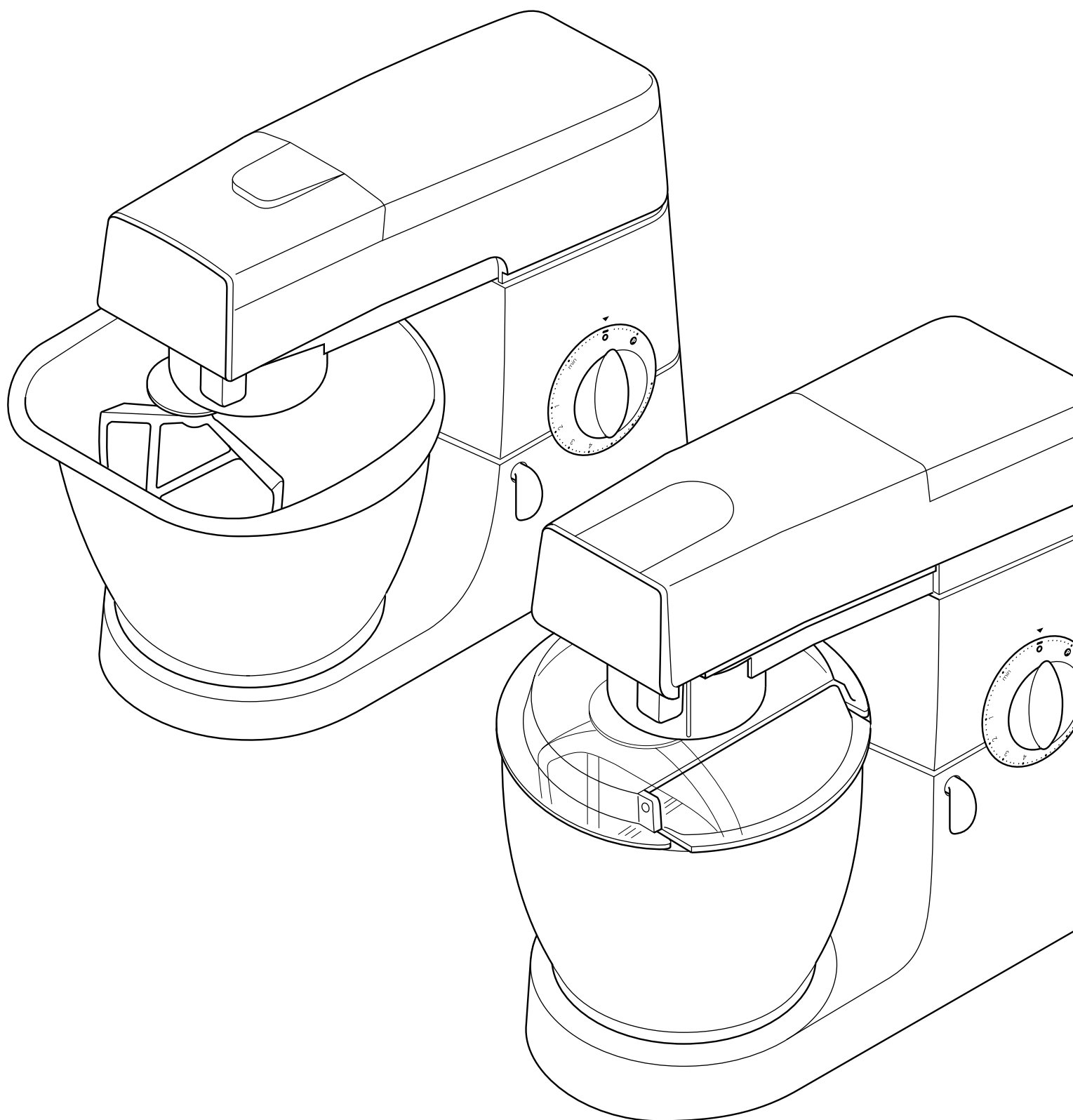


instructions

Kenwood Chef KM300, 400, 410 / Major KM600, 800, 810

Congratulations on buying a Kenwood. With such a wide range of attachments available, it's more than just a mixer. It's a state-of-the-art kitchen machine. We hope you'll enjoy it.

Robust. Reliable. Versatile. Kenwood.



