

**KAMBROOK**

**Mega Blend**



## Kambrook Safety

Welcome to Kambrook and your new Mega Blend. At Kambrook we believe that the safe performance of our products is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our products.

We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

### **Read all instructions thoroughly before activating the appliance and retain them for future reference.**

Ensure that the power source to be used is the same as the voltage requirements of the product.

Always switch the appliance to off, switch the power off at the power outlet and then unplug from the outlet when the appliance is not being used and before cleaning.

Never immerse the power cord, plug or blender body in any form of liquid.

Always place the appliance on a dry, level surface when in use.

Ensure the blender lid is securely in place before operating.

Do not remove blender jug from the motor base whilst blender is in operation.

Do not place your hands or utensils in the blender jug while the blender is operating.

Do not place hands or utensils in the jug unless the unit is disconnected from the power outlet.

Do not use this blender for anything other than food or beverage preparation.

Do not blend hard food items such as nutmeg, lump sugar and ice.

Do not operate blender continuously on heavy loads for more than 1 minute.

Do not process boiling or hot liquids or ingredients, let them cool before placing into the jug.

Do not place any part of the blender in the dishwasher

Make sure the motor and blade have completely stopped before disassembling.

This appliance is not intended for use by young children or infirm persons without supervision.

Close supervision is required at all times when operating the appliance near children. Young children should be supervised to ensure that they do not play with the appliance.

Do not leave the appliance unattended when in use.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

Do not place this appliance on or near a hot gas burner, electric element, or in a heated oven.

This appliance is suitable for domestic use only.

Do not use this appliance for anything other than its intended use.

Do not use outdoors.

Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Kambrook Service Centre for examination, replacement or repair.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

## Features of your Kambrook Mega Blend



### 1. Removable filler cap –

for adding additional ingredients during blending, liquid ingredients can be added when the cap is placed upside down and drip through the small hole in the cap

### 2. Extra large 1.6 litre capacity jug –

for blending small or large quantities

### 3. Powerful 500W motor –

powerful blending action.

### 4. Stainless steel blade assembly **⚠ CAUTION**

**Blades must be handled carefully as they are sharp!**

### 5. 2 speeds dial plus pulse setting

for all your blending needs

### 6. Wrap around cord storage

with securing clip

## Using Your Kambrook Mega Blend

Before first use remove any promotional labels and wash the blender jug and lid in warm, soapy water, then dry.

Place the blender motor base on a level, flat surface.

Place the empty jug onto the base

Place food or liquid into the jug and firmly push the lid on top of the jug.

Ensure the speed dial is in the Off (O) position.

Plug into a 230/240-volt power outlet. Turn power outlet on.

When switching the unit on hold the lid down to ensure it is safely in place.

To begin blending move the speed dial from the Off (O) position to either the Low (1) or High (2) speed, depending upon mixing requirements. The speed can be changed at any time during the blending process.

When blending is complete, turn blender off by moving the speed dial to the Off (O) position. Wait until blades have stopped rotating before removing the lid or the blender jug from the base.

Use the PULSE setting for ingredients that require short bursts of power.

Hold the speed dial on this setting until desired blending is achieved. When released, the speed dial will automatically return to the Off (O) position.

If ingredients stick to the sides of the blender jug during the blending process, turn the speed to the Off (O) position,

switch off and unplug from the power outlet, then push the food back onto the blades using a plastic spatula to scrape down the sides of the jug. Then recommence blending.

*NOTE: If any moisture or liquid appears on top of the motor base, wipe immediately with paper towelling*

*NOTE: When blending liquids a small amount of liquid may come up from around the filter cap. This is normal.*

Ensure that the filter cap is correctly in place BEFORE blending. Once blending has commenced (ie/ dial is in a position 1 or 2) you may remove the filler cap and add additional ingredients.

*NOTE: Ensure that the maximum level is not exceeded.*

### Correctly fitting the filler cap

Align the protruding nubs on the filler cap with the indents on the lid and push through. Turn the cap clockwise until fully locked into position ie/ the cap can not be turned any further and the tabs are hidden under the white of the lid.

