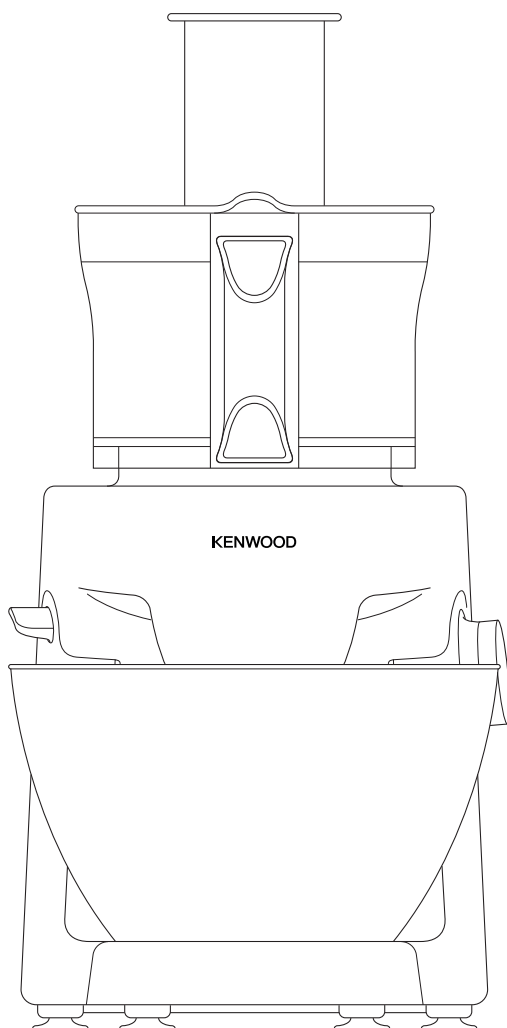


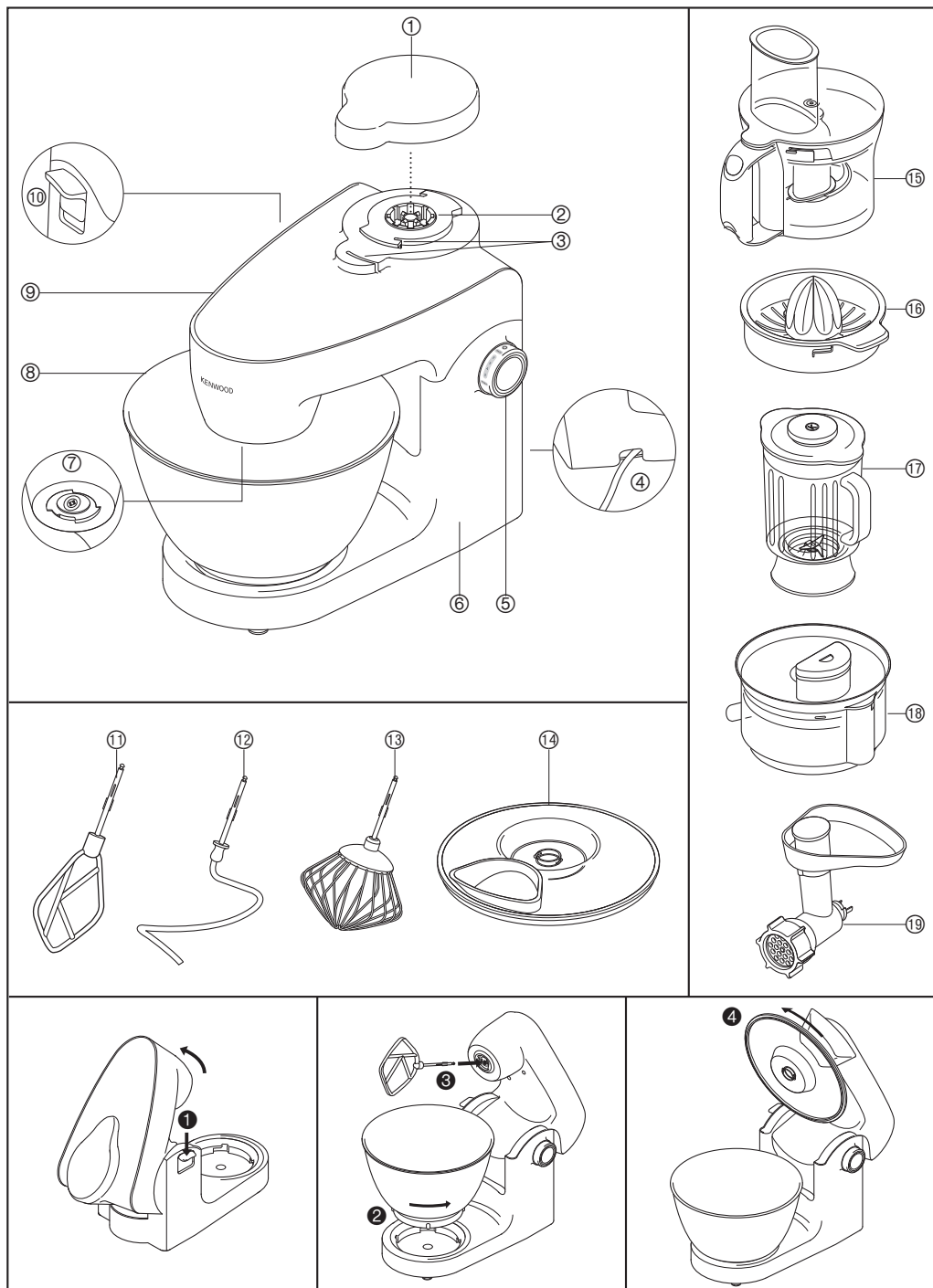
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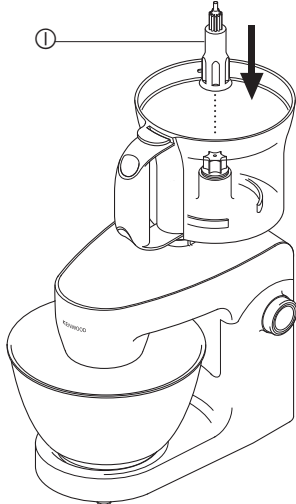
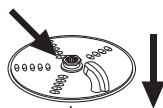
