

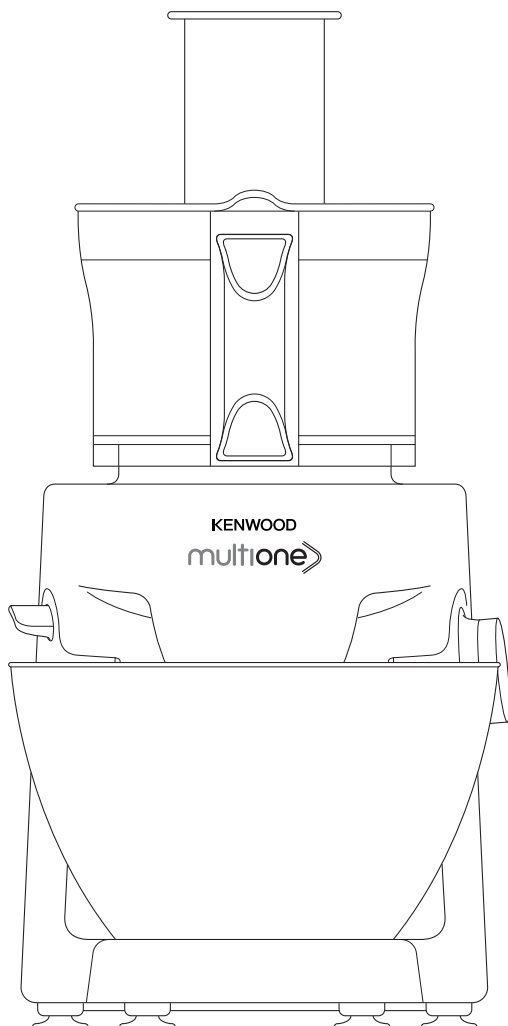
# KENWOOD

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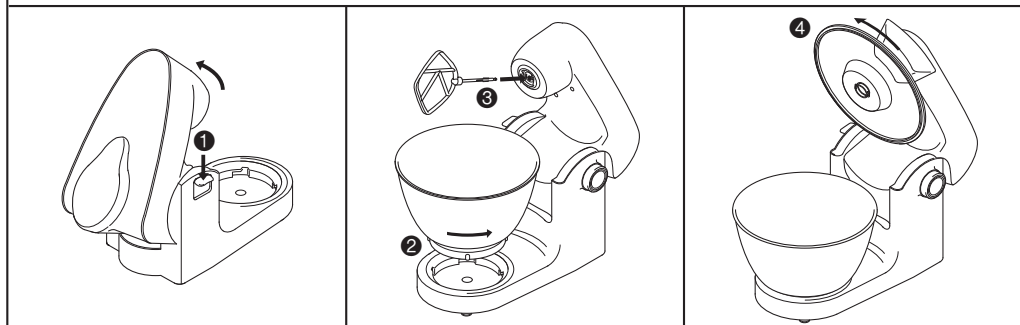
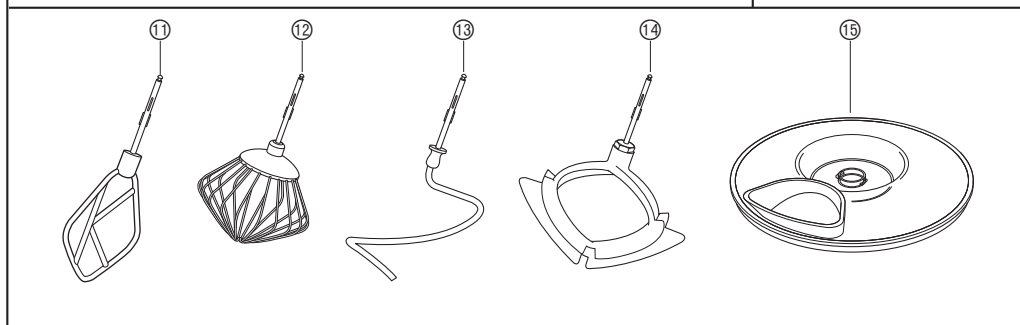
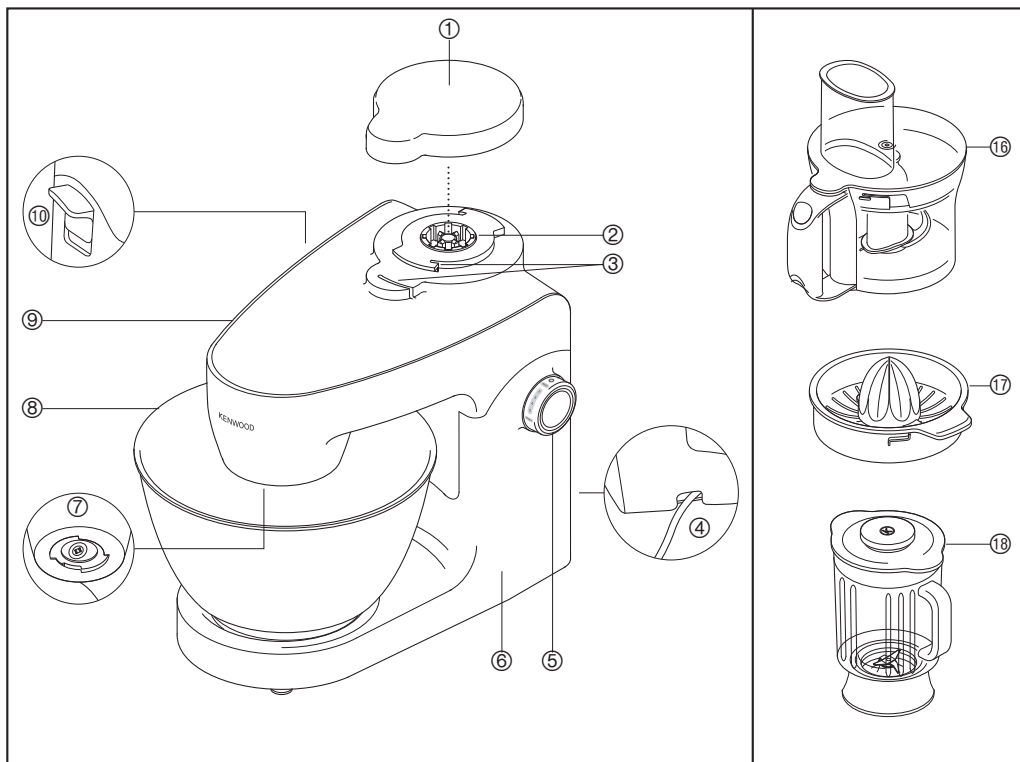
