



safety

- Never let the cord or plug get wet – you could get an electric shock.
- 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.
- Don't let children or infirm people use the handmixer without supervision.
- Only use your handmixer for its intended domestic use.
- Young children should be supervised to ensure that they do not play with this appliance.

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your handmixer.
- **important** (UK only)
- The wires in the cord are coloured as follows:
Blue = Neutral, Brown = Live.
- This handmixer complies with European Economic Community Directive 89/336/EEC.

before using for the first time

- 1 Remove all packaging.
- 2 Wash the beaters and kneaders: see 'cleaning'.

know your Kenwood handmixer

- ① tool release button
- ② speed switch
- ③ cable tidy (if supplied)
- ④ kneaders
- ⑤ beaters
- ⑥ grip clip (if supplied)

to use your handmixer

- 1 Insert the beaters or kneaders – turn and push.
important the kneader with the metal collar will only fit into the round socket.
(To remove the tools, press the tool release button.)
 - 2 Plug in.
 - 3 Push the speed switch forward.
- As the mixture thickens, increase the speed.
 - If the machine labours increase the speed.
 - For safety reasons, your handmixer won't work without the beaters or kneaders.
 - **important:** When making bread dough we recommend that the dough load does not exceed 450g flour.

cleaning

- 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.

beaters, kneaders

- Wash by hand or in your dishwasher, then dry.

handmixer body

- Wipe with a damp cloth, then dry.

storage

see illustration
**models HM320/HM326/
HM327 only**

- 1 Wrap the cord around the base of the handmixer. Then clip the cord together with the cable tidy.
- 2 Push the grip clip into the sockets. Then clip in the beaters and kneaders.

service and customer care

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

UK

If you need help with:

- using your handmixer or
- servicing or repairs (in or out of guarantee)
- ☎ call Kenwood on 023 9239 2333 and ask for Customer Care. Have your model number ready - it's on the underside of your handmixer. Alternatively, contact your authorised Kenwood repairer: look in YELLOW PAGES under 'Electrical appliance repairs'.

Eire

- See our advertisement in Golden Pages.

other countries

- Contact the shop where you bought your handmixer.

guarantee (UK only)

If your handmixer goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

white bread dough

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

The correct water temperature should be 43°C and can be achieved by mixing one third boiling water with two thirds cold. Place the dried yeast with the sugar and water in a mixing bowl and leave to froth. 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 until the dough is smooth and elastic for approximately 2-3 minutes. Leave the dough to rise in a warm place for 45-60 minutes.

Re-knead the dough on speed 3 for 30-45 seconds keeping the kneaders in the mix.

Shape the dough into a loaf or rolls and place on greased baking trays. Then leave somewhere warm until it has doubled in size. Bake at 230°C/450°F/Gas mark 8 for 20-25 minutes (for a loaf) or 10-15 minutes (for rolls). When ready the bread should sound hollow when tapped on the base.

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