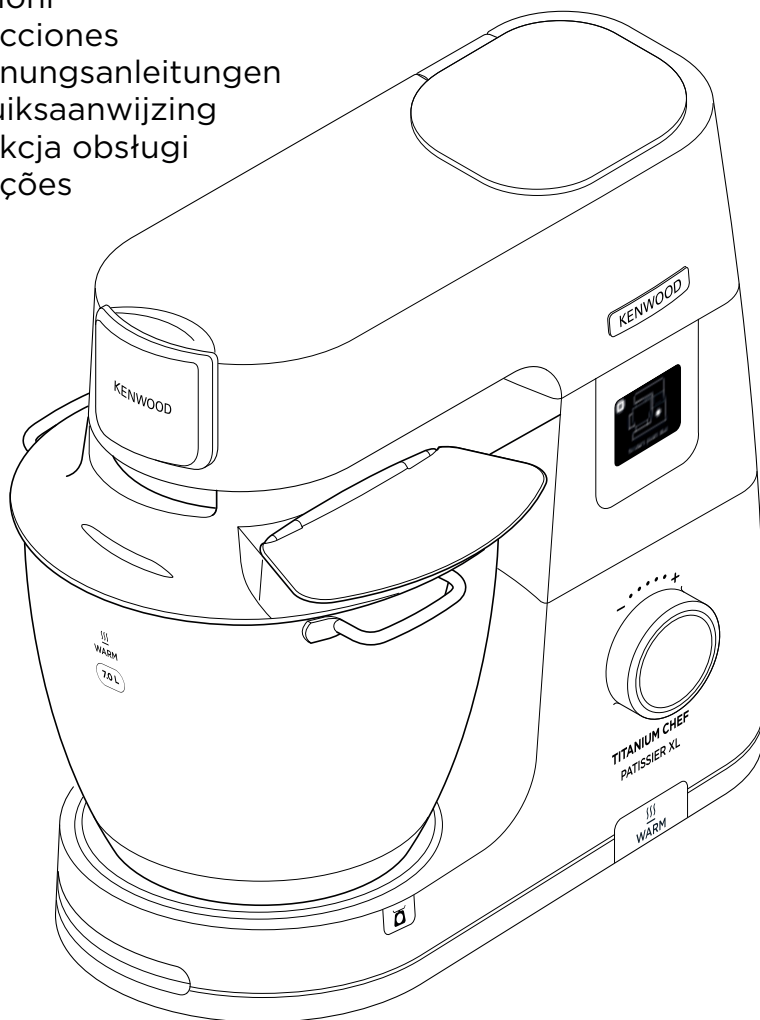
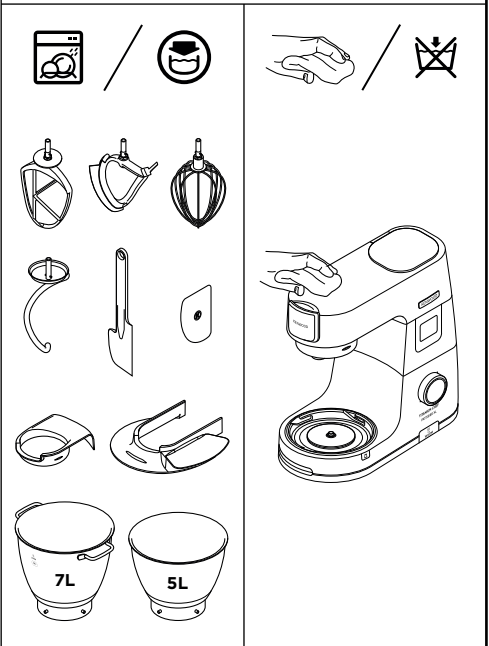
