

KENWOOD

FP404/505/606 Types

Welcome to Kenwood Food Preparation

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

Read these instructions carefully because food processors require different techniques to traditional mixers.

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	NEUTRAL
BROWN	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-rewireable 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.

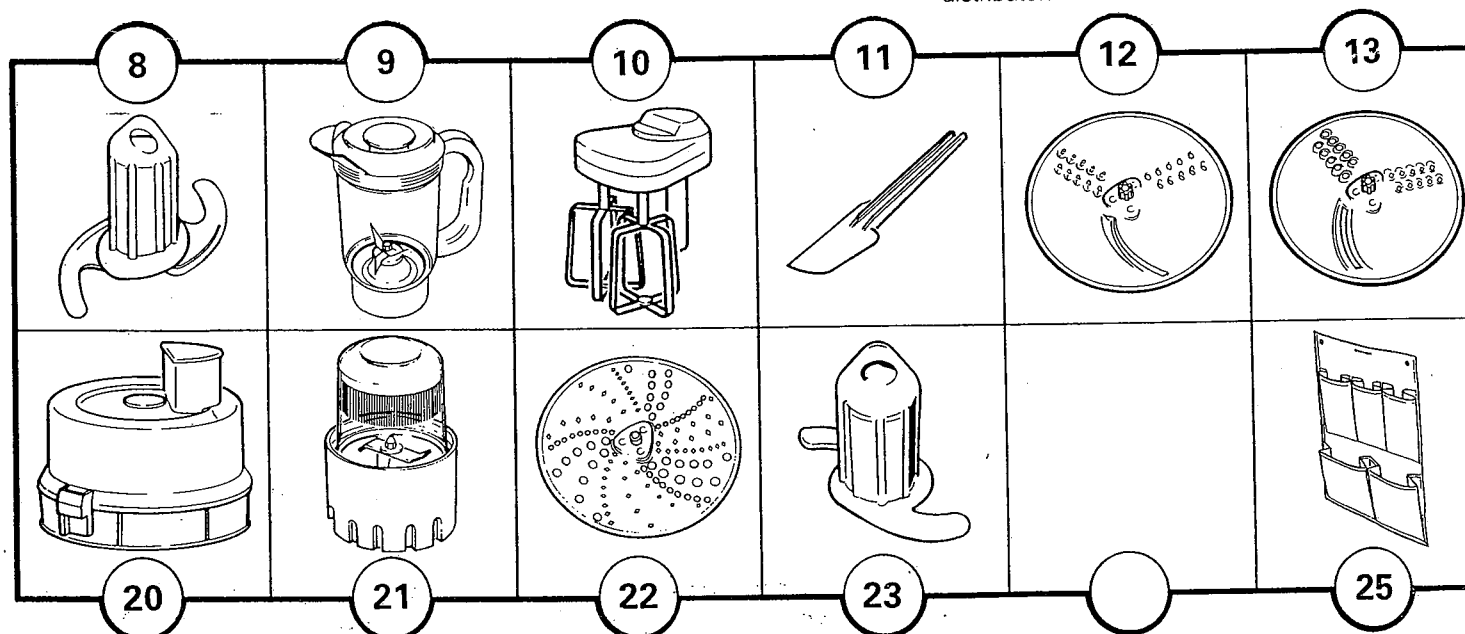
This appliance complies with European Economic Community Radio Interference Directive 82/499/EEC.

KEY

- 1 Controls (see page 4)
- 2 Processor drive
- 3 Power unit
- 4 Pusher
- 5 Feed tube
- 6 Lid
- 7 Bowl
- 8 Steel blade – for chopping meat, herbs, vegetables, nuts, breadcrumbs, cake making, bread making, pastry, scones, shortbread, blending and mayonnaise
- 9 Liquidiser (illustrated with outlet cover removed) NOT for FP404
- 10 Twin beater geared whisk (maximum 4 egg whites) use for light mixtures only e.g. egg whites, cream, evaporated milk, eggs and sugar.
- 11 Spatula
- 12 Thin slice/Fine shredding plate
- 13 Thick slice/Coarse shredding plate
- 14 Paddle Egg Whisk tool for egg whites only
- 15 Shaft for processor plates
- 16 Standard chipper plate – for continental-style potato chips
- 17 Fine chipper plate for super slim French Fries
- 18 Cover
- 19 Citrus juicer
- 20 Centrifugal juicer for hard fruits and vegetables eg carrots and apples
- 21 Multi-mill NOT for FP404
- 22 Rasping plate for German potato dumplings
- 23 Dough Tool for yeasted mixtures
- 25 Attachment Hold-All
- 26 Whisked sponge beater
- 27 Maxi-blend canopy
- 28 Extra coarse shred

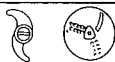
IMPORTANT NOTE: The contents list on the back of this booklet shows the attachments that are included with this food processor.

