

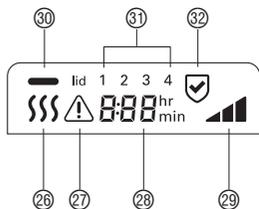
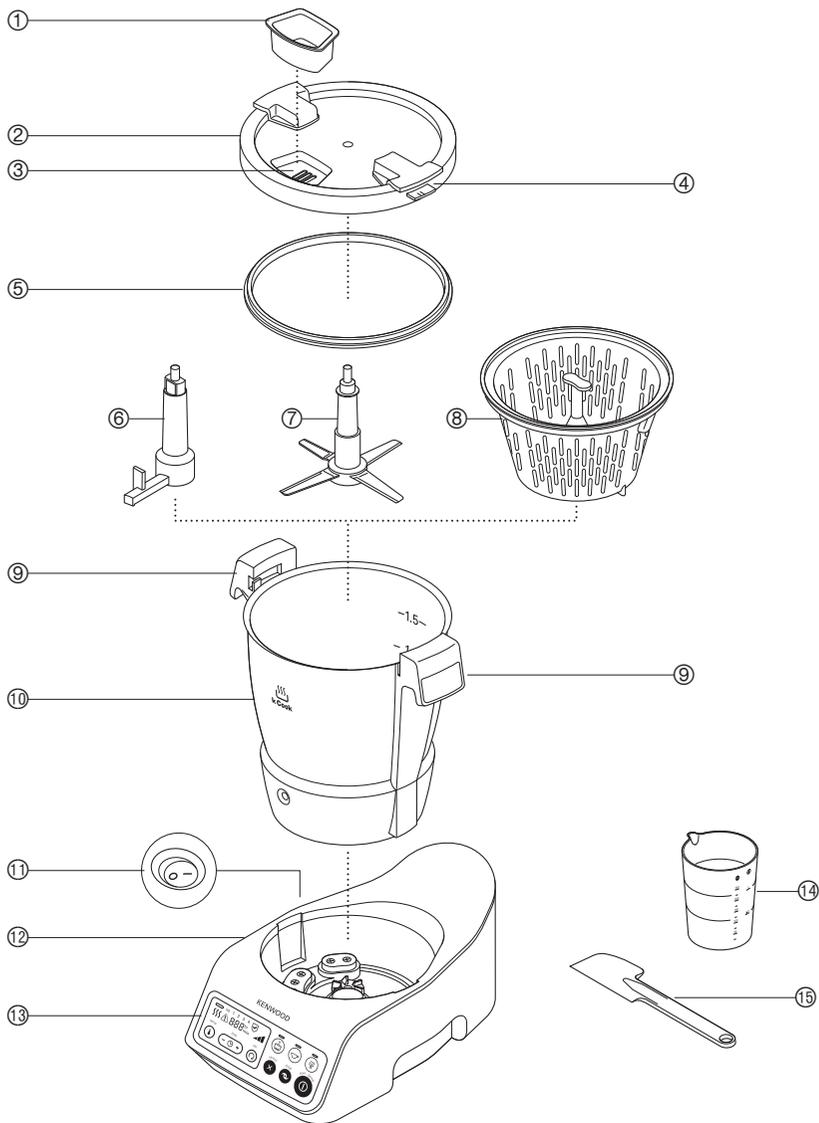
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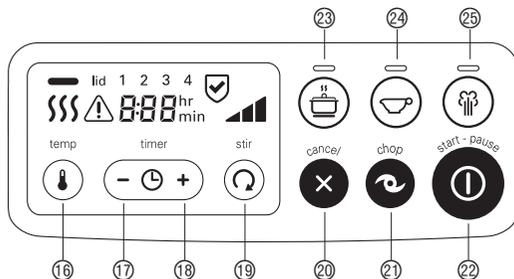
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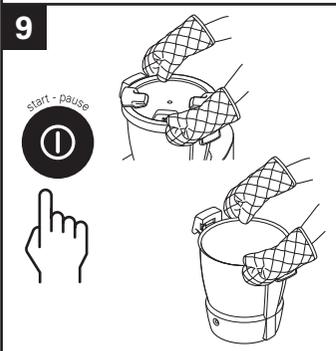
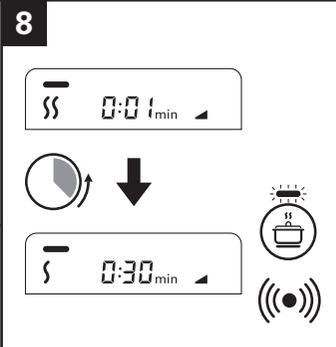
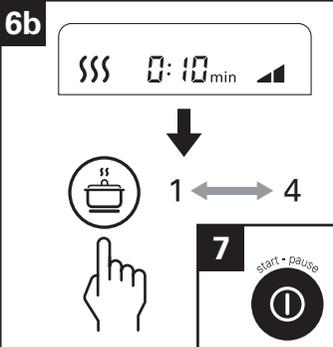
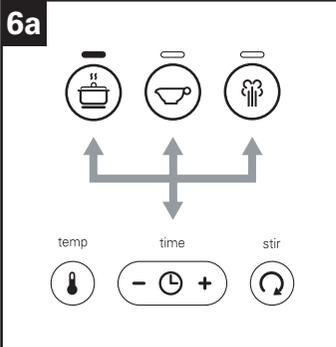
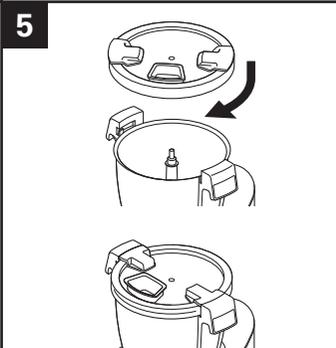
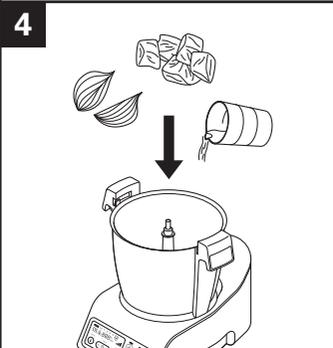
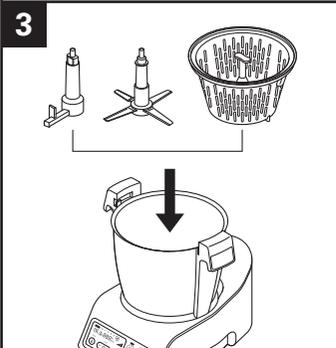
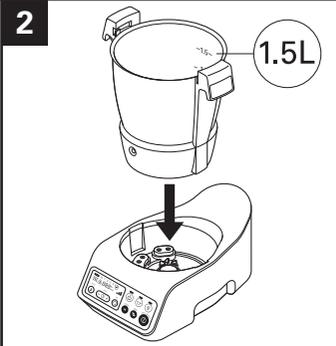
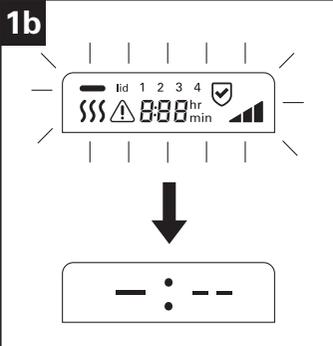
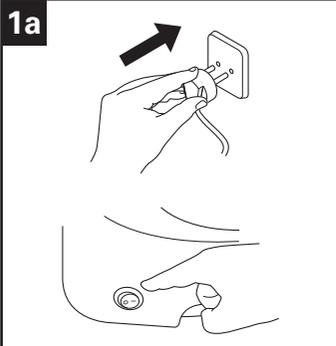
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safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Switch off and unplug the appliance before fitting or removing tools/attachments, after use and before cleaning.
- Keep body parts, jewellery and loose clothing away from moving parts and fitted tools/attachments.
- Always remove the blade before pouring contents from the bowl.
- Keep hands and utensils out of the bowl whilst connected to the power supply.
- Never leave the appliance on and unattended unless the  is displayed on the screen.
- Never use a damaged appliance. Get it checked or repaired: see “service and customer care”.
- Do not exceed the 1.5 litre maximum fill level marked on the inside of the bowl.
- Never let the power unit, cord or plug get wet.
- Be careful when handling or touching any part of the appliance when being used in the cook mode or after cooking. In particular the bowl, lid and tools as they will remain HOT long after the appliance has been switched off. Use the handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot tools.
- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and use a work surface protection mat when placing the bowl on heat sensitive surfaces.
- Be careful of steam escaping from the bowl particularly when removing the lid or filler cap.
- Do not remove the lid whilst liquid is boiling.
- Only use the bowl and tools supplied with this appliance. Never use the bowl with any other heat source.

