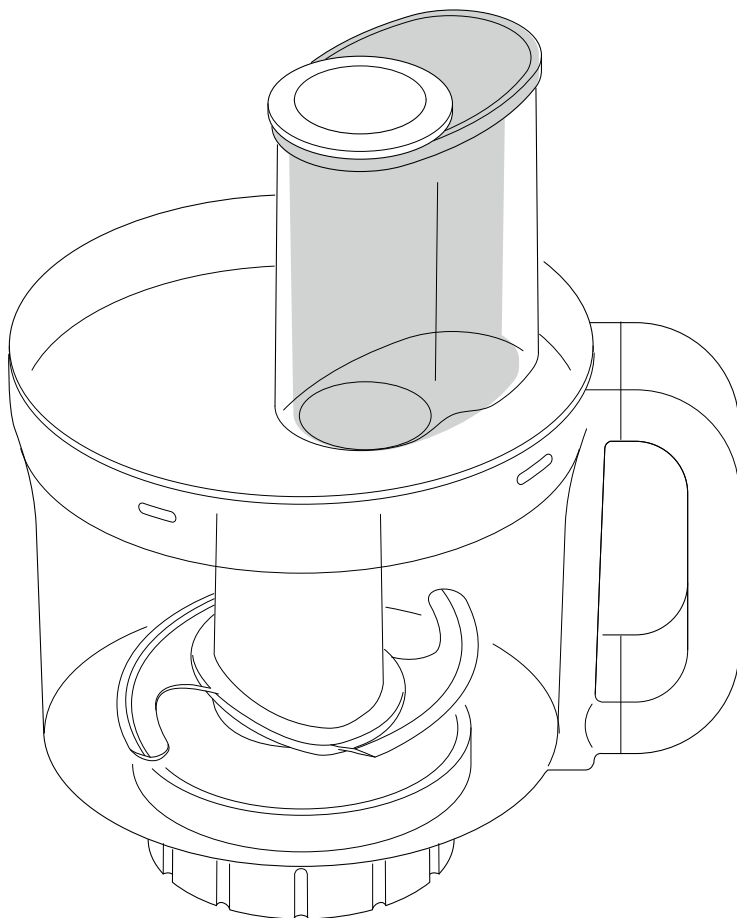
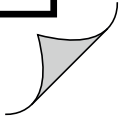
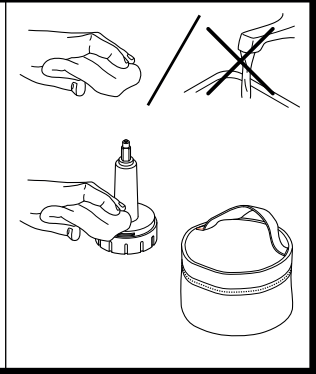
