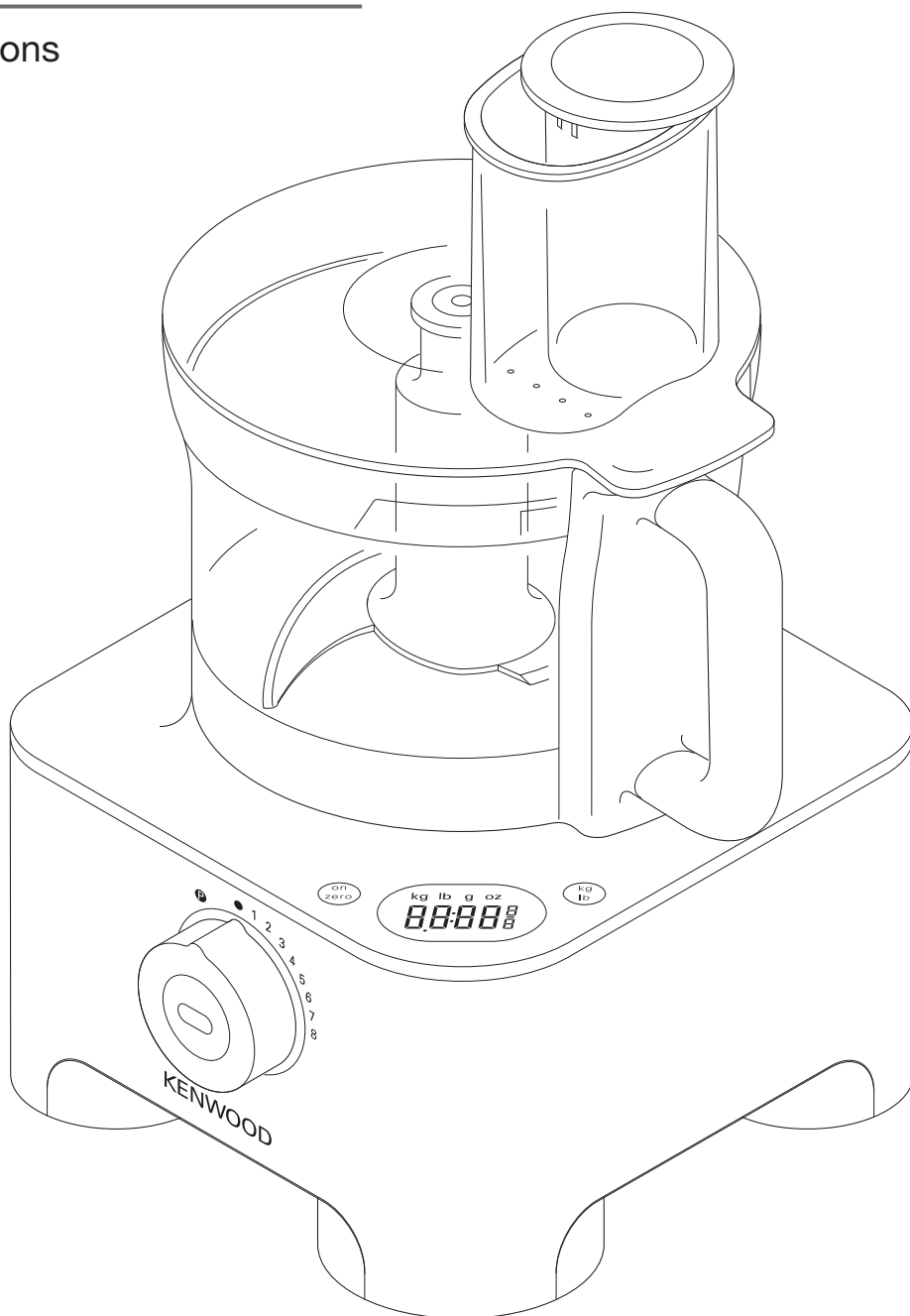
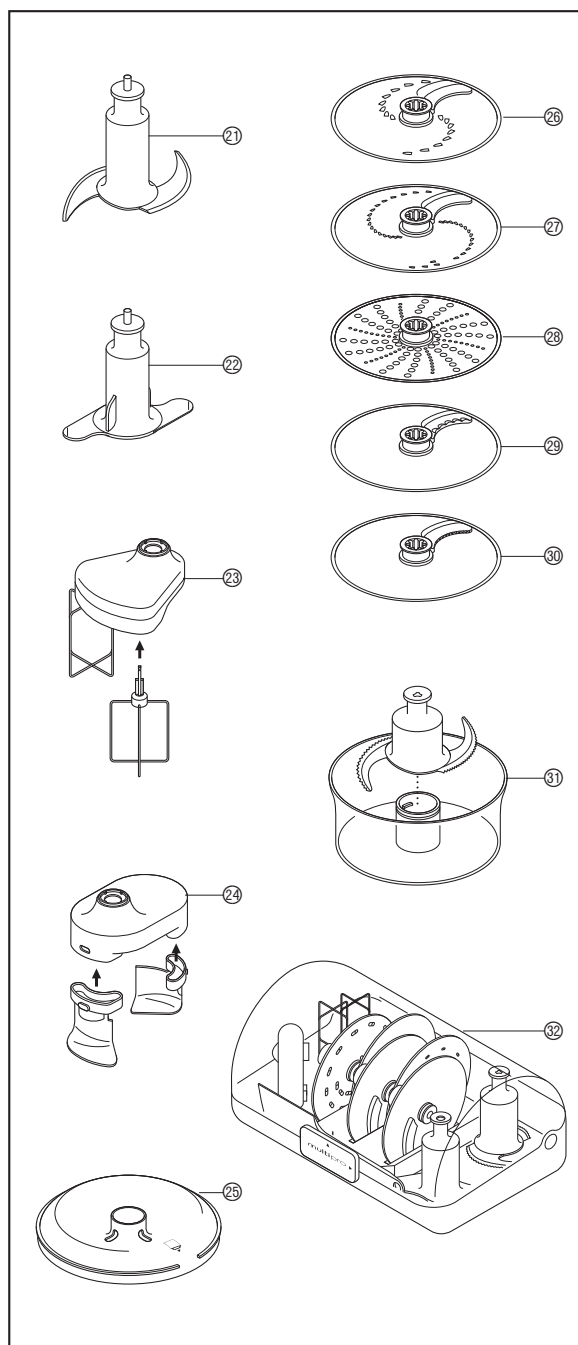