- Never operate the appliance in the cook mode with the bowl empty.
- Do not use the lid to operate the processor, always use the Start/Pause or Cancel button. **This appliance will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**
- When using this appliance ensure it is positioned on a level surface away from the edge. Do not position below overhanging cupboards.
- For the correct and safe operation ensure that the bowl base and temperature sensors are clean and dry before cooking.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always ensure food is thoroughly cooked before eating.
- Food should be eaten shortly after cooking or allowed to cool quickly and then refrigerated as soon as possible.
- Misuse of your appliance can result in injury.
- 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.
- 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. Never let the cord hang down where a child could grab it.
- 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.

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:
Green and Yellow = Earth,
Blue = Neutral,
Brown = Live.
- 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

- Remove the plastic blade covers from the blade. These covers should be discarded as they are to protect the blade during manufacture and transit only.
- Wash the parts: see 'care and cleaning'.

key

- ① filler cap
- ② lid
- ③ filling aperture
- ④ interlock tabs
- ⑤ lid seal
- ⑥ stirring paddle
- ⑦ processing blade
- ⑧ steaming basket
- ⑨ handles
- ⑩ cooking bowl
- ⑪ power on switch
- ⑫ power unit
- ⑬ display screen
- ⑭ measuring cup

- ⑮ spatula
- ⑯ Temperature button
- ⑰ Time Decrease button
- ⑱ Time Increase button
- ⑲ Stir button
- ⑳ Cancel button
- ㉑ Chop button
- ㉒ Start/Pause button
- ㉓ One Pot programme
- ㉔ Sauce/Soups programme
- ㉕ Steaming programme

Display screen graphics

- ⑳ temperature selection
- ㉑ lid removed 
- ㉒ time selection
- ㉓ stir selection
- ㉔ hot temperature warning
- ㉕ programme stage
- ㉖ cooking mode 

using your cooking food processor

- 1 Switch on by pressing the power on ⑪ switch on the left side of the power unit. The unit will beep, the programme lights will come on and the display screen will light up for an instant. The screen will then display - : -- and go into standby mode.
- 2 Fit the bowl to the power unit with the capacity markings to the back of the unit. Press down lightly to locate.
- 3 Fit the stirring paddle ⑥ blade ⑦ or steaming basket ⑧ to the bowl.
 - Use the blade for chopping ingredients before cooking and for pureeing after cooking is complete.
 - Use the stirring paddle for recipes where you want to stir gently without breaking the ingredients down.
- 4 Add the relevant ingredients to be processed or cooked.
- 5 Fit the lid and filler cap – filler cap positioned to the right hand front corner. Turn clockwise until the interlock tabs are aligned with the handles and the filler cap is positioned to the front of the unit.

6 Select one of the following options:

-  Manual Cooking
-  One Pot programme
-  Sauce/Soups programme
-  Steaming programme

Note: When a pre-set programme button is pressed the unit will beep and the bar above the relevant button will light up.

