

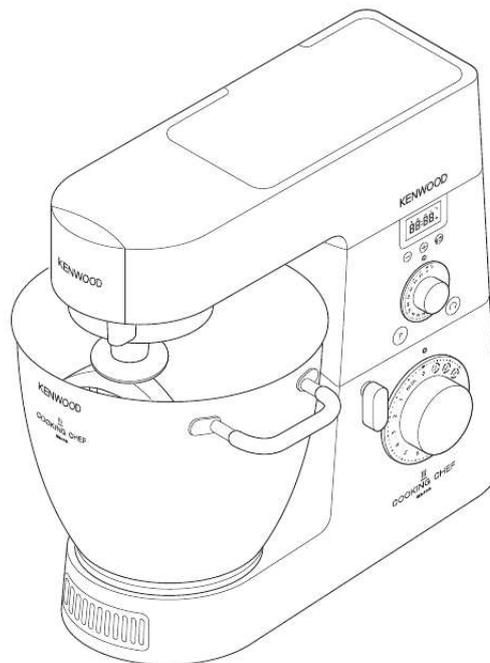


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You can read the recommendations in the user guide, the technical guide or the installation guide for KENWOOD KM070. You'll find the answers to all your questions on the KENWOOD KM070 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual KENWOOD KM070
User guide KENWOOD KM070
Operating instructions KENWOOD KM070
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Instruction manual KENWOOD KM070

KM070 series



KENWOOD



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Manual abstract:

Never put your fingers etc. Get it checked or repaired: see 'service and customer care', page 16. Never use an unauthorised attachment or more than one attachment at once. Never exceed the maximum capacities on page 13 and when using the induction heater never exceed the 3 litre maximum fill level marked on the inside of the bowl. @@Take care when lifting this appliance as it is heavy. @@Never let the cord hang down where a child could grab it. Never let the power unit, cord or plug get wet. @@Use the handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot mixing tools.

@@@Be careful of steam escaping from the mixer bowl particularly when opening the lid in the splashguard or when raising the mixer head.

If transferring hot food from the mixer to the liquidiser, always allow the ingredients to cool to room temperature before placing in the liquidiser. Only use the bowl and tools supplied with this appliance. Never use the bowl with any other heat source. Never operate the appliance in the cook mode with the bowl empty. Never insert anything through the air vents.

When using this appliance ensure it is positioned on a level surface away from the edge. Make sure it is at least 10 cm from walls and ensure that the vents are not blocked. Do not position below overhanging cupboards. For the correct and safe operation of the induction cooker ensure that the bowl base and temperature sensors are clean and dry before cooking. As with all induction cooking appliances do not place credit cards, magnetic media or sensitive electronic equipment near to the appliance when in use.

Do not use the appliance for deep frying foods. Always ensure food is thoroughly cooked before eating. Food should be eaten shortly after cooking or allowed to cool quickly and then refrigerated as soon as possible. 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 your machine. Before using for the first time Wash the parts: see 'care and cleaning' page 16. Thank you for buying this Kenwood Cooking Chef Kitchen Machine, we hope you will enjoy many years use.

Kenwood has nearly 60 years of experience and expertise in developing our Kitchen Machines and their wide variety of attachments. Kenwood Chef Kitchen Machines are renowned for being more than just a food mixer. In the development of Cooking Chef we have taken the well-known versatility of the Chef a step further by introducing integrated Induction Cooking directly beneath the mixing bowl. You can now enjoy all of the benefits of everyday 'cold bowl' planetary mixing when preparing your favourite cakes, pastries and dough, plus the added advantage of heating and cooking directly in the bowl combined with planetary mixing. The opportunities are endless. The Kenwood Cooking Chef with its range of optional attachments truly is the complete food preparation system. What is Induction Cooking and how does it work? Induction cooking is an advanced cooking method that employs the principles of electromagnetic induction. When an electric current is passed through a copper coil in the induction cooking area it creates an electromagnetic field. When the Cooking Chef bowl is locked into position the circuit is completed by a special layer of stainless steel in the bowl base. In turn this creates a large amount of thermal energy that passes through to the contents of the bowl, thus heating the food.