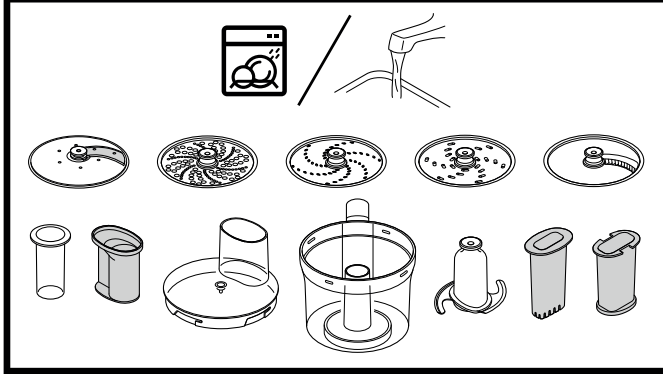
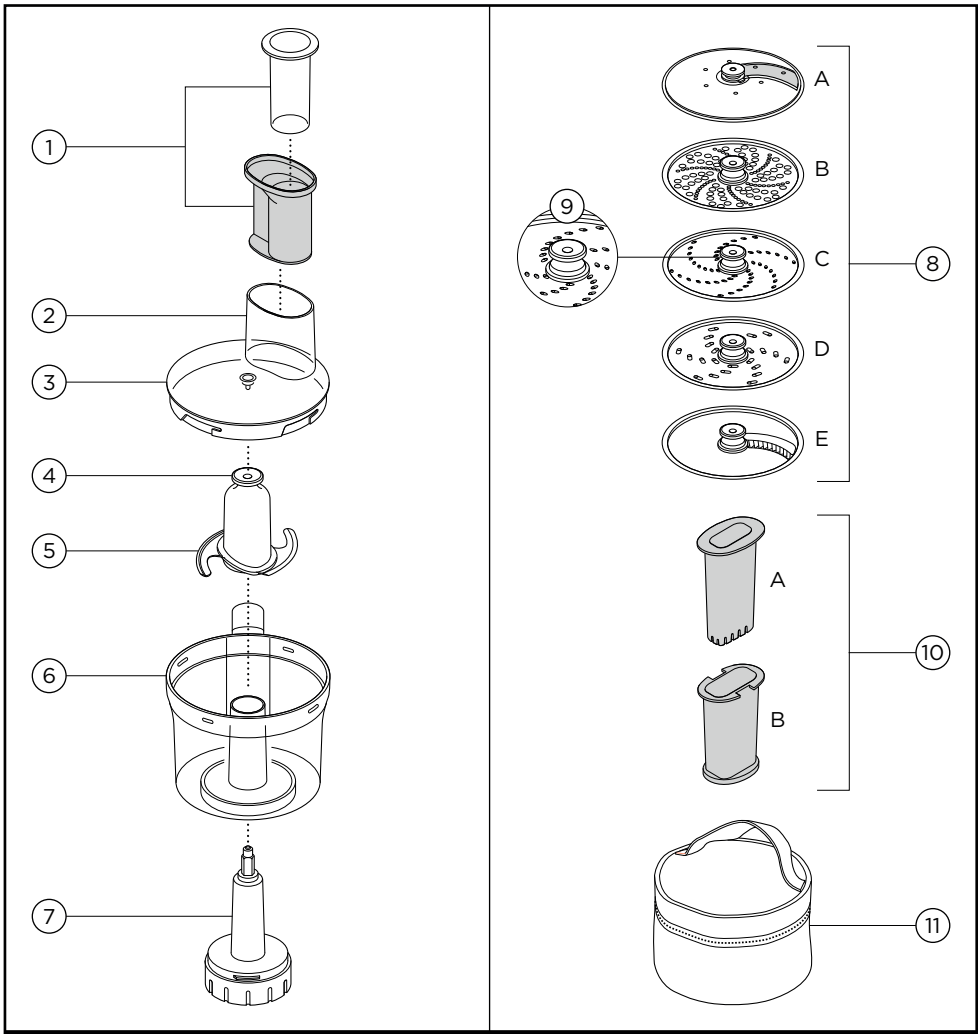


