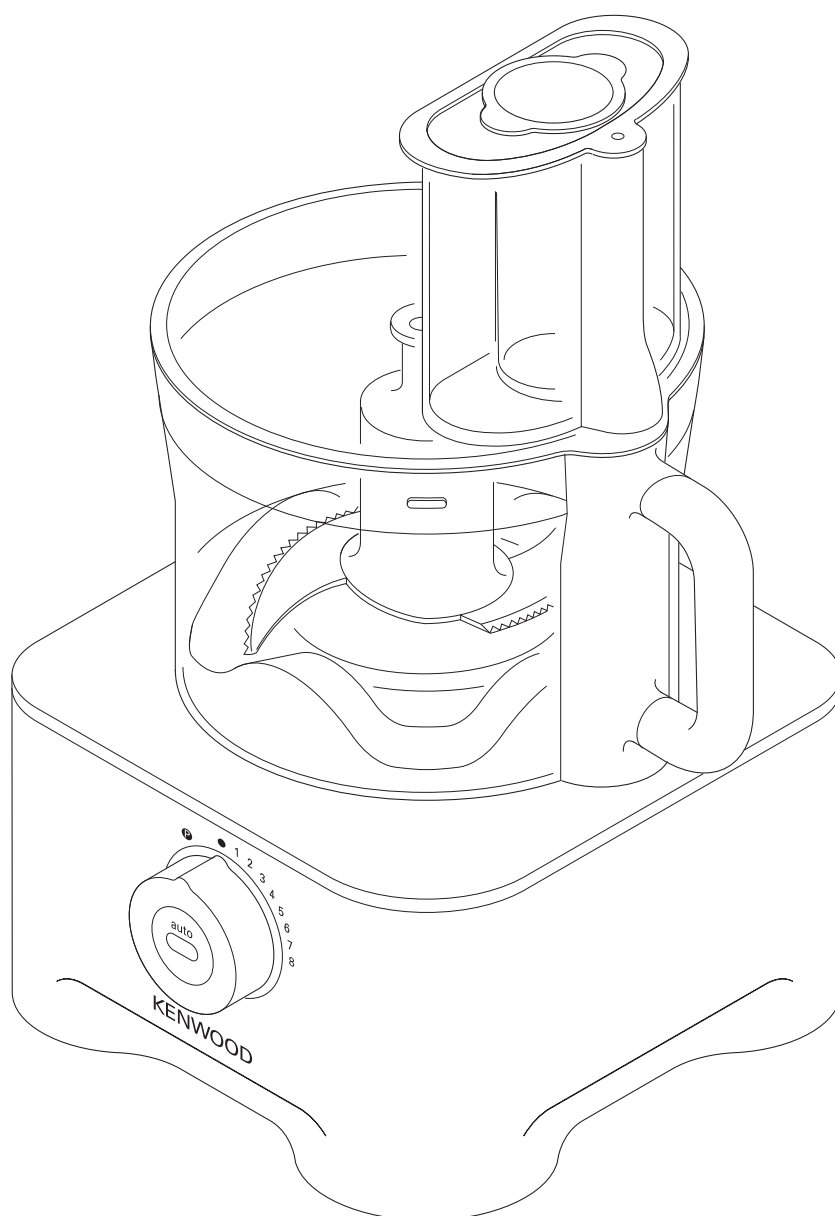


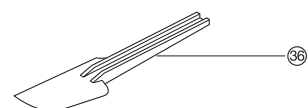
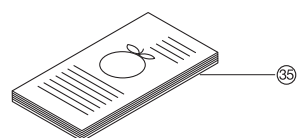
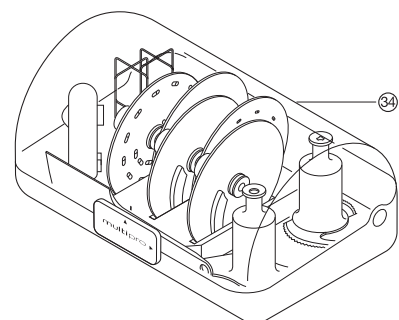
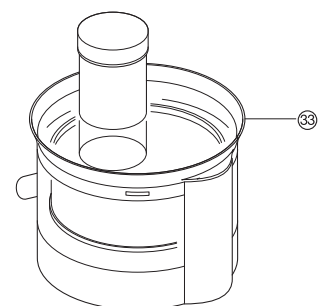
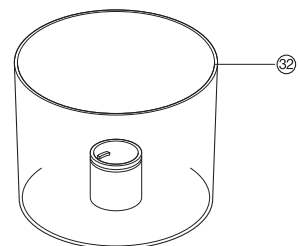
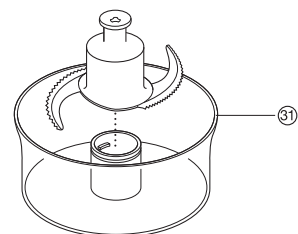
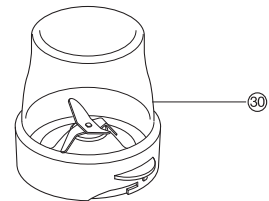
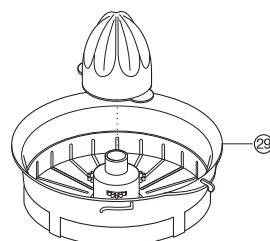
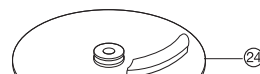
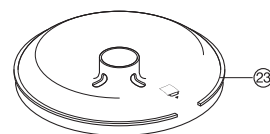
