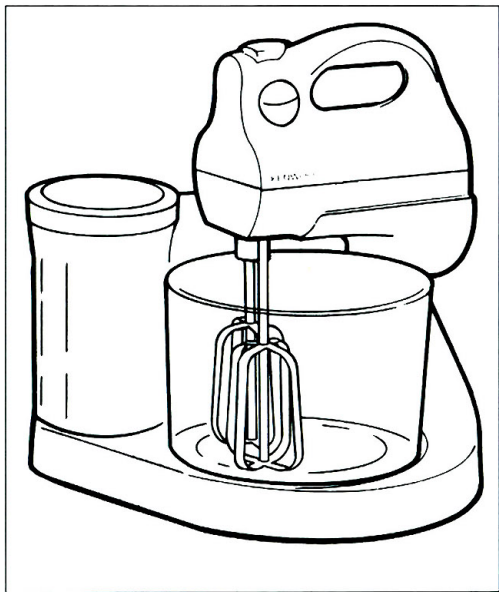


# KENWOOD



HM510  
**chefette 2000**

## **Your Kenwood Chefette 2000**

Your new Kenwood Chefette 2000 is a multi functional kitchen appliance comprising a handmixer, liquidiser and bowl & stand. The handmixer can be detached from the stand and used separately. The liquidiser works in conjunction with the handmixer. This versatile appliance will enable you to carry out various functions such as mixing, whisking, whipping, liquidising, pastry and dough making and will prove invaluable as a kitchen aid.

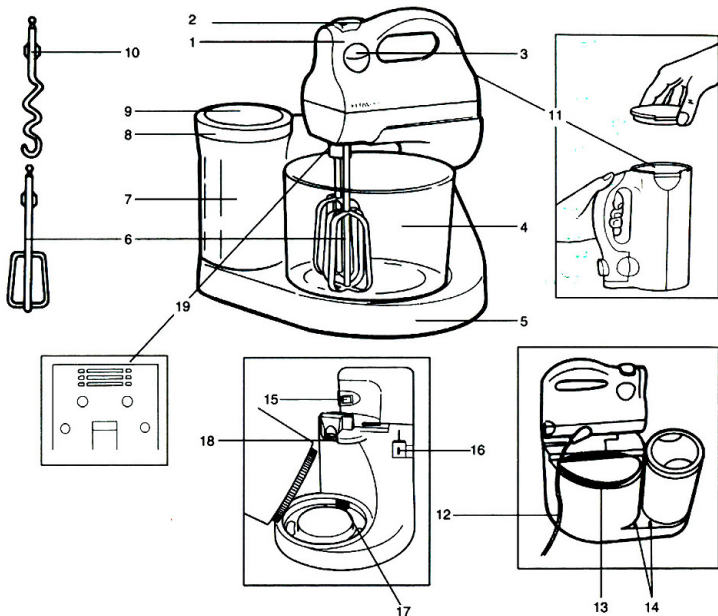
### **IMPORTANT SAFEGUARDS**

When using electrical appliances consideration should always be given to basic safety precautions including:

1. Read all instructions
2. Do not use the appliance for other than its intended use
3. Do not use if there is any visible damage to the appliance or to the supply cord.
4. Do not immerse the appliance, supply cord or plug in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not let the supply cord hang over the edge of the table or worktop or touch hot surfaces.
7. Keep fingers, hair, clothing, spatulas and utensils away from the moving parts.
8. Warning - the blades in the liquidiser are sharp, handle with care both in use and when cleaning.
9. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
10. Unplug from the power supply when not in use, before putting on or taking off parts and before cleaning.

**PLEASE KEEP THESE INSTRUCTIONS**

# Know Your Kenwood Chefette 2000



## Key

- |                  |   |                                     |
|------------------|---|-------------------------------------|
| 1. Handmixer     | 8. Liquidiser lid                               | 14. Beater or kneader storage holes |
| 2. Eject button  | 9. Liquidiser filler cap                        | 15. Mixer release button            |
| 3. Speed control | 10. Kneaders (when supplied - for dough making) | 16. Stand release button            |
| 4. Bowl          | 11. Liquidiser outlet cover                     | 17. Bowl drive gear                 |
| 5. Stand         | 12. Supply cord                                 | 18. Beater and kneader drive gear   |
| 6. Beaters       | 13. Cord wrap                                   | 19. Socket outlets                  |
| 7. Liquidiser    |   |                                     |

## 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

### Note

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


## Before Use

Prior to using the appliance for the first time, or after periods of prolonged storage, wash the bowl, beaters and kneaders in hot soapy water and dry thoroughly. Wash the liquidiser in warm soapy water, rinse under the tap, drain and dry.

