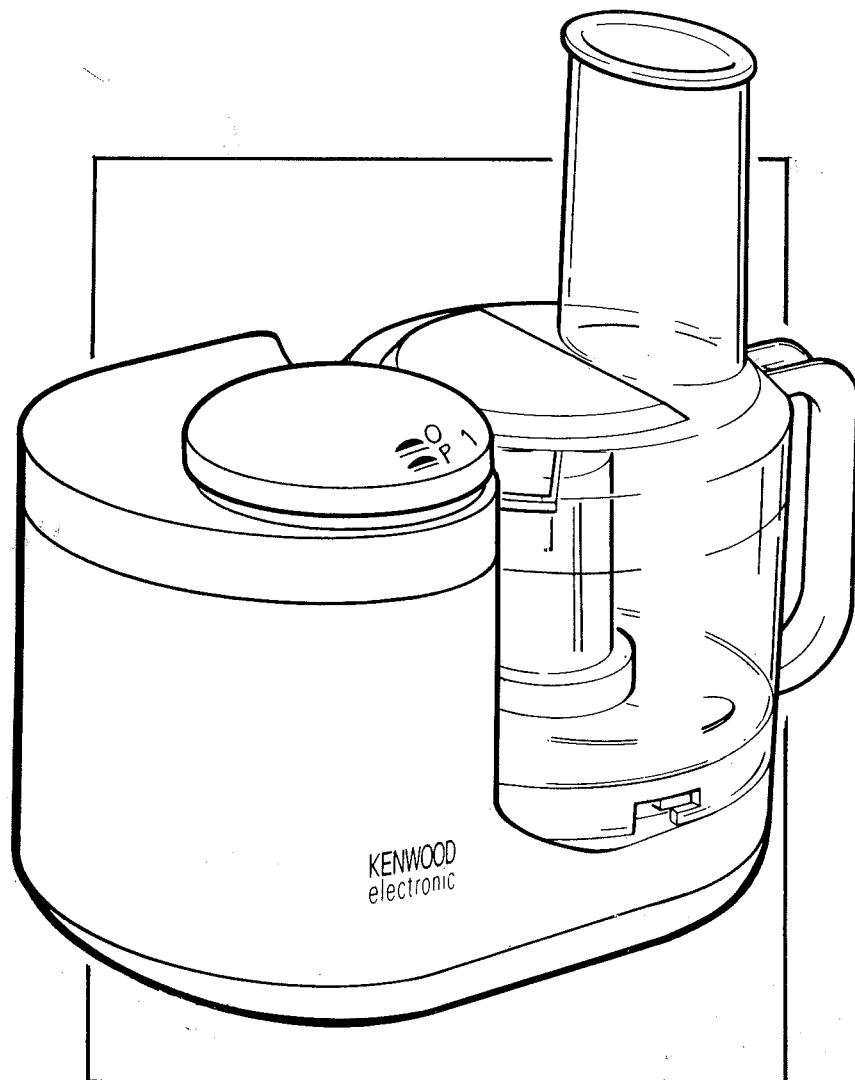
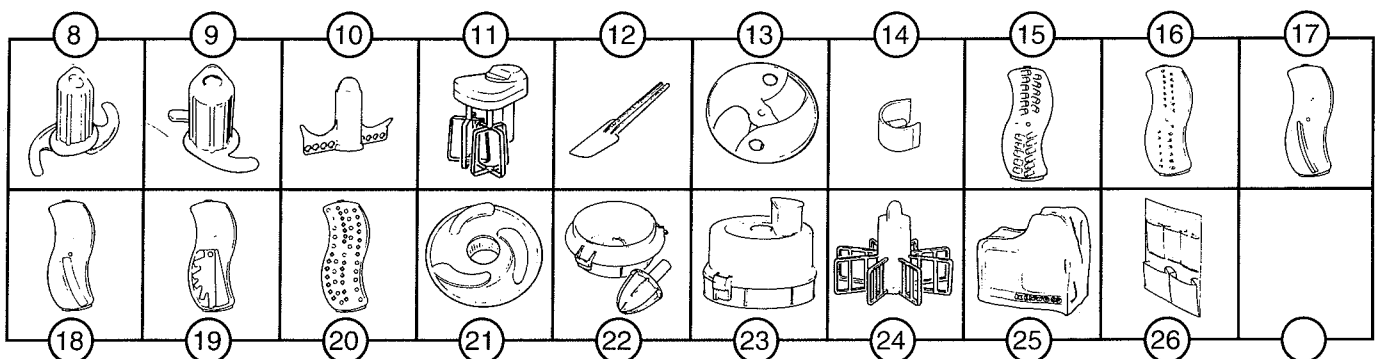
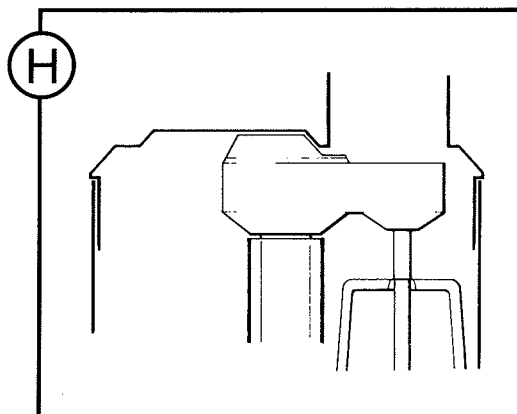
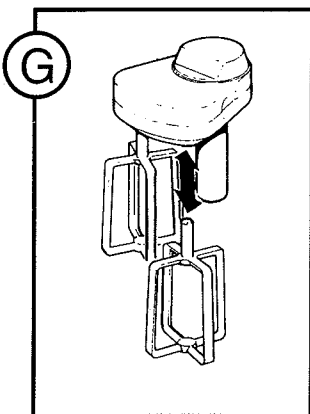