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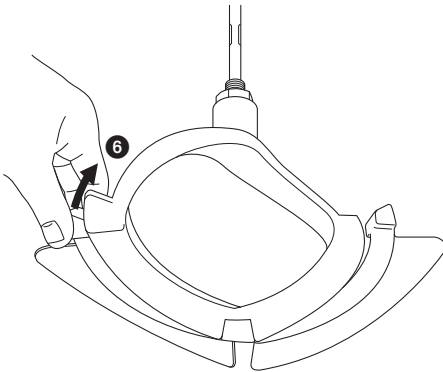
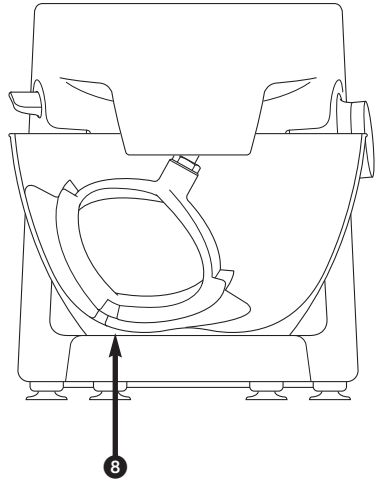
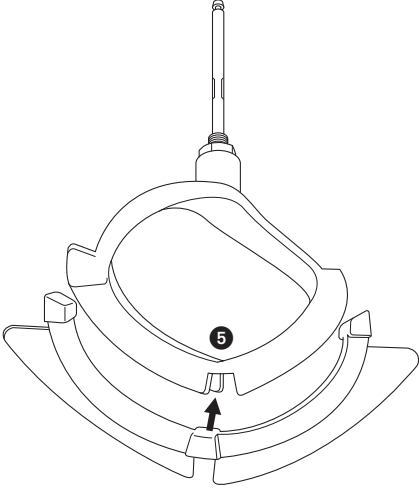
instructions



