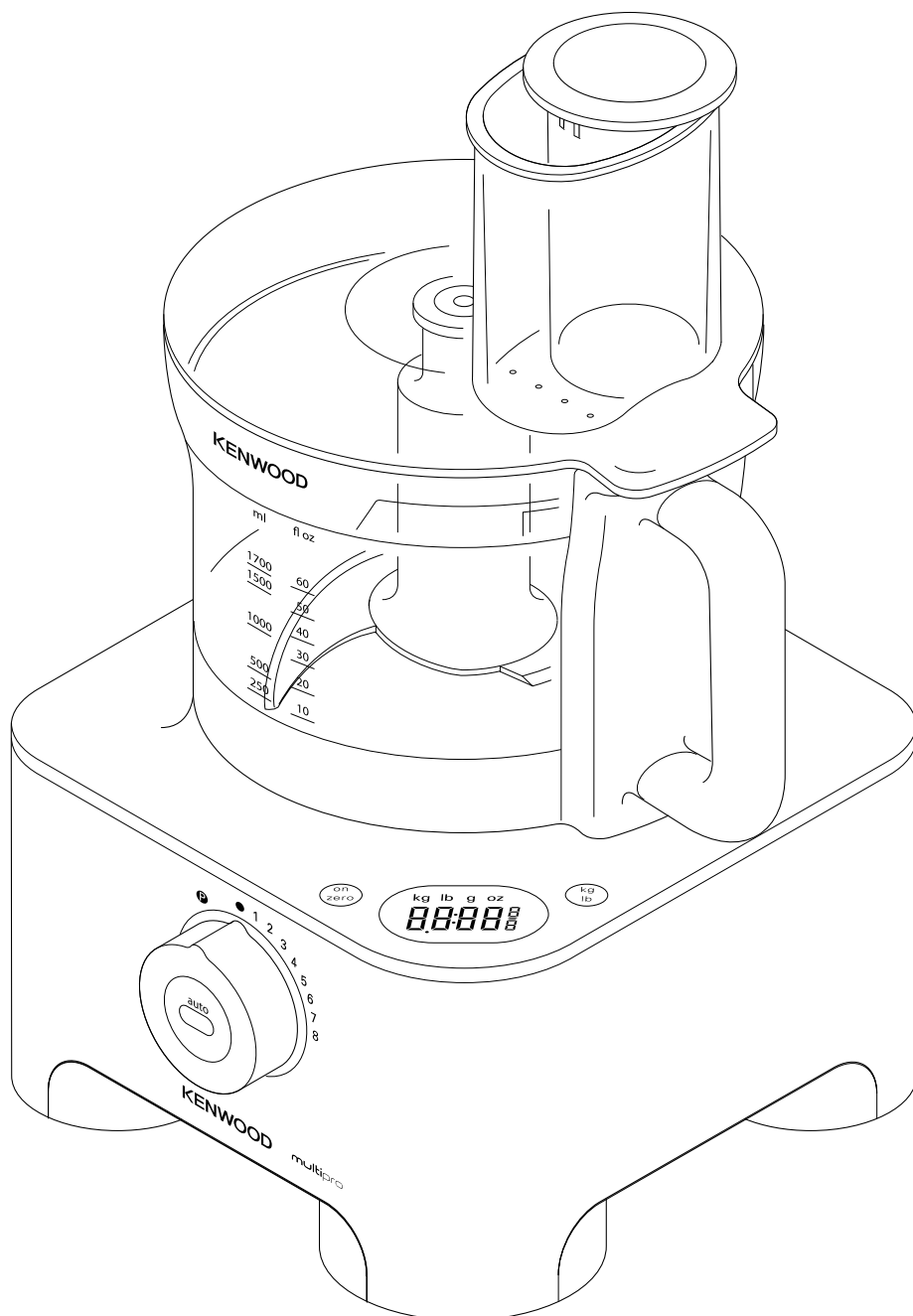
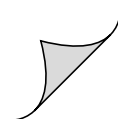


