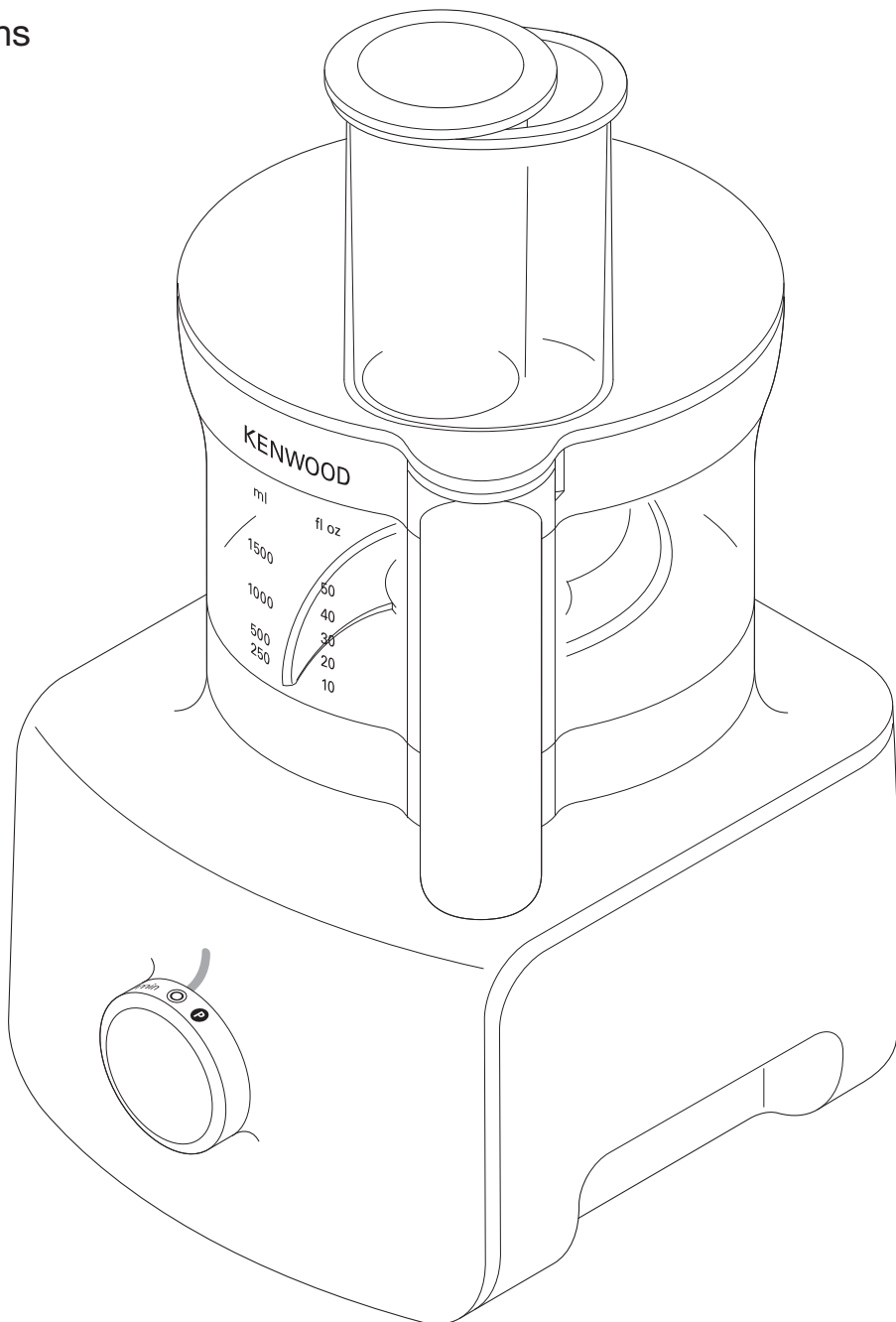
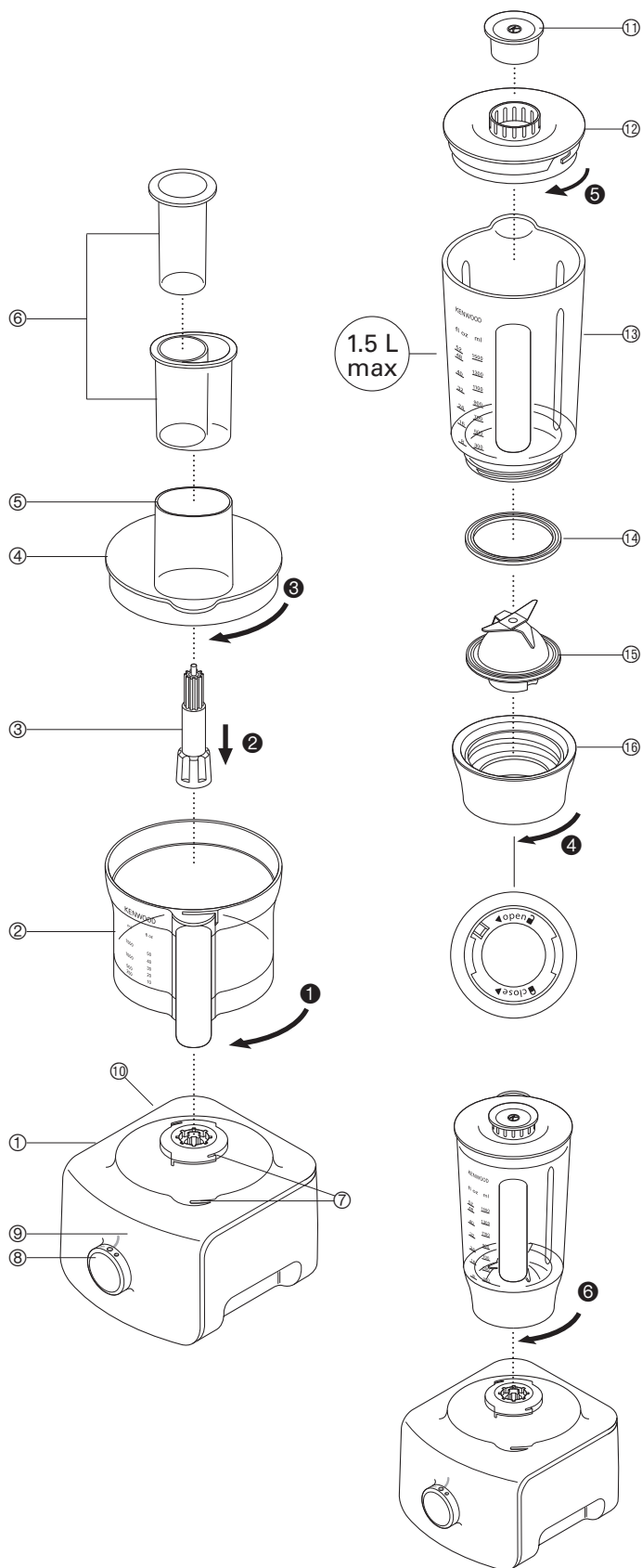


