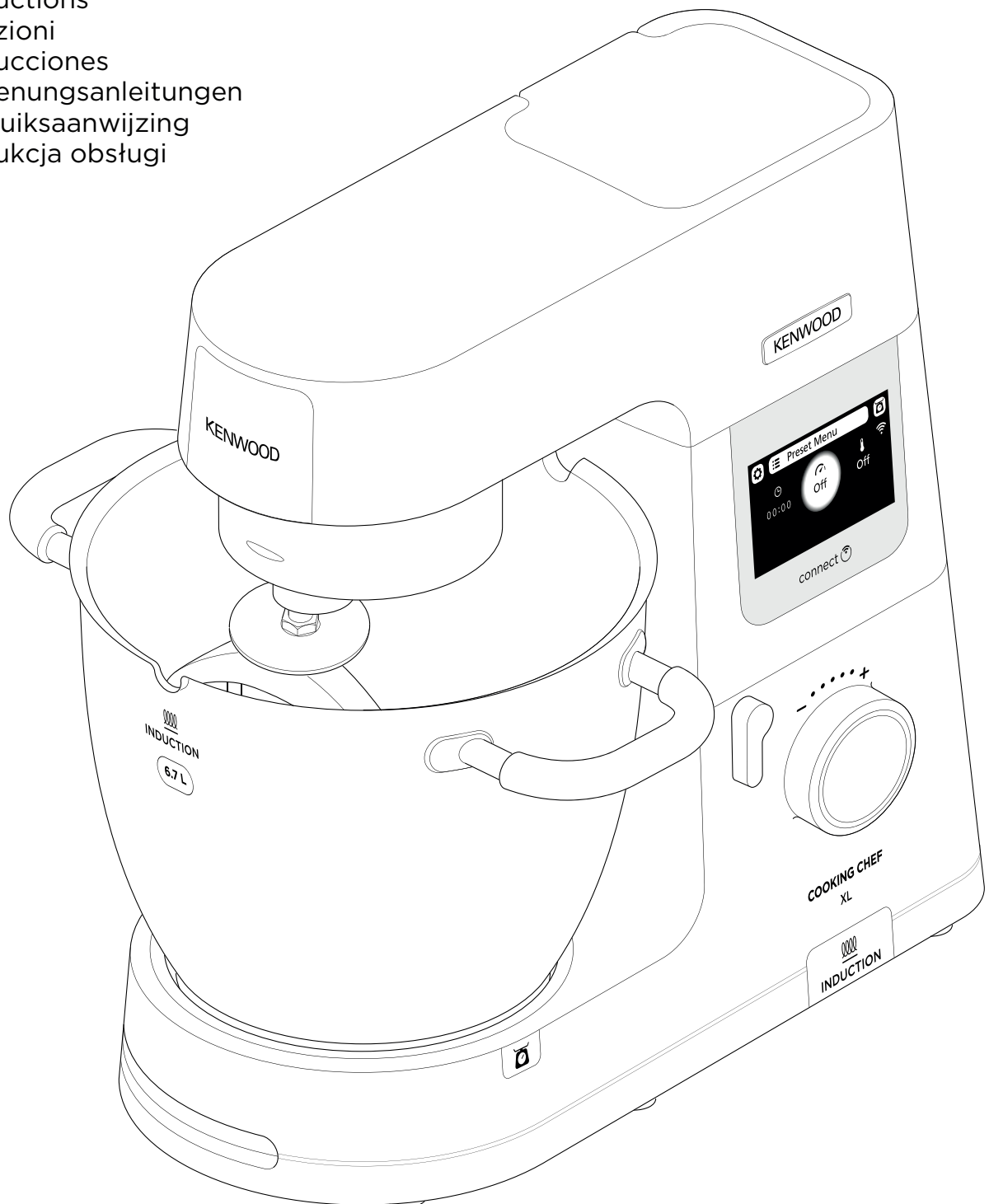
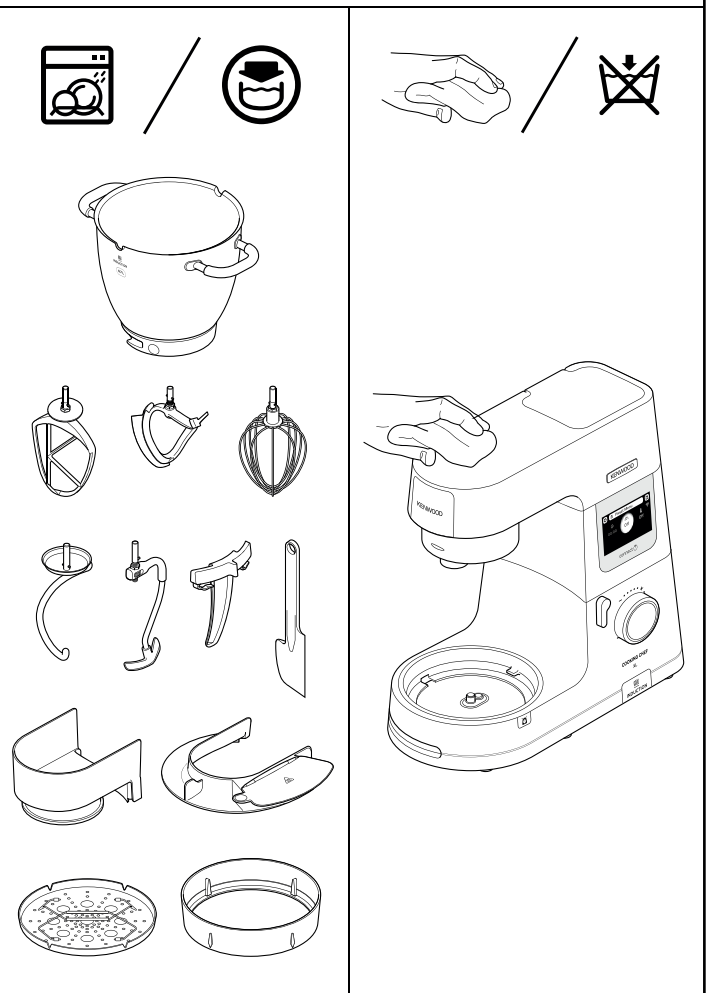
