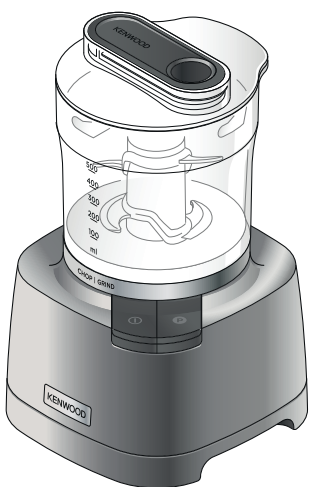


KENWOOD

TYPE: CHP80

instructions

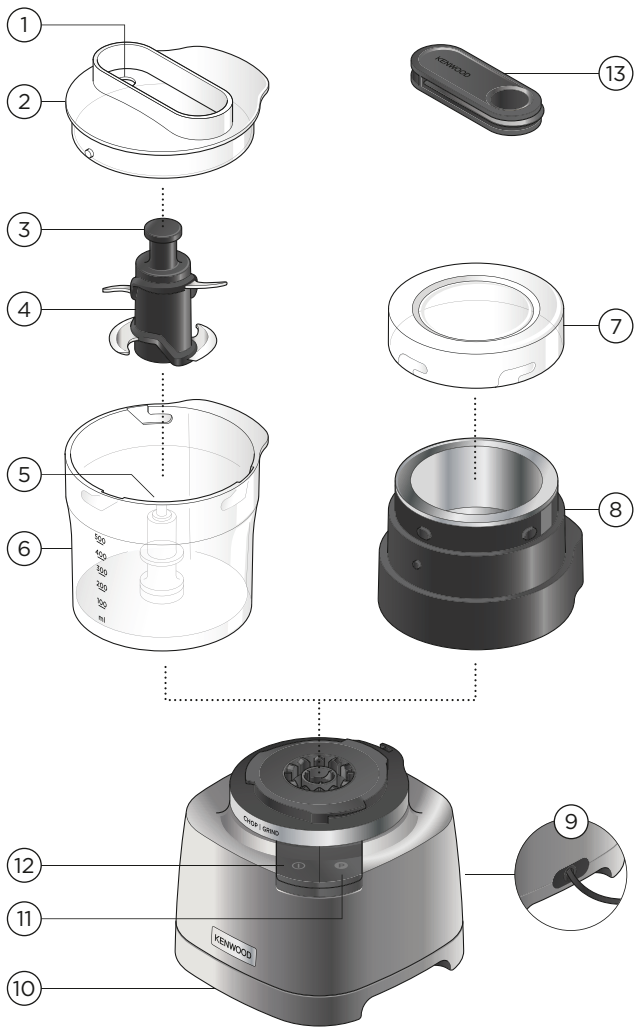


English

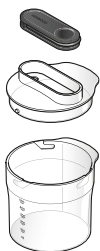
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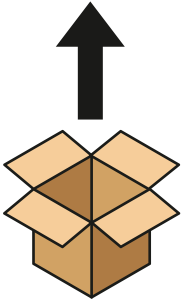
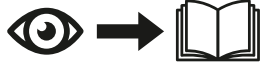
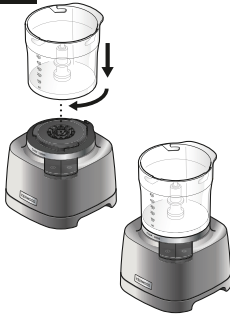
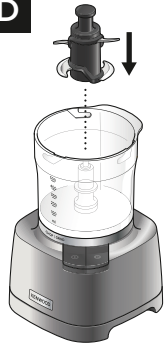
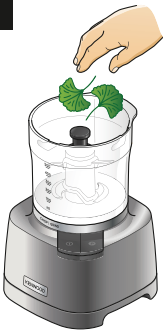
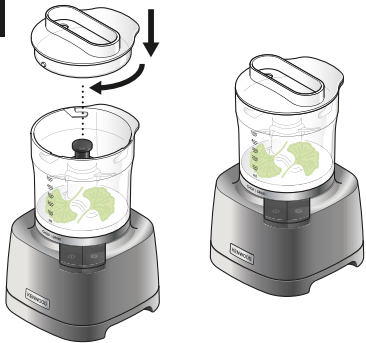
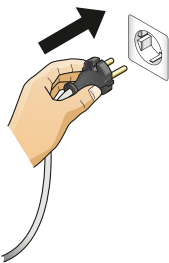
