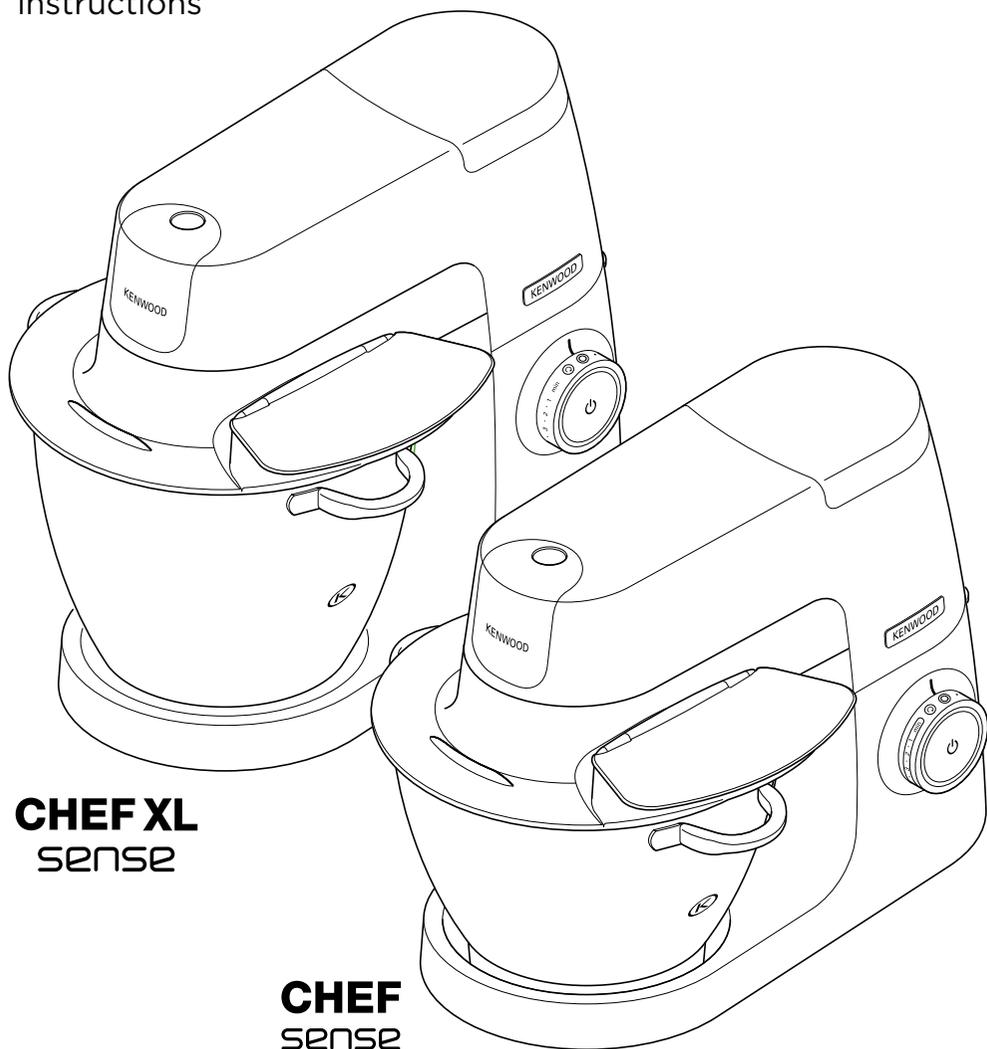


KENWOOD

TYPE KVC50 (Chef)