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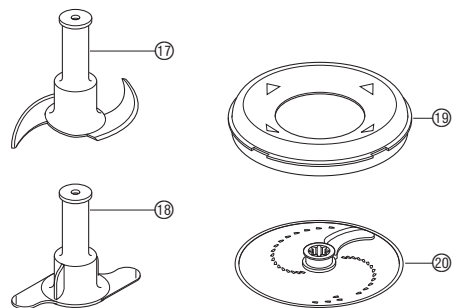
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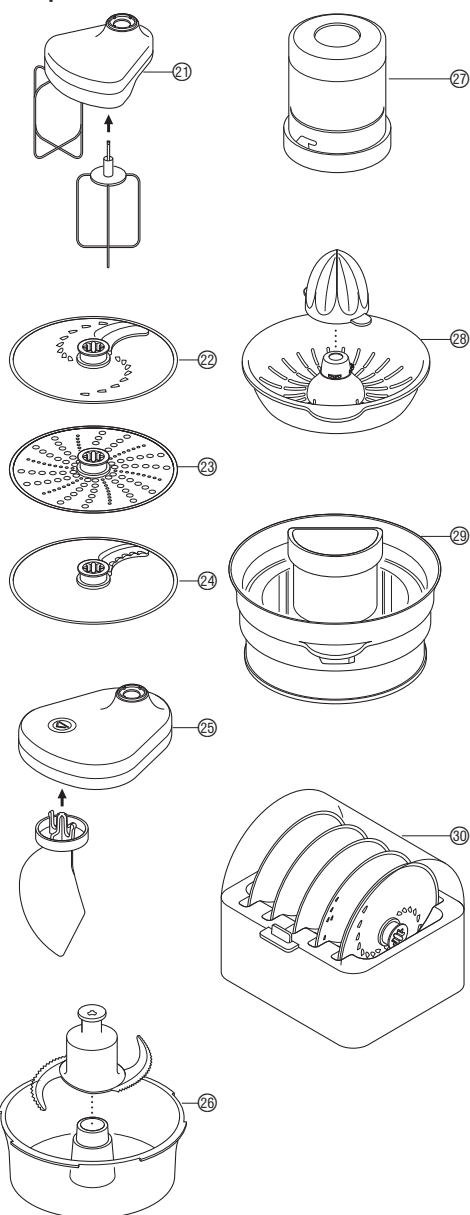


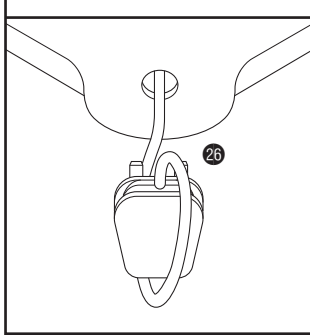
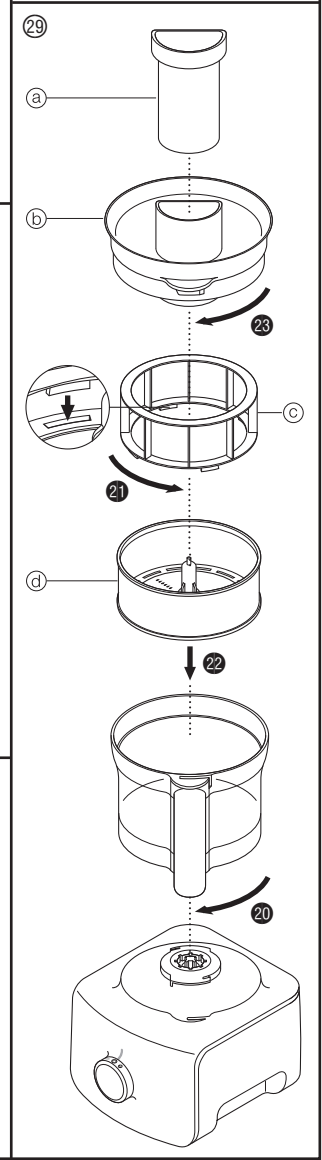
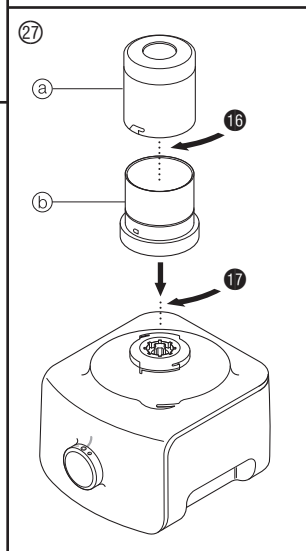
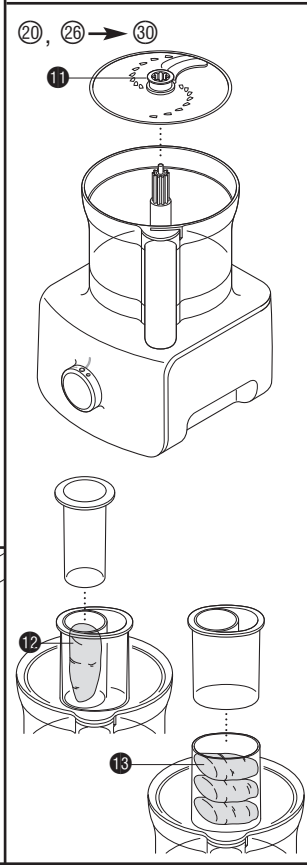
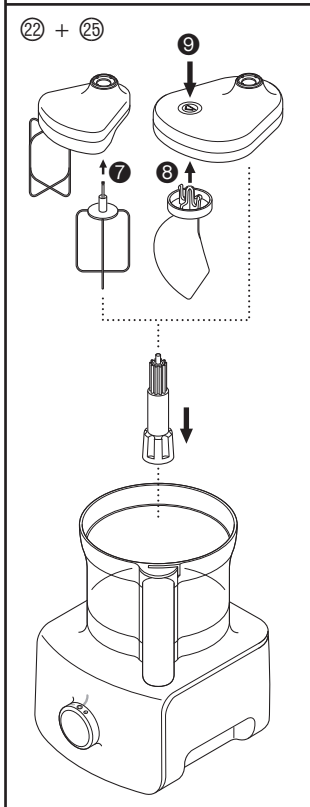
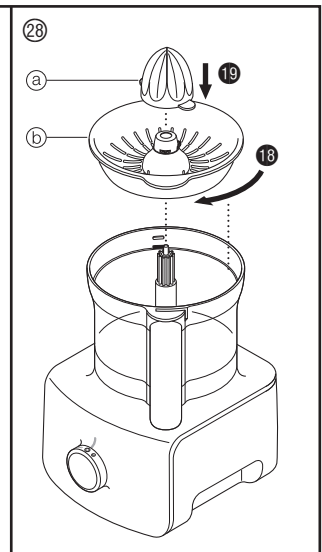
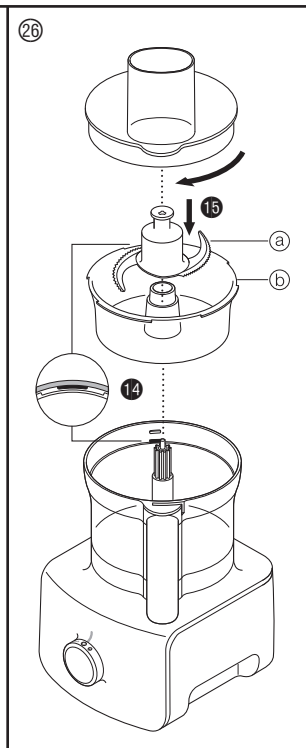
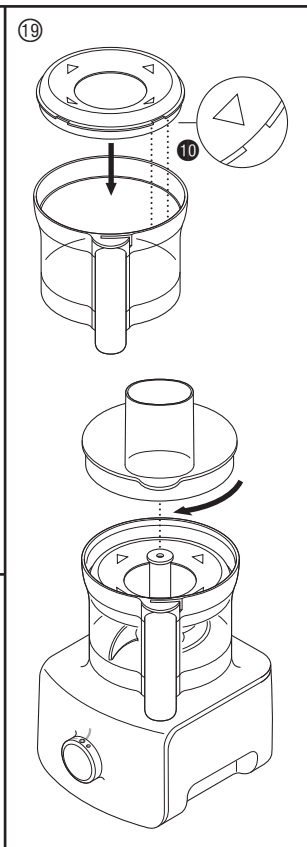
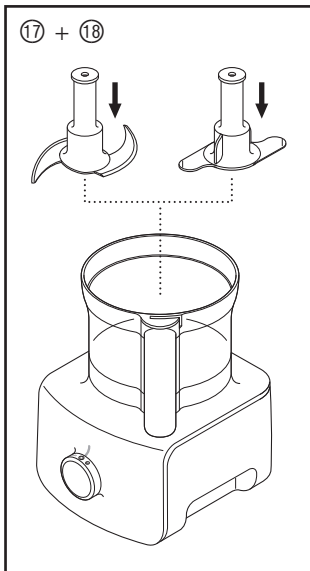


