

TYPE: KHC30 Attachments

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3/3 Istruzioni

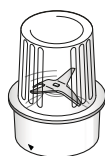
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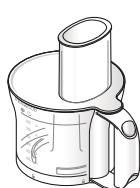
KAP10A.000GY



KAP20A.000GY



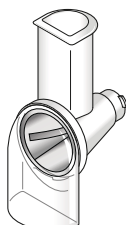
KAP30A.000GY



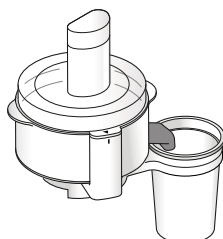
KAP45A.000GY



KAP50A.000GY



KAP70A.000GY



KAP80A.000GY



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Important Safety Information

- Read these instructions carefully and retain for future reference.
- Before using for the first time, remove all packaging and the plastic blade covers. Wash the parts: see 'Cleaning' (refer to chart **N**).
- 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.
- Turn the speed control to 'O' (OFF) position and unplug:
 - before fitting or removing outlet covers/tools/attachments;
 - after and when not in use;
 - before cleaning.
- Be careful when handling the sharp cutting blades, emptying the containers and during cleaning.
- Never exceed the maximum quantities and speeds 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 OperationTime	Rest Period Between Operations
Blender/Blend-Xtract 2GO	60 secs	Unplug the appliance and allow to cool down for 15 minutes
Chopper/Mill	30 secs	
Grinding Mill	90 secs	
Food Mincer	10 mins	

- Keep your fingers away from moving parts and fitted attachments. Never put your hand/fingers in the hinge mechanism.
- **Never** leave the Stand Mixer unattended when it is operating.
- **Never** use a damaged attachment. Get it checked or repaired: see 'Service and Customer Care' section.
- **Never** let the cord hang down where a child could grab it.
- **Never** let the power unit, cord or plug get wet.
- **Ensure** that no bowl tools are fitted or stored in the bowl when using the drive outlets.
- **Never** use an unauthorised attachment or more than one attachment at a time.
- Take care when lifting this appliance. Ensure the head is correctly latched in the down position and that the bowl, tools, outlet covers 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 of a work surface.
- Misuse of your appliance can result in injury.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Children should be supervised to ensure that they do not play with the appliance.

- 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.

Attachment General Safety

-  **DO NOT** process hot ingredients.
- **SCALD RISK:** Hot ingredients must be allowed to cool to room temperature before placing in the food processor bowl, mill, goblet or before blending.
- Keep hands and utensils out of the blender and food processor bowl whilst connected to the power supply.
- The appliance will not operate if the attachments are not correctly fitted.
- The processing of hard spices is not recommended as they may damage the plastic parts.
- The rated power is based on the Compact Chopper/Mill attachment. Other attachments may draw less power.
- Should excessive vibration occur when using an attachment, either reduce the speed or stop the machine and remove some of the contents.
- Attachments will be **damaged** and may cause injury if the interlock mechanism is subjected to excessive force.

Blender/ Blend-Xtract 2GO attachment

- **Never** fit the blade unit to the power unit without the blender goblet/bottle fitted.
- **KAP20A.000GY** - The skirt on the bottom of the goblet is fitted during manufacture and no attempt should be made to remove it.
- Only operate the blender with the lid in place.
- Only use the goblet/bottle 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/bottle.
- **Do not** process spices such as cloves, dill and cumin seeds as they may damage the plastic parts.
- **Do not** use the blender as a storage container. Keep it empty before and after use.
- **Never** blend more than the maximum marked on the goblet/bottle - less for frothy liquids such as milk shakes.
- **Never** blend frozen fruit or vegetable pieces that are larger than 3cm x 3cm cubes.

Blend-Xtract 2GO attachment

-  **The bottle is only suitable for use with cold ingredients. Do not process hot ingredients.**
- **Never** drink any hot liquids from the bottle.
- When drinking through the lid, take care that the drink is smooth. Some experimentation may be necessary to achieve the desired result, particularly when processing firm or unripened foods as you may find that some ingredients remain unprocessed.
- **Do not** blend frozen ingredients or ice cubes without liquid.
- When adding frozen ingredients (i.e. frozen fruit, yoghurt, ice cream or ice) do not blend more than 60g or 3 ice cubes.
- **Never** blend dry ingredients (e.g. spices, nuts) or run the blender empty.
- Some liquids increase in volume and froth during blending e.g. milk, so do not overfill and ensure the blade assembly is correctly fitted.

Food Processor

- Before removing the lid from the food processor bowl switch off and wait until the blade or discs have completely stopped.
- The knife blade and discs are extremely sharp, handle with care. **Always hold by the finger grip at the top, away from the cutting edge, both when handling and cleaning.**
- **When slicing/grating do not let the bowl fill up as far as the cutting disc: empty it regularly.**
- **Do not** exceed the 'MAX' capacity level on the bowl.
- **Always** remove the knife blade before pouring contents from the bowl.
- **Never** use your fingers to push food down the feed tube. Always use the pusher supplied.
- **Do not** use the lid to operate the food processor, always use the speed control.

Dicing Attachment

- The cutting grid and disc 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 cutting disc.
- **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.

Food Mincer

- Remove the tool guard before using the food mincer attachment.
- **Always** ensure bones and rind etc. are removed from the meat before mincing.
- Thaw frozen food thoroughly before mincing.
- When mincing nuts, only feed a few down at a time and allow the scroll to pick them up before adding any more.

- **Always** use the mincer pusher supplied. Never put your fingers or utensils in the feed tube.
- **Warning** – the cutting blade is sharp, handle with care both in use and when cleaning.
- **Ensure** the attachment is secured in position before switching on.
- **Do not** wash any part in the dishwasher. Never use a soda solution.
- Wipe the screens with vegetable oil, then wrap in greaseproof paper to prevent discolouring/rusting.

Juice Extractor

- **Do not** use the juicer if the filter, juicer lid or bowl are damaged or has visible cracks.
- The cutting blades on the base of the filter are very sharp, take care when handling and cleaning the filter.
- Before removing the lid, switch off and wait for the filter to stop.
- Only use the pusher supplied. Never put your fingers in the feed tube. Unplug before unblocking the feed tube.
- Should excessive vibration occur when using this attachment, either adjust the speed or stop the machine, unplug and clear any pulp from the drum (the juicer vibrates if the pulp becomes unevenly distributed).

Chopper and Grinding Mill

- **Do not** touch sharp blades. Keep the blade assembly away from children.
- Before removing the mill from the machine:
 - switch off;
 - wait until the blades have completely stopped;
 - take care not to unscrew the jar/lid from the blade assembly.
- Only use the jar/lid and blade assembly with the base supplied.
- **Never** fit the blade assembly to the machine without the jar/lid fitted.
- **Do not** process hard spices such as dried Turmeric root as they may damage the blade.

Roto Food Cutter

- Remove the tool guard before using the attachment.
- **Never** put your fingers in the feed tube. Only use the pusher supplied with the roto food cutter attachment.
- **Do not** use excessive force to push the food down the feed tube - you could damage your attachment.
- Handle the cutting cones with care, they are extremely sharp.

Refer to your main stand mixer instruction manual for additional safety warnings.

