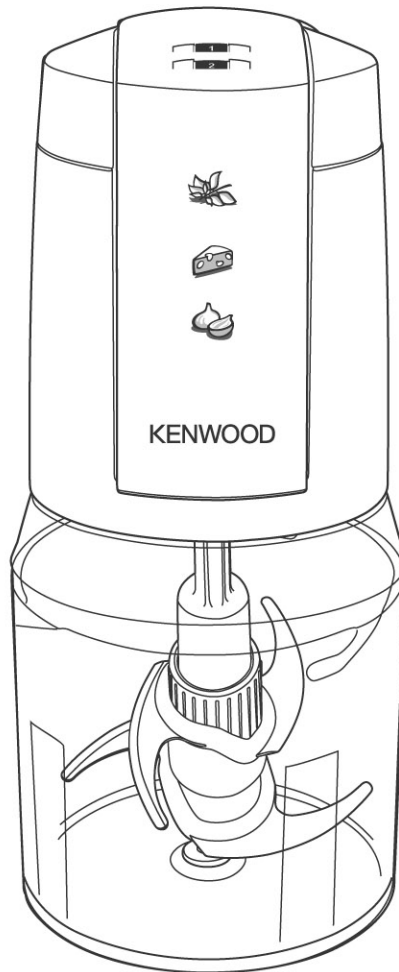
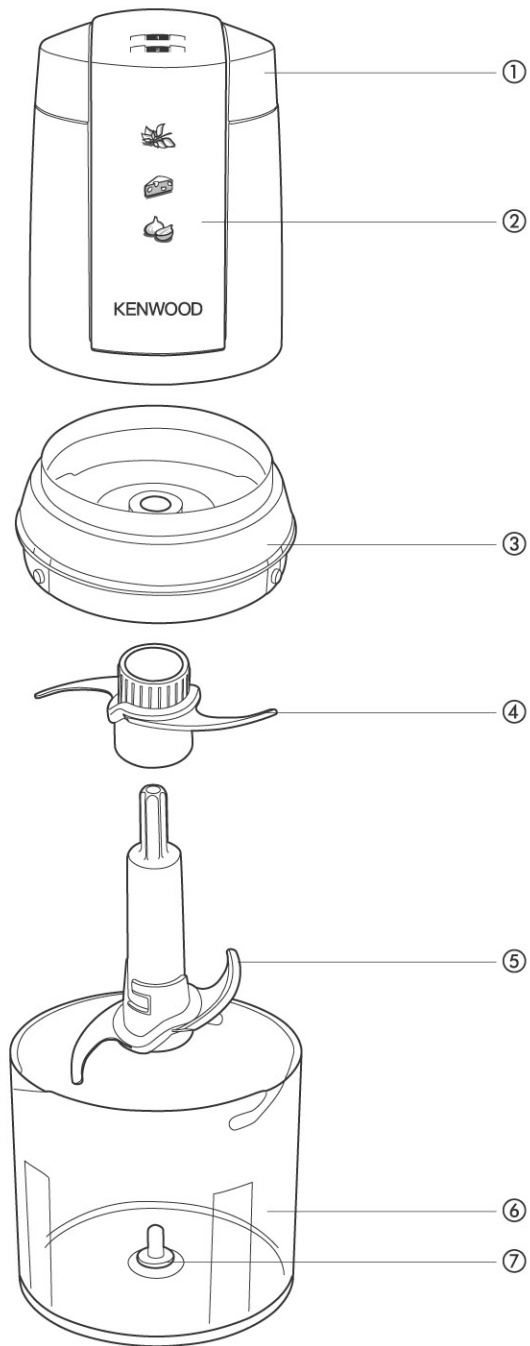


# KENWOOD



**CH550**  
**multi chopper**



## key

- ① Power unit
- ② Power switch
- ③ Splash guide
- ④ Upper knife blade
- ⑤ Lower knife blade
- ⑥ Chopping bowl
- ⑦ Fixed pin

## safety

- The blades are sharp, handle with care. Do not hold by the blades unless necessary. **Always hold any knife blade at the top away from the cutting edge, both when handling and cleaning.**
- Do not plug the appliance into the power supply until it is fully assembled and always unplug before dis-assembling the appliance or handling the knife blade.
- Remove the knife blade before emptying the bowl.
- Never remove the power unit until the blade has completely stopped.
- Never use an unauthorised attachment.
- Don't let children play with this appliance.
- Never use a damaged appliance. Get it checked or repaired: see 'service'.
- 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 misuse your food chopper and only use it for its intended domestic use.
- Do not use if there is any visible damage to the appliance.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Never leave the appliance on unattended.

### **important**

- Do not run the food chopper continuously for longer than 10 seconds. Leave to cool for 1 minute in between each 10 second operation.
- Do not operate the food chopper if the bowl is empty.
- Never operate the food chopper with the bowl filled with liquid.