A - standard attachments



B - optional attachments





safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- The blades and discs are very sharp, handle with care. **Always hold by the finger grip at the top, away from the cutting edge, both when handling and cleaning.**
- Do not lift or carry the processor by the handle - or the handle may break resulting in injury.
- Always remove the knife blade before pouring contents from the bowl.
- Keep hands and utensils out of the processor bowl and blender goblet whilst connected to the power supply.
- Switch off and unplug:-
 - before fitting or removing parts;
 - when not in use;
 - before cleaning.
- Never use your fingers to push food down the feed tube. Always use the pusher/s supplied.
- **Never fit the blade unit to the power unit without the blender goblet or compact chopper/grinder fitted.**
- Before removing the lid from the bowl or blender or compact chopper/grinder from the power unit:-
 - switch off;
 - wait until the attachment/blades have completely stopped;
 - be careful not to unscrew the blender goblet or compact chopper/grinder from the blade assembly.
- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before blending.
- Do not use the lid to operate the processor, always use the on/off speed control.
- **This appliance will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**
- **Always unplug your food processor when not in use.**
- Never use an unauthorised attachment.
- Never leave the appliance unattended when it is operating.
- Never use a damaged appliance. Get it checked or repaired: see 'service & 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.
- Do not exceed the maximum capacities stated in the recommended speed chart.

- Children should be supervised to ensure that they do not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- 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.
- Misuse of your processor/blender can result in injury.
- The maximum rating is based on the attachment that draws the greatest load. Other attachments may draw less power.
Refer to the relevant section under “using the attachments” for additional safety warnings for each individual attachment.

blender safety

- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before blending.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only operate the blender with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never run the blender empty.
- To ensure the long life of your blender, do not run it for longer than 60 seconds.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.
- Never blend more than the max level - 1.5 litres (53 fl oz).

slicing/grating disc safety

- **Never remove the lid until the cutting disc has completely stopped.**
- **Handle the cutting discs with care - they are extremely sharp.**
- **Do not overfill the bowl – do not exceed the maximum capacity level marked on the bowl.**

mini bowl and knife safety

- Never remove the lid until the knife blade has completely stopped.
- The knife blade is very sharp - always handle with care.

compact chopper/grinder safety

- Never fit the blade unit to your food processor without the jar fitted.
- Never unscrew the jar while the compact chopper/grinder is fitted to your appliance.
- Do not touch the sharp blades – Keep the blade unit away from children.
- Never remove the compact chopper/grinder until the blades have completely stopped.
- To ensure the long life of your compact chopper/grinder, do not run it continuously for longer than 60 seconds. Switch off as soon as you have got the right consistency.
- The appliance will not work if the compact chopper/grinder is incorrectly fitted.
- Do not process turmeric root in the compact chopper/grinder as it is too hard and may damage the blades.

juice extractor safety

- **Do not use the juice extractor if the filter is damaged.**
- Only use the pusher supplied. Never put your fingers in the feed tube. Unplug before unblocking the feed tube.
- Before removing the lid, switch off and wait for the filter to stop.
- Never use a damaged attachment.

before plugging in

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

Important – UK only

- The wires in the cord are coloured as follows:
Blue = Neutral, Brown = Live.
- The appliance must be protected by a 13A 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

- 1 Remove 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.
- 2 Wash the parts see 'care & cleaning'

key

processor

- ① power unit
- ② bowl with drive shaft
- ③ detachable drive shaft
- ④ lid
- ⑤ feed tube
- ⑥ pushers
- ⑦ safety interlocks
- ⑧ speed/pulse control
- ⑨ power on light
- ⑩ cord storage (at back)

blender

- ⑪ filler cap
- ⑫ lid
- ⑬ goblet
- ⑭ sealing ring
- ⑮ blade unit
- ⑯ base

A - standard attachment

- ⑰ knife blade
- ⑱ dough tool
- ⑲ max capacity disc
- ⑳ 2mm slicing/grating disc

B - optional attachments

Not all the attachments listed below will be included with your food processor model. Attachments are dependent upon the model variant. For more information or to order additional attachments refer to the "service and customer care" section.

