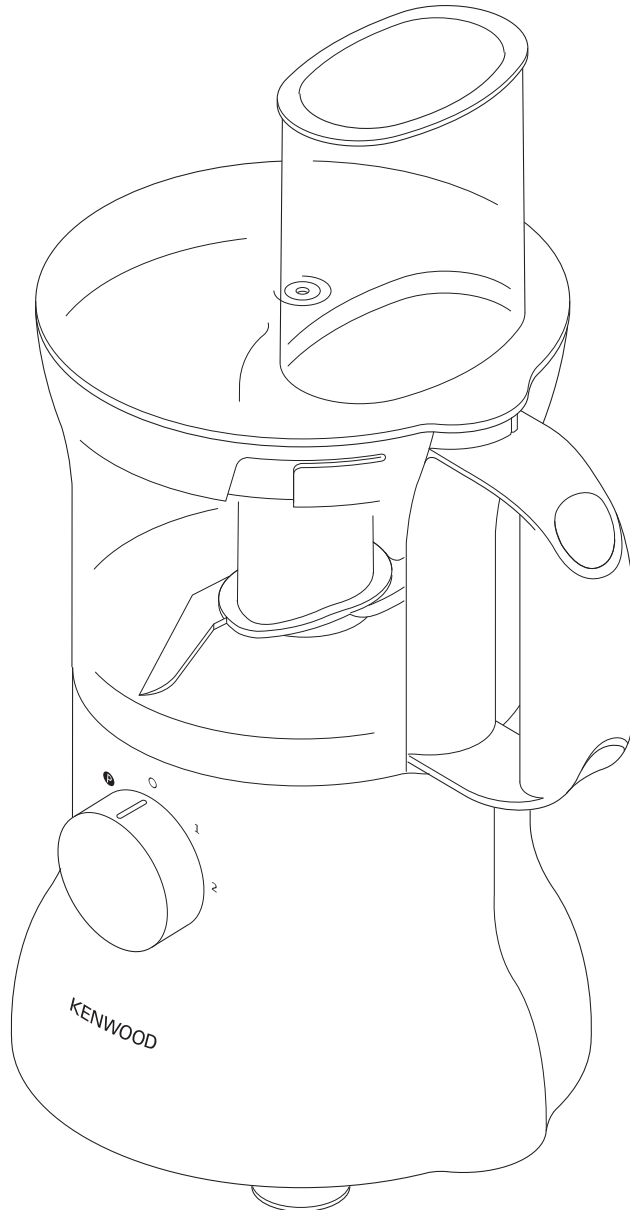
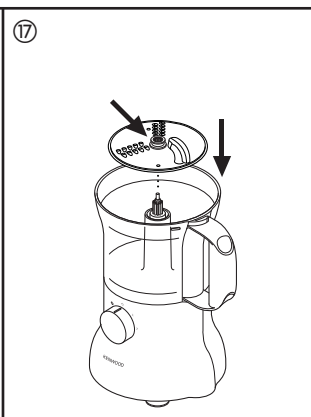
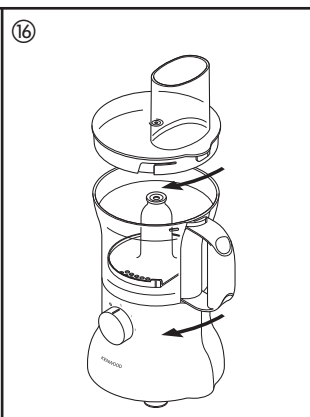
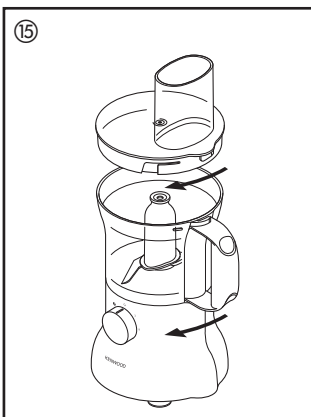