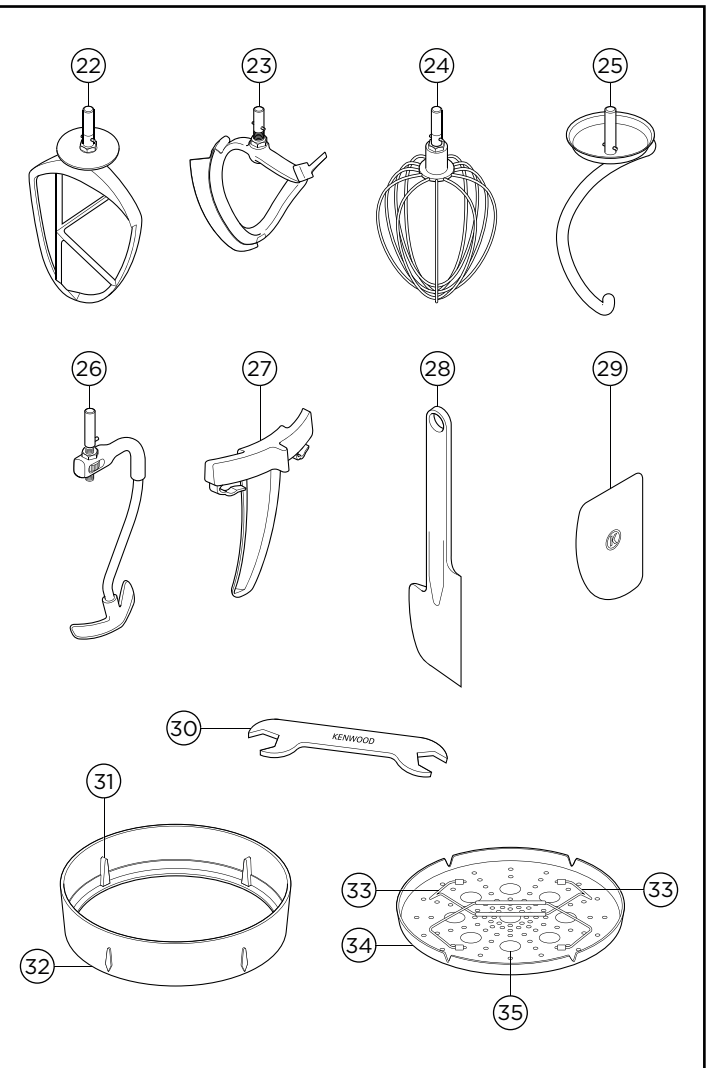
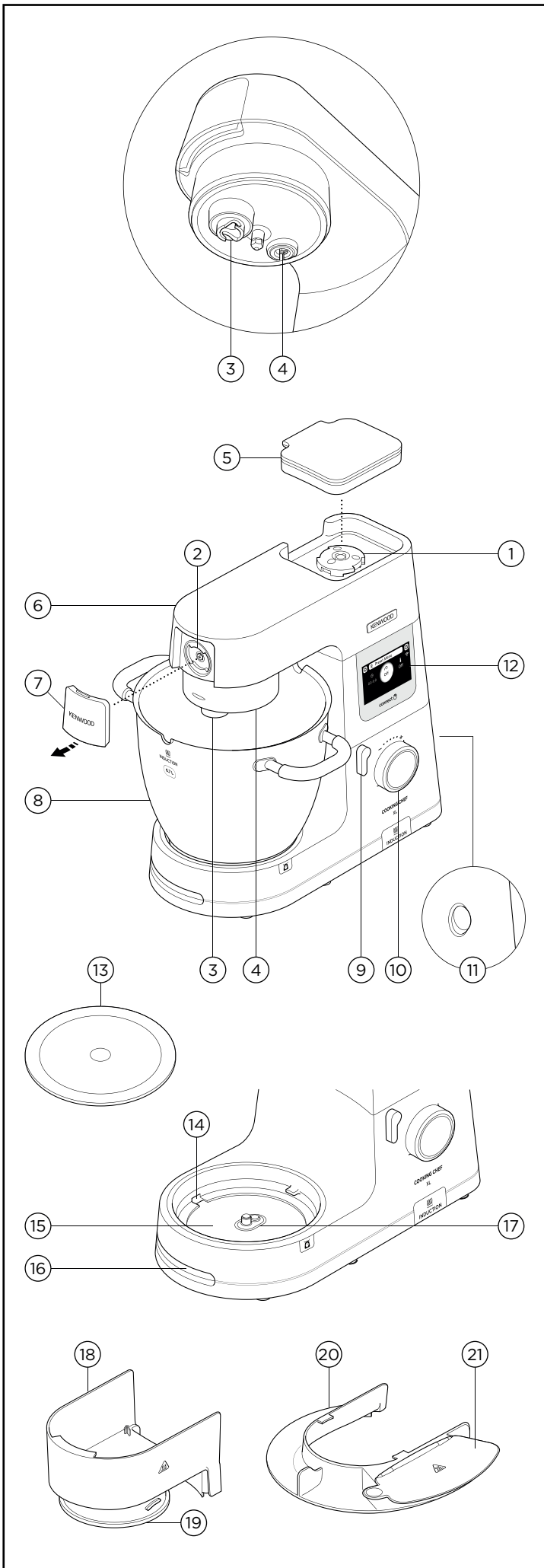


