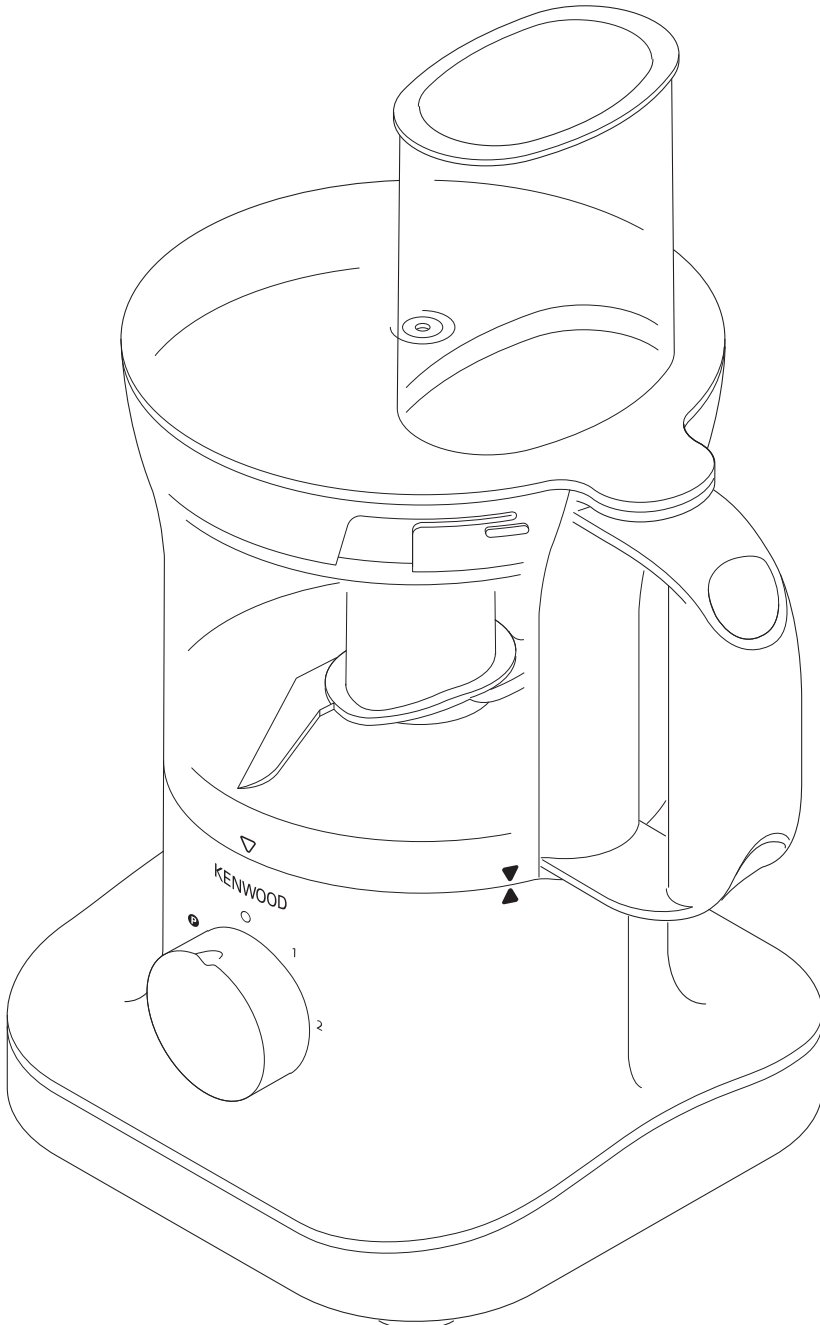
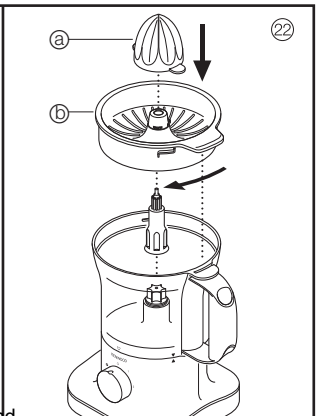
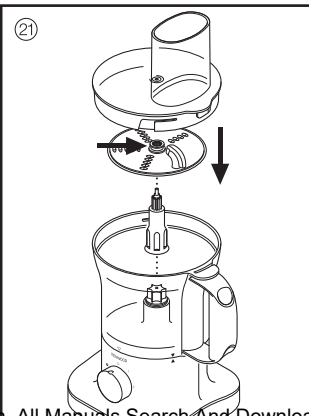
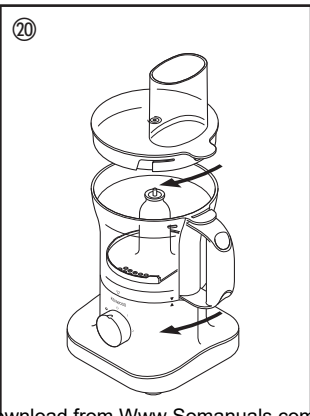