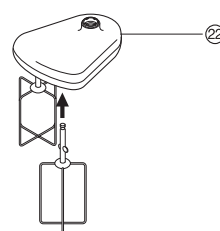
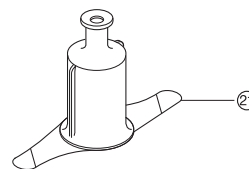
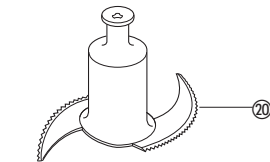
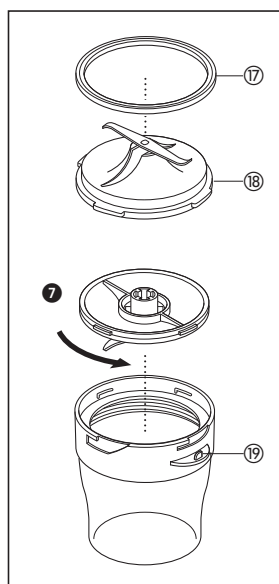
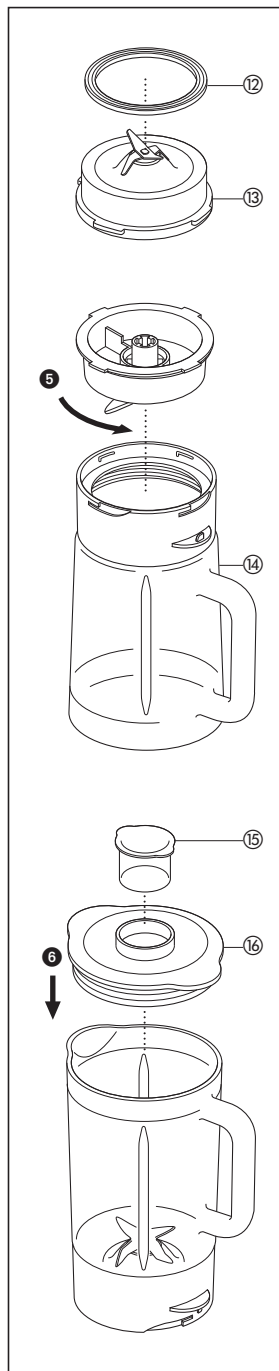
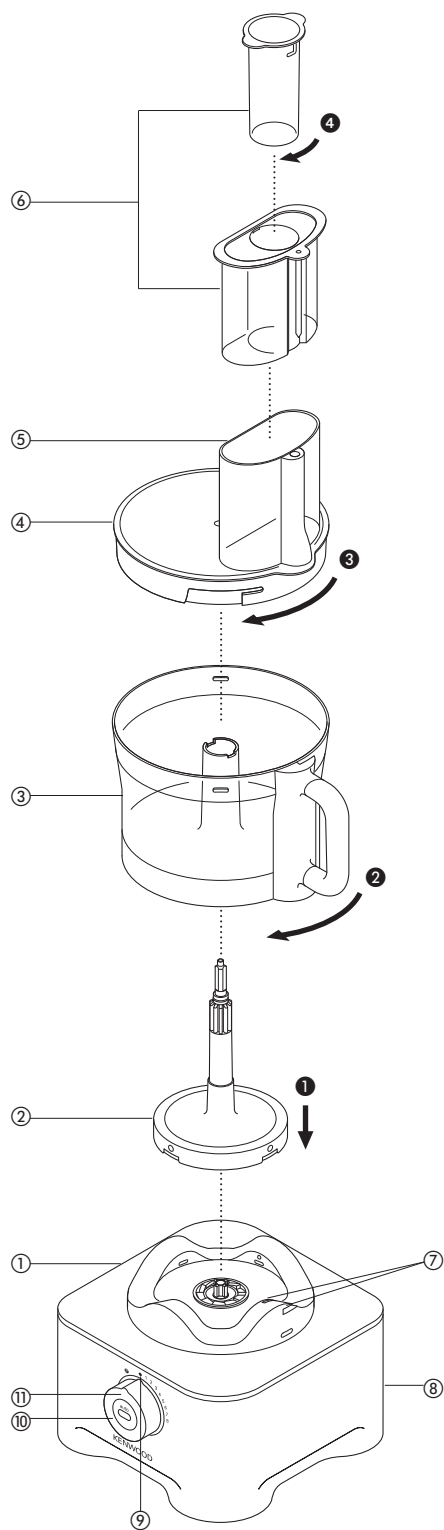
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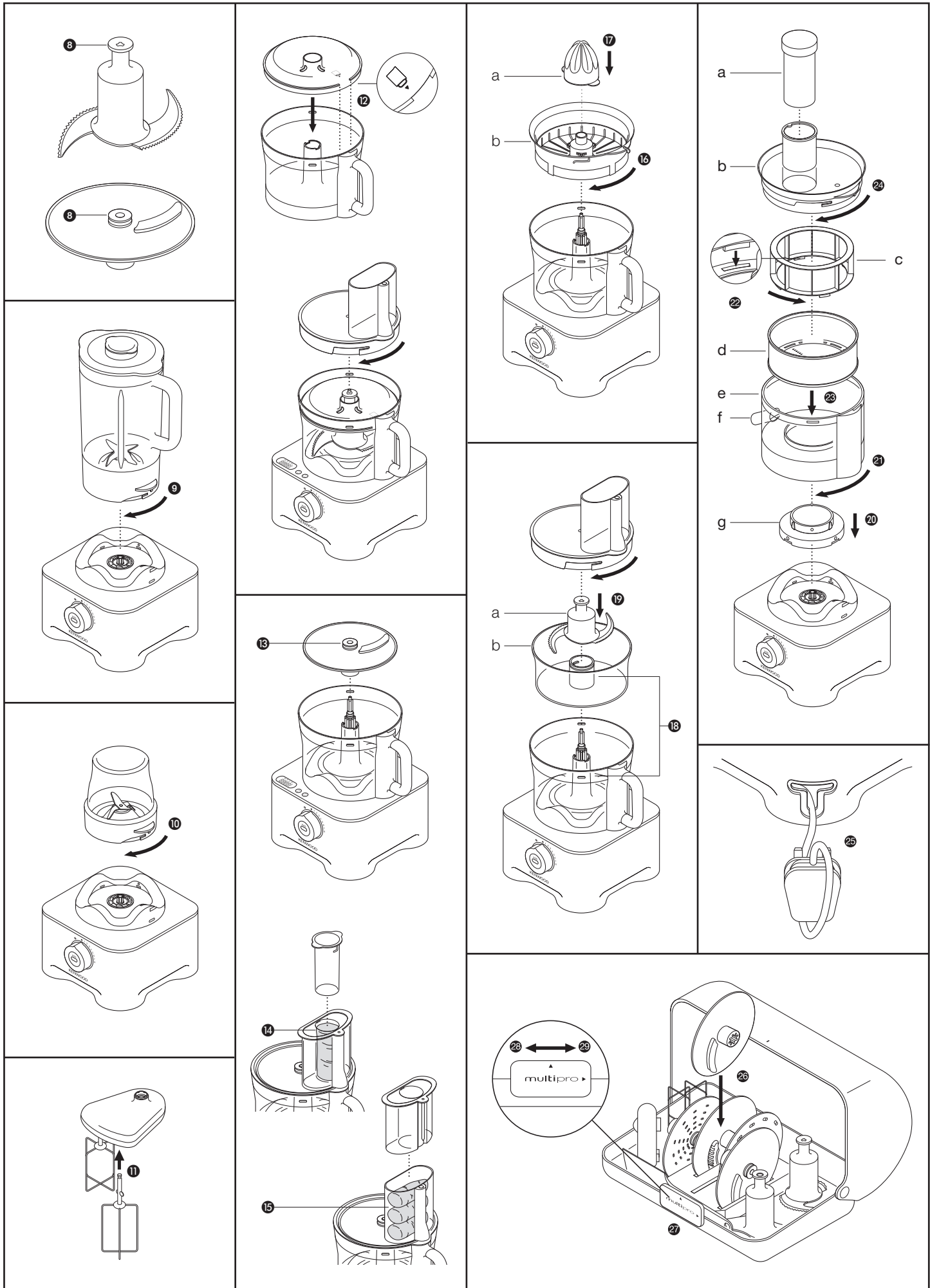
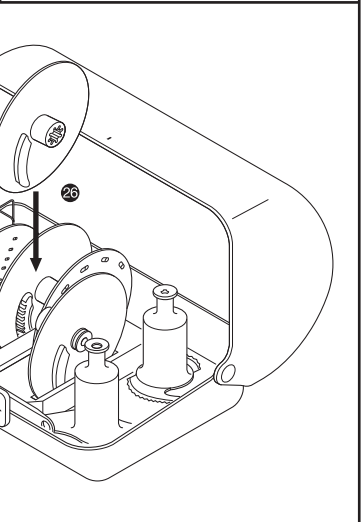
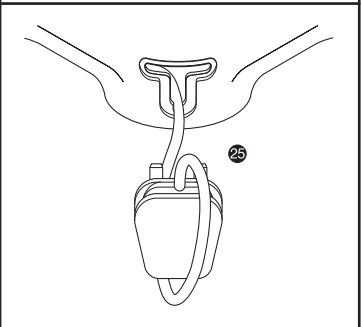