KENWOOD

GENERAL IMPORTANT SAFEGUARDS

More specific safeguards are located before the operating instructions of each attachment.

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1 Read all instructions.
- 2 To protect against risk of electric shock do not put the Power Unit in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug from outlet when not in use before putting on or taking off parts and before cleaning.
- 5 Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the beaters during operation to reduce the risk of injury to persons/and or damage to the mixer.
- 6 Do not operate any appliances with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorised service facility for examination, repair or electrical or mechanical adjustment.
- 7 Remove beaters from mixer before washing.
- 8 The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- 9 Do not use more than one attachment at a time.
- 10 Do not use outdoors.
- 11 Do not let cord hang over edge of table or counter.
- 12 Never leave your Food Preparation Machine unattended while it is operating.
- 13 This appliance is for household use only.

SAVE THESE INSTRUCTIONS

important • **Note**

Do not allow the bowl to be exposed to direct heat (ie do not dry over a stove or in the oven).

Do not use the bowl in the microwave.

know your Kenwood kitchen machine

safety

- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never leave the machine on unattended and keep children away from it.
- Never use a damaged machine. Get it checked or repaired: see 'service', page 6.
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the maximum capacities on page 2.
- Don't let children play with this machine.
- When using an attachment, read the safety instructions that come with it.
- Only use this machine for domestic food preparation.

before using for the first time

- 1 Remove all packaging.
- 2 Wash the parts: see 'care and cleaning', page 6.

