

KENWOOD

kMix

TYPE: KMX75, TYPE: KMX76

TYPE: KMX751, TYPE: KMX755

instructions

istruzioni

instrucciones

Bedienungsanleitungen

gebruiksaanwijzing

Instrukcja obsługi

instruções



TYPE: KMX75
TYPE: KMX76



TYPE: KMX751
TYPE: KMX755

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Safety

- Read these instructions carefully and retain for future reference.
- Before using for the first time remove all packaging and any labels. (The rating label on the base of the machine should not be removed). Wash the parts, see: 'Care and Cleaning'.
- 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.
- **Always** turn the speed control to 'O' Off position and unplug before fitting or removing tools/attachments, after use and before cleaning.
- **Always** keep body parts, hair and jewellery and loose clothing away from moving parts and fitted attachments.
- **Never** leave the machine on unattended.
- **Never** use a damaged machine. Get it checked or repaired: see 'Service and Customer Care'.
- **Never** put your fingers in the hinge mechanism.
- **Never** let the cord hang down where a child could grab it.
- **Never** operate the Stand Mixer with the head in the raised position.
- **Never** let the power unit, cord or plug get wet.
- **Ensure** that the bowl is always fitted when operating the appliance when using a bowl tool.
- **Do not** use more than one outlet (Bowl tool socket and Slow speed outlet) at a time.
- **Never** use an unauthorised attachment.
- **Never** exceed the maximum quantities and speeds stated in the Recommended Usage Chart.
- When using an attachment, read the safety instructions that come with it.
- Take care when removing bowl tools after extended use as they may get hot.
- Take care when lifting this appliance as it is heavy.
- **Ensure** the head is locked and that the bowl, tools, outlet cover and cord are secure before lifting.
- **Do not** move or raise the mixer head with an attachment fitted as the Stand mixer could become unstable.
- **Do not** operate your appliance near the edge or overhanging the work surface or apply force to an attachment when fitted, as this may cause the unit to become unstable and tip over, which may result in injury.
- When moving the appliance always pick up by the pedestal base and mixer head. Do not lift or carry the appliance by the bowl handle.
- Misuse of your appliance can result in injury.
- The short power-supply cord is used to reduce risk resulting from becoming entangled in or tripping.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
 1. The marked electrical rating of the extension cord should be at least the same as or greater than the electrical rating of the appliance.
 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.

3. The extension cord should be an earthed-type 3-wire cord. The electrical rating of the appliance is listed on the bottom of the unit.
- 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.
 - This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
 - 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.

Glass bowl

- Before using ensure that your bowl tools are adjusted to the correct height and not in contact with the bottom of the bowl – refer to “tool adjustment” section.
- **Do not** allow the bowl to come in contact with sources of high heat such as an oven or stove top.
- **Do not** hit tools on the side of the bowl to remove ingredients.

Special Care Instructions

Glass is a natural material, during the manufacture of this bowl every care has been taken to ensure a perfect appearance, however some small imperfections may be visible, this is normal and to be expected, the performance of the bowl will not be affected.

Plug and Fuse Information

Before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the power unit.
- **THIS APPLIANCE MUST BE EARTHED.**
- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

Care and Cleaning

- **Always** switch off and unplug before cleaning.
- A little grease may appear at the slow speed outlet ② when you first use it. This is normal – just wipe it off.

Power unit and outlet cover

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

Stainless steel 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 and splashguard

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

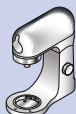
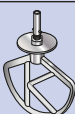
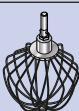
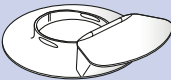
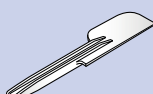
Creaming beater

- **Always** remove the flexible wiper blade from the tool before cleaning.
- Wash the flexible wiper blade and tool in hot soapy water, then dry thoroughly. Alternatively the parts can be washed in a dishwasher.

Note: Please inspect the condition of the tool body before and after use and also regularly inspect the condition of the wiper blade and replace it if there are any signs of wear.

Glass bowl

- Wash the bowl in hot soapy water, then dry thoroughly.
- Alternatively the bowl is dishwasher safe.

