

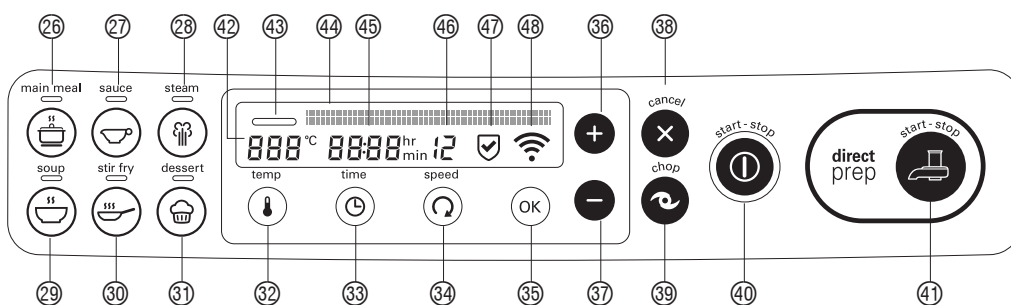
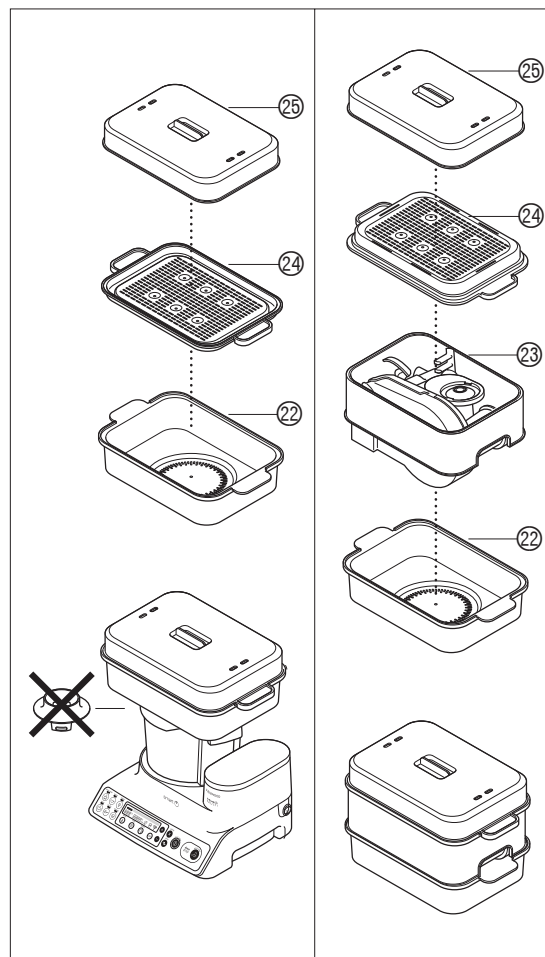
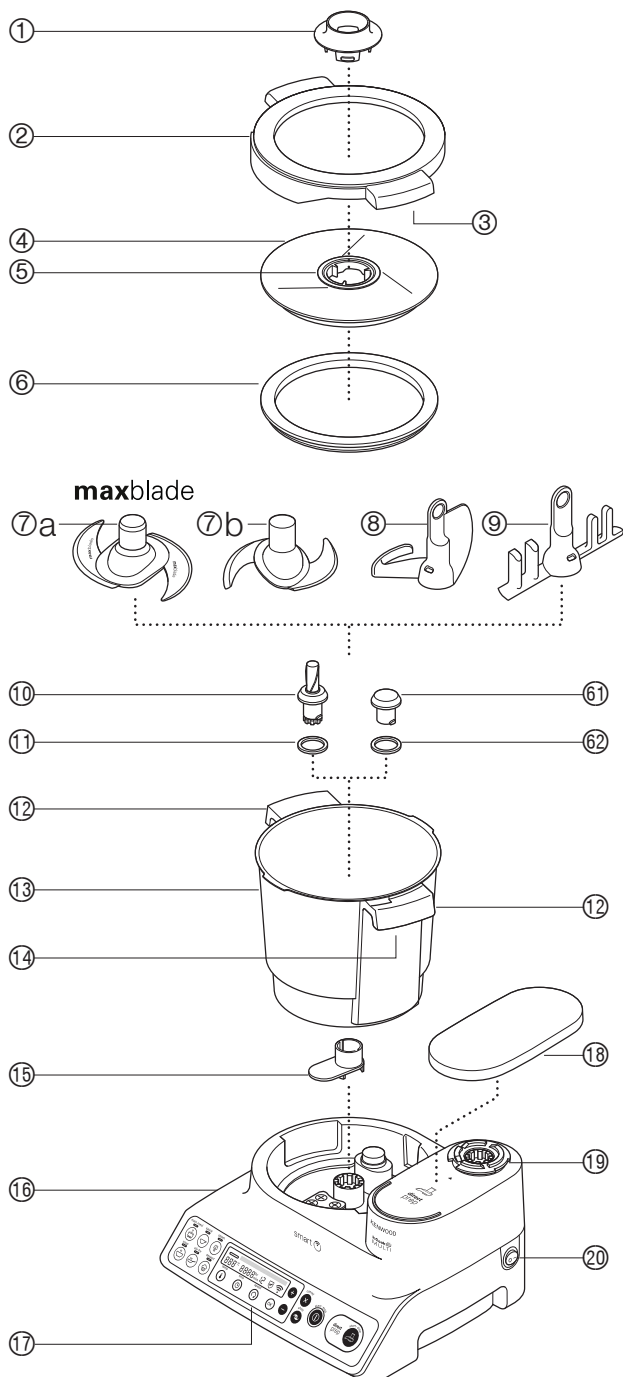
KENWOOD