Care and Cleaning

- Always switch off and unplug before cleaning.
- Dismantle attachments fully before cleaning.
- For easier cleaning always wash the parts immediately after use.
- Some foods, e.g. carrot, will discolour the plastic. Rubbing with a cloth dipped in vegetable oil helps remove discolouring.
- **Handle the blades, cutting cones and discs with care - they are extremely sharp.**

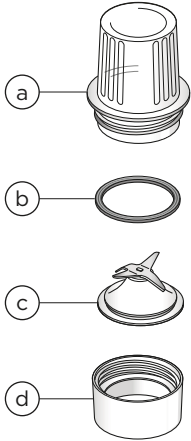
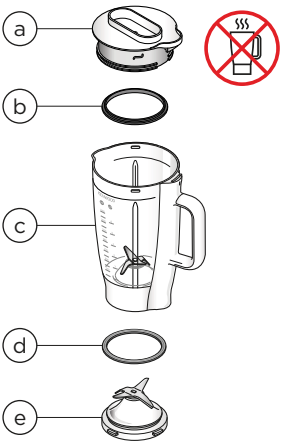
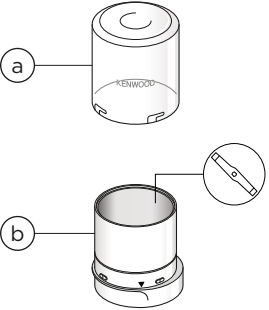
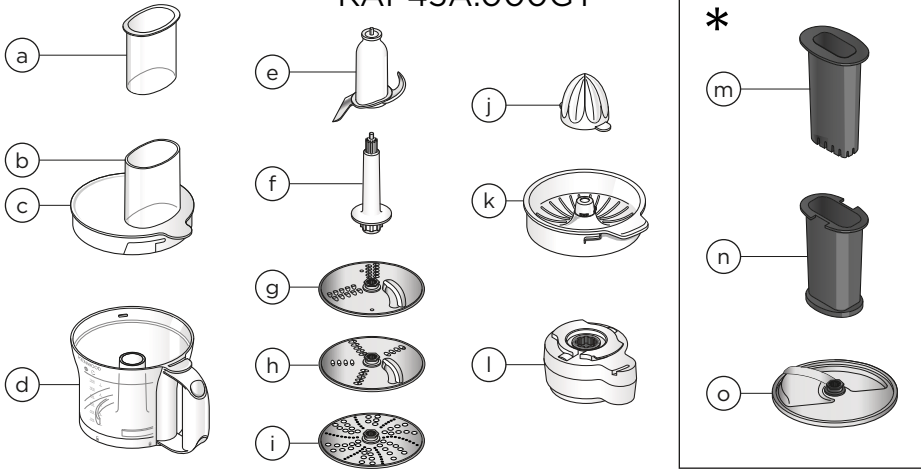
Power Unit

- Wipe with a damp cloth, then dry.
- Never use abrasives or immerse in water.
- Ensure the feet on the base of the mixer are kept clean.

N	

Parts List

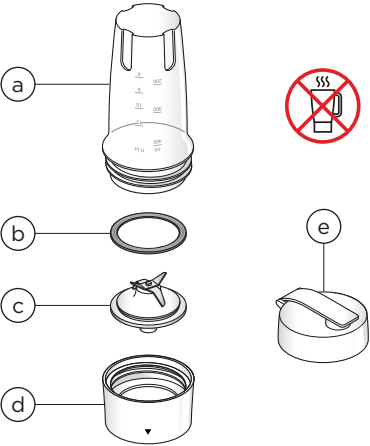
* If supplied

*KAP10A.000GY 	*KAP20A.000GY 	*KAP30A.000GY 
*KAP45A.000GY 		

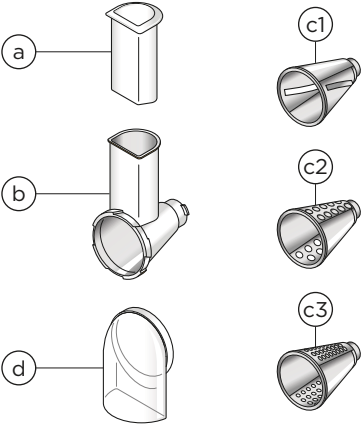
Parts List (Continued)

* If supplied

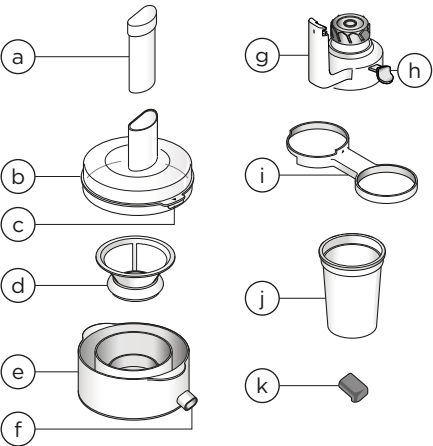
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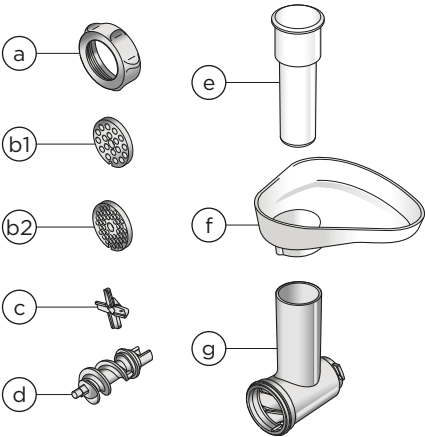
*KAP70A.000GY



*KAP80A.000GY



*KAP90A.000GY



1 Chopper/Mill (KAP10A.000GY)

- a. Jar
- b. Sealing Ring
- c. Blade Unit
- d. Base

2 Blender (KAP20A.000GY)

- a. Lid with Liquid Drip Hole
- b. Lid Seal
- c. Goblet
- d. Blade Unit Sealing Ring
- e. Blade Unit

3 Grinding Mill (KAP30A.000GY)

- a. Lid
- b. Mill Blade Assembly

4 Food Processor and Citrus Juicer (KAP45A.000GY)

- a. Pusher
- b. Feed Tube
- c. Lid
- d. Bowl
- e. Drive Shaft
- f. Knife Blade
- g. Thick Slicing/Grating Disc
- h. Thin Slicing/Grating Disc
- i. Extra Fine Grating Disc
- j. Cone
- k. Sieve
- l. Gear Box

Dicing Attachment (if supplied)

- m. Dicing Pusher
- n. Dicing Grid
- o. Dicing Disc

5 Blend-Xtract 2GO (KAP50A.000GY)

- a. Bottle
- b. Sealing Ring
- c. Blade Assembly
- d. Base
- e. Dispensing Lid

6 Roto Food Cutter (KAP70A.000GY)

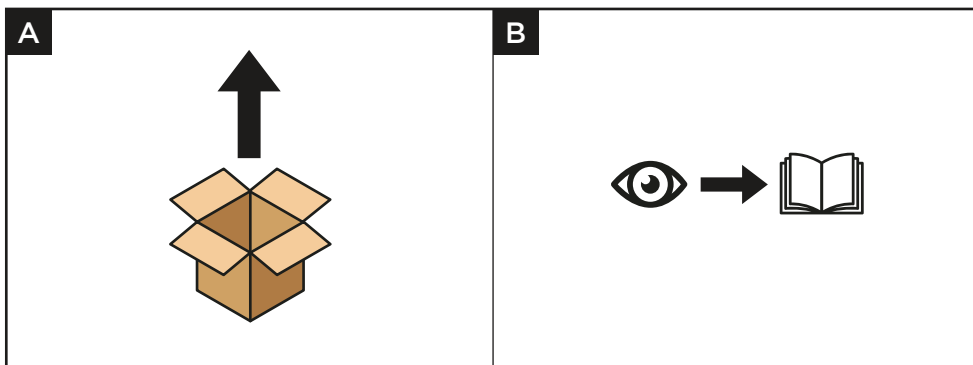
- a. Pusher
- b. Body and Feed Tube
- c. Cutting Cone
 - c1. Slicing
 - c2. Coarse Grate
 - c3. Fine Grate
- d. Guard/Cone Retainer