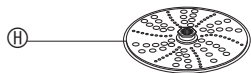
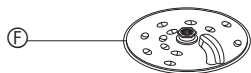
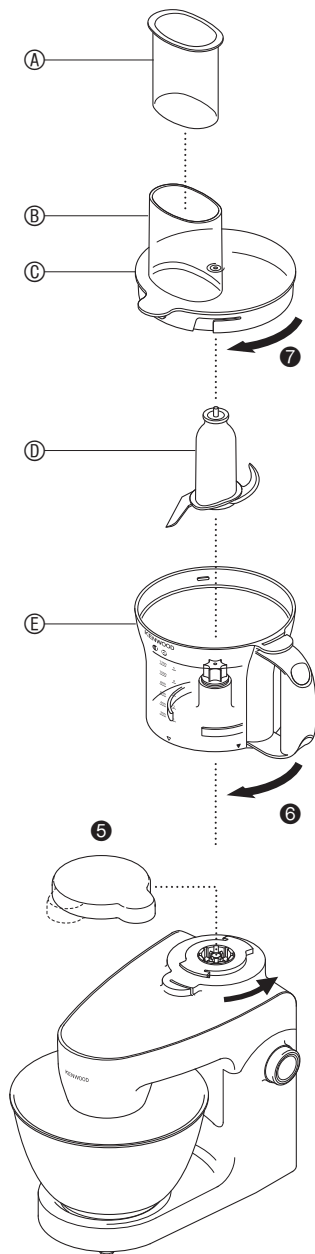
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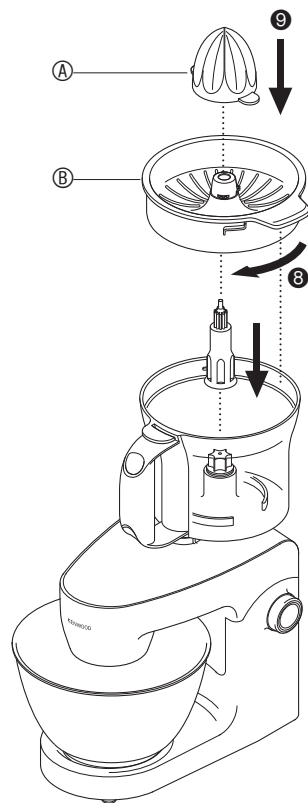