TYPE CCL45

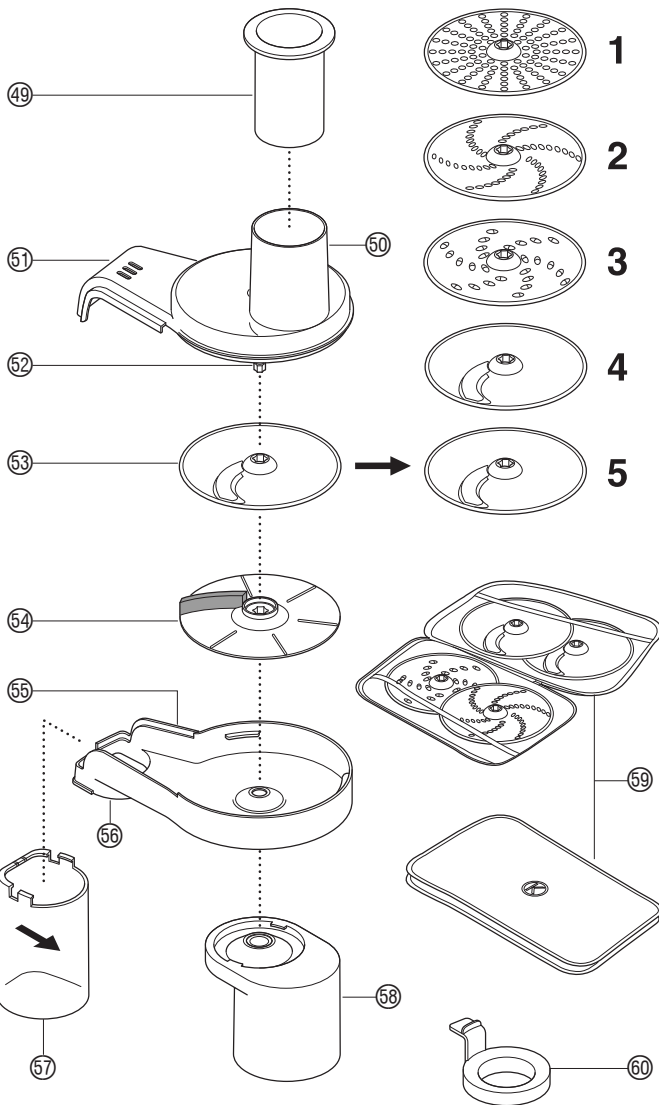
instructions



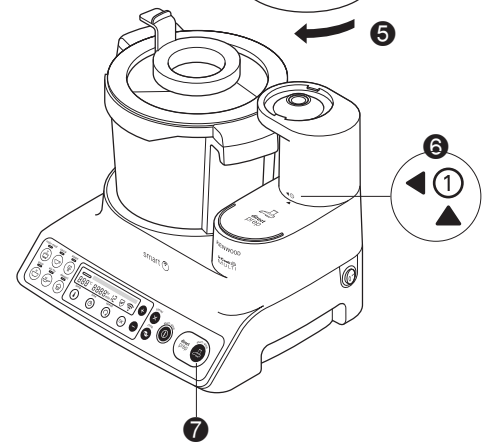
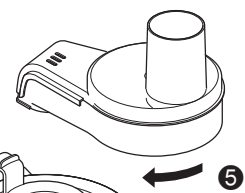
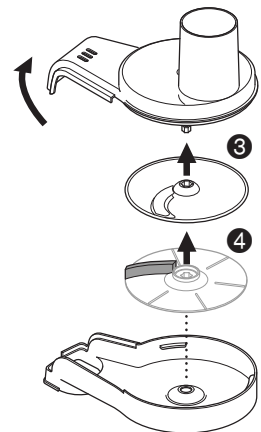
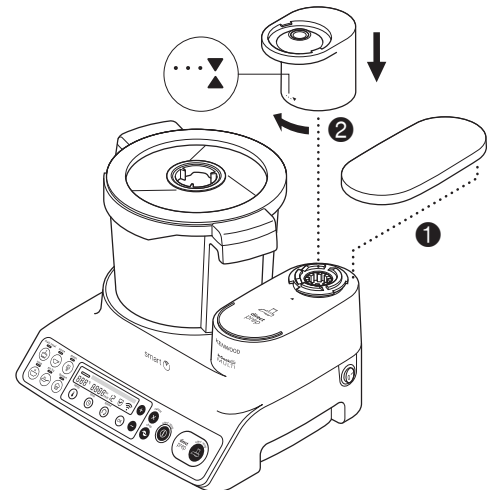
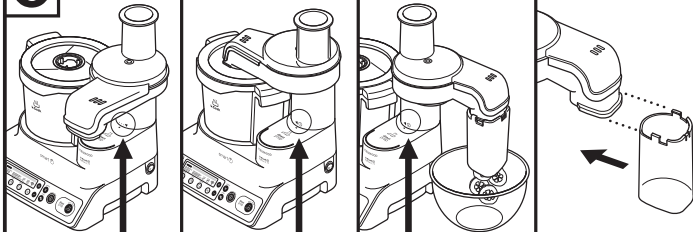


