

## 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.
- The appliance must be protected by a 3A approved (BS1362) fuse.

### Note:

- For non-rewireable plugs 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).

- If a non-rewireable 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 13A socket outlet.
- 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

see illustrations

- 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

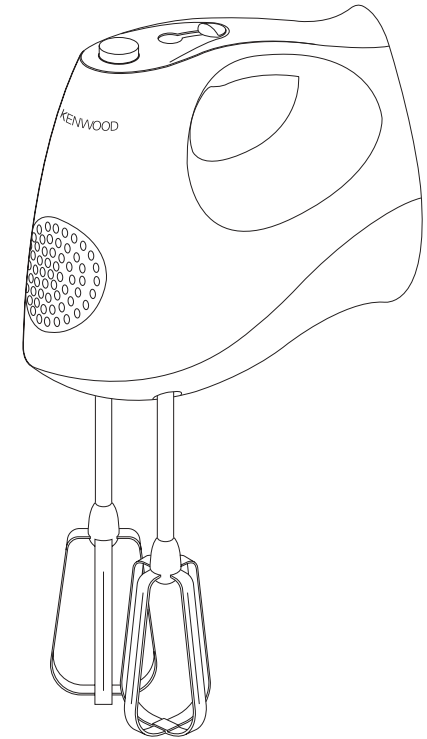
450g/1 lb strong plain flour  
10ml/2 tsp dried yeast (the type  
that requires reconstituting)  
5ml/1 tsp sugar  
5ml/1 tsp salt  
15g/1/2 oz lard  
250ml/9 fl.oz. warm water

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.

# KENWOOD



HM310/HM320/HM326/HM327

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