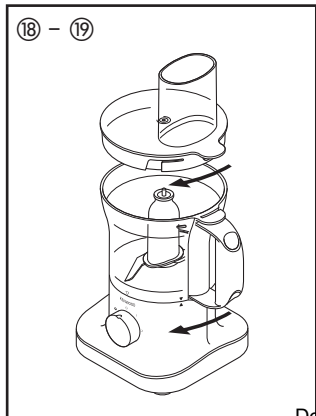
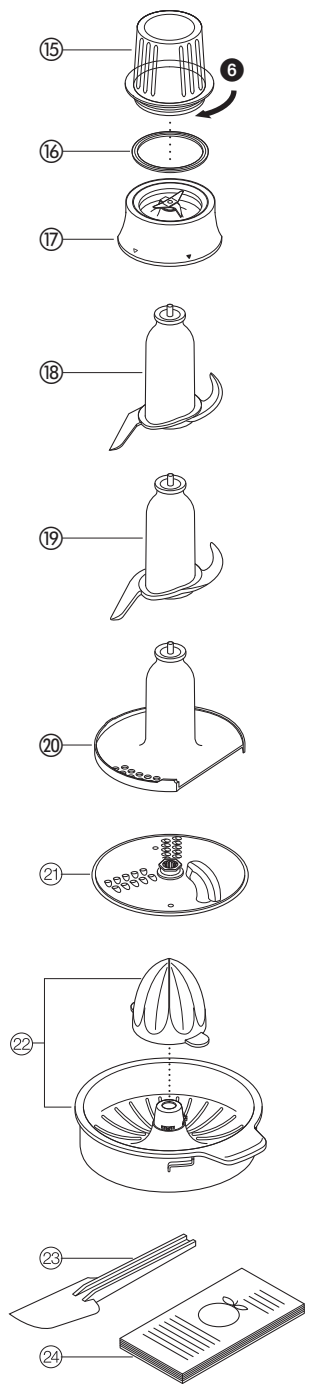
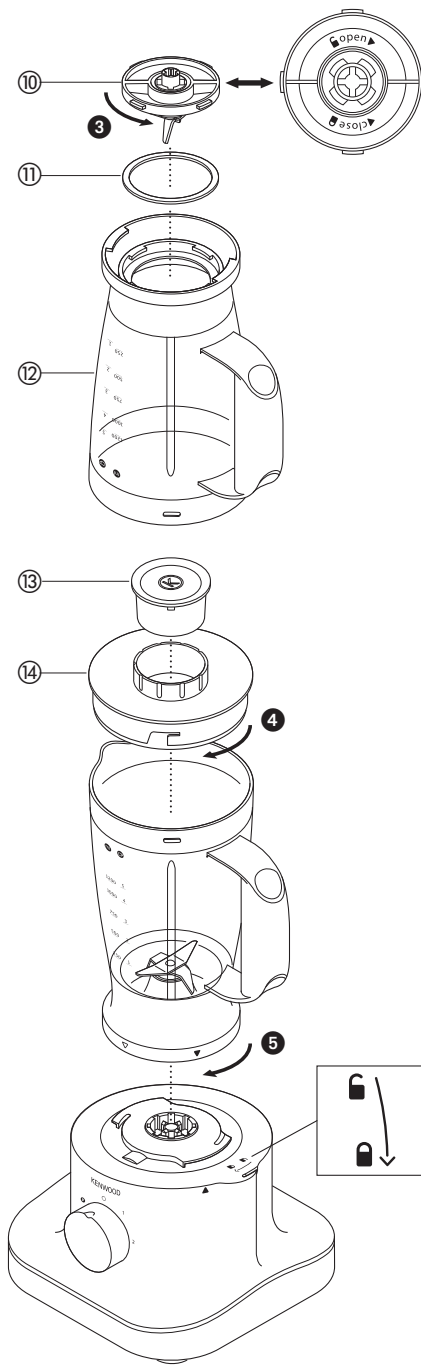
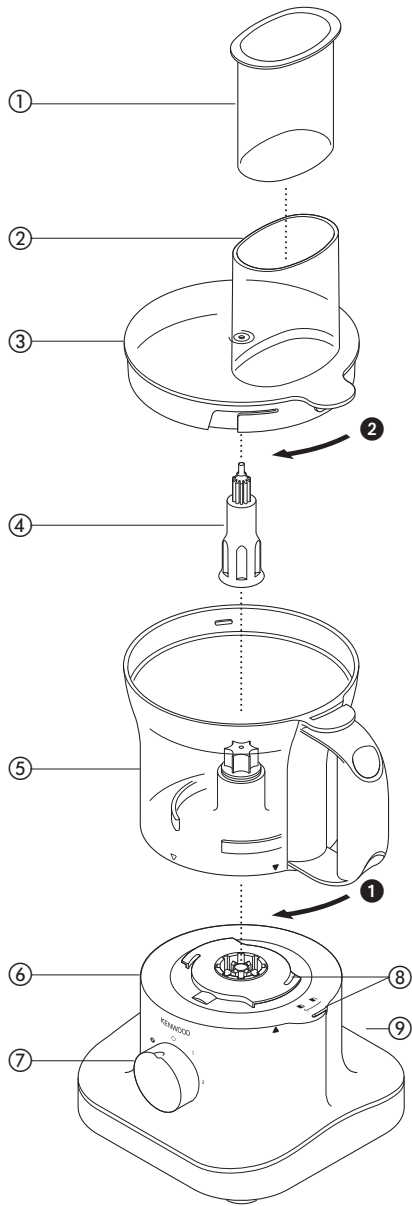