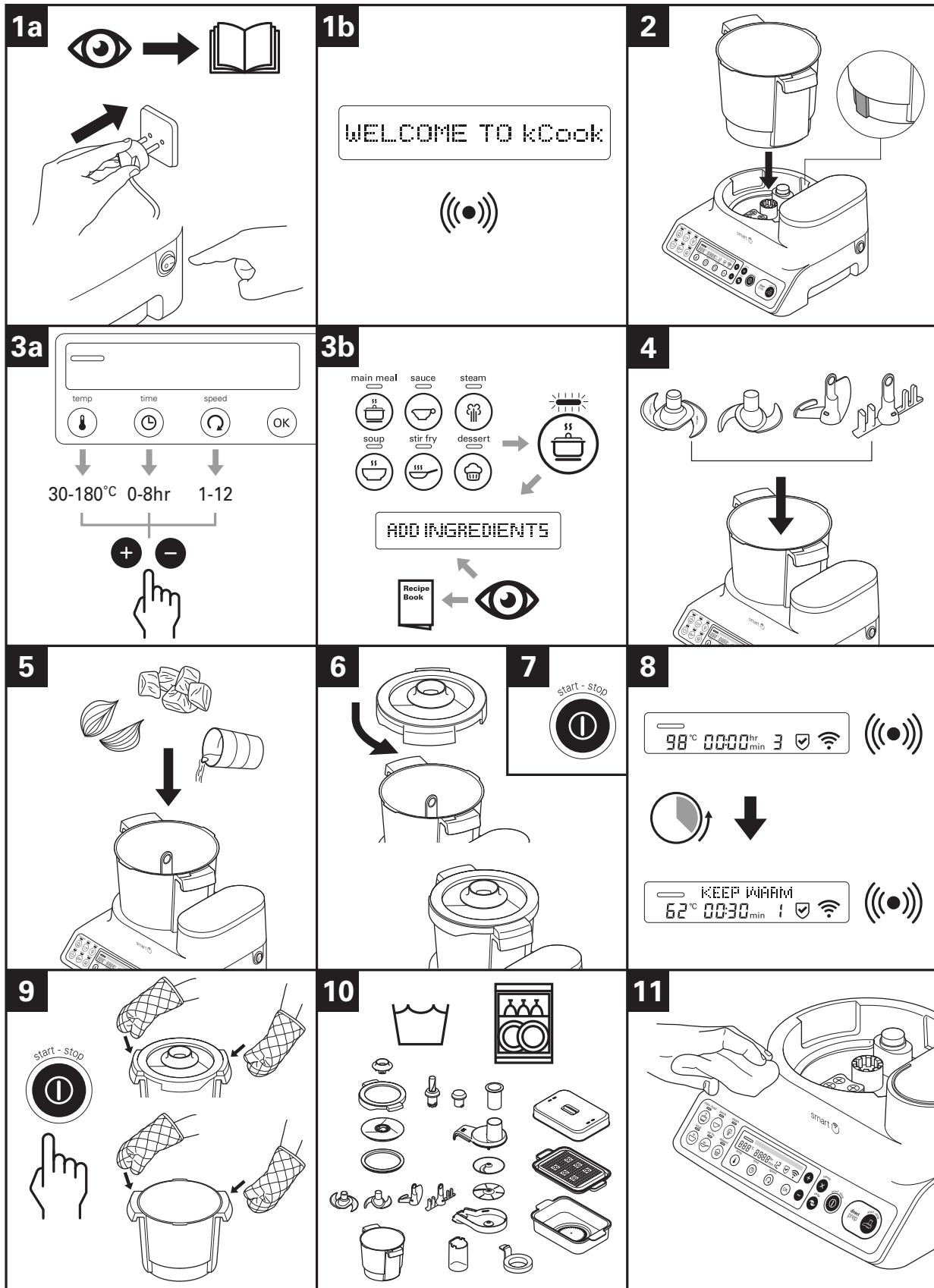


DIRECT PREP



6





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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.
- For correct operation ensure that the bowl base is clean and dry before fitting to the power unit.
- Always switch off and unplug before:
 - assembling or disassembling;
 - when not in use;
 - before cleaning.
- Always remove the stir tool and whisk before pouring content from the bowl to avoid burning from splashing hot ingredients.
- The blades have been designed to be retained on the drive shaft and should only be removed once the content has been removed from the bowl. The blades are sharp, handle with care.
- Keep hands and utensils out of the bowl whilst connected to the power supply.
- When leaving the appliance unattended in the cooking mode pay close attention to the following:
 - ensure the instructions are followed with regards to temperatures and maximum quantities to process;
 - make sure the unit and cord are positioned out of reach of children and away from the edge of the work surface;
 - check the progress on a regular basis to ensure enough liquid is added and food is not overcooking.
- Take care when lifting this appliance as it is heavy. Ensure the bowl is empty and outlet cover is secure before moving. Do not lift by the bowl handles.
- Do not move the unit whilst in operation or still hot.
- Never use a damaged appliance or attachment. Get it checked or repaired: see “service and customer care”.

- Do not exceed the maximum capacities stated.
- Do not exceed the 2.6 litres maximum fill level marked on the inside of the bowl.
- When frying DO NOT exceed the 0.5 litre max oil fill level marked on the bowl. Remove any excess liquid/water before adding food to the oil.
- Never let the power unit, cord or plug get wet.
- Be careful when handling or touching any part of the appliance when being used in the cook mode or after cooking. In particular the bowl, lid and tools as they will remain HOT long after the appliance has been switched off.
- Use the handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot tools.
- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and use a work surface protection mat when placing the bowl on heat sensitive surfaces.
- Be careful of steam escaping from the bowl particularly when removing the lid or filler cap during the cooking mode or after cooking.
- Do not remove the lid or filler cap whilst liquid is boiling.
- Use oven gloves to remove the lid or filler cap when the appliance is being used in cooking mode or after cooking.
- Always fit the filler cap when using the chopping function or pureeing ingredients.
- Always operate the appliance with the filler cap in place, unless specified in the recipe.
- Only use the bowl and tools supplied with this appliance.
- Never use the bowl with any other heat source.
- Never operate the appliance in the cooking mode with the bowl empty.
- Do not use the lid to operate the appliance, always use the Start/Stop or Cancel button.
- Do not use the "maxblade" ⑦a for doughs or cake batters. Use the knife blade ⑦b.

- **This appliance will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**
- When using this appliance ensure it is positioned on a level surface away from the edge. Do not position below overhanging cupboards.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always ensure food is thoroughly cooked and is piping hot before eating.
- Food should be eaten shortly after cooking or allowed to cool quickly and then refrigerated as soon as possible.
- Always ensure that the sealing ring is fitted correctly to the drive coupling to prevent leakage and damage to your cooking food processor.
- Always use the bowl release buttons ⑭ before attempting to remove the cooking bowl.
- Misuse of your appliance can result in injury.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children. Never let the cord hang down where a child could grab it.
- 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.

Direct Prep attachment

- The discs are very sharp; handle with care when fitting, removing and cleaning. **Always hold by the finger grip away from the cutting edge, both when handling and cleaning.**
- **Never remove the lid until the cutting disc has completely stopped.**
- Never use your fingers to push food down the feed tube. Only use the pusher supplied.
- Do not use excessive force to push food down the feed tube – you could damage your attachment.
- Avoid contact with moving parts. Keep fingers out of the discharge opening ⑤⑥.
- Before removing the lid from the Direct Prep:
 - switch off;
 - wait until the disc has completely stopped.
- Always hold the lid adapter by the finger grip when fitting or removing it.

Steamer attachment

- This attachment produces steam which can burn you.
- Do not get burnt by steam coming out of your steamer, especially when removing the lid.
- Take care when handling the parts; any liquid or condensation will be very hot. Use oven gloves.
- Cook meat, fish and seafood thoroughly. And never cook them from frozen.
- If you are using the steamer tray base and shelf, put meat, poultry and fish in the bottom basket so that its raw juice cannot drip onto food below.
- Do not reheat cooked rice in your steam tray attachment.

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:
Green and Yellow = Earth,
Blue = Neutral,
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.

WARNING: THIS APPLIANCE MUST BE EARTHED.

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.
- This appliance contains and uses wireless module FCC ID VVJ-TA3200R1D-SA

before using for the first time

- Remove the plastic blade covers from the blade. These covers should be discarded as they are to protect the blade during manufacture and transit only.
- Wash the parts: see 'care and cleaning'.

connecting your appliance to the Kenwood app

The Kenwood app will allow you to control your appliance through your smart phone or tablet.

- 1 Download the Kenwood app on to a smart phone or tablet device.
- 2 Once the download is complete, open the app and follow the instructions on the screen.

PIN number

- This will be required when prompted by the Kenwood app.
- The appliance can only be connected when the PIN Number is shown on the display screen. If the PIN is entered incorrectly, follow the instructions on the app and retry.
- To display the unit's PIN number, press and hold the OK button for 3 seconds.

Note:

Wi-Fi

Operates with IEEE802.11 b,g and n at 2.4 GHz only, and connects to networks using WPA2-PSK

Compatibility

Kenwood app compatible with latest versions of iOS and Android.

Wi-Fi Menu

Factory reset the Wi-Fi, turn the unit's Wi-Fi On/Off and display the unit's MAC address.

- 1 When the unit is in stand-by mode, press the increase (+) button for 3 seconds.
- 2 Press the (+) and (-) buttons to scroll through the menu and press the OK button to confirm the required option.
- 3 To exit the Wi-Fi menu press the Cancel button. The unit will also return to standby mode if inactive for 10 seconds.