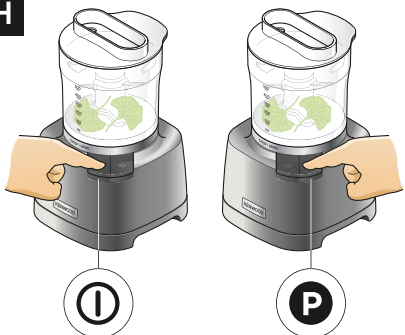
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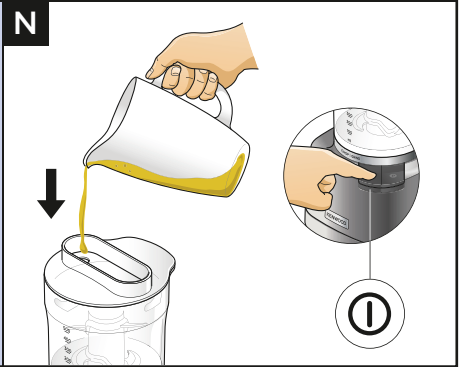
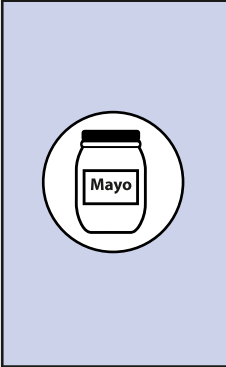
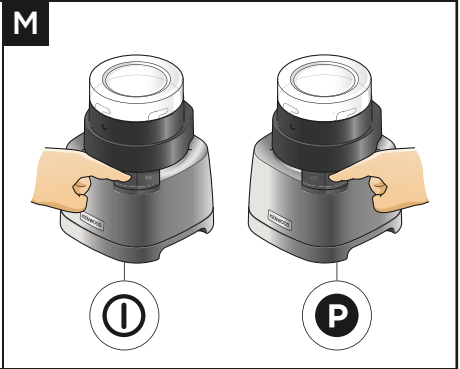
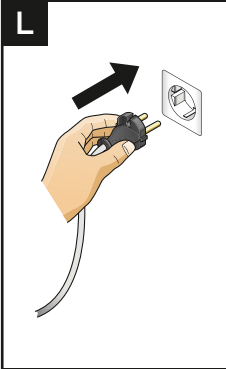
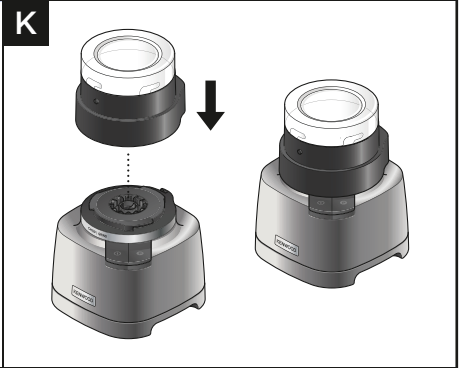
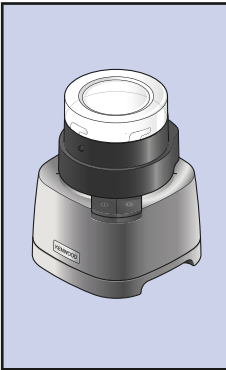
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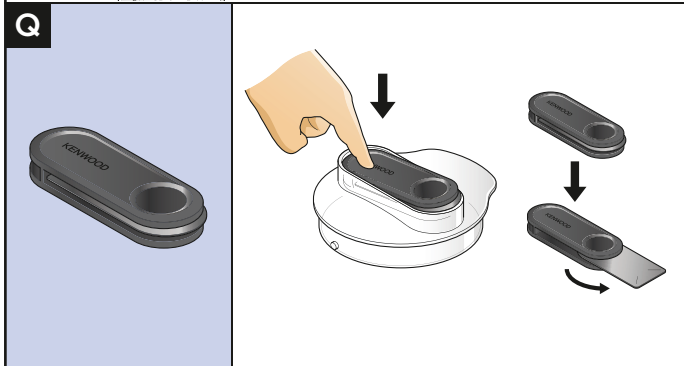
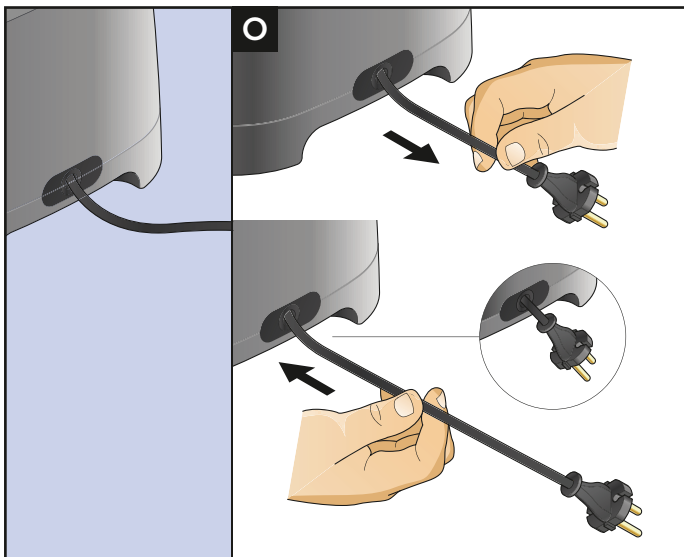