# KENWOOD

## FPP210 series, FPP220 series FPP230 series

instructions





### before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

## safety

- The blades and discs are very sharp, handle with care. **Always hold by the finger grip at the top, away from the cutting edge, both when handling and cleaning.**
  - Do not lift or carry the processor by the handle - or the handle may break resulting in injury.
  - Always remove the knife blade before pouring contents from the bowl.
  - Keep hands and utensils out of the processor bowl and liquidiser goblet whilst connected to the power supply.
  - Switch off and unplug:-
    - before fitting or removing parts;
    - when not in use;
    - before cleaning.
  - Never use your fingers to push food down the feed tube. Always use the pusher/s supplied.
  - **Never fit the blade unit to the power unit without the liquidiser or mini chopper/mill jar fitted.**
  - Before removing the lid from the bowl, liquidiser or mini chopper/mill from the power unit:-
    - switch off;
    - wait until the attachment/blades have completely stopped;
    - be careful not to unscrew the liquidiser goblet or mini chopper/mill jar from the blade assembly.
  - Liquids should be allowed to cool to room temperature before blending.
  - Do not use the lid to operate the processor, always use the on/off speed control.
  - **This appliance will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.**
  - **Always unplug your food processor when not in use.**
  - Never use an unauthorised attachment.
  - Never leave the appliance unattended when it is operating.
  - Never use a damaged appliance. Get it checked or repaired: see 'service & 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.
  - Do not exceed the maximum capacities stated in the recommended speed chart.
  - 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.
  - Misuse of your processor/liquidiser can result in injury.
  - The maximum rating is based on the attachment that draws the greatest load. Other attachments may draw less power.
- Refer to the relevant section under "using the attachments" for additional safety warnings for each individual attachment.