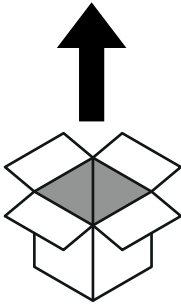
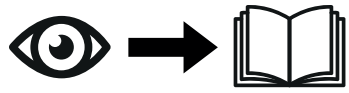
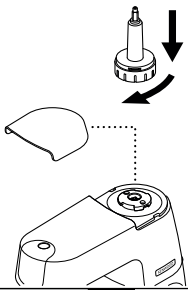
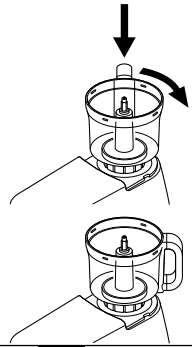
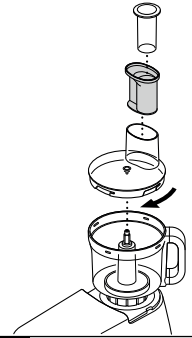
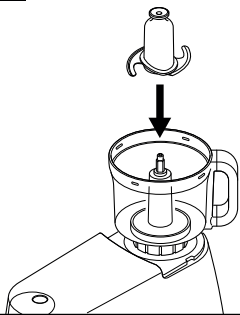
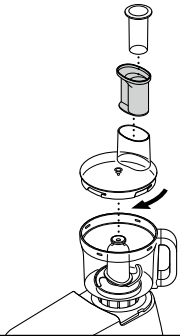
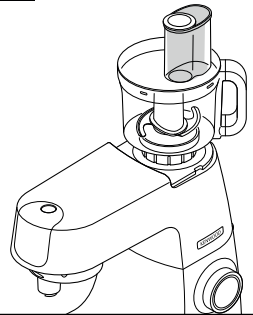
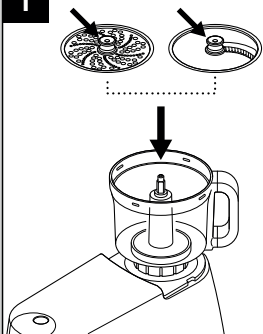
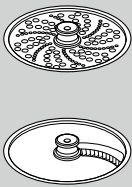
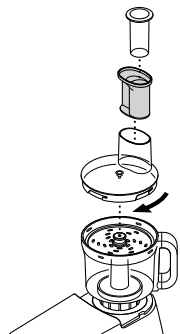
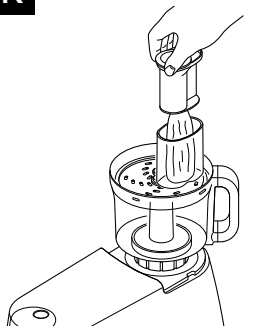
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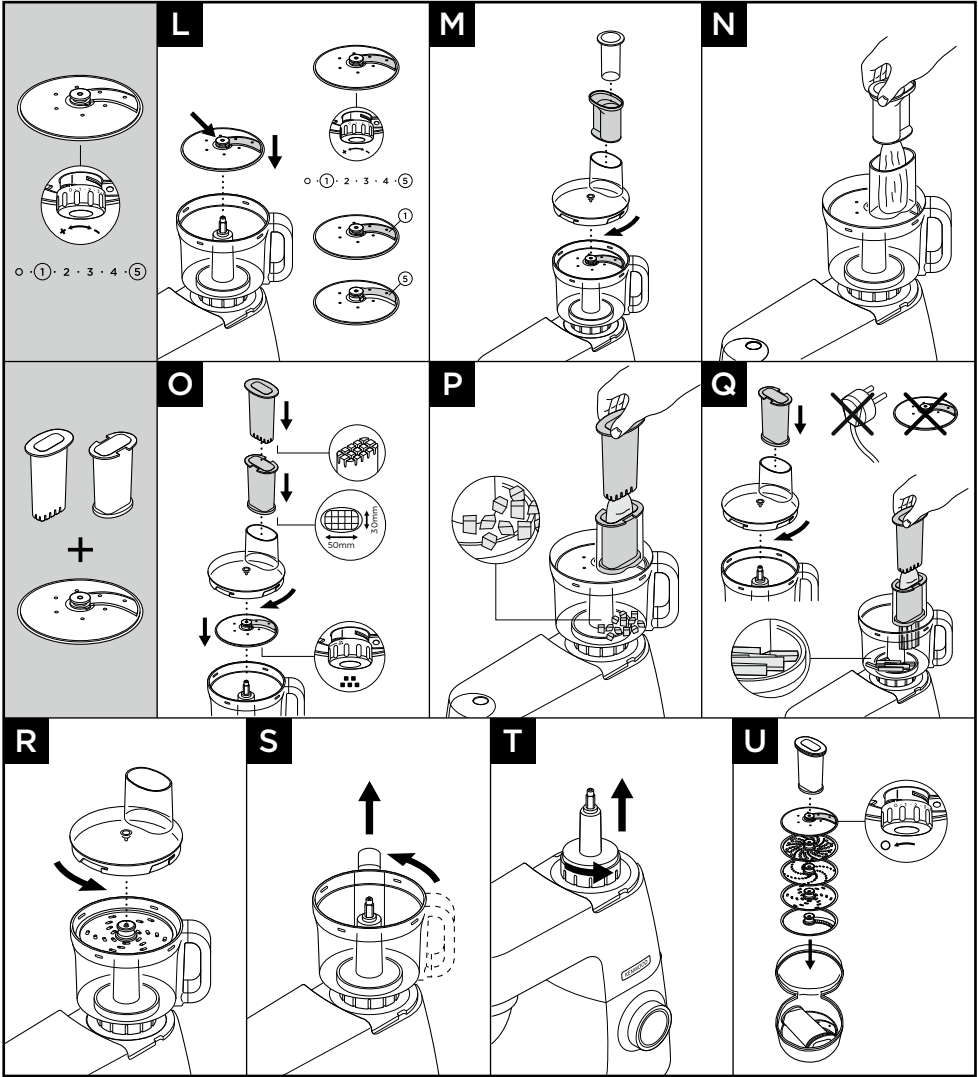
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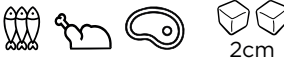





