7 Juice Extractor (KAP80A.000GY)

- a. Pusher
- b. Lid
- c. Lid Interlock Tab
- d. Filter
- e. Pulp Container
- f. Juice Outlet (spout)
- g. Base Unit
- h. Pulp Container Release Lever
- i. Beaker Holder
- j. Beaker
- k. Spout

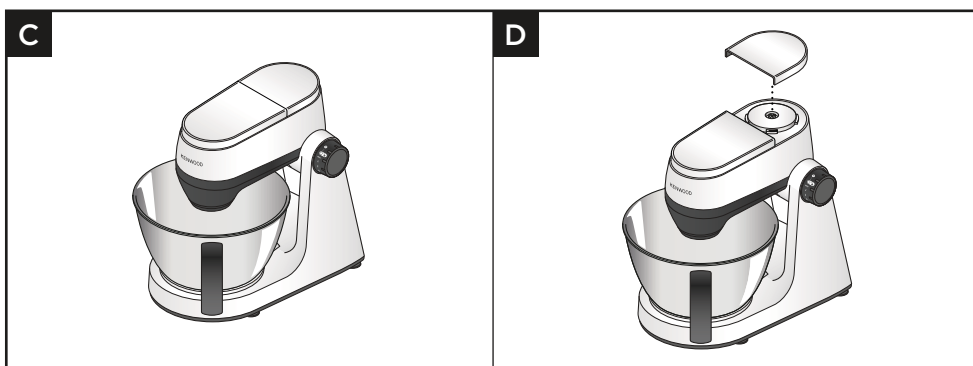
8 Food Mincer (KAP90A.000GY)

- a. Ring Nut
- b. Screens
 - b1. Medium Screen (If Supplied)
 - b2. Coarse Screen (If Supplied)
- c. Cutter
- d. Scroll
- e. Pusher
- f. Tray
- g. Body



To Fit and Remove Outlet Cover

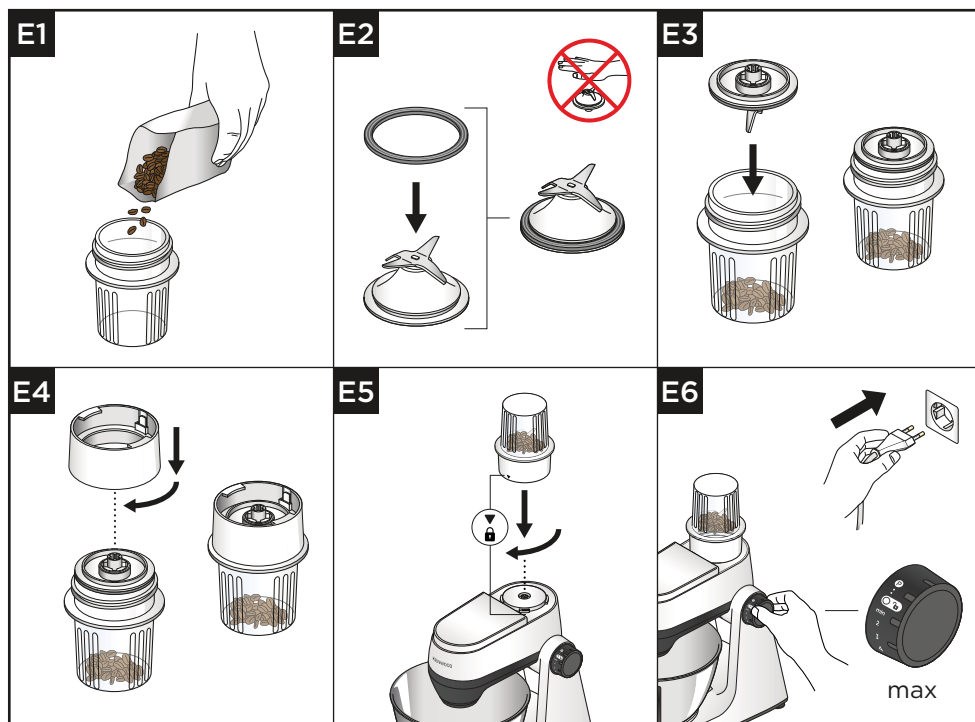
Usage Diagrams and Usage Instructions



- 1 Lift off the high speed outlet cover.

To Use Your Chopper/Mill (If Supplied)

Usage Diagrams and Usage Instructions



IMPORTANT

- **Do not** process hot ingredients allow to cool before processing.
- The processing of spices is not recommended as they may damage the plastic parts.

- 1 Put your ingredients into the jar.
- 2 Ensure the sealing ring is correctly fitted on the blade unit. Leaking will occur if the seal is not fitted correctly.
- 3 Turn the blade unit upside down. Lower it into the jar, blades down.
- 4 Screw the base onto the jar until it is finger-tight.
- 5 Place the mill onto the outlet with the arrow on the mill base towards the back of the machine. Turn the mill clockwise to lock firmly into place until the two arrows align .
- 6 Switch on to maximum speed.

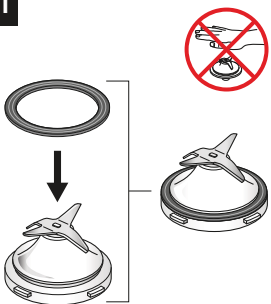
Usage Chart

	 MAX		 (Secs)
	50 g	Max	30
	50 g	Max	30
	50 g	Max	30

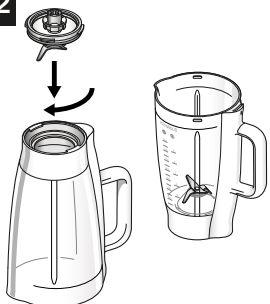
To Use Your Blender (If Supplied)

Usage Diagrams and Usage Instructions

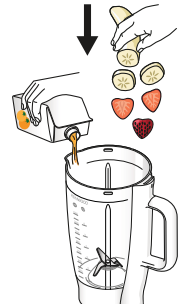
F1



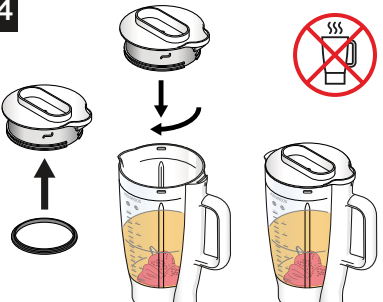
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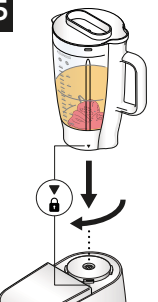
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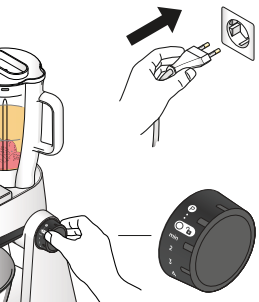
F4



F5



F6



IMPORTANT

- **Do not** process hot ingredients
- Leaking will occur if the seals are damaged or incorrectly fitted.
- Never blend frozen ingredients that have formed a solid mass.
- Never blend frozen fruit or vegetable pieces that are larger than 3cm x 3cm cubes.