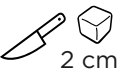


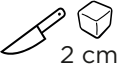

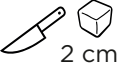



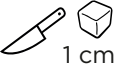

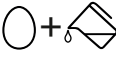






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






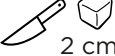








A**B****C****D****E****F****G****H**





R 	 MAX (g)		 (secs)	
	25 g	1	5-15	
	100 g	1	10-20	
	 2 cm	50 g	1	30-45
	100 g	P/1	10-15	
	 2 cm	150 g	P/1	10-15
	 2 cm	150 g	P	3-5
	150 g	P	3-5	
	100 g	P/1	5-15	
	 1 cm	100 g	P	5-15
	 125 ml	1	60-90	
	100 g (Max 25 g, )	P/1	20-40	
	 x5 80-100 g	P	5-10	
				

S 	 MAX (g)		 (secs)	
	40 g	P/1	20-30	
	40 g	P/1	20-30	
	 2 cm	40 g	P/1	5-10P 10-20
	40 g	P/1	20-40	
	80 g	P/1	20-30	
	 1 cm	3 g  + 25 g 	P/1	5-10P 40-60

English

Safety

- Read these instructions carefully and retain for future reference.
- Before using for the first time, remove all packaging and any labels including the plastic blade covers. 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.
- The blades are sharp, handle with care. **Always hold the knife blade at the top, away from the cutting edge, when handling the sharp cutting blades, emptying the bowl and during cleaning.**
- **DO NOT process hot ingredients.**
- **Be careful if hot liquid is poured into the mini chopper bowl as it can be ejected out of the appliance due to sudden steaming.**
- Always switch off the appliance and disconnect from the power supply, if it is left unattended, before assembling, disassembling or cleaning.
- When processing heavy loads such as meat do not operate continuously for longer than 15 seconds. Leave to cool for 2 minutes in between each 15 second operation.
- Do not exceed the maximum capacities stated in the processing guide (refer to illustration **R - S**).
- Always wait for the blades to completely stop before removing the power unit from the bowl.
- Always remove the knife blade(s) before emptying or pouring contents from the bowl.
- Never use a damaged appliance. Get it checked or repaired: see 'Service and customer care'.
- Never let the power unit, cord or plug get wet.
- Do not let excess cord hang over the edge of a table or worktop or touch hot surfaces.
- Do not operate the food chopper if the bowl is empty.
- Never operate the food chopper with the bowl filled with liquid.
- Do not use the bowl as a storage container.
- Never leave the appliance on unattended.
- Misuse of your food chopper can result in injury.
- Never use an unauthorised attachment.
- Ensure the cord is fully unfolded from the cord storage compartment before using the appliance.
- 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.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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.
- The maximum rating is based on the chopper bowl attachment that draws the greatest load. Other attachments may draw less power.