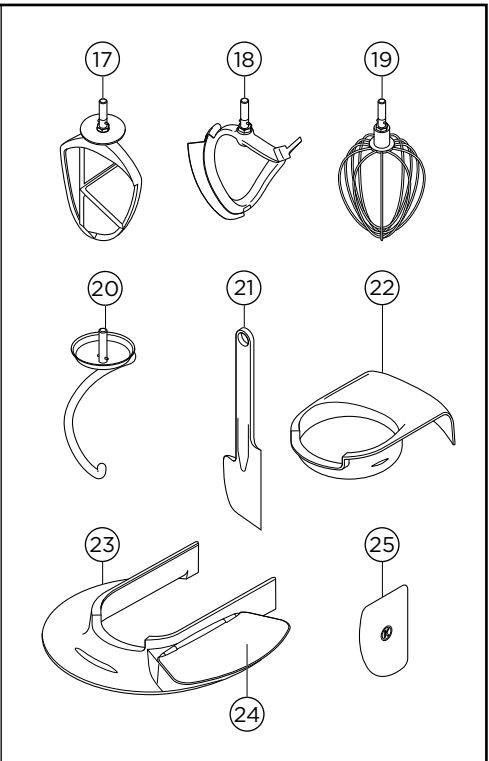
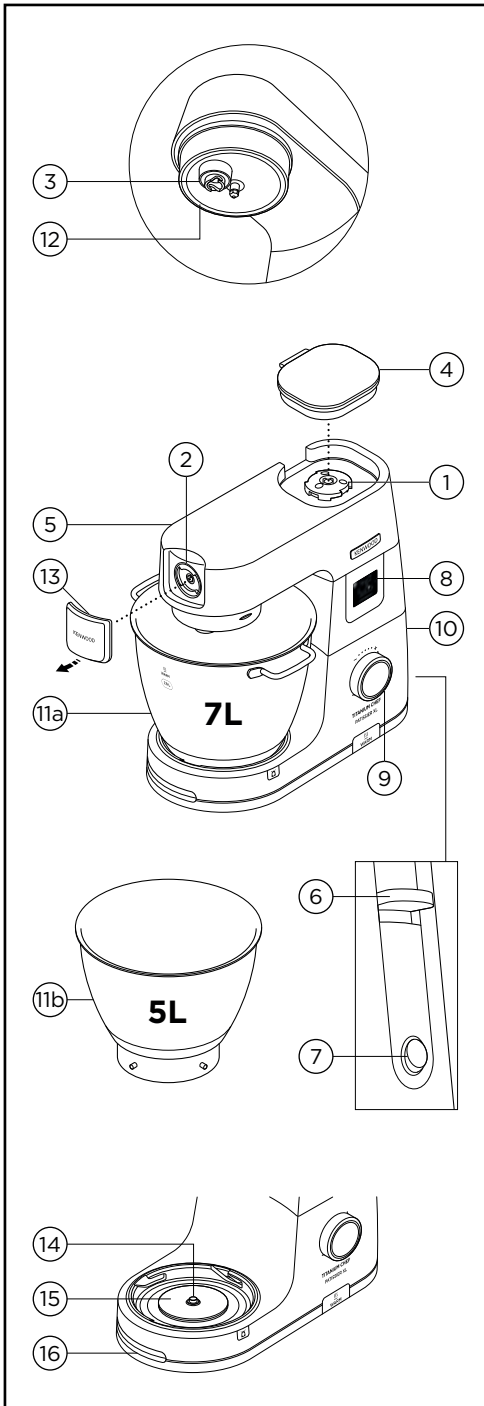