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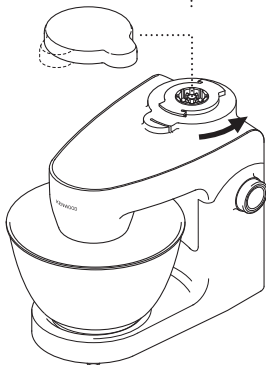
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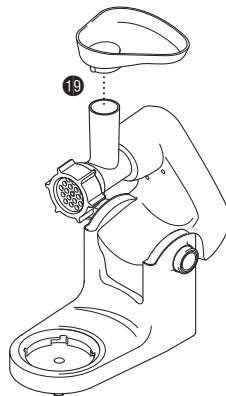
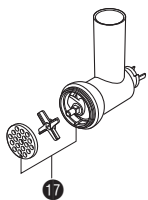
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## safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Switch off and unplug:
  - before fitting or removing parts;
  - when not in use;
  - before cleaning.
- Turn the speed control to 'O' (OFF) position and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never leave the Kitchen Machine unattended when it is operating.
- Never use a damaged appliance. Get it checked or repaired: see 'service and customer care' section.
- Never let the cord hang down where a child could grab it.
- Never let the power unit, cord or plug get wet.
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the quantities stated in the maximum capacity chart.
- Take care when lifting this appliance. Ensure the head is correctly latched in the down position and that the bowl, tools, outlet cover and cord are secure before lifting.
- Ensure the cord is fully unwound from the cord storage compartment ④ before using the Kitchen Machine.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not move or raise the mixer head with an attachment fitted as the Kitchen Machine could become unstable.
- Do not operate your appliance near the edge of a work surface.

- 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.
- Misuse of your appliance can result in injury.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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.
- The maximum rating is based on the attachment that draws the greatest load. Other attachments may draw less power.
- **Attachments will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**

### **Food Processor attachment**

- The food processor knife blade and discs are extremely sharp, handle with care. **Always hold by the finger grip 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 food processor bowl whilst connected to the power supply.
- Never use your fingers to push food down the feed tube. Always use the pusher supplied.
- Before removing the lid from the food processor bowl:
  - switch off;
  - wait until the attachment/blades have completely stopped.
- **Never remove the food processor lid until the knife blades/cutting discs have completely stopped.**
- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before processing in the attachment.

- Do not use the lid to operate the food processor, always use the speed/pulse control.

### **Blender attachments**

- Keep hands and utensils out of the blender goblet whilst connected to the power supply.
- **Never fit the blade unit to the power unit without the blender goblet fitted.**
- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before processing or blending in the attachment.
- Only operate the blender with the lid in place.
- Only use the blender goblet with the blade assembly supplied.
- Never run the blender empty.
- To ensure the long life of your blender, never run for longer than 60 seconds. Switch off as soon as you have achieved the right consistency.
- The processing of spices is not recommended as they may damage the plastic parts.
- Smoothie recipes – never blend frozen ingredients that have formed a solid mass during freezing; break it up before adding to the goblet.

### **Food Mincer attachment**

- Always ensure bones and rind etc. are removed from the meat before mincing.
- When mincing nuts only feed a few down at a time and allow the scroll to pick them up before adding any more.
- Always use the pusher supplied. Never put your fingers or utensils in the feed tube.
- Warning – the cutting blade is sharp, handle with care both in use and when cleaning.
- Ensure the attachment is secured in position before switching on.