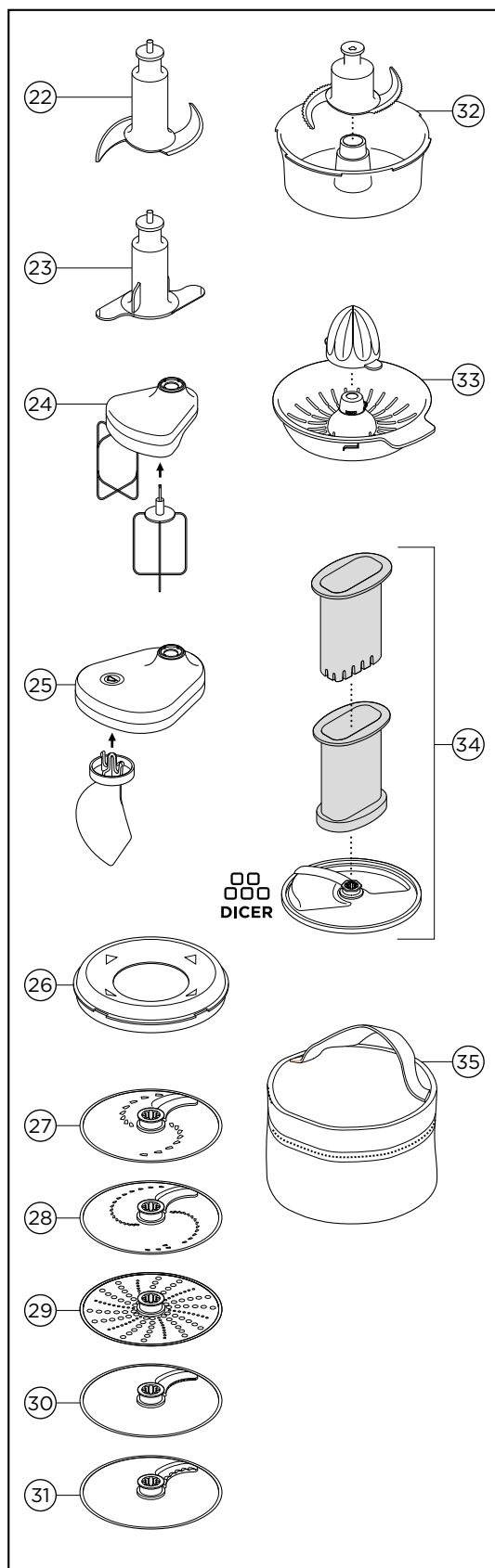
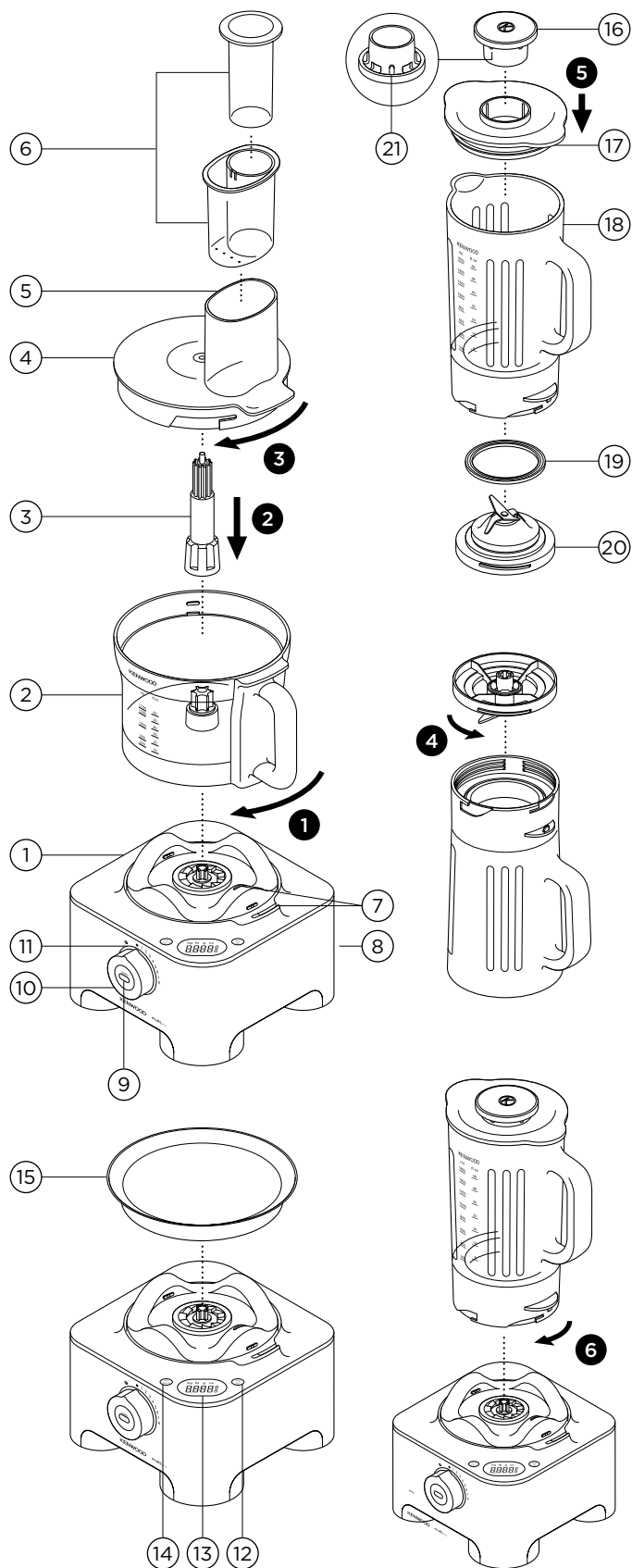
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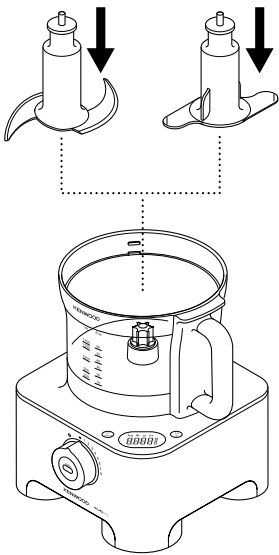
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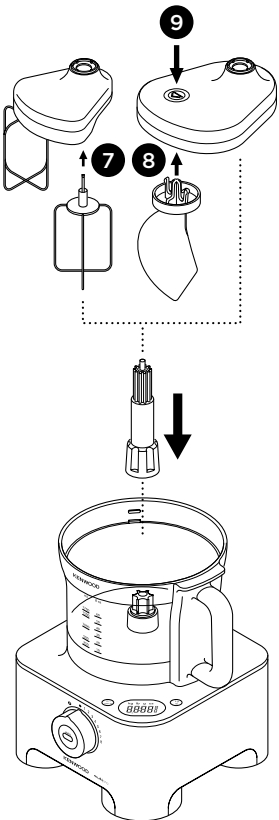