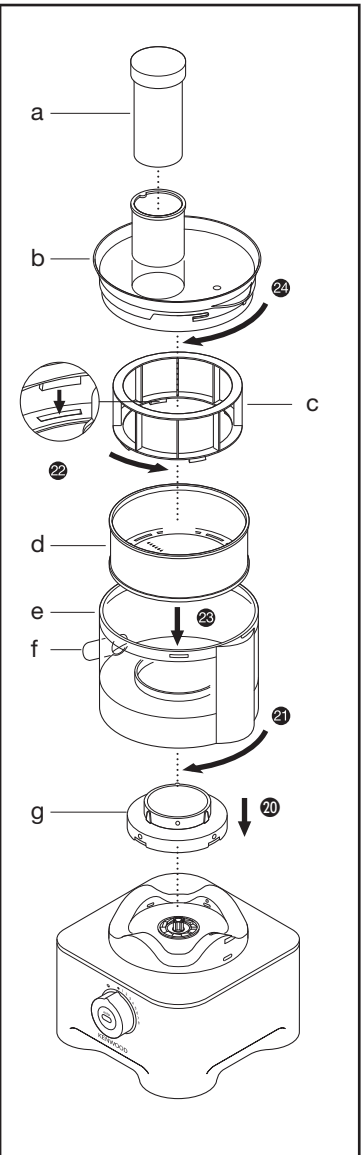
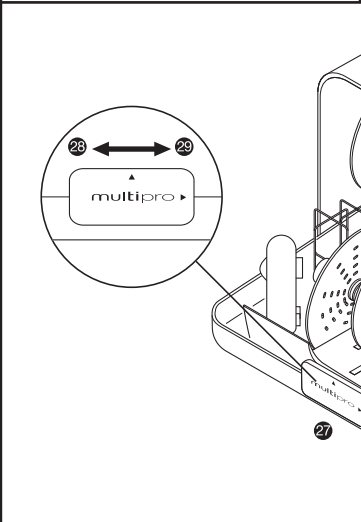
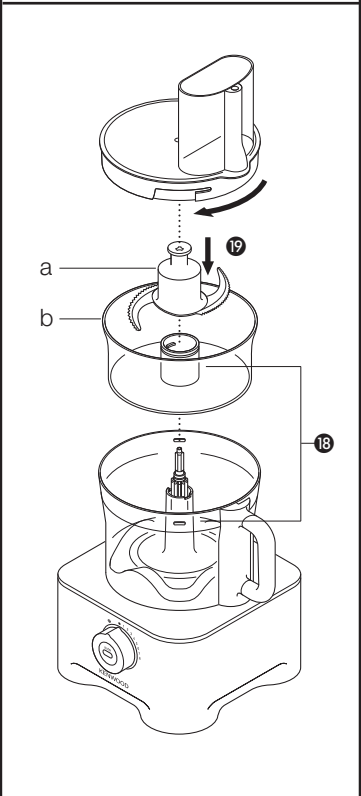
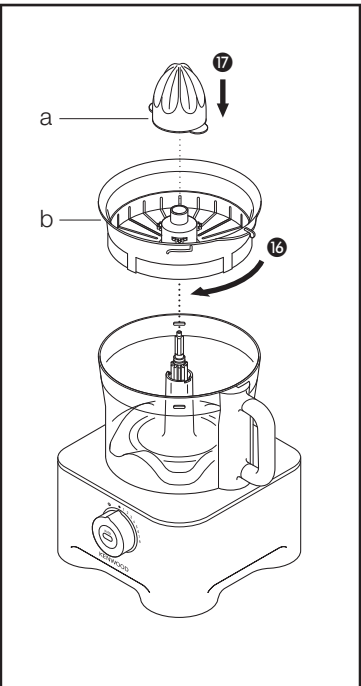
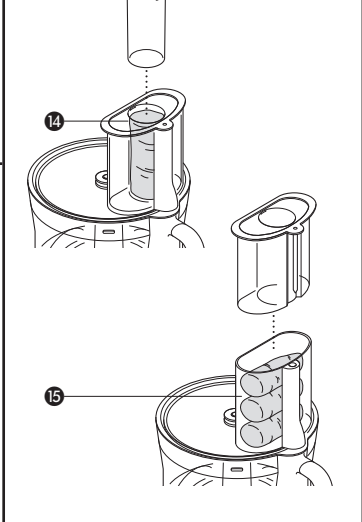
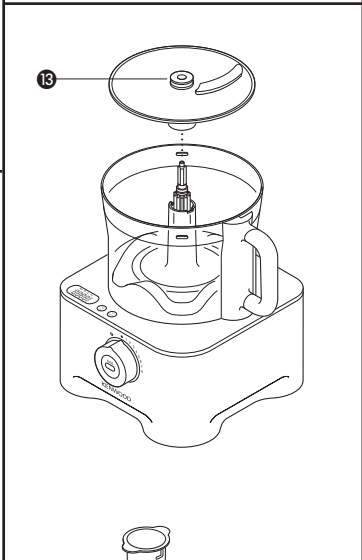
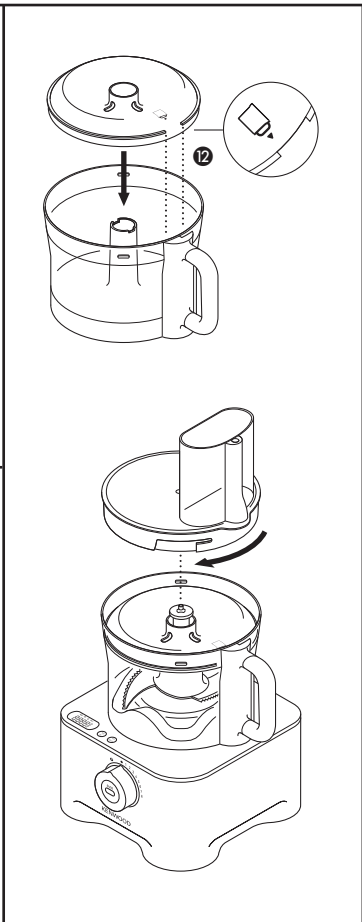
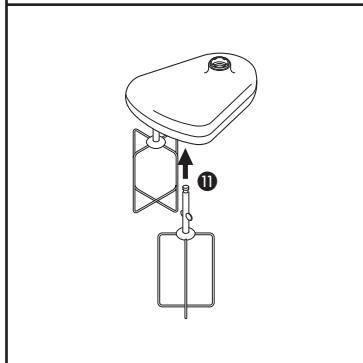
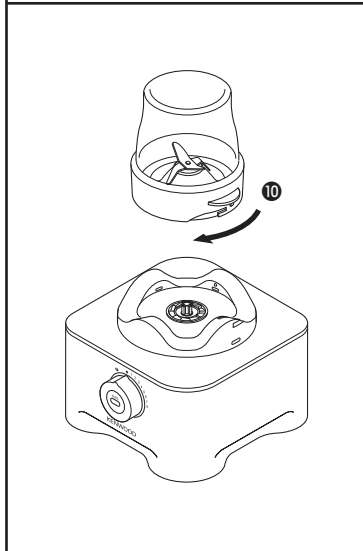
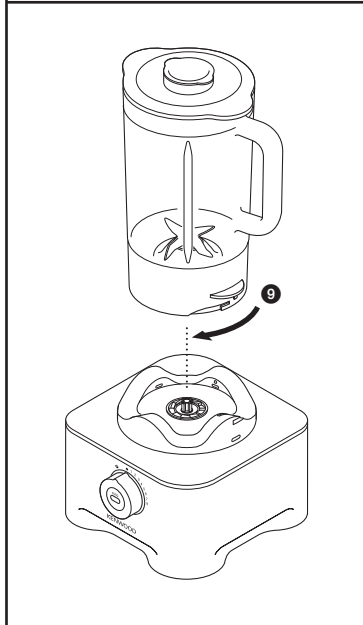
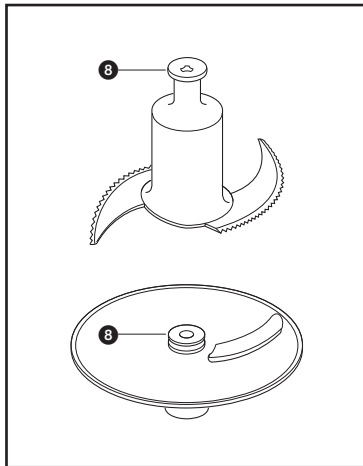
multi^{pro}