## Juice Extractor attachment

- **Do not use the juicer if the filter is damaged.**
- The cutting blades on the base of the filter are very sharp, take care when handling and cleaning the filter.
- Do not use the lid to operate the juicer, always use the speed/pulse control.
- Should excessive vibration occur when using this attachment, either adjust the speed or stop the machine, unplug and clear any pulp from the drum (the juicer vibrates if the pulp becomes unevenly distributed).

### 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

- Wash the parts: see 'care and cleaning'.

### key

- ① outlet cover
- ② dual drive outlet (medium and high speed)
- ③ interlocks
- ④ cord storage compartment
- ⑤ speed/pulse control
- ⑥ power unit
- ⑦ bowl tool socket
- ⑧ bowl
- ⑨ mixer head
- ⑩ head release lever
- ⑪ K-beater
- ⑫ spiral dough hook
- ⑬ whisk
- ⑭ splashguard

### attachments

- ⑮ food processor
- ⑯ citrus juicer
- ⑰ glass blender
- ⑱ juice extractor
- ⑲ food mincer

Refer to the recommended speed chart for each attachment.



## the mixing tools and some of their uses

### **K-beater**

- For making cakes, biscuits, pastry, icing, fillings, éclairs and mashed potato.

### **whisk**

- For eggs, cream, batters, fatless sponges, meringues, cheesecakes, mousses, soufflés. Do not use the whisk for heavy mixtures (eg creaming fat and sugar) - you could damage it.

### **spiral dough hook**

- For yeast mixtures.

## to use your bowl tools

- 1 Press the head release lever down ❶ and raise the mixer head until it locks into position.
- 2 Fit the bowl into the base and turn anti-clockwise to lock into position ❷.
- 3 Select a tool and push into the tool socket until it clicks ❸.
- 4 Press the head release lever down and lower the mixer head until it locks into position.
- 5 Plug into the power supply. To switch on, turn the speed switch to the desired setting. To switch off turn to 'O' (OFF) position.

**If the mixer head is in the raised position or the outlet cover is not fitted, the Power On light will flash and the machine will not operate.**

- Switch to pulse Ⓟ for short bursts.
- 6 Unplug from the power supply.
  - 7 Raise the mixer head and whilst holding it steady, pull the tool from the tool socket.

### **important**

- If the mixer head is raised during operation, the machine will stop working straight away. To re-start, lower the mixer head, turn the speed switch to the 'O' (OFF) position, wait a few seconds and then re-select the speed. The machine should resume operating straight away.
- If for any reason power is interrupted and the machine stops working, turn the speed switch to the 'O' (OFF) position, wait a few seconds and then re-select the speed. It should resume operating straight away.
- **The machine will not operate unless the outlet cover is correctly fitted.**
- If you hear the machine labouring either switch off and remove some of the mixture or increase the speed.

- Always remove attachments fitted to the dual drive outlet before raising the mixer head.
- **Ensure that no bowl tools are fitted or stored in the bowl when using the dual drive outlet.**

### **hints**

- Switch off and scrape the bowl with a spatula when necessary.
- Eggs at room temperature are best for whisking.
- Before whisking egg whites, make sure there is no grease or egg yolk on the whisk or bowl.
- Use cold ingredients for pastry unless your recipe states otherwise.
- When creaming fat and sugar for cake mixes, always use the fat at room temperature or soften it first.
- Your machine has been fitted with a 'soft start' feature to minimise spillage. However if the machine is switched on with a heavy mixture in the bowl such as bread dough, you may notice that it takes a few seconds to reach the selected speed.

## points for bread making

### **important**

- Never exceed the maximum capacities stated - you will overload the machine.
- **Some movement of the mixer head is normal when mixing heavy loads such as bread dough.**
- The ingredients mix best if you put the liquid in first.
- At intervals stop the machine and scrape the mixture off the dough hook.
- Different batches of flour vary considerably in the quantities of liquid required and the stickiness of the dough can have a marked effect on the load imposed on the machine. You are advised to keep the machine under observation whilst the dough is being mixed; the operation should take no longer than 6-8 minutes.