Most of the attachments shown below are suitable for your processor. Please check availability with your local distributor.



Recipes

Mushroom Soup



For the speed of attachments see page 4

8 oz/200g white button mushrooms
1 small onion
2 oz/50g butter
½ pt/250 ml white stock
1 oz/25g flour
½ pt/250 ml milk
2 tbspl/40 ml single cream
salt and pepper

Peel and wipe the mushrooms, halve onion, slice mushrooms and onions using the slicing plate. Melt the butter and fry the vegetables for about 5 minutes. Add the stock, bring to the boil, cover pan and allow to simmer for 15 minutes. With the steel blade in position pour the soup into the processor bowl, add flour and process until smooth. Return to the pan add the milk, bring to the boil stirring all the time, finally add the cream and seasonings.

Hints

- Make 'mince' by trimming the meat of all excess fat and cutting into 1in/2.5cm cubes. Place into the bowl and process using the steel blade.
- Use the pulse control towards the end of the chopping functions to obtain the desired consistency.
- Vegetables e.g. onions can be chopped in a similar manner to meat, cut into 1in/2.5cm cubes and process using the steel blade until the desired consistency is obtained.
- Process foods of a similar texture together e.g. harder vegetables like carrots and potatoes or softer ones like mushrooms and tomatoes.
- The steel blade can also be used for making breadcrumbs, biscuits crumbs, chopping nuts etc.

Fruit Cake



For the speed of attachment see page 4

5 oz/125g block margarine
5 oz/125g caster sugar
2 eggs
4-5tbsp/80-100ml milk
11 oz/275g mixed fruit
8 oz/200g self raising flour
1 tsp/5 ml mixed spice

Using the steel blade, place the cubed margarine and sugar into the processor bowl. Mix until smooth, light and fluffy, scraping down the bowl several times as necessary. Add the eggs one at a time, scraping down after each addition. Add the sieved flour, spice and milk and pulse until the ingredients are just incorporated. Add the fruit and pulse to incorporate. Turn the mixture into a greased and lined 7in/17.5cm round cake tin and bake in a pre-heated oven 150°C/300°F/Gas Mark 2 for approximately 2 hours or until cooked. Turn out of the tin when cool.

Hints

- Use the margarine straight from the refrigerator and cut into cubes.
- The above method is suitable for cakes which do not require air to be incorporated at the 'creaming' stage to make them rise.
- Take care when adding the fruit not to overprocess the mixture as this may chop the fruit.
- Use the spatula provided to scrape ingredients away from the sides of the bowl.

Whisked Sponge Cake



For the speed of attachment see page 4

3 eggs
3oz/75g caster sugar
3oz/75g plain flour (sifted twice)

With the whisk in position, place the sugar and eggs into the processor bowl, replace the lid and whisk until the mixture is thick and leaves a trail. Stop the processor remove the lid and whisk. Carefully fold in the flour using a metal spoon.

Transfer the mixture into a deep lined and greased 7 in/18 cm cake tin and bake in a pre-heated oven at 190°C/375°F/Gas Mark 5 for approximately 25 minutes until the cake springs back when touched. Remove from tin and cool on a wire rack. Use as desired.

White Bread



For the speed of attachment see page 4

1lb 2 oz/500g strong plain flour
1 tsp/5 ml salt
½ oz/15g lard
½ oz/15g fresh yeast or 2 tsp/10ml dried yeast plus 1 tsp/5 ml sugar
11 fl oz/300 ml warm water

Dried Yeast

Sprinkle the dried yeast into the warm water, add the sugar and allow to stand for approximately 10 minutes or until the mixture is frothy.

Fresh Yeast

Crumble into the bowl with the flour.

Place the tool for yeasted mixtures into the bowl. Add the flour, salt, lard (and fresh yeast if used) into the bowl and process for a few seconds to evenly distribute the ingredients throughout the flour. With the machine operating, quickly pour the water or yeast liquid in a steady stream through the feed tube. Continue processing until the mixture forms a dough and becomes smooth in appearance and elastic to touch, this will take about 50-60 seconds.