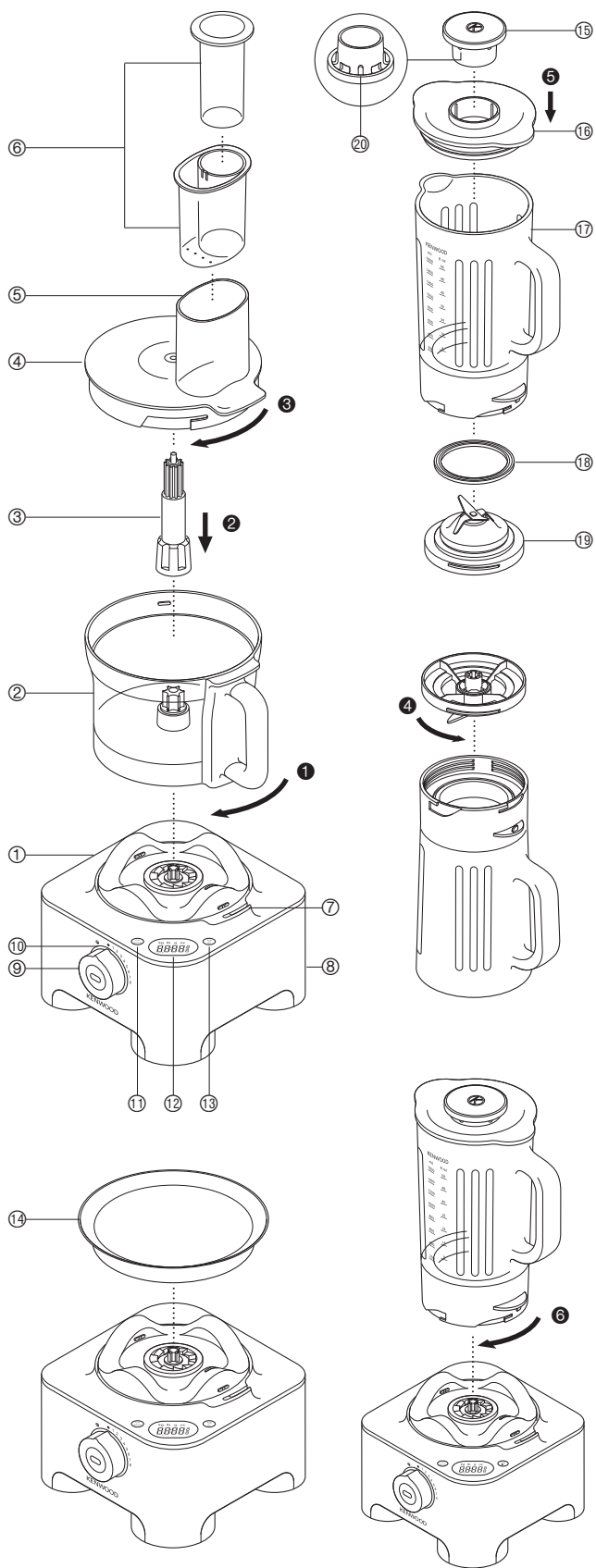