H			
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Parts List



* If supplied

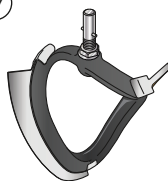
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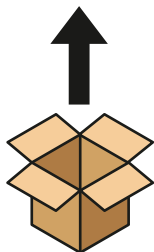


Key

- ① Mixer head
- ② Attachment outlet
- ③ Outlet cover
- ④ Tool socket
- ⑤ On/Off and speed control
- ⑥ Mixer ready indicator light
- ⑦ Mixer body
- ⑧ Head release lever
- ⑨ Cord storage

- ⑩ K-beater
- ⑪ Whisk
- ⑫ Dough tool
- ⑬ Splashguard
- ⑭ Spatula
- ⑮ Stainless Steel Bowl
- ⑯ Glass Bowl
- ⑰ Creaming beater
- ⑱ Folding tool

A



B



To Use Your Stand Mixer

Usage Diagrams and Usage Instructions



Important

- Ensure that no bowl tools are fitted or stored in the bowl when using other outlets.
- Do not use the whisk for heavy mixtures (e.g. all in one cakes or creaming fat and sugar) - you could damage it.
- Never exceed the maximum capacities and speeds stated – you may overload the machine.
- When creaming fat and sugar for cake mixes, always use the fat at room temperature or soften it first.
- Ensure the feet and work surface are clean and dry before using the product.
- Do not use the creaming beater with heavy recipes such as dough or hard ingredients, for example those containing fruit stones, bones or shells.
- If the mixer head is raised during operation, the machine will stop working straight away. To re-start the mixer, lower the mixer head, turn the speed switch to the 'O' position, wait a few seconds and then re-select the speed. The mixer should resume operating straight away.
- Whenever the mixer head is raised the 'mixer ready indicator light' will go out. When the head is lowered, the light will illuminate indicating the mixer is ready to use.

Fold Tool

- Do not use a high speed as a low speed is required to optimise performance
- The tool is not designed to be used to mix hot ingredients, allow the ingredients to cool before using the folding tool.

- 1 Lift the head release lever at the back of the Stand mixer and at the same time lift the head until it locks in the raised position.
- 2 Fit the bowl onto the base. Place the handle directly over the unlock symbol , then gently turn the bowl clockwise until the handle is directly above the lock symbol . **Do not** use excessive force and **DO NOT** overtighten.
- 3 Add the relevant ingredients to the bowl to be mixed.
- 4 Place the required tool into the socket. Then push up and turn the tool to lock into position.
- 5 Lift the head release lever at the back of the Stand mixer and at the same time lower the mixer head.
- 6 Plug into the power supply and the 'mixer ready indicator light' will illuminate.
- 7 Switch on by turning the speed control to the desired setting.
- 8 Release the tool by turning clockwise to unlock from the tool socket and then remove.

Hints and Tips

- If the K-Beater, Whisk or Creaming Beater are not picking up ingredients from the bottom of the bowl refer to the 'Tool Adjustment' section.
- The fold function  can be used for folding light ingredients into heavier mixtures for example meringues, mousses, fruit fools, Genoese sponges and soufflés, and to slowly incorporate flour and fruit into cake mixtures. The mixer will operate at a constant slow speed.
- To fully incorporate the ingredients, stop mixing and scrape down the bowl with the spatula frequently.
- To avoid splashing of ingredients gradually increase the speed.

Hints and Tips - K-Beater

- For best results, always use room temperature butter and margarine when making cakes.
- Use cold ingredients for pastry unless your recipe says otherwise.

Hints and Tips - Whisk

- Best results achieved when eggs are at room temperature. Before whisking egg whites, make sure there is no grease or egg yolk on the whisk or the bowl.

Hints and Tips - Creaming Beater

- When creaming fat and sugar for cake mixes, always use the fat at room temperature or soften it first.

Hints and Tips - Dough Tool

- If you hear the machine labouring, switch off, remove half the dough and do each half separately.

Yeast

- **Dried yeast** (the type that needs reconstituting): pour the warm water into the bowl. Then add the yeast and the sugar and leave to stand for about 10 minutes until frothy.
- **Fresh yeast:** crumble into the flour.
- **Other types of yeast:** follow the manufacturer's instructions.
- Put the dough into a greased polythene bag or a bowl covered with a tea towel. Then leave somewhere warm until doubled in size.

Hints and Tips - Fold Tool

- 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 too long as the air and the mix will be too loose. Stop once the mix is sufficiently incorporated.
- Any unmixed ingredients left on the paddle or sides of the bowl should be carefully folded in using a spatula.

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.