Instructions





A**B****C****D****E****F****G****H****I****J****K**



		 MAX (g)	 (Secs)
	1 - 5	30g	10 - 20
	1 - 5	200g	30 - 40
	1 - 5	500g	10 - 15
	P	250g	6 - 10
	1 - 5	x4  + 200g 	30-60
	1 - 5	400g 	10 - 30
	 MAX (ml)	 (Secs)	
	1 - 3	1200ml 	10 - 30
	 MAX (ml)	 (Secs)	
	1 - 3	200g	10 - 30
	 MAX (ml)	 (Secs)	
	1 - 3	1200ml 	10 - 30
	1 - 3	1200ml 	10 - 30
	 MAX (ml)	 (Secs)	
	1 - 3	1200ml 	5 - 30
	 MAX (ml)	 (Secs)	
	3	1200ml 	5 - 30
	 MAX (ml)	 (Secs)	
	N/A	1200ml 	N/A

Safety

- Read these instructions carefully and retain for future reference.
- Before using for the first time, remove all packaging and any labels, including plastic blade covers. Wash the parts: see 'Cleaning'.
- The blades and cutting discs are very sharp, handle with care. **Always hold by the finger grip at the top, away from the cutting edge, both when handling and cleaning.**
- Always ensure that the adjustable slicing disc is returned to the storage position (O) when not in use.
- Always remove the knife blade before pouring contents from the bowl.
- **Keep hands and utensils out of the bowl whilst the Stand Mixer is connected to the power supply.**
- Never use your fingers to push food down the feed tube. Only use the pushers supplied with the attachment.
- Switch off and unplug:
 - before fitting or removing parts
 - after use
 - before cleaning
- Never remove the lid from the attachment until the blade or cutting disc has completely stopped.
- When using the slicing, grating or julienne disc, do not let the bowl fill up as far as the cutting disc: empty it regularly.
- When using the knife blade do not fill above the Max level marked on the bowl.
- Do not touch moving parts.
- Do not use excessive force to push food down the feed tube - you could damage the attachment.
- Do not chop ice cubes or other hard foods, such as spices, they may damage the attachment.
- Do not process frozen foods.
- Do not use the knife blade to mix heavy loads such as bread dough otherwise you may damage your attachment or machine. Use the dough hook in the Stand Mixer.
- **Never process hot ingredients in the bowl, allow to cool to room temperature before processing.**
- Do not pour hot liquids down the feed tube.
- Do not blend liquid ingredients as they may leak from around the lid. A blender is available for this purpose.
- Do not use the lid to operate the food processor, always use the on/off or speed control.
- Misuse of your food processor attachment can result in injury.
- Should excessive vibration occur when using this attachment, either reduce the speed or stop the machine and remove the contents.
- **Never use a damaged attachment. Get it checked or repaired. See 'Service and customer care'.**
- Never use an unauthorised attachment or more than one attachment at once.
- Turn the speed control to 'O' OFF position and unplug before fitting or removing tools/attachments, after use and before cleaning.