**⚠ NEVER PLACE ANYTHING OTHER THAN FOOD AND LIQUIDS IN THE MEGA BLEND WHILST THE MOTOR IS RUNNING.**

**⚠ DO NOT PROCESS BOILING OR HOT LIQUIDS OR INGREDIENTS, LET THEM COOL BEFORE PLACING INTO THE JUG.**

## **Product care notice**

**IMPORTANT:** Do not remove blender jug from blender base while the unit is switched “ON”.

If blender jug is removed from the unit while switched on, this will automatically cause the unit to switch “off”. If blender jug is then placed back onto the blender base (with the unit switched on) & the blender lid is not fitted on to the jug - liquid may spill out of the jug.

## **Maintaining your Kambrook Mega Blend**

Always switch the appliance to Off (O), switch the power off at the power outlet and then unplug the blender before disassembling any parts.

Wash the lid, filler cap and blender jug in warm soapy water after each use.

Rinse thoroughly and dry.

Never use an abrasive cleaner. Do not place in the dishwasher.

Wipe the motor base with a soft, damp cloth.

**DO NOT** immerse the motor base in water or any other liquid

## Blending Guide

<b>ACTION</b>	<b>SUGGESTED FOOD TYPE</b>	<b>PREPARATION &amp; PROCEDURE</b>	<b>SPEED SETTING</b>	<b>TIME</b>
Aerate	Thickshakes, Smoothies	Place milk in jug followed by flavourings. Blend until smooth	2	1 – 2 mins
	Pouring cream	The cream will be at the ribbon stage	1	50 secs
	Pouring cream	The cream will be fully whipped	1	1 – 1½ mins
Chopping	Herbs	Process ½ cup loosely packed herbs at a time	Pulse	30 secs – 1 min
Crumbing	Plain biscuits	Break biscuits into medium size pieces	Pulse	30 secs – 1 min
	Bread	Remove crusts from 2 slices of bread and break into medium size pieces	2	30 secs – 1 min
Emulsions	Mayonnaise, Marinades or Dressings	Pour ingredients into jug, using the removable filler cap for food that needs to be added gradually	1	2 – 3 mins
Grinding	Coffee beans	Process ½ cup at a time to ensure an even texture	2	1 min
	Soft spices such as peppercorns	Process ¾ cup at a time to ensure an even texture	2	1 – 2 mins
	Nuts	Process ¾ cup at a time to ensure an even texture	2	1 – 2 mins
Mixing	Pouring Batters (crepes and pancakes)	Blend until just combined	1	30 secs – 1 min
Pureeing	Soups, Sauces Drinks and Baby food	Process food with liquid until smooth Do not process boiling or hot ingredients	2	1 – 2 mins

## RECIPES

### Sauces

#### **GARLIC AND TOMATO SAUCE**

Makes 1.25 litre

- 1 tablespoon extra virgin olive oil
- 1 large onion, diced
- 2 x 410g tins of peeled tomatoes
- 3 garlic cloves
- ½ cup pitted black olives
- 6 basil leaves

1. Heat oil in a medium saucepan. Saute onions until soft and browned. Transfer to blender jug.
2. Add tomatoes, garlic and olives.
3. With the lid locked in place, process sauce on speed 2 until smooth.
4. Remove filler cap and add basil leaves.
5. Add salt and freshly ground pepper to taste

*Tip: Use the pulse button to process the basil into the sauce.*

Serving Suggestions: Serve the sauce through pasta or as an accompaniment to steaks or meatballs.

#### **CREAMY PUMPKIN SAUCE**

Makes 1.25 litre

- 1 tablespoon oil
- 1 onion, diced
- 750g butternut pumpkin, peeled and cubed
- 1 teaspoon minced ginger
- Water
- 2 cups thickened or pouring cream
- Pepper
- Salt

1. Heat oil in a saucepan and brown onions.
2. Add pumpkin, ginger and enough water to just cover the pumpkin. Cook until the pumpkin is soft. Set aside to cool.
3. Transfer contents of saucepan to blender jug. Process on speed 2 until the mixture is smooth.
4. Add cream to the pumpkin mixture and use the pulse button to combine.
5. Return mixture to saucepan, season with salt and pepper and heat through.

Serving Suggestions: Serve the sauce through pasta or with chicken and fish.