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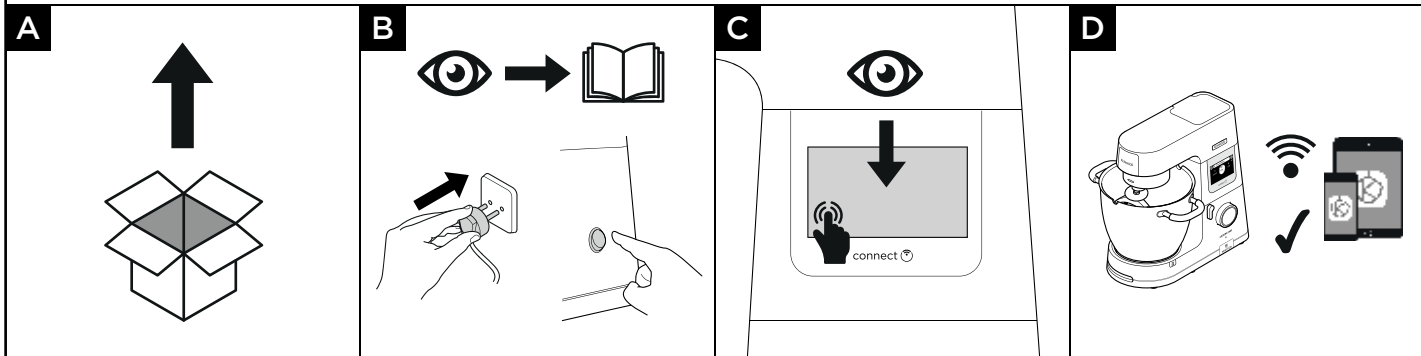
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Bedienungsanleitungen
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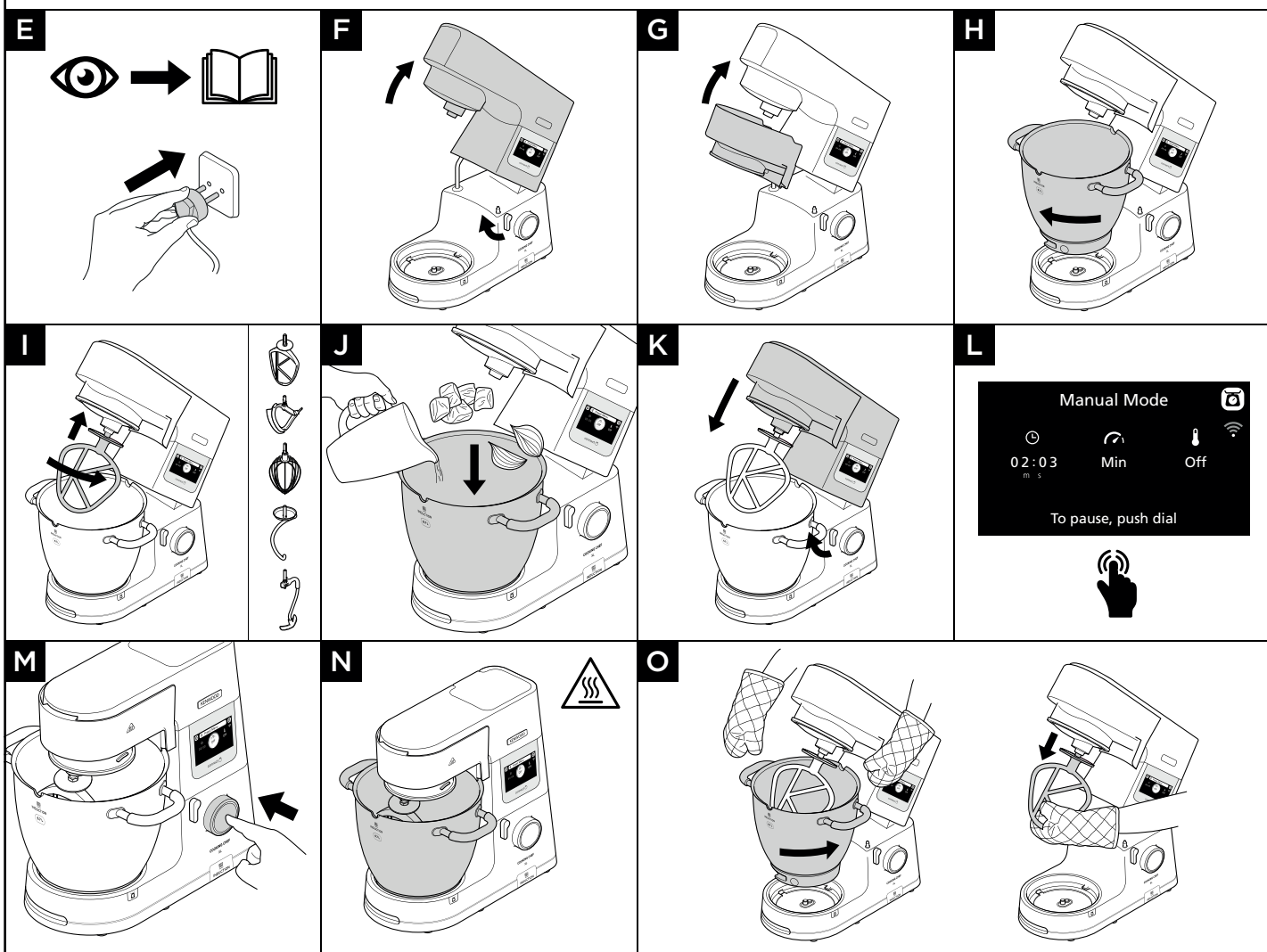