TYPE KVL60 (Chef XL)

instructions

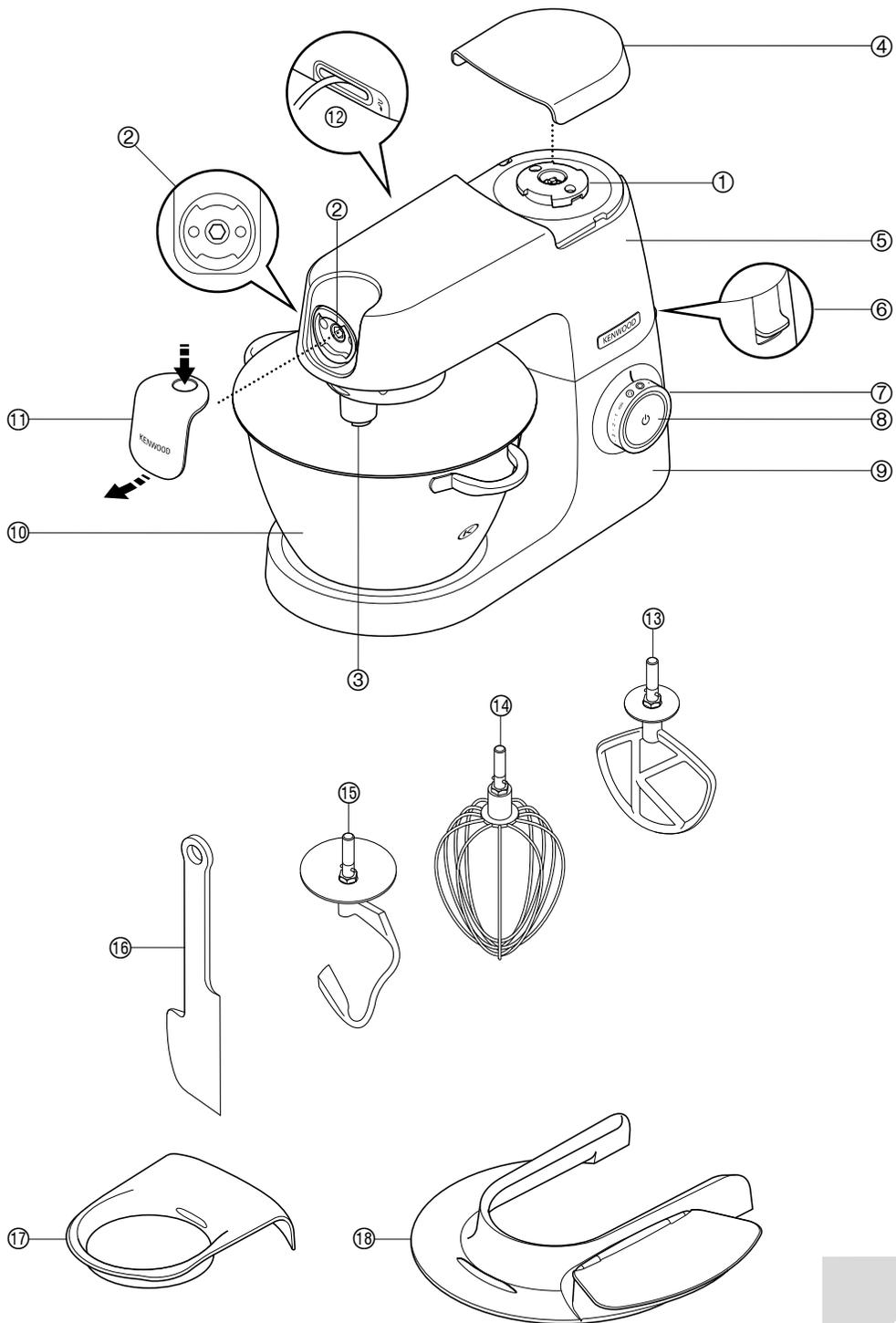


CHEF XL
sense

CHEF
sense

EAC







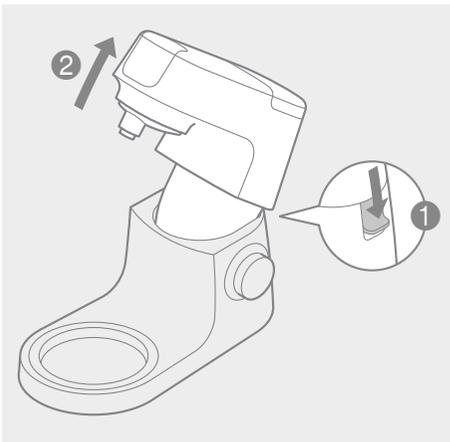
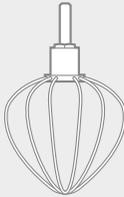
K beater