### before plugging in

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

### Important – UK only

- The wires in the cord are coloured as follows:  
Blue = Neutral, Brown = Live.
- The appliance must be protected by a 13A 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

- 1 Remove 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.
- 2 Wash the parts see 'care & cleaning'

## key

### processor

- ① pusher
- ② feed tube
- ③ lid
- ④ detachable drive shaft
- ⑤ bowl with drive shaft
- ⑥ power unit
- ⑦ speed/pulse control
- ⑧ safety interlocks
- ⑨ cord storage (at back)

### liquidiser (if supplied)

- ⑩ blade unit
- ⑪ sealing ring
- ⑫ goblet
- ⑬ filler cap
- ⑭ lid

### mini chopper/mill (if supplied)

- ⑮ jar
- ⑯ sealing ring
- ⑰ blade unit

## attachments

Not all of the attachments listed below may be included with your food processor. Attachments are dependent upon the model variant.

- 18 knife blade
- 19 dough tool (if supplied)
- 20 emulsifying tool
- 21 thick slicing/coarse grating disc
- 22 citrus juicer (if supplied)
- 23 spatula
- 24 recipe book (if supplied)

## to use your food processor

- 1 Fit the bowl by aligning the ▽ on the bowl with the ▲ on the power unit, turn clockwise ① until it locks ▼.
- 2 Fit an attachment over the bowl drive shaft.  
**Note: Detachable drive shaft ④ should only be fitted when using the disc or citrus juicer.**
  - Always fit the bowl and attachment onto the processor before adding ingredients.
- 3 Fit the lid ② - ensuring the top of the drive shaft/tool locates into the centre of the lid.
  - **Do not use the lid to operate the processor, always use the on/off speed control.**
- 4 Plug in, switch on and select a speed. (Refer to the recommended speed chart).
- **The processor will not operate if the bowl or lid are not fitted correctly into the interlock. Check that the feed tube and bowl handle are situated to the right hand side.**
- Use the pulse (P) for short bursts. The pulse will operate for as long as the control is held in position.
- 5 Reverse the above procedure to remove the lid, attachments and bowl.
  - **Always switch off and unplug before removing the lid. important**
  - Your processor is not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar.
  - When adding almond essence or flavouring to mixtures avoid contact with the plastic as this may result in permanent marking.

## to use your liquidiser (if supplied)

- 1 Fit the sealing ring ⑩ into the blade unit ⑩ - ensuring the seal is located correctly in the grooved area.
  - **Leaking will occur if the seal is damaged or incorrectly fitted.**
- 2 Hold the underside of the blade unit ⑩ and insert the blades into the goblet - turn anti-clockwise until it clicks ③. Refer to the graphics on the underside of the blade unit as follows:
  - 🔓 - unlocked position
  - 🔒 - locked position**The liquidiser will not operate if incorrectly assembled.**
- 3 Put your ingredients into the goblet.
- 4 Fit the lid onto the goblet and turn clockwise ④ until it clicks. Fit the filler cap.
- 5 Place the liquidiser onto the power unit, align the ▽ on the liquidiser with the ▲ on the power unit and turn clockwise ⑤ to lock ▼.
  - **The appliance will not operate if the liquidiser is incorrectly fitted to the interlock.**
- 6 Select a speed (refer to the recommended speed chart) or use the pulse control.