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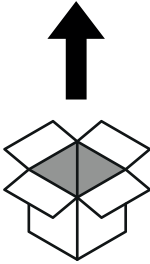
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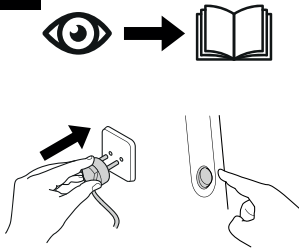


To Use Your Stand Mixer – Manual Mode

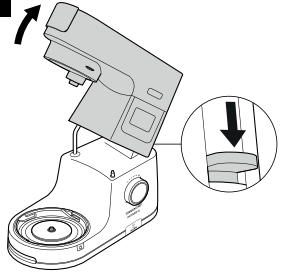
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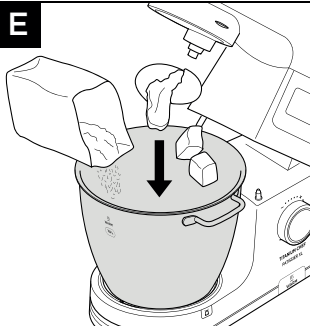
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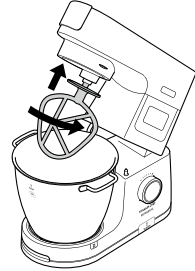
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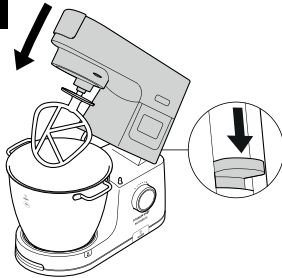
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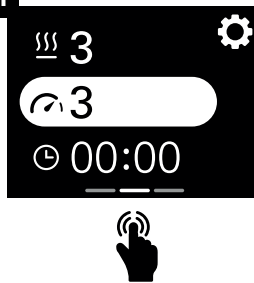
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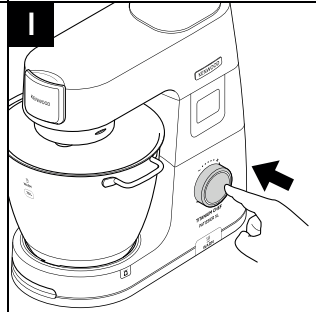
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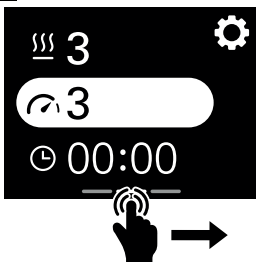


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Using Preset Programmes

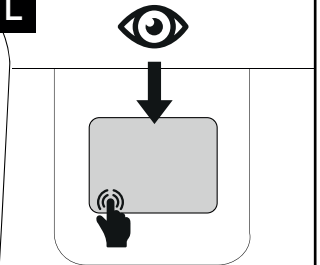
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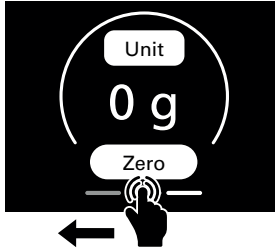


To Use The Weighing Function

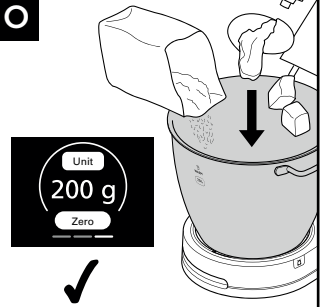
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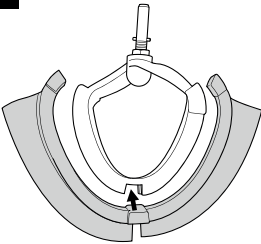


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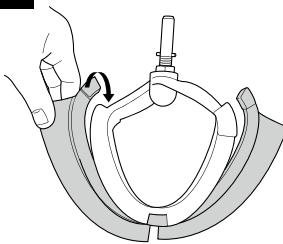


To Assemble The Creaming Beater

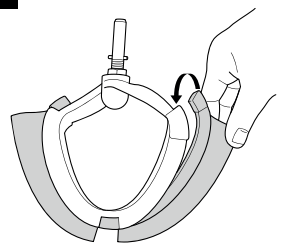
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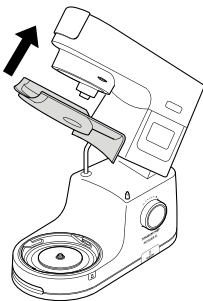


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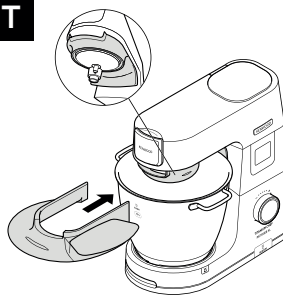


To Fit And Use Your Splashguard

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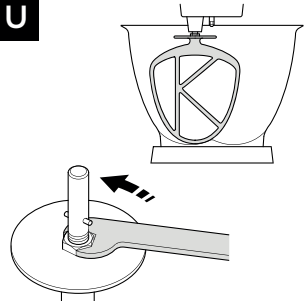


T



Tool Adjustment

U




Know Your Kenwood Stand Mixer

Congratulations on buying a Kenwood. With such a wide range of attachments available, it is more than just a mixer. It is a state-of-the-art Stand Mixer. We hope you will enjoy it. Robust. Reliable. Versatile. Kenwood.