Standby Mode

- If no selection is made within 5 minutes the unit will go into standby mode and - : -- will be displayed on the screen. Press any function to reactivate the unit.
- 7 Press the Start/Pause button to start the cooking process.
- 8 Once each programme stage has finished the bar above the relevant programme button will light up and the unit will automatically go into the Keep Warm cycle for 30 minutes.
- 9 To stop the unit, press the Start/Pause button and then remove the lid. Take care as the bowl and lid will be hot.

Keep Warm Cycle

- The Keep Warm cycle will continuously stir the ingredients at 65°C.
- To stop the Keep Warm cycle press the Start/Pause button to pause the unit. Remove the lid to check on the progress or add other ingredients and then press the Start/Pause button to resume cooking.
Note: If you press the Cancel button during the Keep Warm cycle the whole programme will be cancelled.
- When the timer has counted down to 0:00 on either manual mode or at the end of each programme stage the unit will automatically go into the Keep Warm cycle for 30 minutes.
- The unit will beep every 10 seconds for the first minute and then every 30 seconds to indicate the unit is in the Keep Warm cycle and the cooking cycle has finished.

After cooking

- Be careful when handling or touching any part of the appliance when being used in the cook mode or after cooking, IN PARTICULAR THE BOWL AND TOOLS as they will remain HOT long after the appliance has been switched off.
- Use the handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot tools.
- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and cleaning.

Hints & Tips

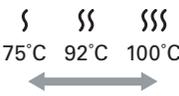
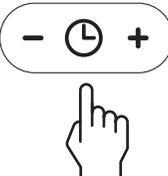
- Raw meat and hard vegetables should be chopped into small pieces before adding to the bowl.
- To prevent sticking or burning always use the stirring paddle or blade when processing milk based recipes.
- Cut ingredients into even sized pieces as this will assist with even cooking.
- Where required we recommend that meats are browned and vegetables sautéed in a pan on the stove prior to adding to the processor bowl. The machine is capable of softening vegetables i.e. onions but will not colour or brown the food.
- Use the spatula supplied to scrape down the ingredients between each programme stage.

Display screen symbols explained

<p>②6</p> 	<p>Shows temperature selected</p> <p>⎵ = 65°C</p> <p>⎶ = 92°C</p> <p>⎷ = 100°C</p>
<p>②7</p> <p>lid</p> 	<p>The red warning triangle appears on the display screen if the lid is removed or not locked into position.</p>
<p>②8</p> 	<p>This is the time selected in hours and minutes.</p> <p>The time will count down once the Start/Pause button is pressed.</p>
<p>②9</p> 	<p>Indicates which stir function has been selected</p> <ul style="list-style-type: none">  - continuous stir – constant slow speed suitable for stirring sauces.  - intermittent stir with short pauses. When set to this position intermittently operate on a slow speed once every 5 seconds for approximately 2 revolutions.  - intermittent stir with long pauses. When set to this position, intermittently operate on a slow speed once every 30 seconds, making it suitable for stirring casseroles etc.
<p>③0</p> 	<p>Hot warning indicator – The red bar will appear on the display screen if the bowl temperature is above 60°C.</p>
<p>③1</p> <p>1 2 3 4</p>	<p>Indicates the programme stage from 1 to 4.</p>
<p>③2</p> 	<p>When the  is displayed on the screen the cooking process will continue and no further action is required.</p> <p>If leaving the appliance in this mode pay close attention to the following:-</p> <ol style="list-style-type: none"> a) Ensure the instructions are followed with regards to temperatures and maximum quantities to process. Do not over fill above the 1.5 litre mark. b) Make sure the unit and cord are positioned out of the reach of children and away from the edge of the work surface. c) If the time is set for 1 hour or above check progress on a regular basis to ensure enough liquid is added and food is not overcooking. d) The symbol will only display when the temperature is set to 92°C or 65°C and when pre-set programmes are used.

Manual Mode

Manually select the required temperature, time, stirring or chopping function.