### safety



- **Liquids should be allowed to cool to room temperature before blending.**
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only operate the liquidiser with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never run the liquidiser empty.
- To ensure the long life of your liquidiser, do not run it for longer than 60 seconds.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.

### hints

- When making mayonnaise, put all the ingredients, except the oil, into the liquidiser. Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.
- Ice crushing - operate the pulse in short bursts until crushed to the desired consistency.
- The processing of spices is not recommended as they may damage the plastic parts.
- The appliance will not work if the liquidiser is incorrectly fitted.
- To blend dry ingredients - cut into pieces, remove the filler cap, then with the appliance running, drop the pieces down one by one. Keep your hand over the opening. For best results empty regularly.
- Don't use the liquidiser as a storage container. Keep it empty before and after use.
- Never blend more than 1.2 litres - less for frothy liquids like milkshakes.

## to use your mini chopper/mill (if supplied)

Use the mini chopper/mill for milling herbs, nuts and coffee beans.

- Put the ingredients into the jar ⑮.
- Fit the sealing ring ⑯ into the blade unit ⑰.
- Turn the blade unit upside down. Lower it into the jar, blades down.
- Screw the blade unit onto the jar until finger tight ⑱. Refer to the graphics on the underside of the blade unit as follows:  
 - unlocked position  
 - locked position
- Place the mini chopper/mill onto the power unit, align the ▽ on the mini chopper/mill with the ▲ on the power unit and turn clockwise ⑲ to lock ▽.
- Switch onto maximum speed or use the pulse control.

### safety

- Never fit the blade unit to your food processor without the jar fitted.
- Never unscrew the jar while the mini chopper/mill is fitted to your appliance.
- Do not touch the sharp blades – Keep the blade unit away from children.
- Never remove the mini chopper/mill until the blades have completely stopped.
- To ensure the long life of your mini chopper/mill, never run for longer than 30 seconds. Switch off as soon as you have got the right consistency.
- The processing of spices is not recommended as they may damage the plastic parts.
- The appliance will not work if the mini chopper/mill is incorrectly fitted.
- Use for dry ingredients only.

### hints

Herbs are best milled when clean and dry.

recommended speed chart			
tool/attachment	function	speed	maximum capacities
knife blade	Cake making	1 – 2	1Kg/2lb 4oz total weight
	Rubbing fat into flour	2	250g/9oz flour weight
	Adding water to combine pastry ingredients	1 – 2	
	Chopping & pureeing	2	400g/14oz lean meat total weight
dough tool (if supplied)	Thick soup mixes (400mls liquid to 400g dry ingredients)	start on 1 and increase to 2	800g/1lb 12oz
	Thinner soup mixes/milk		600 ml
dough tool (if supplied)	Yeasted mixes	2	340g/12oz flour weight
emulsifying tool	Cream	1 – 2	250 ml
	Mayonnaise	2	300g oil
disc - slicing/grating	Firm food items such as carrots, hard cheeses	2	–
	Softer items such as cucumbers, tomatoes	1	–
citrus juicer (if supplied)	Citrus fruits	1	–
liquidiser (if supplied)	All processing	2	1.2 litres
mini chopper/mill (if supplied)	Herbs	2	10g/½oz
	Nuts, coffee beans	2	50g/2oz
	Uncooked meat - beef steak - cut into 2½cm cubes	2 (5 secs)	50g/2oz

## using the attachments

Refer to recommended speed chart for each attachment.

### ⑱ knife blade

The knife blade is the most versatile of all the attachments. The length of the processing time will determine the texture achieved. For coarser textures use the pulse control.

Use the knife blade for cake and pastry making, chopping raw and cooked meat, vegetables, nuts, pate, dips, pureeing soups and to also make crumbs from biscuits and bread.

It can also be used for yeasted dough mixes if the dough tool is not supplied.