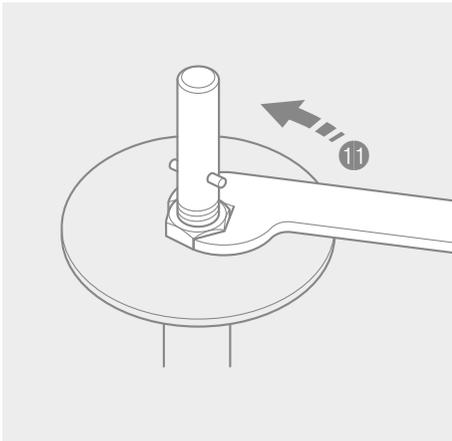
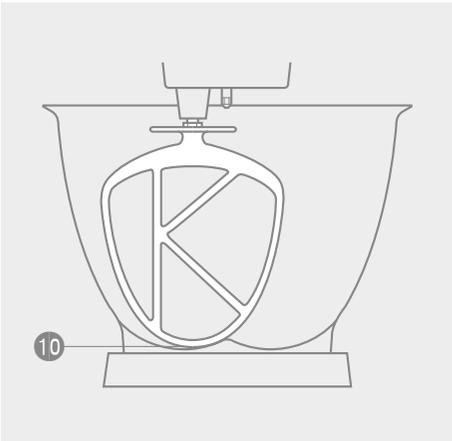
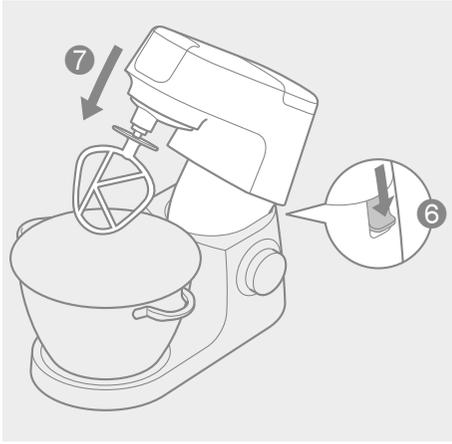
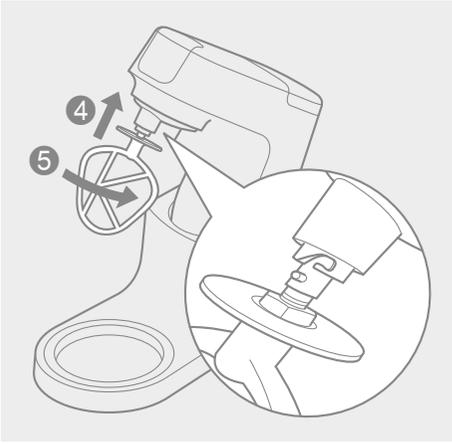


Dough hook



Whisk





Know your Kenwood Kitchen Machine

Congratulations on buying a Kenwood. With such a wide range of attachments available, it's more than just a mixer. It's a state-of-the-art Kitchen Machine. We hope you'll enjoy it.

Robust. Reliable. Versatile. Kenwood.

Safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.
- Turn the speed control to 'O' OFF position 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 Kitchen Machine unattended when it is operating.
- Never use a damaged appliance. Get it checked or repaired: see 'service and customer care' section.
- Never operate the Kitchen Machine with the head in the raised position.
- 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 quantities stated in the maximum capacity chart .
- When using an attachment, read and follow the safety instructions that are supplied with it.

