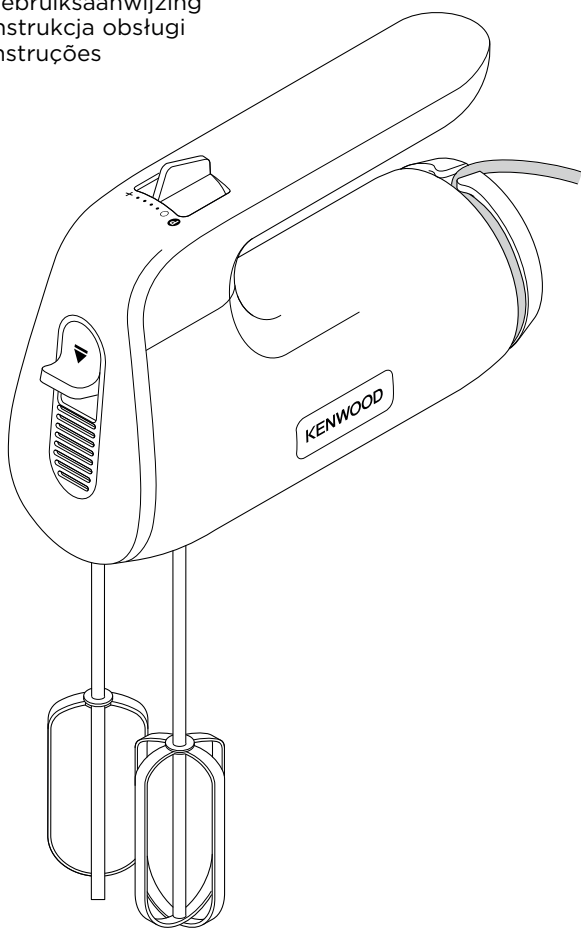


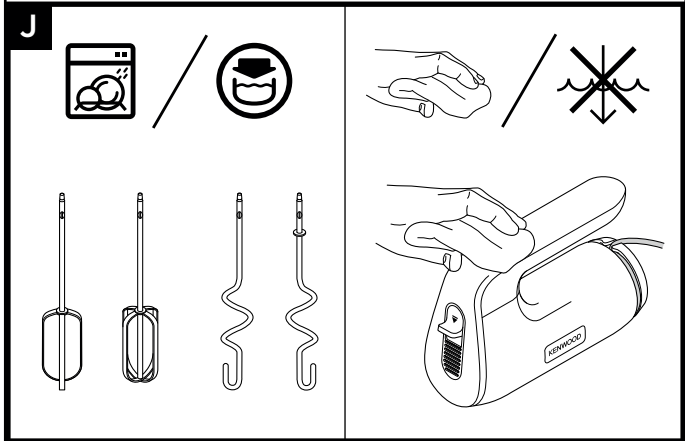
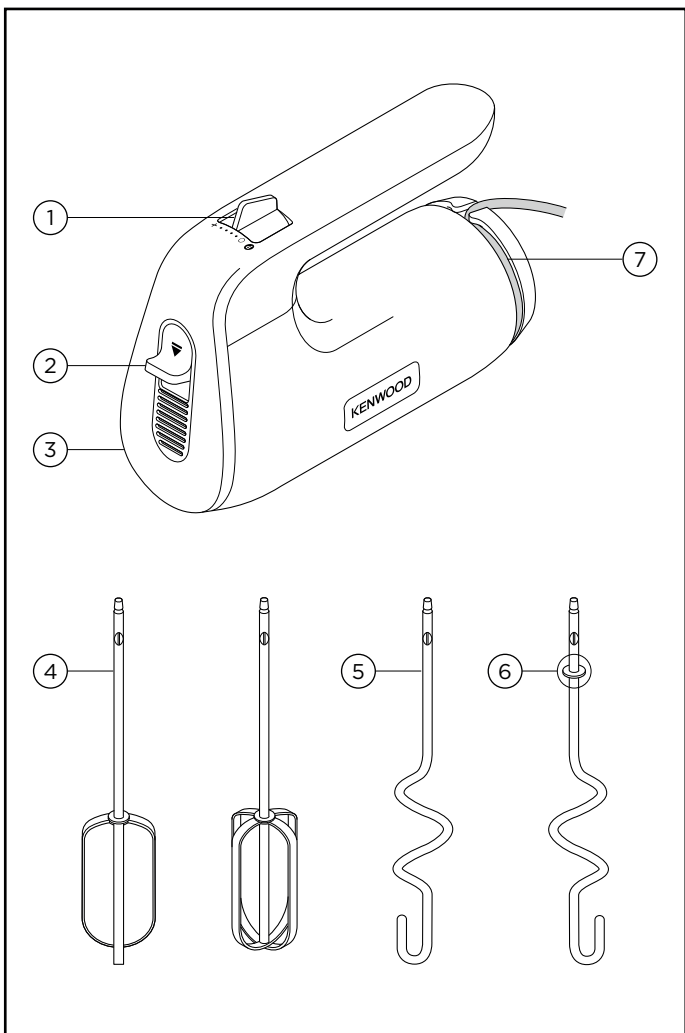
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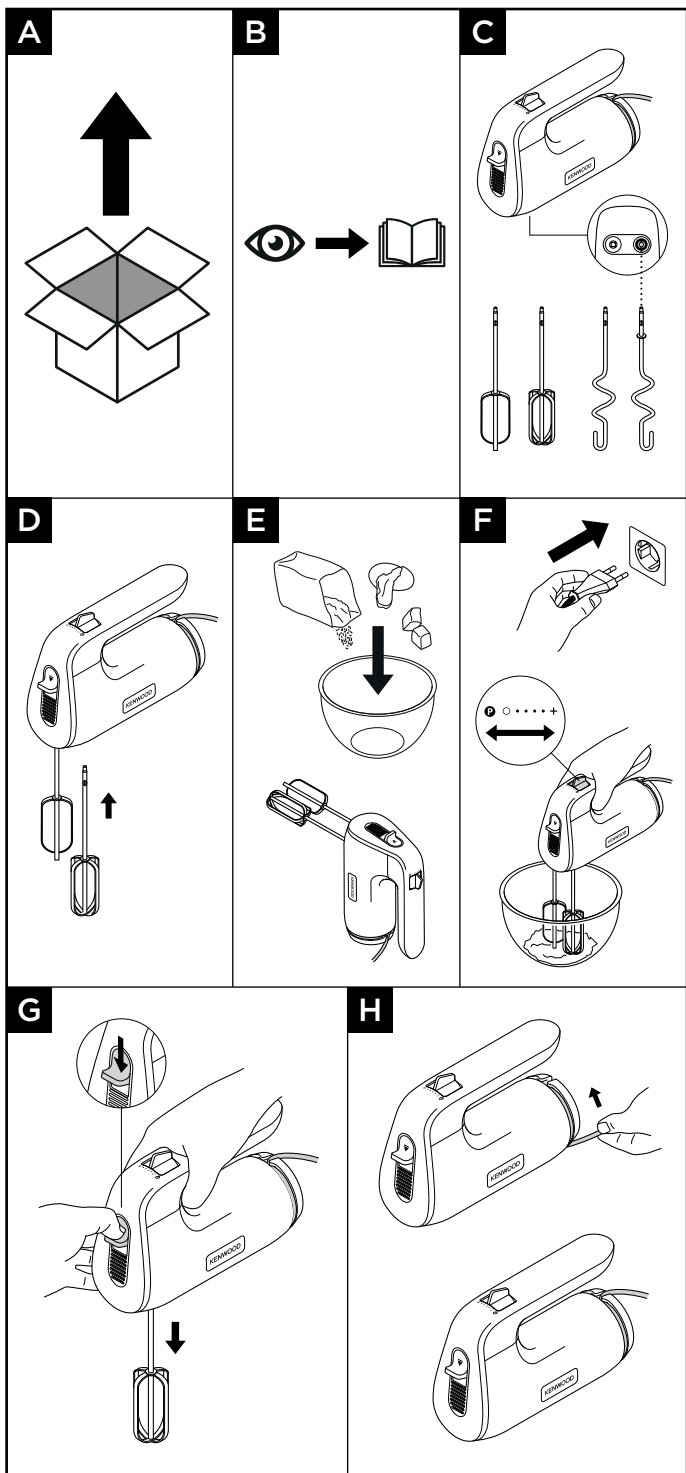
TYPE HMP50

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English

Safety

- Read these instructions carefully and retain for future reference.
- Before using for the first time, remove all packaging and any labels. Wash the parts: See 'Cleaning'.
- 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.
- **DO NOT process hot ingredients.**
- **Do not operate your appliance for longer than the times specified below without a rest period. Processing continuously for longer periods can damage your appliance.**

Function/ Attachment	Maximum Operation Time	Rest Period Between Operations
Beaters	6 mins	Unplug the appliance and allow to cool down for 15 minutes
Kneaders Heavy cake mixes Bread doughs	3 mins	

- Never put the handmixer body in water or let the cord or plug get wet.
- Ensure the cord is fully unwound before using the handmixer.
- 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 switch off the appliance and disconnect from the power supply, if it is left unattended, before assembling, disassembling or cleaning.
- 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.
- The rated power is based on the chopper attachment. Other attachments may draw less power.

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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.

Cleaning Refer to illustration J

- Always switch off, unplug and remove the beaters or kneaders before cleaning.
- Never put the handmixer body in water or let the cord or plug get wet.
- Never use abrasives to clean parts.

Before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the power unit.