FACTORY RESET WI-FI	Selecting this option will erase all Wi-Fi data stored on the unit and restore it to factory settings. When selected, the unit will return to the standby mode. important When disposing of the unit, it is important to factory reset the unit to protect your personal data.
WI-FI ON	Selecting this option will turn the unit's Wi-Fi on. When selected, the unit will return to the standby mode. Note: Wi-Fi will be ON by default.
WI-FI OFF	Selecting this option will turn the unit's Wi-Fi off. When selected, the unit will return to the standby mode.
MAC:	This option will automatically display the appliance's Wi-Fi MAC address.

key

- ① lid filler cap
- ② lid outer (grey)
- ③ interlock tabs
- ④ lid inner (clear)
- ⑤ lid filler cap opening
- ⑥ lid seal
- ⑦a maxblade
- ⑦b knife blade
- ⑧ stir tool
- ⑨ whisk tool
- ⑩ drive shaft
- ⑪ drive shaft seal
- ⑫ bowl handles
- ⑬ cooking bowl
- ⑭ bowl release buttons
- ⑮ drive shaft nut
- ⑯ power unit
- ⑰ display screen
- ⑱ Direct Prep outlet cover
- ⑲ Direct Prep outlet
- ⑳ On/Off switch
- ㉑ spatula

steamer


- ㉒ steam tray base
- ㉓ storage unit
- ㉔ steam tray shelf
- ㉕ steam tray lid

display panel

- ㉖ Main Meal programme
- ㉗ Sauce programme
- ㉘ Steam programme
- ㉙ Soup programme
- ㉚ Stir Fry programme
- ㉛ Dessert programme
- ㉜ Temperature button
- ㉝ Time button
- ㉞ Speed button
- ㉟ OK button
- ㊱ increase (+) button
- ㊲ decrease (-) button
- ㊳ Cancel button
- ㊴ Chop button
- ㊵ Start/Stop button – cooking bowl
- ㊶ Start/Stop button – Direct Prep

display screen graphics

- ㊷ temperature selection
- ㊸ hot temperature warning
- ㊹ text display
- ㊺ time selection
- ㊻ speed selection

- ㊼ cooking mode 
- ㊽ Wi-Fi symbol

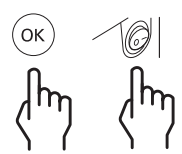
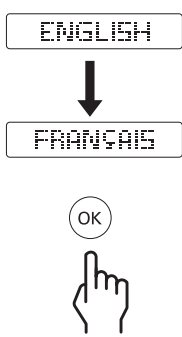

Direct Prep

- ㊾ pusher/measuring cup
- ㊿ feed tube
- ① Direct Prep lid
- ② drive shaft
- ③ **disc**
 - ① extra fine grating disc (if supplied)
 - ② fine grating disc (if supplied)
 - ③ coarse grating disc
 - ④ thin slicing disc
 - ⑤ thick slicing disc (if supplied)
- ④ slinger plate
- ⑤ base
- ⑥ food outlet
- ⑦ extension chute
- ⑧ tower
- ⑨ disc storage bag
- ⑩ lid adapter

slow cook

- ① bowl plug
- ② bowl seal

language selection

When turning on your cooking food processor for the first time, the display screen language will default to "English".	
1 To change the language press and hold down the OK button ③⑤ and use the On/Off switch ②⑩ to turn the unit on. • "LANGUAGE SET UP PRESS START TO CONTINUE" will be displayed on the screen.	
2 To change the language press the (+) or (-) button until the required language is shown on the display screen. Once the required language is selected, press the OK button to confirm. The unit will display "WELCOME TO kCook".	
3 To change the language at a later stage, repeat the above procedure.	

using your cooking food processor

- 1 Plug in and press the On/Off switch ⑳ on the right side of the power unit. The unit will beep and "WELCOME TO kCook" will be displayed.
- 2 Fit the bowl ⑬ to the power unit by aligning the locating tab to the back of the unit. Press down lightly to locate. Note: the bowl cannot be located unless fitted in the correct orientation.
- To remove the bowl, push both bowl release buttons ⑭ (situated under the bowl handles) at the same time and lift the bowl.
- 3 Select one of the following options:

3A Manual Cooking – refer to manual mode section.

3B Pre-set Programmes:

Refer to 'using the pre-set programmes' section for usage information.

-  Main Meal programme ②⑥
-  Sauce programme ②⑦
-  Steam programme ②⑧
-  Soup programme ②⑨
-  Stir Fry programme ③⑩
-  Dessert programme ③①

Note: When a pre-set programme button is pressed the bar above the relevant button will light up.

- 4 Fit the maxblade ⑦a, knife blade ⑦b, stir tool ⑧, whisk tool ⑨ or slow cook bowl plug ⑥① to the bowl.

Bowl tool	Use
maxblade	For chopping ingredients before cooking and for pureeing after cooking is complete.
Knife blade	For making doughs and cake batters.
Stir tool	For recipes where you want to stir gently without breaking the ingredients down.
Whisk tool	For whisking light ingredients such as egg whites, cream, mayonnaise and hollandaise sauce.

- 5 Add the relevant ingredients to be processed or cooked.

- 6 Fit the lid and filler cap. Push the lid down and turn anti-clockwise until aligned with the cooking bowl handles.

The appliance will not operate unless interlocked correctly.

- 7 Press the cooking bowl Start/Stop button ④⑩ to start the cooking process.
- 8 Pre-set programmes – at the end of each stage and once cooking has finished the unit will beep and automatically go into the Keep Warm cycle for 30 minutes. Follow the instructions on the screen to move to the next stage.
- 9 To stop the unit at any time, press the Start/Stop button and then remove the lid. Take care as the bowl and lid will be hot. To resume cooking, refit the lid press the Start/Stop button.
- Manual mode – at the end of cooking the timer will countdown to 00:00 and the unit will beep.

Standby Mode

- To return the unit to standby mode, press and hold the Cancel button for 3 seconds.
- If no selection is made within 30 minutes the unit will go into standby mode and "WELCOME TO kCook" will be displayed on the screen. Press any function to reactivate the unit.

Keep Warm Cycle

- The Keep Warm cycle will stir the ingredients at 62°C.
- Remove the lid to check on the progress or add other ingredients and then press the Start/Stop button to resume cooking.
- When the timer has counted down to 00:00 at the end of each programme stage the unit will automatically go into the keep warm cycle for 30 minutes.
- The unit will beep every 10 seconds for the first minute and then every 30 seconds to indicate the unit is in the Keep Warm cycle and the cooking cycle has finished.
- The keep warm cycle will not heat if the temperature is set to less than 62°C.

After cooking

- Be careful when handling or touching any part of the appliance when being used in the cooking mode or after cooking, IN PARTICULAR THE BOWL AND TOOLS as they will remain HOT long after the appliance has been switched off.
- Use the handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot tools.
- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and cleaning.

Hints & Tips

- Do not exceed the 2.6 litres maximum fill level marked on the inside of the bowl.
- Do not exceed the 0.5 litre maximum oil level mark when heating oil.
- Raw meat and hard vegetables should be chopped into small pieces before adding to the bowl.
- Use the Direct Prep to grate or slice ingredients directly into the bowl (see 'using your Direct Prep' section).
- To prevent sticking or burning always use one of the tools when processing milk based recipes.
- Cut ingredients into even sized pieces as this will assist with even cooking.
- Use the spatula supplied to scrape down the ingredients between each programme stage.