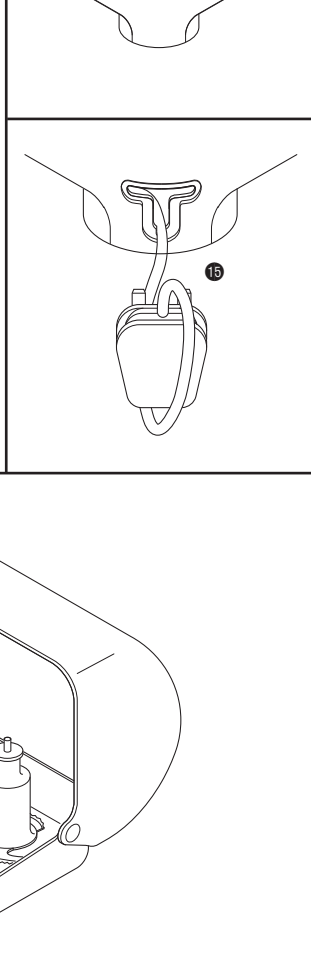
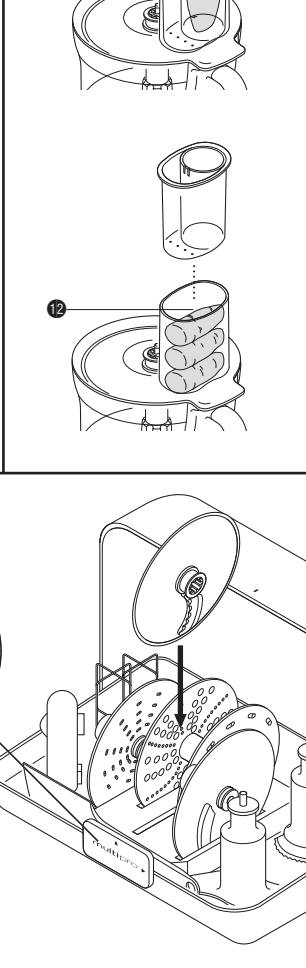
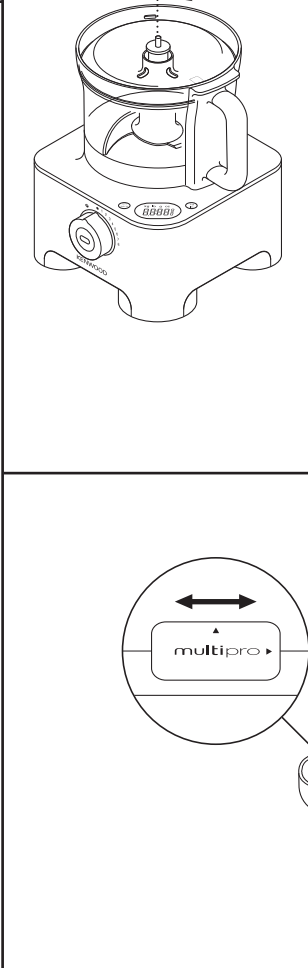
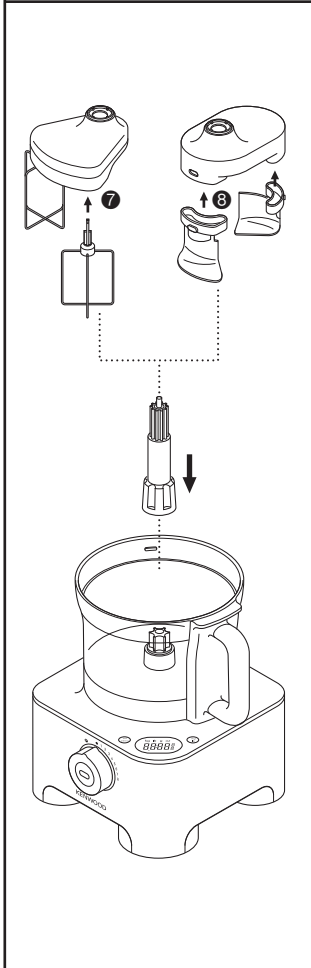
