

before using your Kenwood appliance

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

safety

- Never put the handmixer body in water or let the cord or plug get wet.
- Keep fingers, hair, clothing and utensils away from moving parts.
- Never let the cord touch hot surfaces or hang down where a child could grab it.
- Ensure the cord is fully unwound before using the handmixer.
- Never use a damaged handmixer. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- 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.

before plugging in

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

Important – UK only

- The wires in the cord are coloured as follows:
Blue = Neutral, Brown = Live.
- The appliance must be protected by a 3A 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 your handmixer for the first time

- 1 Wash the beaters and kneaders: see 'cleaning'.

know your Kenwood handmixer

see illustrations

- 1 tool release button
- 2 speed switch
- 3 cable tidy (if supplied)
- 4 kneaders
- 5 beaters
- 6 grip clip (if supplied)

to use your handmixer

- 1 Insert the beaters or kneaders – turn and push.
important the kneader with the metal collar will only fit into the round socket.
(To remove the tools, press the tool release button.)
 - 2 Plug in.
 - 3 Push the speed switch forward.
 - As the mixture thickens, increase the speed.
 - If the machine labours increase the speed.
 - For safety reasons, your handmixer won't work without the beaters or kneaders.
- important:** When making bread dough we recommend that the dough load does not exceed 450g flour.

cleaning

- Always switch off, unplug and remove the beaters or kneaders before cleaning.
- Never put the handmixer body in water or let the cord or plug get wet.

beaters, kneaders

- Wash by hand or in your dishwasher, then dry.

handmixer body

- Wipe with a damp cloth, then dry.

storage

see illustration

models HM320/HM326/HM327 only

- 1 Wrap the cord around the base of the handmixer. Then clip the cord together with the cable tidy.
- 2 Push the grip clip into the sockets. Then clip in the beaters and kneaders.

service and 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 handmixer
- servicing or repairs (in or out of guarantee)
- ☎ call Kenwood Customer Care on **023 9239 2333. Have your model number ready** - it is located on the underside of your handmixer.
- **spares and attachments**
- ☎ call 0870 2413653.
- **other countries**
- Contact the shop where you bought your handmixer.

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

guarantee (UK only)

If your handmixer goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (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.



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.

white bread dough

450g/1 lb strong plain flour
10ml/2 tsp dried yeast (the type that requires reconstituting)
5ml/1 tsp sugar
5ml/1 tsp salt
15g/1/2 oz lard
250ml/9 fl.oz. warm water

The correct water temperature should be 43°C and can be achieved by mixing one third boiling water with two thirds cold. Place the dried yeast with the sugar and water in a mixing bowl and leave to froth. Add the remaining ingredients. Fit the kneaders to the handmixer then combine the ingredients together on a low speed until the flour is incorporated, then increase the speed and knead until the dough is smooth and elastic for approximately 2-3 minutes. Leave the dough to rise in a warm place for 45-60 minutes.

Re-knead the dough on speed 3 for 30-45 seconds keeping the kneaders in the mix.

Shape the dough into a loaf or rolls and place on greased baking trays. Then leave somewhere warm until it has doubled in size. Bake at 230°C/450°F/Gas mark 8 for 20-25 minutes (for a loaf) or 10-15 minutes (for rolls). When ready the bread should sound hollow when tapped on the base.



Head Office Address:

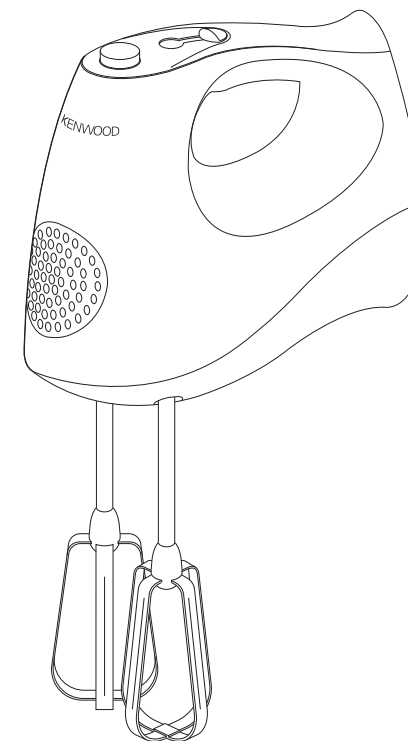
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HM310/HM320/HM324/HM326/
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