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.
- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never leave the Stand Mixer unattended when it is operating.
- Never use a damaged appliance. Get it checked or repaired: see 'Service and Customer Care' section.
- Never operate the Stand Mixer with the head in the raised position.
- Never let the cord hang down where a child could grab it.
- Never let the power unit, cord or plug get wet.
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the maximum quantities and speeds stated in the Recommended Usage Chart.
- **When using an attachment, read and follow the safety instructions that are supplied with it.**
- Take care when lifting this appliance as it is heavy. Ensure the head is correctly latched in the down position and that the bowl, tools, outlet covers and cord are secure before lifting.
- 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.
- Take care when removing bowl tools after extended use as they may get hot.
- Children should be supervised to ensure that they do not play with the appliance.

- Never operate the appliance in warming mode with the bowl empty.
- Never use the splashguard with the 5L bowl. Splashguard only suitable for use with the 7L bowl.
- Do not fit a bowl tool to the Stand Mixer when the 5L bowl is stacked in the 7L bowl.
- For Kneading bread dough, use the 7L warming bowl only.
- Never insert anything through the air vents.
- When using this appliance ensure it is positioned on a level surface away from the edge. Make sure it is at least 10cm from walls and ensure the vents are not blocked. Do not position below overhanging cupboards.
- Never use the bowl with any other heat source.
- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and use a work surface protection mat when placing the bowl on heat sensitive surfaces.
- The  symbol marked on the product indicates a surface that can become hot during use.
- 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.
- 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.
- 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.
- The maximum rating is based on the mini chopper/mill attachment that draws the greatest load. Other attachments may draw less power.

- 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your appliance.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**
- 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

- Wash the parts: see 'Care and Cleaning' section.

Note: Spanner shown is for illustration purposes only and is not supplied in pack.

Key

Attachment outlets

- ① High-speed outlet
- ② Slow-speed outlet
- ③ Bowl tool socket

Mixer


- ④ High speed outlet cover
- ⑤ Mixer head
- ⑥ Head release lever
- ⑦ On/Off switch
- ⑧ Display screen
- ⑨ Control Dial
- ⑩ Power unit
- ⑪ a 7L Warming Bowl
- ⑪ b 5L Bowl
- ⑫ In-bowl illumination 'Bowl Bright™'
- ⑬ Slow speed outlet cover
- ⑭ Temperature sensor
- ⑮ Warming plate
- ⑯ Air vent
- ⑰ K-beater
- ⑱ Creaming beater
- ⑲ Whisk
- ⑳ Dough tool
- ㉑ Spatula
- ㉒ Head shield
- ㉓ Splashguard
- ㉔ Feed chute lid
- ㉕ Dough scraper



Optional Attachments

There are a range of optional attachments available to use with your Stand Mixer. See the attachment leaflet included in your pack or visit www.kenwoodworld.com to see the full range and how to buy an attachment not included in your pack.

Note: Slow Speed Outlet Attachments

The slow speed outlet on your Stand Mixer model features the Twist Connection System. It is designed to accept Twist Connection System attachments.

When purchasing new attachments for the slow speed outlet you should check compatibility with your Stand Mixer. All Twist Connection System attachments can be identified by the product code which starts with KAX and also by the Twist logo  which is visible on packaging. For more information visit www.kenwoodworld.com/twist.

If you own attachments featuring the Bar Connection System  you will need to use the KAT002ME adaptor to connect these to the Twist Connection System  on your Stand Mixer.

For more information visit www.kenwoodworld.com/twist.