- Children should be supervised to ensure that they do not play with the appliance.
- 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.
- 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.

Dicing Attachment & Adjustable Slicing Disc

- The dicing grid and disc are very sharp: handle with care when fitting, removing and cleaning. Always hold by the finger grip away from the cutting edge when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Never use your fingers to push food down the feed tube. Only use the pusher supplied.
- Do not use excessive force to push food down the feed tube - you could damage your attachment.
- Before removing the lid, switch off and wait until the disc has completely stopped.
- Do not process frozen food.

Cleaning

- Dismantle the attachment fully before cleaning.

Connector

- Never immerse the connector in water, wipe over with a damp cloth.

Pushers, Attachment Lid & Bowl, Knife Blade and Cutting Discs

- Wash in warm soapy water, then dry thoroughly. Take care as the blades and cutting discs are sharp.
- Alternatively wash in the dishwasher (top rack only). **DO NOT DISHWASH THE CONNECTOR.**

Refer to your Stand Mixer machine instruction book for additional safety warnings.

Before using your Kenwood attachment

- 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.
- Wash the parts see 'Cleaning'

Key

- ① Pushers: large and small
- ② Feed tube
- ③ Attachment lid
- ④ Finger grip
- ⑤ Knife blade
- ⑥ Attachment bowl
- ⑦ Connector
- ⑧ Cutting discs

- A Adjustable slicing disc
- B Extra fine grating disc
- C Fine grating disc
- D Coarse grating disc
- E Julienne disc

- ⑨ Disc finger grip
- ⑩ Dicing Attachment
 - A Dicing Pusher
 - B Dicing Grid
- ⑪ Storage bag (if supplied)

To Assemble Your Food Processor Attachment

Refer to Illustrations **A - E**

To Use Your Knife Blade

Refer to Illustrations **F - H**

- **Handle the knife blade with care - the blades are extremely sharp. Hold by the finger grip.**
- Cut the food up and place into the bowl ensuring it is evenly distributed.

Hints and Tips

- Cut food up before placing into the bowl. Meat, bread, vegetables and other foods of a similar texture should be cut into cubes approximately 2cm/¾ in. Biscuits should be broken into pieces and added down the feed tube whilst the machine is operating.
- If you want to blend soups, drain the ingredients and add the solids to the bowl. Process and then add back to the liquid.
- When making pastry, use solid fats cut into 2cm/¾ inch cubes straight from the fridge. Mix with the flour until breadcrumb stage is reached. Gradually add sufficient water down the feed tube to form a dough. Switch off as soon as the ingredients are combined.
- Take care not to over process when using the knife blade.
- Use the K-beater in the mixing bowl to mix cakes - you will get better results.

To Use Your Grating and Julienne Discs

Refer to Illustrations **I - K**

- **Handle the cutting discs with care - they are extremely sharp. Hold the disc by the finger grip.**
- Choose which feed tube you want to use. The pusher contains a smaller feed tube for processing individual items or thin ingredients

Hints and Tips

- Use fresh ingredients.
- Do not 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 the julienne disc, place thin ingredients horizontally.
- When slicing or grating: food placed upright comes out shorter than food placed horizontally.
- After using a cutting disc there will always be a small amount of waste on the disc or in the food.