#### hints

- Cut food such as meat, bread, vegetables into cubes approximately 2cm/3/4in before processing.
- Biscuits should be broken into pieces and added down the feed tube whilst the machine is running.
- When making pastry use fat straight from the fridge cut into 2cm/3/4in.cubes.
- Take care not to over-process.

### ⑲ dough tool (if supplied)

Use for yeasted dough mixes.

- Place the dry ingredients in the bowl and add the liquid down the feed tube whilst the machine is running. Process until a smooth elastic ball of dough is formed this will take 60 secs.
- Re-knead by hand only. Re-kneading in the bowl is not recommended as it may cause the processor to become unstable.

### ⑳ emulsifying tool

Use for light mixtures only eg cream, mayonnaise.

#### hints

- Ensure the bowl and tool are clean and free from grease before use.

### ㉑ slicing/grating disc

To use the disc.

#### reversible slicing/grating disc

Use the grating side for cheese, carrots, potatoes and foods of a similar texture.

Use the slicing side for cheese, carrots, potatoes, cabbage, cucumber, courgette, beetroot and onions.

## safety

- **Never remove the lid until the cutting disc has completely stopped.**
- **Handle the cutting discs with care - they are extremely sharp**

## to use the cutting discs

- 1 Fit the bowl onto the power unit, add the detachable drive shaft ④.
- 2 Holding by the centre grip, place the disc onto the drive shaft with the appropriate side uppermost.
- 3 Fit the lid.
- 4 Put the food in the feed tube.
- 5 Switch on and push down evenly with the pusher - **never put your fingers in the feed tube.**

#### hints

- Use fresh ingredients
- Don't cut food too small. Fill the width of the feed tube fairly full. This prevents the food from slipping sideways during processing.
- Food placed upright comes out shorter than food placed horizontal.
- There will always be a small amount of waste on the disc or in the bowl after processing.

### ㉒ citrus juicer (if supplied)

Use the citrus juicer to squeeze the juice from citrus fruits (eg oranges, lemons, limes and grapefruits).

- ① cone
- ② sieve

## to use the citrus juicer

- 1 Fit the bowl onto the power unit, add the detachable drive shaft.
  - 2 Fit the sieve into the bowl - ensuring the sieve handle is locked into position directly over the bowl handle.
  - 3 Place the cone over the drive shaft turning until it drops all the way down.
  - 4 Cut the fruit in half. Then switch on and press the fruit onto the cone.
- **The citrus juicer will not operate if the sieve is not locked correctly.**
  - For best results store and juice the fruit at room temperature and hand roll on a worktop before juicing.
  - To help with juice extraction move the fruit from side to side when juicing.
  - When juicing large quantities, empty the strainer regularly to prevent the build up of pulp and seeds.


## care & cleaning

- Always switch off and unplug before cleaning.
- **Handle the blades and cutting disc 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. Ensure that the interlock area is clear of food debris.
- Don't immerse the power unit in water.
- Store excess cord in the storage area at the back of the power unit ⑨.

### liquidiser and mini chopper/mill

- 1 Empty the goblet/jar, unscrew the liquidiser blade unit by turning to the unlock position  to release.
- 2 Wash the goblet/jar by hand.
- 3 Remove and wash the sealing ring.
- 4 Don't touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. **Don't immerse the blade unit in water.**
- 5 Leave to dry upside down.

### all other parts

- Wash by hand, then dry.
- Alternatively they are dishwasher safe and can be washed on the top rack of your dishwasher. Avoid placing items on the bottom rack directly over the heating element. A short low temperature (Maximum 50°C) programme is recommended.

item	suitable for dishwashing
main bowl, lid, pusher	✓
knife blade, dough tool	✓
emulsifying tool	✓
detachable drive shaft	✓
disc	✓
citrus juicer	✓
liquidiser goblet, lid, filler cap	✓
mini chopper/mill jar	✓
blade unit and seal for liquidiser and mini chopper/mill	✗
spatula	✓