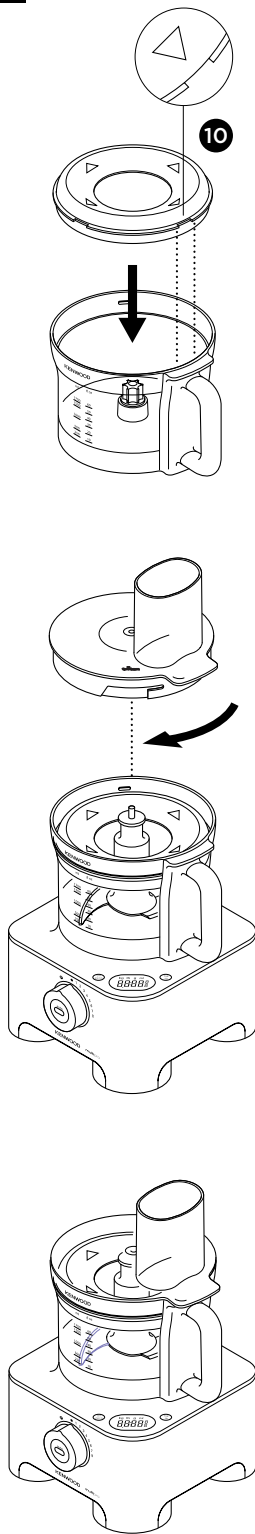
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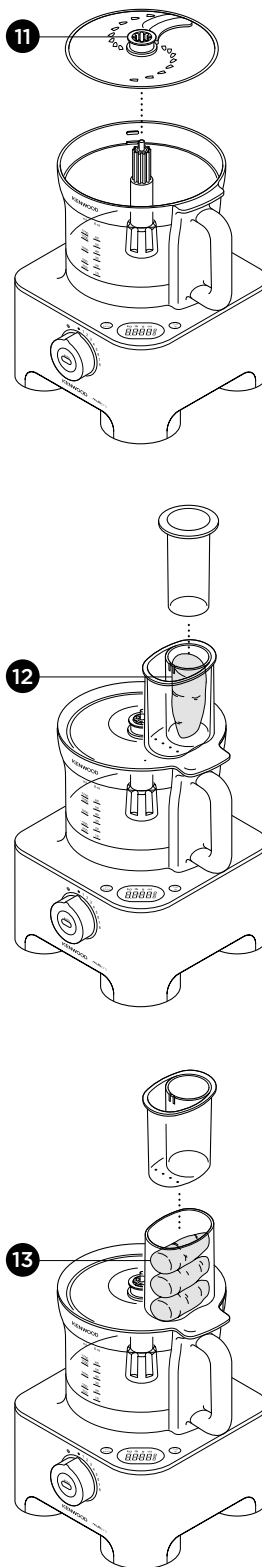
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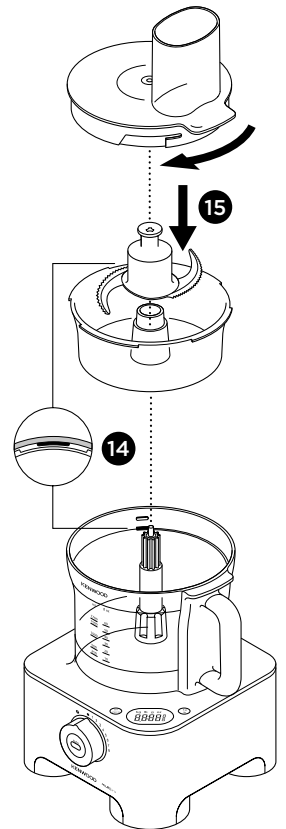
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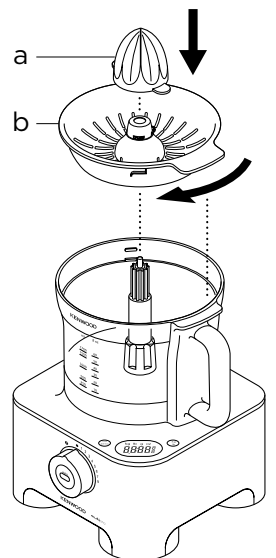
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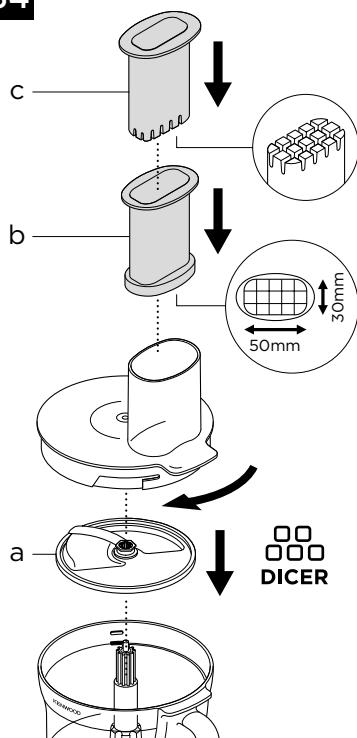
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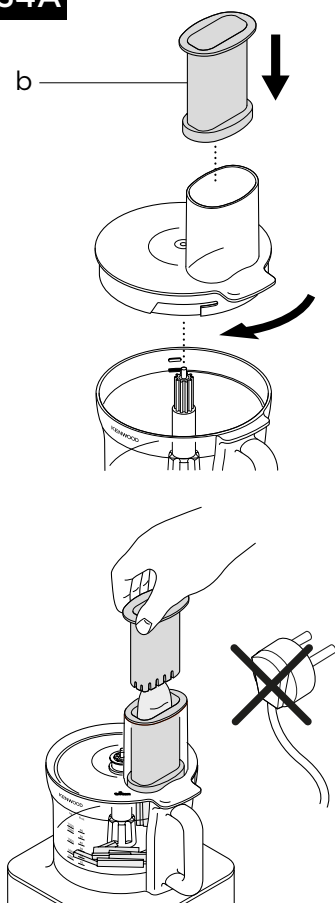
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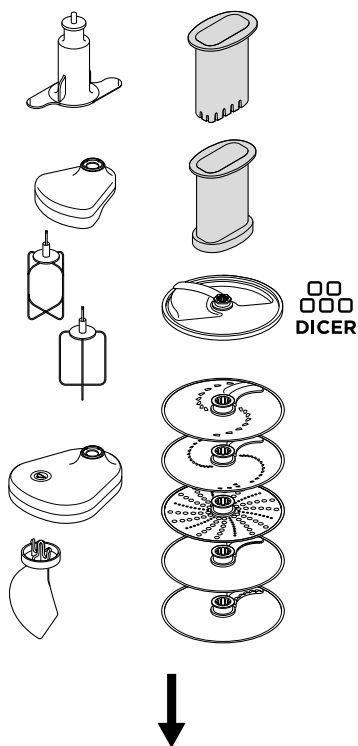
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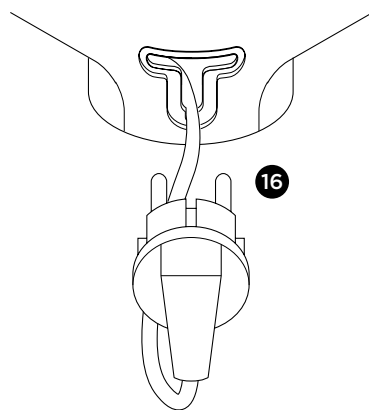
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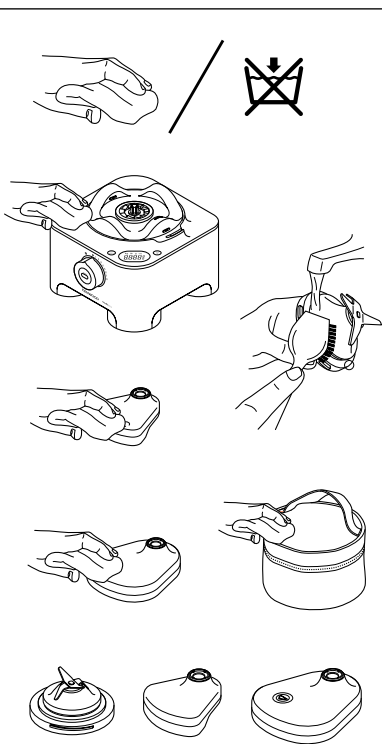
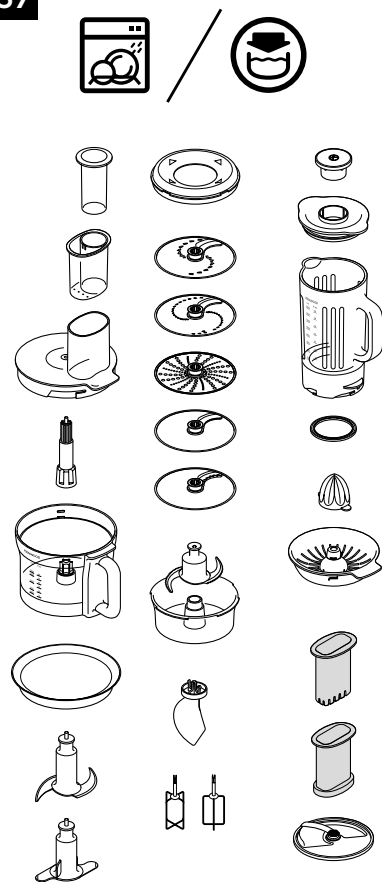
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Safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- If the plug or cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer in order to avoid a hazard.
- **DO NOT touch the sharp blades.** The blades and discs are very sharp, handle with care. **Always hold by the finger grip at the top, away from the cutting edge, when handling the sharp cutting blades, emptying the bowl and during cleaning.**
- **DO NOT process hot ingredients.**
- **Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to sudden steaming.**
- Never leave the appliance unattended when it is operating.
- Do not exceed the maximum capacities stated in the recommended usage chart.
- **Do not operate your appliance for longer than the times specified below without a rest period. Processing continuously for longer periods can damage your appliance.**