Important - Plug and Fuse Information

- The wires in the cord are coloured as follows:
Blue = Neutral, Brown = Live.
- If the plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a socket outlet.
- If the plug supplied with your appliance has a fuse fitted and the fuse fails it must be replaced with one of the same rating.

Note:

- For non-rewireable Plug Type G the fuse cover MUST be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).



Plug Type G

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

Key

- ① Speed & Pulse selector
- ② Tool SureEject™
- ③ Mixer
- ④ Beaters
- ⑤ Kneader
- ⑥ Kneader with collar
- ⑦ Cord wrap

To Use Your Handmixer

Refer to illustration **A** - **G**

- 1 Insert the beaters or kneaders - turn and push until a positive click is felt.

Important: check that the kneader with the metal collar is correctly fitted into the ○ socket (refer to illustration).

- 2 Plug in.
- 3 With the ingredients in a bowl of an appropriate size, place the beaters/kneaders into the bowl.
- 4 Plug in and select a speed (Refer to the recommended usage chart).
 - As the mixture thickens, increase the speed.
 - If the machine starts to slow or labour, increase the speed.
 - Slide the speed selector to the (P) position to use in short bursts at maximum speed. Note: the motor will only operate for as long as the control is held in position.
- 5 When the mixture has reached the desired consistency, return the speed selector to the off 'O' position and then lift the beaters/kneaders out of the bowl.
- 6 To remove the tools, make sure the speed selector is in the off 'O' position and unplug the handmixer. Slide the tool SureEject™ down to release the tools ②.

Note: When ejecting the tools

hold the hand mixer over the bowl.

Important:

- kneaders only - when making bread dough we recommend that the dough load does not exceed 450g flour.

Cord Wrap ⑦

Refer to illustration **H**














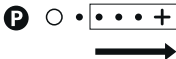




















Wrap the cord round the heel of the handmixer, using the cleat to secure in place.

Hints and Tips

- When creaming for cake mixtures, use butter or margarine at room temperature or soften before use.
- To avoid overloading your mixing bowl, select one of an appropriate size.
- Large quantities and thick mixtures may require a longer mixing time.
- When whipping cream, use of a high-sided bowl is recommended to minimise splashing.
- Switch it off as soon as you have got the right consistency.

Recommended Usage Chart

Please note that these are recommendations only and the speed you select may depend upon the bowl size, quantities, the ingredients you are mixing and personal preference. Gradually increase to the recommended speeds below.

 I	 (MAX)		 (Mins)
	x10		1-3
 4-8 °C	200-500ml		2-3
	 x5  250 g		1-2
	800g		6
	 x4 +  250 g +  500 g		1
	 250 g +  125 g		2-4
	 45 ml H ₂ O		1
	 (MAX)		 (Mins)
	 450 g +  250 ml		2-3

Optional attachment (not supplied in pack)

Mini chopper - refer to "Service and Customer Care" section to order.

Service and Customer Care

If you experience any problems with the operation of your appliance, before calling for assistance refer to the Troubleshooting guide or visit www.kenwoodworld.com.

If you need help with:

- Using your appliance or
 - Servicing, spare parts or repairs (in or out of guarantee)
- ☎ Call Kenwood Customer Care on **0345 222 0458** or visit www.kenwoodworld.com. **Have your model number (e.g. TYPE: HMP50) and date code (5 digit code e.g. 23T04) ready.** They are located on the underside of the power unit.

- **Spares and attachments**

☎ call 0844 557 3653.

- **Other countries**

- 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.
- 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.

Recipe

White bread dough

10ml/2 tsp dried yeast
(the type that requires
reconstituting)

5ml/1 tsp sugar


260ml warm water

450g bread flour

5ml/1 tsp salt

15g 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. Fit the kneaders to the handmixer, then 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 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.

Troubleshooting Guide		
Problem	Cause	Solution
Handmixer does not operate.	No power.	Check appliance is plugged in.
Kneader with collar cannot be inserted into socket.	Fitting kneader to wrong socket	The kneader with the collar will only fit into the  socket.
Handmixer starts to slow or labour during processing.	Speed selected too low.	Increase speed.
	Recommended quantity exceeded.	Refer to Recommended Usage Chart for speeds and quantities to process. Do not operate for longer than 3 minutes without a 15 minute rest period with doughs or heavy cake mixes.
Excessive splashing or flour spray during processing.	Speed selected too high.	Select a lower speed initially and increase as the mixture thickens.
	Bowl too shallow or too small for ingredients being processed.	Select an appropriate sized mixing bowl.
Unable to remove tools from sockets.	Speed selector not in 'O' position.	To remove the tools, make sure the speed selector is in the OFF "O" position and unplug the handmixer. Press the Tool SureEject™.
Pulse button does not operate	The motor will only operate for as long as the control is held in position.	Slide the speed selector to the (P) position to use in short bursts at maximum speed.