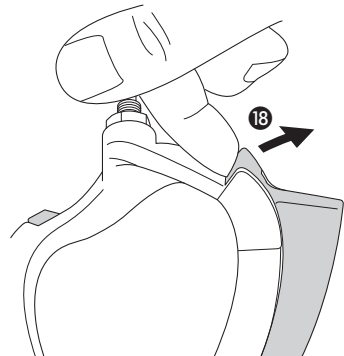
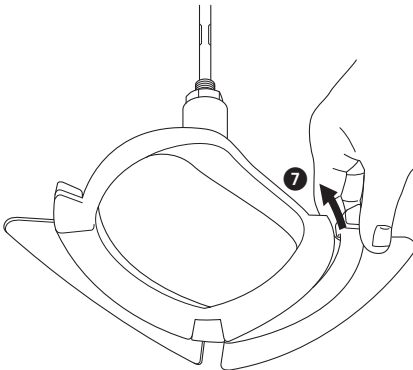
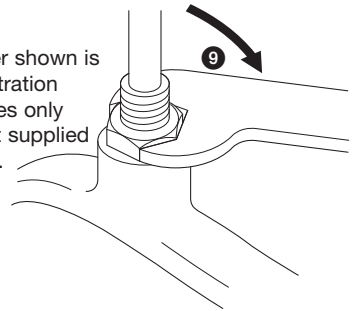




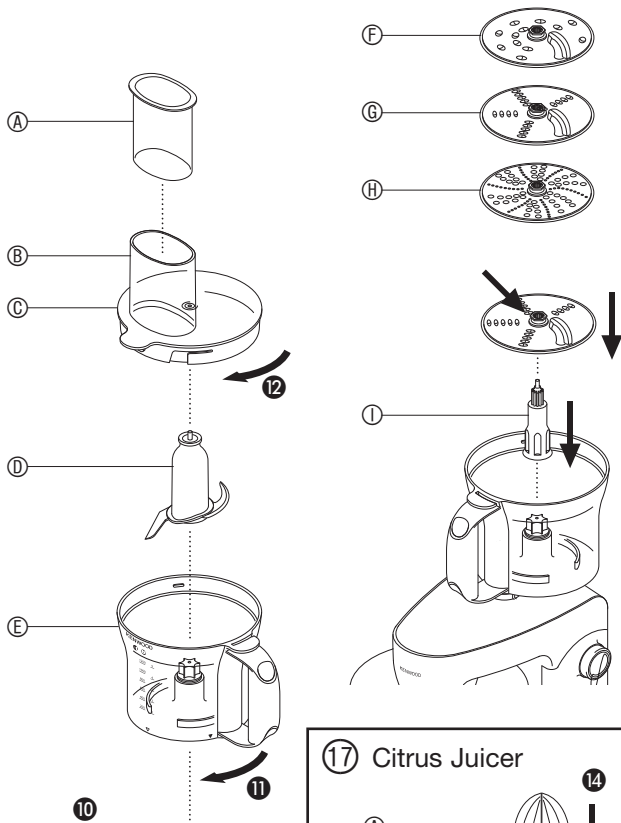
# 14 Creaming Beater



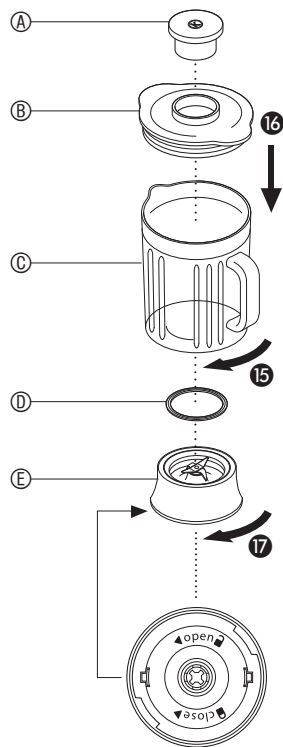
Spanner shown is for illustration purposes only and not supplied in pack.