<p>temp</p>  <p>75°C 92°C 100°C</p> 	<p>timer</p>  <p>0:00 - 3:00hr</p> 	<p>stir</p>  	<p>chop</p> 	<p>start - pause</p> 
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Hints & Tips

- Once the timer has counted down to 0:00 the unit will beep and go into the Keep Warm cycle for 30 minutes. After 30 minutes has elapsed the display will go into standby mode until another selection is made.

<p>temp</p> 	<p>3 different temperature setting can be selected.</p>	<p>3 settings</p> <p>S = 65°C</p> <p>SS = 92°C</p> <p>SSS = 100°C</p>
<p>timer</p> 	<p>Time can be set by pressing the (-) and (+) buttons until the required time is reached.</p> <p>Note: Hold the button down for 3 seconds to scroll through the times more rapidly.</p>	<p>Time can be manually set from 1 min – 3 hrs</p>
<p>stir</p> 	<p>Three stir functions are available which enable you to select the appropriate amount of stirring for individual recipes. Some recipes will require constant stirring to stop ingredients from sticking to the bottom of the bowl, whereas others will benefit from intermittent stirring to maintain the consistency of the food.</p> <ul style="list-style-type: none">  - continuous stir – constant slow speed suitable for stirring sauces.  - intermittent stir with short pauses. When set to this position intermittently operate on a slow speed once every 5 seconds for approximately 2 revolutions.  - intermittent stir with long pauses. When set to this position, intermittently operate on a slow speed once every 30 seconds, making it suitable for stirring casseroles etc. 	
<p>cancel/</p> 	<p>Cancel the whole programme or function selected at any time. Once pressed you will need to reset the whole programme.</p> <p>To activate - press and hold down the button for 2 seconds and the unit will beep when the function is cancelled.</p>	

Manual Mode continued

	<p>Cold Ingredients</p> <p>Operate in short bursts for chopping or hold down for longer burst to puree and blend food down.</p> <p>Note: The chop function does not operate continuously when the unit or ingredients are cold. If the button is manually held down the display will countdown from 2 minutes.</p> <p>Hot Unit/Ingredients (Hot Temperature Warning on display)</p> <p>Note: To prevent excessive splashing the speed will be restricted following a heating cycle or whilst the bowl/ingredients are still hot. Hold the button down and the speed will gradually increase until the desired processing speed is reached. The button will operate for a maximum of 2 minutes before automatically switching off.</p> <p>To stop the operation before the 2 minutes has elapsed either press the Cancel button or press the Chop button again.</p> <ul style="list-style-type: none">● The filler cap should always be fitting when using the chopping function.
	<p>After selecting a programme or manually setting the required function, press the Start/Pause button once to commence the cooking process.</p> <p>Press the button again to pause the operation. The display screen will flash when the unit has been paused.</p> <ul style="list-style-type: none">● If the Start/Pause button is pressed without selecting a function the unit will beep 3 times to indicate an action is required.



One Pot programme 23

Use this setting for cooking stews, casseroles, curries, risotto and similar one pot recipes.

Set the programme

Press the programme button and set up each stage as required. After each stage has been set you will need to press the button again or any changes made will be lost.

Note: When the button is pressed the unit will beep and the bar above the button will light up.

Use the spatula supplied to scrape down the ingredients between each programme stage.

Programme Stages

Stage 1 – recommended for softening vegetables and meat before cooking.

Stage 2-3 – bring ingredients up to the boil and simmering.

Stage 4 – where extra cooking time is required or to add delicate ingredients requiring a shorter cooking time.

Programme Stage	Display Default Setting	Temperature Range	Time Range	Stirring Options Available
1		{ = 65°C {{ = 92°C {{{ = 100°C	0 min – 30 mins	
2		{ = 65°C {{ = 92°C {{{ = 100°C	0 min – 30 mins	
3		{ = 65°C {{ = 92°C	0 min – 2hr	
4		{ = 65°C {{ = 92°C	0 min – 2hr	

- Once stage 4 has been set and the  button has been pressed the display will return to stage 1 and show the selected temperature, time and stir function.
- Press the Start/Pause button to commence cooking.
Note: If you do not press the  after stage 4 the programme will return to the default settings.



