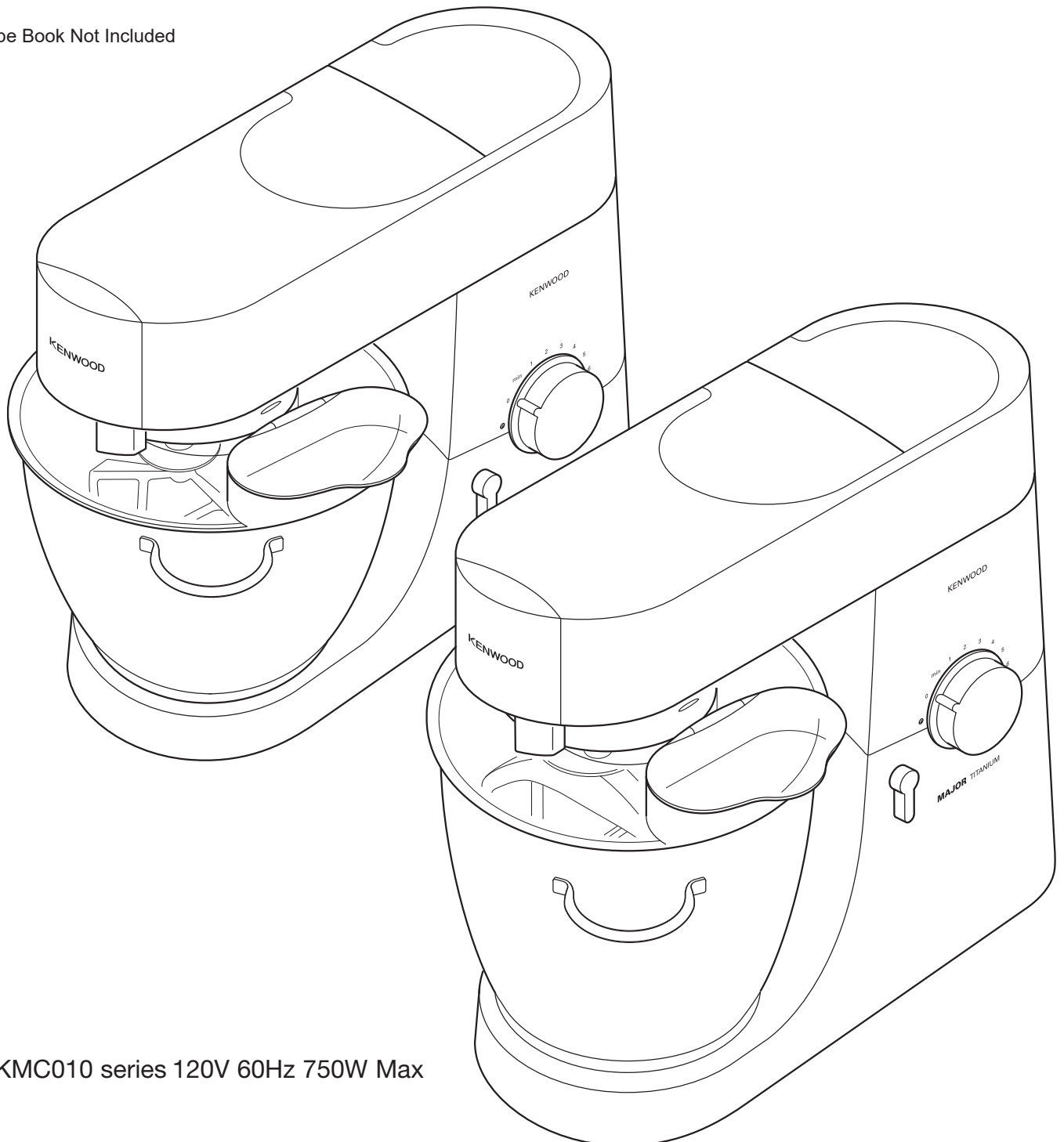


KENWOOD

KMC010-KMM020 series

instructions

Recipe Book Not Included



KMC010 series 120V 60Hz 750W Max

IMPORTANT SAFEGUARDS

More specific safeguards are located before the operating instructions of each attachment. When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock and/or personal injury including the following:

