lid.

Cleaning and Maintenance

- Always pull out the main plug before any cleaning operation and allow the appliance to cool down.
- Never dip the appliance into water or hold it under running water.
- Wipe down the casing with a moist cloth only.
- Remove the plates for cleaning after they have cooled down. Use a damp cloth and a non-abrasive cleaning detergent. Rinse and dry thoroughly. The plates are the only detachable parts that can be cleaned separately.
- Never use sharp or pointed objects or any abrasive cleaning agents for cleaning purposes.
- DO NOT IMMERSE IN WATER.

Safety Warnings

- The appliance is exclusively for the use for which it has been manufactured. Any other use is to be considered inappropriate and therefore dangerous. The manufacturer cannot be held responsible for eventual damage caused by inappropriate, improper or irresponsible use and/or for repairs made to the product by unauthorised personnel.
- After having removed the appliance from the packaging, make sure that the product is complete and in perfect condition.
- The plastic bag in which the appliance was packaged should be kept out of reach of children as it poses a suffocation hazard.
- In order to remove the dust that may have accumulated on the appliance, simply dust it off with a soft cloth.
- Before inserting the plug into the electrical outlet, make certain:
 - the voltage of the outlet corresponds to the value indicated on The information label, attached to the appliance.
 - The electrical outlet is adequately earthed the manufacturer declines any responsibility for the lack of observation of this norm.
- In the case of incompatibility between the outlet and the plug of the appliance, have it replaced by a qualified technician. The use of adapters, multiple socket units and/or extension cords is not recommended. Whenever it may be necessary to use such equipment, it is advisable to use only simple or multiple adapters or extension cords which comply with the current safety standards, and make sure not to exceed the voltage limit of the adapter or extension cord.
- When the appliance is plugged into the electrical outlet, and moreover, while it is turned on, never place hands into the bread toasting slots.
- Never allow the appliance to be used by children or used without adult supervision. Do not leave unattended.
- Do not touch the appliance with wet or damp hands.
- The metal sides of the toaster and the areas surrounding the bread slots become very hot during use: operating the toaster should be carried out using touching only the plastic dials and handles.
- Bread is a foodstuff which may catch fire. Do not use this appliance under or next to curtains or other combustible material.
- Do not cover the appliance while it is in use.
- Do not use the appliance with bare or wet feet.
- Unplug the appliance from the electrical outlet when it is not in use.
- Do not leave the appliance on when not being used as this may be potentially dangerous.



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- Do not unplug the appliance from the outlet by pulling on the cord.
 - Do not leave the appliance exposed to the elements, (rain, direct sunlight, frost, etc.).
 - Before doing any cleaning or operation, unplug the appliance from the electrical outlet. Do not immerse the appliance, the plug, or the electrical cord in water.
 - In case of breakage down or improper functioning of the appliance, turn off the appliance without tampering with it. For necessary repairs or replacement of the electrical cord, consult the technical service centre authorised by the manufacturer.
- This appliance conforms to the Directive 89/336/CEE relative to electromagnetic compatibility.
- The materials and the objects destined for contact with food products are in compliance with the regulations of the EEC directive 89/109.

RECIPE COLLECTION

Practical and convenient, your appliance will allow you to prepare quickly and with excellent results, creams, mayonnaise, sauces, fritatas, pancakes, fillings for vegetables, frappès, drinks and cocktails of every kind. In this recipe collection there are some ideas for using your appliance in diverse ways. These recipes should be considered a point of departure and surely your own creativity will add to the uses and preparations.

WHIPPED CREAM

- 200 ml of whipping cream

Pour the liquid cream into the blender jar and operate at a speed 3 for approximately 20 – 30 seconds.

MAYONNAISE

- 1 whole egg
- oil
- a tablespoon of mustard
- a pinch of salt
- a few drops of lemon juice

Put the egg, the mustard, the lemon juice and the salt in the blender jar and operate on speed 2 for a few seconds. Fill the measuring cup with oil and at speed 2 continue to mix (adding oil a little at a time) until the mayonnaise becomes firm. Ideal with poached fish.

MASCARPONE CREAM

- 250 gr. mascarpone cheese
- 3 eggs
- 50 gr. sugar
- 1/4 l. whipped cream

Put all the ingredients (except the whipped cream) into the blender jar and operate the appliance at speed 1 until the mixture is light. Pour the cream into small serving bowls and garnish with the whipped cream (whipped as described in the preceding recipe). Keep the dessert chilled in the refrigerator a few hours before serving.

TUNA FISH SAUCE

- 120 gr. tuna packed in oil
- 150 gr. mayonnaise
- a handful of capers

Put all the ingredients into the blender jar and process at speed 1 for a few seconds. Ideal for the preparation of vitello tonnato.

PINK SAUCE

- 50 gr. mayonnaise
- 10 gr. ketchup
- 4 drops of Worcestershire sauce

Put all the ingredients together in the blender jar and operate at speed 1 for a few seconds. Ideal with French fried potatoes and club sandwiches.



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OMELET WITH ONION

- 6 eggs
- 1 onion, finely diced
- salt
- 2 tablespoons of milk
- 2 tablespoons of oil

Blend the eggs in the blender jar at speed 1 for approximately 30 seconds with the milk and the salt. Place a frying pan on the stove with the oil and sauté the onion. Pour the mixture into the frying pan and let the eggs cook until firm, taking care that they don't stick to the pan.

ZUCCHINI (COURGETTES) WITH TUNA

- 4 zucchini
- 120 gr. tuna packed in oil
- 100 gr. grated cheese
- 1 egg
- 1 can of peeled tomatoes

Cut the zucchini length-wise in half, and with a spoon, scoop out the pulp, being careful not to break them. Place this pulp in the blender jar along with the egg, the tuna, the grated cheese, the salt and the parsley and operate the appliance at speed 3 until the mixture seems homogeneous. Cut the zucchini in half cross-wise and stuff them with the mixture. Place them in a buttered baking dish. In a bowl combine a few spoonfuls of water, two spoonfuls of oil and the tomatoes, broken up with fork and add to the baking dish. Distribute a few pieces of butter on top of the zucchini and place in a preheated oven for about 40 minutes. These zucchini are delicious at room temperature.

CREPE BATTER

- 100 gr. flour
- 4 whole eggs
- 1 dl. milk
- salt

Put into the blender jar all the ingredients and operate the appliance at speed 1 for approximately 30 seconds. The batter should be quite creamy.

FRAPPE

- 1 apple
- 1 dl. milk

Cut the apple into small pieces and place in the blender jar with the milk. Blend it all at speed 3 for about 1 minute. Naturally, any type of fruit desired may be substituted for the apple.

ITALIAN ICE

- Ice
- flavoured syrup

Pour the ice into the blender jar and operate the PULSE knob until all the ice is chopped uniformly. Put the ice into a glass and add the syrup.

SGROPPINO

- 100 gr. lemon sherbet ice cream
- 1/2 glass of sparkling white wine
- 1 shot of vodka

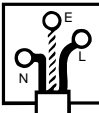
Place all the ingredients into the blender jar and blend at speed 3 for about 1 minute, until the mixture is homogenous.

Electrical connection (U.K. only)


- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below. **warning:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

warning - this appliance must be earthed
important

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow	Earth	
Blue	Neutral	
Brown	Live	

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.

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