Note:

- At the end of each stage the unit will beep and go into the Keep Warm cycle for 30 minutes until the next stage is selected or cooking is resumed.
- If the lid is removed during operation the unit will pause operation until the lid is fitted back on correctly.
- Once the Start/Pause button is pressed the temperature, time and stirring selection can be changed without cancelling the programme. Just press the relevant function button that you want to change.
- If stage 4 is not set the unit will automatically go into the Keep Warm cycle for 30 minutes after stage 3.



One Pot programme (23)

Recipe idea for guidance – adapt to personal taste and preference.

Recipe/ Ingredients	Stage 1	Stage 2	Stage 3	Stage 4
Beef Stew	Oil & Beef	Add Veg	Add Liquid	Additional Ingredients
	Stir 2 ▲▲ 10 minutes 100°C ∴∴∴	Stir 1 ▲ 15 minutes 100°C ∴∴∴	Stir 1 ▲ 20 minutes 92°C ∴∴	Stir 3 ▲▲▲ 2 hours 92°C ∴∴
Chilli Con Carne (400g minced beef)	Oil & Mince	Add Liquid	Add Kidney Beans	N/A
	Stir 2 ▲▲ 10 minutes 100°C ∴∴∴	Stir 1 ▲ 15 minutes 100°C ∴∴∴	Stir 1 ▲ 20 minutes 92°C ∴∴	
Chicken Casserole	Soften Veg in oil	Add flour	Add Liquid	Add Chicken
	Stir 2 ▲▲ 10 minutes 100°C ∴∴∴	Stir 1 ▲ 5 minutes 100°C ∴∴∴	Stir 1 ▲ 10 minutes 92°C ∴∴	Stir 1 ▲ 20 – 30 minutes 92°C ∴∴
Chicken Curry	Oil & Puree	Tomatoes & Coconut milk	Add Chicken	N/A
	Stir 2 ▲▲ 10 minutes 100°C ∴∴∴	Stir 1 ▲ 15 minutes 100°C ∴∴∴	Stir 1 ▲ 15-20 minutes 92°C ∴∴	
Macaroni Cheese (900mls Milk & 250g Macaroni)	Flour & Butter	Add Milk	Add Macaroni	N/A
	Stir 2 ▲▲ 10 minutes 100°C ∴∴∴	Stir 1 ▲ 15 minutes 100°C ∴∴∴	Stir 1 ▲ 20 minutes 92°C ∴∴	
Paella	Softening Veg	Add Rice	Add Liquid	Add seafood
	Stir 3 ▲▲▲ 10 minutes 100°C ∴∴∴	Stir 1 ▲ 3 minutes 100°C ∴∴∴	Stir 1 ▲ 15 minutes 92°C ∴∴	Stir 1 ▲ 15 minutes 92°C ∴∴
Ratatouille	Oil, Onion & Garlic	Vegetables	Simmer	N/A
	Stir 2 ▲▲ 10 minutes 100°C ∴∴∴	Stir 1 ▲ 15 minutes 100°C ∴∴∴	Stir 1 ▲ 15 - 20 minutes 92°C ∴∴	
Risotto (360g rice)	Softening Veg	Rice & wine	Additional Ingredients	Additional Ingredients
	Stir 2 ▲▲ 5 minutes 100°C ∴∴∴	Stir 1 ▲ 15 minutes 100°C ∴∴∴	Stir 1 ▲ 10 – 15 minutes 92°C ∴∴	Stir 2 ▲▲ 92°C ∴∴
Vegetable Curry	Oil, Curry powder	Vegetables & liquid	N/A	N/A
	Stir 2 ▲▲ 10 minutes 100°C ∴∴∴	Stir 1 ▲ 40 minutes 92°C ∴∴		



Sauce/Soups programme 24

Use this setting for cooking a range of sauces and soups.

