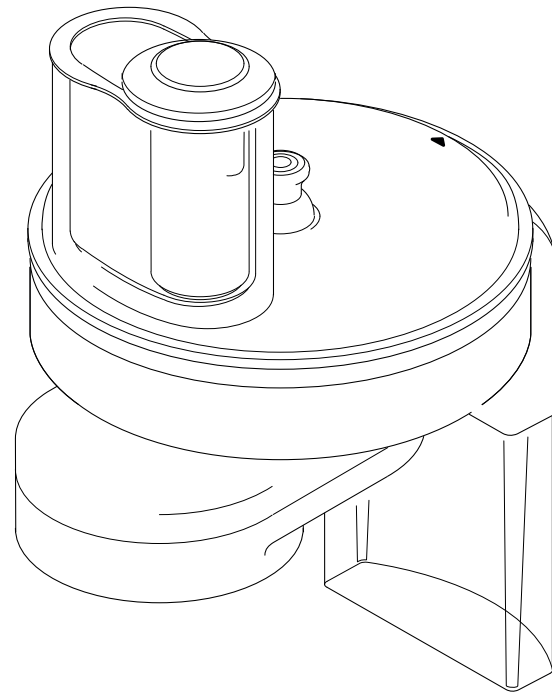


## AT340

instructions

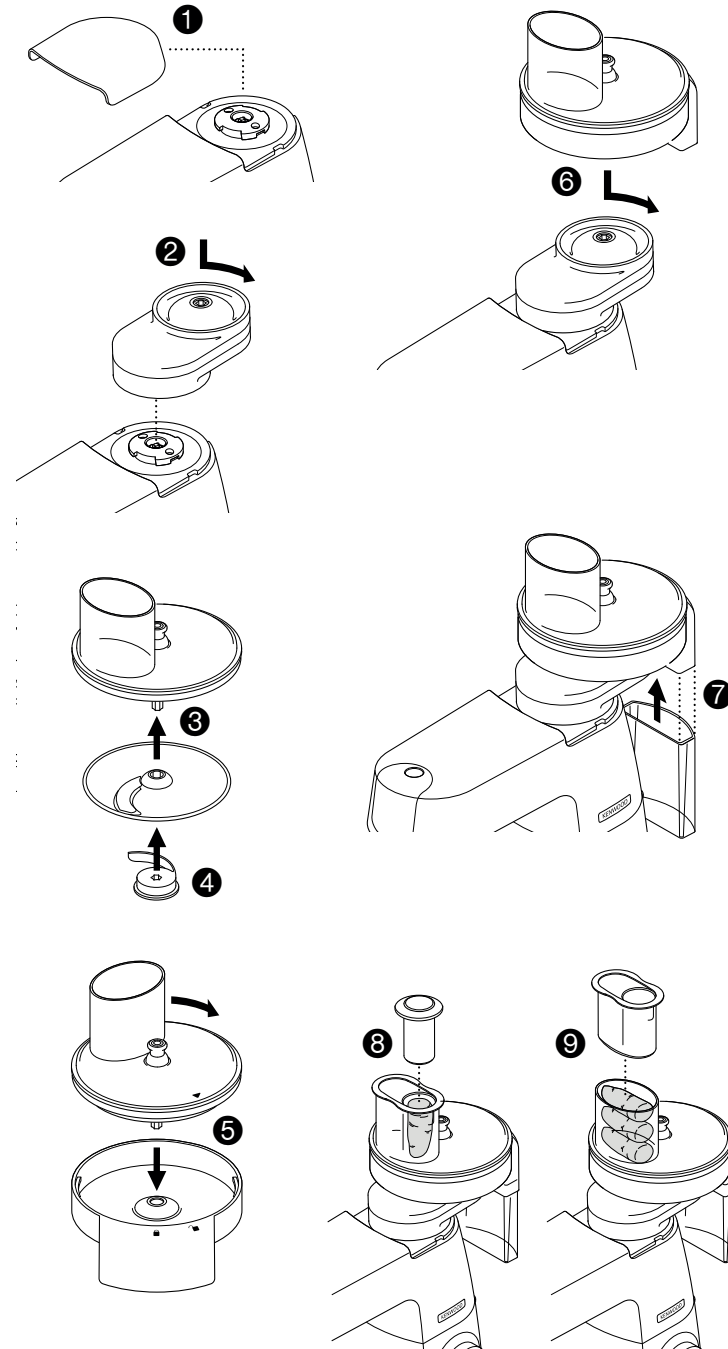
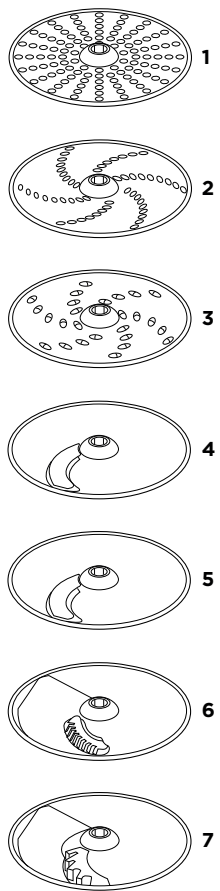
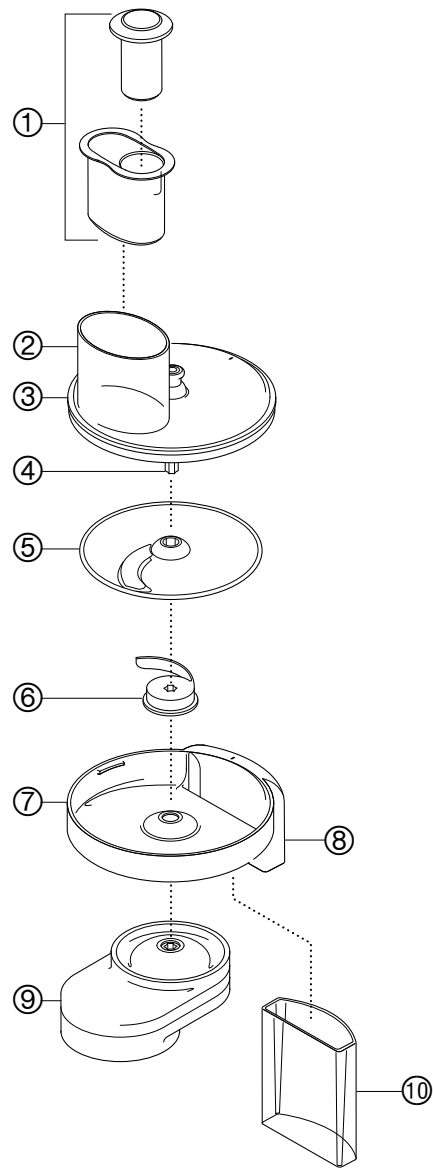


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## Safety

- Read these instructions carefully and retain for future reference.
  - Remove all packaging and any labels.
  - The plates are sharp, handle with care when fitting, removing and cleaning.
  - **DO NOT use the attachment without the sweeper arm ⑥ fitted.** If the sweeper arm is not fitted food will clog under the plate and not exit the food outlet, resulting in damage to your attachment.
  - Never use your fingers to push food down the feed tube. Only use the pushers supplied with the attachment.
  - Never remove the lid from the attachment until the cutting plate has completely stopped.
  - Do not use excessive force to push food down the feed tube - you could damage the attachment.
  - Never use a damaged attachment. Get it checked or repaired: see 'Service and customer care'.
  - Do not touch moving parts.
  - Unplug the appliance before fitting or removing parts or cleaning.
- Refer to your main kitchen machine instruction book for additional safety warnings.

