

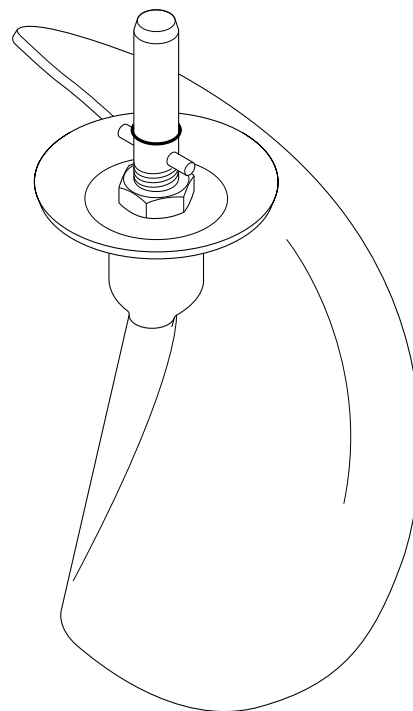
# KENWOOD

English

AT511  
AT512

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instructions



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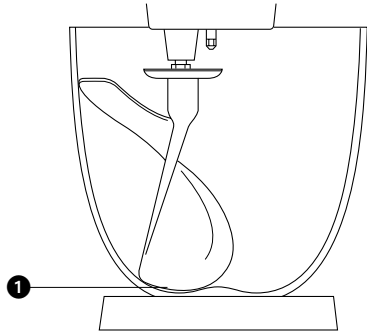
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## English



AT511 for use on  
Kitchen machine Chef

AT512 for use on  
Kitchen Machine Major/  
Chef XL and Cooking  
Chef

### before using your Kenwood attachment

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Wash the tool: see 'care and cleaning'.

The folding tool is designed for folding light ingredients into heavier mixtures for example meringues, mousses, fruit fools, Genoese sponges, soufflés and to fold flour into cakes mixes. It is not to be used with heavy recipes such as dough, creaming fat and sugar or all in one cake mixes.

### safety

Refer to your main Kitchen Machine instruction manual for relevant safety warnings.

### to use your folding tool

- 1 With the kitchen machine switched off, insert the folding tool and lower the mixer head. Check the position of the folding tool in the bowl ①. Ideally the folding tool should be

almost touching the bottom of the bowl.

- 2 If the clearance needs to be adjusted, raise the mixer head and remove the tool.

Using the spanner provided loosen the nut sufficiently to allow adjustment of the shaft ②. To lower the tool closer to the bottom of the bowl, turn the shaft anti-clockwise.

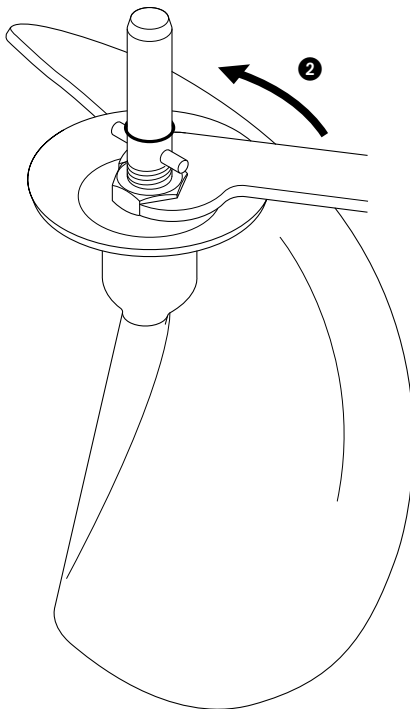
To raise the tool away from the bottom of the bowl turn the shaft clockwise. Re-tighten the nut.

- 3 Fit the tool to the mixer and lower the mixer head. (Check its position see point 2). Repeat the above steps as necessary until the tool is set correctly. Once this is achieved tighten the nut securely.
- 4 For best results use Minimum Speed when folding and refer to the recommended quantity chart.

See the Kenwood website for recipe suggestions.

### hints

- Do not use a high speed as a low speed is required to optimise the folding performance.
- The tool is not designed to be used to mix hot ingredients, allow the ingredients to cool before using the folding tool.
- For best results do not over whisk egg whites or cream – the folding tool will not be able to fold the mixture correctly if the whisked mix is too firm.
- Do not fold the mixture for too long as the air will be knocked out and the mix will be too loose. Stop once the mix is sufficiently incorporated.



- Any unmixed ingredients left on the paddle or sides of the bowl should be carefully folded in using a spatula.