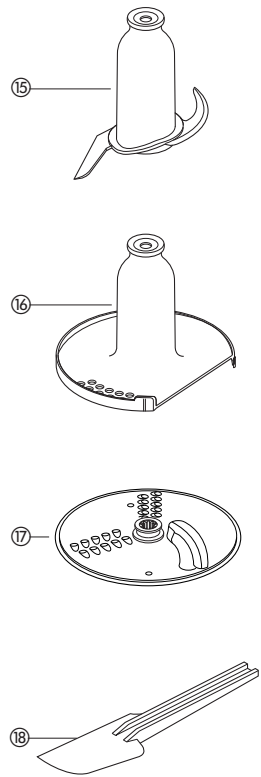
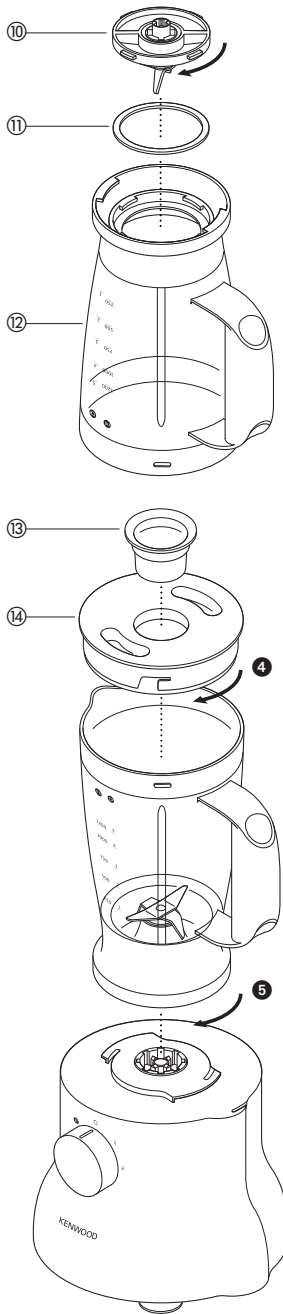
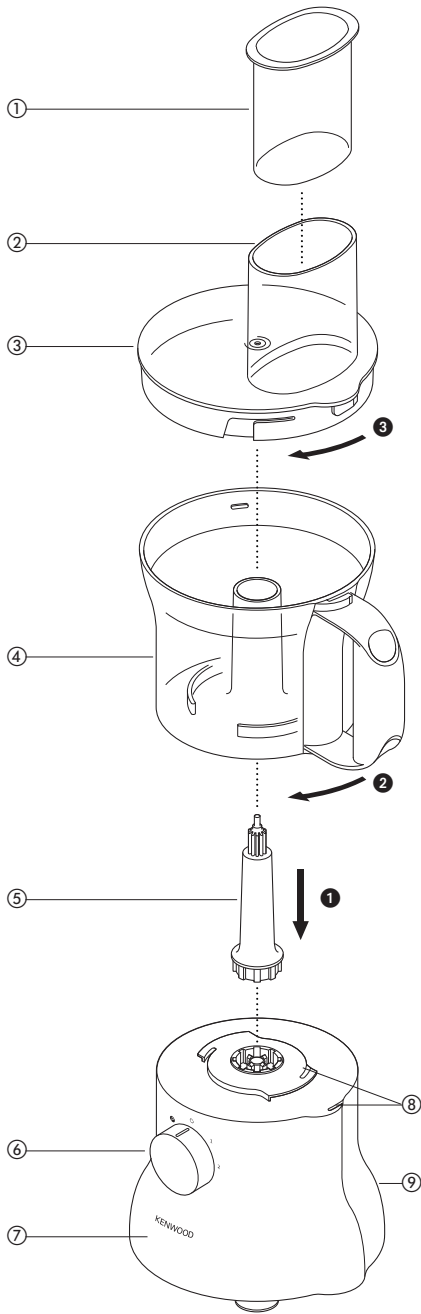