### **before plugging in**

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

### **important - wiring**

- The wires in the cord are coloured as follows:  
Blue = Neutral  
Brown = Live
- This appliance complies with European Economic Community Directive 89/336/EEC

### **before using for the first time**

1. Remove all packaging. **Be careful when handling knife blades.**
2. Wash the parts: see 'cleaning'.

## to use the food chopper

**Note : for coarse chopping the first knife blade can be used on its own. For finer chopping, blending, pureeing etc using both knife blades gives a faster superior result.**

**Note : The power unit has 2 speeds :**

- **Speed 1/low speed - use gentle pressure on Power switch ② for more controlled chopping**
- **Speed 2/high speed - press the Power switch further down - for faster chopping, blending etc.**

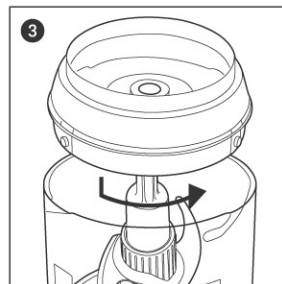
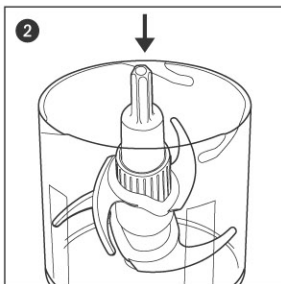
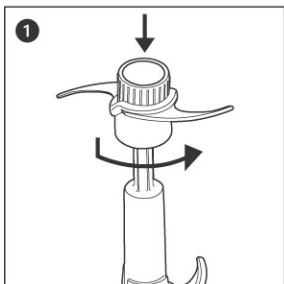
1. Place the chopping bowl ⑥ on a clean, dry level surface where it will not slip.
2. Fit the upper knife blade ④ onto the lower knife blade ⑤ and turn anticlockwise to set it in place (see ①). **Be careful of sharp blades.**

**Note : If only using the lower knife blade this step is not needed.**

3. Put the assembled knife blades into the chopping bowl and fit onto the fixed pin ⑦ (see ②)
4. Add food - see processing guide
  - Cut larger pieces of food into pieces around 1-1.5 cm or as needed to fit into the chopping bowl.
  - **Remember that chopping hard foods such as coffee beans, spices, chocolate or ice will wear the knife blades faster.**
5. Fit the splashguard ③ (see ③)
6. Fit the power unit ①
7. Plug in. Press down on the power unit for short lengths of time to produce a pulsing action - this will avoid over processing the ingredients.

**When operating the power unit, hold it down firmly on the splashguard and bowl.**

- If the chopper labours, remove some of the mixture and continue processing in several batches, otherwise you'll strain the motor.
- Stop the machine and scrape down if necessary.
- Do not run the food chopper continuously for longer than 10 seconds. Leave to cool for 1 minute in between each 10 second operation.



## cleaning

- Always switch off and unplug before cleaning.
- Handle the cutting blades with care - they are extremely sharp.
- Some foods will discolour the plastic. This is perfectly normal. It won't harm the plastic or affect the flavour of your food.

### power unit

- Wipe with a damp cloth, then dry.

### other parts

- Wash by hand, then dry thoroughly.
- Or wash on the top rack of your dishwasher.

### storage

- Assemble the chopper and wrap the cord around the power unit.

## processing guide

Food	Maximum capacity	Preparation	Time (max) / Speed
Meat	100g	Remove bones, fat and gristle. Cut into 1-2cm cubes	10-15 sec / high
Herbs eg parsley	30g	Remove stalks	10 sec / low or high
Nuts, eg almonds, hazlenuts, walnuts, pecans	100g	Remove shells	10 sec / high
Cheese, eg Cheddar or Gruyere	100g	Cut into 1-2cm cubes	15 sec / high
Bread	40g	Cut into 1-2cm cubes	10 sec / low
Biscuit	100g	Break into segments	10 sec / low or high
Hardboiled Eggs	3	Halve or quarter depending upon size	5-10 sec / high
Onions or shallots	150g	Cut into approximate 2cm piece	In pulses / low
Garlic	150g	Break into segments	5 sec / low
Soft fruit, eg raspberries	130g	Remove stalks	5-10 sec / low
Dried Fruit, eg apricots, prunes	120g	Cut into 1-2cm piece	5-10 sec / high
Pastries or cooked soup	0.4 litre		20-30 sec / low or high
Rusks (put after biscuits)	20g	Break into pieces	5-10 sec / low

## 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 chopper or
  - servicing or repairs (in or out of guarantee)
- contact the Kenwood distributor or your authorised Kenwood repairer.  
Have your model number ready - it's on the underside of the chopper.





[www.kenwoodworld.com](http://www.kenwoodworld.com)

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