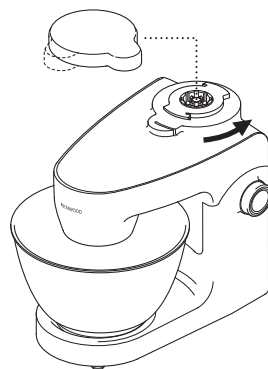
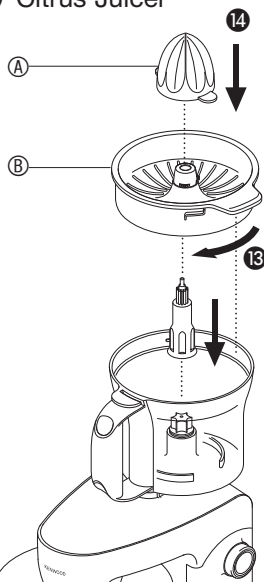
## 16 Food Processor



## 18 Blender



## 17 Citrus Juicer



## safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Switch off and unplug:
  - before fitting or removing parts;
  - when not in use;
  - before cleaning.
- 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 let the cord hang down where a child could grab it.
- Never let the power unit, cord or plug get wet.
- **Ensure that no bowl tools are fitted or stored in the bowl when using the dual drive outlet.**
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the quantities stated in the maximum capacity chart.
- Take care when lifting this appliance. Ensure the head is correctly latched in the down position and that the bowl, tools, outlet cover and cord are secure before lifting.
- Ensure the cord is fully unwound from the cord storage compartment ④ 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.
- The maximum rating is based on the attachment that draws the greatest load. Other attachments may draw less power.
- **Attachments will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**

### **Food Processor attachment**

- The food processor knife blade and discs are extremely sharp, handle with care. **Always hold by the finger grip at the top, away from the cutting edge, both when handling and cleaning.**
- Always remove the knife blade before pouring contents from the bowl.
- Keep hands and utensils out of the food processor bowl whilst connected to the power supply.
- Never use your fingers to push food down the feed tube. Always use the pusher supplied.
- Before removing the lid from the food processor bowl:
  - switch off;
  - wait until the attachment/blades have completely stopped.
- **Never remove the food processor lid until the knife blades/cutting discs have completely stopped.**

- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before processing in the attachment.
- Do not use the lid to operate the food processor, always use the speed/pulse control.

## **Blender attachment**

- Keep hands and utensils out of the blender goblet whilst connected to the power supply.
- **Never fit the blade unit to the power unit without the blender goblet fitted.**
- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before processing or blending in the attachment.
- Only operate the blender with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never run the blender empty.
- To ensure the long life of your blender, never run for longer than 60 seconds. Switch off as soon as you have achieved the right consistency.
- The processing of spices is not recommended as they may damage the plastic parts.
- Smoothie recipes – never blend frozen ingredients that have formed a solid mass during freezing; break it up before adding to the goblet.

### **before plugging in**

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

#### **important - UK only**

- The wires in the cord are coloured as follows:  
Blue = Neutral,  
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.

#### **Note:**

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).

- If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- 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'.



## key

- ① outlet cover
- ② dual drive outlet (medium and high speed)
- ③ interlocks
- ④ cord storage compartment
- ⑤ speed/pulse control
- ⑥ power unit
- ⑦ bowl tool socket
- ⑧ bowl
- ⑨ mixer head
- ⑩ head release lever
- ⑪ K-beater
- ⑫ whisk
- ⑬ spiral dough hook
- ⑭ creaming beater
- ⑮ splashguard

### attachments

**Not all of the attachments listed will necessarily be included with your kitchen machine. Attachments are dependent upon the model variant.**

- ⑯ food processor (if supplied)
- ⑰ citrus juicer (if supplied)
- ⑱ glass blender (if supplied)

Refer to the recommended speed chart for each attachment.

## 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. Do not use the whisk for heavy mixtures (e.g. creaming fat and sugar) - you could damage it.

### spiral dough hook

- For yeast mixtures.

### creaming beater

- The creaming beater is designed for creaming and mixing soft ingredients. Do not use with heavy recipes such as dough or hard ingredients, for example those containing fruit stones, bones or shells.

### Fitting the wiper blade

- The wiper blade is supplied already fitted and should always be removed for cleaning ⑮.

- 1 Carefully fit the flexible wiper blade onto the tool by locating the base of the wiper blade into the slot ⑤ then fit one side into the groove before gently hooking the end in place ⑥. Repeat with the other side ⑦.

