

know your Kenwood kitchen machine

safety

- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never leave the machine on unattended.
- Never use a damaged machine. Get it checked or repaired: see 'service', page 5.
- Never let the cord hang down where a child could grab it.
- Never let the power unit, cord or plug get wet.
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the maximum capacities on page 2.
- When using an attachment, read the safety instructions that come with it.
- Take care when lifting this appliance as it is heavy. Ensure the head is locked and that the bowl, tools, outlet covers and cord are secure before lifting.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

important - UK only

• before plugging in

Make sure your electricity supply is the same as the one shown on the underside of your machine.

The wires in the cord are coloured as follows:

Blue = Neutral, Brown = Live.

- This machine complies with European Economic Community Directive 89/336/EEC.

before using for the first time

- 1 Remove all packaging.
- 2 Wash the parts: see 'care and cleaning', page 5.

know your Kenwood kitchen machine

attachment outlets

1 high-speed outlet

2 slow-speed outlet

3 tool socket

the mixer

4 mixer head

5 outlet catch

6 fixed guard

7 bowl

8 head-lift lever

9 stop button (red)

10 start button (green)

11 speed switch

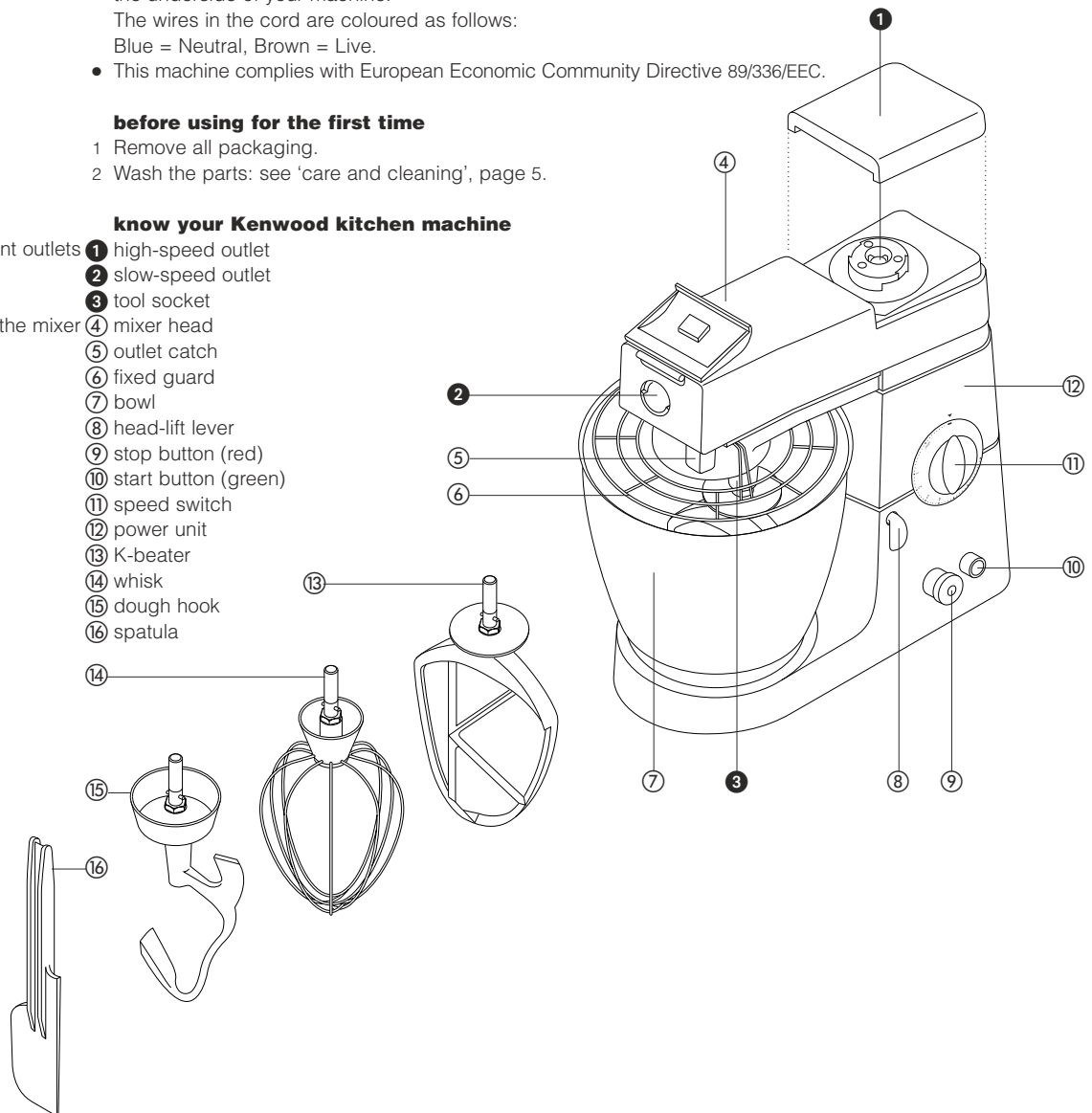
12 power unit

13 K-beater

14 whisk

15 dough hook

16 spatula



the **mixer**

the mixing tools and some of their uses

- K-beater • For making cakes, biscuits, pastry, icing, fillings, éclairs and mashed potato.
- whisk • For eggs, cream, batters, fatless sponges, meringues, cheesecakes, mousses, soufflés. Don't use the whisk for heavy mixtures (eg creaming fat and sugar) - you could damage it.
- dough hook • For yeast mixtures.

to use your mixer

- 1 Turn the head-lift lever anti-clockwise ❶ and raise the mixer head till it locks.
- to insert a tool 2 Turn till it stops ❷ then push.
- 3 Fit the bowl onto the base - press down and turn clockwise ❸
- 4 Turn the head-lift lever anti-clockwise and lower the mixer head till it locks - **otherwise the mixer won't work**.
- 5 Select a speed.
- 6 To start, press the green button. To stop, press the red button.
 - If you raise the mixer head while the machine's running, the machine stops.
- to remove a tool 7 Unscrew.