Remove the dough into either a greased polythene bag or a lightly floured bowl and cover. Leave this dough in a warm place until doubled in size. Return the risen dough to the processor and using the steel blade re-knead for about 10 seconds. Shape the dough into a loaf or about 15 rolls and place on greased baking trays and leave until double in size. Bake at 230°C/450°F/Gas Mark 8 for 20-25 minutes for a loaf or 10-15 minutes for bread rolls. When the loaf or rolls are done they should sound hollow when rapped on the base.

Lasagne



For the speed of attachment see page 4

12 oz/300g braising steak, cubed
15 oz/425g can tomatoes
2 tbspl/40 ml tomato purée
1 onion
1 tsp/5 ml basil
4 oz/100g lasagne
8 oz/200g Mozzarella cheese
1 tbspl/20 ml oil
salt and pepper

Using the shredding plate grate the cheese. Using the steel blade chop the meat and onions separately. Pre-heat the oil and fry the onion until softened, add the meat and fry until brown. Add the tomatoes, tomato purée and seasonings. Stir well, cover and simmer gently for about 40 minutes. Cook lasagne in plenty of salted boiling water until tender, drain. Place layers of meat, lasagne and cheese in a 2 pint/1 litre ovenproof dish; finish with a layer of cheese. Bake in a pre-heated oven 190°C/375°F/Gas Mark 5 for 30 minutes until golden and bubbling.

KENWOOD LIMITED

New Lane · Havant · Hampshire · PO9 2NH
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IMPORTANT

- For safety reasons we do not recommend the blending of very hot liquids.
- Do not leave the liquidiser soaking with water in the goblet.
- Various spices such as cloves, dill and cumin seeds have an adverse effect upon the liquidiser plastic and should not be processed.
- The liquidiser runs at such high speeds that all foods are processed within one minute. Prolonged running or repeated use should be avoided especially when processing dry ingredients or small quantities. The liquidiser is not suitable as a storage container therefore ingredients should not be left to stand in the goblet before processing and should be removed immediately afterwards.

Notes on using your Processor and Liquidiser

- Keep the steel blade well out of the reach of children.
- Always fit the appropriate tool in the bowl before adding ingredients.
- Your Processor and liquidiser are 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, lid or liquidiser goblet material may result in permanent marking. This marking is in no way detrimental to the functioning of your processor.
- Cord stowage is provided under the power unit. The cord can be wound round the cleats to the length required for use.

Cleaning the Processor

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. Do not use abrasive cleaners which may scratch the plastic surface of your processor. 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, dough tool and processing plates. Always store your processor with its dust cover in place.

Cleaning the Liquidiser

Half-fill with warm water. Switch on for 20-30 seconds to dislodge any particles of food. Empty the water out immediately and rinse with clean warm water. Wipe off any surplus liquid and leave in a warm atmosphere to dry.

Take care when drying by hand as the blade tips may be sharp. Do not immerse the base in water.

Service

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 **Electrical Appliance Repairers** section or Telephone Havant (0705) 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.

Recipes

Shortcrust Pastry

For the speed of attachment see page 4

12 oz/300g plain flour
6 oz/150g mixture of lard and margarine
½ tsp/2.5 ml salt
3 tbsp/60 ml water approximately

Roughly cube the fat.

Using the steel blade, place the flour, salt and fat into the bowl and process using the higher speed until the mixture resembles breadcrumbs. Continue operating the machine on the lower speed and add the water down the feed tube and process until one or two balls of pastry are formed. Remove the pastry from the bowl and combine together by hand to prevent over processing. Use as required.

Hints

- For best results use the fat straight from the refrigerator.
- Take care not to overprocess the fat into the flour, as it will continue mixing when the water is added.
- If the dough is slightly warm after processing allow it to rest for 10-15 minutes in the refrigerator before using.
- Scones can be prepared in a similar manner to pastry.

Meringues

For the speed of attachments see page 4

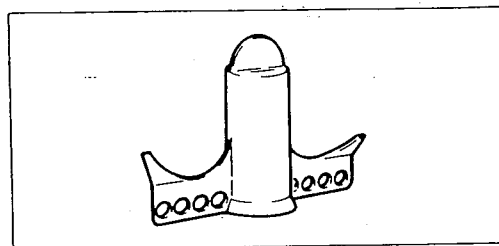
4 egg whites
8 oz/200g caster sugar

Whisk the egg whites until stiff. Add half the sugar and continue whisking until the mixture is glossy. Remove the whisk and with a metal spoon carefully fold in the remaining sugar, a spoonful at a time. Pipe the mixture onto trays lined with non-stick paper. Bake in a preheated oven at 90°C or at the lowest setting possible for 4-5 hours, until the meringues have dried out. If the meringues start to brown, prop open the oven door a little.