know your Kenwood kitchen machine

attachment outlets ① high-speed outlet

② citrus juicer outlet

③ slow-speed outlet

④ tool socket

the mixer ⑤ mixer head

⑥ outlet catch

⑦ bowl

⑧ head-lift lever

⑨ on/off and speed switch

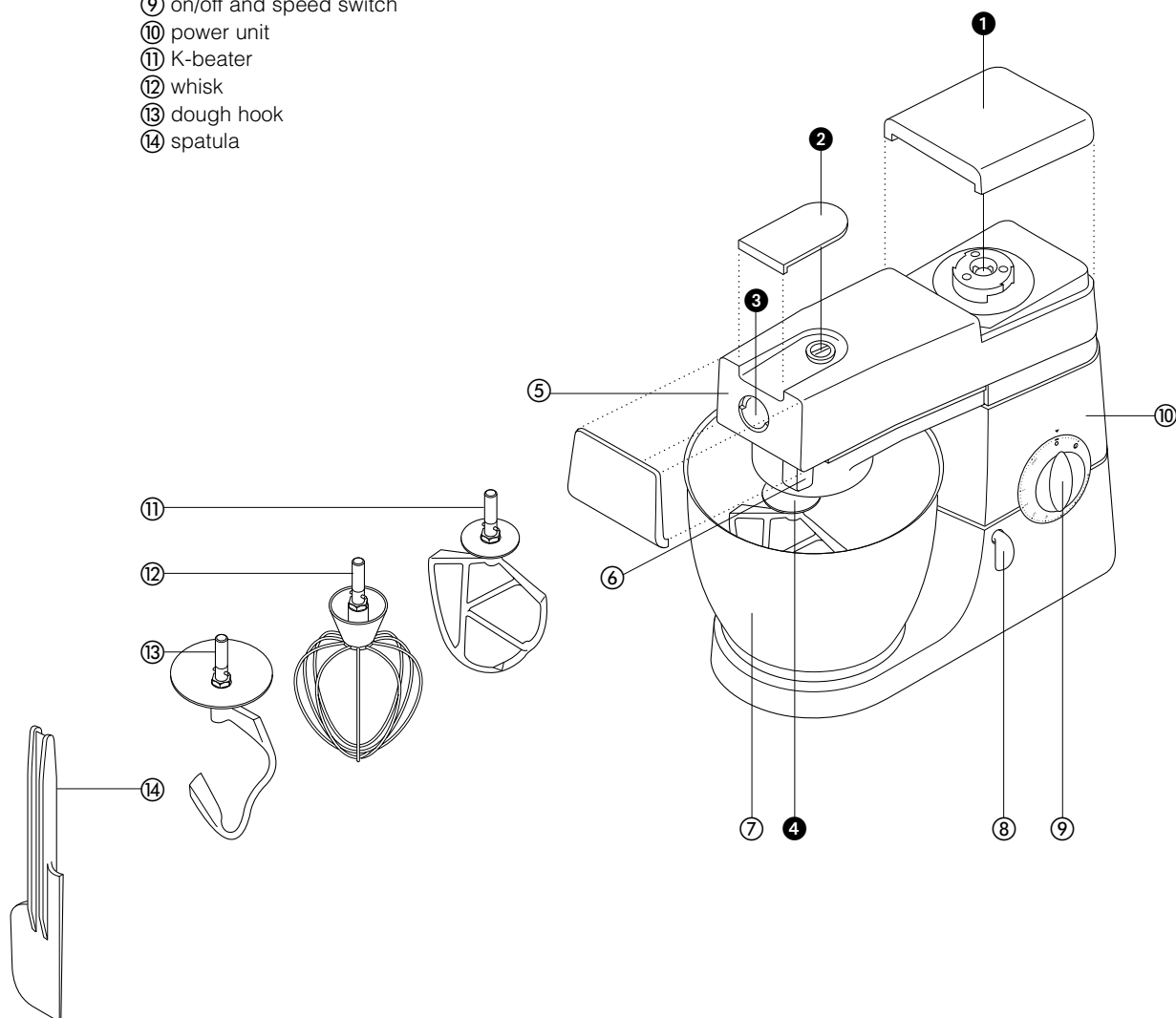
⑩ power unit

⑪ K-beater

⑫ whisk

⑬ dough hook

⑭ spatula



the **mixer**

the mixing tools and some of their uses

- K-beater • For making cakes, biscuits, pastry, icing, fillings, éclairs and mashed potato.
- whisk • For eggs, cream, batters, fatless sponges, meringues, cheesecakes, mousses, soufflés. Don't use the whisk for heavy mixtures (eg creaming fat and sugar) - you could damage it.
- dough hook • For yeast mixtures.

to use your mixer

- 1 Turn the head-lift lever anti-clockwise ❶ and raise the mixer head till it locks.
- to insert a tool 2 Turn till it stops ❷ then push.
- 3 Fit the bowl onto the base - press down and turn clockwise ❸
- 4 Turn the head-lift lever anti-clockwise and lower the mixer head till it locks.
- 5 Select a speed, then switch on by turning the speed switch.
- Switch to pulse **P** for short bursts.
- to remove a tool 6 Unscrew.

- hints
- Switch off and scrape the bowl with the spatula frequently.
 - Eggs at room temperature are best for whisking.
 - Before whisking egg whites, make sure there's no grease or egg yolk on the whisk or bowl.
 - Use cold ingredients for pastry unless your recipe says otherwise.

points for bread making

- important
- Never exceed the maximum capacities below - you'll overload the machine.
 - If you hear the machine labouring, switch off, remove half the dough and do each half separately.
 - The ingredients mix best if you put the liquid in first.

maximum capacities

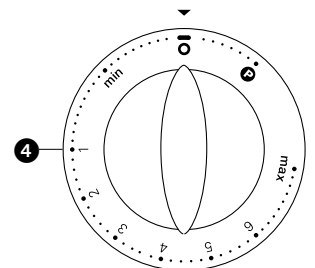
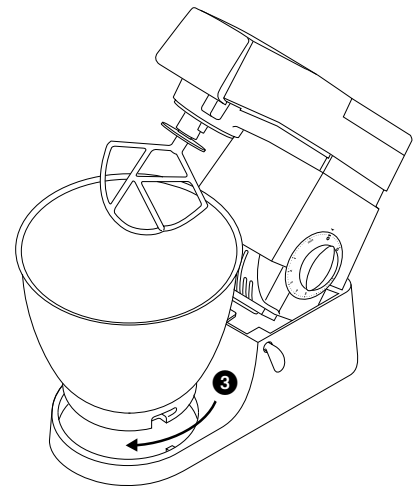
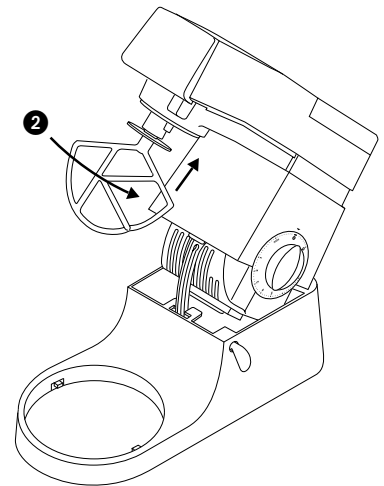
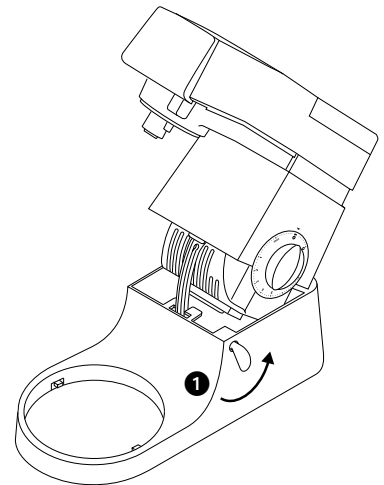
KM300, 400, 410 models