To Use Your Adjustable Slicing Disc


Refer to Illustrations **L - N**

- Select the slice thickness by turning the dial from 1 (extra thin) to 5 (extra thick).
- Important: to avoid injury keep hands away from the blade when selecting the slicing thickness.

To Use Your Dicing Attachment

Refer to Illustrations **O - Q**

Important

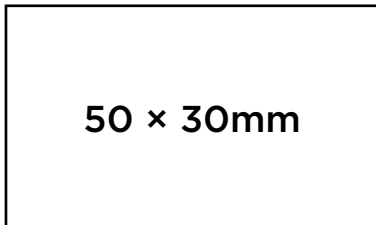
- The dicing  position on the adjustable slicing disc is designed only to be used with the dicing attachment.
- The dicing pusher should only be used with the dicing grid. Using it

without the dicing grid fitted will result in damage to the bottom of the pusher.

- To avoid injury keep hands away from the blade when selecting the slicing thickness.

Hints and Tips

- For best results, use fresh fruit and vegetables.
- To prevent the food from jamming do not pack the food tightly in the feed tube – ideally the food should be cut no larger than:



- If the food is too hard to push through the grid, cook for approximately 10-15 minutes, then allow to cool in a refrigerator before processing.
- Always remove hard skins, stones, pips and seeds etc., from food before processing.

Note:

- Due to the various sizes and shapes of foods, the diced results will contain some misshapen pieces, this is normal.
- Foods such as cheese, ham, and chorizo will clog in the grid so are not recommended for use with this attachment.

The Dicing Attachment can also be used to produce French fries, crudités and batons. (refer to illustration O)

- Select the slice thickness by turning the dial from 1 (extra thin) to 5 (extra thick).
- Important: to avoid injury keep hands away from the blade when selecting the slicing thickness.

- 1 Fit the dicing grid without the adjustable disc.
- 2 Then manually push the food through the grid without switching the appliance on.

Note: The food processor attachment must be assembled on your Stand Mixer when making crudités and French Fries.

To Dismantle Your Attachment

Refer to Illustrations **R - T**

Storage bag (if supplied)

Refer to Illustration **U**

- Store your discs and dicing attachment in the storage bag.
- Always ensure that the adjustable slicing disc is turned to the storage position (O) before placing in the bag or other storage location.
- For safety reasons the knife blade should be stored in the food processor bowl instead of the storage bag when not in use.

Service and Customer Care

For Service and Customer Care information refer to your main Stand Mixer manual or visit www.kenwoodworld.com.

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

Troubleshooting Guide

Problem	Cause	Solution
The food processor attachment will not start/does not operate.	No power to the Stand Mixer.	Check the Stand Mixer is plugged in and is switched on (if applicable).
	Food processor attachment not locked to the Stand Mixer high speed outlet correctly. Food processor attachment bowl not locked onto the connector correctly or lid not locked properly on the bowl.	Check that all parts of the food processor attachment are fitted correctly.
Food processor attachment stopped during operation.	Food processor attachment overloaded/ quantity of ingredients added are above the working capacity.	Unplug the Stand Mixer. Unlock the lid, remove the knife blade/ disc, and remove some ingredients from the bowl. You should not exceed the max working capacity.
Poor processing performance	Excessive or insufficient ingredients used.	Refer to the recommended usage chart for recommended processing quantity's, speeds, and timings.
	Incorrect processing speed or timings used.	
Ingredients leaking from the lid.	Liquid ingredients have been used.	Do not use liquid ingredients, there is a blender attachment available to purchase for this purpose.
	Bowl has been over filled.	Unplug the Stand Mixer, unlock the lid, and remove some ingredients from the attachment. You should not exceed the max limit.
Food Processor Attachment/Stand Mixer unstable.	Sticky fruit/ingredients such as dates being processed.	For best results use 'Pulse' first to break down the ingredients and then continue processing on speed 5.
	Speed selected too slow	

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