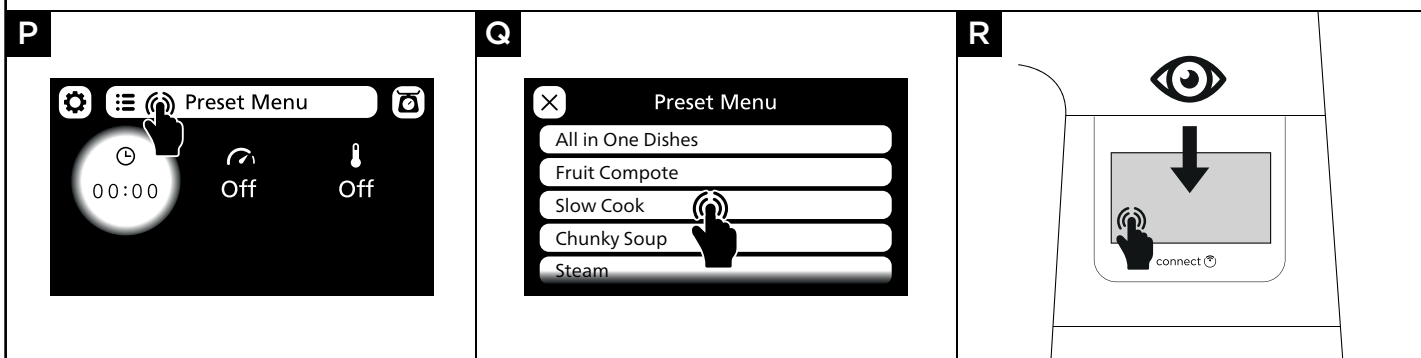
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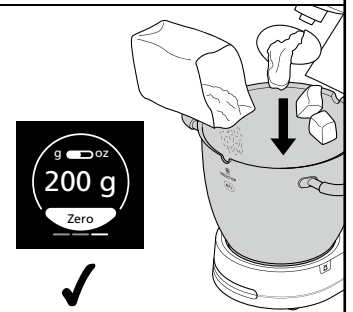
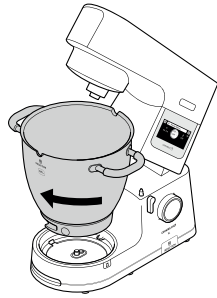
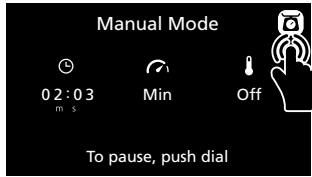
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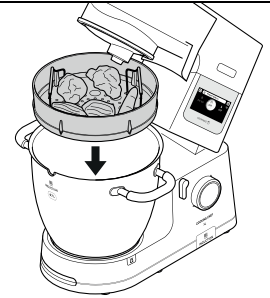
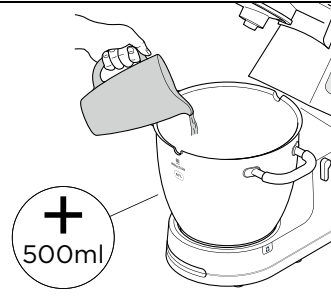
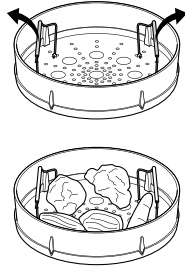
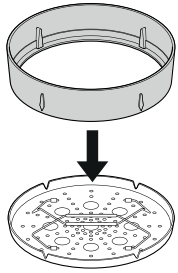
Using Preset Programmes