## care & cleaning

- Wash the folding tool in hot soapy water, dry thoroughly.
- Alternatively the folding tool can be washed in the dishwasher.

## service and customer care

### UK only

If you need help with:

- using your attachment
- servicing or repairs (in or out of guarantee)

☎ call Kenwood customer care on

**0345 222 0458. Have your model number (e.g. AT511 or AT512) and date code (e.g. 18B08) ready.** They are on the attachment outer carton.

### ● spares and attachments

☎ call 0844 557 3653.

### other countries

- If you experience any problems with the operation of your attachment, before requesting assistance visit [www.kenwoodworld.com](http://www.kenwoodworld.com).
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.

- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up to date details of your nearest authorised KENWOOD Service centre visit [www.kenwoodworld.com](http://www.kenwoodworld.com) or the website specific to your Country.

- Designed and engineered by Kenwood in the UK.
- Made in China.

## recommended quantity chart - Chef models

Recipe Type	Tool	Ingredients	Min Qty.	Max Qty.	Recommended Speed	Approx. Time (for folding stage unless stated)	Hints and Tips
Genoese Sponge/ Whisked Sponge	Whisk	Eggs	3	9	Max	4 – 5 mins	Whisk the eggs and sugar until they are thick, pale and creamy.
	Folding Tool	Flour	85g	250g	Min	2 – 8 mins	When adding the flour, place it onto a sheet of grease proof paper, fold the side in to form a spout. Gradually add the flour into the mix on minimum speed. This operation can take up to 8 minutes, so be patient and wait until the last addition of flour has been incorporated into the mix before adding more.
		Total mix	350g	1Kg			
Soufflés	Whisk	Eggs	2	6	Max	1 min	Whisk in a quarter of the whisked egg whites on speed 3 before folding in the remaining egg whites.
	Folding Tool	Total mix	300g	900g	Min	1 min	
Fruit Fools	Whisk	Cream	125ml	600ml	Max	1 – 2 mins Max	
	Folding Tool	Fruit Puree	80g	400g	Min	1 – 2 mins	

## recommended quantity chart - Chef models

Recipe Type	Tool	Ingredients	Min Qty.	Max Qty.	Recommended Speed	Approx. Time (for folding stage unless stated)	Hints and Tips
Chocolate Mousse	Whisk	Total mix	600g	1.5Kg	Max	2½ mins	Add the melted chocolate into the mix and fold all at one time. Fold in the egg whites a bit at a time.
	Folding Tool				Min		
Macaroons	Whisk	Total mix	400g	900g	Max	1 min	
	Folding Tool				Min		

\* The above information is for guidance only and will vary depending on the exact recipe and ingredients being processed.

57 Egg sizes used in chart = medium (53g – 63g).

## recommended quantity chart - Major/Chef XL models

Recipe Type	Tool	Ingredients	Min Qty.	Max Qty.	Recommended Speed	Approx. Time (for folding stage unless stated)	Hints and Tips
Genoese Sponge/ Whisked Sponge	Whisk	Eggs	3	12	Max	4 – 5 mins	Whisk the eggs and sugar until they are thick, pale and creamy.
	Folding Tool	Flour	85g	320g	Min	2 – 8 mins	When adding the flour, place it onto a sheet of grease proof paper, fold the side in to form a spout. Gradually add the flour into the mix on minimum speed. This operation can take up to 8 minutes, so be patient and wait until the last addition of flour has been incorporated into the mix before adding more.
		Total mix	350g	1.3Kg			
Soufflés	Whisk	Eggs	2	10	Max	1 min	Whisk in a quarter of the whisked egg whites on speed 3 before folding in the remaining egg whites.
	Folding Tool	Total mix	300g	1.6Kg	Min	1 min	
Fruit Fools	Whisk	Cream	125ml	1L	Max	1 – 2 mins	
	Folding Tool	Fruit Puree	80g	670g	Min	1 – 2 mins	

## recommended quantity chart - Major/Chef XL models

Recipe Type	Tool	Ingredients	Min Qty.	Max Qty.	Recommended Speed	Approx. Time (for folding stage unless stated)	Hints and Tips
Chocolate Mousse	Whisk	Total mix	600g	2Kg	Max	2½ mins	Add the melted chocolate into the mix and fold all at one time. Fold in the egg whites a bit at a time.
	Folding Tool				Min		
Macaroons	Whisk	Total mix	400g	1.6Kg	Max	1 min	
	Folding Tool				Min		

\* The above information is for guidance only and will vary depending on the exact recipe and ingredients being processed.

✓ Egg sizes used in chart = medium (53g – 63g).