## service & customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.
- **If you experience any problems with the operation of the processor, before calling for assistance refer to the troubleshooting guide.**

### UK

If you need help with:

- using your appliance or
- servicing, spare parts or repairs (in or out of guarantee)
- ☎ call Kenwood customer care on 023 9239 2333. **Have your model number (ie FPP210, FPP220 or FPP230) and date code (5 digit code ie 11H24) ready.** They are on the underside of the power unit.
- **spares and attachments**
- ☎ call 0844 557 3653.
- **other countries**
- Contact the shop where you purchased your appliance.
- Designed and engineered by Kenwood in the UK.
- Made in China.



### 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.

### guarantee UK only

If your food processor goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- it has been used in accordance with these instructions.
  - 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.

## troubleshooting guide

Problem	Cause	Solution
The processor will not operate.	<p>No Power.</p> <p>Bowl not fitted to power unit correctly.</p> <p>Bowl lid not locked on correctly.</p>	<p>Check processor is plugged in.</p> <p>Check bowl is located correctly and the handle is situated towards the right hand side.</p> <p>Check that the lid interlock is located correctly into the handle area.</p> <p><b>The processor will not work if the bowl and lid are fitted incorrectly.</b></p> <p>If none of the above check the fuse/circuit breaker in your home.</p>
Liquidiser or mini chopper/mill will not operate	<p>Liquidiser or mini chopper/mill not locked on correctly.</p> <p>Liquidiser or mini chopper/mill not assembled correctly.</p>	<p>The liquidiser or mini chopper/mill will not operate if fitted incorrectly to the interlock.</p> <p>Check blade unit is fully tightened into the goblet/jar.</p>
Processor stops during processing	<p>Processor overloaded/maximum capacities exceeded.</p> <p>Lid unlocked.</p>	<p>Check maximum capacities stated in the recommended speed chart.</p> <p>Check lid is locked correctly.</p>
Liquidiser or mini chopper/mill leaking from blade assembly base.	<p>Seal missing</p> <p>Seal incorrectly fitted</p> <p>Seal damaged.</p>	<p>Check seal is fitted correctly and not damaged. To obtain a replacement seal see "service &amp; customer care"</p>
Poor performance of tools/attachments	<p>Refer to hints in relevant "using the attachment" section. Check attachments are assembled correctly.</p>	



## recipes

**For the speeds of the attachments see page 4.**

### carrot and coriander soup

- 25g (1oz) butter
- 1 onion chopped
- 1 clove garlic crushed
- 590g carrot cut into 1 cm cubes
- cold chicken stock
- 10-15mls (2-3tsp) ground coriander
- salt and pepper

- 1 Melt the butter in a pan, add the onion and garlic and fry until soft.
- 2 Place the carrot into the liquidiser, add the onion and garlic. Add sufficient stock to reach the 1.2L level marked on the goblet. Fit the lid and filler cap.
- 3 Blend on maximum speed for 5 seconds for a coarse soup or longer for a finer result.
- 4 Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked.
- 5 Adjust the seasoning as necessary and add extra liquid if required.

### shortcrust pastry

- 300g (12oz) plain flour
- 150g (6oz) mixture of lard and margarine cut into small pieces
- 2.5 mls (½ tsp) salt
- 45mls (3tbsp) cold water

- 1 Fit the knife blade and add the flour, salt and fat. Process for approximately 10 seconds or until the mixture looks like coarse breadcrumbs.
  - 2 Then add the water down the feed tube on low speed until the mixture looks like it is about to stick together.
  - 3 Turn out the mixture onto a worksurface and shape by hand. Use as required.
- For best results allow the pastry to rest before use. Place in a plastic bag or wrap in clingfilm and chill in the fridge for 20 minutes.