EXCEL



FP970 series





before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

safety

- The blades and discs are very sharp, handle with care. **Always hold by the finger grip ④ at the top, away from the cutting edge, both when handling and cleaning.**
- Do not lift or carry the processor by the handle - or the handle may break resulting in injury.
- Always remove the knife blade before pouring contents from the bowl.
- Keep hands and utensils out of the processor bowl and liquidiser goblet whilst connected to the power supply.
- Switch off and unplug:-
 - before fitting or removing parts;
 - when not in use;
 - before cleaning.
- Never use your fingers to push food down the feed tube. Always use the pusher/s supplied.
- Before removing the lid from the bowl or liquidiser/mill from the power unit:-
 - switch off;
 - wait until the attachment/blades have completely stopped;
 - be careful not to unscrew the liquidiser goblet or mill jar from the blade assembly.
- Liquids should be allowed to cool to room temperature before blending.
- Do not use the lid to operate the processor, always use the on/off speed control.
- **This appliance will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**
- Never use an unauthorised attachment.
- Never leave the appliance unattended when it is operating.
- Never use a damaged appliance. Get it checked or repaired: see 'service & customer care'.
- Never let the power unit, cord or plug get wet.
- Don't let excess cord hang over the edge of a table or worktop or touch hot surfaces.
- Do not exceed the maximum capacities stated in the recommended speed chart.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- Misuse of your processor/liquidiser can result in injury.
Refer to the relevant section under "using the attachments" for additional safety warnings for each individual attachment.

before plugging in

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

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 directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

before using for the first time

- 1 Remove the plastic blade covers from the knife blade. **Take care the blades are very sharp.** These covers should be discarded as they are to protect the blade during manufacture and transit only.
- 2 Wash the parts see 'care & cleaning'.

key

processor

- ① power unit
- ② detachable drive shaft
- ③ bowl
- ④ lid
- ⑤ wide feed tube
- ⑥ pushers
- ⑦ safety interlocks
- ⑧ cord storage
- ⑨ power on light
- ⑩ speed control
- ⑪ Auto button

glass liquidiser

- ⑫ sealing ring
- ⑬ blade unit
- ⑭ goblet
- ⑮ filler cap
- ⑯ lid

glass multi mill

- ⑰ sealing ring
- ⑱ blade unit
- ⑲ glass jar

attachments

Not all of the attachments listed below may be included with your food processor. Attachments are dependent upon the model variant.