#### **BERNAISE SAUCE**

Makes 250ml

- 4 egg yolks
- 2 tablespoons lemon juice
- 125g butter, melted

1. Place egg yolks into the blender and process on speed 1 until creamy in colour.
2. Increase the speed to 2. Add the lemon juice and hot melted butter gradually through the removable filler cap. The mixture will slowly thicken.
3. Chill until ready to serve.

Serving Suggestions: Serve with steaks or over vegetables.

## **MANGO AND PASSIONFRUIT SAUCE**

Makes 1.2 litres

2 x 400g cans mango slices

2 x 170g cans passionfruit pulp

1. Place the mango and passionfruit including the syrup, into the blender.
2. Process on speed 2 until smooth.

Serving Suggestions: Serve over ice cream, with fruit salad or use as a base for fruit smoothies.

## **BERRY HEAVENLY SAUCE**

Makes 1 litre

1 cup apple juice

2 x 150g punnets fresh raspberries

2 x 150g punnets fresh blueberries

Icing Sugar to taste

1. Place apple juice and berries into the blender. Process on speed 2 until smooth.
2. Use the pulse button to combine the icing sugar as required.

Serving Suggestions: Serve over ice cream or mix with natural yoghurt to make a dipping sauce to accompany fruit salad.

*Tip: Substitute frozen berries if fresh berries are not in season.*

## **Soups**

### **PUMPKIN SOUP**

Makes 1.5 litres

2 teaspoons oil

1 onion, chopped

1 teaspoon chopped garlic

1 teaspoon chopped ginger

1kg butternut pumpkin, peeled and chopped

1 litre chicken stock

1. Heat oil in a large saucepan. Fry onion, garlic and ginger on a medium heat until browned.

2. Add pumpkin and stock. Cover and boil until soft. Cool slightly.

3. Transfer contents of saucepan to blender.

4. Process on speed 2 until smooth. Add reserved liquid to make desired consistency.

Serving Suggestion: Serve with a swirl of cream or sour cream.

*Tip: Soup can be thinned down with milk.*

### **CREAM OF MUSHROOM SOUP**

Makes 1.5 litre

90g butter

600g button mushrooms

1½ cups water

2¼ cups milk

2 tablespoons soy sauce

1. Melt butter on a medium heat. Add mushrooms and saute until soft.
2. Transfer mushrooms and any pan juices to blender. Add water and soy sauce.
3. Process on speed 2 until smooth. Return to pan to heat through.

Serving Suggestion: Serve garnished with chopped parsley.

*Tip: Soup can be thinned down with extra milk.*

## **Smoothies**

### **JAFFA**

Makes 1 litre

600ml chocolate milk

350ml orange juice

4 scoops chocolate ice cream

1. Combine all ingredients in blender.

Process on speed 2 until smooth.

Serve.

### **PINEAPPLE AND COCONUT**

Makes 1 litre

2 x 270g can coconut cream

425g can pineapple juice

3 scoops ice cream

1. Combine all ingredients in blender.

Process on speed 2 until smooth.

Serve.

### **APRICOT**

Makes 1.5 litres

2 cups milk

2 x 425g can apricot halves

2 teaspoons vanilla essence

3 scoops ice cream

1. Combine all ingredients in blender.

Process on speed 2 until smooth.

Serve.





## Kambrook 12 Month Replacement Warranty

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State and Territory legislation.

**For service, spare parts or product information in Australia,** please call KAMBROOK on the Customer Service Line (free call) 1800 800 634.

**For service, spare parts or product information in New Zealand,** please call KAMBROOK New Zealand, Greenmount, Auckland Phone 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the product must be returned freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach a copy of purchase receipt here.

DATE OF PURCHASE \_\_\_\_\_

MODEL NUMBER \_\_\_\_\_

SERIAL NUMBER (If applicable) \_\_\_\_\_

PURCHASED FROM \_\_\_\_\_

Please don't return purchase record until you are making a claim

# KAMBROOK

**Kambrook** 4 Kingston Town Close Oakleigh, Victoria 3166, Australia  
Customer Service Line (free call) 1800 800 634 Customer Service Fax 1800 621 337  
**Kambrook** New Zealand, Private Bag 94411, Greenmount, Auckland, New Zealand  
Customer Service Line/Spare Parts 09 271 3980 Customer Service Fax 0800 288 513

