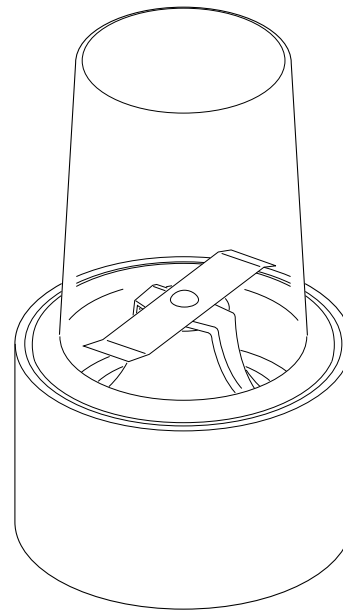


## AT320A

instructions



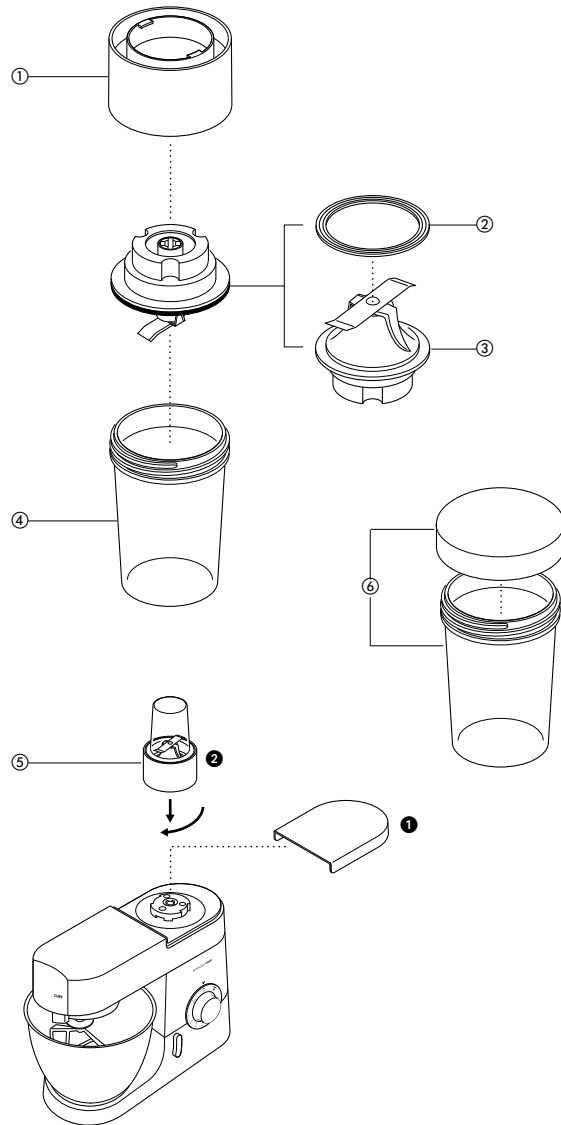
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## English



### Safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Don't touch the sharp blades. Keep the blade unit away from children.
- Only use the jar and the blade unit with the base supplied.
- Never blend hot liquids in the mini chopper/mill.
- Never remove the mini chopper/mill until the blades have completely stopped.
- Never attempt to fit the blade unit to the machine without the jar fitted.
- Unplug the appliance before fitting or removing parts or cleaning.
- Only use the attachment for its intended domestic use.
- Never leave the appliance unattended when it is operating.
- Never run the mini chopper/mill for longer than two minutes - it will overheat.
- Switch off as soon as you have the right consistency. Spices take less than one minute.
- Don't mill turmeric - it's too hard.
- Break ginger up before milling.

Refer to your main kitchen machine instruction book for additional safety warnings.

Use the mini chopper/mill to mill such things as spices, herbs, nuts, baby food, salad dressings, cooked fruit, biscuits, bread and coffee beans.

- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

## Before use

Wash the parts: see 'cleaning'

## Key

- ① Base
- ② Rubber seal
- ③ Blade unit
- ④ Milling jar
- ⑤ Assembled mini chopper/mill
- ⑥ Storage jar and lid (4 supplied)

## To use the mini chopper/mill

- 1 Put your ingredients into the jar. Don't fill above the maximum level indicated on the jar.
- 2 Ensure the rubber seal is snugly in place on blade unit.
- 3 Turn the blade unit upside down. Lower it into the jar, blades down.
- 4 Screw the base onto the jar until it's finger-tight.
- 5 Remove the high speed outlet cover ①.
- 6 Place the mini chopper/mill over the outlet, turn clockwise and at the same time push down until the attachment engages ②. Then turn further clockwise until the unit locks into position.
- 7 Switch on to maximum speed.
- 8 Once the desired consistency has been achieved switch off and remove the mini chopper/mill supporting it with both hands.

### Hints

- Herbs are best milled when clean and dry.
- Always add a little liquid when blending cooked ingredients to make baby food.
- When milling coffee beans, the longer the running time the finer the result.

## Cleaning

- Always switch off and unplug before removing the attachment from the kitchen machine.
- Dismantle the attachment fully before cleaning.
- For easier cleaning always wash the parts immediately after use.

### Jars/lids/base

Wash by hand in hot soapy water.

The jars, lid and base may also be washed in the dishwasher.

### Blade unit

- 1 Remove and wash the rubber seal.
- 2 Brush the blades clean under a tap. Keep the underneath of the unit dry.
- 3 Leave to air dry.

## Service and customer care

### UK

If you need help with:

- Using your attachment
- Servicing or repairs (in or out of guarantee)

☎ Call Kenwood Customer Care on **0345 222 0458**.

- **spares and attachments**

☎ Call 0844 557 3653.

### Other countries

- If you experience any problems with the operation of your attachment, before requesting assistance visit [www.kenwoodworld.com](http://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](http://www.kenwoodworld.com) or the website specific to your Country.
- Designed and engineered by Kenwood in the UK.
- Made in China.