- ㉑ dual whisk (if supplied)
- ㉒ 4mm slicing/grating disc (if supplied)
- ㉓ extra fine grater disc (if supplied)
- ㉔ French fry disc (if supplied)
- ㉕ folding tool (if supplied)
- ㉖ mini bowl and blade (if supplied)
- ㉗ grinding mill (if supplied)
- ㉘ citrus juicer (if supplied)
- ㉙ juice extractor (if supplied)
- ㉚ attachment storage box (if supplied)

to use your food processor

- 1 Fit the bowl to the power unit. Place the handle towards the right hand side and turn forward ① until it locks.
- 2 Fit an attachment over the bowl drive shaft.

Note: Detachable drive shaft ② should be fitted when using the discs, mini bowl, whisk, folding tool and citrus juicer.



- Always fit the bowl and attachment onto the processor before adding ingredients.
- 3 Fit the lid ensuring the top of the drive shaft/tool locates into the centre of the lid ④.
 - **The processor will not operate if the bowl or lid are not fitted correctly into the interlock. Check that the feed tube and bowl handle are situated to the right hand front corner.**
 - 4 Plug in. The Power On light will come on. Select one of the following options: -
Speed Control – manually select the required speed (refer to the recommended speed chart).
Pulse – use the pulse (P) for short bursts. The pulse will operate for as long as the control is held in position.
 - 5 At the end of processing turn the speed control to the 'OFF' position (Align the speed control with the power on light ⑨).

- **Always switch off and unplug before removing the lid.**

important

- Your processor is not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar.

to use your blender

- 1 Fit the sealing ring ⑭ into the blade unit ⑮ - ensuring the seal is located correctly. **Leaking will occur if the seal is damaged or not fitted correctly.**
- 2 Clip the blade unit ⑮ into the base ⑩.
- 3 Screw the blade assembly onto the goblet - ensuring the blade assembly is fully tightened ④. **Refer to the graphics on the underside of the base as follows:**
 -  - unlocked position
 -  - locked position

The blender will not work if incorrectly assembled.

- 4 Put your ingredients into the goblet.
- 5 **Fit the filler cap to the lid, then place the lid on the goblet and turn in a clockwise direction ⑤ to lock.**
- 6 Place the blender onto the power unit, and turn clockwise ⑥ to lock.
- **The appliance will not operate if the blender is incorrectly fitted to the interlock.**
- 7 Select a speed (refer to the recommended speed chart) or use the pulse control.

hints

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.
- Ice crushing - operate the pulse in short bursts until crushed to the desired consistency.
- The processing of spices is not recommended as they may damage the plastic parts.
- The appliance will not work if the blender is incorrectly fitted.
- To blend dry ingredients - cut into pieces, remove the filler cap, then with the appliance running, drop the pieces down one by one. Keep your hand over the opening. For best results empty regularly.
- Don't use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 1.5 litres (53 fl oz) - less for frothy liquids like milkshakes.

recommended speed chart

tool/attachment	function	recommended speed	processing time *	maximum capacities
Knife blade	All in one cake mixes	Max	15-20 secs	1.5kg/3lb 5oz flour weight
	Pastry - rubbing fat into flour	Mid - Max	10 secs	340g/12oz flour weight
	Adding water to combine pastry ingredients		10-20 secs	
	Chopping fish and lean meat Pâtés and terrines	Max	10-30 secs	600g/1lb 6oz max lean beef
	Chopping vegetables	Pulse	5-10 secs	500g/1lb 2oz
	Chopping nuts	Max	30-60 secs	200g/8oz
	Pureeing soft fruit, cooked fruit and vegetables	Max	10-30 secs	1kg/2lb 4oz
	Sauces, dressing and dips	Max	2 mins max	800g/1lb 8oz
Knife blade with max capacity disc	Cold soups	Start at low speed and increase to maximum	30-60 secs	1.5 litres/53 fl oz
	Milkshakes/batters		15-30 secs	1 litre/2pts
Dual whisk	Egg whites	Max	60-90 secs	6 (200g)
	Egg & sugar for fatless sponges	Max	4-5 min	3 (150g)
	Cream	Max	30 secs	500mls/1pt
	Creaming fat and sugar	Max	2 mins max	200g/8oz fat 200g/8oz sugar
Dough tool	Yeastied mixes	Max	60 secs	1kg/ 2lb 4oz total wt
	White Bread Flour	Max	60 secs	600g/1lb 6oz flour wt
	Wholemeal Bread Flour	Max	60 secs	500g/1lb 2oz flour wt
Folding tool	Whipping cream and fruit purees	Min - Low	60 secs	300g/12oz cream, 300g/12oz puree
	Egg whites into heavy mixtures	Min - Low	60 secs	600g/1lb 6oz total wt
	Macaroons	Min - Low	60 secs	500g/1lb 2oz total wt
Extra fine grater	Parmesan cheese, potatoes for German potato dumplings	Max	–	Do not fill above the maximum capacity marked on the bowl
French fry disc	Cuts potatoes for thin French Fries and ingredients for casseroles and dips (eg cucumber, apple and pear.)	Max	–	
Blender	Cold liquids and drinks	Max	15-30 secs	1.5 litres/53 fl oz
	Stock based soups	Max	30 secs	1.2 litres/42 fl oz
	Soups using milk	Max	30 secs	1 litres/2pts
Mini bowl and knife	Meat	Max	20 secs + Pulse	200g/8oz Lean beef
	Chopping herbs	Max	30 secs	15g/½oz
	Chopping nuts	Max	30 secs	50g/2oz
	Mayonnaise	Max	30 secs	2 Eggs 300g/12oz Oil
	Purees	Max	30 secs	200g/8oz
Citrus Juicer	Smaller items i.e. limes and lemons Larger fruits i.e. oranges and grapefruits	Min - Low	–	1kg/2lb 4oz
Metal juice extractor	Juicing fruit and vegetables ie apples and carrots	Max	–	800g/1lb 14oz apples 600g/1lb 6oz carrots
	Juicing soft fruits ie grapes and tomatoes	Max	–	500g/1lb 2oz
Grinding mill	Processing a range of spices	Max	30-60 secs	50g/2oz
	Grinding coffee beans	Max	30 secs	
	Chopping nuts	Pulse	10 secs	50g/2oz
	Processing garlic cloves, fresh chillies and root ginger	Pulse	10 secs	30g/1oz

* This is for guidance only and will vary depending on the exact recipe and ingredients being processed.

using the attachments

Refer to recommended speed chart for each attachment.