- 1 Fit the sealing ring into the blade assembly - ensuring the seal is located correctly.
- 2 Hold the underside of the blade assembly and insert the blades into the goblet, turn clockwise until it is secure.
- 3 Put your ingredients into the goblet.
- 4 Fit the seal onto the blender lid, ensuring that the seal is located correctly.
- 5 Fit the lid onto the goblet and turn clockwise until it clicks.
- 6 Place the blender onto the high speed outlet and turn clockwise to lock firmly in place.
- 7 Switch on to maximum speed.

Hints and Tips

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Then, with the machine running, add oil slowly through the dripper hold in the lid.
- Thick mixtures, e.g. pates and dips, may need scraping down. If the mixture is difficult to process, add more liquid.

Smoothies

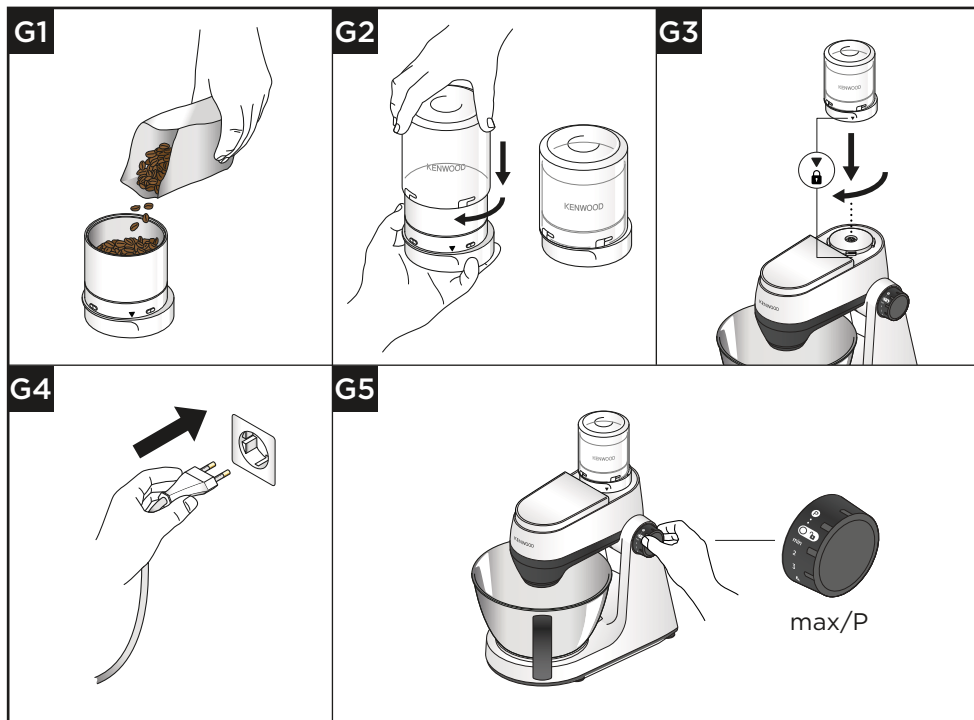
- Add liquid first.
- Allow frozen ingredients to thaw for 15 minutes before placing in the blender.

Usage Chart

	 MAX		 (Secs)
 4-8°C	1.5 L	Max	30-60
	1.2 L	Max	15-30
 20x40x35 mm	6 (125 g)	P	15-30

To Use Your Grinding Mill (If Supplied)

Usage Diagrams and Usage Instructions



IMPORTANT

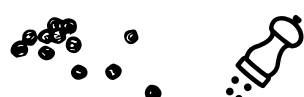
- Do not process dried turmeric root in the mill as it is too hard and may damage the blades.

- 1 Place your ingredients into the blade assembly.
- 2 Fit the lid and turn clockwise to lock.
- 3 Place the mill onto the high speed outlet and turn clockwise to lock.
- 4 Plug in the appliance.
- 5 Select maximum speed or use the pulse (P).

Hints and Tips

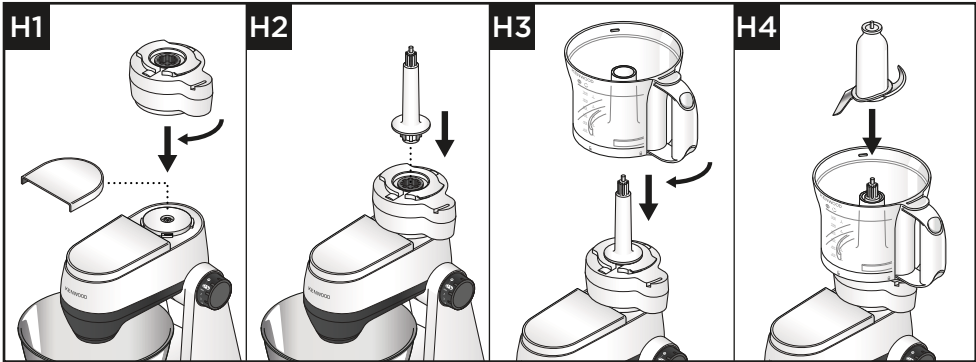
- For optimum performance when processing spices do not process more than 50g at a time.
- Whole spices retain their flavour for a much longer time than ground spices so it is best to grind a small quantity fresh at a time to retain the flavour.
- To release the maximum flavour and essential oils whole spices are best roasted prior to milling.
- Cut ginger and coconut into small pieces before processing.

Usage Chart

	 MAX		 (Secs)
	50 g	Max	30-90
	50 g	Max	15-30
	50 g	P	10-15
 	30 g	Max/P	10
	30 g	Max/P	20-30
	50 g	Max/P	20-30