Induction cooking is extremely energy efficient because it only produces heat in the base of the bowl. Other heating methods such as gas hobs waste almost 50% of the heat energy around the sides of the pan. Indeed the Induction cooking area on your Cooking Chef only feels hot during and immediately after cooking because of the heat transferred back from the contents of the bowl. All of this means that Induction cooking is very efficient, very safe and very clean.

The cooking functionality of your Kenwood Cooking Chef is similar to using a saucepan on your cooker hob.

The added advantage is that the Chef will automatically stir your food and regulate the cooking temperature to your precise requirements, leaving you free to confidently perform other tasks in your kitchen. The Cooking Chef uses induction heating technology which is extremely efficient. When compared to cooking on a gas or electric hob, you may find that cooking times are reduced or that you need to cook on a lower temperature. This should be considered when using your appliance for the first time or when experimenting with a new recipe. Make sure that if you start cooking at a high temperature, you keep watching and reduce the heat when necessary to stop food burning and sticking to the bowl, just as you would with your saucepan.

Generally the Cooking Chef will automatically heat the food to your desired temperature in the quickest possible time. It is therefore not necessary to set the temperature higher than you require in order to reduce cooking times. At this stage you should also pay attention to the frequency of the stir settings. When cooking at higher temperatures you may find it necessary to stir constantly using stir setting. Stir settings are useful in maintaining the consistency of your food during longer cooking periods on a low simmer. Selection of the correct bowl tool is also important at this stage. Further on in this book we have suggested the most appropriate uses for each tool and with experience you will quickly understand which is best for each task. When cooking you will find that the high temperature flexible beater is best used to obtain a very smooth consistency for sauces and creams, whereas the stirring tool is better when cooking foods that need to maintain a more solid consistency, such as stews, casseroles, ragouts etc. Our recipe book recommends the best tools for each recipe, and you may also find that changing the tool for different processes during your meal preparation gives better results. During cooking and immediately afterwards, the bowl, splashguard and bowl tool will be hot just as your saucepan would be.

Please take care when touching any of these. It is important to also remember that the cooking process will generate steam and condensation so take care when looking into the bowl, lifting the food chute lid or the Cooking Chef/machine head to view or access the bowl. You should also warn others when the machine is cooking or hot so they will also be careful. When touching or removing hot parts it is advised to use oven gloves and only carry the bowl using the handles provided.



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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. 36kg (3lb) strong plain flour 15ml (3tsp) salt 25g (1oz) fresh yeast; or 15g/20ml (1/2oz) dried yeast + 5ml (1tsp) sugar 750ml (11/4pts) warm water: 43°C (110°F).

Use a thermometer or add 250ml (9fl oz) boiling water to 500ml (18fl oz) cold water 25g (1oz) lard dried yeast (the type that needs reconstituting): pour the warm water into the bowl. Then add the yeast and the sugar and leave to stand for about 10 minutes until frothy. Fresh yeast: crumble into the flour. Other types of yeast: follow the manufacturer's instructions. pour the liquid into the bowl. Then add the flour (with fresh yeast if used), salt and lard. knead at minimum speed for 45 - 60 seconds. Then increase to speed 1, adding more flour if necessary, until a dough has formed. Knead for 3 - 4 more minutes at speed 1 until the dough is smooth, elastic and leaves the sides of the bowl clean. @@Then leave somewhere warm until doubled in size. re-knead for 2 minutes at speed 1. @@@@@@When ready, the bread should sound hollow when tapped on the base. White bread soft yeast dough 2. 6kg (5lb 12oz) ordinary plain flour 1. @@Dried yeast (the type that needs reconstituting): add the yeast and sugar to the milk and leave to stand for about 10 minutes until frothy.