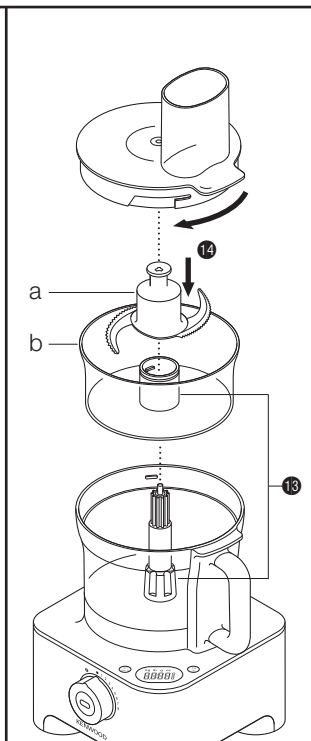
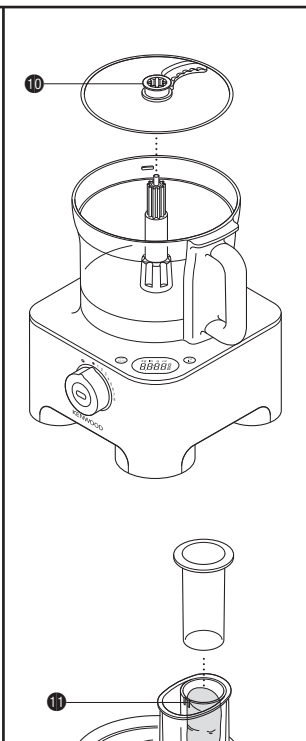
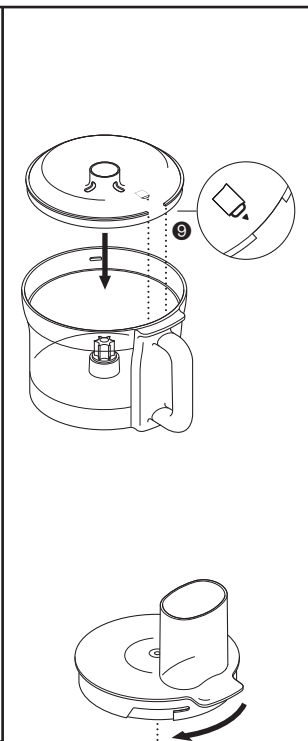
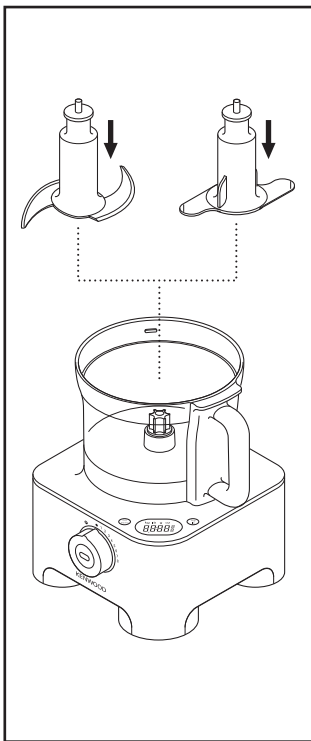
KENWOOD