## to fit and use the splashguard

- 1 Fit the bowl into the base and add the ingredients.
  - 2 Fit the splashguard by aligning the tabs with the bowl tool socket ❷ and rotate anti-clockwise to lock into position ❹.
  - 3 Fit the tool then lower the mixer head.
  - 4 To remove the splashguard reverse the above procedure.
- During mixing, ingredients can be added directly to the bowl via the chute.

## electronic speed sensor control

Your mixer is fitted with an electronic speed sensor control that is designed to maintain the speed under different load conditions, such as when kneading bread dough or when eggs are added to a cake mix. You may therefore hear some variation in speed during the operation as the mixer adjusts to the load and speed selected - this is normal.

### 15 food processor

- A pusher
- B feed tube
- C lid
- D knife blade
- E bowl with drive shaft
- F thick slicing/grating disc
- G thin slicing/grating disc
- H extra fine grating disc
- I detachable drive shaft

## to use your food processor

- 1 Remove the outlet cover by turning it anti-clockwise and lifting off 5.
- 2 Fit the bowl E over the outlet with the handle to the right hand side and turn clockwise until it locks into position 6.
- 3 Add the knife blade or detachable drive shaft with the desired attachment.

**Note: The detachable drive shaft I should only be fitted when using the discs and citrus juicer.**

- Always fit the bowl and attachment onto the processor before adding ingredients.
- 4 Fit the lid 7 – ensuring the top of the knife blade/drive shaft locates into the centre of the lid.
- **Do not use the lid to operate the processor, always use the speed/pulse control.**
- 5 Plug in, switch on and select a speed (refer to the recommended speed chart).
- **The processor will not operate if the bowl or lid are not fitted correctly into the interlocks. Check that the feed tube and bowl handle are situated to the front.**
- Use the pulse P for short bursts. The pulse will operate for as long as the control is held in position.
- 6 Reverse the above procedure to remove the lid, attachments and bowl.
- **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.
- **Do not process hot ingredients.**

## knife blade D

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 machine is running.
- When making pastry, use fat straight from the fridge cut into 2cm/ ¾in cubes.
- Take care not to over-process.
- **Do not use the knife blade to mix heavy loads such as bread dough.**
- Do not use the knife blade to chop ice cubes or other hard foods, such as spices, they may damage the attachment.

## slicing/grating discs

to use the discs

### reversible slicing/grating discs – thick F, thin G

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

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

### extra fine grating disc H

Grates Parmesan cheese and potatoes for German potato dumplings.

## to use the cutting discs

- 1 Fit the bowl on the power unit, add the detachable drive shaft.
- 2 Hold by the centre grip, place the disc onto the drive shaft with the appropriate side uppermost.
- 3 Fit the lid.
- 4 Put the food in the feed tube.
- 5 Switch on, then push down evenly with the pusher – never put your fingers in the feed tube.

### hints

- Use fresh ingredients.
- Do not cut food too small. Fill the width of the feed tube fairly full. This prevents the food from slipping sideways during processing.
- Food placed upright comes out shorter than food placed horizontally.
- There will always be a small amount of waste on the disc or in the bowl after processing.

## ⑩ citrus juicer

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

- Ⓐ cone
- Ⓑ 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 ⑧.
  - 3 Place the cone over the drive shaft turning until it drops all the way down ⑨.
  - 4 Cut the fruit in half. Then switch on the 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.

## ⑪ glass blender

- Ⓐ filler cap
- Ⓑ lid
- Ⓒ goblet
- Ⓓ sealing ring
- Ⓔ blade unit

## to use your glass blender

- 1 Fit the sealing ring ⑨ into the blade unit ⑪ - 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 ⑩. Refer to the graphics on the underside of the blade unit as follows:

 - unlocked position

 - locked position

- **The blender will not operate if incorrectly assembled.**

- 3 Put your ingredients into the goblet.
- 4 Fit the lid to the goblet and push down to secure ⑩. Fit the filler cap.
- 5 Remove the dual drive outlet cover by turning it anti-clockwise and lifting off.
- 6 Place the blender onto the power unit, and turn clockwise ⑫ until it clicks into position.

