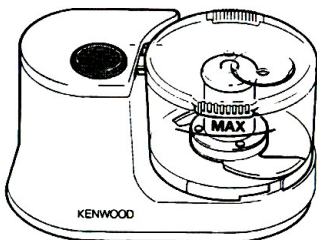


# KENWOOD

## Mini Chopper Model CH100



### Know your Mini Chopper

Your Kenwood Mini Chopper is suitable for chopping a range of foods including nuts, breadcrumbs, meat (raw and cooked), onions, garlic and fruit purée. It is also suitable for making salad dressings and mayonnaise.

Follow these instructions carefully to ensure safe and enjoyable use of your new Kenwood Mini Chopper.

### IMPORTANT SAFEGUARDS

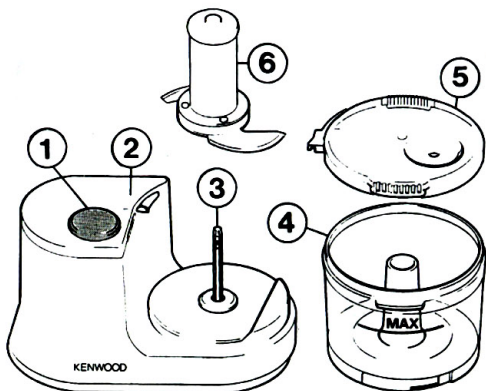
Please read these instructions paying particular attention to the following safety points:-

1. Keep the blade well out of the reach of children. Close supervision is necessary when any appliance is used near children.
2. Handle the blade with care. Hold at the top away from the cutting edge, both in use and when cleaning.
3. Always remove the blade before pouring contents from the bowl.
4. Do not immerse appliance, cord or plug in water or other liquid.
5. Do not use the appliance if it is damaged.
6. Unplug the appliance from the mains supply
  - before cleaning
  - immediately after use.
7. Do not use the appliance for other than its intended use.
8. This appliance is not suitable for processing very hard foods e.g. ice-cubes, coffee beans, hard spices, grinding granulated to caster sugar, or processing hot liquids.
9. Do not place hands in the mixing bowl of the food chopper unless the appliance is disconnected from the electrical supply.
10. This machine is for domestic use only.

### SAVE THESE INSTRUCTIONS

## Key

- |                   |          |
|-------------------|----------|
| 1. Control Button | 4. Bowl  |
| 2. Power Unit     | 5. Lid   |
| 3. Drive shaft    | 6. Blade |



### Connecting to Power (U.K. only)

Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

**IMPORTANT:** The wires in the mains lead are coloured in accordance with the following code:-

BLUE  
BROWN

NEUTRAL  
LIVE

### Important Note:

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

## Hints on Using your Mini Chopper

FOOD	QUANTITY	INSTRUCTIONS
Eggs - beaten	2	Process until blended.
Nuts e.g. almonds walnuts	2oz/56g	Process until chopped. (Note: the consistency of fine ground almonds will not be achievable).
Breadcrumbs	1oz/28g	Cut into ½"/1cm cubes. Process until of the desired consistency.
Biscuit crumbs	1½oz/40g	Break into pieces and process until of the desired consistency.
Uncooked meat	2oz/56g	Cut into ½in/1cm cubes and process until of the desired consistency. Use lean meat.
Cooked meat and fish	2oz/56g	Cut into ½in/1cm cubes. Pulse until of the desired consistency.
Vegetables - tomatoes mushrooms  pepper	1-2 1-2  ½	Skin and quarter. Pulse to a purée. Skin and quarter. Process until chopped. ½"/1cm pieces. Process until chopped.
Apple Purée	4oz/100g cooked apple	Process until smooth.
Garlic cloves	1-10	Pulse until chopped.
Fresh root ginger	¾oz/21g	Cut into small pieces ¼-½"/ ½-1cm and pulse until chopped.

### Note:

This appliance is unsuitable for chopping lightweight foods such as herbs.