FPM810 series

instructions







before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

safety

- 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 liquidiser 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 liquidiser or mini chopper/mill jar fitted.**
 - Before removing the lid from the bowl or liquidiser or mini chopper/mill from the power unit:-
 - switch off;
 - wait until the attachment/blades have completely stopped;
 - be careful not to unscrew the liquidiser goblet or mini chopper/mill from the blade assembly.
 - Liquids 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.
 - 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.
 - Misuse of your processor/liquidiser 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.

before plugging in

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

^a Important – UK only

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

^b 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.
- The appliance must be protected by a 13A approved (BS1362) fuse.

WARNING: THIS APPLIANCE MUST BE EARTHED.

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 cord storage (at back)
- ⑨ speed/pulse control
- ⑩ power on light

weighing function

- ⑪ on/zero button
- ⑫ display screen
- ⑬ kg/lb button
- ⑭ weighing tray

glass liquidiser

- 15 filler cap
- 16 lid
- 17 goblet
- 18 sealing ring
- 19 blade unit
- 20 filler cap vents

attachments

- 21 knife blade
- 22 dough tool
- 23 twin beater geared metal whisk
- 24 fold tool
- 25 maxi-blend canopy
- 26 thick slicing/coarse grating disc
- 27 thin slicing/fine grating disc
- 28 rasping/parmesan disc
- 29 crinkle cut disc
- 30 Julienne disc
- 31 mini bowl
- 32 attachment storage box

to use your food processor

- 1 Fit the bowl by aligning the ▽ on the bowl with the ▲ on the power unit, turn clockwise ① until it locks ⚙.
- 2 Fit an attachment over the bowl drive shaft.
Note: Detachable drive shaft ② should only be fitted when using the discs, citrus juicer or twin beater geared whisk.
 - Always fit the bowl and attachment onto the processor before adding ingredients.
- 3 Fit the lid ③ - ensuring the top of the drive shaft/tool locates into the centre of the lid.
 - **Do not use the lid to operate the processor, always use the on/off speed control.**
 - **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 side.**
- 4 Plug in. The Power On light will come on and flash until the bowl and lid are fitted correctly. Select one of the following options: -
Auto Button – the light will come on when the Auto Button is pressed and the optimum speed for the attachment will be automatically selected.
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 0 position or if using the Auto press the button and the light will go out.
 - **The Power On light will flash if either the lid or bowl are not fitted.**
 - **The Power On and Auto lights will flash if the Auto is selected but the interlocks are not engaged.**
 - **Do not use the lid to operate the processor, always use the on/off control.**
 - **The Auto button will not operate if a speed is selected on the speed control.**
 - **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.
- When adding almond essence or flavouring to mixtures avoid contact with the plastic as this may result in permanent marking.

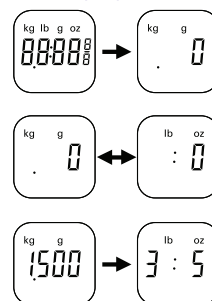
weighing function

Your food processor is fitted with a built in weighing function to allow ingredients to be weighed straight into the bowl or liquidiser goblet.

- The Maximum weighing capacity is 3Kg. This is the total weight of all the ingredients plus the weight of the bowl or goblet.

to use the weighing function

- 1 Always fit the bowl, detachable drive shaft and attachment or liquidiser goblet onto the power unit before adding ingredients.
- 2 Plug in – the display screen will remain blank.
- 3 Press the ON/ZERO button once and the display screen will light up.
- 4 Press the (kg/lb) button to select either grams or ounces. The display will default to kg/g when first switched on.
- The unit weighs in 2g increments and teaspoon/tablespoon measures are recommended for weighing small quantities.
- 5 Check the display shows '0', if not, zero by pressing the ON/ZERO button. Then weigh the required ingredients straight into the bowl or goblet. After the weight is displayed, press the ON/ZERO button and the display will return to '0'. Add the next ingredients and that weight will be displayed. Repeat until all ingredients are weighed.
- If the display is not zeroed and either the ingredients or the bowl/attachment/lid are removed the display will show [- - -] to represent a minus reading.
To zero press the ON/ZERO button once.
- 6 Add the lid and select a speed to operate the processor.
- During operation the display screen with freeze [- - -] until the speed control returned to the off position.
- After processing the last weight will be displayed on the screen when the speed control is returned to the off position. Note: The weight of the lid will be included if the display is not zeroed before switching on.
- The weight of any additional ingredients added down the feed tube whilst the processor is running will not be shown on the display screen.



