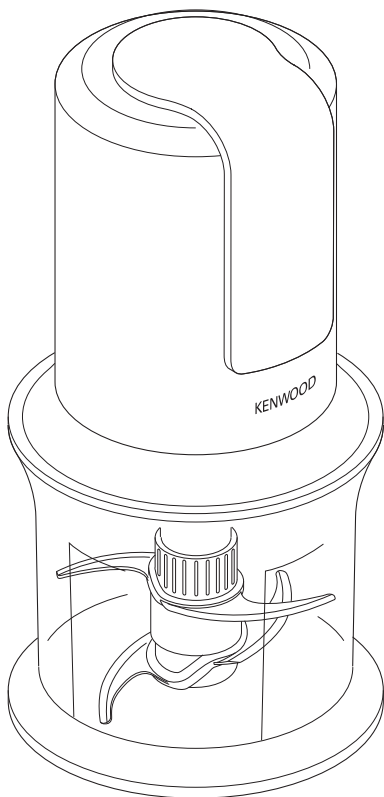
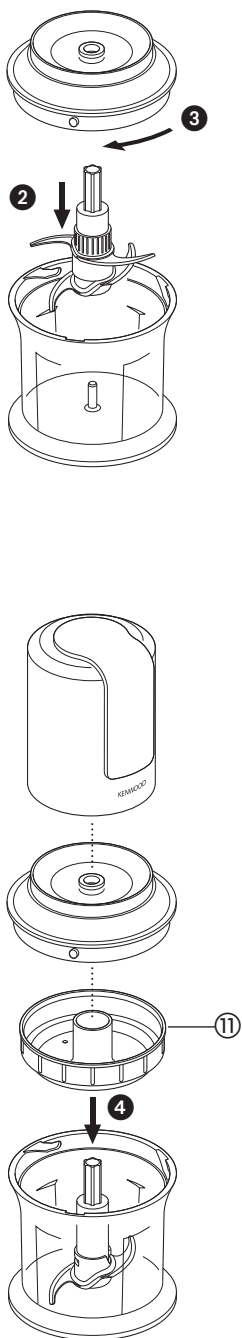
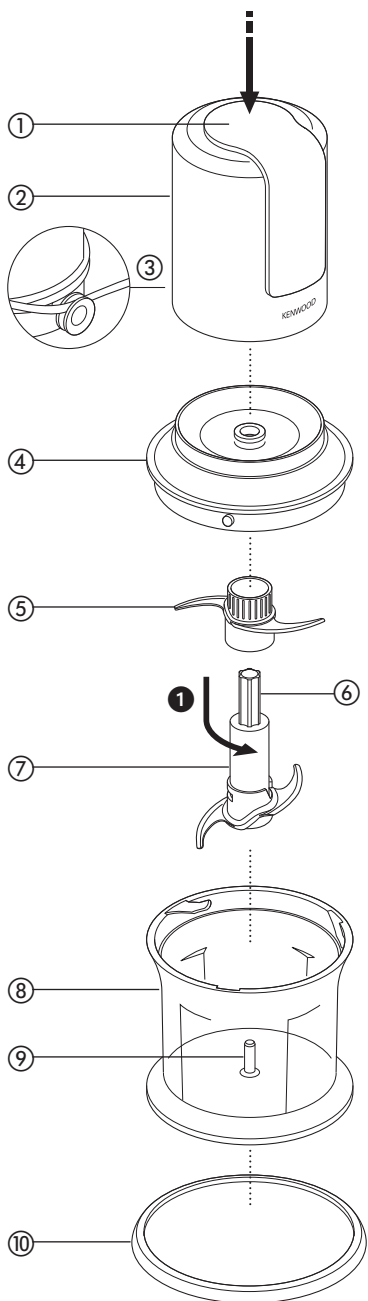


KENWOOD



CH580 series



before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels including the plastic blade covers from the knife blade. **Take care the blades are very sharp.** These covers should be discarded as they are to protect the blade during manufacture and transit only.

safety

- The blades are very sharp, handle with care. **Always hold by the finger grip ⑥ at the top, away from the cutting edge, both when handling and cleaning.**
- Switch off and unplug:
 - before fitting or removing parts
 - after use
 - before cleaning.
- 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.
- Don't let excess cord hang over the edge of a table or worktop or touch hot surfaces.
- Never leave the appliance on unattended.
- Misuse of your food chopper can result in injury.
- Never use an unauthorised attachment.