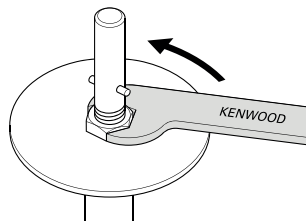
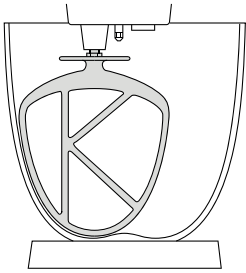
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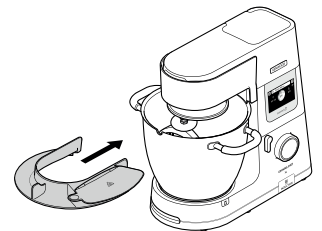
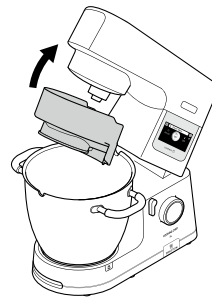
T To Use Your Steamer Attachment



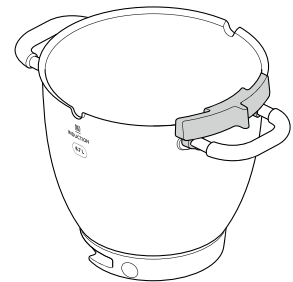
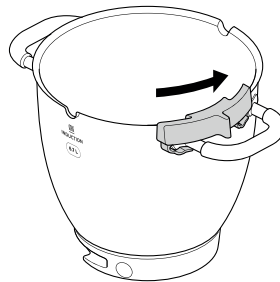
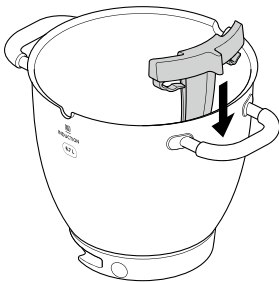
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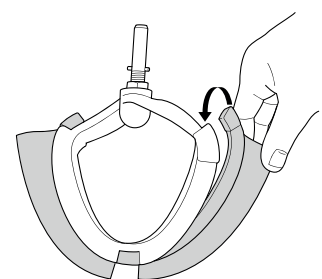
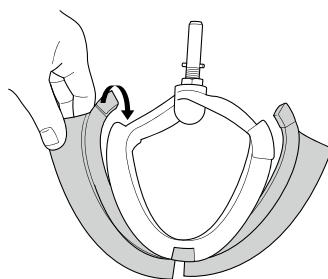
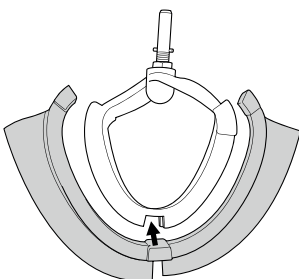
V To Fit and Use Your Splashguard Assembly