## Hints on Using your Mini Chopper

- When mixing liquid ingredients do not fill above MAX level mark with blade in position.
- Beware of overprocessing some ingredients. Stop and check the consistency frequently.
- Various spices such as Cloves, Dill and Cummin seeds can have an adverse effect on the plastic of your mini chopper and should not be processed.
- To ensure even processing, stop and scrape down any food from the side of the bowl with a plastic spatula.
- The best results are obtained by chopping small quantities at one time.
- Cut foods into small pieces. A large load or large pieces may cause uneven results.
- Before chopping nuts, breadcrumbs etc., ensure that both the food and the blade, bowl and lid are thoroughly dry.
- Operate your Mini Chopper by continuously depressing the control button or using a pulse action which will operate the motor and keep it running for as long as the button is depressed.
- When processing heavy ingredients, avoid running the motor continuously for periods over 30 seconds without resting for 1 minute between operations.

### French Dressing

*1/4tsp/1.25ml salt  
pinch pepper  
1/4tsp/1.25ml dry mustard  
1/4tsp/1.25ml sugar  
1tbsp/15ml vinegar  
2tbsp/40ml salad oil*

Place all the ingredients into the mini chopper and mix until well blended. Use as desired. Note - the oil will separate out on standing, so if necessary mix the dressing immediately before it is required.

### Smoked Mackerel Pâté

*2oz/50g smoked mackerel  
1oz/25g cream cheese  
salt, pepper and lemon juice  
(optional)*

Process the mackerel until chopped. Scrape down, add the cream cheese and seasonings if desired. Blend until smooth.

### Mayonnaise

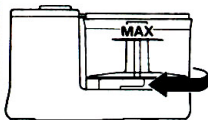
All ingredients should be at room temperature  
*1 egg yolk  
1/2tsp/2.5ml powdered mustard  
1/2tsp/2.5ml salt  
good pinch pepper  
1/2tsp/2.5ml sugar  
1tbsp/15ml white vinegar  
up to 1/4pt/150ml oil*

Place the egg yolk, seasonings, sugar and vinegar into the Mini Chopper and mix until well blended. Gradually add the oil through the hole in the lid onto the revolving blade until the mayonnaise is thick and smooth.

## Mini Chopper Operation

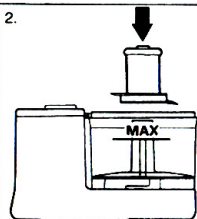
1. Using both hands lock the clear plastic bowl onto the power unit. Turn in a clockwise direction and ensure that the lugs on the bowl fit into the matching recess on the base of the power unit.

1.



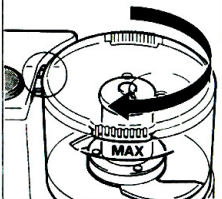
2. Once the bowl is locked in place insert the blade. Place it over the drive and carefully turn until it drops all the way down. The blade must be completely down as far as it will go before you proceed.

2.



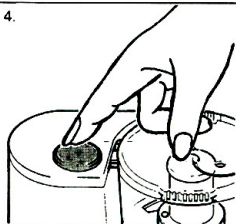
3. Place the lid onto the bowl and turn clockwise until the tabs on the cover lock against the tabs on the bowl. Note - The indicator line on the lid should align with the corresponding line on the body of the mini chopper. **Your Mini Chopper will not operate unless the bowl and lid are correctly engaged.**

3.

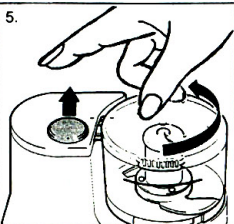


4. Connect to the electricity supply and switch on the appliance by depressing the control button.
5. Once the desired consistency is achieved, switch off by releasing the control button and turn the lid back in the opposite direction.

4.



5.



## Cleaning

Switch off and remove plug from power supply.

Immediately after use, rinse all pieces except the motor base and wash in hot sudsy water and thoroughly dry. Take care when washing the blades as they are extremely sharp. Some discolouration may occur when processing certain foods e.g. carrots. This can be removed by carefully rubbing with a cloth dipped in vegetable oil. Wipe the body of your Mini Chopper with a damp cloth and polish with a dry one. Ensure that the safety locking switch is clear of food debris.

The bowl and lid may be washed in a dishwasher.

## Service (U.K only)

For any repairs in or out of guarantee, servicing or selected spare parts, contact your local dealer in the block advertisement in **Yellow Pages** under **ELECTRICAL DOMESTIC**.

## Eire

Contact local repairer from advertisement in the **Golden Pages**.

## All Other Markets

Contact the dealer from whom you purchased your appliance.

**KENWOOD**LIMITED

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