- 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 underside of the appliance.

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 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 for the first time

Wash the parts: see 'cleaning'.

key

- ① speed selector
- ② power unit
- ③ cord grip
- ④ cover
- ⑤ upper knife blade
- ⑥ finger grip
- ⑦ lower knife blade
- ⑧ bowl
- ⑨ locating pin
- ⑩ bowl base
- ⑪ mayonnaise dripper (if supplied)

to use your food chopper

The knife blade unit comes in 2 parts, a lower and an upper blade.

- For coarser chopping use the lower blade on its own.
- For finer chopping or pureeing use both blades together. This will also give a faster result. To use both blades fit the upper blade onto the lower blade and turn anti-clockwise to locate in place ①. Take care as the blades are sharp.

Note: After processing food, the upper blade may disengage from the lower blade. This is normal as the blade assembly is designed to be loose fitting to ease separation after use.

- 1 Put the bowl base on the bottom of the bowl. (This stops the bowl sliding on the work top).
- 2 Place the unit on a clean, flat surface.
- 3 Fit the desired knife blade assembly into the bowl over the locating pin ②.

- 4 Cut the food into suitably sized pieces and place in the bowl. Larger pieces of food should be cut into approximately 1 to 2 cm pieces.
- 5 Fit the cover and turn clockwise to lock into place ③.
- 6 Place the power unit onto the cover.
- 7 Connect to the power supply and press down on the speed selector to select the desired speed. When operating the power unit, hold it firmly on the cover and bowl.
- Press the speed selector lightly to obtain speed 1.
- Press the speed selector firmly to obtain speed 2.
- Alternatively the speed selector may be pressed down for short periods of time to produce a pulsing action. This can be used to avoid over processing food.
- 8 Operate the food chopper until the desired result is achieved.
- 9 Switch off and unplug after use.
- 10 Reverse the above procedure to dismantle the unit.

important

- If preparing food for babies or young children, always check that the ingredients are thoroughly blended before feeding.
- Do not run the food chopper continuously for longer than 10 seconds. Leave to cool for 1 minute in between each 10 second operation.
- Do not operate the food chopper if the bowl is empty.
- Never operate the food chopper with the bowl filled with liquid.
- Always allow hot food to cool before processing.

hints

- If the chopper labours, remove some of the mixture and continue processing in several batches, otherwise you may strain the motor.
- Remember that 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.
- Various spices such as cloves, dill and cumin seeds can have an adverse effect on the plastic of your food chopper.
- To ensure even processing, stop and scrape down any food from the side of the bowl with a plastic spatula.
- The best results are obtained by chopping small quantities at one time.
- Cut larger pieces of food into 1-2cm pieces. A large load or large pieces may cause uneven results.
- Before chopping nuts, herbs, breadcrumbs etc, ensure that both the food and the blade, bowl and cover are thoroughly dry.

to use the mayonnaise dripper

(if supplied)

Please refer to the mayonnaise recipe in the recipe section for information on how to assemble and use the mayonnaise dripper.

care and cleaning

- Always switch off and unplug before cleaning.
- **Handle the blades with care - they are extremely sharp.**
- Some foods may discolour the plastic. This is perfectly normal and won't harm the plastic or affect the flavour of your food. Rub with a cloth dipped in vegetable oil to remove the discolouration.

power unit

- Wipe with a damp cloth, then dry.
- Do not immerse the power unit in water.
- Wrap excess cord around the power unit, securing the cord in the cord grip ③.

cover/bowl/bowl base/knife blade

Always separate the upper knife blade from the lower knife blade before cleaning. **Take care the blades are very sharp.**

- Wash by hand, then dry.
- Alternatively they can be washed on the top rack of 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.