W To Fit and Remove Your Stir Assist Clip



X Assembling The High Temperature Creaming Beater




Safety

- **Read these instructions carefully and retain for future reference.**

- Remove all packaging and any labels.
- If the plug or cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer in order to avoid a hazard.

important note - electronic medical implants

- Like all induction heating products, this appliance generates short-range magnetic fields. If any user or person in close proximity has a pacemaker or other active implants, please consult a doctor before use, concerning any possible incompatibility to prevent any risk to health.
- Switch off and unplug the appliance before fitting or removing tools/ attachments, after use and before cleaning.
- Keep body parts, hair, jewellery and loose clothing away from moving parts and fitted attachments.
- Never put your fingers etc., into the hinge mechanism.
- Never leave the appliance on unattended when in a non cooking mode.
- When leaving the appliance unattended in the cooking mode, pay close attention to the following:
 - ensure the instructions are followed with regards to temperatures and maximum quantities to process;
 - make sure the unit and cord are positioned out of reach of children and away from the edge of the work surface;
 - check the progress on a regular basis to ensure enough liquid is added and food is not overcooking.
- Never use a damaged appliance. Get it checked or repaired: see 'Service and Customer Care'.
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the maximum capacities and when using the induction heater never exceed the 3 litre maximum fill level marked on the inside of the bowl.
- When using an attachment, read the safety and usage instructions that come with it.
- Take care when lifting this appliance as it is heavy. Ensure the head is locked and that the bowl, tools, outlet covers and cord are secure before lifting.
- When moving the appliance always pick up by the pedestal base and mixer head. Do not lift or carry the appliance by the bowl handle.
- Never let the cord hang down where a child could grab it.
- Never let the power unit, cord or plug get wet.
- Be careful when handling or touching any part of the appliance when being used in the cook mode or after cooking, IN PARTICULAR THE BOWL, SPLASHGUARD AND TOOLS as they will remain HOT long after the appliance has been switched off. Use the handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot mixing tools.
- The  symbol marked on the product indicates a surface that can become hot during use.
- Take care when removing bowl tools after extended use as they may get hot.
- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and use the work surface protection mat when placing the bowl on heat sensitive surfaces.
- 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 blender, always allow the ingredients to cool to room temperature before placing in the blender.
- 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.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the bowl pedestal/induction area as they can get hot.
- 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.
- Do not exceed 250ml when cooking with oil.
- Food should be eaten shortly after cooking or allowed to cool quickly and then refrigerated as soon as possible.
- Misuse of your appliance can result in injury.
- Do not use excessive force when pressing the touch screen and never use a sharp object to operate it.
- Do not use the whisk for heavy mixtures (e.g. creaming fat and sugar) as you could damage it.
- The power-supply cord is used to reduce risk resulting from becoming entangled in or tripping. Extension cords may be used if care is exercised in their use. If an extension cord is used: 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; and 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the earthed type, the extension cord should be a earthing-type 3-wire cord. The electrical rating of the appliance is listed on the bottom of the unit.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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.
- The maximum rating is based on the mini chopper/mill attachment that draws the greatest load. Other attachments may draw less power.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not move or raise the mixer head with an attachment fitted as the Stand Mixer could become unstable.
- Do not operate your appliance near the edge or overhanging the work surface or apply force to an attachment when fitted, as this may cause the unit to become unstable and tip over, which may result in injury.