Grinding Mill

- Dried Turmeric should not be ground alone, it should be processed with a minimum of 25g of ground/whole spices or other additional ingredients.
- Never fit the blade assembly to the power unit without the lid fitted.
- Never unscrew the lid while the mill is fitted to the power unit.
- Do not touch the sharp blades - Keep the blade assembly away from children.
- Never remove the mill until the blades have completely stopped.
- The appliance will not work if the mill is incorrectly fitted.
- Do not process hot ingredients in the mill allow to cool down to room temperature before processing.

Cleaning

Refer to Illustrations **T**

- Always switch off and unplug before cleaning.
- Do not immerse the power unit in water. Wipe with a damp cloth, then dry.
- Handle the blade with care - it is extremely sharp.
- Wash the parts by hand, then dry. Alternatively they can be washed in your dishwasher.
- The parts are unsuitable for use in a Steam Steriliser. Instead use a sterilising solution in accordance with the sterilising solutions manufacturer's instructions.

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 Liquid Dripper
- ② Chopper Lid
- ③ Finger Grip
- ④ Knife Blade
- ⑤ In Bowl Drive Shaft
- ⑥ Chopper Bowl
- ⑦ Grinding Mill Lid
- ⑧ Grinding Mill Blade Assembly
- ⑨ Cord Storage
- ⑩ Power Unit
- ⑪ Pulse Button
- ⑫ On/Off Button
- ⑬ Folding Spatula

To Use Your Chopper Bowl

Refer to Illustrations **C** - **H**

IMPORTANT

- Your Mini Chopper will not operate unless the bowl and lid are correctly interlocked.
- To avoid overloading the chopper and for best results, do not fill the bowl above the 500ml maximum level.
- If preparing food for babies or young children, always check that the ingredients are thoroughly processed before feeding.

- 1 Place the power unit on a clean, flat surface.
- 2 Fit the chopper bowl onto the power unit, turn clockwise to lock into place.
- 3 Fit the knife blade into the bowl over the in bowl drive shaft.

4 Cut food into suitable sized pieces and place into the bowl, refer to the recommended usage chart

R - S

- 5 Fit the chopper lid and turn clockwise to lock.
- 6 Connect to the power supply, and press the On/Off button to switch on the appliance.
 - For short bursts of power press the pulse button.
- 7 Operate the chopper until the desired result is achieved.
- 8 To switch off the unit press the On/Off button. Unplug after use.
- 9 Reverse the above procedure to dismantle the unit.

Hints and Tips

- If the chopper labours, remove some of the mixture and continue processing in several batches, otherwise you may strain the motor.
- Chopping hard foods such as coffee beans, spices, chocolate or ice will wear the knife blades faster.
- Beware of over processing some ingredients. Stop and check the consistency frequently.
- Some spices such as cloves, and cumin seeds can have an adverse effect on the plastic of your food chopper.
- To ensure even processing, stop and scrape down the bowl.
- The best results are obtained by cutting food into small pieces and chopping small quantities at a time.
- Herbs will chop better when clean and dry.
- For breadcrumbs, the best results are achieved with stale bread.