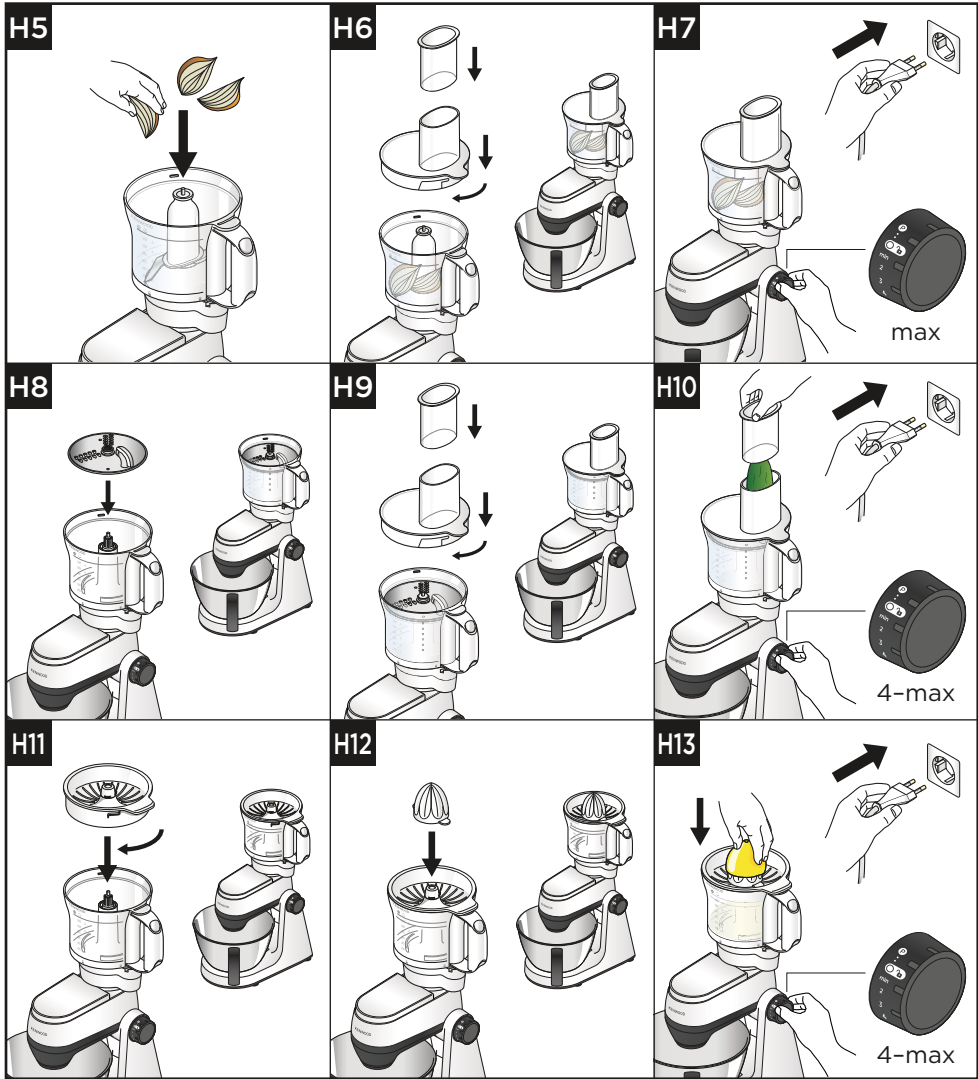
To Use Your Food Processor and Citrus Juicer (If Supplied)

Usage Diagrams and Usage Instructions



To Use Your Food Processor and Citrus Juicer (If Supplied)

Usage Diagrams and Usage Instructions



IMPORTANT

- The knife blade and cutting section of the discs are sharp so always handle with care.
- **Do not** use knife blade to chop ice cubes or other hard foods such as spices, they may damage the attachment.
- If adding almond essence or flavouring avoid contact with plastic as this may stain.
- **Do not** let the bowl fill up as far as the cutting disc: empty it regularly.
- **Do not** exceed the 'MAX' capacity level on the bowl.
- The citrus juicer attachment can only be used in conjunction with the food processor bowl.

- 1 Place the gear box onto the high speed outlet and turn clockwise until it locks into position.
- 2 Place the drive shaft onto the gear box.
- 3 Place the bowl over the drive shaft and lower onto the gear box, turn clockwise to lock into position.
- 4 Fit either the knife blade, one of the discs or the citrus juicer.
- 5 Fit the lid (when using the knife blade and discs only).

Discs

- 1 Put the food into the feed tube.
- 2 Switch on and push the ingredients down evenly with the pusher - never put your fingers in the feed tube.

Citrus Juicer

- 1 Fit the sieve into the bowl and turning clockwise to ensure that the tab on the rim locks into the bowl handle.
- 2 Fit the cone over the centre of the strainer, turning until it drops all the way down.
- 3 Cut the fruit in half. Switch to speed 3 and press the fruit onto the cone.

Hints and Tips - Knife Blade

- Cut meat, bread and vegetables into 2cm cubes before processing.
- Herbs are best chopped when clean and dry.
- Take care not to over process when using the knife blade.

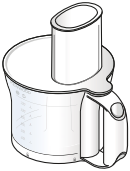
Hints and Tips - Discs

- When using the reversible discs ensure that the required cutting side is uppermost.
- Use fresh ingredients.
- Do not cut food up too small. To stop food slipping over during processing fill the width of the feed tube.
- When slicing or grating: food placed upright comes out shorter than food placed horizontally.
- After use there will always be a small amount of waste on the disc or in with the food.

Hints and Tips - Citrus Juicer

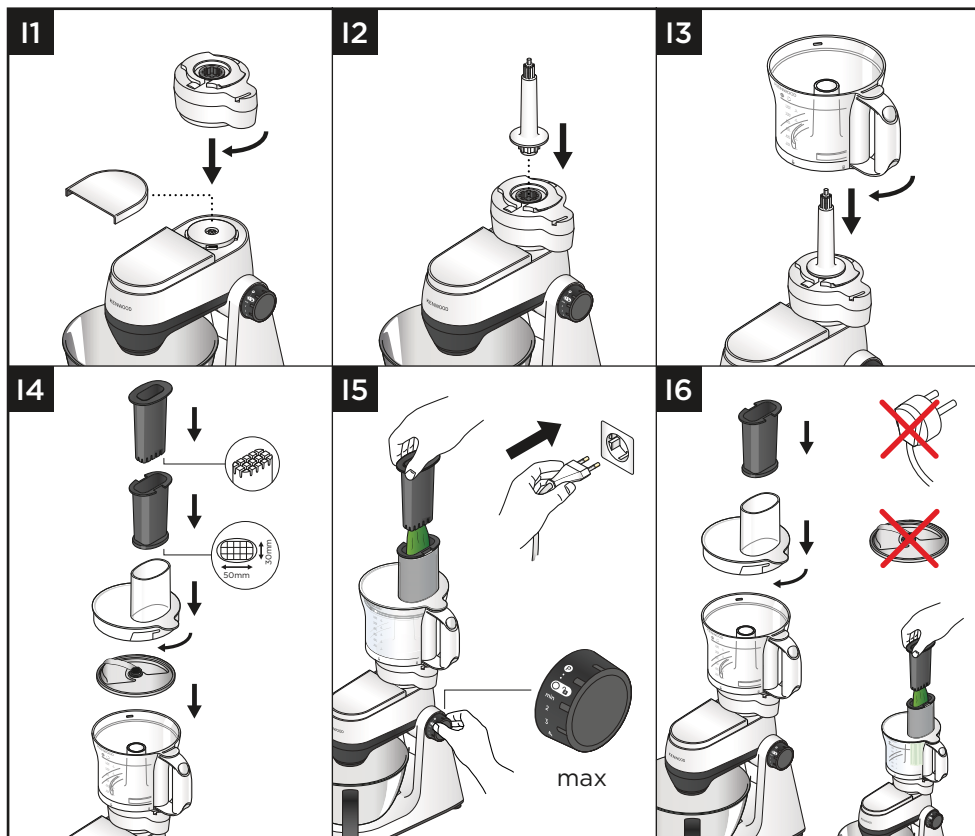
- For best results store and juice the fruit at room temperature and hand roll on a worktop before juicing.
- To help with juice extraction move the fruit from side to side when juicing.
- When juicing large quantities, empty the sieve regularly to prevent the build up of pulp and seeds.
- Empty the food processor bowl regularly to prevent over filling with juice.