- ⑳ knife blade
- ㉑ dough tool
- ㉒ twin beater geared metal whisk
- ㉓ maxi-blend canopy
- ㉔ thick slicing disc (4mm)
- ㉕ thin slicing disc (2mm)
- ㉖ coarse shredding disc
- ㉗ fine shredding disc
- ㉘ fine (Julienne style) chipper disc
- ㉙ geared citrus press (optional)
- ㉚ multi mill (optional)
- ㉛ mini bowl (optional)
- ㉜ midi bowl (optional)
- ㉝ centrifugal juicer (optional)
- ㉞ attachment storage box
- ㉟ recipe book
- ㊱ spatula

to use your food processor

- 1 Fit the detachable drive shaft onto the power unit ❶ – push down lightly to ensure the drive shaft is fully engaged.
- 2 **Then** fit the bowl with the handle to the right hand side of the power unit. Place the handle towards the back and turn clockwise until it locks ❷.
- 3 Fit an attachment over the drive shaft.
 - Always fit the bowl and attachment onto the processor before adding ingredients.
- 4 Fit the lid ❸ - ensuring the top of the drive shaft locates into the centre of the lid.
- 5 Fit the pushers to the feed tube – turn the small pusher clockwise to lock in position ❹.
- **The processor will not operate if the bowl, lid or wide feed tube pusher are not fitted correctly into the interlocks. Check that the feed tube and bowl handle are situated to the right hand side.**
- 6 Plug in. The Power On light will come on and flash until the bowl and lid are fitted correctly. Select one of the following options: -
 - Auto Button – the light will come on when the Auto Button is pressed and the optimum speed for the attachment will be automatically selected.
 - Speed Control – manually select the required speed (Refer to the recommended speed chart).
 - Pulse – use the pulse (P) for short bursts. The pulse will operate for as long as the control is held in position.

- 7 At the end of processing turn the speed control to the 0 position or if using the Auto press the button and the light will go out.
 - **The Power On light will flash if either the lid, bowl or wide feed tube are not fitted.**
 - **The Power On and Auto lights will flash if the Auto is selected but the interlocks are not engaged.**
 - **Do not use the lid to operate the processor, always use the on/off control.**
 - **The Auto button will not operate if a speed is selected on the speed control.**
 - **Always switch off and unplug before removing the lid.**
- 8 Reverse the above procedure to remove the lid, attachments and bowl.

important

 - Your processor bowl 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.

choosing a speed for all functions

Tool/Attachment	Function	Speed	Maximum Capacities
Knife Blade	One Stage Cake Mix	1 – 8	2Kg/4lb 8oz total weight
	Rubbing fat into flour	3 – 8	500g/1lb 2oz flour weight
	Adding water to combine pastry ingredients	3 – 8	
	Chopping/pureeing/pâtés	8	1Kg/2lb 4oz chopping lean meat total weight
Knife Blade with maxi-blend canopy	Soups – start at a low speed and move up to Max	1 – 8	2 litres/3½ pts
Whisk	Egg Whites	auto	2 – 8
	Cream		250-750 mls
Dough tool	Yeast mixes	6 – 8	1.3Kg/2lb 12oz total weight 650g/1lb 8oz flour weight
Discs – slicing/shredding/chipping Midi Bowl	Firm food items such as carrots, hard cheese.	5 – 8	–
	Softer items such as cucumbers, tomatoes	1 – 3	–
Mini Bowl & knife	All processing	8	300g/12oz lean meat total weight
Citrus Press	Smaller fruits i.e. limes and lemons	1	–
	Larger fruits i.e. oranges and grapefruits	2	
Centrifugal juicer	Juicing firm fruit and vegetables ie apples and carrots	auto	1Kg/2lb 4oz apples 800g/1lb 12oz carrots
	Juicing soft fruits ie grapes and tomatoes		500g/1lb 2oz
Liquidiser	Soups and drinks	8	1.5 litres/2pts 12fl.oz
	Mayonnaise	8	3 eggs + 450 ml oil
	Frothing milk	8	1 litre/1½pt
	Ice crushing - operate the pulse in short bursts until crushed to the desired consistency	pulse	6 cubes
Multi-mill	Processing a range of spices	8	100g/4oz
	Grinding coffee beans	8	75g/3oz
	Chopping nuts	8	140g/5oz

to use your liquidiser

- 1 Fit the sealing ring ⑫ into the blade unit ⑬ - ensuring the seal is located correctly in the grooved area.
- **Leaking will occur if the seal is damaged or incorrectly fitted.**
- 2 Hold the underside of the blade unit ⑬ and insert the blades into the goblet - turn anti-clockwise to lock ⑤.
- 3 Put your ingredients into the goblet.
- 4 Fit the lid to the goblet and push down to secure ⑥. Fit the filler cap.
- **Before fitting the liquidiser to the power unit check that the speed control is in the 0 position and the Auto light is off. If the speed control is not in the 0 position or the Auto is selected the liquidiser will operate as soon as the liquidiser is fitted.**
- 5 Place the liquidiser onto the power unit with the handle situated to the right hand side and turn clockwise to lock ⑨.
- **The appliance will not operate if the liquidiser is incorrectly fitted to the interlock.**
- 6 Use the Auto button or select a speed (refer to the recommended speed chart) or use the pulse control.

safety

- **Liquids should be allowed to cool to room temperature before blending.**
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only operate the liquidiser with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never run the liquidiser empty.
- To ensure the long life of your liquidiser, do not run it continuously for longer than 60 seconds.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.

hints

- When making mayonnaise, put all the ingredients, except the oil, into the liquidiser. 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 appliance will not work if the liquidiser 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.
- Don't use the liquidiser as a storage container. Keep it empty before and after use.
- Never blend more than 1.5 litres (2pts 12fz) - less for frothy liquids like milkshakes.

③① multi mill (if supplied)

Use the mill for processing dry ingredients such as nuts, coffee beans and it is also suitable for processing a range of spices such as: - Black peppercorns, cardamom seeds, cumin seeds, coriander seeds, fennel seeds, fresh ginger root, fresh chillies and whole cloves.

to use your multi mill

- 1 Put your ingredients into the jar. Fill it no more than half full.
- 2 Fit the sealing ring ⑦ to the blade unit ⑩.
- 3 Hold the underside of the blade unit and insert the blades into the jar - turn anti-clockwise to lock ⑦.
- 4 Place the mill onto the power unit and turn clockwise to lock ⑩.
- 5 Use the Auto button, or select a speed (refer to the recommended speed chart).

safety

- Never fit the blade unit to your food processor without the jar fitted.
- Never unscrew the jar while the mill is fitted to your appliance.
- Do not touch the sharp blades - Keep the blade unit away from children.
- Never remove the mill until the blades have completely stopped.
- To ensure the long life of your mill, do not run it continuously for longer than 60 seconds. Switch off as soon as you have got the right consistency.