14 weighing tray

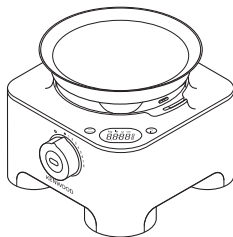
A removable weighing tray is supplied for weighing ingredients without the bowl or liquidiser. To use, place the tray on top of the power unit. Then follow steps 2 to 5 under 'to use the weighing function' To remove, just lift the tray off.

auto switch off

- The display screen will turn off automatically if the same weight reading is shown after 5 minutes.
- The display screen can be turned off manually by pressing and holding down the ON/ZERO button for a few seconds.

important

- Do not overload by exceeding the maximum weighing capacity of 3Kg. The display will show [0 - Ld] if the weighing function is overloaded.
- Do not subject the power unit to excessive force as this may damage the weighing sensor.
- Always place the processor on a dry flat surface prior to weighing.
- Do not move the power unit during operation of the weighing function.



to use your liquidiser

- 1 Fit the sealing ring 18 into the blade unit 19 - ensuring the seal is located correctly in the grooved area.

• Leaking will occur if the seal is damaged or incorrectly fitted.

- 2° Screw the goblet onto the blade assembly 17. Refer to the graphics on the underside of the blade unit as follows:

 - unlocked position

 - locked position

- 2° Hold the underside of the blade unit 17 and insert the blades into the goblet - turn anti-clockwise until it clicks 4. Refer to the graphics on the underside of the blade unit as follows:

 - unlocked position

 - locked position

The liquidiser will not work if incorrectly assembled.

- 3 Put your ingredients into the goblet.
- 4 Fit the lid to the goblet and push down to secure 5. Fit the filler cap.
- 5 Place the liquidiser onto the power unit, align the ▽ on the liquidiser with the ▲ on the power unit and turn clockwise 6 to lock ▼.

• The appliance will not operate if the liquidiser is incorrectly fitted to the interlock.

- 6 Select a speed (refer to the recommended speed chart) or use the pulse control.

safety

• Liquids 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 liquidiser with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never run the liquidiser empty.

- To ensure the long life of your liquidiser, do not run it for longer than 60 seconds or the mill longer than 30 seconds.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.

''' IMPORTANT: HOT BLENDING INSTRUCTIONS

To minimise the possibility of scalding when blending hot ingredients keep hands and other exposed skin away from the lid to prevent possible burns. The following precautions must be observed:

- **CAUTION: Blending very hot liquids may result in hot liquid and steam being forced suddenly past the lid or filler cap (X).**
- **We recommend that hot liquids are allowed to cool before blending.**
- **NEVER** exceed 1200ml / 5 cups capacity if processing hot liquids, such as soups (refer to the markings on the goblet).
- **ALWAYS** commence blending at a low speed and gradually increase the speed. **NEVER** blend hot liquids by using the Pulse setting.
- Liquids which tend to foam such as milk, should be limited to a maximum capacity of 1000ml/4 cups.
- Take care when handling the blender as the goblet and its contents will be very hot.
- Take particular care when removing the lid. The lid is designed to be a tight fit to prevent leakage. If necessary protect your hands with a cloth or oven gloves when handling.
- Ensure the goblet is securely attached to the base and when removing from the appliance, guide the base and ensure it is removed together with the goblet.
- Ensure that the lid and filler cap are securely in place before **every** blending operation.
- Always ensure that the vents in the filler cap are clear before **every** blending operation 20.
- When fitting the lid to the goblet always ensure that the lid and goblet rim are clean and dry to ensure a good seal and prevent spillage.

hints

- When making mayonnaise, put all the ingredients, except the oil, into the liquidiser. 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 liquidiser 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 liquidiser as a storage container. Keep it empty before and after use.
- Never blend more than 1.6 litres (2 pts 16 fl oz) - less for frothy liquids like milkshakes.