processing guide

food	maximum capacity	preparation	maximum time/speed
Meat	150g	Remove bones, fat and gristle. Cut into 1-2 cm cubes.	5-10 sec/high
Herbs eg parsley	30g	Remove stalks. Herbs are best chopped when clean and dry.	10 sec/low or high
Nuts, eg almonds, hazelnuts, walnuts, pecans	100g	Remove shells, process until chopped. (Note: the consistency of fine ground almonds will not be achievable).	10 sec/high
Cheese eg Gruyere	100g	Cut into 1-2cm cubes	10 sec/high
Bread	40g	Remove crusts and cut into 1-2 cm cubes.	10 sec/low
Biscuit	100g	Break into pieces.	In pulses low or high
Hardboiled eggs	3	Halve or quarter depending upon size.	5 sec/high
Onions or shallots	150g	Cut into approximate 2 cm piece.	In pulses / low
Garlic	150g	Break into cloves.	5-10 sec/low
Soft fruit eg raspberries	130g	Remove stalks.	5-10 sec/low
Dried fruit eg apricots, prunes	110g	Cut into 1-2 cm piece.	5-10 sec/high
Root ginger	75g	Peel and cut into small pieces approximately 1cm in size.	5-10sec/high
Soup	0.4 l	Never blend more than 0.4 l soup. For best results drain the ingredients and place the solids into the bowl with a small quantity of liquid from the recipe. Process until the desired consistency has been reached, then add back to the remainder of the liquid.	

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 (in or out of guarantee)
- ☎ call Kenwood customer care on **023 9239 2333. Have your model number ready** - it's on the underside of your appliance.
- **spares and attachments**
- ☎ call 0870 2413653.

other countries

- Contact the shop where you bought your appliance.
- Made in China.

guarantee (UK only)

If your food chopper goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) 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.



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.

recipes

Fit both blades to the bowl (unless stated otherwise) when carrying out the following recipes.

guacomole

- ½ small onion
- 1 tomato, skinned and seeds removed
- 1 small green chilli, deseeded
- ½ garlic clove, crushed
- few parsley sprigs
- 1 ripe avocado
- 15ml lemon juice
- salt and pepper

Cut the onion, tomato and chilli into pieces approximately 1-2 cm in size. Place in the bowl with the garlic and parsley and pulse on a high speed until finely chopped. Transfer to a serving bowl. Remove the skin and stone from the avocado and cut the flesh into 1-2cm cubes. Place into the bowl with the lemon juice and pulse on a high speed until a fairly fine puree is achieved. Combine the avocado puree with the tomato mix and season to taste.

chilli marinade

- 300g cold clear honey (refrigerated overnight)
- 15ml peanut butter
- 1 red chilli (whole)

Place the ingredients into the bowl and process on a high speed for 5 seconds.

Use as required.

tomato salsa

15g fresh coriander
1 small red onion
1 green chilli, deseeded
4 firm tomatoes, skinned and seeds removed
juice of 1 lime
salt and pepper

Place the coriander into the bowl and process until finely chopped. Transfer to a serving bowl. Cut the onion and chilli into pieces approximately 1-2 cm in size then place in the bowl and pulse on a high speed until finely chopped. Add to the coriander. Lastly cut the tomato into pieces approximately 2 cm in size then coarsely chop on a high speed. Add to the coriander mix and combine with the lime juice, salt and pepper.

strawberry slushie

4-5 ice cubes
8 strawberries, hulls removed and cut in half
10ml caster sugar, approximate

Place the ice cubes and strawberries into the bowl and process on a high speed pulse until the ice is coarsely chopped. Add the sugar and continue pulsing until incorporated. Transfer to a glass and serve immediately.

mayonnaise *(using the mayonnaise dripper when supplied)*

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

Fit the lower knife blade into the bowl. Add the egg, lemon juice and seasoning. Fit the mayonnaise dripper ④, then add the oil into its recess. Quickly fit the cover and power unit and process on speed 2 until most of the oil has been dispensed and the mayonnaise is thick. Use as required.

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



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Made in China

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