Turning off sounds

- The unit will beep in various stages of use. To turn this off, hold down the Cancel button (38) and at the same time turn the unit on using the On/Off switch.
- To turn the beeps back on just switch off and switch back on.

using your Direct Prep

the cutting discs

Not all of the discs listed will be included in your pack as discs supplied are dependent upon the model variant. Refer to the "service and customer care" section for information on how to buy a disc not included in your pack.

The cutting discs can be identified by the numbers marked on them as follows:-

Disc No 1 - extra fine grating for parmesan cheese.

Disc No 2 - fine grating for cheese and firm fruit or vegetables.

Disc No 3 - coarse grating for cheese and firm fruit or vegetables.

Disc No 4 - thin slice for cheese and firm fruit or vegetables.

Disc No 5 - thick slice for cheese and firm fruit or vegetables.

to assemble and use the attachment

- 1 Fit the bowl lid and remove the filler cap if grating or slicing straight into the bowl.
- 2 Remove the Direct Prep outlet cover (1).

- 3 Fit the tower (58) on to the Direct Prep drive outlet by aligning the ▲, then push down and turn clockwise to secure in place (2).
- 4 Holding by the centre grip, push the desired cutting disc on to the drive shaft (3). Each disc is numbered for identification and the number should be uppermost when the disc is pushed onto the shaft.
- 5 Fit the slinger plate (54) on to the drive shaft with the wiper uppermost and against the underside of the cutting disc (4).

Note:

- **If the slinger plate is not fitted food will clog under the disc and not exit the chute.**
- 6 Fit the Direct Prep lid to the base by turning in a clockwise direction.
 - 7 Attach the food prep attachment to the tower and turn clockwise to lock in place (5).
 - 8 Once assembled, the Direct Prep can be turned clockwise into the following positions (6):

...▼	For fitting or removing the Direct Prep assembly. Do not operate the Direct Prep when located in this position.
◀①	For slicing or grating directly into the cooking bowl through the filler cap opening.
◀②	For slicing or grating into a suitable container. When located in position ◀② the extension chute (57) can be fitted by sliding onto the food outlet (56).

Note: There will be a positive click when each position is located and the relevant graphic is aligned with the ▲ on the unit.

- 9 Cut the food to fit the feed tube (50).
- 10 Press the Direct Prep Start/Stop button (7) and, at the same time, push down evenly with the pusher.
- **Never put your fingers in the feed tube.**
- **Use the spatula supplied to guide any sliced or grated pieces left on the lid down the filler cap opening.**
- 11 To remove the attachment, turn in a clockwise direction until the ...▼ aligns with the ▲ and lift off.
- **Always switch off before removing the Direct Prep lid.**

important

- **The tower can only be rotated in a clockwise direction. Do not attempt to force it in an anti-clockwise direction as this may damage the tower.**
- **If the food is not exiting the food outlet, switch off and check that food is not clogging under the disc and the slinger plate is fitted. Clear any trapped food before continuing to process.**
- **When not in use remove the Direct Prep and replace the outlet cover.**

hints & tips






- Always use fresh food.
- Do not cut food up too small. Fill the width of the feed tube fairly full. This prevents the food from slipping sideways during processing.
- There will always be a small amount of waste left on the disc after processing.
- When grating food placed upright will come out shorter than food placed horizontally.

When using the Direct Prep to slice or grate directly into the bowl, the lid adapter ⑥0 can be used to guide ingredients.

- 1 Remove the filler cap.
- 2 Align the Direct Prep to position . . . ▼.
- 3 Place the adapter over the lid filler cap opening ⑤ with the handle positioned to the left.
- 4 Turn the Direct Prep to position ◀ ①.
- 5 Use the Direct Prep as described in the “using your direct prep” section.

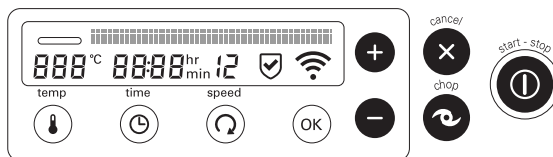
important

- Always hold the lid adapter by the finger grip when removing or fitting it.
- The adapter must be removed before fitting the filler cap.

Display screen symbols explained	
	
	<p>Hot warning indicator Below 60°C – no red bar Above 60°C – solid red bar</p>
WELCOME TO kCook	Text display shows status information, recipes information and error messages.
125 °C	<p>Shows temperature selected. OFF, 30°C → 180°C. Note: In manual mode – Press the temperature button for 3 seconds during operation to switch between selected temperature and actual temperature.</p>
2:27 hr	<p>Shows the time selected in hours, minutes and seconds. Time can be set from 5 seconds → 8 hours and will count down once the Start/Stop button is pressed. If no time is set in manual mode the time will count up.</p>
12	<p>Shows speed function has been selected. Speeds range from 1 → 12.</p>
	<p>When the  is displayed on the screen the cooking process will continue and no further action is required.</p>
	<p>Wi-Fi symbol Flashes – trying to connect to Wi-Fi network. Solid – successfully connected to Wi-Fi network.</p>

Manual Mode




Manually select the required temperature, time, stirring or chopping function.






- Select the setting you wish to alter and use the (+) and (-) buttons to adjust the setting.

Note:

- Hold down the (+) and (-) buttons to scroll through the settings more rapidly.
- When a setting is selected, the relevant display screen symbol will flash.
- The setting will lock after 4 seconds if no action is taken.

<p>temp</p> 	<p>Temperature can be set from 30°C - 180°C at 1°C increments. Alternatively, the unit can be used without setting a temperature by selecting "OFF".</p> <ul style="list-style-type: none"> • To reset to "OFF" press and hold down the temperature button and the (+) and (-) buttons for 3 seconds.
<p>time</p> 	<p>Time can be set from 5 seconds to 8 hours.</p> <p>Note:</p> <ul style="list-style-type: none"> • If no time is set, the cooking food processor will count up to a maximum of 8 hours. • To reset to "00:00" press and hold down the time button and the (+) and (-) buttons for 3 seconds.
<p>speed</p> 	<p>Twelve speed settings are available which enable you to select the appropriate setting for individual recipes. Some recipes will require constant stirring to stop ingredients from sticking to the bottom of the bowl, whereas others will benefit from intermittent stirring to maintain the consistency of the food. Higher speed settings are available to process soups, etc.</p> <p>Speed 1 – Intermittent stir with long pauses. When set to this position, intermittently operates on a slow speed every 60 seconds for approximately 2 revolutions, making it suitable for stirring casseroles, etc.</p> <p>Speed 2 – Intermittent stir with medium pauses. When set to this position, intermittently operates on a slow speed every 15 seconds for approximately 2 revolutions.</p> <p>Speed 3 – Intermittent stir with short pauses. When set to this position, intermittently operates on a slow speed every 5 seconds for approximately 2 revolutions.</p> <p>Speed 4 to 12 – Continuous speeds gradually increasing to maximum speed.</p>