KM600, 800, 810 models

- | | | |
|--------------------------|-----------------------------------|--------------------------------|
| shortcrust pastry | • Flour weight: 680g - 1lb 8oz | Flour weight: 910g - 2lb |
| stiff yeast dough | • Flour weight: 1.36kg - 3lb | Flour weight: 1.5kg - 3lb 5oz |
| British type | • Total weight: 2.18kg - 4lb 13oz | Total weight: 2.4kg - 5lb 5oz |
| soft yeast dough | • Flour weight: 1.3kg - 2lb 14oz | Flour weight: 2.6kg - 5lb 12oz |
| continental type | • Total weight: 2.5kg - 5lb 8oz | Total weight: 5kg - 11lb |
| fruit cake mix | • Total weight: 2.72kg - 6lb | Total weight: 4.55kg - 10lb |
| egg whites | • 12 | 16 |

speeds ❹

- K-beater • **creaming fat and sugar** start on min, gradually increasing to 5.
- **beating eggs into creamed mixtures** 4 - 'max'.
- **folding in flour, fruit etc** Min - 1.
- **all in one cakes** start on min speed, gradually increase to max.
- **rubbing fat into flour** min - 2.
- whisk • Gradually increase to 'max'.
- dough hook • Start on 'min', gradually increasing to 1.

for **cleaning** see page 6

troubleshooting

problem

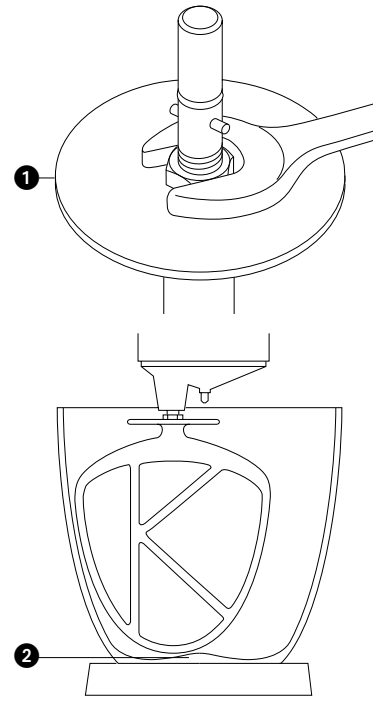
- The whisk or K-beater knocks against the bottom of the bowl or isn't reaching the ingredients in the bottom of the bowl.

solution • Adjust the height. Here's how:

- 1 Unplug.
- 2 Raise the mixer head and insert the whisk or beater.
- 3 Hold it, then loosen the nut ❶
- 4 Lower the mixer head.
- 5 Adjust the height by turning the shaft. Ideally the whisk/K-beater should be **almost** touching the bottom of the bowl ❷
- 6 Raise the head, hold the whisk/K-beater and tighten the nut.