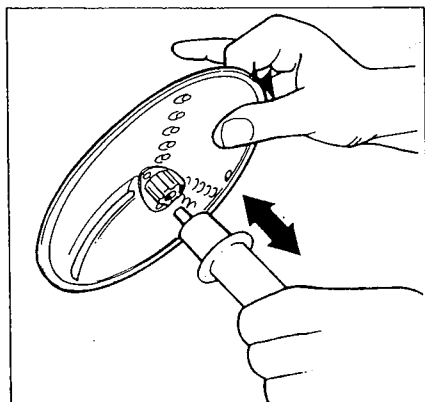
Egg Whisk Tool

This attachment is for use with egg whites only. **DO NOT USE WITH LIQUIDS.**

This whisk will whisk up to 6 egg whites to meringue peaking consistency in approximately 3½ minutes. Use speed 1.



Slicing, Shredding, Chipping Plates

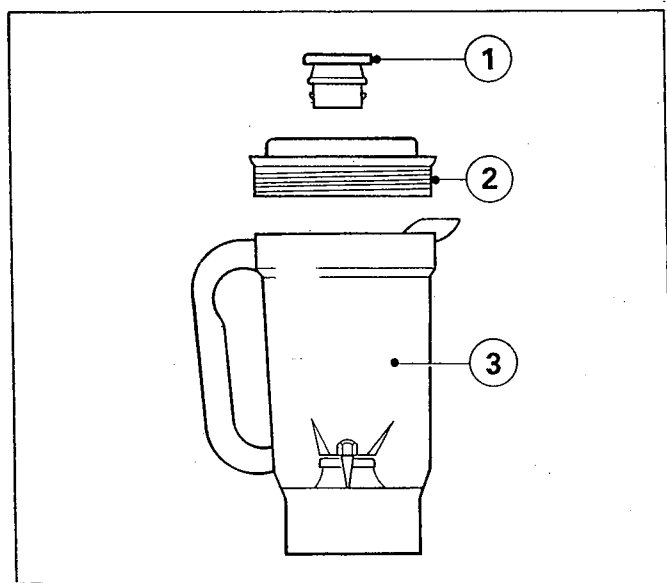


Select the desired plate and assemble onto the shaft. To do this push the shaft onto the plate until fully home. Twist slightly if necessary to engage. To remove shaft, simply pull off. **The desired cutting edge should be uppermost from the shaft.**

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.

Liquidiser Attachment - Not suitable for Model FP404



1. Filler Cap (this can be removed to allow the addition of ingredients whilst the motor is operating e.g. mayonnaise).
2. Lid
3. Goblet and base combined

Fit lid and filler cap on the goblet.

Remove the outlet cover from the processor.

Place the liquidiser on the outlet, engaging the lugs in the base in the slots provided. Turn clockwise until it locks.

When using liquidiser outlet we recommend that there are no tools in the processor bowl.

The liquidiser attachment will only operate with the processor bowl and lid in position.

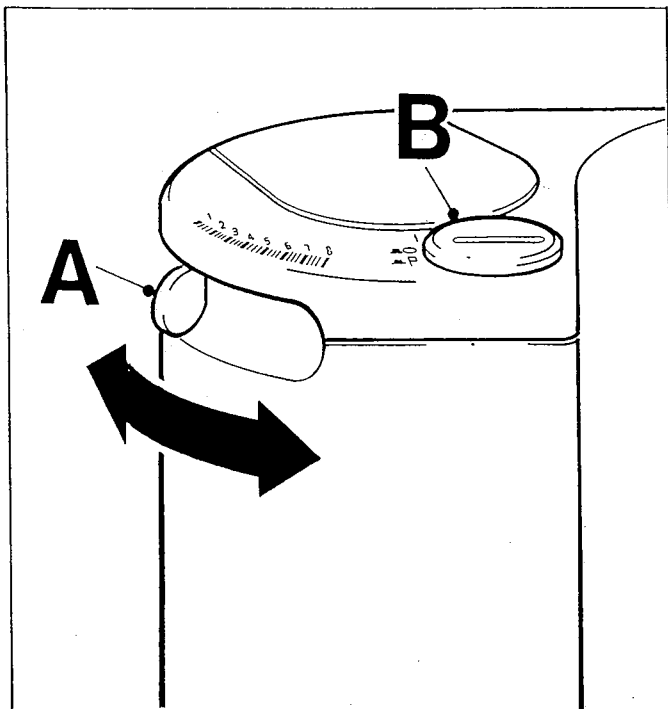
As a guide, we recommend using the liquidiser for blending soups, milkshakes etc., and the steel blade in the bowl for pâtés and thicker mixtures.