Function/Attachment	Maximum Operation Time	Rest Period Between Operations
Blender	60 secs	Unplug the appliance and allow to cool down for 15 minutes
Heavy mixtures in the bowl (e.g. Dough)	60 secs	

- Do not lift or carry the processor by the handle - or the handle may break resulting in injury.
- Always remove the knife blade before pouring contents from the bowl.
- Keep hands and utensils out of the processor bowl and blender goblet whilst connected to the power supply. If food needs to be pushed down use a suitable utensil such as a spatula.
- Always switch off the appliance and disconnect from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Never use your fingers to push food down the feed tube. Always use the pusher/s supplied.
- **Never fit the blade unit to the power unit without the blender goblet fitted.**
- CAUTION: Before removing the lid from the bowl or blender from the power unit:-
 - switch off;
 - wait until the attachment/blades have completely stopped;

- be careful not to unscrew the blender goblet from the blade assembly.
- 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.
- Do not let excess cord hang over the edge of a table or worktop or touch hot surfaces.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- Misuse of your processor/blender can result in injury.
- The maximum rating is based on the Compact Chopper/Grinder 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.

Thermoresist blender

- **SCALD RISK:** Hot ingredients must be allowed to cool to room temperature before placing in the goblet or before blending.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to sudden steaming.
- Only operate the blender with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never run the blender empty.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.

- The skirt on the base of the goblet is fitted during manufacture and no attempt should be made to remove it.



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 ingredients may result in hot liquid and steam being forced suddenly past the lid or filler cap ⑩.**
- **We recommend that hot ingredients are allowed to cool before blending.**
- **NEVER** exceed 1200mls/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 1000mls/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 ⑪.
- 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.

Express Dice Attachment and Discs

- The cutting grid and discs are very sharp; handle with care when fitting, removing and cleaning. **Always hold by the finger grip away from the cutting edge when handling the sharp cutting blades, emptying the bowl and during cleaning.**
- Never use your fingers to push food down the feed tube. Only use the pusher supplied.
- Do not use excessive force to push food down the feed tube – you could damage your attachment.
- Before removing the lid, switch off wait until the cutting disc has completely stopped.
- Do not pour hot liquids down the feed tube.

Mini bowl and knife

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

Cleaning

- Wipe the power unit and whisk/folding tool drive head with a damp cloth, then dry. Ensure that the interlock area is clear of food debris.
- Do not immerse the power unit, whisk/folding tool drive head or blade assembly in water.
- The bowl, lid, pusher and all attachment/tools apart from the blade assembly and whisk/folding tool drive head are suitable for both handwashing and dishwashing.
- The blade assembly should be brushed clean and rinsed under running water.

