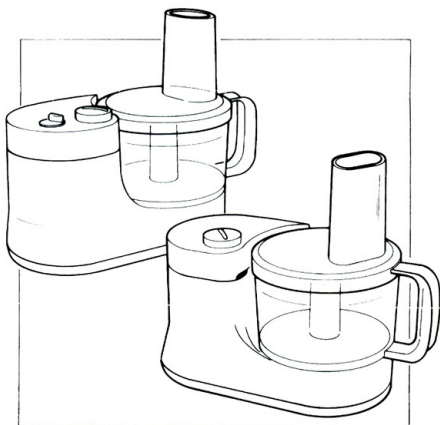


# KENWOOD



FP101/FP202  
FP101T/FP202T



# IMPORTANT SAFEGUARDS

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

- Hold the steel blade at the top away from the cutting edge, both in use and when cleaning.
- Always remove the steel blade before pouring contents from the bowl.
- Do not immerse appliance, cord or plug in water or other liquid and take care to ensure that the control panel is kept clean and dry.
- Do not use if there is any visible damage to the appliance or to the supply cord.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the cord hang over the edge of the table or worktop or touch hot surfaces. For convenience, excess flex may be wrapped around the cord stowage on the rear of the appliance.
- Do not use the appliance for other than its intended use.
- Do not remove the lid until the motor has come to a full stop.
- Do not place hands in the bowl of the food processor unless the appliance is disconnected from the power supply.
- Keep the pusher in the feed tube during processing unless it is being used to guide foodstuffs through the feed tube. NEVER PUT YOUR FINGERS INTO THE FEED TUBE.
- This machine is for domestic use only.

## PLEASE KEEP THESE INSTRUCTIONS

### Your Processor and Attachments

- |  |  |  |
|--|--|--|
| 1. Controls  | 9. Whisk for egg whites and cream.<br>Do not use for other liquids   | 16. Chipper plate - for continental style potato chips |
| 2. Drive shaft   | 10. Spatula  | (when supplied)  |
| 3. Power unit  | 11. Carrier for removable plates   | 17. Dough tool for bread making                        |
| 4. Food pusher   | 12. Plastic spacer to be used in conjunction with slicing, shredding and rasping plates, but NOT the chipper plate | (when supplied)  |
| 5. Feed tube   | 13. Coarse shredding plate   | 18. Citrus press (when supplied)                       |
| 6. Lid   | 14. Thick slicing plate  |  |
| 7. Bowl  | 15. Maxi-blend canopy  |  |
| 8. Steel blade - for chopping meat, vegetables, herbs, nuts, breadcrumbs, cake making, bread making, pastry, scones, shortbread and mayonnaise |  |  |

### Assembling Processor Bowl & Attachments

Prior to using the appliance for the first time, wash the pieces in accordance with the cleaning instructions. Always remove and discard the plastic blade covers from the steel blade - these covers are to protect the blade during manufacture and transit only.

1. Locate the clear plastic bowl onto the power unit positioning the handle towards the back of the appliance. Turn the bowl in a clockwise direction so that it locks firmly in place (Fig. A).
2. Place the required attachment over the drive shaft and carefully turn it until it drops all the way down. The tool must be completely down as far as it will go before you proceed (Fig. B).
3. When blending, place the Maxi-blend canopy into the bowl over the steel blade. Use the lid to push the Maxi-blend canopy into the bowl, the lid will ensure that the canopy is located at the correct height (Fig. C).
4. Grasp the lid by the feed tube and place on the bowl with the feed tube towards the back of the appliance. Move the feed tube clockwise until it locks fully home and the mark on the lid aligns with the mark on the processor body (Fig. D).  
Your machine is now ready for use.

**Note:** For additional safety your food processor will not operate until the bowl and lid are correctly engaged.



# Welcome to Kenwood Food Preparation

Your new Kenwood Food Processor will make your favourite dishes, simply and quickly. To obtain maximum benefit from your processor, keep it ready for use on a convenient worktop for whenever you need it.

