





# English

## **before using your Kenwood appliance**

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

## **safety**

- Ensure the cord is fully unwound from the cord wrap before using the handmixer.
- 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.
- Never use a damaged handmixer. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- Always unplug the appliance when not in use, before fitting or removing parts or before cleaning.
- 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 rear of your handmixer.
- 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**

- Wash the parts (see 'cleaning').

## **key**

- ① speed switch
- ② tool release button
- ③ mixer
- ④ beaters
- ⑤ kneaders
- ⑥ spatula
- ⑦ splash guard
- ⑧ mixing bowl
- ⑨ mixer release switch
- ⑩ cord wrap
- ⑪ cradle release switch
- ⑫ cradle
- ⑬ stand

## **to use your handmixer**

- Unwrap the cord from the cord wrap ⑩ before use.
- 1 Insert the mixer into the cradle and push down to locate ①.
- To remove, press the mixer release switch ⑨ whilst lifting the mixer out of the cradle.
- 2 Push down the cradle release switch ⑪ and swing the mixer upwards on the stand ②.
- 3 Place the ingredients into the mixing bowl and then place the bowl on to the stand.
- 4 Insert the beaters or kneaders into the mixer – turn until a positive click is felt ③.
- If using the mixer with stand, insert the beater/kneader with the plastic gear ensuring it aligns with the drive gear on the cradle.

- If using the mixer without the stand, the beater/kneader with the plastic gear must be inserted into the socket with the metal ring.
  - The beaters/kneaders can only be removed when the speed switch ① is in the off “O” position.
- 5 Attach the splash guard, if desired ④. With the cradle raised, slide the splashguard into the front until fully located.
  - 6 Steady the stand with one hand and lower the cradle/mixer with the other. **Do not use the cradle release switch.**
  - 7 Plug in.
  - 8 Pull the speed switch backwards to reach the desired speed (the first dot on the mixer is the slowest speed setting). Line up the dot on the side of the speed switch with the corresponding speed.
    - As the mixture thickens, increase the speed.
    - If the machine starts to slow or labour, increase the speed.
    - Move the switch forwards to the pulse “P” position to operate the motor at maximum speed. The motor will operate for as long as the pulse is held in position.
  - 9 When the mixture has reached the desired consistency, return the speed switch to the off “O” position and raise the mixer/cradle.
    - It may be necessary to scrape down the sides of the bowl and along the bottom at regular intervals to assist the mixing operation.
  - 10 To remove the tools, make sure the speed switch is in the off “O” position and unplug the mixer. Hold on to the tool shafts and press the tool release button ②.

## hints

- When creaming for cake mixtures, use butter or margarine at room temperature or soften before use.
- For best results with small quantities, use the handmixer without the stand.
- Large quantities and thick mixtures may require a longer mixing time.
- If you wish to mix larger quantities or heavier mixes, remove the mixer from the stand and use a bowl of an appropriate size.
- **To re-knead bread doughs remove the mixer from the stand and use hand held.**

# Recommended speeds for beaters and kneaders

Please note that these are recommendations for using the stand and supplied mixing bowl. If using the mixer by hand, the speed you select may depend upon the bowl size (if not using the bowl supplied), quantities, the ingredients you are mixing and personal preference. Gradually increase to the recommended speeds below.			
Food type	Recommended maximum quantities	Recommended speeds	Approximate times
<b>Beaters</b>			
Egg whites	10	4 – 5	2 - 4 minutes
Cream	500ml/17½ fl.oz.	1 – 5	4 minutes
All-in-one cake mixes	600g/1 lb 5 oz. total mix	1 – 5	1½ - 2 minutes
Batter	800ml/1 pt 8 fl.oz.	4 – 5	1 minute
Rubbing fat into flour Adding water to combine pastry ingredients	250g/9 oz. flour	1 – 2 1	4 minutes 1 minute
Fruit cake Creaming fat and sugar Folding in flour, fruit, etc.	900g/2 lb total mix	5 1 – 2	4 minutes 1 minute
Royal icing	4 egg mix	1 – 5	5 – 6 minutes
<b>Kneaders</b>			
Bread	450g/1 lb flour	1 – 5	2 – 3 minutes

## cleaning

- Always switch off, unplug and remove the beaters or kneaders before cleaning.
- Never use abrasives to clean parts.