Before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your appliance.
- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into 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 Auto button
- ⑩ Speed/pulse control
- ⑪ Power on light

Weighing function

- ⑫ Kg/lb button
- ⑬ Display screen
- ⑭ On/zero button
- ⑮ Weighing tray

Thermoresist blender

- ⑯ Filler cap
- ⑰ Lid
- ⑱ Goblet
- ⑲ Sealing ring
- ⑳ Blade unit
- ㉑ Filler cap vents

Attachments

- ㉒ Knife blade
- ㉓ Dough tool
- ㉔ Dual whisk
- ㉕ Folding tool
- ㉖ Max capacity disc
- ㉗ 4mm slicing/grating disc
- ㉘ 2mm slicing/grating disc
- ㉙ Extra fine grater disc
- ㉚ Fine Julienne disc
- ㉛ Decorative slicing disc
- ㉜ Mini bowl and blade
- ㉝ Citrus juicer
- ㉞ Express Dice
- ㉟ Attachment storage bag

To use your food processor

Illustrations ① - ③

- 1 Fit the bowl to the power unit. Place the handle towards the back on the right hand side and turn clockwise ① until it locks.
- 2 Fit an attachment over the bowl drive shaft.
Note: Detachable drive shaft ② should be fitted when using the discs, citrus juicer, mini bowl, whisk and folding tool.
 - 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.
 - **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 'O' off 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 or incorrectly fitted.**
 - **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.

Eco function

If the food processor is left plugged in for over 30 minutes without being used, it will go into standby mode to reduce energy consumption.

- The Power On light will pulse slowly and the food processor will not operate until one of the following actions are carried out:-
- The Auto Button is pressed.
- The speed control is turned to a speed and then turned back to the 'O' off position.

The light will change to being constantly lit when ready to use.

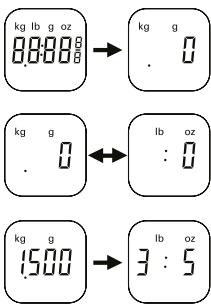
Note: If the bowl or lid are not engaged into the interlock the power on light with pulse more rapidly than the Eco function.

Weighing function

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

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

To use the weighing function

- 1 Always fit the bowl, detachable drive shaft and attachment or blender 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 'O', 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 'O'. 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 will freeze [- - -] until the speed control returned to the 'O' off position.
 - After processing the last weight will be displayed on the screen when the speed control is returned to the 'O' 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.

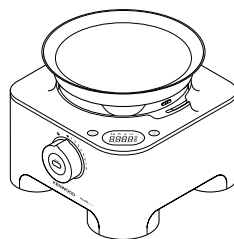
15 Weighing tray

A removable weighing tray is supplied for weighing ingredients without the bowl or blender.

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 [O - 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 Thermoresist Blender

- 1 Fit the sealing ring 19 into the blade unit 20 - ensuring the seal is located correctly in the grooved area.
- **Leaking will occur if the seal is damaged or incorrectly fitted.**
- 2 Hold the underside of the blade unit 20 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 blender 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 blender onto the power unit, and turn clockwise 6 to lock.
- **The appliance will not operate if the blender is incorrectly fitted to the interlock.**
- 6 Select Auto, or a speed (refer to the recommended usage chart) or use the pulse control.

Hints

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.
- Ice crushing - operate the pulse in short bursts until crushed to the desired consistency.
- The processing of spices is not recommended as they may damage the plastic parts.
- The appliance will not work if the blender is incorrectly fitted.
- To blend dry ingredients - cut into pieces, remove the filler cap, then with the appliance running, drop the pieces down one by one. Keep your hand over the opening. For best results empty regularly.
- Do not use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 1.6 litres - less for frothy liquids like milkshakes.

