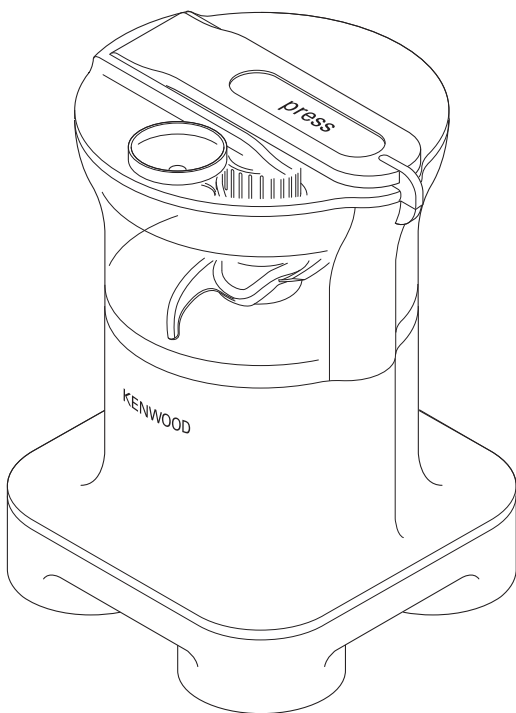
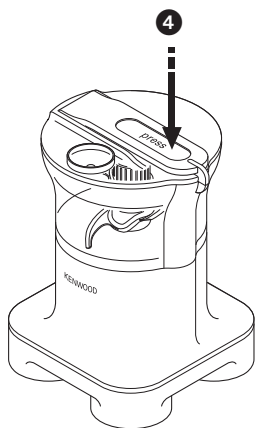
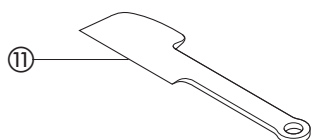
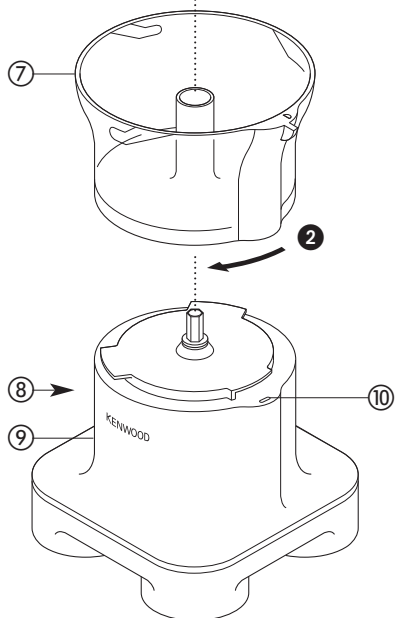
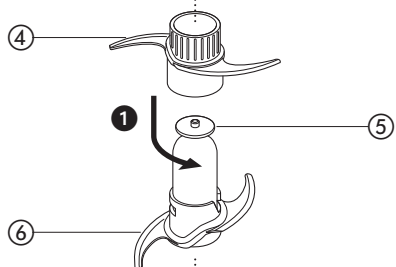
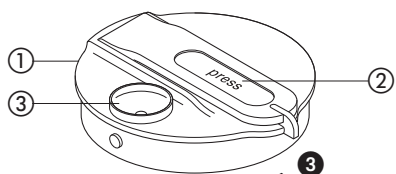


KENWOOD



CH250 series



before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels including the plastic blade covers from the knife blade. **Take care the blades are very sharp.** These covers should be discarded as they are to protect the blade during manufacture and transit only.

safety

- The blades are very sharp, handle with care. **Always hold by the finger grip ⑤ at the top, away from the cutting edge, both when handling and cleaning.**
- Always remove the knife blade before pouring contents from the bowl.
- Keep hands and utensils out of the bowl whilst connected to the power supply.
- **This appliance will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**
- Before removing the lid from the bowl or bowl from the power unit:-
 - switch off;
 - wait until the blades have completely stopped.
- Never use a damaged appliance. Get it checked or repaired: see 'service and customer care'.
- Never let the power unit, cord or plug get wet.
- Don't let excess cord hang over the edge of a table or worktop or touch hot surfaces.
- Never leave the appliance on unattended.
- Misuse of your food chopper can result in injury.
- Never use an unauthorised attachment.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the appliance.

Important - UK only

- The wires in the cord are coloured as follows:
Green and Yellow = Earth
Blue = Neutral
Brown = Live.
- The appliance must be protected by a 3A approved (BS1362) fuse.

Note:

- 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 is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.

- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

before using for the first time

Wash the parts: see 'cleaning'.

key

- ① lid
- ② speed selector
- ③ oil feeder cup
- ④ upper knife blade
- ⑤ finger grip
- ⑥ lower knife blade
- ⑦ bowl
- ⑧ cord storage
- ⑨ power unit
- ⑩ 'safety' interlock
- ⑪ spatula

to use your food chopper

The knife blade unit comes in 2 parts, a lower and an upper blade.

- For coarser chopping use the lower blade on its own.
 - For finer chopping or pureeing use both blades together. This will also give a faster result. To use both blades fit the upper blade onto the lower blade and turn anti-clockwise to locate in place ①. Take care as the blades are sharp.
- Note: After processing food, the upper blade may disengage from the lower blade. This is normal as the blade assembly is designed to be loose fitting to ease separation after use.
- 1 Fit the bowl onto the power unit, then turn clockwise to lock into place ②.
 - 2 Fit the blade assembly into the bowl.
- Always fit the bowl and blade assembly onto the food chopper before adding ingredients.

- 3 Cut the food into suitably sized pieces and place in the bowl. Larger pieces of food should be cut into approximately 1 to 2 cm pieces.
- 4 Fit the lid and turn clockwise to lock into place ③.
- 5 Connect to the power supply and press down on the speed selector to select the desired speed ④.
- Press the speed selector lightly to obtain speed 1.
- Press the speed selector firmly to obtain speed 2.
- Alternatively the speed selector may be pressed down for short periods of time to produce a pulsing action. This can be used to avoid over processing food.
- 6 Operate the food chopper until the desired result is achieved.
- 7 Reverse the above procedure to dismantle the unit.

● Always unplug the food chopper before removing the lid.

important

- If preparing food for babies or young children, always check that the ingredients are thoroughly blended before feeding.
- **Do not run the food chopper continuously for longer than 60 seconds. Leave to cool for 2 minutes in between each 60 second operation.**
- Do not operate the food chopper if the bowl is empty.
- Always allow hot food to cool before processing.
- Do not exceed the maximum capacities stated or fill above the 500ml level marked on the bowl.
- Do not place any part of the chopper in the microwave.

hints

- If the chopper labours, remove some of the mixture and continue processing in several batches, otherwise you may strain the motor.

- When making mayonnaise, put all the ingredients except the oil into the bowl. With the food chopper running, add the oil slowly down the oil feeder cup ③ - see recipe supplied.
- Remember that chopping hard foods such as coffee beans, spices, chocolate or ice will wear the knife blades faster.
- Beware of over processing some ingredients. Stop and check the consistency frequently.
- Various spices such as cloves, dill and cumin seeds can have an adverse effect on the plastic of your food chopper.
- To ensure even processing, stop and scrape down any food from the side of the bowl with the plastic spatula supplied.
- The best results are obtained by chopping small quantities at one time.
- Cut larger pieces of food into 1-2cm pieces. A large load or large pieces may cause uneven results.
- Before chopping nuts, herbs, breadcrumbs etc, ensure that both the food and the blade, bowl and cover are thoroughly dry.

care and cleaning

- Always switch off and unplug before cleaning.
- **Handle the blades with care - they are extremely sharp.**
- Some foods may discolour the plastic. This is perfectly normal and won't harm the plastic or affect the flavour of your food. Rubbing with a cloth dipped in vegetable oil may help remove the discolouration.

power unit

- Wipe with a damp cloth, then dry.
- Do not immerse the power unit in water.
- Push excess cord into the base of the power unit.

lid/bowl/knife blade

Always separate the upper knife blade from the lower knife blade before cleaning. **Take care the blades are very sharp.**

- Wash by hand, then dry.
- Alternatively they can be washed on the top rack of your dishwasher.
- The parts are unsuitable for use in a Steam Steriliser. Instead use a sterilising solution in accordance with the sterilising solutions manufacturer's instructions.

service and customer care

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

If you need help with:

- using your appliance or
 - servicing or repairs (in or out of guarantee)
- ☎ call Kenwood customer care on **023 9239 2333. Have your model number ready** - it's on the underside of your appliance.
- **spares and attachments**
- ☎ call 0844 557 3653.

other countries

- Contact the shop where you bought your appliance.
- Made in China.