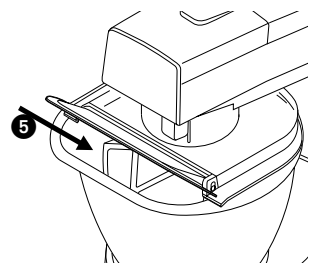
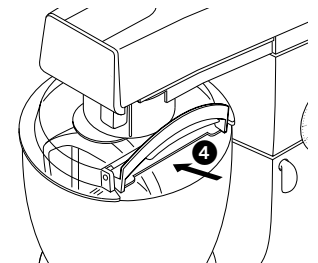
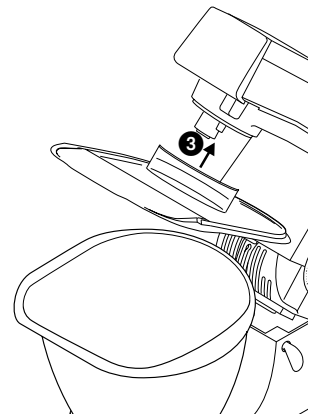
care

The bowl, whisk, 'K' beater and dough hook may be washed in sudsy water. Your mixer needs only to be wiped over with a damp cloth. Always switch off and remove plug from power supply. Never use abrasives and never put the machine in water. After initial use a small amount of grease may appear at the outlets after running in. This may be wiped away and will not effect the performance of your machine.



to fit and use your round/D-shaped splashguard (if supplied)

- 1 Raise the mixer head until it locks.
 - 2 Fit the bowl onto the base.
 - 3 Push the splashguard on until fully located ❸. The hinged section should be positioned as shown round ❹ and D-shaped ❺
 - 4 Insert required tool.
 - 5 Lower the mixer head ensuring the splashguard follows the shape of the bowl.
- During mixing, ingredients can be added directly to the bowl via the hinged section of the splashguard.
 - You do not need to remove the splashguard to change tools.
- 6 Remove the splashguard by raising the mixer head and sliding it down.