Set the programme

Press the programme button and set up each stage as required.

After each stage has been set you will need to press the button again or any changes made will be lost.

Note: When the button is pressed the unit will beep and the bar above the button will light up.

Use the spatula supplied to scrape down the ingredients between each programme stage.

Stage 1 – recommended for softening vegetables and other ingredients before cooking.

Stage 2 – adding liquid and bring ingredients up to the boil and simmering.

Programme Stage	Display Default Setting	Temperature Range	Time Range	Stirring Options Available
1		§ = 65°C §§ = 92°C §§§ = 100°C	0min – 30 mins	
2		§ = 65°C §§ = 92°C §§§ = 100°C	0 min – 2hr	
<ul style="list-style-type: none"> Once stage 2 has been set and the button has been pressed the display will return to stage 1 and show the selected temperature, time and stir function. Then Press the Start/Pause button to commence cooking. <p>Note: If you do not press the after stage 2 the programme will return to the default settings.</p>				
<p>Note:</p> <ul style="list-style-type: none"> At the end of each stage the unit will beep and go into the Keep Warm cycle for 30 minutes until the next stage is selected or cooking is resumed. Once the Start/Pause button is pressed the temperature ,time and stirring selection can be changed without cancelling the programme. Just press the relevant function button that you want to change. 				



Sauce/Soups programme (24)

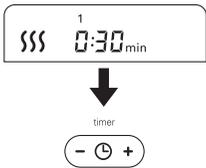
Recipe idea for guidance – adapt to personal taste and preference.

Recipe/Ingredients	Stage 1	Stage 2	Blade or Stirring Paddle
Stock based soup 1.5litres	Soften Vegetables	Add Liquid & simmer	Blade
	Stir 1 ◀ 10 minutes 100°C ∴∴	Stir 1 ◀ 15 - 45 minutes 92°C ∴	To Puree End of cooking puree for 1 minute using the Chop button.
Tomato sauce (400g chopped tomatoes)	Oil & Puree	Add Tomatoes	Stirring Paddle
	Stir 2 ▲▲ 10 minutes 100°C ∴∴	Stir 1 ◀ 15 minutes 100°C ∴∴	
Vegetable Curry	Oil, Curry powder	Vegetables & liquid	Stirring Paddle
	Stir 2 ▲▲ 10 minutes 100°C ∴∴	Stir 1 ◀ 40 minutes 92°C ∴	
Bolognese Sauce	Oil & Tomato Puree	Minced Beef/ Tomatoes	Stirring Paddle
	Stir 2 ▲▲ 10 minutes 100°C ∴∴	Stir 1 ◀ 35 minutes 100°C ∴∴	



Steaming programme (25)

Use this setting for steaming vegetables, chicken and fish.

Programme Stage	Display Default Setting	Temperature Range	Time Range	Stirring Options Available
Stage 1 Steaming		SSS = 100°C	0 min – 30 mins	None

- 1 Fill the bowl with water up to the 300ml  mark.
2. Insert the steamer basket  into the bowl with the food to be cooked.
3. Fit and lock the lid. Insert the filler cap.
4. Press the  button. Note: When the button is pressed the unit will beep and the bar above the button will light up.
- 5 Set the programme to the desired steaming time. The unit will then beep when 100°C is reached.
Note: The time will not start to count down until the water has reached boiling point. The time shown on the display will flash until the boiling point (100°C) is reached.

Hints & Tips

- The temperature is fixed at 100°C and stirring options cannot be selected.
- The cooking times are a guide only. Always check that food is thoroughly cooked before eating.
- If your food is not cooked enough, reset the time. You may need to top up with water.
- Leave gaps between pieces of food and do not layer the food in the basket.
- Similar sized pieces of food cook more evenly.
- When steaming more than 1 type of food, if something needs less time, add it later.
- Do not allow the unit to boil dry, top up with water as necessary.