17 knife blade

The knife blade is the most versatile of all the attachments. The length of the processing time will determine the texture achieved. For coarser textures use the pulse control.

Use the knife blade for cake and pastry making, chopping raw and cooked meat, vegetables, nuts, pâté, dips, pureeing soups and to also make crumbs from biscuits and bread.

hints

- Cut food such as meat, bread, vegetables into cubes approximately 2cm/¾in before processing.
- Biscuits should be broken into pieces and added down the feed tube whilst the appliance is running.
- When making pastry use fat straight from the fridge cut into 2cm/¾in cubes.
- Take care not to over-process.

18 dough tool

Use for yeasted dough mixes.

- Place the dry ingredients in the bowl and add the liquid down the feed tube whilst the appliance is running. Process until a smooth elastic ball of dough is formed this will take approx. 60 secs.
- Re-knead by hand only. Re-kneading in the bowl is not recommended as it may cause the processor to become unstable.

19 max capacity disc

When blending liquids in the bowl, the max capacity disc must be used with the knife blade. It prevents leaking and improves the chopping performance of the blade.

- 1 Fit the bowl onto the power unit.
- 2 Fit the knife blade.
- 3 Add ingredients to be processed.
- 4 Fit the capacity disc over the top of the blade ensuring it sits on the ledge inside the bowl 10. **Do not push down on the capacity disc.**
- 5 Fit the lid and switch on.

21 dual whisk

Use for light mixtures such as egg whites, cream, evaporated milk and for whisking eggs and sugar for fatless sponges.

using the whisk

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
- 2 Push each beater 7 securely into the drive head.
- 3 Fit the whisk by carefully turning until it drops over the drive shaft.
- 4 Add the ingredients.
- 5 Fit the lid - ensuring the end of the shaft locates into the centre of the lid.
- 6 Switch on.

important

- **The whisk is not suitable for making all in one cake mixes as these mixes are too heavy and will damage it. Always use the knife blade.**

hints

- Best results are obtained when the eggs are at room temperature.
- Ensure the bowl and whisks are clean and free from grease before whisking.

creaming fat and sugar

- For best results fat should be allowed to soften at room temperature (20°C) before creaming. **DO NOT use fat straight from the fridge as this will damage the whisk.**
- Heavier ingredients such as flour and dried fruit should be folded in by hand.
- Do not exceed the maximum capacity or processing time stated in the recommended speed chart.

slicing/grating discs

reversible slicing/grating discs - 2mm 20, 4mm 22

Use the grating side for cheese, carrots, potatoes and foods of a similar texture.

Use the slicing side for cheese, carrots, potatoes, cabbage, cucumber, courgette, beetroot and onions.

extra fine grater disc 23

Grates Parmesan cheese and potatoes for German potato dumplings.

French fry disc 24

Cuts potatoes for thin French Fries and ingredients for casseroles and dips (eg cucumber, apple and pear).

safety

- **Never remove the lid until the cutting disc has completely stopped.**
- **Handle the cutting discs with care - they are extremely sharp.**
- **Do not overfill the bowl - do not exceed the maximum capacity level marked on the bowl.**

to use the cutting discs

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
- 2 Holding by the centre grip, place the disc onto the drive shaft with the appropriate side uppermost 11.
- 3 Fit the lid.
- 4 Put the food in the feed tube.
Choose which size feed tube you want to use. The pusher contains a smaller feed tube for processing individual items or thin ingredients.
To use the small feed tube - first put the large pusher inside the feed tube.
To use the large feed tube - use both pushers together.
- 5 Switch on and push down evenly with the pusher - **never put your fingers in the feed tube.**

hints

- Use fresh ingredients
- Don't cut food too small. Fill the width of the feed tube fairly full. This prevents the food from slipping sideways during processing. Alternatively use the small feed tube.
- When using the Julienne or French fry disc, place ingredients horizontally.
- When slicing or grating: food placed upright 12 comes out shorter than food placed horizontally 13.
- There will always be a small amount of waste on the disc or in the bowl after processing.

25 folding tool

Use the folding tool to fold light ingredients into heavier mixtures for example meringues, mousses and fruit fools.

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
- 2 Push the paddle 8 securely into the drive head.
- 3 Fit the folding tool by carefully turning until it drops over the drive shaft.
- 4 Add the ingredients.
- 5 Fit the lid – ensuring the end of the shaft locates into the centre of the lid .
- 6 **Select min - low speed.**

to remove the beater

Detach the beater from the drive head by pressing the release button 9.

hints

- Do not use high speed as a low speed is required to optimise the folding performance.
- For best results do not over whisk egg whites or cream – the folding tool will not be able to fold the mixture correctly if the whisked mix is too firm.
- Do not fold the mixture for longer than stated in the recommended speed chart as the air will be knocked out and the mix will be too loose.
- Any unmixed ingredients left on the paddle or sides of the bowl should be carefully folded in using the spatula.

26 mini bowl and knife

Use the mini processor bowl to chop herbs and process small quantities of ingredients e.g. meat, onion, nuts, mayonnaise, vegetables, purées, sauces and baby food.

- Ⓐ mini blade
- Ⓑ mini bowl

to use the mini bowl and knife

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
- 2 Fit the mini bowl over the detachable drive shaft - ensure the cut out sections align with the locating tabs 14 on the main bowl.
Note: The main bowl lid cannot be fitted if the mini bowl is not located correctly.
- 3 Place the knife blade over the drive shaft 15.
- 4 Add the ingredients to be processed.
- 5 Fit the lid and switch on.

safety

- Never remove the lid until the knife blade has completely stopped.
- The knife blade is very sharp - always handle with care.

important

- Do not process spices – they may damage the plastic.
- Do not process hard food such as coffee beans, ice cubes or chocolate – they may damage the blade.

hints

- Herbs are best chopped when clean and dry.
- Always add a little liquid when blending cooked ingredients to make baby food.
- Cut foods such as meat, bread, vegetables into cubes approximately 1-2 cm (½ – ¾ in) before processing.
- When making mayonnaise add the oil down the feed tube.