To Use Your Kitchen Machine - Manual Mode

Refer to Illustrations **A - I**

- Make sure the warming plate area, temperature sensor and external surface of the bowl base are clean. Failure to do this will affect the temperature sensor, resulting in poor warming performance.
- 1 Plug in and press the On/Off switch.
 - 2 Push the head-lift lever down and raise the mixer head until it locks.
 - 3 Fit the bowl, turn clockwise to lock.
 - 4 Place the required tool into the socket. Then push up and turn the tool to lock into position.
 - 5 Lower the mixer head by pushing the head release lever down and lower the mixer head until it locks.
 - 6 Set the required time, speed and warming level.
Turn the control dial clockwise to use continuous speeds, turn anti-clockwise to use stir intervals and pulse (P).
Press and hold the control dial to activate the pulse.
 - 7 Press the control dial to start.
 - 8 To stop/pause the unit at any time press the control dial.
 - 9 Release the tool by turning clockwise to unlock from the tool socket and then remove.

Important

Ensure that no bowl tools are fitted or stored in the bowl when using other outlets.

Using Preset Programmes

Refer to Illustrations **J - L**

- 1 Swipe right to access the preset menu.
- 2 Choose the preset you wish to use.
- 3 Follow the instructions on the display screen.
- 4 Press the control dial to start.

- 5 To stop the unit at any time, press the control dial. Take care as the bowl may be hot.

After Warming

- Be careful when handling or touching any part of the appliance when being used in warming mode or after warming, **IN PARTICULAR THE BOWL, WARMING PLATE AND TOOLS** as they will remain **HOT** long after the appliance has been switched off.
- Use the two side handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot tools.

Manual Operation (Attachments)

- 1 Remove High speed outlet/Slow Speed outlet cover (if applicable).
- 2 Fit attachment according to specific instructions supplied.
- 3 Set the required time and speed (refer to illustrations H - I). Press the control dial to start.

To stop the unit at any time, press the control dial again.

To Remove And Fit Outlet Covers

High-Speed Outlet Cover

- 1 To remove the cover, use the grip on the side and lift upwards.
- 2 To fit, place the cover over the outlet and drop into place.

Slow-speed Outlet Cover

- 1 To remove the cover, use the grip on the top and pull outwards.
- 2 To fit, place the cover over the outlet and push into place.






To Use The Weighing Function


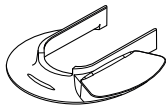


















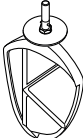









Refer to Illustrations **M** - **O**

- 1 Fit the bowl.
- 2 To select the weighing function, swipe left on the display screen until the weighing screen appears.
- 3 Zero the scale.
- 4 Weigh the ingredients.
- 5 To change between units tap the unit button on the weighing screen.

Note: Always place the appliance on a dry, flat, stable surface prior to weighing. Do not apply pressure to the mixer or bowl whilst weighing as this will affect the accuracy of the scales. The weighing function can be used with the mixer head in either the down or up position. The weighing function is accurate up to 6kg.

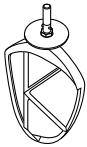







Display Screen Explained	
	Tap this icon to open the settings menu.
	Shows the time selected in hours (h) and minutes (m).
	Shows the stir interval selected. If an intermittent speed (2 → 4) is selected, the ring will progressively increase and the appliance will stir when it is full.
	Shows the warming level selected. A pulsing red background indicates the machine is in heating mode. A solid red background indicates the machine has reached the set warming level. A intermittent arrow pointing downwards indicates the appliance is cooling down.
	Indicates that a setting cannot be adjusted.
	Turn the control dial anti-clockwise to use intermittent stir intervals and pulse. Turn the control dial clockwise to use continuous speeds.