KENWOOD



FP215



before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

safety

- The blades and discs are very sharp, handle with care. **Always hold the knife blade by the finger grip at the top, away from the cutting edge, both when handling and cleaning.**
- Always remove the knife blade before pouring contents from the bowl.
- Keep hands and utensils out of the processor bowl and liquidiser jug whilst connected to the power supply.
- Switch off and unplug:
 - before fitting or removing parts
 - after use
 - before cleaning
- Never use your fingers to push food down the feed tube. Always use the pusher/s supplied.
- Before removing the lid from the bowl or liquidiser from the power unit:-
 - switch off;
 - wait until the attachment/blades have completely stopped;
 - Be careful not to unscrew the liquidiser jug from the blade unit.
- Allow all liquids to cool to room temperature before placing them in the liquidiser.
- Do not use the lid to operate the processor, always use the on/off speed control.
- **This machine will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**
- Never use an unauthorised attachment.
- Never leave the machine on unattended.
- Never use a damaged machine. Get it checked or repaired: see 'service'.
- Never let the power unit, cord or plug get wet.
- Don't let excess cord hang over the edge of a table or worktop or touch hot surfaces.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- Misuse of your processor/liquidiser can result in injury.

before plugging in

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

Important – UK only

- The wires in the cord are coloured as follows:
Blue = Neutral,
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.

Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

before using for the first time

- 1 Remove all packaging including 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 'cleaning'
- 3 Push excess cord into the back of the machine.

key

processor

- ① pusher
- ② feed tube
- ③ lid
- ④ bowl
- ⑤ detachable drive shaft
- ⑥ speed + pulse control
- ⑦ power unit
- ⑧ safety interlock
- ⑨ cord storage

liquidiser

- ⑩ blade unit
- ⑪ sealing ring
- ⑫ jug
- ⑬ filler cap
- ⑭ lid

attachments

- ⑮ knife blade
- ⑯ emulsifying tool / whisk
- ⑰ thick slicing/coarse shredding disc
- ⑱ spatula

to use your food processor

- 1 Fit the detachable shaft onto the power unit ①.
- 2 Then fit the bowl. Place the handle towards the back and turn clockwise until it locks ②.
- 3 Fit an attachment over the drive shaft.
 - Always fit the bowl and attachment onto the machine before adding ingredients.
- 4 Fit the lid ③ - ensuring the top of the drive shaft locates into the centre of the lid.
 - **Do not use the lid to operate the processor, always use the on/off speed control.**
- 5 Switch on and select a speed.
 - **The processor won't work if the bowl and lid are fitted incorrectly.**
 - Use the pulse control for short bursts. The pulse will operate as long as the control is held in position.
- 6 Reverse the above procedure to remove the lid, attachments and bowl.

● **Always switch off before removing the lid.**

important

- Your processor is not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar.
- When adding almond essence or flavouring to mixtures avoid contact with the plastic as this may result in permanent marking.

to use your liquidiser

- 1 Fit the sealing ring ⑪ into the blade unit ⑩ - ensuring the seal is located correctly. **Leaking will occur if the seal is damaged or not fitted correctly.**
- 2 Hold the underside of the blade unit ⑩ and insert the blades into the jug - turn clockwise to lock.
- 3 Put your ingredients into the jug.
- 4 Fit the lid onto the jug and turn clockwise to lock ④. Fit the filler cap.
- 5 Place the liquidiser onto the power unit and turn to lock ⑤.
- 6 Select a speed or use the pulse control.

hints

- When making mayonnaise, put all the ingredients, except the oil into the liquidiser. Then with the machine running, pour the oil into the filler cap and let it run through.
- Thick mixtures, eg pates and dips, may need scraping down. If it's difficult to process, add more liquid.
- When crushing ice use the pulse in short bursts.