To Use Your Grinding Mill

Refer to Illustrations I - M

IMPORTANT

- Dried Turmeric should not be ground by itself, it should be processed with a minimum of 25g of ground/whole spices or other ingredients.
- Dried Turmeric should be broken into 10mm pieces before processing. Processing must follow a minimum of 5-10 pulses before continuous processing is started.

- 1 Place your ingredients into the blade assembly.
- 2 Fit the lid and turn clockwise to lock.
- 3 Place the mill onto the power unit and turn clockwise to lock.
- 4 Press the On/Off button or use the pulse (P).

Hints and Tips

- Whole spices retain their flavour for a much longer time than ground spices so it is best to grind a small quantity fresh at a time to retain the flavour.
- To release the maximum flavour and essential oils whole spices are best roasted prior to milling.
- Cut ginger and coconut into small pieces before processing.
- For best results the main bowl is recommended when chopping herbs.

Liquid Dripper

Refer to Illustration **N**

- Please refer to the mayonnaise recipe in the recipe section for information on how to use the liquid dripper.

Cord Storage

Refer to Illustrations **O**

Storage

Refer to Illustrations **P - Q**

After use all parts can be stored together. Refer to illustration **P** for the correct order for storage.

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: CHP80) 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.

Troubleshooting guide

Problem	Cause	Solution
Appliance does not operate.	No Power.	Check appliance is plugged in.
	Chopper Lid not locked on correctly.	Check that the lid is interlocked correctly.
	Grinding Mill Attachment not locked on correctly.	Check that the attachment is interlocked correctly
Appliance starts to slow or labour during processing.	Recommended quantity exceeded.	Refer to recommended processing guide for quantities to process.
	Recommended operating time exceeded.	Chopper When processing heavy loads such as meat do not operate continuously for longer than 15 seconds. Leave to cool for 2 minutes in between each 15 second operation. Grinding Mill Refer to recommended processing guide for recommended operation times.
The appliance stops during operation.	Overload protection or overheat system activated. Maximum capacity exceeded.	Switch off, unplug and check for obstruction or overloading. Allow the appliance to stand for 30 minutes before plugging in and re-starting the appliance.
Poor chopping results. Poor grinding results.	Recommended quantity exceeded.	Refer to hint section and follow processing guide. Do not fill the bowl above the max capacity.
Poor results grinding dried turmeric	Incorrect speeds/timings used. Incorrect qty of ingredients processed.	For optimum results when processing dried turmeric, process with a minimum of 25g additional ingredients/ dried herbs and spices using pulse speed to break up the ingredients followed by a continuous speed. Refer to the recommended usage chart.
Plastic parts discoloured after processing.	Some foods may discolour the plastic. This is perfectly normal and will not harm the plastic or affect the flavour of your food.	Rub with a cloth dipped in vegetable oil to remove the discolouration.

Recipes

Mayonnaise

125ml olive oil
1 whole egg
2 drops lemon juice
salt and pepper

- 1 Fit the knife blade into the chopper bowl. Add all the ingredients apart from the oil. Switch the unit on and process for 10 seconds.
- 2 Whilst continuing processing, gradually add the oil through the liquid dripper ensuring a constant flow of oil. Switch off once all the oil has been added.

Note: Some oil will remain in the liquid dripper after use, this is normal.

Spice Blend

3g Dried Turmeric (1 piece)
5g Coriander Seeds
4g Cumin Seeds
1g Paprika Powder
1g Chilli Powder
15g Peppercorns

- 1 Place all ingredients into the grinding mill blade assembly. Fit the lid.
- 2 Process on pulse speed for 5-10 pulses, followed by 40 - 60 seconds on continuous speed. Switch off once the desired result achieved.

Prune Marinade

300g Runny Honey
25g Prunes
40ml Water

- 1 Fit the knife blade into the chopper bowl.
- 2 Add ingredients into the chopper bowl in the order listed above and allow to settle.
- 3 Fit the lid to the chopper bowl.
- 4 Refrigerate overnight.
- 5 Fit the chopper bowl to the power unit.
- 6 Switch to pulse speed for 4 secs.
- 7 Use as required.

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