Warming Hints and Tips		
Warming Levels	Recommended Usage	
1	Softening	
2	Prove	
3		
4	Swiss Meringues	
5		
6	Chocolate Melting	
7		
8	Sabayon	
9		
	(P)	Pulse - Select for short bursts of maximum speed. Press and hold control dial in to operate pulse setting.
		Continuous Stir - The mixer will operate at a constant slow speed. Used for folding light ingredients into heavier mixtures, for example meringues, fruit fools and genoise sponges and to slowly incorporate flour and fruit into cake mixtures.
		Stir interval 2 - Intermittent stir with short pauses. When set to this speed, intermittently operates on a slow speed every 5 seconds.
		Stir interval 3 - Intermittent stir with medium pauses. When set to this speed, intermittently operates on a slow speed every 15 seconds.
		Stir interval 4 - Intermittent stir with long pauses. When set to this speed, intermittently operates on a slow speed every 30 seconds.
	Speed min - max	Continuous speeds gradually increasing to max

Preset Usage Chart				 (Max)	
Preset	Recommended Tool	Default Settings (adjustable)	Recipe Ideas / Uses	5L	7L
Dough Proving		 1 hrs (5 mins - 2 hrs)  OFF   2	Proving yeasted doughs		2.58kg Total Weight
Chocolate Melting		 10 mins (5 mins - 2 hrs)  1   7	Chocolate Mousse		300g (cut into 2cm pieces)
Swiss Meringue		 10 mins (1 min - 20 mins)  Max  4	Base for Buttercream frosting		240g egg white 480g caster sugar 80g water
Egg White Whisking		 2 mins (15 sec - 5 mins)  Max  OFF 	Egg whites for chocolate mousse	Refer to Recommended Usage Chart	
Sponge Cake		 1 min (30 secs - 5 mins)  1 - Max  OFF 	Victoria Sponge, Cupcakes	Refer to Recommended Usage Chart	
Dough Kneading - Bread Dough (stiff yeasted)		 5 mins (5 mins - 30 mins)  Min to 1 (min - 2)  OFF 	Bread Rolls, Pizza	Refer to Recommended Usage Chart	

Recommended Usage Chart

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

		K-beater For making cakes, biscuits, pastry, icing, fillings, eclairs and mashed potato.			
		Hints and Tips <ul style="list-style-type: none"> • To avoid splashing of ingredients gradually increase the speed. • To fully incorporate the ingredients, stop mixing and scrape down the bowl with the spatula frequently. • Use cold ingredients for pastry unless your recipe says otherwise. 			
Recipe/ Process		 (Max)			 (Minutes)
		5L Bowl	7L Bowl		
Pastry & Biscuits - rubbing fat into flour	Flour Weight	500g	910g	Min → 1	2
All In one cake mixes	Total Weight	2kg	4kg	Min → Max	45 - 60 secs
		Creaming Beater For creaming and mixing soft ingredients.			
		Hints and Tips <ul style="list-style-type: none"> • To avoid splashing of ingredients gradually increase the speed. • When creaming fat and sugar for cake mixes, always use the fat at room temperature or soften it first. 			
Recipe/ Process		 (Max)			 (Minutes)
		5L Bowl	7L Bowl		
Creaming butter/margarine and sugar		1.79kg	4.55kg	Min → Max	2
Beating eggs into cake mixes				Min → Max	1 - 4
Folding in flour, fruit etc				Min → 1	30 - 60 secs

Eggs sizes used = medium sized (Weight 53 - 63g)

Recommended Usage Chart

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






Whisk

For eggs, cream and soufflés.

Important

- To avoid splashing of ingredients gradually increase the speed.
- **Do not use the whisk for heavy mixtures (all in one cakes and creaming fat & sugar) as you could damage it.**
- 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.

Recipe/ Process	 (Max)			 (Minutes)
	5L Bowl	7L Bowl		
Egg Whites	8 (280g)	16 (560g)	Min → Max	1½ - 2
Fatless Sponge	620g	930g		4-6
Cream	0.5L	2L		1 ½ - 3
Pancake Batter • Add flour to the bowl first, followed by the wet ingredients. • Mix on minimum speed to incorporate ingredients.	250g Flour 500g Milk 200g Eggs		Min	10 secs
			Max	45-60 secs
Mayonnaise • For best results scrape down the bowl after the addition of the oil and run for a further 10 secs at max speed.	2 Egg Yolks 10g Mustard 200mls Vegetable Oil		Max	1 - 1½

Eggs sizes used = medium sized (Weight 53 – 63g)

Whipping cream used = Fresh Whipping cream with minimum 38% Fat content

Recommended Usage Chart

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






Dough Tool
For yeasted dough mixes

Hints and Tips
Important

- **Never exceed the maximum capacities and speeds stated – you may overload the machine.**
- If you hear the machine labouring, switch off, remove half the dough and do each half separately.
- The ingredients mix best if you put the liquid in first.