- **READ ALL INSTRUCTIONS.**

- To protect against risk of electrical shock do not immerse cord, plugs or power unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before putting on or taking off parts and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use more than one attachment at a time.
- Never place blade assembly on base unless assembled to jar/goblet.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Never leave your Food Preparation Machine unattended while it is operating.
- Remove beaters from mixer before washing.
- To disconnect, turn control to 'OFF' (O), then remove plug from wall socket.
- Keep body parts, jewellery and loose clothing away from moving parts and fitted attachments.
- Never put your fingers etc., into the hinge mechanism.
- Never exceed the maximum capacities listed in the instruction book.
- When using an attachment, read the safety and usage instructions that come with it.
- Take care when lifting this appliance as it is heavy. Ensure the head is locked and that the bowl, tools, outlet covers and cord are secure before lifting.
- The maximum rating is based on the food processor attachment as that draws the greatest load. Other attachments may draw less power.
- 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.

SAVE THESE INSTRUCTIONS For Household use only

before plugging in

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

SHORT CORD INSTRUCTIONS

- A short power-supply cord (or detachable power-supply cord) should be used to reduce risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. The electrical rating of the appliance is listed on the bottom of the unit.
- This appliance has a polarized plug (one blade is wider than the other.) To reduce the risk of electrical shock this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

know your Kenwood kitchen machine

before using your Kenwood appliance

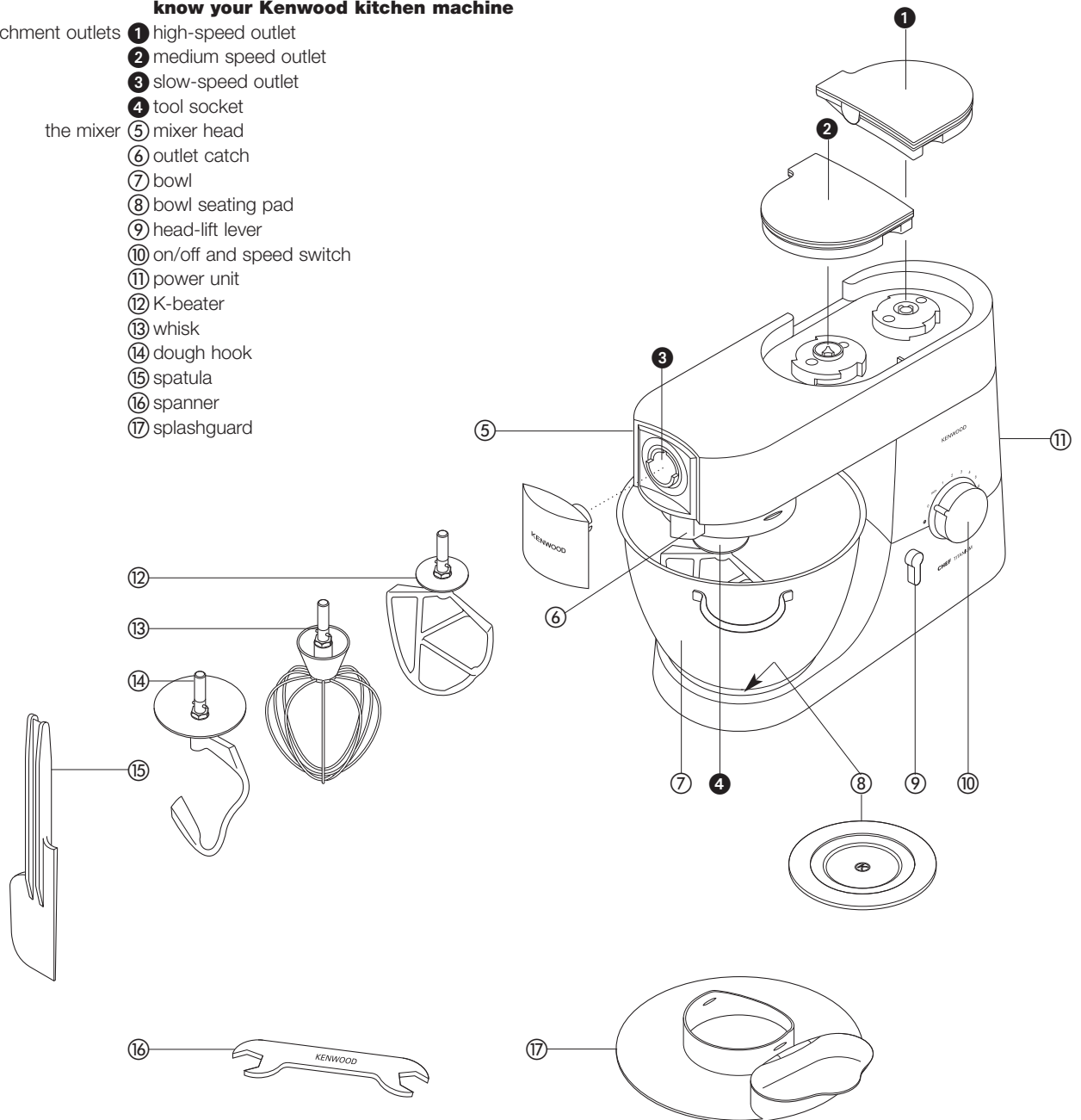
- Read these instructions carefully and retain for future reference.