- hints
- Switch off and scrape the bowl with the spatula frequently.
 - Eggs at room temperature are best for whisking.
 - Before whisking egg whites, make sure there's no grease or egg yolk on the whisk or bowl.
 - Use cold ingredients for pastry unless your recipe says otherwise.

points for bread making

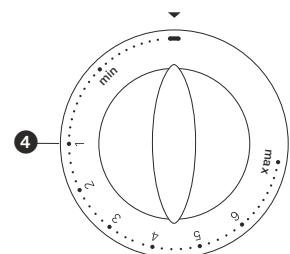
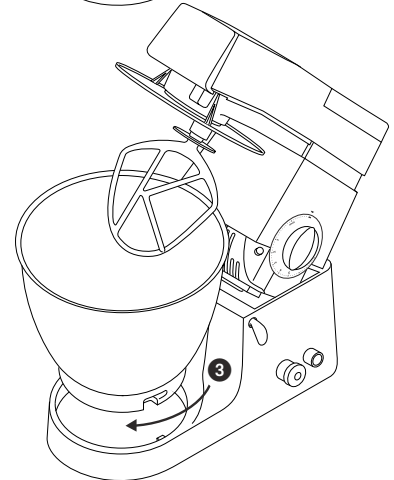
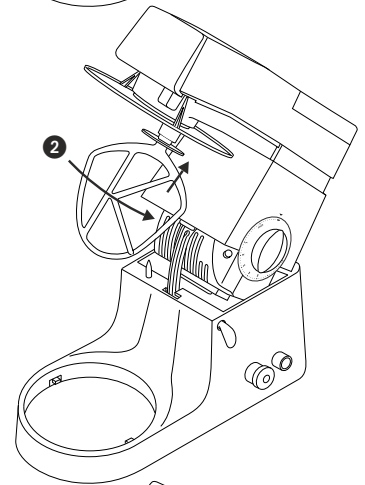
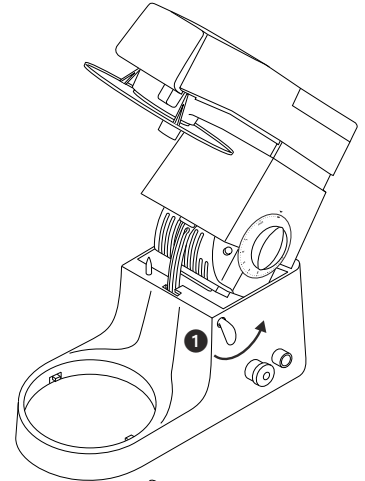
- important
- Never exceed the maximum capacities below - you'll overload the machine.
 - If you hear the machine labouring, switch off, remove half the dough and do each half separately.
 - The ingredients mix best if you put the liquid in first.

maximum capacities

- shortcrust pastry** • Flour weight: 910g - 2lb
- stiff yeast dough** • Flour weight: 1.5kg - 3lb 5oz
 - British type • Total weight: 2.4kg - 5lb 5oz
- soft yeast dough** • Flour weight: 2.6kg - 5lb 12oz
 - continental type • Total weight: 5kg - 11lb
- fruit cake mix** • Total weight: 4.55kg - 10lb
- egg whites** • 16

speeds ❹

- K-beater • **creaming fat and sugar** start on min, gradually increasing to 5.
- **beating eggs into creamed mixtures** 4 - 'max'.
- **folding in flour, fruit etc** Min - 1.
- **all in one cakes** start on min speed, gradually increase to max.
- **rubbing fat into flour** min - 2.
- whisk • Gradually increase to 'max'.
- dough hook • Start on 'min', gradually increasing to 1.



for **cleaning** see page 5

the **attachments** available

☎ To buy an attachment not included in your pack, call your KENWOOD repairer: look in Yellow Pages under 'Electrical Appliance Repairs'.
Or call KENWOOD on **023 9239 2333** and ask for Customer Care.
Have your model number ready - it's on the underside of the mixer.

attachment attachment code

- pasta maker** ① **A936** comes with 6 screens
- slow speed slicer/shredder** ② **A948** comes with 4 drums
- super mincer** ③ **A950** comes with
- a large sausage nozzle
 - b small sausage nozzle
 - c kebbe maker
- grain mill** ④ **A941**
- liquidiser** ⑤ 1.2 l acrylic **A993**, 1.2 l glass **A994**, 1.5 l stainless steel **A996**
- multi-mill** ⑥ **A938** comes with 4 glass jars and 4 lids for storage
- high speed slicer/shredder** ⑦ **A998** comes with 3 cutting plates
- optional plates a extra coarse shredder **part number 639021**
 - b rasping plate **part number 639150**
 - c standard chipper **part number 639083**
- continuous juice extractor** ⑧ **A935**
- potato peeler** ⑨ **A952**
- colander and sieve** ⑩ **A930**
- cover** ⑪ **606397**