- Take care when lifting this appliance as it is heavy. Ensure the head is correctly latched in the down position and that the bowl, tools, outlet covers and cord are secure before lifting.
- Take care when removing bowl tools after extended use as they may get hot.
- Ensure the cord is fully unfolded from the cord storage compartment ⑫ before using the Kitchen Machine.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not move or raise the mixer head with an attachment fitted as the Kitchen Machine could become unstable.
- Do not operate your appliance near the edge of a work surface.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Misuse of your appliance can result in injury.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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.

Before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your machine.
- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

Before using for the first time

- Wash the parts: see 'care and cleaning' section.

Know your Kitchen Machine

Key

Attachment outlets

- ① high-speed outlet
- ② slow-speed outlet
- ③ bowl tool socket

Mixer

- ④ high speed outlet cover
- ⑤ mixer head
- ⑥ head release lever
- ⑦ speed and pulse control
- ⑧ standby button
- ⑨ power unit
- ⑩ bowl
- ⑪ slow speed outlet cover
- ⑫ cord storage compartment
- ⑬ K-beater
- ⑭ whisk
- ⑮ dough hook
- ⑯ spatula
- ⑰ head shield
- ⑱ splashguard

Note: Spanner ⑪ shown is for illustration purposes only and is not supplied in pack.

Optional attachments

There are a range of optional attachments available to use with your Kitchen Machine. See the attachment leaflet included in your pack or visit www.kenwoodworld.com to see the full range and how to buy an attachment not included in your pack.

Note: Slow Speed outlet attachments

The slow speed outlet on your Kitchen Machine model features the Twist Connection System. It is designed to accept Twist Connection System attachments.

When purchasing new attachments for the slow speed outlet you should check compatibility with your Kitchen Machine. All Twist Connection System attachments can be identified by the product code which starts with KAX and also by the Twist logo  which is visible on packaging. For more information visit www.kenwoodworld.com/twist.

If you own attachments featuring the Bar Connection System  you will need to use the KAT002ME adaptor to connect these to the Twist Connection System  on your Kitchen Machine.

For more information visit www.kenwoodworld.com/twist.

The bowl 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 (e.g. creaming fat and sugar) - you could damage it.

Dough Hook

For yeast mixtures only.

To use your bowl tools

Ensure the cord is fully unfolded from the cord storage compartment ⑫ before using the Kitchen Machine.

- 1 Plug in and the Standby Button ⑧ will light up.

Note: The standby button light ⑧ will flash and the Kitchen Machine will not operate if the mixer head is in the raised position or the speed control is not in the 'O' position. Before operating, check that the mixer head is correctly latched down and the speed control is in the 'O' position. If the light continues to flash refer to the 'troubleshooting guide'.

- 2 Push the head-lift lever ① down and raise the mixer head until it locks ②.
- 3 Fit the bowl on the base and turn clockwise ③ to secure in position .
- 4 Place the required tool into the socket. Then push up ④ and turn ⑤ the tool to lock into position.
Note: If the K-beater or Whisk are not picking up ingredients from the bottom of the bowl refer to the "Tool Adjustment" section.
- 5 Lower the mixer head by pushing the head release lever down ⑥ and lower the mixer head until it locks ⑦.
- 6 Start the machine by turning the speed control ⑦ to the desired speed setting. Use the pulse (P) position for short bursts of maximum speed.
- 7 After use, return the speed control to 'O' OFF position and unplug your Kitchen Machine.
- 8 Release the tool by turning clockwise to unlock from the tool socket and then remove.

Hints

- To fully incorporate the ingredients stop mixing and scrape down the bowl with the spatula frequently.
- For best results when whisking use eggs at room temperature.
- Before whisking egg whites, make sure there is 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 stated - you may 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.

Yeast

- **Dried yeast** (the type that needs reconstituting): pour the warm water into the bowl. Then add the yeast and the sugar and leave to stand for about 10 minutes until frothy.
- **Fresh yeast:** crumble into the flour.
- **Other types of yeast:** follow the manufacturer's instructions.
- Put the dough into a greased polythene bag or a bowl covered with a tea towel. Then leave somewhere warm until doubled in size.