recommended speed chart

tool/attachment	function	recommended speed	processing time *	maximum capacities
Knife blade	One stage cake mix	8	15-20 secs	X.XKg/Xlb Xoz total weight
	Pastry - rubbing fat into flour	5 – 8	10 secs	X.XKg/Xlb Xoz total weight
	Adding water to combine pastry ingredients		10-20 secs	
	Chopping lean meat	Pulse – 8		XXXg/Xlb XXoz total weight
	Chopping vegetables	Pulse	5-10 secs	–
	Pureeing soft fruit, cooked fruit and vegetables	8		
	Sauces, dressing and batters	8		
Knife blade with maxi-blend canopy	Soups	Start at low speed and	30-60 secs	X.X litres/Xpts XXfl.oz
	Milkshakes	increase to maximum	15-30 secs	X.X litres/Xpts XXfl.oz
Twin beater geared metal whisk	Egg whites	8	60-90 secs	4 (150g)
	Egg & sugar for fatless sponges	8	4-5 min	
	Cream	8	30 secs	500 ml
Dough tool	Yeast mixes	8	60-90 secs	1Kg/ 2lb 4oz total wt
	White Bread Flour	8	60-90 secs	600g/1lb 6oz flour wt
	Wholemeal Bread Flour	8	60-90 secs	500g/1lb 6oz flour wt
Fold tool				
Discs - slicing/grating	Firm food items such as carrots, hard cheeses	5 – 8		
	Softer items such as cucumbers, tomatoes	1 – 5		
Rasping/Parmesan disc	Parmesan cheese, Potatoes for German potato dumplings	8		
Crinkle cut disc		8		
Julienne disc	Potatoes for French fries and ingredients for casseroles, salads and dips (eg carrots, apple and pear)	8		
Glass liquidiser	Cold liquids and drinks	8	15-30 secs	1.6 litres/XX pt X fl oz
	Stock based soups	8	30 secs	1.2 litres/XX pt X fl oz
	Soups using milk	8	30 secs	1 litres/XXpt X fl oz
	We recommend that hot liquids are allowed to cool before blending. However should you wish to process hot liquids please read the Hot Blending Safety instructions.			
Mini bowl	All processing	8	10-30 secs	XXXg/Xoz

* 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.

21 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, pate, dips, pureeing soups and to also make crumbs from biscuits and bread.

It can also be used for yeasted dough mixes if the dough tool is not supplied.

hints

- Cut food such as meat, bread, vegetables into cubes approximately 2cm/3/4in before processing.
- Biscuits should be broken into pieces and added down the feed tube whilst the machine is running.
- When making pastry use fat straight from the fridge cut into 2cm/3/4in.cubes.
- Take care not to over-process.

22 dough tool

Use for yeasted dough mixes.

- Place the dry ingredients in the bowl and add the liquid down the feed tube whilst the machine is running. Process until a smooth elastic ball of dough is formed this will take 60-90 secs.
- Re-knead by hand only. Re-kneading in the bowl is not recommended as it may cause the processor to become unstable.

23 twin beater geared whisk

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

Heavier mixtures such as fat and flour will damage it.

using the whisk

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
- 2 Push each beater securely into the drive head 7.
- 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 one-stage cakes or creaming fat and sugar as these mixes will damage it. Always use the knife blade for cake making.**

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.
- **Carefully fold in flour and sugar by hand using a metal spoon for fatless sponges.**

24 fold tool

Xxxxx xxx xxxxxx xxxxx. Xxxxx xxxx xxxxxx xxxxx 8.

25 maxi-blend canopy

When blending liquids, use the maxi-blend canopy with the knife blade. It allows you to increase the liquid processing capacity from (X) litre to (X) litres, prevents leaking and improves the chopping performance of the blade.

- 1 Fit the drive shaft and bowl onto the power unit.
- 2 Fit the knife blade.
- 3 Add ingredients to be processed.
- 4 Fit the canopy over the top of the blade ensuring it sits on the ledge inside the bowl 9. **Do not push down on the canopy, hold by the centre grip.**
- 5 Fit the lid and switch on.

slicing/grating discs

reversible slicing/grating discs - thick/coarse 26, thin/fine 27

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.

rasping disc 28

Grates Parmesan cheese and potatoes for German potato dumplings.

crinkle cut 29

julienne 30

safety

- **Never remove the lid until the cutting disc has completely stopped.**
- **Handle the cutting discs with care - they are extremely sharp**

to use the cutting discs

- 1 Fit the bowl onto the power unit, add the detachable drive shaft 2.
- 2 Holding by the centre grip, place the disc onto the drive shaft with the appropriate side uppermost 10.
- 3 Fit the lid.
- 4^a Put the food in the feed tube.
- 4^b 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 chipper disc, place ingredients horizontally.

- When slicing or grating: food placed upright 11 comes out shorter than food placed horizontally 12.
- Food placed upright comes out shorter than food placed horizontal.
- There will always be a small amount of waste on the disc or in the bowl after processing.

31 mini processor bowl

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.