### Checking the beater height

- The beater height has been set in the factory and should not require adjusting. If height adjustment is required follow the procedure below.
  - 1 With the mixer switched off, insert the creaming beater and lower the mixer head. Check the position of the beater in the bowl ⑧. Ideally it should be in contact with the bowl surface so that it gently wipes the bowl during mixing.
  - 2 If the clearance needs to be adjusted, raise the mixer head and remove the beater.
  - 3 To loosen and allow adjustment of the shaft ⑨, rotate the nut clockwise using a 15mm spanner (not supplied in pack).
  - To lower the beater closer to the bottom of the bowl, turn the beater shaft clockwise.
  - To raise the beater away from the bottom of the bowl turn the shaft anticlockwise.
  - 4 Tighten the nut by turning anticlockwise.
  - 5 Fit the beater and lower the mixer head. Check its position (see point 2). Repeat the above steps as necessary until the beater is set correctly. Once this is achieved tighten the nut securely.

**Note: If the mixer vibrates heavily when the speed is selected, the beater has been set too close to the bowl and needs adjusting.**

## to use your bowl tools

- 1 Press the head release lever down ⑩ and raise the mixer head until it locks into position.
- 2 Fit the bowl into the base and turn anti-clockwise to lock into position ②.
- 3 Select a tool and push into the tool socket until it clicks ③.
- 4 Press the head release lever down and lower the mixer head until it locks into position.
- 5 Plug into the power supply. To switch on, turn the speed switch to the desired setting. To switch off turn to 'O' (OFF) position.

**If the mixer head is in the raised position or the outlet cover is not fitted, the Power On light will flash and the machine will not operate.**

- Switch to pulse ⑤ for short bursts.
- 6 Unplug from the power supply.
- 7 Raise the mixer head and whilst holding it steady, pull the tool from the tool socket.

### important

- If the mixer head is raised during operation, the machine will stop working straight away. To re-start, lower the mixer head, turn the speed switch to the 'O' (OFF) position, wait a few seconds and then re-select the speed. The machine should resume operating straight away.
- If for any reason power is interrupted and the machine stops working, turn the speed switch to the 'O' (OFF) position, wait a few seconds and then re-select the speed. It should resume operating straight away.
- **The machine will not operate unless the outlet cover is correctly fitted.**
- If you hear the machine labouring either switch off and remove some of the mixture or increase the speed.
- Always remove attachments fitted to the dual drive outlet before raising the mixer head.
- **Ensure that no bowl tools are fitted or stored in the bowl when using the dual drive outlet.**

### hints

- Switch off and scrape the bowl with a spatula when necessary.
- Eggs at room temperature are best for whisking.
- 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 states otherwise.
- When creaming fat and sugar for cake mixes, always use the fat at room temperature or soften it first.
- Your machine has been fitted with a 'soft start' feature to minimise spillage. However if the machine is switched on with a heavy mixture in the bowl such as bread dough, you may notice that it takes a few seconds to reach the selected speed.

## points for bread making

### important

- Never exceed the maximum capacities stated - you will overload the machine.
- **Some movement of the mixer head is normal when mixing heavy loads such as bread dough.**
- The ingredients mix best if you put the liquid in first.
- At intervals stop the machine and scrape the mixture off the dough hook.
- Different batches of flour vary considerably in the quantities of liquid required and the stickiness of the dough can have a marked effect on the load

imposed on the machine. You are advised to keep the machine under observation whilst the dough is being mixed; the operation should take no longer than 6-8 minutes.

## to fit and use your splashguard

- 1 Fit the bowl into the base and add the ingredients.
  - 2 Fit the splashguard by aligning the tabs with the bowl tool socket ⑦ and rotate anti-clockwise to lock into position ④.
  - 3 Fit the tool then lower the mixer head.
  - 4 To remove the splashguard reverse the above procedure.
- During mixing, ingredients can be added directly to the bowl via the chute.

## electronic speed sensor control

Your mixer is fitted with an electronic speed sensor control that is designed to maintain the speed under different load conditions, such as when kneading bread dough or when eggs are added to a cake mix. You may therefore hear some variation in speed during the operation as the mixer adjusts to the load and speed selected - this is normal.