27 grinding mill (If supplied)

Use the grinding mill for processing dry ingredients such as nuts or coffee beans and for grinding spices such as:- Black peppercorns, cardamom seeds, cumin seeds, coriander seeds, fennel seeds, fresh ginger root, garlic cloves and fresh chillies.

- Ⓐ mill jar
- Ⓑ grinding mill blade assembly

to use your grinding mill.

- 1 Place your ingredients into the blade assembly 16.
- 2 Fit the jar Ⓐ and turn clockwise to lock 16.
- 3 Place the mill onto the power unit and turn clockwise to lock 17.
- 4 Select a speed or use the pulse (P).

safety

- Never fit the blade unit to your food processor without the jar fitted.
- Never unscrew the jar while the mill is fitted to your appliance.
- Do not touch the sharp blades – Keep the blade unit away from children.
- Never remove the mill until the blades have completely stopped.
- To ensure the long life of your mill, do not run it continuously for longer than 60 seconds. Switch off as soon as you have got the right consistency.
- The appliance will not work if the mill is incorrectly fitted.
- Do not process turmeric root in the mill as it is too hard and may damage the blades.

hints

- For optimum performance when processing spices we recommend that you do not process more than 50g at a time in the mill.
- Whole spices retain their flavour for a much longer time than ground spices so it is best to grind a small quantity fresh at a time to retain the flavour.
- To release the maximum flavour and essential oils whole spices are best roasted prior to milling.
- Cut ginger up into small pieces before processing.
- For best results the mini bowl attachment is recommended when chopping herbs.

28 citrus juicer

Use the citrus juicer to squeeze the juice from citrus fruits (eg oranges, lemons, limes and grapefruits).

- a cone
- b sieve

to use the citrus juicer

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
 - 2 Fit the sieve into the bowl - ensuring the sieve handle is locked into position directly over the bowl handle 18.
 - 3 Place the cone over the drive shaft turning until it drops all the way down 19.
 - 4 Cut the fruit in half. Then switch on and press the fruit onto the cone.
- **The citrus juicer will not operate if the sieve is not locked correctly.**
 - For best results store and juice the fruit at room temperature and hand roll on a worktop before juicing.
 - To help with juice extraction move the fruit from side to side when juicing.
 - When juicing large quantities, empty the strainer regularly to prevent the build up of pulp and seeds.

29 juice extractor

Use the centrifugal juicer for making juice from firm fruit and vegetables.

safety

- **Do not use the juice extractor if the filter is damaged.**
- Only use the pusher supplied. Never put your fingers in the feed tube. Unplug before unblocking the feed tube.
- Before removing the lid, switch off and wait for the filter to stop.
- Never use a damaged attachment.

- a pusher
- b lid
- c pulp remover
- d filter drum

to use the juice extractor

- 1 Fit the bowl to the power unit 20.
- 2 Place the pulp remover into the filter drum - ensuring the tabs locate with the slots in the bottom of the drum 21.
- 3 Fit the filter drum 22.
- 4 Place the attachment lid onto the bowl, turn until it locks and the feed tube sits over the handle 23. **Your juice extractor will not operate if the bowl or lid are not fitted correctly into the interlock.**
- 5 Cut the food to fit the feed tube.
- 6 Switch on and push down evenly with the pusher - **never put your fingers in the feed tube.** Process fully before adding more.
- After adding the last piece, let the juice extractor run for a further 30 seconds to extract all the juice from the filter drum.

important

- If the juice extractor starts to vibrate, switch off and empty the pulp from the drum. (The juice extractor vibrates if the pulp becomes unevenly distributed).
- Maximum capacity that can be processed at one time is 800g of fruit or vegetables (refer to speed chart).
- Some very hard foods may make your juice extractor slow down or stop. If this happens switch off and unblock the filter.
- Switch off and clear the pulp collector regularly during use.

hints

- Before processing remove stones and pips (eg pepper, melon, plum) and tough skins (eg melon, pineapple). You don't need to peel or core apples and pears.
- Use firm, fresh fruit and vegetables.
- To maximise juice extraction place small quantities at a time in the feed tube and push down slowly.
- Citrus fruit - peel and remove the white pith, otherwise the juice may taste bitter. For best results use the citrus juicer.

30 attachment storage box

Your food processor is supplied with a storage box for your discs.

- 1 Fit the discs into the storage box when not in use 24.
- 2 The storage box is fitted with a safety lock - close the lid to lock. To open lift up the lid 25.


care & cleaning

- Always switch off and unplug before cleaning.
- **Handle the blades and cutting discs 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. Rub with a cloth dipped in vegetable oil to remove the discolouration.

power unit

- Wipe with a damp cloth, then dry. Ensure that the interlock area is clear of food debris.
- Don't immerse the power unit in water.
- Store excess cord in the storage area at the back of the power unit 26.

blender

- 1 Empty the goblet, unscrew the blade unit by turning to the unlock position  to release. Then remove the blade unit by pushing up from underneath.
- Care should be taken when removing the blade unit from the base.
- 2 Wash the goblet by hand.
- 3 Remove and wash the seal.
- 4 Don't touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. **Don't immerse the blade unit in water.**
- 5 Leave to dry upside down.

dual whisk

- Detach the beaters from the drive head by gently pulling them free. Wash in warm soapy water.
- Wipe the drive head with a damp cloth, then dry. **Do not immerse the drive head in water.**

grinding mill

- Remove the blade assembly from the jar by turning in an anti-clockwise direction.
- Wash the jar by hand.
- Don't touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. **Don't immerse the blade unit in water.**
- Leave to dry upside down.

folding tool

- Detach the beater from the drive head by pressing the release button ⑨. Wash in warm soapy water.
- Wipe the drive head with a damp cloth, then dry. **Do not immerse the drive head in water.**

filter drum

- The cutting blades on the base of the filter drum are very sharp, take care when handling and cleaning the drum.

all other parts

- Wash by hand, then dry.
- Alternatively they are dishwasher safe and can be washed on the top rack of your dishwasher. Avoid placing items on the bottom rack directly over the heating element. A short low temperature (Maximum 50°C) programme is recommended.

item	suitable for dishwashing
main bowl, mini bowl, lid, pusher	✓
knife blades, dough tool	✓
detachable drive shaft	✓
discs	✓
max capacity disc	✓
whisk beaters/folding tool paddle	✓
Do not immerse the drive head in water	
blender goblet, lid, filler cap	✓
blade unit and seal for blender	x
juice extractor	✓
grinding mill blade assembly	x
grinding mill jar	✓
spatula	✓

- Designed and engineered by Kenwood in the UK.
- Made in China.