- The appliance will not work if the mill is incorrectly fitted.
- Do not process turmeric root in the mill as it is too hard and may damage the blades.

hints

- For optimum performance when processing spices we recommend that you do not process more than 100g at a time in the mill.
- Whole spices retain their flavour for a much longer time than ground spices so it is best to grind a small quantity fresh at a time to retain the flavour.
- To release the maximum flavour and essential oils whole spices are best roasted prior to milling.
- Cut ginger up into small pieces before processing.
- For best results the mini bowl attachment is recommended when chopping herbs.

using the attachments

②① knife blade/②① dough tool

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.

Use the dough tool supplied for yeasted mixes.

hints

knife blade

- 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.

dough tool

- Place the dry ingredients in the bowl and add the liquid down the feed tube whilst the machine is running. Process until a smooth elastic ball of dough is formed this will take 45 - 60 secs.
- Re-knead by hand only. Re-kneading in the bowl is not recommended as it may cause the processor to become unstable.

②② twin beater geared whisk

Use for light mixtures only eg egg whites, cream, evaporated milk and for whisking eggs and sugar for fatless sponges. Heavier mixtures such as fat and flour will damage it.

using the whisk

- 1 Fit the detachable drive shaft and main bowl ③ onto the power unit.
- **The midi bowl ③② is not suitable for use with the whisk attachment.**
- 2 Push each beater securely into the drive head ⑪.
- 3 Fit the whisk by carefully turning until it drops over the drive shaft.
- 4 Add the ingredients.
- 5 Fit the lid - ensuring the end of the shaft locates into the centre of the lid.
- 6 Select auto.

important

- The whisk is not suitable for making one-stage cakes or creaming fat and sugar as these mixes will damage it. Always use the knife blade for cake making.

hints

- Best results are obtained when the eggs are at room temperature.
- Ensure the bowl and whisks are clean and free from grease before whisking.

㉓ maxi-blend canopy

When blending liquids, use the maxi-blend canopy with the knife blade. It allows you to increase the liquid processing capacity from 1.4 litre to 2 litres, prevents leaking and improves the chopping performance of the blade.

- 1 Fit the detachable drive shaft and bowl onto the power unit.
- 2 Fit the knife blade.
- 3 Add ingredients to be processed.
- 4 Fit the canopy over the top of the blade ensuring it sits on the ledge area and the slot 12 aligns with the tab inside the bowl. **Do not push down on the canopy, hold by the centre grip.**
- 5 Fit the lid and switch on.

slicing/shredding discs

slicing discs - thick (4mm) ㉔, thin (2 mm) ㉕

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

shredding discs - coarse ㉖, fine ㉗

Use the shredding discs for cheese, carrots, potatoes and food of a similar texture.

fine (Julienne style) chipper disc ㉘

Use to cut: potatoes for Julienne style French fries; firm ingredients for salads, garnishes, casseroles and stir fries (eg carrot, swede, courgette, cucumber).

safety

- **Never remove the lid until the cutting disc has completely stopped.**
- **Handle the cutting discs with care - they are extremely sharp.**

to use the cutting discs

- 1 Fit the detachable drive shaft and bowl onto the power unit.
- The midi bowl ㉚ can be used with all the discs. Fit the midi bowl inside the main bowl - align the tabs with the groove on the side of the main bowl chimney and slide down. To remove lift out using the finger grips on the side of the midi bowl.
- 2 Holding by the centre grip 13, place the disc onto the drive shaft.
- 3 Fit the lid.
- 4 Choose which size feed tube you want to use. The pusher contains a smaller feed tube for processing individual items or thin food items. To use the small feed tube – first put the large pusher inside the feed tube. To use the wide feed tube – fit the small pusher into the wide pusher and turn clockwise to lock in place. Do not fill the feed tube above the maximum level as the processor will not operate unless the wide feed tube pusher is fitted correctly.
- 5 Put the food in the feed tube.
- 6 Switch on and push down evenly with the pusher - **never put your fingers in the feed tube.**

hints

- Use fresh ingredients
- Don't cut food too small. Fill the width of the large feed tube fairly full. This prevents the food from slipping sideways during processing. Alternatively use the small feed tube.
- When using the chipper disc, place ingredients horizontally.
- When slicing or shredding: food placed upright 14 comes out shorter than food placed horizontally 15.
- There will always be a small amount of waste on the disc or in the bowl after processing.

㉙ citrus press (if supplied)

Use the citrus press to squeeze the juice from citrus fruits (eg oranges, lemons, limes and grapefruits).

- a cone
- b sieve

to use the citrus press

- 1 Fit the detachable drive shaft and bowl onto the power unit.
- 2 Fit the sieve into the bowl - ensuring the sieve handle is locked into position directly over the bowl handle 16.
- 3 Place the cone over the drive shaft turning until it drops all the way down 17.
- 4 Cut the fruit in half. Then switch on and press the fruit onto the cone.
- **The citrus press will not operate if the sieve is not locked correctly into the interlock.**

㉛ mini processor bowl (if supplied)

Use the mini processor bowl to chop herbs and process small quantities of ingredients e.g. meat, onion, nuts, mayonnaise, vegetables, purées, sauces and baby food.

- a mini processor knife blade
- b mini processor bowl

to use the mini processor bowl

- 1 Fit the detachable drive shaft and bowl onto the power unit.
- 2 Fit the mini processor bowl - ensuring the ribs on the inside of the mini bowl chimney align with the slots in the main bowl chimney 18.
- 3 Place the knife blade over the drive shaft 19.
- 4 Add the ingredients to be processed.
- 5 Fit the lid and switch on.

safety

- Never remove the lid until the knife blade has completely stopped.
- The knife blade is very sharp - always handle with care.

important

- Don't process spices – they may damage the plastic.
- Don't process hard food such as coffee beans, ice cubes or chocolate – they may damage the blade.

hints

- Herbs are best chopped when clean and dry.
- Always add a little liquid when blending cooked ingredients to make baby food.
- Cut foods such as meat, bread, vegetables into cubes approximately 1-2 cm (½ – ¾ in) before processing.
- When making mayonnaise add the oil down the feed tube.

㉚ midi bowl (if supplied)

An extra bowl is supplied which can be used with all the discs. Just fit inside the main bowl and fit the discs and lid as stated in the slicing/shredding disc section.