## ⑩ food processor

- Ⓐ pusher
- Ⓑ feed tube
- Ⓒ lid
- Ⓓ knife blade
- Ⓔ bowl with drive shaft
- Ⓕ thick slicing/grating disc
- Ⓖ thin slicing/grating disc
- Ⓗ extra fine grating disc
- ① detachable drive shaft

## to use your food processor

- 1 Remove the outlet cover by turning it anti-clockwise and lifting off ⑩.
- 2 Fit the bowl ⑤ over the outlet with the handle to the right hand side and turn clockwise until it locks into position ⑩.
- 3 Add the knife blade or detachable drive shaft with the desired attachment.

**Note: The detachable drive shaft ① should only be fitted when using the discs and citrus juicer.**

- Always fit the bowl and attachment onto the outlet before adding ingredients.

- 4 Fit the lid ⑫ – ensuring the top of the knife blade/drive shaft locates into the centre of the lid.
  - **Do not use the lid to operate the processor, always use the speed/pulse control.**
  - 5 Plug in, switch on and select a speed (refer to the recommended speed chart).
  - **The processor will not operate if the bowl or lid are not fitted correctly into the interlocks. Check that the feed tube and bowl handle are situated to the front.**
  - Use the pulse (P) for short bursts. The pulse will operate for as long as the control is held in position.
  - 6 Reverse the above procedure to remove the lid, attachments and bowl.
  - **Always switch off and unplug before removing the lid.**
- important**
- Your processor is not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar.
  - When adding almond essence or flavouring to mixtures, avoid contact with the plastic as this may result in permanent marking.
  - **Do not process hot ingredients.**

## knife blade ⑩

The knife blade is the most versatile of all the attachments. The length of the processing time will determine the texture achieved.

For coarser textures use the pulse control.

Use the knife blade for cake and pastry making, chopping raw and cooked meat, vegetables, nuts, pâté, dips, pureeing soups and to also make crumbs from biscuits and bread.

### hints

- Cut food such as meat, bread, vegetables into cubes approximately 2cm/ ¾in before processing.
- Biscuits should be broken into pieces and added down the feed tube whilst the machine is running.
- When making pastry, use fat straight from the fridge cut into 2cm/ ¾in cubes.
- Take care not to over-process.
- **Do not use the knife blade to mix heavy loads such as bread dough.**
- Do not use the knife blade to chop ice cubes or other hard foods, such as spices, they may damage the attachment.

## slicing/grating discs

to use the discs

**reversible slicing/grating discs – thick ⑦, thin ⑧**

Use the grating side for cheese, carrots, potatoes and foods of a similar nature.

Use the slicing side for cheese, carrots, potatoes, cabbage, cucumber, beetroot and onions.

**extra fine grating disc ⑨**

Grates Parmesan cheese and potatoes for German potato dumplings.

## to use the cutting discs

- 1 Fit the bowl on the power unit, add the detachable drive shaft.
- 2 Hold by the centre grip, place the disc onto the drive shaft with the appropriate side uppermost.
- 3 Fit the lid.
- 4 Put the food in the feed tube.
- 5 Switch on, then push down evenly with the pusher – never put your fingers in the feed tube.

### hints

- Use fresh ingredients.
- Do not cut food too small. Fill the width of the feed tube fairly full. This prevents the food from slipping sideways during processing.
- Food placed upright comes out shorter than food placed horizontally.
- There will always be a small amount of waste on the disc or in the bowl after processing.

## ⑪ citrus juicer

Use the citrus juicer to squeeze the juice from citrus fruits (e.g. oranges, lemons, limes and grapefruits).

- ⑫ cone
- ⑬ sieve

## to use the citrus juicer

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
- 2 Fit the sieve into the bowl – ensuring the sieve handle is locked into position directly over the bowl handle ⑬.
- 3 Place the cone over the drive shaft turning until it drops all the way down ⑫.

- 4 Cut the fruit in half. Then switch on and press the fruit onto the cone.
- **The citrus juicer will not operate if the sieve is not locked correctly.**
- For best results store and juice the fruit at room temperature and hand roll on a worktop before juicing.
- To help with juice extraction move the fruit from side to side when juicing.
- When juicing large quantities, empty the strainer regularly to prevent the build up of pulp and seeds.