Steamer attachment

- This attachment produces steam which can burn you.
- Do not get burnt by steam coming out of your steamer basket, especially when removing the splashguard or lifting the feed chute lid.
- Take care when handling parts; any liquid, condensation, steamer part or Stand mixer part will be very hot. Use oven gloves.
- Unplug the appliance before fitting or removing parts or cleaning.

Food safety

- Cook meat, poultry, fish and seafood thoroughly. And never cook them from frozen.
- Do not reheat cooked food in your steamer.

Before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your appliance.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**
- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.
- This appliance is in compliance with the essential requirements and other relevant provisions of Directive 2014/53/EU.

Before using for the first time

- Wash the parts: see 'Care and Cleaning'.

Know Your Kenwood Cooking Chef

Key

Attachment outlets

- ① High speed outlet (HSO)
- ② Slow speed outlet (SSO)
- ③ Bowl tool socket
- ④ Stir tool socket

Mixer


- ⑤ High speed outlet cover
- ⑥ Mixer head
- ⑦ Slow speed outlet cover
- ⑧ Cooking chef bowl
- ⑨ Head - lift lever
- ⑩ Control dial
- ⑪ On/Off switch
- ⑫ Display screen
- ⑬ Work surface protection mat
- ⑭ Drain hole
- ⑮ Bowl pedestal/induction area
- ⑯ Air vents
- ⑰ Temperature sensors
- ⑱ Heat shield
- ⑲ Rubber seal (removable)
- ⑳ Splashguard
- ㉑ Feed chute lid
- ㉒ K-beater
- ㉓ High temperature creaming beater
- ㉔ Whisk
- ㉕ Dough tool
- ㉖ Stir tool
- ㉗ Stir assist clip
- ㉘ High temperature spatula
- ㉙ Dough scraper
- ㉚ Spanner



Steamer Attachment

- ③① Handle supports
- ③② Supporting ring
- ③③ Folding handles
- ③④ Removeable tray
- ③⑤ Egg holders

Note: Slow Speed outlet attachments

The slow speed outlet on your Stand mixer model features the Twist Connection System. It is designed to accept Twist Connection System attachments.

When purchasing new attachments for the slow speed outlet you should check compatibility with your Stand mixer. All Twist Connection System attachments can be identified by the product code which starts with KAX and also by the Twist logo  which is visible on packaging.


If you own attachments featuring the Bar Connection System  you will need to use the KAT002ME adaptor to connect these to the Twist Connection System  on your Stand mixer.

For more information visit
www.kenwoodworld.com/twist.


Connecting to Kenwood World App

Refer to Illustrations **A - D**

The Kenwood World App will allow you to control your appliance through your smart phone or tablet.

- 1 Plug in and press the On/Off switch on the side of the power unit.
- 2 Select Settings  > WiFi > Connect and follow the instructions on the touch screen.

PIN number

- This will be required when prompted by the Kenwood World App.
- The appliance can only be connected when the PIN Number is shown on the display screen. If the PIN is entered incorrectly, follow the instructions on the app and retry.
- To display the unit's PIN number, select Settings  > WiFi > Connect and follow the instructions on the display screen (only when connected to WiFi).