### handmixer body

- Wipe with a damp cloth, then dry.
- **Never put the handmixer body in water or let the cord or plug get wet.**

### cradle/stand

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

### all other parts

- Wash by hand, then dry.
- Alternatively they are dishwasher safe and can be washed on the top rack of your dishwasher. Avoid placing items on the bottom rack directly over the heating element. A short low temperature (Maximum 50°C) programme is recommended.

## bowl (HM680 series)

- 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).

## storage

- Wrap the cord around the end of the cradle ⑩.

## service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

If you need help with:

- using your appliance or
- servicing or repairs
- Contact the shop where you bought your appliance.
- Designed and engineered by Kenwood in the UK.
- Made in China.



### **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.

## Beater Recipes

### coconut puff

*makes about 30*

2 egg whites, medium  
150g/5 oz. caster sugar  
120g/4 oz. desiccated coconut  
2 tbsp lemon zest  
2 tsp vanilla extract  
2 tsp cornflour

- 1 Preheat the oven to 150°C/300°F/Gas mark 2.
- 2 Place the egg whites into the mixing bowl whisk on speed 5, gradually adding the sugar until the mixture thickens (about 3 minutes).
- 3 Reduce to speed 2, add the remaining ingredients and mix until combined.
- 4 Place a teaspoon of the mixture onto a lined baking tray.
- 5 Bake in the oven for 20 minutes, until the outside starts to turn golden in colour.

### chocolate 'cream' mousse.

*serves 4*

250ml/9 fl.oz. whipping cream  
2 tbsp cocoa powder  
3 tbsp caster sugar

- 1 Place all the ingredients into the mixing bowl. Mix on speed 4 until the mousse thickens and the beaters leave a ribbon trail when lifted out.
- 2 Transfer the mixture into serving glasses and chill in the fridge for at least 12 hours to set.

## banana bread

*makes 1 loaf*

2 bananas, very ripe  
315g/11 oz. plain flour  
220g/8 oz. brown sugar  
125ml/4½ fl.oz. semi-skimmed milk  
60g/2 oz. unsalted butter, melted  
2 tsp baking powder  
1 tsp vanilla extract  
½ tsp bicarbonate of soda  
½ tsp salt  
½ tsp ground cinnamon  
¼ tsp ground nutmeg

- 1 Preheat the oven to 160°C/320°F/Gas mark 3.
- 2 Cut the banana up into small pieces and place in the mixing bowl. Add the remaining ingredients. Fit the splash guard, and then mix on speed 1. As the mixture starts to come together increase the speed. Mix until the ingredients are fully combined.
- 3 Transfer the mixture into a non-stick loaf tin (23cm x 6cm/9" x 2 ½") and bake for 40 to 50 minutes. When ready, a skewer placed in the centre of the loaf will come out clean.
- 4 Remove from the oven and leave to rest for 10 minutes.
- 5 Then turn out onto a cooling rack and allow to cool before serving.

## Kneader Recipe

### white bread dough

10ml/2 tsp dried yeast (the type that requires reconstituting)  
5ml/1 tsp sugar  
250ml/9 fl.oz. warm water  
450g/1 lb bread flour  
5ml/1 tsp salt  
15g/½ oz. lard

- 1 Place the dried yeast, with the sugar and water, in a mixing bowl and leave to froth. The correct water temperature should be 43°C and can be achieved by mixing one third boiling water with two thirds cold water.
- 2 Add the remaining ingredients. Combine the ingredients together on a low speed until the flour is incorporated. Then increase the speed and knead for approximately 2-3 minutes, until the dough is smooth and elastic. Cover with oiled cling film and leave the dough to rise in a warm place for 45-60 minutes.
- 3 With the mixer removed from the stand and hand held re-knead the dough on maximum speed for 30 – 45 seconds, keeping the kneaders in the mix.
- 4 Shape the dough into a loaf, or rolls, and place on greased baking trays. Cover with oiled cling film and leave somewhere warm until it has doubled in size.
- 5 Bake in a preheated oven at 230°C/450°F/Gas mark 8 for 20-25 minutes (for a loaf) or 10-15 minutes (for rolls). When ready, the dough should sound hollow when tapped on the base.