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.

guarantee UK only

If your food processor goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- it has been used in accordance with these instructions.
 - 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.

service & customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.
- **If you experience any problems with the operation of the processor, before calling for assistance refer to the troubleshooting guide.**

UK

If you need help with:

- using your appliance or
- servicing, spare parts or repairs (in or out of guarantee)
- ☎ call Kenwood customer care on 023 9239 2333. **Have your model number (ie FDP60) and date code (5 digit code ie 13L35) ready.** They are on the underside of the power unit.
- **spares and attachments**
- ☎ call 0844 557 3653.
- **other countries**
- Contact the shop where you purchased your appliance.

troubleshooting guide

Problem	Cause	Solution
The processor will not operate.	<p>No Power. No power/indicator light not lit. Bowl not fitted to power unit correctly.</p> <p>Bowl lid not locked on correctly.</p>	<p>Check processor is plugged in.</p> <p>Check bowl is located correctly and the handle is situated towards the right hand side.</p> <p>Check that the lid interlock is located correctly into the handle area.</p> <p>The processor will not work if the bowl and lid are fitted incorrectly.</p>
Compact chopper/grinder will not operate.	<p>Compact chopper/grinder not locked on correctly.</p> <p>Compact chopper/grinder not assembled correctly.</p>	<p>The compact chopper/grinder will not operate if fitted incorrectly to the interlock.</p> <p>Check blade unit is fully tightened onto the compact chopper/grinder jar.</p>
Blender will not operate.	<p>Blender not locked on correctly.</p> <p>Blender not assembled correctly.</p>	<p>The blender will not operate if fitted incorrectly to the interlock.</p> <p>Check blade unit is fully tightened into the goblet.</p>
Processor stops or slows during processing.	<p>Overload protection operated.</p> <p>Processor overloaded or overheated during operation.</p> <p>Maximum capacity exceeded.</p>	<p>Switch off, unplug and allow the appliance to cool down for approximately 15 minutes.</p> <p>Refer to the speed chart for maximum capacities to process.</p>
Blender leaking from blade assembly base.	<p>Seal missing.</p> <p>Seal incorrectly fitted.</p> <p>Seal damaged.</p>	<p>Check seal is fitted correctly and not damaged. To obtain a replacement seal see "service & customer care".</p>
Blender seal missing from blade unit when removed from packaging.	<p>The seal is packed pre-fitted to the blade unit.</p>	<p>Unscrew goblet and check that seal is fitted to blade unit.</p> <p>To obtain a replacement seal see "service & customer care".</p>
Poor performance of tools/attachments.	<p>Refer to hints in relevant "using the attachment" section. Check attachments are assembled correctly.</p>	

recipes ideas/suggestions

carrot and coriander soup

use the blender

25g (1oz) butter
50g (2oz) onion chopped
1 clove garlic crushed
640g (1lb 8oz) carrot cut into 1 cm cubes
cold chicken stock
10-15mls (2-3tsp) ground coriander
salt and pepper

- 1 Melt the butter in a pan, add the onion and garlic and fry until soft.
- 2 Place the carrot into the blender, add the onion and garlic. Add sufficient stock to reach the 1.6L level marked on the goblet. Fit the lid and filler cap.
- 3 Blend on maximum speed for 15 seconds for a coarse soup or longer for a finer result.
- 4 Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked.
- 5 Adjust the seasoning as necessary and add extra liquid if required.

shortcrust pastry

use the knife blade

300g (12oz) plain flour
150g (6oz) mixture of lard and margarine cut into small pieces
2.5 mls (½ tsp) salt
45mls (3tbsp) cold water

- 1 Fit the knife blade and add the flour, salt and fat. Process for approximately 10 seconds or until the mixture looks like coarse breadcrumbs.
- 2 Then add the water down the feed tube on low speed until the mixture looks like it is about to stick together.
- 3 Turn out the mixture onto a worksurface and shape by hand. Use as required.
- For best results allow the pastry to rest before use. Place in a plastic bag or wrap in clingfilm and chill in the fridge for 20 minutes.

meringues

use the dual whisk & folding tool

4 egg whites (medium sized)
200g (8oz) caster sugar

Dual whisk

- 1 Whisk the egg whites at high speed until stiff.
- 2 Add half the sugar and continue to whisk until the mixture is glossy.

Folding tool

- 3 Remove the whisk, fit the folding tool and fold in the remaining sugar using low speed.
- 4 Pipe the mixture onto trays lined with non-stick baking paper.
- 5 Bake in a pre-heated oven at 110°C/225°F/Gas mark ¼ for about 4 - 5 hours until firm and crisp. If they start to brown, leave the door slightly ajar.

lasagne

use the shredding disc & knife blade

300g (12oz) braising steak, cubed.
400g can of tomatoes
30mls (2tbsp) tomato puree
1 onion
5mls (1tsp) basil
100g (4oz) lasagne sheets
500g béchamel sauce
(50g (2oz) butter, 50g (2oz) plain flour, 500mls (1pt) milk)
200g (8oz) mozzarella cheese
15mls (1tbsp) oil
salt and pepper

- 1 Make the béchamel sauce - melt the butter and add the flour and cook for 2 minutes. Then slowly add the milk, bring to the boil, stirring continuously. Simmer until mix starts to thicken.
- 2 Grate the cheese using the shredding disc.
- 3 Then separately chop the meat and onions with the knife blade.
- 4 Pre-heat the oil and fry the onions until softened, add the meat and fry until brown.
- 5 Then add the tomatoes, tomato puree and seasonings.
- 6 Stir well, cover and simmer gently for about 40 minutes.
- 7 Cook the lasagne in plenty of salted boiling water until tender. Then drain well.
- 8 Place layers of meat, lasagne, béchamel sauce and cheese in a 1litre/2pint oven proof dish. Finish with a layer of cheese.
- 9 Bake at 190°C/375°F/Gas Mark 5 for 30 minutes or until golden and bubbling.