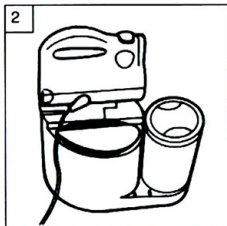
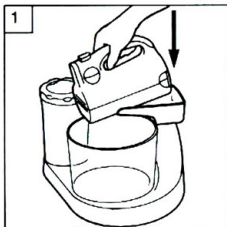
## Using your Kenwood Chefette 2000

### HANDMIXER WITH BOWL & STAND

The appliance is capable of whisking 6 egg whites, has a dough capacity of 16oz (450g) (flour weight), will make a 32oz (900g) Victoria sponge, 8oz (227g) (flour weight) of pastry and a 40oz (1133g) fruit cake.

1. Attach the handmixer to the stand by placing in position and pushing down to locate. (Fig 1)
2. Press the stand release button and swivel the handmixer upwards.
3. Fitting the beaters/kneaders
  - a) The beater/kneader fitted with the drive gear must be located in the socket marked .
  - b) Push the beaters/kneaders into the socket outlets with a light turning action until they lock into position.
4. Place the bowl in position, add the ingredients and swivel the handmixer down so that the beaters/kneaders are in the bowl.
5. Plug the mixer into the power supply. Wrap any excess cord around the cord wrap (Fig 2).
6. Switch on and rotate the speed control to the desired speed. Three speeds are available.
7. When the desired consistency is reached switch the control to O. Wait until the beaters have stopped revolving before removing from the mixture.
8. To remove the beaters and kneaders press the stand release button, swivel the handmixer upwards and press the eject button and remove the beaters and kneaders. The bowl may now be removed.

**Note:** When the speed is increased the power automatically increases. As the mixture becomes heavier increase the power by turning to a higher speed. If the machine starts to labour at a low speed turn to a higher speed. When using the beaters/kneaders the speed selected will influence the rate at which the bowl rotates.



## Hints on Liquidising

### **Processing dry ingredients e.g. making breadcrumbs, chopping nuts etc:**

Do not place dry ingredients into the liquidiser before switching on. Food should be of a size to feed through the filler cap. Remove the filler cap and switch on the appliance. Drop the food onto the revolving blades waiting for each piece to be processed before dropping the next, keeping your hand over the opening in the meantime. When the maximum quantity is reached empty the goblet and repeat as required.

### **Blending liquids e.g. soups, batters, sauces etc:**

Fill the goblet no more than  $\frac{3}{4}$  full, make sure the lid is securely fitted and the filler cap is in place. Switch on for 15-45 seconds.

### **Purees e.g. strawberries, tomatoes and cooked hard fruit:**

Half fill the goblet and switch on. Stop the machine to scrape the mixture back onto the blades as necessary.

### **Blending thicker mixtures e.g. spreads, pâtés, dips etc:**

Half fill the goblet and switch on. Stop the machine to scrape the mixture back onto the blades as necessary. If the mixture is very difficult to process, add a little more liquid.

### **Mayonnaise**

Place all the ingredients, with the exception of the oil, into the liquidiser. Remove the filler cap and with the motor running gradually add the oil in a steady stream.

## Care and Cleaning

Switch off the appliance and remove the plug from the power supply.

Wash the bowl, beaters and kneaders in hot soapy water and dry thoroughly, do not put in a dishwasher.

Wash the liquidiser in warm soapy water and rinse under the tap (do not soak in hot soapy water and do not leave to soak with water in the liquidiser). Do not use abrasives. Take care when drying by hand as the blades are sharp. Alternatively, before unplugging from the power supply, fill the liquidiser  $\frac{3}{4}$  full of water, fit the lid and filler cap and run on a high speed for a few seconds. Empty out, rinse with water and dry thoroughly. Do not wash in a dishwasher.

The outside of the handmixer and the stand can be wiped with a damp cloth, then polished with a dry one.

**Do not immerse the mixer, stand or liquidiser in water.**

## Service

If the supply cord of this appliance is damaged, it must only be replaced by a Kenwood Authorised Repairer, as special purpose tools are required.

### **UK**

For any repairs in or out of guarantee, servicing or selected spare parts, contact your Kenwood Authorised Repairer in the **Yellow Pages** under **Electrical Appliance Repairs** or telephone Havant (01705) 476000 extension 2805 Customer Care Department.

### **Eire**

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

### **All Other Markets**

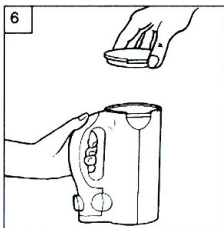
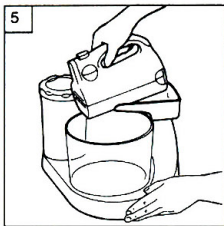
Contact the dealer from whom you purchased your appliance.