before using for the first time

- 1 Wash the parts: see 'care and cleaning'.
- 2 Push excess cord into the cord storage compartment at the back of the machine.

know your Kenwood kitchen machine

- attachment outlets ① high-speed outlet
② medium speed outlet
③ slow-speed outlet
④ tool socket
- the mixer ⑤ mixer head
⑥ outlet catch
⑦ bowl
⑧ bowl seating pad
⑨ head-lift lever
⑩ on/off and speed switch
⑪ power unit
⑫ K-beater
⑬ whisk
⑭ dough hook
⑮ spatula
⑯ spanner
⑰ splashguard



Accessory type and quantity may vary depending on the model.

the mixer

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. Don't use the whisk for heavy mixtures (eg creaming fat and sugar) - you could damage it.
- dough hook • For yeast mixtures.

to use your mixer

- 1 Turn the head-lift lever clockwise ❶ and raise the mixer head till it locks. Ensure the bowl seating pad is correctly fitted with the (K) symbol uppermost.
- to insert a tool 2 Push up till it stops ❷ then turn.
- 3 Fit the bowl onto the base - press down and turn clockwise ❸
- 4 Lift the mixer head slightly then turn the head-lift lever clockwise and lower the mixer head till it locks.
- 5 Switch on by turning the speed switch to the desired setting.
 - Switch to pulse (P) for short bursts.
- 6 Switch off to 'O' and unplug after use.
- to remove a tool 7 Turn and remove.

- hints
- Switch off and scrape the bowl with the spatula frequently.
 - Eggs at room temperature are best for whisking.
 - Before whisking egg whites, make sure there's no grease or egg yolk on the whisk or bowl.
 - Use cold ingredients for pastry unless your recipe says otherwise.

points for bread making

- important
- Never exceed the maximum capacities below - you'll overload the machine.
 - If you hear the machine labouring, switch off, remove half the dough and do each half separately.
 - The ingredients mix best if you put the liquid in first.
 - For best results use warm water at 43°C/110°F.

maximum capacities

CHEF

MAJOR

- shortcrust pastry** • Flour weight: 680g - 1lb 8oz
- stiff yeast dough** • Flour weight: 1kg - 2lb 3oz
- Total weight: 1.6kg - 3½lb
- soft yeast dough** • Flour weight: 1.3kg - 2lb 14oz
- Total weight: 2.5kg - 5lb 8oz
- fruit cake mix** • Total weight: 2.72kg - 6lb
- egg whites** • 12