Manual Mode continued	
	<ul style="list-style-type: none"> • Press to cancel the programme stage or function selected at any time. • If pressed during a pre-set programme, the unit will return to the previous stage. To cancel and return to the standby mode press and hold down for 3 seconds and the unit will beep when the function is cancelled.
	<p>Cold Ingredients Operate in short bursts for chopping or hold down for longer burst to puree and blend food down. Note: The chop function does not operate continuously when the unit or ingredients are cold. If the button is manually held down the unit will only operate at maximum speed and the display will count up to 2 minutes.</p> <p>Hot Unit/Ingredients (Hot Temperature Warning on display) Note: To prevent excessive splashing the processing speed will be restricted to speed 6 when the bowl/ingredients are above 105°C. Hold the button down and the speed will gradually increase until the desired processing speed is reached. The button will operate for a maximum of 2 minutes before automatically switching off. To stop the operation before the 2 minutes has elapsed either press the Cancel button or press the Chop button again.</p> <ul style="list-style-type: none"> • The filler cap should always be fitted when using the chopping function.
	<p>After selecting a programme or manually setting the required function, press the Start/Stop button once to commence the cooking process. Press the button again to pause the operation. The display screen will flash when the unit has been paused.</p>
Cooking Hints and Tips	
Cooking In The Bowl	<ul style="list-style-type: none"> • Larger quantities of ingredients will require longer stirring times to heat evenly.
Heating with Dairy Ingredients	<ul style="list-style-type: none"> • Use the stir tool or whisk tool. • Temperatures up to 90°C. • Continuous stir speeds 4 to 6.
Frying	<ul style="list-style-type: none"> • Temperatures up to 180°C. • Heating the oil before adding other ingredients usually gives better results. • Remove the bowl lid filler cap for better results when frying meat. • Ensure the bowl and lid are dry before adding oil. • Do not exceed the 0.5 litre maximum oil level mark in the bowl when heating oil.

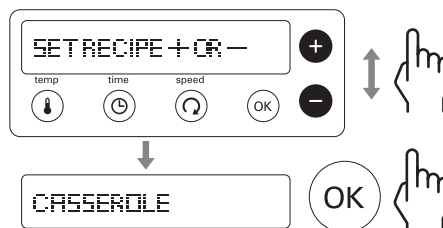
using the pre-set programmes

Select the programme

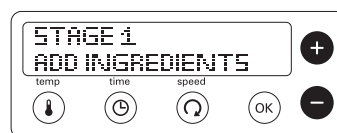
- 1 Press the desired programme button.
Note: When the programme button is pressed, the bar above the relevant button will light up.



- 2 Press the (+) or (-) button to select the required sub-programme.
Then press the OK button to confirm selection.



- 3 Follow the instructions on the display screen and refer to the relevant recipe.



- 4 Press the Start/Stop button.



Adjusting the sub-programmes

- During each stage the temperature, time and speed settings can be adjusted if required. Press the Start/Stop button (ⓘ) and select the setting to be adjusted. Use the (+) and (-) buttons to change the setting, then press the Start/Stop button to resume cooking.
- Use the spatula supplied to scrape down the ingredients in between each stage.


























The number of available stages for each sub programme varies. The table below shows the range of available temperature, time and speed settings for each stage.

Stage	Temperature Range	Time Range	Speed Range
1-4	30°C - 180°C	5 secs – 8 hrs	1 – 12



Main Meal programme 26

Recipe ideas for guidance – adapt to personal taste and preference.




Sub programme	Stage 1	Stage 2	Stage 3	Stage 4	Tool used	Recipe ideas
	INGREDIENTS 1	INGREDIENTS 2	INGREDIENTS 3	INGREDIENTS 4		
QUICK CASSEROLES	Add oil 140°C  3 Heating	Add veg & meat 180°C  4 2 mins then  3 3 mins	Add liquid 98°C  1 20 mins	N/A		Chicken casserole
EASY DISHES	Add oil, veg, meat & liquid 98°C  3 30 mins	N/A	N/A	N/A		Beef stew
RISOTTO	Add oil 140°C  3 Heating	Add rice 98°C  4 4 mins	Add veg & meat 98°C  4 2 mins then  3 3 mins	Add liquid 98°C  4 10 mins		Chicken risotto
CASSEROLES	Add oil 140°C  3 Heating	Add meat 180°C  4 2 mins then 140°C  3 3 mins	Add veg 140°C  1 10 mins	Add liquid 98°C  1 2 hours		Beef casserole
VEGETARIAN DISHES	Add oil 140°C  3 Heating	Add veg 120°C  3 10 mins	Add liquid 98°C  3 30 mins	N/A		Chickpea stew
SLOW COOK	95°C → 90°C Heating → 2 hrs		N/A	N/A		Fit bowl plug 



= selected speed

Note: During the heating cycle on each stage “HEATING” will be shown on the display screen and the time will not start to count down until the correct temperature is reached.









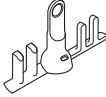







Slow cook

Remove the bowl drive shaft by unlocking the drive shaft nut  on the underside of the bowl. Then lift out. Fit the bowl plug  ensuring the seal  is fitted and turn the drive shaft nut clockwise to lock in place.



Sauce programme 27

Recipe ideas for guidance – adapt to personal taste and preference.

Sub programme	Stage 1	Stage 2	Stage 3	Tool used	Recipe ideas
	INGREDIENTS 1	INGREDIENTS 2	INGREDIENTS 3		
SAVOURY SAUCES	Add oil 140°C  3 Heating	Add veg 140°C  3 10 mins	Add liquid 98°C  3 45 mins	 or  maxblade	
BÉCHAMEL SAUCES	Add butter or oil 80°C  0 1 min 15 secs	Add flour 110°C  6 5 mins	Add liquid 98°C  6 15 mins		Béchamel sauce, cheese sauce, parsley sauce
COMPOTES & RELISHES	Add oil 140°C  3 Heating	Add fruit or veg 120°C  3 10 mins	Add sugar & flavourings 98°C  4 30 mins		
PUREE	Add veg & liquid 100°C  3 Heating then 98°C  4 10 mins →	Blend 2 mins	N/A	 maxblade	Carrot puree



= selected speed

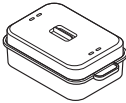
Note: During the heating cycle on each stage “HEATING” will be shown on the display screen and the time will not start to count down until the correct temperature is reached.



Steam programme 28



Use the steam setting for steaming vegetables, chicken and fish.

Use the RINSE setting to quickly clean the bowl before taking apart for cleaning. For best results, always take the bowl apart for cleaning and dry thoroughly before re-assembling.

Sub programme	Temperature Range	Time Range	Speed Range	Tool used
STEAM	(non-adjustable)	5 secs – 2 hrs	0 (non-adjustable)	
RINSE	(non-adjustable)	1 minute cycle x 5 times	(non-adjustable)	—

- Remove the storage unit 23 before using the steamer attachment.