Usage Chart

	 (MAX)		 (Mins)
	2 kg	Min-Max	2-5
  	 680 g	Min-1	2-3
 	2 kg	Min-Max	1

	 (MAX)		 (Mins)
	2 kg	Min-Max	2-5
 	2 kg	Min-Max	1
  → 	1.5 kg	Min-Max	4
 	2.68 kg	Min-Max	2-5

	 (MAX)		 (Mins)
	12 (420 g)	Min-Max	3
 4-8°C	1 L	Min-Max	2-3
	 250 g  500 g  200 g	Min	10 secs
		Max	1-1.5
	 180 ml  x2	6	1-1.5

	 (MAX)		 (Mins)
	 1.35 kg  2.17 kg	Min	1
		1	3-4
	 1.35 kg  2.28 kg	Min	1
		1	3-4
	 1.35 kg  2.93 kg	Min	1
		1	4-9

		 (MAX)		 (Mins)
		 x 9	Max	3
		 250 g		2-8

Recipes

White Bread Dough

1.35kg Flour
13.5g Salt
21.5g Fast Action Dried Yeast
756 ml Water
27g Lard or Butter

- 1 Fit the bowl to the stand mixer.
- 2 Pour the water into the bowl, followed by the remaining ingredients.
- 3 Mix on minimum speed for 45-60 seconds or until a dough is formed.
- 4 Knead on speed 1 for 3-4 minutes.
- 5 Place the dough into two 2lb loaf tins or shape into rolls and place onto a greased baking tray.
- 6 Cover with a tea towel and leave the dough to rise in a warm place for 45-60 minutes until doubled in size.
- 7 Bake at 200°C for 40 minutes or 15-20 minutes for rolls.

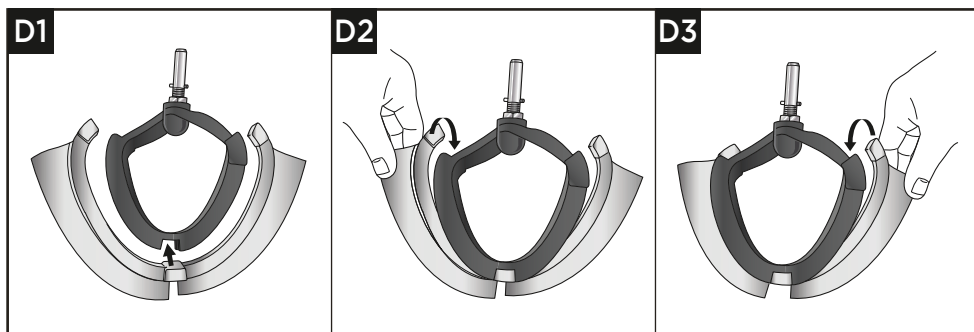
Pizza Dough

500g Flour
30g Olive Oil
7g Salt
7g Yeast
300ml Water

- 1 Fit the bowl to the stand mixer.
- 2 Add all of the ingredients.
- 3 Fit the dough hook and lower the head.
- 4 Mix on minimum speed for 1 minute.
- 5 Knead on speed 1 for 4 minutes.
- 6 Shape the dough into a ball on a floured work surface.
- 7 Cover the dough with a damp tea towel and leave to rest for 30-40 minutes in a warm place.
- 8 Divide into 2 and roll out into two 15cm pizza bases.
- 9 Transfer to a semolina covered baking tray. Garnish/top your pizza and bake for 10-15 minutes at 240°C.

To Assemble the Creaming Beater

Usage Diagrams and Usage Instructions

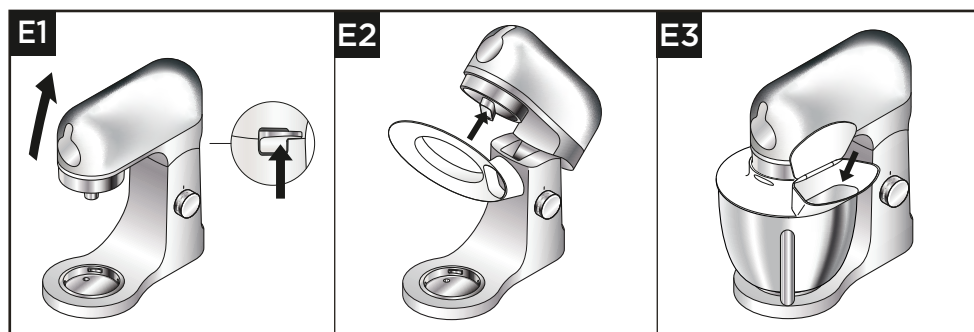


Important

- The wiper blade is supplied already fitted and should always be removed for cleaning.
- 1 Carefully fit the flexible wiper blade onto the tool by locating the base of the wiper blade into the slot, then fit one side into the groove before gently hooking the end in place. Repeat with the other side.