Usage Chart

		 MAX		 (Secs)
 		20-50 g	Max	10-20
		400 g	Max	15-30
		250 g	Max	5-10
		250 g	Max	15-30
		 +  4-8°C 250 g 125 g	Max	10
		85 ml  H ₂ O		10-20
		800 g	Min-Max	10-20
		 +  x4 360 g	Max	1-2
   		 Max	Max	-
			4	
			Max	
		1 kg	Min-3	-

To Use Your Dicing Attachment (If Supplied)

Usage Diagrams and Usage Instructions



IMPORTANT

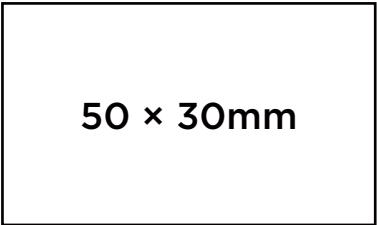
- The dicing disc is designed only to be used with the dicing attachment.
- The dicing pusher should only be used with the dicing grid. Using it without the dicing grid fitted will result in damage to the bottom of the pusher.
- Foods such as cheese, ham and chorizo will clog in the grid so are not recommended for use with this attachment.
- 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.

- 1 Place the gear box onto the high speed outlet and turn clockwise until it locks into position.
- 2 Place the drive shaft onto the gear box.
- 3 Place the bowl over the drive shaft and lower onto the gear box, turn clockwise to lock into position.
- 4 Fit the dicing disc over the drive shaft.

- 5 Fit the lid.
- 6 Fit the dicing grid into the feed tube
- 7 Switch on and use the dicing pusher to process items through the dicing grid.
- 8 The express dice can also be used to produce French Fries, Crudities and batons.
- 9 Fit the dicing grid without the dicing disc.
- 10 Manually push the food through the grid without switching the appliance on.

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. If food is too hard to push through the grid cook for approximately 10-15 minutes, then allow to cool in a refrigerator before processing.
- 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:

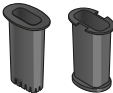


- Always remove hard skins, stones, pips and seeds etc., from food before processing.

Note:

- Due to the various sizes and shapes of foods, the diced results will contain some misshapen pieces, this is normal.
- To clean the dicing grid, use the end of the pusher to dislodge any food which may become trapped in the dicing grid.

Usage Chart

		 MAX		 (Secs)
		Max — 	Max	5-30
		Max — 	N/A	N/A

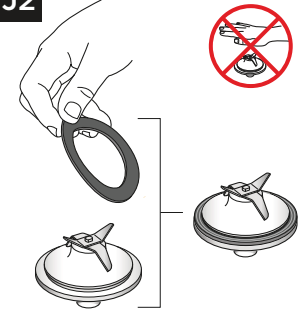
To Use Your Blend Xtract 2GO (If Supplied)

Usage Diagrams and Usage Instructions

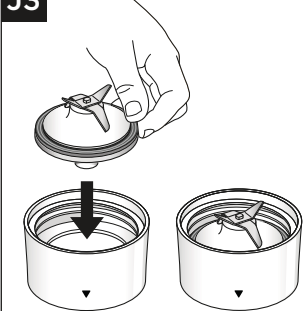
J1



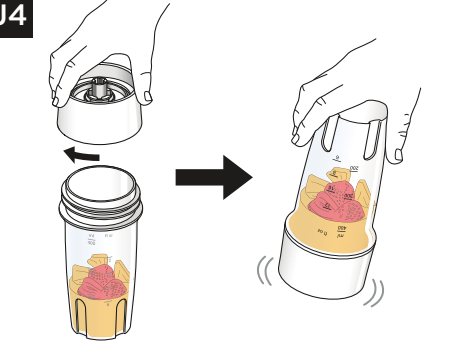
J2



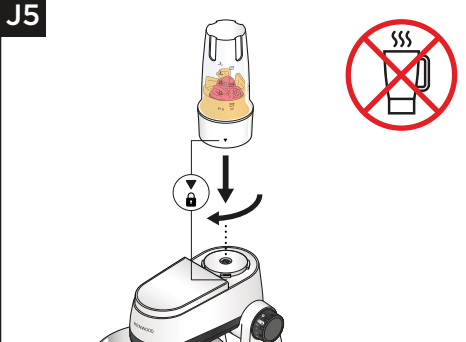
J3



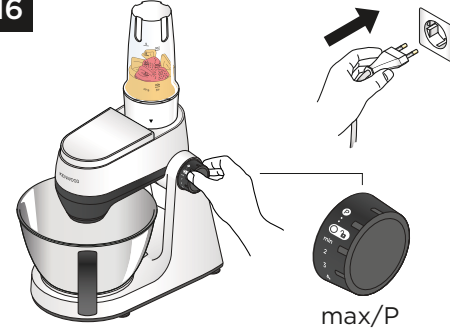
J4



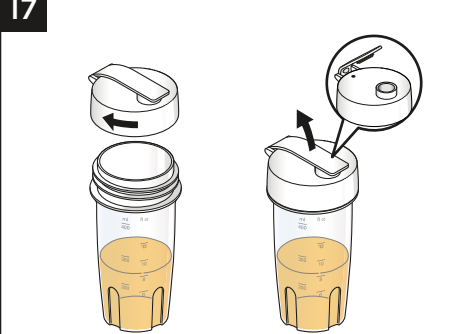
J5



I6



I7



IMPORTANT

- **Do not** blend frozen ingredients without liquid.
- Leaking will occur if the sealing ring is damaged or incorrectly fitted.
- **Never** blend frozen ingredients that have formed a solid mass.
- **Never** blend frozen fruit or vegetable pieces that are larger than 3cm x 3cm cubes.

- 1 Add ingredients to the bottle up to the 400ml mark.
- 2 Fit the sealing ring to the blade assembly.
- 3 Fit the blade assembly into the base and secure into place.
- 4 Turn the blade assembly upside down and lower it into the bottle.
- 5 Screw the blade assembly onto the bottle until finger tight.
- 6 Place the Blend-Xtract 2GO onto the outlet and turn clockwise to lock firmly into place.
- 7 Switch to maximum speed