all in one cake mix

use the knife blade

150g (6oz) soft margarine
150g (6oz) caster sugar
150g (6oz) self raising flour
5mls (1tsp) baking powder
3 eggs
15mls (1tbsp) warm water

filling & decoration

3tbsp strawberry jam
150mls (¼pt) double cream whipped (optional)
1tbsp icing sugar or caster sugar

- 1 Pre-heat the oven to 180°C/350°F/Gas mark 4 and grease two 18cm(7") shallow cake tins.
- 2 Fit the knife blade. Place all the ingredients for the sponge in the bowl and process for 5 seconds. Using a spatula, scrape the mixture into the centre of the bowl and process for a further 5 seconds.
- 3 Pour the mixture into the prepared tins and bake for 20-25 minutes or until firm to a light touch and coming away from the edges slightly. If you are unsure whether the cake is cooked insert a thin skewer in the centre and it should come out clean. Turn out onto a wire cooling rack.
- 4 When cool spread the jam and cream over one of the cakes, top with the other cake and sprinkle with the sugar.

peach fruit fool

use the blender, dual whisk & folding tool

300g (12oz) whipping cream
200g (8oz) tinned peach slices (drained)

- 1 Put the peach slices in the blender and process on maximum speed until a smooth puree achieved.

Dual Whisk

- 2 Use the whisk to whip the cream on max speed for approx. 30 - 40 seconds or until the mix starts to form soft peaks.

Folding tool

- 3 Remove the whisk and fit the folding tool, then add the peach puree. Fold the puree through on low speed for approx. 60 seconds.
- For best results after approx. 30 seconds use the spatula to loosen any unmixed ingredients from the side of the bowl. Place in the fridge to set for at least 2 hours.

Variations: substitute the peach slices for any other soft pureed fruit.

chocolate mousse (6 X 150mls servings)

use the dual whisk & folding tool

200g (7oz) dark chocolate (75% cocoa solids)
60mls (2 fl oz) warm water
3 large eggs (separated)
40g (1½ oz) caster sugar

- 1 Place the water in a large heatproof bowl sitting over a saucepan of simmering water. Break the chocolate into small pieces and place in the bowl to melt slowly with the warm water. Remove from the heat and stir to ensure smooth and glossy. Allow the chocolate to cool for 2-3 minutes and then stir in the egg yolks.

Dual Whisk

- 2 Place the egg whites in the bowl and use the dual whisk on max speed to whisk until soft peaks form (approx. 30 - 45 secs). Do not over whisk.

- 3 Whisk in the sugar, adding a third at a time. Whisk until the egg white mix looks glossy.

Folding tool

- 4 Add the folding tool into the bowl and pour the melted chocolate gently over the egg white mix. Use low speed and fold until the chocolate is incorporated (max 60 secs) . DO NOT overmix, any unprocessed mix should be gently folded in by hand.
- 5 Divide the mix between the serving glasses, cover with cling film and allow to chill in the fridge for at least 2 hours.

note

This mousse recipe uses raw eggs – ensure the eggs are fresh, in date and have been stored in the fridge. People with weak immunity or pregnant women should not eat raw eggs.

macaroons (approx. 20 large or 40 small)

use the dual whisk & folding tool

3 egg whites (approx. 115g/4oz)
120g (4½ oz) caster sugar
140g (5oz) ground almonds
120g (4½ oz) icing sugar
2.5ml (½ tsp) Vanilla extract

Dual Whisk

- 1 Place the egg whites in the bowl and use the dual whisk on max speed to whisk until soft peaks form (approx. 60 secs). Do not over whisk.
- 2 Add the caster sugar a third at a time and mix on max speed until mixture thick and glossy (approx. 30 seconds).

Folding tool

- 3 Remove the whisk and add the almonds, icing sugar and vanilla extract to the bowl. Fit the folding tool and use low speed to fold the mixture (approx 60seconds). DO NOT overmix, any unprocessed mix should be gently folded in by hand.
- 4 Line two baking trays with silicone paper and pipe out the mix.
- 5 Bake in a preheated oven at 140°C/275°F/Gas 1 for 20 minutes for the small macaroons and 45 minutes for the larger size. Allow to cool for 10 minutes before carefully removing from the silicone paper.

Variations:

Chocolate – add 30g/1oz cocoa powder to the ground almonds.

basic cake mix (creaming method)

use the dual whisk & folding tool

cake mix

200g (7oz) butter (softened)
200g (7oz) caster sugar
200g (7oz) medium eggs
200g (7oz) self raising flour (sieved)

Dual Whisk

- 1 Place the butter and sugar in the bowl and use the dual whisk on max speed to cream the butter and sugar together until light and fluffy (approx. 2 minutes).
- 2 Add the eggs, one at a time, mixing well after each addition.

Folding tool

- 3 Add the flour to the bowl and use the folding tool on low speed to mix in the flour.
- 4 Carefully spoon the mix into cases and bake in a preheated oven for 15- 20 minutes at 180°C/350°F/Gas mark 4).

white bread

use the dough tool

500g (1lb 2oz) strong white bread flour

5mls (1tsp) salt

15g (½oz) lard

15g (½oz) fresh yeast or 10mls (2tsp) dried yeast + 5mls (1tsp)

caster sugar.

300mls (1 1 fl oz) warm water, 100mls (3½ fl oz) boiling water to

200mls (7½ fl oz) cold water

- 1 **Dried yeast (the type that needs reconstituting):** Add the yeast and sugar to the warm water. Leave to stand for 5 - 10 minutes until frothy.

Fresh yeast: crumble into the flour

Other types of yeast: follow the manufacturer's instructions.

- 2 Fit the dough tool or knife blade and add the flour (with fresh yeast if used), salt and lard. Process for a few seconds to evenly distribute the ingredients.
- 3 Then with the motor running quickly pour the liquid in a steady stream down the feed tube until the mixture forms an elastic soft dough. This will take about 60 seconds.
- 4 Remove the dough, place in a bowl, cover with an oiled piece of clingfilm or a plastic bag, and leave in a warm place for 45 - 60 minutes or until doubled in size.
- 5 Re-knead by hand for 2-3 minutes. Re-kneading in the bowl is not recommended as it may cause the processor to become unstable. Shape into a loaf or rolls and place on greased baking trays and leave until double in size.
- 6 Then bake in a pre-heated oven at 230°C/450°F/Gas mark 8 for 20 - 25 minutes for the loaf or 10 - 15 minutes for bread rolls. When ready they should sound hollow when tapped on the base.



HEAD OFFICE: Kenwood Limited, 1-3 Kenwood Business Park, New Lane, Havant, Hampshire PO9 2NH

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