Recommended usage chart				
Tool/attachment	Function	Recommended speed	Processing time *	Maximum capacities
Knife blade	All in one cake mixes	8	15-20 secs	1.7kg total weight
	Pastry - rubbing fat into flour Adding water to combine pastry ingredients	5 – 8	10 secs 10-20 secs	500g flour weight
	Chopping fish and lean meat Pâtés and terrines	Pulse – 8	10-30 secs	800g max lean beef
	Chopping vegetables	Pulse	5-10 secs	250-500g
	Chopping nuts	8	30-60 secs	200g
	Pureeing soft fruit, cooked fruit and vegetables	8	10-30 secs	1kg
	Sauces, dressing and dips	8	2 mins max	800g
Knife blade with max capacity disc	Cold soups	Start at low speed and increase to maximum	30-60 secs	1.7 litres
	Milkshakes/batters		15-30 secs	1.3 litres
Dual whisk	Egg whites	8	60-90 secs	4 (150g)
	Egg & sugar for fatless sponges	8	4-5 min	3 eggs (150g)
	Cream	8	30 secs	500ml
	Creaming fat and sugar Fold heavier ingredients such as flour and dried fruit in by hand.	8	2 mins max	200g fat 200g sugar
Dough tool	Yeasted mixes	8	60 secs	1kg total wt
	White Bread Flour	8	60 secs	600g flour wt
	Wholemeal Bread Flour	8	60 secs	500g flour wt
Folding tool	Whipping cream and fruit purees	1 – 2	60 secs	300g cream 300g puree
	Egg whites into heavy mixtures	1 – 2	60 secs	600g total wt
	Flour into creamed fat and sugar mixes	1 – 2	60 secs	200g flour wt
	Macaroons	1 – 2	60 secs	500g total wt

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

Recommended usage chart				
Tool/attachment	Function	Recommended speed	Processing time *	Maximum capacities
Discs - slicing/ grating	Firm food items such as carrots, hard cheeses	5 – 8	–	Do not fill above the maximum capacity marked on the bowl
	Softer items such as cucumbers, tomatoes	1 – 5	–	
Extra fine grater	Parmesan cheese, potatoes for German potato dumplings	8	–	
Decorative slicing disc	Firm food items such as carrots and potatoes Softer food items such as cucumber	5 – 8	–	
Fine Julienne disc	Potato straws and rosti Stir fries and vegetable garnishes	8	–	
Thermoresist blender	Cold liquids and drinks	8	15-30 secs	1.6 litres
	Stock based soups	8	30 secs	1.2 litres
	Soups using milk	8	30 secs	1 litre
	We recommend that hot ingredients are allowed to cool before blending. However should you wish to process hot ingredients please read the Hot Blending Safety instructions.			
Mini bowl and knife	Meat	8	20 secs + Pulse	300g Lean beef
	Chopping herbs	8	30 secs	20g
	Chopping nuts	8	30 secs	100g
	Mayonnaise	8	30 secs	2 Eggs
	Purees	8	30 secs	200g
Mini bowl with discs	See individual discs recommended speed		–	500g Max Do not overfill bowl
Citrus juicer	Use to squeeze the juice from citrus fruits e.g. oranges, lemons, limes and grapefruits.	1	–	–
Express Dice	Use to cut a variety of foods such as carrot, courgette, cucumber, beetroot and apples into cubes.	Max	5-30 secs	Do not fill above the maximum capacity marked on the bowl
	Use to cut a variety of foods such as potato, the bowl carrot, courgette and cucumber into French Fries and crudités.	Manual		

* 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.

22 Knife blade

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

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

Hints and Tips

- 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 appliance is running.
- When making pastry use fat straight from the fridge cut into 2cm/3/4in.cubes.
- Take care not to over-process.

23 Dough tool

Use for yeasted dough mixes.

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

24 Dual whisk

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

Using the whisk

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

Important

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

Hints and Tips

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

Creaming fat and sugar

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

25 Folding tool

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

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

To remove the beater

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

Hints and Tips

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

26 Max capacity disc

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

- 1 Fit the bowl onto the power unit.
- 2 Fit the knife blade.
- 3 Add ingredients to be processed.
- 4 Fit the capacity disc over the top of the blade ensuring it sits on the ledge inside the bowl 10.

Do not push down on the capacity disc.

- 5 Fit the lid and switch on.

Slicing/Grating Discs

27 - 31

Reversible slicing/grating discs - 4mm 27, 2mm 28

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

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

Extra fine grater disc 29

Grates Parmesan cheese and potatoes for German potato dumplings.

Fine julienne 30

Use to cut potatoes into straws and coarse grate for rosti, stir fries and vegetable garnishes.

Decorative slicing disc 31

Use to slice potatoes, carrot, cucumbers and foods of a similar texture into fluted shaped slices.

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 11.
- 3 Fit the lid.
- 4 Put the food in the feed tube.
Choose which size feed tube you want to use. The pusher contains a smaller feed tube for processing individual items or thin ingredients.

To use the small feed tube - first put the large pusher inside the feed tube.

Do not use the small pusher without the larger pusher fitted, otherwise you may damage the bottom of the pusher.

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 and Tips

- 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. Alternatively use the small feed tube.
- When using the Julienne disc, place ingredients horizontally.
- When slicing or grating: food placed upright 12 comes out shorter than food placed horizontally 13.
- 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.

32 Mini Bowl and Knife

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

The slicing/grating discs can also be used with the mini bowl.