Hints and Tips

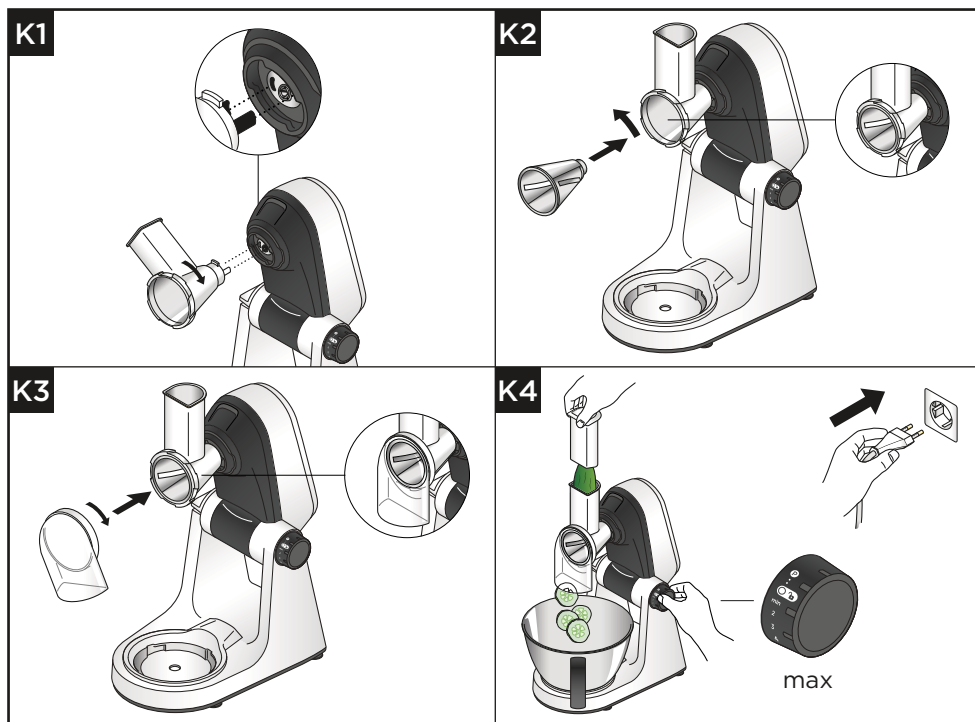
- Note that when the bottle is filled to max capacity (400ml), this is approximately two servings.
- For best blending performance always add ice/frozen ingredients to the bottle first.
- Once your drink has reached the desired consistency, you can use the pulse 'P' to ensure all ingredients are thoroughly blended.
- If you do not intend to consume your drink immediately, keep it refrigerated.
- Ensure your drink is thin enough to be able to drink from the dispensing lid. To make a thinner drink add more liquid.
- After blending, some drinks may not be completely smooth due to seeds or the fibrous nature of ingredients.
- Some drinks may separate on standing, therefore it is best to drink them straight away. Separated drinks should be stirred before drinking.
- When the dispensing lid is fitted always keep the bottle upright.

Usage Chart

	 MAX		 (Secs)
     4-8°C	400 ml	Max	30-60
    	400 ml	Max	15-30

To Use Your Roto Food Cutter (If Supplied)

Usage Diagrams and Usage Instructions

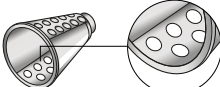
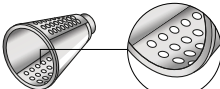


IMPORTANT

- Handle the cutting cones with care, they are extremely sharp.
- **Do not** touch moving parts.
- If already fitted, remove the tool guard before assembling the attachment.

- 1 Raise the mixer head. Ensure that the high speed outlet cover is fitted.
 - 2 With the attachment body in the position shown - align the drive tabs on the end of the attachment with the corresponding slots in the drive outlet.
 - 3 Fit the required cone - turn anti-clockwise to lock in place.
 - 4 Attach the cone retainer - align the notch with the cut out in the body. Turn clockwise to lock in position.
 - 5 Fit the mixing bowl or place a suitable bowl under the outlet.
 - 6 Place the food in the feed tube and use MAX speed. Gently push down with the pusher.
- Note: the pusher will only fit one way.

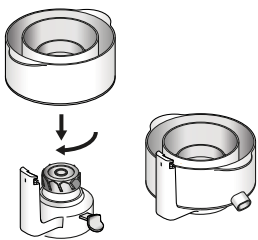
Usage Chart

		 MAX		 (Secs)
		1 kg	Max	2-3
				
				

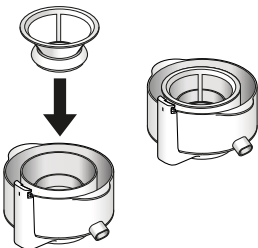
To Use Your Juice Extractor (If Supplied)

Usage Diagrams and Usage Instructions

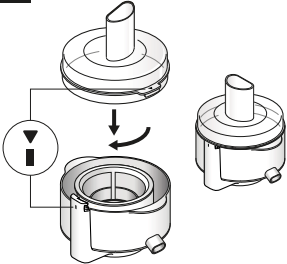
L1



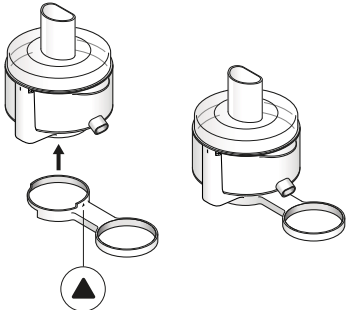
L2



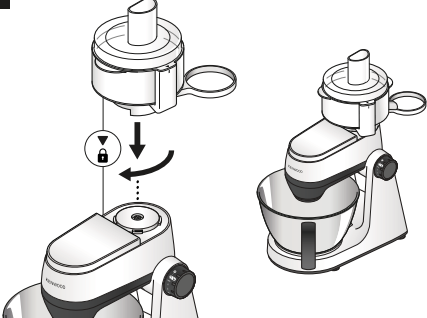
L3



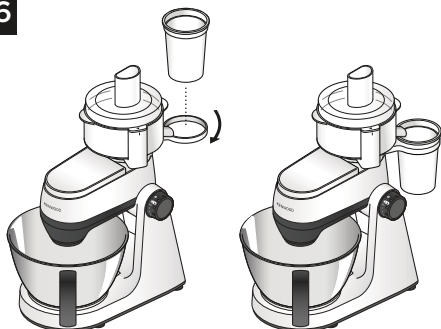
L4



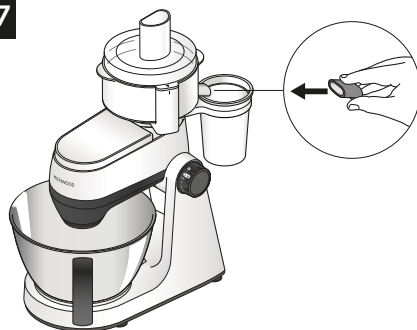
L5



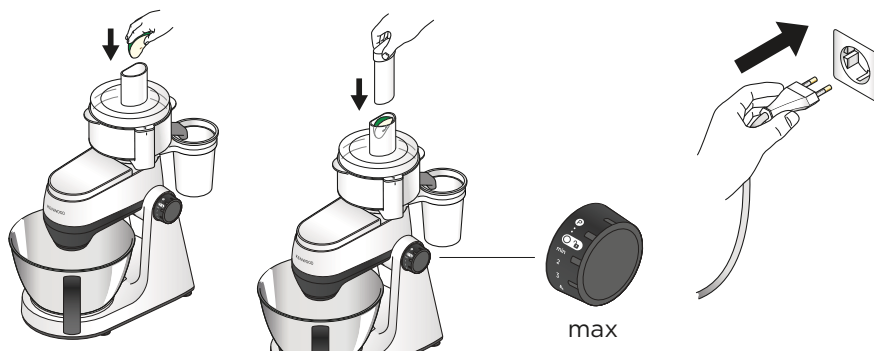
L6



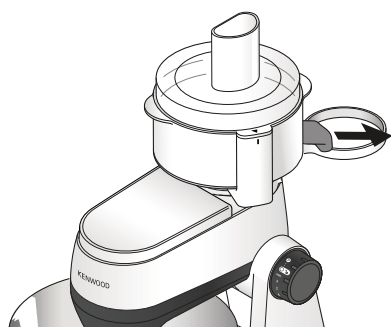
L7



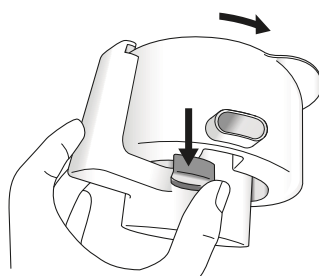
L8



L9



L10



IMPORTANT

- If the juicer starts to vibrate, switch off and empty the pulp from the filter. (The juicer vibrates if the pulp becomes unevenly distributed).
- Some very hard foods may make your attachment slow down or stop. If this happens switch off and unblock the filter.
- Switch off and empty the pulp and juice containers regularly during use.