Steaming guidelines			
Food	Qty	Preparation	Recommended cooking time (minutes)
Beans Green or runner	50g	Trim and thinly slice	5 – 10
Broccoli	100g	Cut into florets	10 – 15
Carrots	120g	Thinly slice	10 - 15
Cauliflower	100g	Cut into florets	10 – 15
New Potatoes	270g	Wash and cut larger ones into smaller pieces	10 – 15
Chicken, Boneless breast	3 (330g)	–	15 – 20
Fish Fillets or steak	2 (230g)	–	10 – 15

care and cleaning

- Always switch off and unplug before cleaning.
- Remove the lid and tool from the bowl before cleaning,

power unit

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

bowl temperature sensors

- Wipe with a damp cloth then dry thoroughly. Never use abrasives or sharp instruments to clean the sensors.

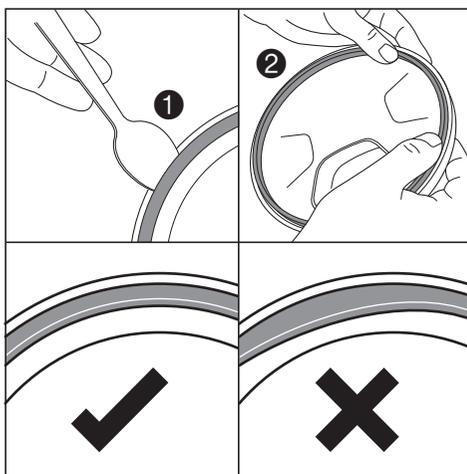
bowl/stirring paddle/blade

- Wash the parts, then dry thoroughly.
- If food sticks or burns on the inside of the bowl, remove as much as possible using a spatula. Fill the bowl with warm soapy water and allow to soak. Remove any stubborn deposits using a cleaning brush. Any discolouration of the bowl will not affect its performance.

lid

- Always remove the seal from the lid before cleaning.
- Lever the seal out of the lid using a teaspoon or similar utensil ①. Do not use anything sharp such as a knife as this may damage the seal.
- After washing, clip the seal back into the lid - push the seal down into place to ensure that it is securely located ②.

Note: Leaking from the lid will occur if the seal is not fitted correctly.



dishwashing

Alternatively the washable parts 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
Bowl	✓
Lid and seal	✓
Stirrer	✓
Processing blade	✓
Steamer basket	✓

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 machine or attachments, before calling for assistance refer to the troubleshooting guide.**

For hints/tips and recipe ideas visit the Kenwood website: www.kenwoodworld.com

UK

If you need help with:

- using your appliance
- servicing or repairs
- ☎ call Kenwood Customer Care on **023 9239 2333**. **Have your model number (e.g. CCC20) and date code (5 digit code e.g. 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.

troubleshooting guide

Problem	Cause	Solution
No power to appliance /display screen not coming on.	Appliance not plugged in. Power on switch not operated.	Check appliance plugged in. Press the Power ON switch  to the On position.
Appliance not operating.	Bowl not located correctly. Start not pressed. Time not set.	Check bowl is located to power unit correctly. Press the Start button to start cooking. Check time set.
Food sticking or burning on bottom of bowl.	Stirring paddle or blade not fitted when softening vegetables. Temperature selected too high.	Always use the stirring paddle or blade. Check correct temperature has been selected.
Leaking from lid during processing.	Lid seal not fitted correctly to lid.	Refer to “care and cleaning” for how to fit the seal.
Display shows  lid 	Lid not closed correctly.	Check that lid interlock tabs are inserted into handles correctly.
Display shows error message E01, E02, E04.	Unit not functioning correctly.	Switch off and unplug the unit and wait 30 seconds. Plug back in, if this does not resolve the problem refer to the “service and customer care” section.
Display shows error message E03	Unit stalled or overloaded.	Reduce the ingredients in the bowl, switch off and allow the unit to cool down for 15 minutes before restarting.
Display shows H2O whilst using the steaming programme.	Boil Dry protection activated. No water or run dry during operation.	Switch off and then switch back on. Add water to 300 mls 



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