- **The appliance will not operate if the blender is incorrectly fitted to the interlock.**

- 7 Select a speed (refer to recommended speed chart) or use pulse Ⓟ for short bursts.

### 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.
- Do not use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 1.2 litres (42 fl oz) – less for frothy liquids like milkshakes.

## ⑱ juice extractor

Use the juice extractor for making juice from firm fruit and vegetables.

- Ⓐ pusher
- Ⓑ juicer lid
- Ⓒ pulp remover
- Ⓓ filter drum
- Ⓔ juicer bowl
- Ⓕ spout

### to use your juice extractor

- 1 Fit the juicer bowl Ⓔ over the dual drive outlet with the spout Ⓕ to the left hand side and turn clockwise until it locks ⑬.
- 2 Place the pulp remover Ⓒ into the filter drum Ⓓ – ensuring the tabs locate with the slots in the bottom of the drum ⑭.
- 3 Fit the filter drum ⑮.
- 4 Place the juicer lid Ⓑ onto the bowl and turn until it locks ⑯. **Your juicer will not operate if the bowl or lid are not fitted correctly into the interlock.**
- 5 Place a suitable container under the juice outlet.
- 6 Cut the food to fit the feed tube.
- 7 Switch to maximum speed, then place the food into the feed tube. 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 juicer run for a further 30 seconds to extract all the juice from the filter drum.

#### important

- If the juicer starts to vibrate, switch off and empty the pulp from the filter. (The juicer vibrates if the pulp becomes unevenly distributed).
- Maximum capacity that can be processed at one time is 800g of fruit or vegetables.
- Some very hard foods may make your attachment slow down or stop. If this happens switch off and unblock the filter.

- Switch off and empty the pulp and juice containers regularly during use.

#### hints

- Insert soft food slowly to get the most juice.
- Vitamins disappear - the sooner you drink your juice, the more vitamins you will get.
- If you need to store the juice for a few hours put it in the fridge. It will keep better if you add a few drops of lemon juice.
- Do not drink more than three 230mls (8 fl.oz.) glasses of juice a day unless you are used to it.
- Dilute juice for children with an equal amount of water.
- Juice from dark green (broccoli, spinach etc) or dark red (beetroot, red cabbage etc) vegetables is extremely strong, so always dilute it.
- Fruit juice is high in Fructose (fruit sugar), so people with diabetes or low blood sugar should avoid drinking too much.

## ⑲ food mincer

Use the food mincer to process meat, poultry and fish.

- Ⓐ spanner
- Ⓑ ring nut
- Ⓒ screens: medium and coarse
- Ⓓ cutter
- Ⓔ scroll
- Ⓕ body
- Ⓖ feed tube
- Ⓗ tray
- ① pusher

### to assemble

- 1 Fit the scroll Ⓔ inside the food mincer body Ⓕ.
- 2 Fit the cutter Ⓓ – cutting side outermost. Ensure it is seated properly, otherwise you could damage your food mincer.
- 3 Fit a screen Ⓒ. Put the notch over the locating tab ⑰.
- 4 Loosely fit the ring nut Ⓑ.

### to use your food mincer

- 1 Raise the mixer head.
- 2 With the food mincer in the position shown, align the drive tabs on the end of the scroll with the corresponding slots in the drive outlet ⑱.
- 3 Push the food mincer into the outlet and turn anti-clockwise until it locks into place.

- 4 Hold the feed tube in place and tighten the ring nut by hand.
  - 5 Fit the tray **10**.
  - 6 **Thaw frozen food thoroughly before mincing.** Cut meat into 2.5cm (1") –wide strips.
  - 7 Switch to maximum speed. Using the pusher, gently push the food through one piece at a time.  
**Do not push hard** – you could damage your food mincer.
- important**
- Never operate the food mincer attachment for longer than 10 minutes as this could damage your mixer.
  - **The food mincer attachment will not operate unless the dual speed outlet cover is fitted.**
- 8 Once all the food has been minced, switch off and unplug.
  - 9 Remove the food mincer. Use the spanner **A** to remove the ring nut if it is too tight.