Important

Ensure that no bowl tools are fitted or stored in the bowl when using other outlets.

Maximum capacities		Chef	Chef XL
Shortcrust pastry	Flour weight	680g/1lb 8oz	910g/2lb
Bread dough (stiff yeasted)	Flour weight	1.36kg/3lb	1.6kg/3lb 8oz
	Total weight	2.18kg/4lb 3oz	2.5kg/5lb 8oz
Soft yeasted dough (enriched with butter and eggs)	Flour weight	1.3kg/2lb 14oz	2.6kg/5lb 12oz
	Total weight	2.5kg/5lb 8oz	5kg/11lb
Fruit cake mix (Creaming fat and sugar method)	Total weight	2.72kg/6lb (9 Egg mix)	4.55kg/10lb (15 Egg mix)
Egg whites	Number	12	16
	Weight	(455g)	(605g)

* Eggs sizes used = medium sized (Weight 53 – 63g)

Tool	Recipe/Process	Recommended Speed
K-beater	Creaming butter/margarine and sugar	Start on 'Min' and gradually increase to 'Max'
	Beating eggs into cake mixes	'4' to 'Max'
	Folding in flour, fruit etc	'Fold' to '1'
	All In one cake mixes	Start on 'Min' and gradually increase to 'Max'
	Pastry & Biscuits – rubbing fat into flour	'Min' to '2'
	Royal Icing	'Min' to '1'
	Mashed Potatoes	Start on 'Min' and gradually increase to 'Max'
Whisk	Egg Whites	Gradually increase to 'Max'
	Fatless sponges	
	Cream	
Dough Hook	For Yeasted dough mixes	'Min' speed for 45 - 60 secs. Then increase to speed 1 for approx. 3 – 4minutes.
		Re-knead on speed 1

To fit and use your Splashguard

To assemble

The splashguard assembly consists of 2 pieces: the head shield ⑰ and the splashguard ⑱.

The splashguard cannot be fitted to the bowl unless the shield is fitted.

- 1 Raise the mixer head until it locks.
- 2 Clip the head shield upwards onto the underside of the mixer head ⑧ until fully located.
- 3 Fit the bowl onto the base.
- 4 Lower the mixer head.
- 5 Rest the splashguard on the bowl rim and then slide forward until fully located ⑨.

- During mixing, ingredients can be added directly to the bowl via the feed chute.

- 6 To remove the splashguard simply slide it away from the mixer bowl.
- 7 To remove the head shield, raise the mixer head until it locks. Remove the tool if fitted, then pull the head shield downwards from the underside of the mixer head.

Note: Only fit or remove the splashguard when the mixer head is in the locked position.

We recommend that the head shield is removed regularly from the mixer head for cleaning.

Tool Adjustment

K-beater & Whisk

The tools are set to the correct height for the bowl supplied in the factory and should not require adjustment.

However, if you wish to adjust the tool use a suitable sized spanner:

TYPE KVC50 = 15mm

TYPE KVL60 = 19mm

Then follow the instructions below:

- 1 Unplug the appliance.
 - 2 Raise the mixer head and insert the whisk or beater.
 - 3 Lower the mixer head. If the clearance needs to be adjusted, raise the mixer head and remove the tool. Ideally the whisk and K-beater should be **almost** touching the bottom of the bowl ⑩.
 - 4 Using a suitable spanner loosen the nut sufficiently to allow adjustment of the shaft ⑪. To lower the tool closer to the bottom of the bowl, turn the shaft anti-clockwise. To raise the tool away from the bottom of the bowl turn the shaft clockwise.
 - 5 Re-tighten the nut.
 - 6 Fit the tool to the mixer and lower the mixer head. (Check its position see points above).
 - 7 Repeat the above steps as necessary until the tool is set correctly. Once this is achieved tighten the nut securely.
- Note: Spanner ⑪ shown is for illustration purpose only.

Dough Hook

This tool is set at the factory and should require no adjustment.