Insert the mini bowl without the knife blade fitted and refer to the slicing/grating disc section for fitting and usage instructions.

Do not overfill the bowl.

- a Mini blade
- b Mini bowl

To Use the Mini Bowl and Knife

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

Hints and Tips

- 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 before processing.
- When making mayonnaise add the oil down the feed tube.

33 Citrus Juicer

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

- a Cone
- b Sieve


To Use the Citrus Juicer

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

34 Express Dice (if supplied)

- a Dicing disc
- b Dicing grid
- c Dicing pusher

Important

-  The dicing disc is designed only to be **DICER** used with the dicing attachment.
- The dicing pusher should only be used with the dicing grid. Using it without the dicing grid fitted will result in damage to the bottom of the pusher.

To use the Express Dice

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
- 2 Add the dicing disc and fit the lid.
- 3 Fit the dicing grid into the feed tube.
- 4 Switch on and use the dicing pusher to process food items through the dicing grid.

Hints and Tips

- To assist with processing place both hands on top of the pusher and press down firmly.
- For best results, use fresh fruit and vegetables.
- To prevent the food from jamming do not pack the food tightly in the feed tube - ideally the food should be cut no larger than:

50 × 30mm

- If the food is too hard to push through the grid cook for approximately 10-15 minutes, then allow to cool in a refrigerator before processing.
- Always remove hard skins, stones, pips and seeds etc., from food before processing.

Note:

- Due to the various sizes and shapes of foods, the diced results will contain some misshapen pieces, this is normal.
- Foods such as cheese, ham, and chorizo will clog in the grid so are not recommended for use with this attachment.

34A The Express Dice can also be used to produce French fries, crudités and batons.

- 1 Fit the dicing grid without the dicing disc.
- 2 Then manually push the food through the grid without switching the appliance on.

Cleaning the grid

Use the end of the pusher to dislodge any food which may become trapped in the dicing grid.

35 Storage Bag

Store your discs, dicer attachment, dough tool, whisk and folding tool in the bag supplied.

For safety reason the knife blade should be stored in the main bowl instead of the storage bag when not in use.

Care and 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 will not 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 **36**.

Refer to the relevant Illustration **37**

Service & customer care

- If you experience any problems with the operation of your appliance, before requesting assistance refer to the "Troubleshooting guide" section in the manual or visit www.kenwoodworld.com.
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.
- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up to date details of your nearest authorised KENWOOD Service centre visit www.kenwoodworld.com or the website specific to your Country.
- Designed and engineered by Kenwood in the UK.
- Made in China.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

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.

Troubleshooting Guide		
Problem	Cause	Solution
The processor will not operate.	No Power. No power/indicator light not lit. Bowl not fitted to power unit correctly.	Check processor is plugged in. Check bowl is located correctly and the handle is situated towards the right hand side.
	Bowl lid not locked on correctly.	Check that the lid interlock is located correctly into the handle area. The processor will not work if the bowl and lid are fitted incorrectly.
	Eco function operating.	Press either the Auto Button or turn speed control on, then return to 'O' to switch off Eco function. If none of the above check the fuse/circuit breaker in your home.
Blender will not operate	Blender not locked on correctly.	The Blender will not operate if fitted incorrectly to the interlock.
	Blender not assembled correctly.	Check blade assembly is fully tightened into the goblet.
Processor stops or slows during processing	Overload protection operated. Processor overloaded or overheated during operation.	Switch off, unplug and allow the appliance to cool down for approximately 15 minutes.
	Maximum capacity exceeded.	Refer to the usage chart for maximum capacities to process.
Weighing Function		
Display screen freezes on [- - - -]	Quantity weighed too small.	Use teaspoon and tablespoon measures for very small quantities.
Weight changed on display	Power unit moved during operation.	Do not move the unit during use. Zero the display before weighing next ingredients
Power On light flashing rapidly.	Normal operation. The light will flash if the bowl, lid or blender are not fitted to the power unit or not locked in place correctly.	Check interlocks are engaged correctly.
Power On light flashing slowly.	Normal operation. Food processor left plugged in for over 30 minutes without being operated and gone into Eco mode.	Press either the Auto Button or turn speed control on and then return to 'O' to switch off Eco function.
Auto and Power On light flashing.	Normal operation. The light will flash if the Auto selected but interlocks not engaged.	Check interlocks are engaged correctly or press the Auto button to switch off the Auto function.
Blender leaking from blade assembly base.	Seal missing. Seal incorrectly fitted. Seal damaged.	Check seal is fitted correctly and not damaged. To obtain a replacement seal see "Service & customer care".
Blender seal missing from blade unit when removed from packaging.	The seal is packed pre-fitted to the blade unit.	Unscrew goblet and check that seal is fitted to blade unit. 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.	

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