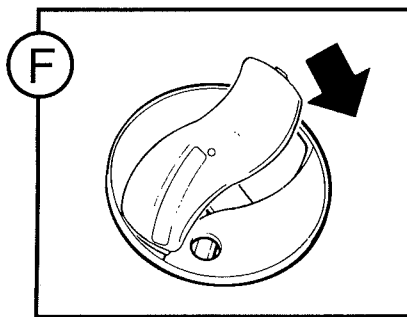
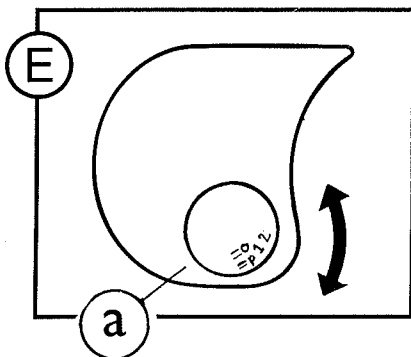
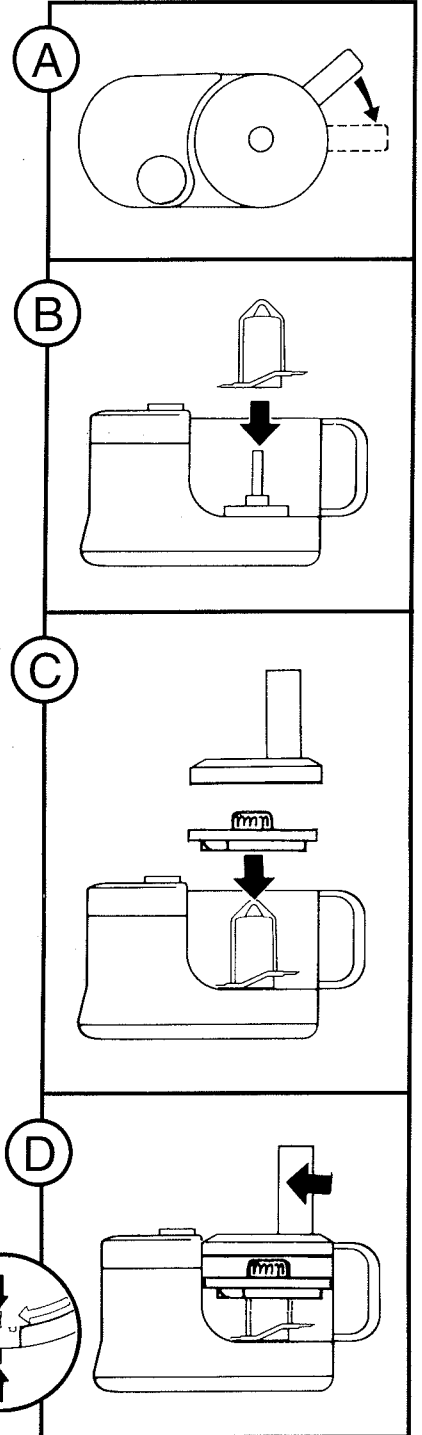
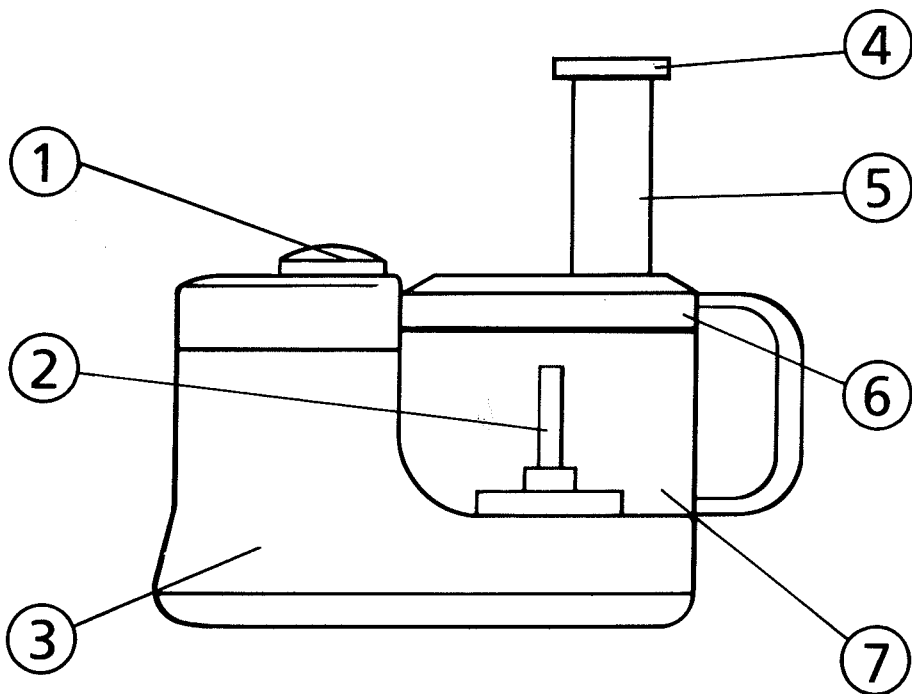