Hints

Using the Liquidiser

- Cut dry ingredients into cubes and feed through the filler cap onto revolving blades.
- Do not place dry ingredients into the liquidiser before switching on.
- Recipes containing liquid can be placed directly into the liquidiser.
- Best results are obtained using a high speed.
- When making 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.
- Never exceed the maximum capacity marked on the liquidiser of 1 litre/1¾ pints.

Operating Controls



0 = Off
I = On
P = Pulse

Use the speeds for the following functions:-

- 1 – Paddle Egg Whisk Tool
- 1 and 5 – Pastry
- 1 - 8 – Cake Making
- 1 - 8 – Slicing, Shredding and Chipping
- 5 – Yeasted Mixtures
- 5 - 8 – Twin Beater Geared Whisk
- 6 - 8 – Chopping, Puréeing, Pâtés
- 8 – Liquidiser and Multi-mill Attachment

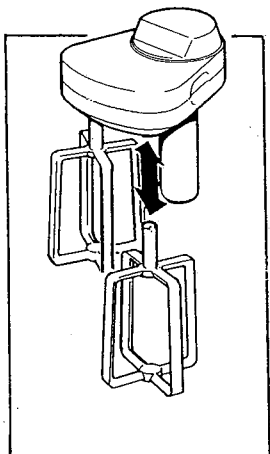
Use the control knob 'A' to select the desired speed. Operate the food processor by depressing the control knob 'B' with one's fingers either side of the bar and turn clockwise to position I. To stop the processor turn the bar anti-clockwise.

Pulse

This feature allows the attachment fitted to the processor 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 is held down.

Pulse is obtained by depressing the control knob 'B', do not turn. This can be carried out at any speed.

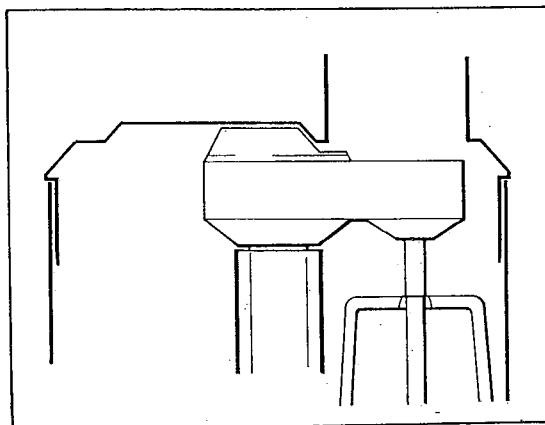
Assembling Attachments continued ...



Twin Beater Geared Whisk (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.
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.
3. Place ingredients into the bowl. Fit the lid and operate (For speeds see above).