## care and cleaning

- Always switch off and unplug before cleaning.
  - Dismantle attachments fully before cleaning.
- power unit**
- Wipe with a damp cloth, then dry.
  - Never use abrasives or immerse in water.
  - Store excess cord in the storage compartment **4** at the back of the machine.
  - Ensure the feet on the base of the mixer are kept clean.

### **bowl, tools, splashguard**

- Wash by hand, then dry thoroughly.
- Never use a wire brush, steel wool or bleach to clean your stainless steel bowl. Use vinegar to remove limescale.
- Keep away from heat (cooker tops, ovens, microwaves).

### **food processor**

- **Handle the blades and 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.

### **citrus juicer**

- Wash by hand, then dry thoroughly.

### **blender**

- 1 Empty the goblet before unscrewing it from the blade unit.
- 2 Wash the goblet by hand.
- 3 Remove and wash the seal.
- 4 Do not touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. **Do not immerse the blade unit in water.**
- 5 Leave to dry upside down.

### **juice extractor**

- For easier cleaning always wash the parts immediately after use.
- Some foods, e.g. carrot, will discolour the plastic. Rubbing with a cloth dipped in vegetable oil helps remove discolouring.
- Clean the filter using a soft brush.
- **Check the filter regularly for signs of damage. Do not use if the filter is damaged. Refer to “service and customer care”.**

### **food mincer**

- Wash all parts in hot soapy water, then dry thoroughly. Do not wash any part in the dishwasher. Never use a soda solution.
- Wipe the screens with vegetable oil, then wrap in greaseproof paper to prevent discolouring/rusting.

### all other parts

- Wash by hand, then dry.
- Alternatively, refer to dishwasher chart for parts that 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
<b>Mixer</b>	
Bowl	✓
Whisk, beater and dough hook	✓
Splashguard	✓
Outlet cover	x
<b>Food Processor</b>	
Main bowl, lid and pusher	✓
Knife blade	✓
Detachable drive shaft	✓
Discs	✓
<b>Citrus juicer</b>	
Cone, sieve	✓
<b>Blender</b>	
Goblet, lid and filler cap	✓
Blade unit and seal	x
<b>Juice extractor</b>	
Bowl, pusher, lid, filter drum and pulp remover	✓
<b>Food mincer</b>	
Ring nut, screens, cutter, scroll and body	x
Tray and pusher	✓

## 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 experience any problems with the operation of the Kitchen Machine or attachments, before calling for assistance refer to the troubleshooting guide.**

### UK

If you need help with:

- using your appliance
- servicing or repairs

☎ call Kenwood Customer Care on **023 9239 2333**.

**Have your model number (i.e. KHH30) and date code (5 digit code i.e. 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 bought 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 machine goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:
- you have not misused, neglected or damaged it;
- it has not been modified;
- 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.

## recommended speed chart and maximum capacities

These are a guide only and will vary depending upon the quantity of mix in the bowl and the ingredients being mixed.