## lasagne

- 300g (12oz) braising steak, cubed.
- 400g can of tomatoes
- 30mls (2tbsp) tomato puree
- 1 onion
- 5mls (1tsp) basil
- 100g (4oz) lasagne
- 200g (8oz) mozzarella cheese
- 15mls (1tbsp) oil
- salt and pepper

- 1 Grate the cheese using the shredding disc.
- 2 Then separately chop the meat and onions with the knife blade.
- 3 Pre-heat the oil and fry the onions until softened, add the meat and fry until brown.
- 4 Then add the tomatoes, tomato puree and seasonings.
- 5 Stir well, cover and simmer gently for about 40minutes.
- 6 Cook the lasagne in plenty of salted boiling water until tender. Then drain well.
- 7 Place layers of meat, lasagne and cheese in a 1litre/2pint oven proof dish. Finish with a layer of cheese.
- 8 Bake at 190°C/375°F/Gas Mark 5 for 30minutes or until golden and bubbling.

## victoria sandwich

- 150g (6oz) soft margarine
- 150g (6oz) caster sugar
- 150g (6oz) self raising flour
- 5mls (1tsp) baking powder
- 3 eggs
- 15mls (1tbsp) warm water

### filling & decoration

- 3tbsp strawberry jam
- 150mls (½pt) double cream whipped (optional)
- 1tbsp icing sugar or caster sugar

- 1 Pre-heat the oven to 180°C/350°F/Gas mark 4 and grease two 18cm(7") shallow cake tins.
- 2 Fit the knife blade. Place all the ingredients for the sponge in the bowl and process for 5 seconds. Using a spatula, scrape the mixture into the centre of the bowl and process for a further 5 seconds.
- 3 Pour the mixture into the prepared tins and bake for 20-25minutes or until firm to a light touch and coming away from the edges slightly. If you are unsure whether the cake is cooked insert a thin skewer in the centre and it should come out clean. Turn out onto a wire cooling rack.
- 4 When cool spread the jam and cream over one of the cakes, top with the other cake and sprinkle with the sugar.

## mayonnaise

4-5 (90g) egg yolks  
5mls (1tsp) mustard  
22.5mls (1½tbsp) white wine vinegar  
7.5mls (½tbsp) lemon juice  
125g olive oil  
125g ground nut oil

- 1 Fit the emulsifying tool and add the yolks, mustard, white wine vinegar and lemon juice to the bowl.
- 2 With the machine running gradually add the oils until a thick sauce is achieved. The process of adding the oil to the mixture should take no less than a minute.

## white bread

300g(10oz) strong white bread flour  
5mls (1tsp) salt  
6g(¼oz) lard  
15g (½oz) fresh yeast or 10mls(2tsp) dried yeast + 5mls (1tsp) caster sugar.  
175mls (6 fl oz) warm water

- 1 **Dried yeast (the type that needs reconstituting):** Add the yeast and sugar to the warm water. Leave to stand for 5 - 10 minutes until frothy.  
**Fresh yeast:** crumble into the flour  
**Other types of yeast:** follow the manufacturer's instructions.
- 2 Fit the dough tool or knife blade and add the flour (with fresh yeast if used), salt and lard. Process for a few seconds to evenly distribute the ingredients.
- 3 Then with the motor running quickly pour the liquid in a steady stream down the feed tube until the mixture forms an elastic soft dough. This will take about 60 seconds.
- 4 Remove the dough, place in a bowl, cover with an oiled piece of clingfilm or a plastic bag, and leave in a warm place for 45 - 60 minutes or until doubled in size.
- 5 Re-knead by hand for 2 - 3 minute. **Re-kneading in the bowl is not recommended as it may cause the processor to become unstable.** Shape into a loaf or 15 rolls and place on greased baking trays and leave until double in size.
- 6 Then bake in a pre-heated oven at 230°C/450°F/Gas mark 8 for 20 - 25 minutes for the loaf or 10 - 15 minutes for bread rolls. When ready they should sound hollow when tapped on the base.





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[kenwoodworld.com](http://kenwoodworld.com)

# KENWOOD

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