- ① mini processor knife blade
- ② mini processor bowl

to use the mini processor bowl

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
- 2 Fit the mini processor bowl - ensuring the ribs on the inside of the mini bowl chimney align with the slots in the main bowl chimney 18.
- 3 Place the knife blade over the drive shaft 19.
- 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.

32 attachment storage box

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

- 1 Fit the whisk, knife blade, dough tool and discs into the storage box when not in use 19.
- 2 The storage box is fitted with a safety lock 20 - close the lid and slide the latch to the left to lock 21. To open slide the latch to the right 22.

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 15.

liquidiser

- 1 Empty the goblet, unscrew the liquidiser blade unit by turning to the unlock position 6 to release.
- 2 Wash the goblet by hand.
- 3 Remove and wash the seals.
- 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.

twin beater geared 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.**

all other parts

- Wash by hand, then dry.
- ^a Alternatively they can be washed on the top rack of your dishwasher. A short low temperature programme is recommended.
- ^b 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, lid, pusher	✓
knife blades, dough tool	✓
detachable drive shaft	✓
discs	✓
whisk beaters/fold tool beaters Do not immerse the drive head in water	✓
fold tool	
liquidiser glass goblet, lid, filler cap	✗
blade unit and seal for liquidiser	✓
spatula	✓

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 FPM810) and date code (5 digit code ie 12D15) 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.

- 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.

troubleshooting guide		
Problem	Cause	Solution
The processor will not operate.	<p>No Power. No power/indicator light not lit.</p> <p>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> <p>If none of the above check the fuse/circuit breaker in your home.</p>
Liquidiser will not operate	<p>Liquidiser not locked on correctly.</p> <p>Liquidiser not assembled correctly.</p>	<p>The liquidiser will not operate if fitted incorrectly to the template.</p> <p>Check blade unit is fully tightened into the goblet.</p>
Processor stops or slows during processing	<p>Overload protection operated. 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>
<p>Weighing function</p> <p>Display screen freezes on [- - -]</p> <p>Weight changed on display screen</p>	<p>Quantity weighed too small.</p> <p>Power unit moved during operation.</p>	<p>Use teaspoon and tablespoon measures for very small quantities.</p> <p>Do not move unit during use.</p> <p>Zero the display before weighing next ingredients.</p>
Power On light flashing	<p>Normal operation</p> <p>The light will flash if the bowl, lid, liquidiser or mill are not fitted to the power unit or not locked in place correctly.</p>	Check interlocks are engaged correctly.
Auto and Power On light flashing	<p>Normal operation</p> <p>The light will flash if the Auto selected but interlocks not engaged.</p>	Check interlocks are engaged correctly or press the Auto button to switch off the Auto function.
<p>Liquidiser leaking from blade assembly base.</p> <p>Liquidiser/mill leaking from blade assembly base.</p>	<p>Seal missing</p> <p>Seal incorrectly fitted</p> <p>Seal damaged.</p>	Check seal is fitted correctly and not damaged. To obtain a replacement seal see “service & customer care”
Poor performance of tools/attachments	Refer to hints in relevant “using the attachment” section. Check attachments are assembled correctly.	

recipes

carrot and coriander soup

25g (1oz) butter
1 onion chopped
1 clove garlic crushed
700g carrot cut into 1 cm cubes
cold chicken stock
10-15ml (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 liquidiser, add the onion and garlic. Add sufficient stock to reach the 1.5L 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

300g (12oz) plain flour
150g (6oz) mixture of lard and margarine cut into small pieces
2.5 mls ($\frac{1}{2}$ 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

4 egg whites
200g (8oz) caster sugar

- 1 Whisk the egg whites at high speed until stiff.
- 2 Add half the sugar and continue to whisk until the mixture is glossy.
- 3 Remove the whisk and carefully fold in the remaining sugar with a metal spoon.
- 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 $\frac{1}{4}$ for about 4 - 5 hours until firm and crisp. If they start to brown, leave the door slightly ajar.

lasagne

300g (12oz) braising steak, cubed.
400g can of tomatoes
30mls (2tbsp) tomato puree
1 onion
5mls (1tsp) basil
100g (4oz) lasagne
200g (8oz) mozzarella cheese
15mls (1tbsp) oil
salt and pepper

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

victoria sandwich

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 ($\frac{1}{2}$ pt) 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.

white bread

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 (11 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

kenwoodworld.com

KENWOOD

CREATE MORE