- **The midi bowl ㉚ is not suitable for use with the whisk attachment.**

③③ centrifugal juicer (if supplied)

Use the centrifugal juicer for making juice from firm fruit and vegetables.

- a pusher
- b lid
- c pulp remover
- d filter drum
- e bowl
- f juicing spout
- g juicer drive adaptor

to use the centrifugal juicer

- 1 Fit the juicer drive adaptor onto the power unit ②① – push down lightly to ensure the adaptor is located correctly.
- 2 Then fit the juicer bowl. Place the handle towards the back and turn clockwise until it locks ②②.
- 3 Place the pulp remover into the filter drum - ensuring the tabs locate with the slots in the bottom of the drum ②③.
- 4 Fit the filter drum ②④.
- 5 Place the attachment lid onto the bowl, turn until it locks and the feed tube sits over the handle ②⑤. **Your juicer will not operate if the bowl or lid are not fitted correctly into the interlock.**
- 6 Place a suitable glass or jug under the juice outlet.
- 7 Cut the food to fit the feed tube.
- 8 Select auto and push down evenly with the pusher - **never put your fingers in the feed tube**. Process fully before adding more.
- After adding the last piece, let the juicer run for a further 30 seconds to extract all the juice from the filter drum.

safety

- **Do not use the juicer if the filter is damaged.**
- The cutting blades on the base of the filter drum are very sharp, take care when handling and cleaning the drum.
- Only use the pusher supplied. Never put your fingers in the feed tube. Unplug before unblocking the feed tube.
- Before removing the lid, switch off and wait for the filter to stop.

important

- If the juicer starts to vibrate, switch off and empty the pulp from the drum. (The juicer vibrates if the pulp becomes unevenly distributed).
- Maximum capacity that can be processed at one time is 1Kg of fruit or vegetables (refer to speed chart).
- Some very hard foods may make your juicer slow down or stop. If this happens switch off and unblock the filter.
- Switch off and clear the pulp collector regularly during use.

hints

- Before processing remove stones and pips (eg pepper, melon, plum) and tough skins (eg melon, pineapple). You don't need to peel or core apples and pears.
- Use firm, fresh fruit and vegetables.
- To maximise juice extraction place small quantities at a time in the feed tube and push down slowly.
- Citrus fruit - peel and remove the white pith, otherwise the juice may taste bitter. For best results use the citrus press.

③④ attachment storage box

Your food processor is supplied with a storage box for your bowl attachments and discs.

- 1 Fit the whisk, knife blade, dough tool and discs into the storage box when not in use ②⑥.
- 2 The storage box is fitted with a safety lock ②⑦ - close the lid and slide the latch to the left to lock ②⑧. To open slide the latch to the right ②⑨.

care & cleaning

- Always switch off and unplug before cleaning.
- Handle the blades and cutting 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.

power unit

- Wipe with a damp cloth, then dry. Ensure that the interlock area is clear of food debris.
- Store excess cord in the storage area at the back of the machine ②⑤.

detachable drive shaft/juicer drive adaptor

- Wipe with a damp cloth, then dry.
- **Do not immerse the drive shaft or adaptor in water.**

liquidiser/mill

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

twin beater geared whisk

- Detach the beaters from the drive head by gently pulling them free. Wash in warm soapy water.
- Wipe the drive head with a damp cloth, then dry.
- **Do not immerse the drive head in water.**

all other parts

- Wash by hand, then dry.
- 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.

item	suitable for dishwashing
main, midi & mini bowl, lid, pushers, spatula	✓
liquidiser glass goblet, lid, filler cap	✓
blade unit and seal for liquidiser and mill	✗
glass mill jar	✓
knife blades, dough tool, maxi blend canopy	✓
whisk beaters	✓
whisk drive head	✗
discs	✓
citrus press	✓
centrifugal juicer	✗
detachable drive shaft	✗
juicer drive adaptor	✗

service & 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 processor, before calling for assistance refer to the troubleshooting guide.**

UK

If you need help with:

- Using your appliance
- Servicing or repairs (in or out of guarantee)
- ☎ call Kenwood on **023 92392333** and ask for customer care. **Have your model number ready** - it's on the underside of the appliance.

● spares and attachments

☎ call 0844 557 3653.

other countries

Contact the shop where you brought the appliance.

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



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

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 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:

- 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
The processor will not operate	No power - power on light not lit. Bowl not locked on correctly. Lid not locked correctly. Large pusher not fitted.	Check processor is plugged in. Check bowl is located and interlocked correctly and the handle is situated towards the right hand side. Check that the lid interlock is located correctly into the handle area. Fit the large pusher. The processor will not operate if the bowl, lid or large pusher are not interlocked correctly. If none of the above check the fuse/circuit breaker in your home.
Processor stops or slows during processing	Overload protection operated. Processor overloaded or overheated during operation. Maximum capacity exceeded.	Switch off, unplug and allow the appliance to cool down for approximately 15 minutes. Refer to the speed chart for maximum capacities to process.
Poor performance of tools/attachments.	Refer to hints in relevant "using the attachment" section. Check attachments are assembled correctly.	
Power On light flashing	Normal operation The light will flash if the bowl, lid, liquidiser or mill are not fitted to the power unit or not locked in place correctly.	Check interlocks are engaged correctly.
Auto and Power On light flashing	Normal operation The light will flash if the Auto selected but interlocks not engaged.	Check interlocks are engaged correctly or press the Auto button to switch off the Auto function.

recipes

fruit crumble topping mix

70g whole blanched almonds

70g whole hazelnuts

crumble mix

100g (4oz) butter or block margarine

200g (8oz) plain flour

200g (8oz) caster sugar

900g (2lb) prepared fruit (sliced apples, rhubarb etc)

- 1 Place the nuts in the multi-mill and process for 5 seconds using pulse.
- 2 Place the butter and flour into the main bowl and process until the mixture resembles coarse breadcrumbs. Add 50g sugar and the chopped nuts and pulse for a few seconds to stir in.
- 3 Place half the fruit in a 2 litres (4 pints) pie dish and sprinkle over the remaining sugar and top with the rest of the fruit.
- 4 Spoon the crumble mix over the fruit and press down lightly.
- 5 Bake in the oven at 200°C (400°F) or Gas Mark 6 for approx.45minutes.