Yeast

- **Dried Yeast** (the type that needs reconstituting): pour the warm water into the bowl. Then add the yeast and sugar and leave to stand for 10 minutes until frothy.
- **Fresh yeast:** crumble into the flour
- **Other types of yeast:** follow the manufacturer's instructions.

Recipe/ Process		 (Max)			 (Minutes)
		7L Bowl			
		Min	Max		
Bread Dough (stiff yeasted)	Warm Water	195g	895g	Min 1	60 secs 3-4
	Strong White Bread Flour	350g	1.6kg		
	Fast Action Yeast	6g	25g		
	Lard	10g	30g		
	Salt	3g	16g		
	Total Weight	564g	2.56kg	Re-knead Speed 1	60 secs
Soft yeasted dough (enriched with butter and eggs)	Flour Weight	250g - 1.6kg		Min 1	60 secs 3-4
	Total Weight	478g - 3.1kg			

Eggs sizes used = medium sized (Weight 53 - 63g)

To Assemble The Creaming Beater

Refer to Illustrations **P** - **R**

Fitting The Wiper Blade

- The wiper blade is supplied already fitted and should always be removed before 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 Use Your Bowl Bright™ (In-Bowl Illumination)



- Your Stand Mixer is fitted with an in-bowl illumination feature located on the underside of the mixer head.
- To turn the in bowl illumination OFF/ON, select BowlBright in the settings menu and select OFF/ON.

To Fit And Use Your Splashguard

Refer to Illustrations **S** - **T**

Note: The splashguard is suitable for use with the 7L bowl only.

To assemble

The splashguard assembly consists of 2 pieces: the head shield  and the splashguard .

The splashguard cannot be fitted to the bowl unless the shield is fitted.

- 1 Raise the mixer head until it locks.
- 2 Clip the head shield upwards onto the underside of the mixer head until fully located.
- 3 Fit the bowl onto the base.
- 4 Lower the mixer head.
- 5 Rest the splashguard on the bowl rim and then slide forward until fully located.

- During mixing, ingredients can be added directly to the bowl via the feed chute.
- 6 To remove the splashguard simply slide it away from the mixer bowl.
 - 7 To remove the head shield, raise the mixer head until it locks. Remove the tool if fitted, then pull the head shield downwards from the underside of the mixer head.

Note: Only fit or remove the splashguard when the mixer head is in the locked position.

We recommend that the head shield is removed regularly from the mixer head for cleaning.

Tool Adjustment

Refer to Illustration **U**

K-beater, Whisk and Creaming Beater

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 sized spanner:

TYPE KWL90 = 19mm

Then follow the instructions below:

- 1 Unplug the appliance.
- 2 Raise the mixer head and insert the whisk or beater.
- 3 Lower the mixer head. If the clearance needs to be adjusted, raise the mixer head and remove the tool. Ideally the whisk and K-beater 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.

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 Covers

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

Bowls

- 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).
- The 5L bowl can be placed in the 7L bowl for easy storage. (Do not place tools within the 5L bowl when stacked in the 7L bowl).

Tools And Splashguard

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

Dishwashing

- Alternatively see illustrations table at the front for dishwasher safe parts.

Recipe

Prune Marinade

*200g Clear Runny Honey
40g Soft Prunes
50ml Water*

- 1 Place all ingredients into the mini chopper/mill. Refrigerate overnight.
- 2 Fit the attachment to the Stand mixer.
- 3 Switch to pulse for 5 seconds.
- 4 Use as required.

Fast Prove White Bread

*280ml Warm Water
500g Strong White Bread Flour
8g Fast Action Yeast
10g Lard
5g Salt*

- 1 Place the ingredients into the warming bowl in the order listed above.
- 2 Fit the bowl to the machine. Insert the dough tool and lower the mixer head.
- 3 Knead on minimum speed for 1 minute followed by speed 1 for 9 minutes with the machine set to warming level 3.
- 4 Remove the dough tool.
- 5 Fit the splash guard and prove the dough on warming level 3 for 40 mins.