# KENWOOD



FP295/FP296

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# IMPORTANT SAFEGUARDS

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

- Read all instructions
- 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 outdoors.
- Do not use the appliance for other than it's 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 food stuffs through the feed tube. **NEVER PUT YOUR FINGERS INTO THE FEED TUBE.**
- The appliance must be attended when in operation.

## SAVE THESE INSTRUCTIONS

### Your Processor and Attachments

**IMPORTANT NOTE:** The contents list on the back of this booklet shows the attachments that are included with this food processor. Most of the attachments shown are suitable for your food processor. Please check availability with your local distributor.

- |  |   |  |
|--|---|--|
| 1. Control knob  | 11. Twin beater geared whisk for light mixtures only egg whites, cream, evaporated milk, eggs and sugar           | 19. Chipper plate for continental style potato chips |
| 2. Drive shaft   | 12. Spatula   | 20. Rasping plate for German potato dumplings        |
| 3. Power unit  | 13. Carrier for removable plates  | 21. Maxi-blend canopy                                |
| 4. Food pusher   | 14. Plastic spacer to be used in conjunction with slicing, shredding and rasping plates but NOT the chipper plate | 22. Citrus press                                     |
| 5. Feed tube   | 15. Coarse shredding plate  | 23. Centrifugal juicer for hard fruit and vegetables |
| 6. Lid   | 16. Fine shredding plate  | 24. Whisked sponge beater                            |
| 7. Bowl  | 17. Thin slicing plate  | 25. Cover  |
| 8. Steel blade - for chopping meat, vegetables, herbs, nuts, breadcrumbs, cake making, bread making, pastry, scones, shortbread and mayonnaise | 18. Thick slicing plate   | 26. Attachment hold all                              |
| 9. Dough tool for yeasted mixtures   |   |  |
| 10. Egg whisk tool-for egg whites only   |   |  |

### 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 if supplied, 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. The fin on the lid should align with the corresponding line on the processor body (Fig.D).