## 18 glass blender

- (A) filler cap
- (B) lid
- (C) goblet
- (D) sealing ring
- (E) blade unit

### to use your glass blender

- 1 Fit the sealing ring (D) into the blade unit (E) - ensuring the seal is located correctly in the grooved area.
- **Leaking will occur if the seal is damaged or incorrectly fitted.**
- 2 Screw the goblet onto the blade assembly (E). Refer to the graphics on the underside of the blade unit as follows:

 - unlocked position

 - locked position

**The blender will not operate if incorrectly assembled.**

- 3 Put your ingredients into the goblet.
- 4 Fit the lid to the goblet and push down to secure (B). Fit the filler cap.
- 5 Remove the dual drive outlet cover by turning it anti-clockwise and lifting off.
- 6 Place the blender onto the power unit, and turn clockwise (F) until it clicks into position.
- **The appliance will not operate if the blender is incorrectly fitted to the interlock.**
- 7 Select a speed (refer to recommended speed chart) or use pulse (P) for short bursts.

#### hints

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.

- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.
- Ice crushing – operate the pulse in short bursts until crushed to the desired consistency.
- The processing of spices is not recommended as they may damage the plastic parts.
- **The appliance will not work if the blender is incorrectly fitted.**
- To blend dry ingredients – cut into pieces, remove the filler cap, then with the appliance running, drop the pieces down one by one. Keep your hand over the opening. For best results empty regularly.
- Do not use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 1.2 litres (42 fl oz) – less for frothy liquids like milkshakes.

### care and cleaning

- Always switch off and unplug before cleaning.
- Dismantle attachments fully before cleaning.

#### power unit

- Wipe with a damp cloth, then dry.
- Never use abrasives or immerse in water.
- Store excess cord in the storage compartment (4) at the back of the machine.
- Ensure the feet on the base of the mixer are kept clean.

#### bowl, tools, splashguard

- Wash by hand, then dry thoroughly.
- 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).

#### creaming beater

- 1 Always remove the flexible wiper blade from the tool before cleaning (10).
  - 2 Wash the flexible wiper blade and tool in hot soapy water, then dry thoroughly. Alternatively the parts can be washed in a dishwasher.
- Note: Please inspect the condition of the tool body before and after use and also regularly inspect the condition of the wiper blade and replace it if there are any signs of wear.

### food processor

- **Handle the blades and discs with care – they are extremely sharp.**

- Some foods may discolour the plastic. This is perfectly normal and won't harm the plastic or affect the flavour of your food. Rub with a cloth dipped in vegetable oil to remove the discolouration.

### citrus juicer

- Wash by hand, then dry thoroughly.

### blender

- 1 Empty the goblet before unscrewing it from the blade unit.
- 2 Wash the goblet by hand.
- 3 Remove and wash the seal.
- 4 Do not touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. **Do not immerse the blade unit in water.**
- 5 Leave to dry upside down.

### all other parts

- Wash by hand, then dry.
- Alternatively, refer to dishwasher chart for parts that 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.

item	suitable for dishwashing
<b>Mixer</b>	
Bowl	✓
Whisk, beater and dough hook	✓
Creaming beater and wiper blade	✓
Splashguard	✓
Outlet cover	x
<b>Food Processor</b>	
Main bowl, lid and pusher	✓
Knife blade	✓
Detachable drive shaft	✓
Discs	✓
<b>Citrus juicer</b>	
Cone, sieve	✓
<b>Blender</b>	
Goblet, lid and filler cap	✓
Blade unit and seal	x

## service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

- **If you experience any problems with the operation of the Kitchen Machine or attachments, before calling for assistance refer to the troubleshooting guide.**

### UK

If you need help with:

- using your appliance
  - servicing or repairs
- ☎ call Kenwood Customer Care on **023 9239 2333**.  
**Have your model number (i.e. KHH30) and date code (5 digit code i.e. 13L35) ready.**  
They are on the underside of the power unit.
- **spares and attachments**
- ☎ call 0844 557 3653.

### other countries

- 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](http://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](http://www.kenwoodworld.com) or the website specific to your Country.
- Designed and engineered by Kenwood in the UK.
- Made in China.