Fresh yeast: crumble into the flour and add the sugar. Other types of yeast: follow the manufacturer's instructions. Mix at minimum speed for 1 minute, then at speed 1 for a further minute. scrape down. Add the remaining flour and mix at minimum speed for 1 minute, then at speed 1 for 2 - 3 minutes until smooth and evenly mixed.

Half fill some 450g (1lb) greased tins with the dough, or shape it into rolls. @@@@When ready, the bread should sound hollow when tapped on the base. @@Cook gently in very little water, adding sugar to taste, until soft. wash and halve the strawberries. @@ remove the bowl and the whisk. Fold in the flour by hand using a large metal spoon do this carefully to keep the sponge light. Put the mixture into two 18cm (7") greased and lined sandwich tins. Bake at 180°C/350°F/Gas Mark 4 for about 20 minutes until the cake springs back when lightly touched. turn out onto a wire rack. Whisk the cream at maximum speed until stiff.

Spread this over one of the sponges, then put the other sponge on top. Spread the remaining cream on top and decorate with the remaining strawberries. Meringues 4 egg whites G 250g (9oz) icing sugar, sieved G Line your baking tray with non-stick baking parchment. Method 1 Whisk the egg whites and sugar at maximum speed for about 10 minutes until it stands in peaks. 2 Spoon the mixture onto the baking tray (or use a piping bag with a 2.5cm (1") star nozzle). 3 Bake at 110°C/225°F/Gas Mark 1/4 for about 4 - 5 hours until firm and crisp. If they start to brown, leave the oven door slightly ajar. g Store meringues in an airtight tin. Shortcrust pastry 450g (1lb) flour, sieved with the salt 5ml (1tsp) salt 225g (8oz) fat (mix lard and margarine straight from the fridge) About 80ml (4tbsp) water Don't overmix Put the flour into the bowl.

chop the fat up roughly and add to the flour. Using the stainless steel K beater mix at speed 1 until it resembles breadcrumbs. Stop before it looks greasy. Cook at around 200°C/400°F/Gas Mark 6, depending on the filling. Chilli marinade 200g (7oz) cold clear honey (refrigerated overnight) 1 green chilli (whole) 5ml (1 tsp) crunchy peanut butter seasoning Place all the ingredients into the mini chopper/mill.

Fit the attachment to the mixer and allow the ingredients to settle around the blade. Om du flyttar varm mat från hushållsapparaten till mixern, ska du alltid låta ingredienserna svalna till rumtemperatur innan du häller över dem i mixern. Se till att den står på minst 10 cm avstånd från väggar och se till att ventilerna inte är blockerade. Lär känna din Kenwood Cooking Chef höghastighetsuttag mellanastighetsuttag låghastighetsuttag redskapsfäste lock för mellan-/höghastighetsuttag hushållsapparaten huvud lock för låghastighetsuttag spak för låghastighetsuttag skål huvud spärrspak hastighetsreglage luftventiler skålsockel/induktionsyta avtappningshål temperatursensorer K-spade i rostfritt stål flexibel visp för hög temperatur flexibel visp visp degkrok omrörare höghastighetskrapa värmeskydd gunnitätning stänkskydd lock för matarrör skyddsmatta för arbetsyta spännyckel Den kan överlämnas till lokala myndigheters avfallssorteringscentraler eller till en återförsäljare som ger denna service. Vitt bröd styv jästdeg 1,36 kg vetemjöl special 3 tsk salt 25 g fjärsjäst = 3 tsk (15 g) torrjäst + 1 tsk socker 750 ml varmt vatten: 43°C Använd en termometer eller tillsätt 250 ml kokande vatten till 500 ml kallt vatten 25 g matfett torrjäst (den typ som måste spädas): töm det varma vattnet i skålen.

Fyll fyra smorda formar (450 g) till hälften med degen, eller forma den till bullar. Fyll smorda formar (450 g) till hälften med degen, eller forma den till bullar. .



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