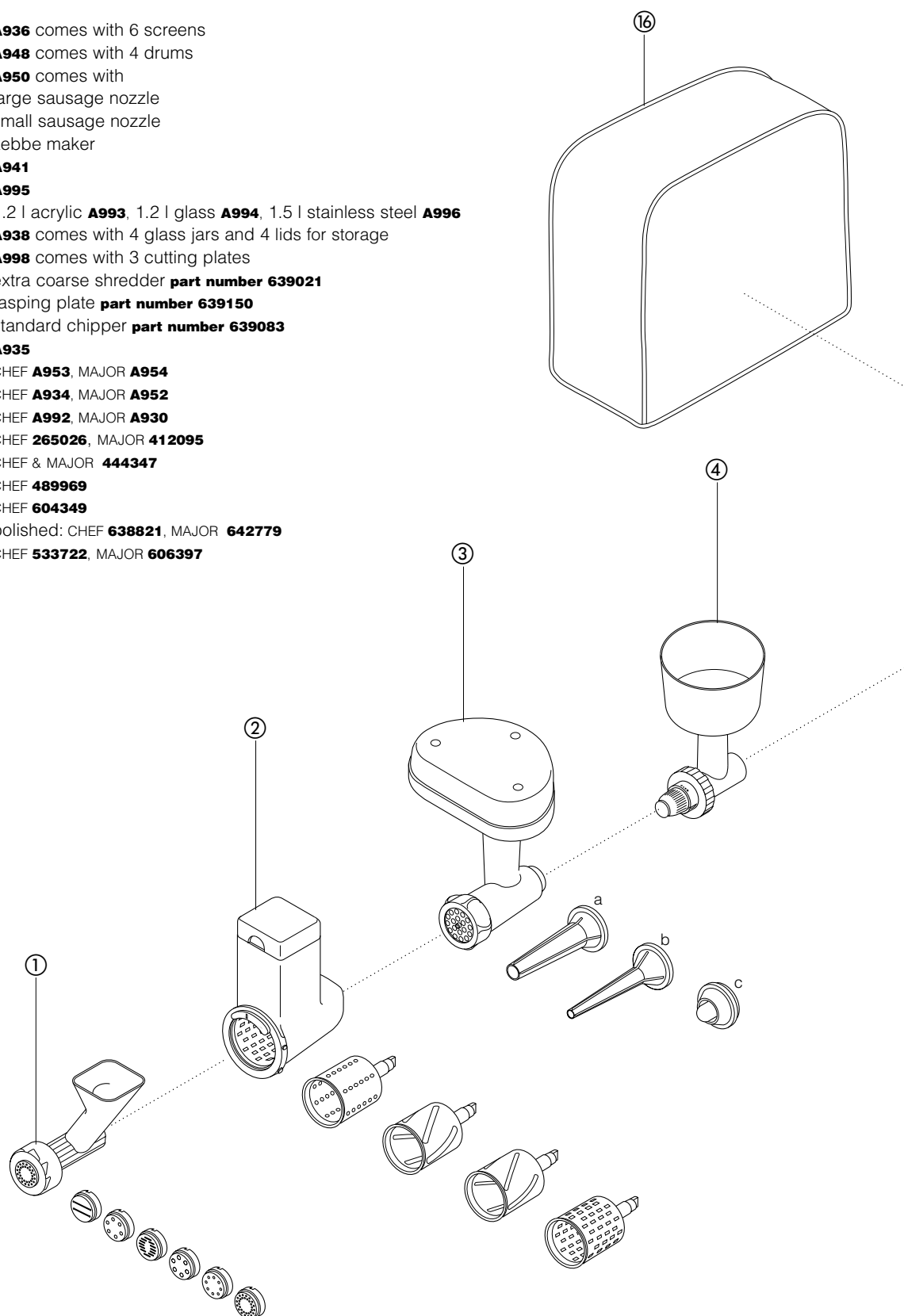


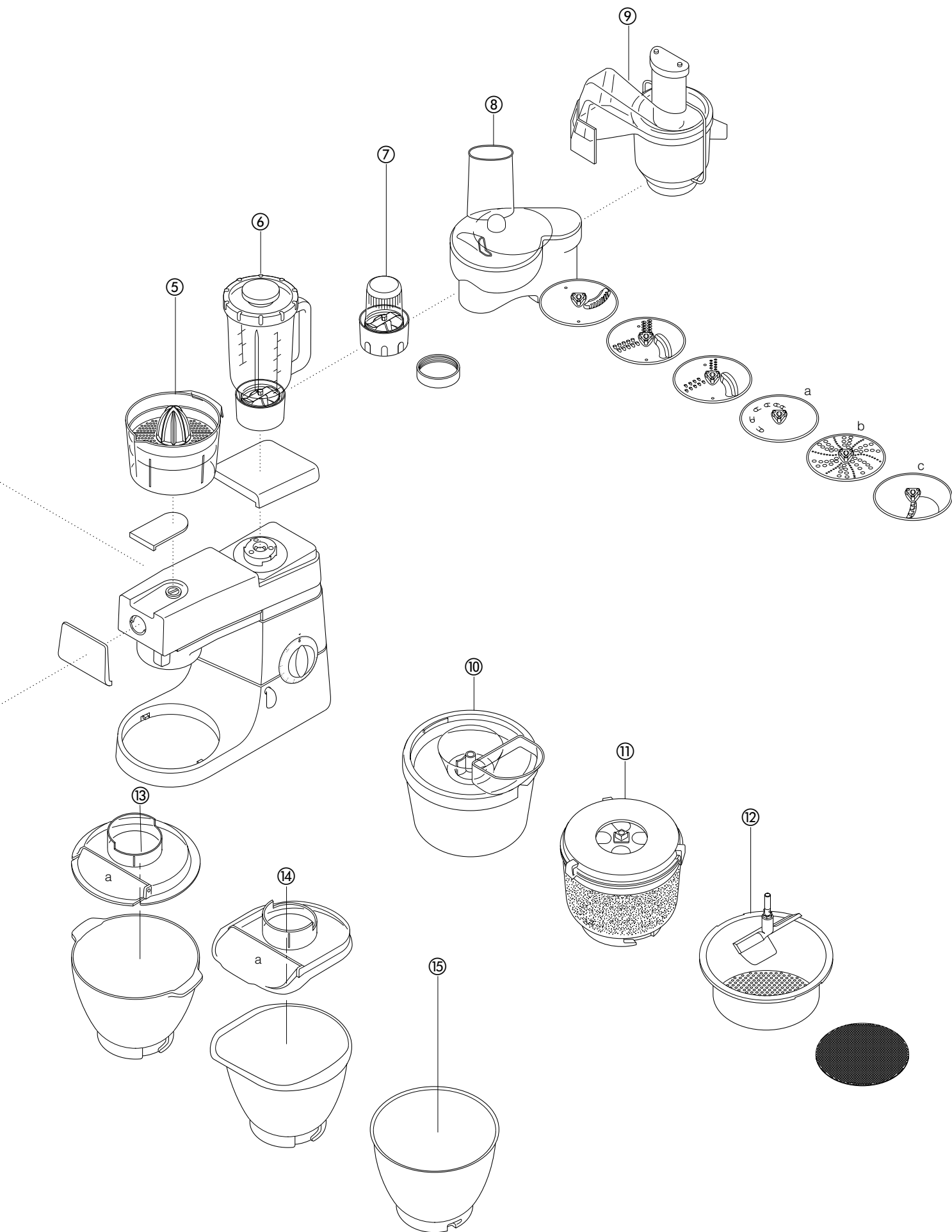
the **attachments** available

To buy an attachment not included in your pack, call your KENWOOD repairer.