To Fit and Use Your Splashguard

Usage Diagrams and Usage Instructions



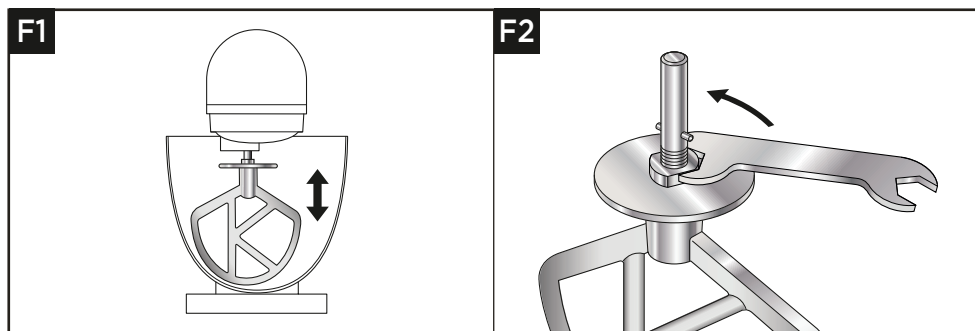
Important

- During mixing, ingredients can be added directly to the bowl via the hinged section of the splashguard.
- You do not need to remove the splashguard to change tools.

- 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 until fully located. The hinged section should be positioned as shown.
- 4 Insert required tool.
- 5 Lower the mixer head.
- 6 Remove the splashguard by raising the mixer head and sliding it down.

Tool Adjustment

Usage Diagrams and Usage Instructions



Important

- The tools are set to the correct height for the bowl supplied in the factory and should not require adjustment. However, if you wish to adjust the tool use a suitable spanner:
TYPE KMX75/KMX76 = 15mm

K-beater, Whisk, Creaming beater and folding tool

The tools are set to the correct height for the bowl supplied in the factory and should not require adjustment. However, if you wish to adjust the tool use a suitable 15mm spanner: Then follow the instructions below:

- 1 Unplug the machine.
- 2 Raise the mixer head and insert the whisk, beater or folding tool.
- 3 Lower the mixer head. If the clearance needs to be adjusted, raise the mixer head and remove the tool. Ideally the whisk, K-beater and folding tool should be **almost** touching the bottom of the bowl.

Creaming beater

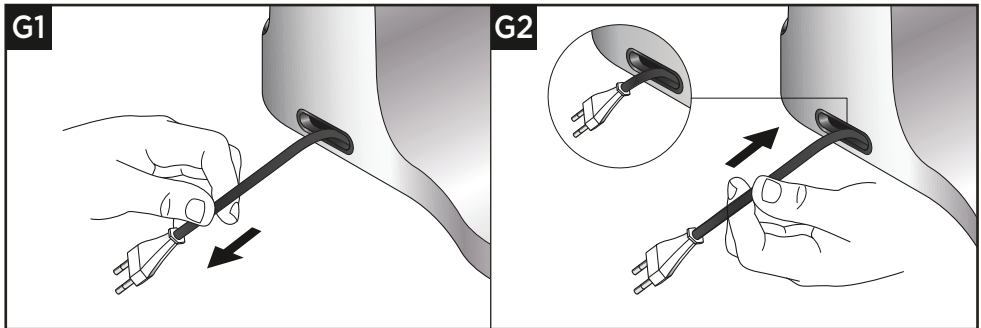
- Ideally it should be in contact with the bowl surface so that it gently wipes the bowl during mixing.
- 4 Using a suitable spanner loosen the nut sufficiently to allow adjustment of the shaft. To lower the tool closer to the bottom of the bowl, turn the shaft anti-clockwise. To raise the tool away 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.

Note: Spanner shown is for illustration purpose only.

Dough Tool

This tool is set at the factory and should require no adjustment.

Cord Storage



Service and 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.

Troubleshooting Guide

Problem	Cause	Solution
The whisk or K-beater knocks against the bottom of the bowl or not reaching the ingredients in the bottom of the bowl.	Tool at the wrong height and needs adjusting.	Adjust the height using a suitable spanner – see “Tool Adjustment” section.
‘Mixer ready indicator light’ flashing when Stand mixer first plugged in.	Speed control not in the ‘O’ position.	Check and turn speed control to the ‘O’ position.
The Stand mixer stops during operation. ‘Mixer ready indicator light’ flashing rapidly.	Overload protection or overheat system activated. Maximum capacity exceeded.	Unplug and check for obstruction or overloading. Turn the speed control to “O” and then restart. If the machine will not operate, remove some of the ingredients to reduce the load and restart. If this still does not resolve the problem, unplug and allow to stand for 15 minutes. Plug in and reselect the speed. If the machine does not restart following the above procedure contact “customer care” for further advice.
‘Mixer ready indicator light’ flashing slowly whilst machine plugged in.	Stand mixer has been left plugged in for more than 30 minutes without being operated and has gone into Standby mode.	Turn the speed control to ‘min’ then return to ‘O’ to reset the machine.