important

- **Allow all liquids to cool to room temperature before placing them in the liquidiser.**
- To ensure the long life of your liquidiser, never run it for longer than 60 seconds. Switch off as soon as you've got the right consistency.
- Don't process spices - they may damage the plastic.
- The machine won't work if the liquidiser is fitted incorrectly.
- Don't put dry ingredients into the liquidiser before switching on. If necessary, cut them into pieces; remove the filler cap; then with the machine running, drop them through one by one.
- Don't use the liquidiser as a storage container. Keep it empty before and after use.
- Never blend more than 1.2 litres - less for frothy liquids like milkshakes.

choosing a speed for all functions

tool/attachment	function	speed
knife blade	Cake making	1 – 2
	Rubbing fat into flour	2
	Adding water to combine pastry ingredients	1 – 2
	Chopping/pureeing/pâtés	2
	Yeast dough mixes	2
	Thick soup mixes (500mls liquid to 500g dry ingredients) Thinner soup mixes/ milk (max 600mls)	1 1 – 2
emulsifying tool / whisk	Egg whites	2
	Cream (max 250mls)	1 – 2
discs - slicing/shredding	Firm food items such as carrots, hard cheeses	2
	Softer items such as cucumbers, tomatoes	1
	liquidiser	All processing

maximum capacities

- Shortcrust pastry Flour wt 250g/9oz
- Yeast dough Flour wt 340g/12oz
- One Stage Cake Total wt 1Kg/2lb 4oz
- Chopping lean meat Total wt 400g/14oz
- Thick soup mixes 1 litre
- Thinner soup mix/milk 600mls
- Whisk egg white 6
- Liquidiser 1.2 litres

using the attachments

see chart for speed of each attachment.

⑮ 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, pate, dips, pureeing soups and to also make crumbs from biscuits and bread.

It can also be used for yeast dough mixes.

hints

knife blade

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

dough

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

⑩ emulsifying tool / whisk

Use for egg whites and cream only.

hints

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

⑰ slicing/shredding discs

To use the discs.

reversible slicing/shredding discs - thick

Use the shredding 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.

safety

- **Never remove the lid until the cutting disc has completely stopped.**
- **Handle the cutting discs with care - they are extremely sharp**

to use the cutting discs

- 1 Fit the drive shaft and bowl onto the power unit.
- 2 Holding by the centre grip, place the disc onto the drive shaft with the appropriate side uppermost.
- 3 Fit the lid.
- 4 Put the food in the feed tube.
- 5 Switch on and push down evenly with the pusher - **never put your fingers in the feed tube.**

hints

- Use fresh ingredients
- Don't cut food too small. Fill the width of the feed tube fairly full. This prevents the food from slipping sideways during processing.
- 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.

care & 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 won't 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.
- Store excess cord in the storage area at the back of the machine ⑨.

liquidiser

- 1 Empty the jug before unscrewing it from the blade unit.
- 2 Wash the jug by hand.
- 3 Remove and wash the sealing ring.
- 4 Don't touch the sharp blades - brush them clean using hot soapy water, then rinse thoroughly under the tap. **Don't immerse the blade unit in water.**
- 5 Leave to dry upside down.

bowl/lid and attachments

- Wash by hand, then dry.
- Alternatively they can be washed on the top rack of your dishwasher. A short low temperature program is recommended.

service & customer care

- If the cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer.

UK

If you need help with:

- Using your appliance
- Servicing or repairs (in or out of guarantee)
- ☎ call Kenwood on **023 92392333** and ask for customer care. **Have your model number ready** - it's on the underside of the processor.

spares and attachments

☎ call 0870 2413653.

other countries

Contact the shop where you brought the food processor.

- Designed and engineered by Kenwood in the UK.
- Made in China.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

guarantee UK only

If your food processor goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- you have not misused, neglected, or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.** This guarantee does not affect your statutory rights.



Head Office Address:
Kenwood Limited, New Lane, Havant, Hampshire PO9 2NH, UK
www.kenwoodworld.com
Designed and engineered by Kenwood in the UK
Made in China