<b>tool/ attachment</b>	<b>recipe type</b>	<b>speed</b>	<b>time</b>	<b>maximum capacities</b>
<b>Kitchen machine</b>				
Whisk	Egg whites	Min to Max	2 mins	2-8 (70g-280g/2oz-10oz)
	Cream	Min to Max	1½ mins	125ml/4½ fl oz 600ml/21 fl oz
Beater	All in one cake mixes	Min to Max	1½ mins	1,6kg /3lb 8oz total weight 8 egg mix
	Fruit cake - creaming fat and sugar Folding in flour, fruit, etc.	Min to Max Min	4 mins Up to 1 min	1.8kg/4lb total weight 6 egg mix
	Rubbing fat into flour	Min to Speed 2	5 mins	450g/1lb flour
	Adding water to combine pastry ingredients	Min	30 secs	
Dough hook	Bread dough (stiff yeasted)	Min to Speed 2	4 mins	500g/1lb 2oz flour weight 800g/1lb 12oz total weight
<b>Food processor</b>				
Knife blade	All in one cake mixes	Max	15 secs	600g/1lb 5oz total weight 3 egg mix
	Rubbing fat into flour Adding water to combine pastry ingredients	Max Max	Up to 1 min 10 secs	340g/12oz flour weight
	Chopping/pureeing/pâtés	Max	Up to 30 secs	400g/14oz chopping lean meat total weight
Discs – slicing/grating	Firm food items such as carrots, hard cheeses	Max	–	Do not exceed maximum capacity marked on the bowl.
	Softer items such as cucumbers, tomatoes	Speed 3	–	
Extra fine grating disc	Parmesan cheese, potato for German potato dumplings	Max	–	
<b>Citrus juicer</b>	Citrus fruits	Speed 2	–	
<b>Blender</b>	All processing	Max	Up to 1 min	1.2 litres/42 fl oz
<b>Centrifugal juicer</b>	Hard fruits and vegetables e.g. carrots and apples	Max	–	800g/1lb 12oz
	Soft fruits and vegetables e.g. tomatoes and grapes	Max	–	500g/1lb 2oz
<b>Food mincer</b>	Meat, poultry, fish cut into 2.5cm (1") –wide strips	Max	-	-

\*Egg sizes used = medium sized (Weight 53-63g)

## troubleshooting guide

<b>Problem</b>	<b>Cause</b>	<b>Solution</b>
The machine will not operate when using mixing tools.	<p>No power/indicator light not lit.</p> <p>Mixer head not locked down correctly.</p> <p>Outlet cover not fitted correctly.</p> <p>Mixer head has been lifted during operation and lowered again without resetting the speed control to 'O' (OFF) position.</p>	<p>Check machine is plugged in.</p> <p>Check that the mixer head is locked down correctly.</p> <p>Check that the outlet cover is located correctly.</p> <p><b>The machine will not work if the outlet cover is fitted incorrectly.</b></p> <p>Check that the speed control is reset to 'O' (OFF) position.</p>
Machine stops during operation.	<p>Machine overloaded/maximum capacities exceeded.</p> <p>Mixer head or outlet cover has unlocked.</p>	<p>Switch off, unplug and allow the machine to cool down for 30 minutes.</p> <p>Check maximum capacities in the recommended speed chart.</p> <p>Check that the mixer head and outlet cover are located correctly.</p>
Dual drive attachment will not operate.	<p>Dual drive attachment is not locked on correctly.</p> <p>Food processor/juice extractor lid or citrus juicer sieve located incorrectly.</p>	<p>Check the dual drive attachment is located correctly.</p> <p>Check that the attachment is fitted correctly.</p>
Food mincer attachment will not operate.	<p>Attachment is not locked on correctly.</p> <p>Outlet cover is not fitted correctly.</p>	<p>Check the attachment is located correctly.</p> <p>Check that the outlet cover is located correctly.</p>
Movement on the work surface.	<p>Feet on the underside of the machine are dirty or wet.</p>	<p>Regularly check the feet are clean and dry.</p>
Poor performance of tools/attachments.	<p>Refer to hints in relevant "using the attachment" section. Check attachments are assembled correctly.</p>	



troubleshooting guide

Problem	Cause	Solution
Power On light flashing rapidly.	Normal operation. The light will flash if one or more of the interlocks are not engaged correctly.	If using an attachment, check that it is locked into place correctly. Check the mixer head is fully in the lowered position, unless using the meat grinder attachment. Check the speed control is in the 'O' (OFF) position.
Power On light flashing slowly.	Standby mode operating. If the kitchen machine is left plugged in for over 30 minutes without being used, it will go into Standby mode to reduce energy consumption. The light will change to being constantly lit when ready to use.	The kitchen machine will return to normal operation when the speed control is turned to a speed and then turned back to the 'O' (OFF) position.
If none of the above solve the problem see "service and customer care".		





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