## Using your Kenwood Chefette 2000

### LIQUIDISER

Your liquidiser attachment which has a 0.5 litre capacity is an accessory to the handmixer and is used in conjunction with it. The liquidiser runs at very high speeds and foods are processed within one minute.

1. Disconnect the handmixer from the power supply and remove from the stand by holding the mixer stand with one hand, lifting the rear of the handmixer with the other and moving it forward (Fig. 5).
2. Place the mixer with its front panel on the worksurface and lift off the liquidiser outlet cover (Fig. 6).
3. Plug the mixer into the power supply, ensuring that the speed control is in the off position and that the beaters/kneaders are not attached.
4. Place the liquidiser into the outlet and when correctly positioned push down into place.
5. Remove the lid by turning **clockwise**.
6. Place the food in the liquidiser and refit the lid by turning **anti-clockwise** ensuring that the filler cap is in position. The filler cap pushes into the place in the lid and can be removed by pulling off with a twisting action.
7. Switch to speed 3 and process until the desired result is obtained.
8. When using the liquidiser it is recommended that you keep your hand on the top to steady it.



### Important Points

Keep fingers away from the liquidiser outlet.

Always make sure the liquidiser outlet cover is in place before fitting the hand mixer to the bowl and stand.

Ensure that the motor is switched off before attaching or removing the liquidiser.

The handmixer must be removed from the stand before attaching the liquidiser.

The liquidiser must be placed firmly onto the handmixer before switching on.

After use, switch off the power supply and wait until the blades have stopped revolving before removing the liquidiser from the handmixer. Failure to do this could result in the coupling being damaged.

Prolonged running or repeated use should be avoided especially when processing dry ingredients or small quantities.

Switch off promptly after use to ensure long life for your liquidiser.

For safety reasons we do not recommend the blending of very hot liquids.

Some spices may have an adverse effect on the liquidiser plastic. These include cloves, dill and cumin seeds and should not be processed.

Do not run the liquidiser when empty.


The liquidiser is not suitable as a storage container and ingredients should not be left to stand in the goblet before processing and should be removed immediately afterwards.

Do not operate the liquidiser for more than one minute.

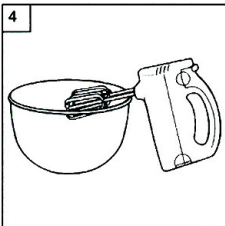
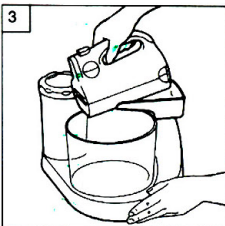
## Using your Kenwood Chefette 2000

### HANDMIXER

Your Chefette 2000 Handmixer can be used as a hand held appliance and used in a bowl or saucepan of your choice.

1. Detach the handmixer from the stand by holding the mixer stand with one hand, lifting the rear of the handmixer with the other and moving it forward (Fig 3.).
2. Fitting the beaters/kneaders:
  - a) The beater/kneader fitted with the drive gear must be located in the socket marked with the symbol .
  - b) Push the beaters/kneaders into the socket outlets with a light turning action until they lock into position.
3. Place the ingredients into a mixing bowl.
4. Plug the handmixer into the power supply, place the beaters or kneaders into the mixture and switch on. Rotate the speed control to the desired speed. Three speeds are available. Move the beaters/kneaders gently through the ingredients until the desired consistency is reached.
5. Switch the control to O. Wait until the beaters/kneaders have stopped revolving before removing from the mixture.
6. Between mixing operations the mixer can be stood on its heel with the beaters over the bowl (Fig 4).

**Note:** When the speed is increased the power automatically increases. As the mixture becomes heavier increase the power by turning to a higher speed. If the machine starts to labour at a low speed turn to a higher speed.



### Hints on Whisking/Mixing and Kneading

- When using the mixer on the stand it will be necessary to scrape down the sides and across the bottom of the bowl at regular intervals to assist with the mixing operation. Switch the mixer off and ensure that the beaters or kneaders have stopped revolving before scraping down.
- Remember the mixing is quieter and more efficient when the beaters are half covered with mixture.
- Before creaming fat and sugar it is advisable to warm the bowl and beaters by placing them in warm water and then drying thoroughly.
- For cakes made by the creaming method use a solid block margarine at room temperature.
- For cakes using the all in one method use a soft tub margarine straight from the refrigerator.
- When whisking the egg whites the bowl and beaters must be perfectly clean. Any traces of fat or egg yolk will prevent the whites from whisking to a light and fluffy consistency.
- Egg whites should be at room temperature for the best results.