Care & Cleaning

- Always switch off and unplug before cleaning.
- A little grease may appear at the slow speed outlet ② when you first use it. This is normal – just wipe it off.

Power Unit And Outlet Covers

- Wipe with a damp cloth, then dry.
- Never use abrasives or immerse in water.
- Store excess cord into the cord storage compartment ⑫ at the back of the machine.

Bowl

- Wash by hand, then dry thoroughly or wash in the dishwasher.
- Never use a wire brush, steel wool or bleach to clean your stainless steel bowl. Use vinegar to remove limescale.
- Keep away from heat (cooker tops, ovens, microwaves).

Tools & Splashguard

- Wash by hand, then dry thoroughly.
- Alternatively they are dishwasher safe and can be washed on the top rack of your dishwasher. Avoid placing items on the bottom rack directly over the heating element. A short low temperature (Maximum 50°C) programme is recommended.

Service and Customer Care

- If you experience any problems with the operation of your appliance, before requesting assistance refer to the “troubleshooting guide” section in the manual or visit www.kenwoodworld.com.
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.
- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up to date details of your nearest authorised KENWOOD Service centre visit www.kenwoodworld.com or the website specific to your Country.

The date code information can be located on the underside of your product either on or next to the rating plate. The date code is shown as a year and month code followed by the week number.

Note: The first two numbers refer to the year and the last two numbers refer to the week number.

For example: 1 September 2013 = 13L35

- Designed and engineered by Kenwood in the UK.
- Made in China.

Model	TYPE KVC50	TYPE KVL60
Voltage	220 – 240V	220 – 240V
Hertz	50/60Hz	50/60Hz
Wattage	1100W	1200W
Storage Conditions	Temperature: +5°C to +45°C Humidity: < 80%	
Storage Life	Unlimited.	
Life time	2 years (5 years for certain types of goods).	
Disposal conditions	In accordance with ecological requirements.	
Transportation conditions	Do not drop or expose to excessive vibrations during transportation.	
Selling conditions	Selling conditions are not specified by the manufacturer but must conform to local, national and international regulations and standards.	



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

Manufacturer's address:

Kenwood Limited, New Lane, Havant,
Hampshire PO9 2NH, UK

The importer and authorised organisation
for accepting claims:

«Delonghi» LLC, Russia, 127055, Moscow,
Sushevskaya str., 27, bld. 3,

Phone: +7 (495) 781-26-76

Troubleshooting guide

Problem	Cause	Solution
The whisk or K-beater knocks against the bottom of the bowl or not reaching the ingredients in the bottom of the bowl.	Tool at the wrong height and needs adjusting.	Adjust the height using a suitable spanner – see “Tool Adjustment” section.
Slow speed attachment cannot be fitted.	Check your attachment is compatible for use with your model. Twist connection system required (Model KAX) 	Attachment must have the KAX twist connection system  to fit the outlet. If you own attachments featuring the Bar Connection System  you will need to use the KAT002ME adaptor to connect these to the Twist Connection System on your Kitchen Machine. <i>For more information visit www.kenwoodworld.com/twist</i>
Standby light flashing when Kitchen Machine first plugged in.	Speed control not in the ‘O’ position. Mixer head in the raised position or not locked down correctly.	Check and turn speed control to the ‘O’ position. Check Kitchen Machine head is locked down correctly.
The Kitchen Machine stops during operation. Standby light flashing rapidly.	Overload protection or overheat system activated. Maximum capacity exceeded.	Unplug and check for obstruction or overloading. Turn the speed control to “O” and then restart. If the machine will not operate, remove some of the ingredients to reduce the load and restart. If this still does not resolve the problem, unplug and allow to stand for 15 minutes. Plug in and reselect the speed. If the mixer does not restart following the above procedure contact “customer care” for further advice.
Standby light off whilst machine plugged in.	Kitchen machine has been left plugged in for more than 30 minutes without being operated and has gone into Standby mode.	Press the Standby button once to reset.

Kenwood Ltd

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kenwoodworld.com

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KW127050/3