attachment attachment code

- pasta maker** ① **A936** comes with 6 screens
- slow speed slicer/shredder** ② **A948** comes with 4 drums
- super mincer** ③ **A950** comes with
 - a large sausage nozzle
 - b small sausage nozzle
 - c kebbe maker
- grain mill** ④ **A941**
- citrus press** ⑤ **A995**
- liquidiser** ⑥ 1.2 l acrylic **A993**, 1.2 l glass **A994**, 1.5 l stainless steel **A996**
- multi-mill** ⑦ **A938** comes with 4 glass jars and 4 lids for storage
- high speed slicer/shredder** ⑧ **A998** comes with 3 cutting plates
 - optional plates a extra coarse shredder **part number 639021**
 - b rasping plate **part number 639150**
 - c standard chipper **part number 639083**
- continuous juice extractor** ⑨ **A935**
- ice-cream maker** ⑩ CHEF **A953**, MAJOR **A954**
- potato peeler** ⑪ CHEF **A934**, MAJOR **A952**
- colander and sieve** ⑫ CHEF **A992**, MAJOR **A930**
- kenlyte round bowl** ⑬ CHEF **265026**, MAJOR **412095**
- round splashguard a CHEF & MAJOR **444347**
- kenlyte D-shaped bowl** ⑭ CHEF **489969**
- D-shaped splashguard a CHEF **604349**
- stainless steel bowls** ⑮ polished: CHEF **638821**, MAJOR **642779**
- cover** ⑯ CHEF **533722**, MAJOR **606397**





cleaning and service

care and cleaning

- Always switch off and unplug before cleaning.
- A little grease may appear at **outlets 2** and **3** when you first use them. This is normal - just wipe it off.

- power unit
 - Wipe with a damp cloth, then dry.
 - Never use abrasives or immerse in water.
- bowls
 - Wash by hand, then dry thoroughly.
 - If you have a stainless steel bowl, never use a wire brush, steel wool or bleach. Use vinegar to remove limescale.
 - Keep away from heat (cooker tops, ovens, microwaves).
- tools
 - Wash by hand, then dry thoroughly.
 - Discolouration of the K beater, whisk and dough hook may occur if placed within a dishwasher.
- splashguard
 - Wash by hand, then dry thoroughly.

• 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 machine
 - ordering another attachment

📞 servicing 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 mixer.

Alternatively, contact your authorised KENWOOD repairer:

- look in Yellow Pages under 'Electrical appliance repairs'.
- See our advertisement in Golden Pages.

- Eire
 - Contact the shop where you bought your machine.
- other countries

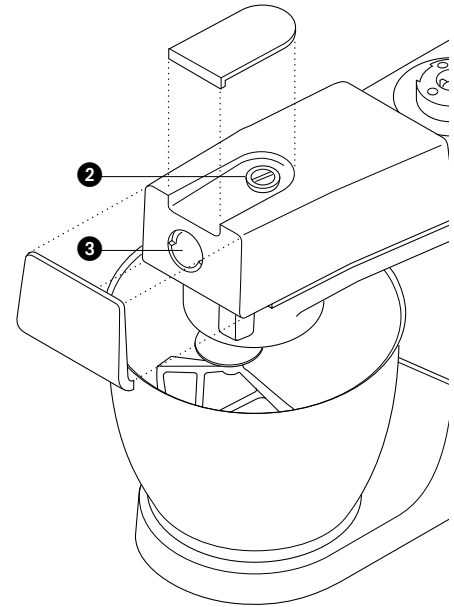
guarantee UK only

If your machine goes wrong within one year from the date you

- bought it, we will repair or replace it free of charge provided:
- you have not misused, neglected or damaged it;
- it has not been modified;
- 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.



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