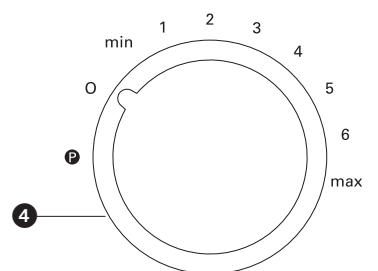
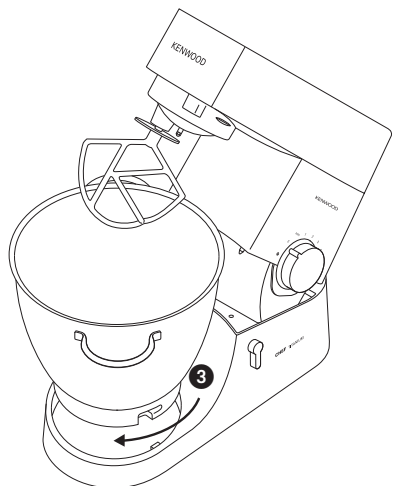
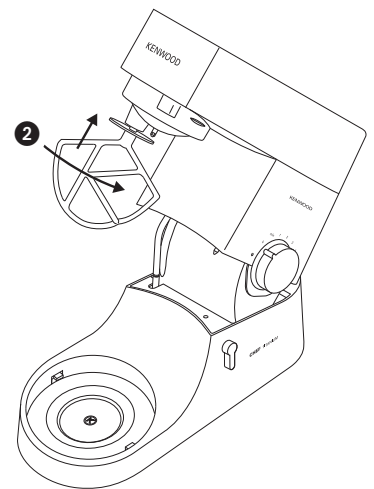
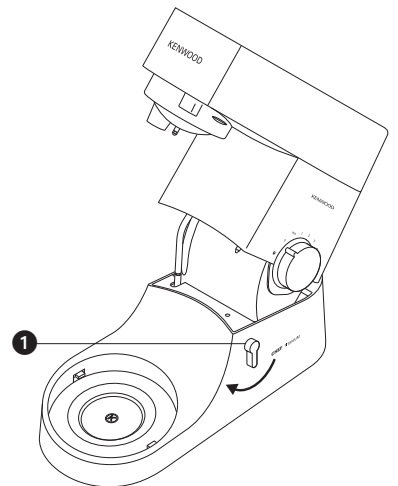
- Flour weight: 910g - 2lb
- Flour weight: 1.2kg - 2½lb
- Total weight: 2.1kg - 4lb 11oz
- Flour weight: 2.6kg - 5lb 12oz
- Total weight: 5kg - 11lb
- Total weight: 4.55kg - 10lb
- 16

speed switch ❹

- K-beater • **creaming fat and sugar** start on min, gradually increasing to 'max'.
- **beating eggs into creamed mixtures** 4 - 'max'.
- **folding in flour, fruit etc** Min - 1
- **all in one cakes** start on min speed, gradually increase to max.
- **rubbing fat into flour** min - 2.
- whisk • Gradually increase to 'max'.
- dough hook • Start on 'min', gradually increasing to 1.

important

Ensure that no bowl tool is fitted or stored in the bowl when using other outlets.



The image shown here is for illustrative purposes only and may be subject to change.

troubleshooting

problem

- The whisk or K-beater knocks against the bottom of the bowl or isn't reaching the ingredients in the bottom of the bowl.

solution • Adjust the height using the spanner provided. Here's how:

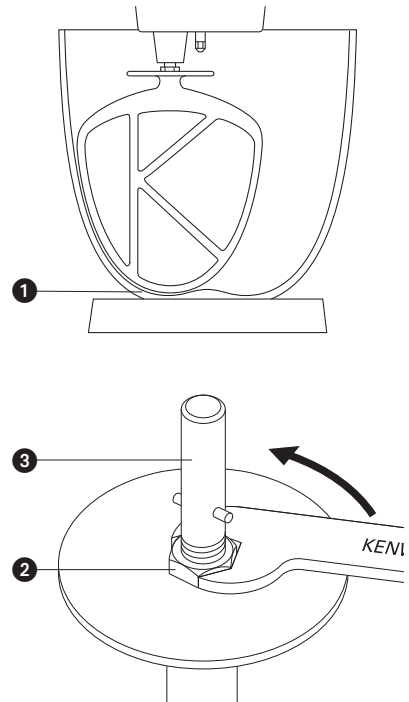
- 1 Unplug the appliance.
- 2 Raise the mixer head and insert the whisk or beater.
- 3 Lower the mixer head. If the clearance needs to be adjusted, raise the mixer head and remove the tool. Ideally the whisk and K-beater should be **almost** touching the bottom of the bowl **1**.
- 4 Using the spanner provided loosen the nut **2** sufficiently to allow adjustment of the shaft **3**. To lower the tool closer to the bottom of the bowl, turn the shaft anti-clockwise. To raise the tool away from the bottom of the bowl turn the shaft clockwise.
- 5 Re-tighten the nut.
- 6 Fit the tool to the mixer and lower the mixer head. (Check its position see points above).
- 7 Repeat the above steps as necessary until the tool is set correctly. Once this is achieved tighten the nut securely.

dough hook - this tool is set at the factory and should require no adjustment.

problem

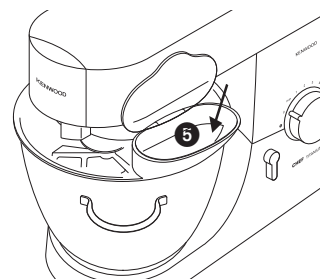
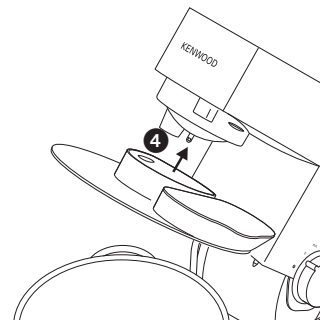
- The mixer stops during operation.

solution • Your mixer is fitted with an overload protection device and will stop if overloaded to protect the machine. If this happens, switch off and unplug the mixer. Remove some of the ingredients to reduce the load, and allow the mixer to stand for a few minutes. Plug in and reselect the speed. If the mixer does not restart immediately allow to stand for additional time.



to fit and use your splashguard

- 1 Raise the mixer head until it locks.
- 2 Fit the bowl onto the base.
- 3 Push the splashguard onto the underside of the mixer head **4** until fully located. The hinged section should be positioned as shown.
- 4 Insert required tool.
- 5 Lower the mixer head.
- During mixing, ingredients can be added directly to the bowl via the hinged section of the splashguard **5**.
- You do not need to remove the splashguard to change tools.
- 6 Remove the splashguard by raising the mixer head and sliding it down.



cleaning and service

care and cleaning

- Always switch off and unplug before cleaning.
- A little grease may appear at **outlet 1** when you first use it. This is normal - just wipe it off.

power unit, outlet covers

- Wipe with a damp cloth, then dry.
- Never use abrasives or immerse in water.

bowl

- Wash by hand, then dry thoroughly or wash in the dishwasher.
- 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).

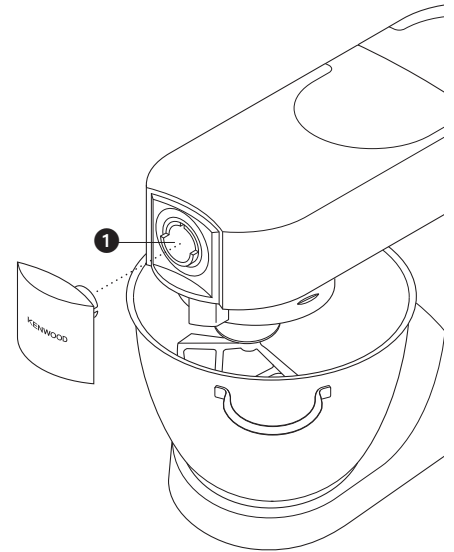
tools

- Wash by hand, then dry thoroughly or wash in the dishwasher.

splashguard

- Wash by hand, then dry thoroughly.

- Any other servicing should be performed by an authorized service representative.



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.