To steam:

- 1 Fit the bowl and fill with water up to the 1.0L  mark.
- 2 Fit and lock the bowl lid. Remove the filler cap.
- 3 Place the steam tray base 22 on to the lid with the food to be cooked, ensuring it is securely in position. If required, place the steam tray shelf 24 with additional food on top of the base.
- 4 Place the steam tray lid 25 on top.
- 5 Press the  button and use the (+) or (-) buttons to select the STEAM programme, then press OK. Set the desired steaming time and press the Start/Stop button to commence steaming. The unit will beep when the steaming point is reached.

Note:



- The time will not start counting down until the water has reached the steaming point. The time shown on the display will flash until the the steaming point is reached.

Hints & Tips

- The temperature is fixed at 100°C and speed options cannot be selected.
- The cooking times are a guide only. Always check that food is thoroughly cooked before eating.
- If your food is not cooked enough, reset the time. You may need to top up with water.
- Leave gaps between pieces of food and do not layer the food in the basket or tray.
- Similar sized pieces of food cook more evenly.
- When steaming more than 1 type of food, if something needs less time, add it later or place it in the tray shelf.
- Do not allow the unit to boil dry, top up with water as necessary.
- If operating for more than 1 hour you will need to top up the water to the 1 litre mark.
- Food in the steam tray base will generally cook quicker than food in the steam tray shelf.

Rinse Function

To use the rinse function:

- 1 Fit the tool to be cleaned.
- 2 Add water to the 1.0L  mark.
- 3 Fit the filler cap.
- 4 Press the  button and select the RINSE programme.
- 5 Press the Start/Stop button.

Steaming guidelines




Note: quantities stated are based on combined capacities of steam tray base and shelf.

Food	Maximum Quantity	Preparation	Recommended cooking time (mins)
New potatoes	1.6kg	Wash and cut larger ones into smaller pieces	25 – 35
Beans Green or runner	600g	Trim and thinly slice	15 – 25
Broccoli	800g	Cut into florets	15 – 25
Cauliflower	1.5kg	Cut into florets	15 – 25
Carrots	800g	Thinly slice	20 – 30
Sweet potato	1.5kg	Cut into 3cm cubes	20 – 30
Chicken, Boneless breast	12 (2kg)	–	20 – 30
Fish, Fillets or steak	8 (1.4kg)	–	20 – 25
Whole fish (e.g. trout)	600g	Clean, gut and scaled	20 – 30
Sweet steamed pudding (homemade)	1.2 litre (14cm diameter) pudding basin	–	1½ – 2 hrs Top up with water after 1hr
Suet pudding (homemade) Beef or lamb	1.2 litre (14cm diameter) pudding basin	–	1½ – 2 hrs Top up with water after 1hr



Soup programme 29

Recipe ideas for guidance – adapt to personal taste and preference.

Sub programme	Stage 1	Stage 2	Stage 3	Stage 4	Tool used	Recipe ideas
	INGREDIENTS 1	INGREDIENTS 2	INGREDIENTS 3	INGREDIENTS 4		
QUICK SOUPS	Add veg & liquid 100°C ⌚ 1 30 mins → 2 mins	Blend	N/A	N/A	 maxblade	Vegetable soup
SMOOTH SOUPS	Add oil 140°C ⌚ 3 Heating	Add veg 180°C ⌚ 2 5 mins	Add liquid 98°C ⌚ 3 20 mins → 2 mins	Blend	 maxblade	Mushroom soup
BROTHS	Add oil 140°C ⌚ 3 Heating	Add meat 180°C ⌚ 4 2 mins then ⌚ 3 3 mins	Add veg 140°C ⌚ 2 10 mins	Add liquid 98°C ⌚ 2 30 mins		Lamb broth, chunky soups




= selected speed

Note: During the heating cycle on each stage “HEATING” will be shown on the display screen and the time will not start to count down until the correct temperature is reached.



Stir Fry programme 30

Recipe ideas for guidance – adapt to personal taste and preference.

Stage 1	Stage 2	Stage 3	Stage 4	Tool used	Recipe ideas
Add oil 140°C ⌚ 3 Heating	Add veg & meat 160°C ⌚ 4 3½ mins	Add flavourings 120°C ⌚ 4 2 mins	Additional ingredients 120°C ⌚ 4 45 secs		Stir fries, sautéing



= selected speed

Note: During the heating cycle on each stage “HEATING” will be shown on the display screen and the time will not start to count down until the correct temperature is reached.



Dessert programme 31

Recipe ideas for guidance – adapt to personal taste and preference.

Sub programme	Stage 1	Stage 2	Stage 3	Tool used	Recipe ideas
DESSERT SAUCES	Add dry ingredients 2½ mins	Add liquid 98°C ⌚ 5 Heating then ⌚ 6 10 mins	N/A		Custard, crème brûlée
DOUGH	Add water and yeast 2 mins	Add dry ingredients 3¼ mins	N/A		Bread



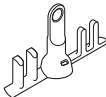


= selected speed

Bread making

- Do not exceed 400g (flour weight) / 640g (total weight) – you may overload the unit.
- Use the knife blade 7b at speed 10 to knead the dough.
- Do not knead for longer than 3 minutes.
- Use luke warm water.

recommended speed chart for manual functions

Tool	Function	Recommended speed/ temperature	Processing time	Recommended Quantities
 maxblade	Chopping herbs	12	20 secs	20g – 50g
	Chopping onions	12	15-20 secs	Up to 300g (2 onions)
	Chopping vegetables cut into 4cm chunks	12	20 secs	Up to 500g
	Chopping lean meat cut into 2cm chunks	12	5-20 secs	150g – 300g
	Pastry – rubbing fat into flour Adding water to combine pastry ingredients	12	15 secs 15 secs	150g – 200g flour weight
	Chopping chocolate (e.g. for melting) broken into chunks	12	40 secs	Up to 200g
	Crushing ice	12	25-30 secs	Up to 250g (12 cubes)
	Chopping cauliflower (e.g. for cauliflower rice)	12	20 secs	Up to 500g (1 head cut into florets)
	Drinks and smoothies	12	60 secs	1 litre
	Cold Blending	12	1 – 2 mins	2.6 litres
 7b	All in one cake mixes	12	20-30 secs	Up to 600g total weight (3 egg mix)
	Bread Dough	10	3 mins	640g total weight 400g flour weight
	Egg whites	8-9	3½ – 4 mins	2 – 8 (70 – 280g)
	Whipping cream	9	1 – 1½ mins	200g – 600g
	Mayonnaise	12	1 – 1½ mins	2 – 4 egg mix
	Flapjack recipe			
	Stage 1 Butter Honey	0/55°C	10 mins	100g 300g
	Stage 2	6/55°C	1 min	-
	Stage 3 Oats	12/OFF	5 secs	300g
	Stage 4 Sultanas	12/OFF	5 secs	100g