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, K-beater or ceaming 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.
Slow speed attachment cannot be fitted.	Check your attachment is compatible for use with your model. Twist connection system required (Model KAX) 	Attachment must have the KAX twist connection system  to fit the outlet. If you own attachments featuring the Bar Connection System  you will need to use the KAT002ME adaptor to connect these to the Twist Connection System on your Stand Mixer. <i>For more information visit www.kenwoodworld.com/twist.</i>
The Stand Mixer stops during operation. Display shows error message E27.	Overload protection or overheat system activated. Maximum capacity exceeded.	Unplug and check for obstruction or overloading. 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 45 minutes. Plug in and restart. If the machine does not restart following the above procedure contact “Customer Care” for further advice.
Display screen shows an alpha/numerical error code different from E:27.	Appliance not functioning properly.	Switch off the appliance, wait 30 seconds, then switch back on. If the problem persists, contact an authorised Kenwood Service Centre. To find up to date details of your nearest Kenwood Service Centre visit www.kenwoodworld.com or the website specific to your country.

Troubleshooting Guide - Continued

Problem	Cause	Solution
When melting and mixing chocolate, the motor appears to be struggling. Chunks of chocolate trapped between the edge of the creaming beater and side of bowl.	Size of chocolate chunks too large or qty too much. Height of creaming beater not adjusted correctly.	Ensure pieces of chocolate are uniform in size (2cm x 2cm) and quantity does not exceed 300g. Adjust the height of the creaming beater , see 'Tool Adjustment section'.
Unable to adjust warming level, speed and time setting.	Selected function will time out after 10 seconds if not adjusted.	Normal operation. Press function on touch screen and adjust setting using the control dial.
No power to appliance /display screen not coming on.	Appliance not plugged in. On/Off switch not operated. Appliance has gone into standby mode.	Check appliance plugged in. Press the On/Off switch to the On position. Touch the display screen or rotate the control dial.
Appliance not operating.	Control dial not pressed.	Press the control dial to start.
Timer not counting down on display screen.	During the heating stage of a preset, the timer will not count down until the correct temperature is reached, or until 5 minutes have passed.	Normal operation.
Heavy movement or vibrations during operation.	Uneven load in bowl causing excessive vibrations. Maximum capacity exceeded. Wrong tool or speed used.	Reduce quantity or rearrange food in bowl and restart unit. Refer to the relevant programme and recommended speed charts for correct tool and speed to use.
Display screen shows “_ _”.	The scale is zeroing.	Normal operation.
Display screen shows a minus reading.	Display not zeroed and either ingredients or the bowl has been removed. Ingredients or items are pressed against or underneath the appliance. Appliance is pressed against a wall.	Either zero the screen, replace the missing ingredients or refit the bowl. Ensure there are no ingredients or items pressed against or underneath the appliance. Ensure there is space between the appliance and any walls. Zero the display before weighing next ingredients.

Troubleshooting Guide

Problem	Cause	Solution
Display screen not registering small quantities.	Quantity weighed too small.	Use teaspoon or tablespoon measures for very small quantities.
Weight changed on display screen.	Appliance moved during operation. Mixer head raised or lowered during operation.	Always place the appliance on a dry flat stable surface prior to weighing. Ensure that the power cable is not under tension. Do not move the appliance during operation of the weighing function. Zero the display before weighing next ingredients.
Unable to switch quickly between metric and imperial units.	Appliance is reconfiguring to display previously selected unit and measurement.	Wait 5 seconds and try again.
1) Fast single beep.	1) Pressing the control dial to start or stop the machine or the head is lifted during operation	Normal Operation
2) Quick double beep	2) Appliance waiting - appliance will give a quick double beep 10 minutes and 5 minutes before the end of the keep warm cycle.	Normal Operation
3) Triple Beep	3) Signifies the following: - End of preset programme - End of manual operation - End of keep warm cycle - When appliance is about to stir.	Normal Operation

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