## Connecting to Power

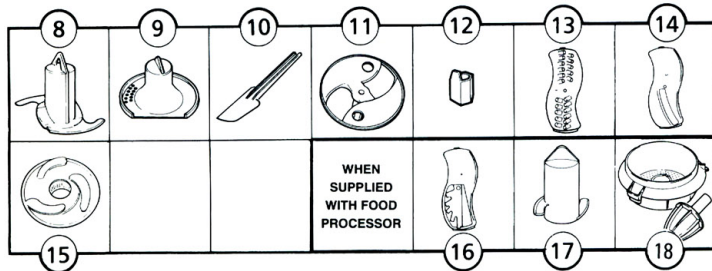
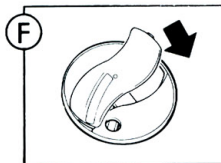
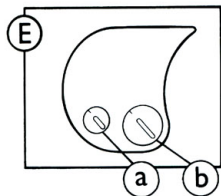
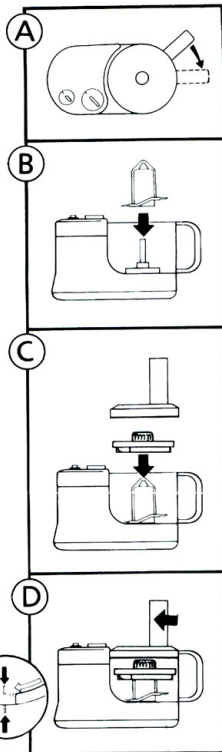
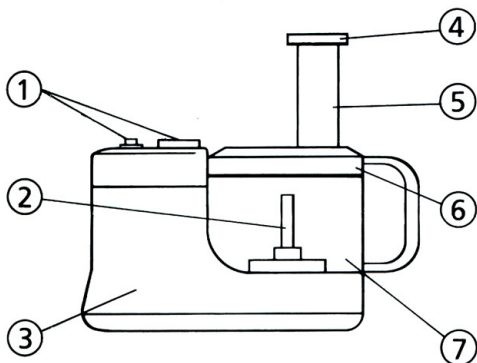
Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

**IMPORTANT (UK ONLY):** The wires in the mains lead are coloured in accordance with the following code:

BLUE  
BROWN

NEUTRAL  
LIVE







# Operating Controls

To operate the food processor depress the control knob (b), placing finger and thumb at either side of the bar, and then turn the knob clockwise (fig. E).

To switch off, turn the bar anti-clockwise.

Pulse by depressing the control knob

If your appliance has a Variable Speed Control use the control knob (a) to select the desired speed (fig. E).

Use a low to medium speed for slicing and shredding, medium to high for cake making and high speed for chopping, blending, whisking and bread making.

## Pulse

This feature allows the attachment fitted to the processor bowl to be operated in a start/stop action to control the texture of various foods. The pulse switch operates the motor and keeps it running for as long as the control knob is depressed.

## Slicing, Shredding and Chipping

Select the desired plate and assemble into the carrier by simply locating one end of the plate (cutting side uppermost) into the hook and pressing the other end into position (fig. F).

To dismantle reverse the above operation.

**IMPORTANT:** When using the slicing and shredding plates the plastic spacer should be clipped into position on the end of the carrier. It must NOT be used when using the chipper plate.

# Hints on Using your Processor

- Always fit the appropriate tool in the bowl before adding the ingredients.
- Keep the steel blade well out of the reach of children.
- Your processor is not suitable for crushing or grinding coffee beans, or converting granulated to caster sugar.
- When adding almond essence or flavouring to mixture, switch off, remove the lid and add to the mixture direct.
- Contact with the bowl, feed tube or lid material may result in permanent marking. The marking is in no way detrimental to the functioning of your processor.

To obtain best results the following recommended quantities should not be exceeded:-

Shortcrust pastry up to flour weight of	250g/ 9oz	Chopping meat	300g/10oz
Yeast dough up to flour weight of	340g/12oz	Soup with canopy	800ml/1.3pt
Cake mix ingredients totalling not more than	800g/1lb 12oz	Egg whites	2 - 6

# Cleaning

Switch off and remove plug from power supply. Immediately after use, rinse all pieces except the power unit and wash in hot sudsy water and thoroughly dry. Accessories may discolour when processing carrots. Use vegetable oil to clean.

**Take care when washing the steel blade and cutting plates - they are extremely sharp.** Wipe over the unit of your Food Processor with a damp cloth and polish with a dry one. Ensure that the safety locking switch is clear of food debris. **Never immerse the appliance in liquid. It is not recommended that the bowl and lid be washed in a dishwasher.**

# Service

If the supply cord of this appliance is damaged it must only be replaced by the manufacturer or an accredited servicing agent appointed by Kenwood Limited, because special tools are required.

## United Kingdom

For any repairs in or out of guarantee, servicing or selected spare parts, contact your Kenwood Authorised Repairer in **Yellow Pages** under the **Electrical Domestic** section, or telephone Havant (01705) 476000 Service Department.

## Eire

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

## All Other Markets

Contact the dealer from whom you purchased your appliance.