Note: This is for guidance only and will vary depending on the exact recipe and ingredients being processed.

care and cleaning

- Always switch off and unplug before cleaning.
- Remove the lid and tool from the bowl before cleaning.
- When not in use store the stir tool, whisk tool, bowl plug, spatula and Direct Prep attachment in the storage box (23). The Direct Prep discs can be stored in the storage bag supplied (59).

power unit

- Wipe with a damp cloth, then dry.
- Never use abrasives or immerse in water.

bowl temperature sensors

- Wipe with a damp cloth then dry thoroughly. Never use abrasives or sharp instruments to clean the sensors.

bowl/stir tool/maxblade/knife blade/whisk tool

- Refer to “RINSE” function section.
- Wash the parts, then dry thoroughly.
- If food sticks or burns on the inside of the bowl, remove as much as possible using a spatula. Fill the bowl with warm soapy water and allow to soak. Remove any stubborn deposits using a cleaning brush. Any discolouration of the bowl will not affect its performance.

bowl drive shaft assembly/bowl plug

- 1 Unlock the drive shaft nut (15) on the underside of the bowl by turning in an anti-clockwise direction.
- 2 Then lift out the drive shaft (10) or bowl plug (61).
- 3 Remove and wash the sealing ring (11) or (62).
- 4 Brush the bowl drive assembly or bowl plug clean with hot soapy water, then rinse thoroughly under the tap.
- 5 Ensure the seal is refitted to the drive shaft or bowl plug correctly before refitting to the bowl.

lid

- Always dismantle the lid before cleaning:
 - 1 Remove the filler cap.
 - 2 Push the lid inner section (4) out.
 - 3 Remove the seal (6) from the lid inner section (4).
- After washing, fit the seal back on to the outer lid section with the thicker edge uppermost and reverse the above procedure.

Note: Leaking from the lid will occur if the seal is not fitted correctly.

direct prep

Dismantle the attachment fully before cleaning.

- For easier cleaning, always wash the parts immediately after use.

- Handle the cutting discs with care – **they are extremely sharp.**
- To remove the lid (51) from the base (55), hold by the feed tube (50) and turn in an anticlockwise direction. Then lift off.
- Tower: Do not immerse in water. If the tower is accidentally immersed in water, ensure that all the water has drained out before reassembling the attachment.

steaming basket

- Wash the parts, then dry thoroughly.

dishwashing

Alternatively the washable parts are dishwasher safe.

Item	Suitable for dishwashing
Bowl	✓
Bowl drive shaft + seal	✓
Slow cook plug + seal	✓
Outer lid, inner lid section and lid seal section	✓
Filler cap	✓
Direct Prep outlet cover	✗
maxblade	✓
Knife blade	✓
Stir tool	✓
Whisk tool	✓
Steam tray base, shelf and lid	✓
Storage unit	✗
Direct Prep pusher, lid, slinger plate, base and extension chute	✓
Cutting discs	✓
Tower	✗
Spatula	✓
Disc storage bag	✗
Lid adapter	✓

service and customer care

- **If you experience any problems with the operation of the processor, before calling for assistance refer to the troubleshooting guide or visit www.kenwoodworld.com.**

UK

If you need help with:

- using your appliance or
 - servicing, spare parts or repairs (in or out of guarantee)
- ☎ call Kenwood customer care on 023 9239 2333.
- Have your model number (e.g. TYPE CCL45) and date code (5 digit code e.g. 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.
- 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.
- 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 cooking food processor goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- it has been used in accordance with these instructions.
- you have not misused, neglected, or damaged it;
- it has not been modified (unless by KENWOOD);
- 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.

troubleshooting guide

Problem	Cause	Solution
No power to appliance /display screen not coming on.	Appliance not plugged in. On/Off switch not operated.	Check appliance plugged in. Press the On/Off switch (20) to the On position.
Appliance not operating.	Bowl or lid not located correctly. Start not pressed. Time not set.	Check bowl is located to power unit correctly. Press the Start button to start cooking. Check time set.
Food sticking or burning on bottom of bowl.	Stir tool or knife blade not fitted when softening vegetables. Temperature selected too high.	Always use the stir tool or knife blade. Check correct temperature has been selected and increase stir speed.
Leaking from lid during processing.	Lid seal not fitted correctly to lid.	Refer to “care and cleaning” for how to fit the seal.
Stir speed cannot be increased.	Bowl or ingredients temperature above 105°C.	Normal operation. Stir speed restricted to speed 6 when bowl or ingredients temperature above 105°C.
Leaking from the base of the bowl.	Bowl drive or plug seal not fitted correctly	Check bowl seal is in place and fitted correctly.
Timer not counting down on display screen.	During the heating stage the timer will not count down until the correct temperature is reached. Temperature set above 100°C but water content of food preventing temperature going above 100°C.	Normal operation. Reduce or select correct temperature.
Temperature of bowl contents does not go above 100°C.	Water content of ingredients may prevent the temperature from going above 100°C.	Normal operation.
Display shows “DRY BOWL BASE” “SWITCH OFF AND RETRY”	Underside of bowl not clean and dry.	Switch off and unplug the unit. Rinse bowl base with clean water and dry thoroughly. Ensure base is clean and dry before refitting. Plug back in and restart. If the problem persists contact your nearest authorised Kenwood Service Centre.
Display shows “CHECK WATER LEVEL” during the steaming programme.	Boil dry protection activated. No water or run dry during operation.	Add water to the 1 litre (1) mark and restart.
Heavy movement during operation and “EXCESSIVE VIBRATIONS” displayed on screen.	Uneven load in bowl causing excessive vibrations.	Reduce quantity or rearrange food in bowl and restart unit.

troubleshooting guide continued

Problem	Cause	Solution
Display shows "MOTOR OVERHEAT".	Appliance overheated.	Switch off and unplug the unit. Leave to cool down for 30 minutes and then plug back in.
Display shows "MOTOR OVERLOAD" or "MOTOR STALLED".	Appliance overloaded.	Reduce the quantity in the bowl.
<p>Display shows error message starting with E:</p> <p>Display shows error message E:31</p> <p>Display shows error message E:32</p> <p>Display shows error message E:33</p>	<p>Appliance not functioning correctly.</p> <p>API connection failed.</p> <p>API unresponsive.</p> <p>Pairing has failed.</p>	<p>Switch off and unplug the unit. Then plug back in and restart. Factory reset Wi-Fi, see "Wi-Fi Menu" section. Restart Appliance Setup from the Kenwood app. Wait for 10 minutes and try again. If error persists, restart the Appliance Setup from the Kenwood App.</p> <p>In the Kenwood app, go to the menu, select your personal profile, then select "Forget Appliance". Restart Appliance Setup from the Kenwood app.</p> <p>If the problem persists contact your nearest authorised Kenwood Service Centre. To find up to date details of your nearest Kenwood service centre visit www.kenwoodworld.com or the website specific to your country.</p>



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