Use the Continuous slicer/ grater to slice and shred such foods as carrot, cucumber, cheese, potato, cabbage, nuts and chocolate.

The chipper plates can be used to cut potatoes and other firm fruit and vegetables.

- 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

- 1 Wash the parts: see 'Cleaning'.

### Key

- ① Pushers: large and small
- ② Feed tube
- ③ Lid
- ④ Shaft
- ⑤ Cutting plate
- ⑥ Sweeper
- ⑦ Body
- ⑧ Food outlet
- ⑨ Gearbox assembly
- ⑩ Extension chute

### The cutting plates available

The range of plates listed below are included in pack and can be identified by the numbers marked on the plate as follows:-

**Plate No 1** - extra fine shredding. For parmesan cheese, chocolate and nuts eg hazelnuts.

**Plate No 2** - fine shredding. For cheese, chocolate, nuts and firm fruit or vegetables.

**Plate No 3** - coarse shredding. For cheese and firm fruit or vegetables.

**Plate No 4** - thin slice. For cheese and firm fruit or vegetables.

**Plate No 5** - thick slice. For cheese and firm fruit or vegetables

**Plate No 6** - thin (julienne style) chipper. Cuts potatoes for super thin French Fries and ingredients for salads, casseroles and stir fries (eg carrot, courgette and cucumber)

**Plate No 7** - standard chipper. Cuts potatoes for thin French Fries and ingredients for casseroles and dips (eg cucumber, apple and pear.)

### Assembly and use

- 1 Remove the high speed outlet cover ①.
- 2 Fit the gearbox assembly onto the mixer ②.
- 3 Push the desired cutting plate onto the shaft ③. Each plate is numbered for identification and the number should be uppermost when the plate is pushed onto the shaft.
- 4 Fit the sweeper onto the shaft ④, with the flat surface of the sweeper against the plate.
  - For best results when using the slicing/chipping plates, the sweeper arm should be positioned opposite the blade, as shown below.



- 5 Attach the lid assembly to the body, line up the ▼ symbol on the lid with ◀ on the body. Then turn to 🔒 symbol to lock into place ⑤.
- 6 Fit the assembled attachment onto the gearbox and turn to lock into position ⑥.
- 7 If required fit the extension chute into the food outlet and push firmly into place ⑦. The extension chute **MUST** be fitted when the attachment is used with the KM070/TYPER KM08/TYPER KCC90 but can also be used with all other mixers to direct the food into the collecting bowl.
- 8 Connect the mixer to the power supply and place a bowl under the food outlet.
- 9 Choose which feed tube you want to use. The pusher contains a smaller feed tube for processing individual items or thin ingredients.

**To use the small feed tube** - first put the larger pusher inside the feed tube **8**.

**To use the larger feed tube** - use both pushers together **9**.

10 Put the food inside the feed tube.

11 Switch the mixer onto speed 3 and at the same time push down evenly with the pusher - never put your fingers in the feed tube.

- At the completion of the processing operation, raising and lowering the pusher several times may help to reduce the amount of food left on the cutting plate.

12 Switch off and unplug.

### Hints

- Always use fresh ingredients
- Don't cut food up too small. Fill the width of the large feed tube fairly full. This prevents the food from slipping sideways during processing. Alternatively, use the small feed tube.
- When using a chipper plate, place thin ingredients horizontally.
- When slicing or shredding, food placed upright comes out shorter than food placed horizontally.

## 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.
- Handle the cutting plates with care - they are extremely sharp.
- Never immerse the gearbox assembly in water or allow it to get wet.

All remaining parts can be washed in hot soapy water, then dried thoroughly. Take care as the cutting plates are sharp. Alternatively wash in the dishwasher (top rack only).

## Service and customer care

### UK only

If you need help with:

- using your attachment
- servicing or repairs (in or out of guarantee)
- ☎ call Kenwood Customer Care on **023 9239 2333**.
- **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.