shortcrust pastry

300g (12oz) plain flour

150g (6oz) mixture of lard and margarine cut into small pieces

2.5 mls (½ tsp) salt

45mls (3tbsp) cold water

- 1 Fit the knife blade and add the flour, salt and fat. Process for approximately 10 seconds or until the mixture looks like coarse breadcrumbs.
- 2 Then add the water down the feed tube until the mixture looks like it is about to stick together.
- 3 Turn out the mixture onto a worksurface and shape by hand. Use as required.
- For best results allow the pastry to rest before use. Place in a plastic bag or wrap in clingfilm and chill in the fridge for 20 minutes.

meringues

4 egg whites

200g (8oz) caster sugar

- 1 Whisk the egg whites until stiff.
- 2 Add half the sugar and continue to whisk until the mixture is glossy.
- 3 Remove the whisk and carefully fold in the remaining sugar with a metal spoon.
- 4 Pipe the mixture onto trays lined with non-stick baking paper.
- 5 Bake in a pre-heated oven at 110°C/225°F/Gas mark ¼ for about 4 - 5hours until firm and crisp. If they start to brown, leave the door slightly ajar.

lasagne

300g (12oz) braising steak, cubed.

400g can of tomatoes

30mls (2tbsp) tomato puree

1 onion

5mls (1tsp) basil

100g (4oz) lasagne

200g (8oz) mozzarella cheese

15mls (1tbsp) oil

salt and pepper

- 1 Grate the cheese using the shredding disc.
- 2 Then separately chop the meat and onions with the knife blade.
- 3 Pre-heat the oil and fry the onions until softened, add the meat and fry until brown.
- 4 Then add the tomatoes, tomato puree and seasonings.
- 5 Stir well, cover and simmer gently for about 40minutes.
- 6 Cook the lasagne in plenty of salted boiling water until tender. Then drain well.
- 7 Place layers of meat, lasagne and cheese in a 1 litre/2 pint oven proof dish. Finish with a layer of cheese.
- 8 Bake at 190°C/375°F/Gas Mark 5 for 30minutes or until golden and bubbling.

victoria sandwich

150g (6oz) Soft margarine

150g (6oz) caster sugar

150g (6oz) self raising flour

5mls (1tsp) baking powder

3 eggs

15mls (1tbsp) warm water

filling & decoration

3tbsp strawberry jam

150mls (¼pt) double cream whipped (optional)

1tbsp icing sugar or caster sugar

- 1 Pre-heat the oven to 180°C/350°F/Gas mark 4 and grease two 18cm(7") shallow cake tins.
- 2 Fit the knife blade. Place all the ingredients for the sponge in the bowl and process for 5 seconds. Using a spatula, scrape the mixture into the centre of the bowl and process for a further 5 seconds.
- 3 Pour the mixture into the prepared tins and bake for 20-25 minutes or until firm to a light touch and coming away from the edges slightly. If you are unsure whether the cake is cooked insert a thin skewer in the centre and it should come out clean. Turn out onto a wire cooling rack.
- 4 When cool spread the jam and cream over one of the cakes, top with the other cake and sprinkle with the sugar.

fruit cake

125g (5oz) block margarine (cut into cubes)

125g (5oz) caster sugar

2 eggs

80 - 100mls (5-6tbsp) milk

275g (11oz) mixed fruit

200g (8oz) self raising flour

5mls (1tsp) mixed spice

- 1 Fit the knife blade and place the cubed margarine and sugar in the bowl.
- 2 Mix until smooth, light and fluffy, scraping down as necessary.
- 3 Add the eggs one at a time.
- 4 Add the flour, spices and milk. Pulse until ingredients combined.
- 5 Add the fruit using the pulse.
- 6 Pour the mixture into a greased and lined 7"/18cm round cake tin. Bake in a preheated oven 150°C/300°F/Gas Mark 2 for approximately 2 hours or until cooked. Turn out of the tin when cool.

whisked sponge

3 eggs

75g/3oz caster sugar

75g/3oz plain flour (sieved twice)

- 1 Fit the twin beater geared whisk and add the sugar and eggs into the bowl.
- 2 Whisk until the mixture is thick and leaves a trail.
- 3 Fold the flour in carefully by hand using a metal spoon.
- 4 Pour the mixture into a deep lined and greased 7"/18cm cake tin. Bake in a preheated oven at 190°C/375°F/Gas Mark 5 for approximately 25minutes or until the cake springs back when touched.
- 5 Remove from the tin and cool on a wire rack.

white bread

500g(1lb 2oz) strong white bread flour
5mls (1tsp) salt
15g(½oz) lard
15g (½oz) fresh yeast or 10mls(2tsp) dried yeast + 5mls (1tsp) caster sugar.
300mls (11fl oz) warm water, 100mls (3½ fl oz) boiling water to 200mls (7½ fl oz) cold water

- 1 **Dried yeast (the type that needs reconstituting):** Add the yeast and sugar to the warm water. Leave to stand for 5 - 10 minutes until frothy.
Fresh yeast: crumble into the flour
Other types of yeast: follow the manufacturer's instructions.
- 2 Fit the dough tool or knife blade and add the flour (with fresh yeast if used), salt and lard. Process for a few seconds to evenly distribute the ingredients.
- 3 Then with the motor running quickly pour the liquid in a steady stream down the feed tube until the mixture forms an elastic soft dough. This will take about 60 - 90 seconds.
- 4 Remove the dough, place in a bowl, cover with an oiled piece of clingfilm or a plastic bag, and leave in a warm place for 45 - 60 minutes or until doubled in size.
- 5 Re-knead by hand for 2 - 3 minute. **Re-kneading in the bowl is not recommended as it may cause the processor to become unstable.** Shape into a loaf or 15 rolls and place on greased baking trays and leave until double in size.
- 6 Then bake in a pre-heated oven at 230°C/450°F/Gas mark 8 for 20 - 25 minutes for the loaf or 10 - 15 minutes for bread rolls. When ready they should sound hollow when tapped on the base.

carrot and coriander soup

25g (1oz) butter
1 onion chopped
1 clove garlic crushed
700g (1lb 10oz) carrot cut into 1 cm cubes
cold chicken stock
10-15ml (2-3tsp) ground coriander
salt and pepper

- 1 Melt the butter in a pan, add the onion and garlic and fry until soft.
- 2 Place the carrot into the liquidiser, add the onion and garlic. Add sufficient stock to reach the 1.5 L level marked on the goblet. Fit the lid and filler cap.
- 3 Blend on maximum speed for 30 seconds for a coarse soup or longer for a finer result.
- 4 Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked.
- 5 Adjust the seasoning as necessary and add extra liquid if required.



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