- 1 Place the pulp container onto the base unit and turn clockwise until it locks into position. When correctly fitted the juice outlet should be located over the pulp container release lever.
- 2 Fit the filter and push firmly into position.
- 3 Fit the lid onto the pulp container - turn clockwise to align the arrow ▼ on the lid tab with the mark I on the base unit.
- 4 Place the beaker holder onto the underside of the attachment - the arrow ▲ on the beaker holder should be pointing upwards and aligned with the juice outlet.
- 5 Whilst supporting the beaker holder, fit the attachment to the outlet by aligning the spout over the corner of the machine and then turn clockwise to lock into position.
- 6 To fit the beaker, rotate the holder away from the spout and then place the beaker in the holder. Rotate the beaker so that it is located underneath the juice outlet.
- 7 Push the spout on to secure in place.
- 8 Cut the food to fit the food tube.
- 9 Turn to Max speed, then place the food into the feed tub. Push down evenly with the pusher - never put your fingers in the feed tube.

Hints and Tips

- Citrus Fruit - For best result use the Citrus juicer which is available separately.
- Insert soft food slowly to get the most juice.
- Remove stones (plums, peaches, cherries etc).
- Remove tough skins (melons, pineapples, cucumbers, etc).
- Soft-skinned and other foods just need washing (apples, pears, carrots, spinach, grapes, strawberries, celery etc).

Health recommendations

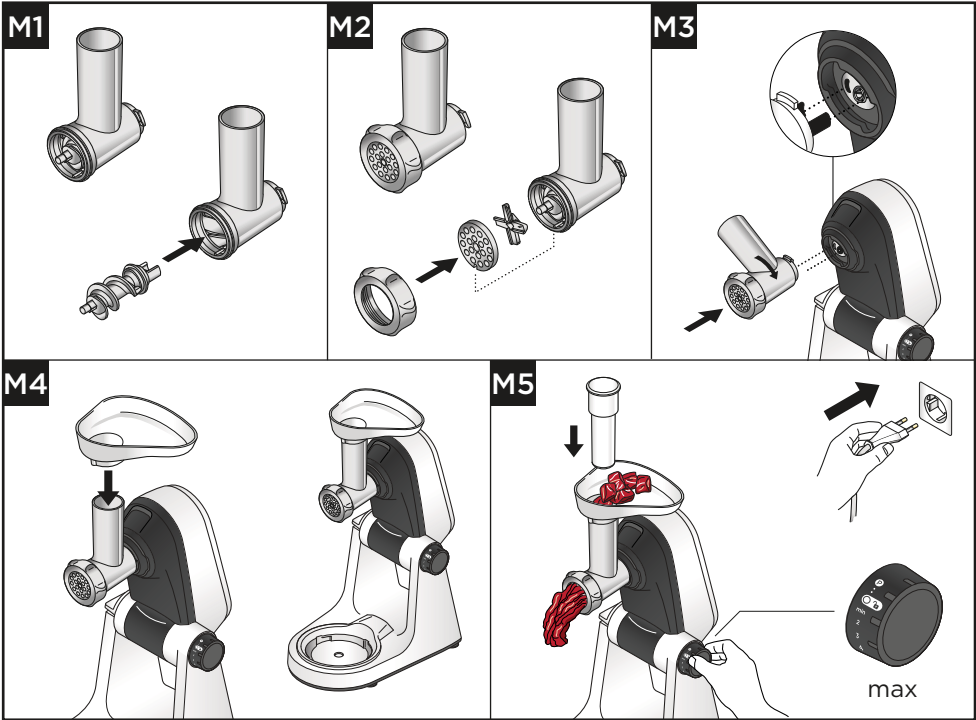
- To retain the vitamins drink the juice as soon as possible.
- If you need to store the juice for a few hours put it in the fridge and add a few drops of lemon juice to keep it fresh.
- Do not drink more than three 230ml (8 fl.oz.) glasses of juice a day unless you're used to it.
- Dilute juice for children with an equal amount of water.
- Juice from dark green (broccoli, spinach etc.) or dark red (beetroot, red cabbage etc.) vegetables is extremely strong, so always dilute it.
- Fruit juice is high in fructose (fruit sugar), so people with diabetes or low blood sugar should avoid drinking too much.

Usage Chart

		 MAX		 (Secs)
	 2.5 x 4 cm	500 g	Max	30-60
	  1/4	500 g	Max	30-60
	  1/8	500 g	Max	30-60
	 	500 g	Max	30-60

To Use Your Food Mincer (If Supplied)

Usage Diagrams and Usage Instructions



IMPORTANT

- Thaw frozen food thoroughly before mincing.
- **Always** ensure bones and rind etc are removed from the meat before mincing.

To Assemble The Food Mincer

- 1 Fit the scroll inside the body.
- 2 Fit the cutter – ensure it is located correctly with the cutting side outermost.
- 3 Fit a screen – align the pin with the notch.
- 4 Loosely fit the ring nut.

To Use The Food Mincer

- 1 Raise the mixer head. Ensure that the high speed outlet cover is fitted. (If already fitted, remove the tool guard before assembling the attachment.)
- 2 With the attachment in the position shown - align the drive tabs on the end of the scroll with the corresponding slots in the drive outlet.
- 3 Push the attachment into the outlet and turn clockwise until it locks into place.
- 4 Tighten the ring nut manually.
- 5 Fit the tray
- 6 Cut meat and fish into 2.5cm (1") -wide strips.
- 7 Select Max speed. Using the pusher gently push the food through, one piece at a time.
Do not push hard - you could damage your machine.

Usage Chart

		 MAX	 (Mins)	
		–	10	Max
		–	10	Max

Service and Customer Care

- **If you experience any problems with the operation of the appliance, before calling for assistance refer to the 'Troubleshooting Guide' or visit www.kenwoodworld.com.**

UK

If you need help with:

- using your appliance or
 - servicing, spare parts or repairs (in or out of guarantee)
-  call Kenwood customer care on **0345 222 0458**. **Have your model number (e.g. TYPE KHC30) and date code (5 digit code e.g. 25T04) ready.**
- **Spares and Attachments**
-  call 0844 557 3653.

Other countries

- 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
Appliance stopped during operation.	No Power.	Check appliance is plugged in.
	Machine overloaded/ maximum capacities exceeded.	Turn the speed switch to the off position, wait a few seconds and then re-select the speed. The appliance should resume operating straight away. Check maximum capacities in the 'Recommended Usage Chart'.
	Outlet cover not fitted or unlocked.	Check that the outlet cover is fitted correctly.
High speed attachments not operating.	Attachment not fitted and locked on correctly.	Check attachment locked on correctly.
Movement on the worksurface.	Feet on the underside of the unit are wet or dirty.	Regularly check the feet are clean and dry.
Blender, Blend-Xtract 2Go or mill attachment leaking from blade unit.	Seal missing. Seal incorrectly fitted. Seal damaged.	Check seal is fitted correctly and not damaged. To obtain a replacement seal see 'Service and Customer Care'.