**Important:** Your food processor will not operate until the bowl and lid are correctly engaged

## Assembling Attachments continued . . .

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

|  |                |
|--|----------------|
| Shortcrust pastry up to flour weight of      | 12oz/340g      |
| Yeast dough up to flour weight of            | 1lb 2oz/500g   |
| Cake mix ingredients totalling not more than | 3lbs/1.36kg    |
| Chopping meat                                | 12oz/340g      |
| Soup with canopy                             | 1.75pt/1 litre |

**N.B.** For your convenience a maximum liquid fill line is marked on the bowl.

### Egg Whisk Tool

This attachment No.10 is for use with egg whites only. **DO NOT USE WITH LIQUIDS.**

This whisk will whisk up to 4 egg whites. Use speed 1.

### Twin Beater Geared Whisk No.11 (maximum 4 egg whites)

Use for light mixtures only eg. egg whites, cream, evaporated milk, eggs and sugar.

1. Ensure that each whisk is pushed securely into the drive head of the assembly (Fig.G).
2. Lock the bowl into position, place whisk assembly onto drive shaft turning to ensure it is correctly located and that the step on the top moulding aligns with the step in the plastic cover (Fig.H).
3. Place ingredients into the bowl. Fit the lid and operate on speed 1.

### Note

To clean, remove the whisk assembly from the processor and detach each whisk from the drive head by gently pulling. Wash the whisks in warm water.

Wipe the housing with a damp cloth. **DO NOT IMMERSE IN WATER.**

## Slicing, Shredding, Chipping and Rasping Plates

Select the desired plate and assemble into the carrier by locating the lip of the plate, cutting side uppermost into the carrier and pressing the other end into position (see illustration). To dismantle, reverse the above operation.

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

### Hints

- Use the shredding plates for cheese, carrots, potatoes and foods of a similar texture.
- Use the slicing plate for potato, carrot, cabbage, cucumber, courgettes, beetroot, onion and apples.
- To obtain good results, always use fresh vegetables.
- Cut pieces of food to fit the feed tube. Fill the tube almost to the top and push firmly down with the pusher whilst operating the machine.
- Always solidly pack the feed tube to prevent foods from slipping sideways during operation.
- Always use the pusher to process foods onto the plate.

## Operating Controls

To operate the food processor depress the control knob (a), and turn clockwise to position 1 or 2 (Fig.E).

### Use Speed

1. Yeasted mixtures, whisking, slicing and shredding.
2. Chopping, cake making, pureeing, pastry.

### Hint

If your machine seems to be labouring on speed 1, then simply turn to speed 2.

### 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.

## Hints on Using your Processor

- Always fit the appropriate tool in the bowl before adding the ingredients.
- Your model has a cord stowage facility. To prevent unwanted cord trailing across the work top, wind around the cleats to the length required for use.

### Note

- Keep the steel blade well out of reach of children.
- Your processor is not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar.
- When adding almond essence or flavouring to mixtures, 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.

## 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 steel blade and cutting plates - they are extremely sharp.** Accessories may discolour when processing some foods such as carrots. This can be removed by carefully rubbing with a cloth dipped in vegetable oil. Wipe over the base 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.

**You may place the following components on the top rack of the dishwasher; bowl, lid, pusher, steel blade and processing plates.**

## 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, please contact your Kenwood Authorised Repairer in **Yellow Pages** under the heading of **Electrical Appliance Repairers**, or telephone (01705) 476000 extension 2800 Service Department.

### Eire

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

### All Other Markets

Contact the dealer from whom you purchased your appliance.

**KENWOOD** LIMITED

New Lane • Havant • Hampshire • PO9 2NH

# 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

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red.

Connection must not be made to the earth terminal of a 3 pin plug.

The appliance must be protected by a 3A ASTA approved (BS1362) fuse if a 13A (BS1363) plug or a non re-wireable plug is used or if any other type of plug is used by a 5A fuse either in the plug or adaptor or at the distribution board.

## Factory Fitted Plug

If your appliance has been fitted with a mains lead terminated in a factory fitted plug you must comply with the following regulations:

1. The plug fitted to the lead contains a fuse. For replacement use only a 3A ASTA approved (BS1362) fuse.
2. 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 for the plug is identified by colour and replacements may be obtained from your Kenwood Authorised Repairer (see detail under SERVICE).
3. If the socket outlets in your home are not suitable for the plug fitted then the plug should be removed. Non-rewireable plugs must be cut off and **IMMEDIATELY DESTROYED**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
4. Fit a suitable plug to the appliance taking note of the information contained in the plug wiring instructions above.

This appliance complies with European Economic Community Radio Interference Directive 82/499/EEC.