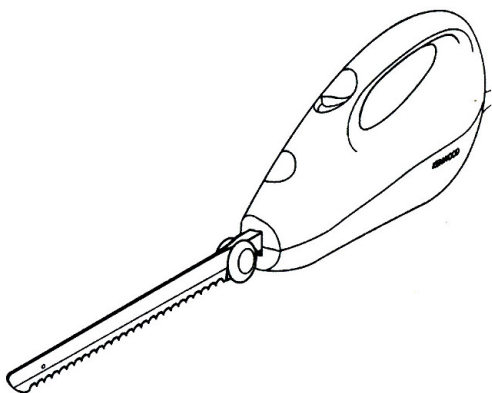
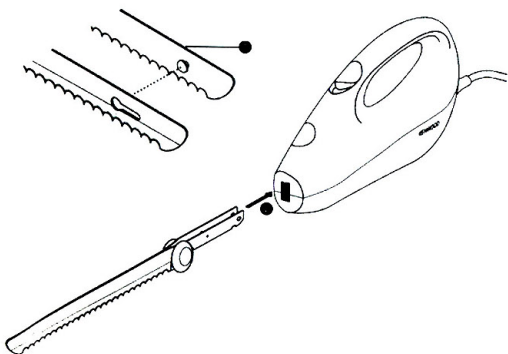
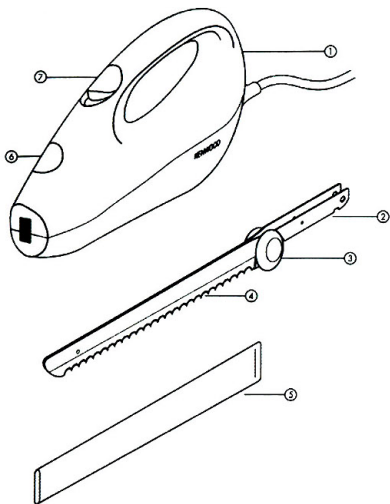


KENWOOD



KN380



- 4 With the food on a suitable cutting surface, place the blades onto the food. Operate the cutting blades by pressing the operating button. (Releasing the button stops the cutting blades.) Allow the knife to cut through the food.

- Use the knife by holding it in place, do not use a cutting motion. The knife will cut automatically as required either vertically or at an angle.

When using the slicing knife the blades should always be directed away from the operator.

- 5 After use, release the operating button then unplug from the power supply.
- 6 Press the eject button and withdraw the blades from the knife body.

hint

- When slicing poultry, cut almost to the bone but go on further, then separate the meat from the bone manually.
- The high quality hardened blades do not require sharpening.

cleaning

- Always switch off and unplug before removing the blades and cleaning.
- Never let the power unit, cord or plug get wet.
- Handle the blades with care - they are extremely sharp.

power unit

- Wipe with a damp cloth, then dry.

slicing blades

- Separate the blades. Wash by hand, then dry thoroughly.
- After use replace the plastic blade cover over the blades.

service and customer care

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

UK

If you need help with:

- using your slicing knife or
 - servicing, spare parts 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 power unit. Alternatively, contact your authorised Kenwood repairer: look in **YELLOW PAGES** under 'Electrical appliance repairs'.

Eire

- See our advertisement in Golden Pages.

other countries

- Contact the shop where you bought your machine.

guarantee

If your slicing knife 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.

safety

- Always switch off and unplug before inserting or removing the blades and before cleaning.
- The blades are sharp, handle with care. Hold the blades by their handle away from the cutting edge, both when handing and cleaning.
- During slicing keep hands etc and utensils well away from the cutting blades.
- Do not use if there is any visible damage to the appliance.
- Never use an unauthorised attachment.
- Don't let children play with this appliance.
- Never leave the appliance unattended when connected to the power supply.
- Never use a damaged appliance. Get it checked or repaired: see 'service'.
- This appliance is not intended for use by young children or infirm persons.
- Don't let excess cord hang over the edge of a table or worktop or touch hot surfaces.
- Never misuse your slicing knife and only use it for its intended domestic use.
- Never let the power unit, cord or plug get wet.
- Never exert excessive force when slicing food.
- Only use the freezer blades supplied (larger teeth) to slice frozen food.
- Never attempt to slice bones, food containing stones or seeds, food in wrappers such as aluminium foil or plastic film, or other hard food.
- Don't use the same blades on raw and cooked meat without washing the thoroughly first.

before plugging in

- Make sure you electricity supply is the same as the one shown on the underside of your appliance.
- Important -UK only**
- The wires in the cord are coloured as follows:
Blue = neutral
Brown = Live
 - This appliance complies with European Economic Community Directive 89/336/EEC

before using for the first time

- 1 Remove all packaging including the plastic blade cover from the blades. The blade cover should be retained and refitted when not in use.
- 2 Wash the parts: see 'cleaning'.

key

- ① knife body
- ② blade handles
- ③ finger grips
- ④ interlocking blades
- ⑤ blade cover
- ⑥ eject button
- ⑦ operating button

to use the slicing knife

Your knife is suitable for slicing a variety of foods including cooked meat, cooked poultry, bread, cakes, sandwiches, fruit and vegetables.

Frozen Food - Your knife includes freezer blades (larger teeth) for use with some frozen foods. They are suitable for cutting partially thawed or lightly food but not solid.

- 1 Make sure the slicing knife is disconnected from the power supply.
- 2 Hold the blades by their handles and interlock together ①. With the cutting edge facing downwards insert the blades into the knife body and push into place ②.
- 3 Plug the knife into the power supply.