**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.

**guarantee** UK only

- If your machine goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:
- you have not misused, neglected or damaged it;
- it has not been modified;
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

## recommended speed chart and maximum capacities

These are a guide only and will vary depending upon the quantity of mix in the bowl and the ingredients being mixed.

tool/ attachment	recipe type	speed	time	maximum capacities
Kitchen machine				
Whisk	Egg whites	Min to Max	2 mins	2-8 (70g-280g/2oz-10oz)
	Cream	Min to Max	1½ mins	125ml/4½ fl oz 600ml/21 fl oz
K-Beater	All in one cake mixes	Min to Max	1½ mins	1.6kg /3lb 8oz total weight 8 egg mix
	Rubbing fat into flour	Min to Speed 2	5 mins	450g/1lb flour
	Adding water to combine pastry ingredients	Min	30 secs	
Dough hook	Bread dough (stiff yeasted)	Min to Speed 2	4 mins	500g/1lb 2oz flour weight 800g/1lb 12oz total weight
Creaming beater	Fruit Cake			1.8Kg/4lb total weight 6 eggs
	Creaming fat and sugar	Speed 4 - max	1½ – 3½ mins	
	Adding eggs	Speed 3	1 – 2 mins	
	Folding in flour, fruit, etc.	Min to speed 1	30 secs	
Food processor				
Knife blade	All in one cake mixes	Max	15 secs	600g/1lb 5oz total weight 3 egg mix
	Rubbing fat into flour Adding water to combine pastry ingredients	Max Max	Up to 1 min 10 secs	340g/12oz flour weight
	Chopping/pureeing/pâtés	Max	Up to 30 secs	400g/14oz chopping lean meat total weight
Discs – slicing/grating	Firm food items such as carrots, hard cheeses	Max	–	Do not exceed maximum capacity marked on the bowl.
	Softer items such as cucumbers, tomatoes	Speed 3	–	
Extra fine grating disc	Parmesan cheese, potato for German potato dumplings	Max	–	
Citrus juicer	Citrus fruits	Speed 2	–	–
Blender	All processing	Max	Up to 1 min	1.2 litres/42 fl oz

\*Egg sizes used = medium sized (Weight 53-63g)

## troubleshooting guide

Problem	Cause	Solution
The machine will not operate when using mixing tools.	<p>No power/indicator light not lit.</p> <p>Mixer head not locked down correctly.</p> <p>Outlet cover not fitted correctly.</p> <p>Mixer head has been lifted during operation and lowered again without resetting the speed control to 'O' (OFF) position.</p>	<p>Check machine is plugged in.</p> <p>Check that the mixer head is locked down correctly.</p> <p>Check that the outlet cover is located correctly.</p> <p><b>The machine will not work if the outlet cover is fitted incorrectly.</b></p> <p>Check that the speed control is reset to 'O' (OFF) position.</p>
Machine stops during operation and indicator light flashes.	<p>Outlet cover or attachment has unlocked.</p> <p>If attachment is located correctly, then machine is overloaded or maximum capacities exceeded.</p>	<p>Check that attachment and/or outlet cover are located correctly. <b>Reset control to 'O' (OFF) position, then restart the machine.</b></p> <p>Check maximum capacities stated in the recommended speed chart. Reduce quantity being processed if necessary. Switch off, unplug and allow the machine to cool down for 30 minutes.</p>
Dual drive attachment will not operate.	<p>Dual drive attachment is not locked on correctly.</p> <p>Food processor/juice extractor lid or citrus juicer sieve located incorrectly.</p>	<p>Check the dual drive attachment is located correctly.</p> <p>Check that the attachment is fitted correctly.</p>
Movement on the work surface.	<p>Feet on the underside of the machine are dirty or wet.</p>	<p>Regularly check the feet are clean and dry.</p>
Poor performance of tools/attachments.	<p>Refer to hints in relevant "using the attachment" section. Check attachments are assembled correctly.</p>	



troubleshooting guide

Problem	Cause	Solution
Power On light flashing rapidly.	Normal operation. The light will flash if one or more of the interlocks are not engaged correctly.	If using an attachment, check that it is locked into place correctly. Check the mixer head is fully in the lowered position, unless using the meat grinder attachment. Check the speed control is in the 'O' (OFF) position.
Power On light flashing slowly.	Standby mode operating. If the kitchen machine is left plugged in for over 30 minutes without being used, it will go into Standby mode to reduce energy consumption. The light will change to being constantly lit when ready to use.	The kitchen machine will return to normal operation when the speed control is turned to a speed and then turned back to the 'O' (OFF) position.
If none of the above solve the problem see "service and customer care".		







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