processing guide

food	maximum capacity	preparation	speed/time (approximate)
Meat	300g	Remove bones, fat and gristle. Cut into 2cm cubes.	Pulse on speed 2
Herbs	30g	Remove stalks. Herbs are best chopped when clean and dry.	Speed 2 for 10 sec
Nuts e.g. almonds, walnuts	250g	Ensure shell is removed. Process until chopped. (Note: the consistency of fine ground almonds will not be achievable).	Speed 2 for 10 sec
Cheese e.g. Cheddar,	150g	Cut into 1 -2cm cubes.	Pulse on speed 2
Bread	75g	Remove crusts and cut into 1-2 cm cubes.	Speed 2 for 5 sec
Biscuit	150g	Break into pieces.	Speed 2 for 5 -10 sec
Hardboiled eggs	5	Halve or quarter depending upon size.	Pulse on speed 2
Small onions or shallots	300g	Halve small onions or cut into 2cm pieces.	Pulse on speed 2
Garlic	200g	Break into cloves and remove skin.	Speed 2 for 5 sec
Soft fruit e.g. raspberries	300g	Remove stalks.	Speed 2 for 5 sec
Dried fruit e.g. prunes, apricots	200g	Cut into 2 cm pieces.	Pulse on speed 2
Root ginger	150g	Peel and cut into 1-2cm cubes.	Pulse on speed 2
Soup	0.4l	Never blend more than 0.4l soup. For best results drain the ingredients and place the solids into the bowl with a small quantity of liquid from the recipe. Process until the desired consistency has been reached, then add back to the remainder of the liquid.	Speed 1 for 10 sec Note: Use the single blade.

guarantee (UK only)

If your food chopper 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.



**IMPORTANT INFORMATION FOR
CORRECT DISPOSAL OF THE
PRODUCT IN ACCORDANCE
WITH EC DIRECTIVE
2002/96/EC.**

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

recipes

chilli marinade

300g cold clear honey (refrigerated overnight)

1 tablespoon (15ml) peanut butter

1 small chilli

Place all ingredients into the chopper bowl and process on speed 2 for 5 seconds.

Use as required.

pesto

45g basil leaves

25g pine nuts

2 cloves garlic

pinch salt

50g parmesan cheese cut into 1 -2 cm cubes

100ml extra virgin oil

Fit both blades to the bowl. Place the ingredients into the bowl in the above order. Process on speed 2 for approximately 15 seconds or until the desired consistency has been achieved, scraping down as necessary.

smoked mackerel pâté

100g smoked mackerel

50g cream cheese

salt and pepper

lemon juice (optional)

Fit the lower blade to the bowl. Roughly cut up the mackerel and cream cheese and place into the bowl. Add the seasoning and lemon juice if desired. Pulse on speed 2 until the pâté is smooth, scraping down as necessary.

tapenade

6 sun dried tomatoes

15g drained anchovies in oil

10 basil leaves

100g pitted black olives

½ garlic clove, crushed

25g capers

7.5ml ground almonds

black pepper

Fit both blades to the bowl. Place the ingredients into the bowl in the above order. Pulse on speed 2 until a coarse paste is achieved, scraping down as necessary.

mango coulis

300g ripe mango cut into 1-2cm cubes

5ml fresh lime juice

10ml light brown sugar

5 -10ml orange liqueur (optional)

Fit the lower blade to the bowl. Add all the ingredients in the above order, then operate on speed 1 for approximately 10 seconds or until a smooth puree is achieved.

Use as required

avocado dip

1 ripe avocado cut into 1 -2cm cubes
1 clove garlic crushed
100g Greek style natural yogurt
few sprigs fresh dill

Fit both blades to the bowl. Place the ingredients in the above order into the bowl and process on speed 2 for 10 seconds or until a smooth consistency is achieved, scraping down as necessary.

guacamole

½ small onion
1 tomato, skinned and seeds removed
1 small green chill, deseeded
½ clove garlic, crushed
few parsley sprigs
1 ripe avocado
15ml lemon juice
salt and pepper

Fit the lower blade to the bowl. Cut the onion, tomato and chilli into pieces approximately 1 -2cm in size. Place in the bowl with the garlic and parsley and pulse on speed 2 until finely chopped. Transfer to a serving bowl. Remove the skin and stone from the avocado and cut the flesh into 1-2cm cubes. Place into the bowl with the lemon juice and pulse on speed 2 until a fairly fine puree is achieved. Combine the avocado puree with the tomato mix and season to taste.

houmous

200g drained weight of tinned chickpeas
1 clove garlic, crushed
15ml tahini paste
15ml olive oil
juice of 1 lemon
salt and pepper

Fit the lower blade to the bowl. Place all the ingredients into the bowl in the above order and blend on speed 2 for approximately 30 seconds, scraping down the bowl as necessary until a smooth consistency is achieved. Operate for a shorter time if a coarser consistency is required.

mayonnaise

250ml olive oil
2 whole eggs
4 drops lemon juice
salt and pepper

Place the egg, lemon juice and seasoning into the bowl. Fit the lid. Switch to speed 2 and gradually add the oil to the feeder cup, topping up as necessary to ensure a constant flow of oil. Switch off when all the oil has been added.



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Made in China

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