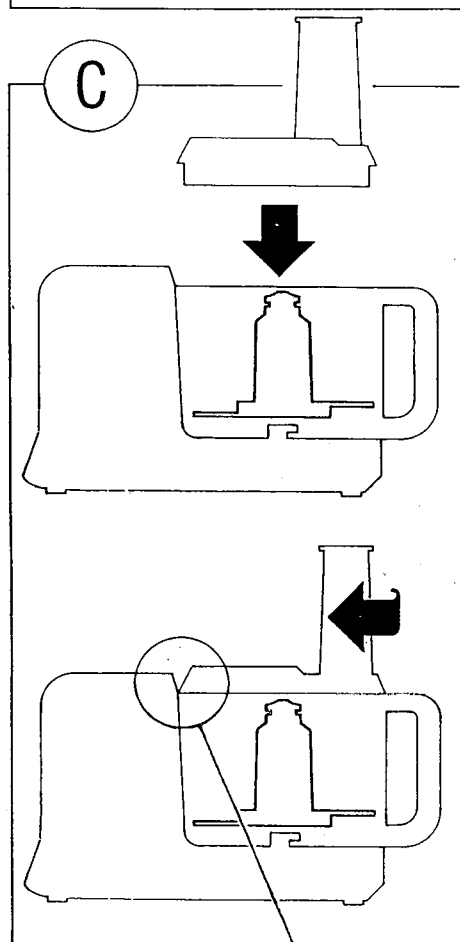
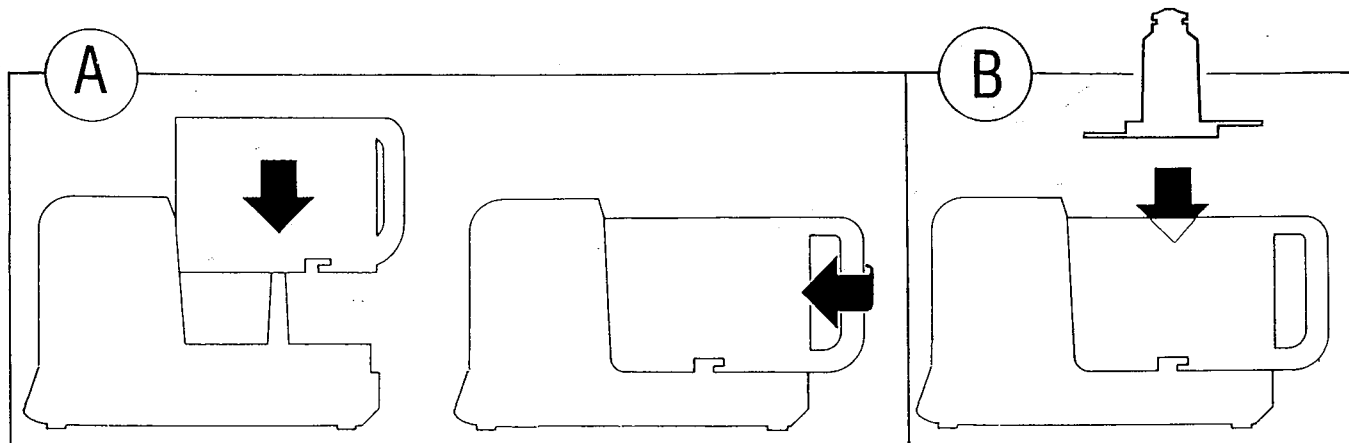


Note

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**

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. Using both hands lock the clear plastic bowl onto the power unit. Turning in a clockwise direction be sure the raised portions on the power unit fit into the matching holes in the bowl. (A)
2. Once the bowl is locked in place you can insert a tool. Place it over the motor shaft and carefully turn until it drops all the way down. The tool must be completely down as far as it will go before you proceed (B).
3. Grasp the lid by the feed tube and place on the bowl with the feed tube towards the back. Move the feed tube clockwise until the tabs on the cover lock against the tabs on the bowl (C). The fin on the lid should align with the corresponding line on the processor body (D). Select a speed and depress the control knob (B) (see page 4). The motor will start.
4. After processing, switch off and turn the lid back in the opposite direction.

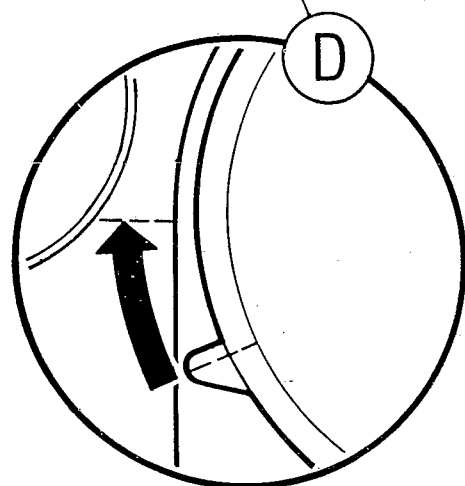
WARNING

- Do not place hands in the bowl of the food processor unless the appliance is disconnected from the electricity supply.
- Do not remove the lid until the motor has come to a full stop.
- 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.**
- When using processor bowl always remove any attachments from the liquidiser outlet and replace outlet cover (NOT FP404).
- Do not use your Processor if any part is broken.

NOTE: For additional safety your food processor will not operate until the bowl and lid are correctly engaged, and it is only possible to remove the lid when the control is in the 0 position.

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

Shortcrust pastry up to flour weight of	12 oz/340g
Yeast dough up to flour weight of	1 lb 2 oz/ 500g
Cake mix ingredients totalling not more than	3 lb/1.36 kg
Chopping meat	12 oz/340g
Liquid capacity - Bowl with Canopy	1.75pt/1 litre
Liquidiser not FP404	1.75pt/1 litre



Your Processor and Attachments