Note:

WiFi


Operates with IEEE802.11 b, g and n at 2.4 GHz only. xxj

Compatibility

Kenwood World App compatible with latest versions of iOS and Android.

Factory reset

Important

- When disposing of the appliance, it is important to factory reset it to protect your personal data.
- Selecting this option will erase all WiFi data stored on the appliance and restore it to factory settings.
- To factory reset your appliance, select Settings  >Factory Reset.

To Set Up Your Cooking Chef Connect

Refer to Illustrations **E - I**

IMPORTANT

- Make sure the induction area, temperature sensors and external surface of the bowl base are clean. Failure to do this will affect the heat sensor, resulting in poor cooking performance.
 - Check that all the outlet covers including the heat shield are fitted. If they are not correctly fitted the heating function will not operate.
- 1 Plug in and press the On/Off switch.
 - 2 Turn the head-lift lever clockwise and raise the mixer head until it locks.
 - 3 Push the heat shield upwards onto the underside of the mixer head until fully located. The heat shield must never be used without the rubber seal fitted correctly.
 - If using the Cooking Chef Connect without heat, it is not necessary to fit the heat shield unless using the splashguard. Refer to 'To Fit and Use Your Splashguard Assembly' section.
 - 4 Fit the bowl to the base.
 - 5 Place the required tool in the bowl tool socket or stir tool socket if using the stir tool, locating the pin in the groove and then turn to lock into position.

- To remove a tool, reverse step 5 above. (Always use oven gloves to remove tools after cooking).
- 6 To lower the mixer head, raise it slightly, then turn the head lift lever clockwise.
Lower into the locked position.

Stir Tool – when using the stir tool the stir assist clip can also be used to assist the mixing action, see 'to fit and remove your stir assist clip'. The stir tool can also be used with the whisk. **Do not use the stir tool with the dough tool.**

To Use Your Cooking Chef Connect - Manual Operation

- 1 Add the relevant ingredients to be cooked/mixed.
- 2 Set the required time, speed and temperature.
Note: To use the machine as a mixer without heat, select 'Off' when setting the temperature.
Turn the control dial anti-clockwise to use stir intervals and pulse.
Turn the control dial clockwise to use continuous speeds.
- 3 Press the control dial to start.
- 4 To stop the unit at any time, press the control dial. If in cooking mode, take care as the unit will be hot.

High speed, high temperature mode (HSHT)

To mix at high speed at temperatures of 60°C and above

- Select time (if applicable), speed and temperature of 60°C or above.
- A warning will pop up on the display screen advising that you are entering HSHT mode
- Once the warning has been read and understood, press yes to confirm that you are happy to enter HSHT mode.
- Press the control dial to start.

This function MUST ONLY be used with the whisk and/or stir tool. You should not exceed the maximum cooking capacity of 3 litres and you must ensure the splashguard is fitted. The machine must not be left unattended.

- 5 Once a programme has finished, the unit will beep 3 times.
- Note: If no time has been set, the heating and stirring processes will automatically end once the timer has reached 8 hours.
- 6 To stop the heating process, change the temperature to 'OFF'. To stop the unit at any time press the control dial.
Important – If at any time the mixer head is raised during an operation, the heating process will pause and the bowl tool will stop and will not restart when the mixer head is lowered. To restart the mixer, lower the mixer head and press the control dial.

Using Preset Programmes

Refer to Illustrations **P** - **R**

- 1 Select the Preset Menu.
- 2 Choose the preset you wish to use.
- 3 Follow the instructions on the display screen.
- 4 To stop the unit at any time, press the control dial. Take care as the bowl and tools will be hot.

After Cooking

- **Be careful when handling or touching any part of the appliance when being used in the cooking mode or after cooking, IN PARTICULAR THE BOWL AND TOOLS as they will remain HOT long after the appliance has been switched off.**
- Use the two side handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot tools.

- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and use the work surface protection mat provided to protect heat sensitive surfaces.

Hints and Tips

- Some recipes, in particular those with a high water content, will not be able to reach a cooking temperature above 100°C (as this is the boiling point of water).
- When adding ingredients to the bowl during cooking, turn the speed down and add the ingredients slowly and evenly.
- To heat sauces quickly use a continuous stir setting.
- If using the splashguard during cooking, always remove it before lifting the mixer head. Be aware of condensation formed on the splashguard and heat shield.
- When lifting the mixer head lift it slowly to allow any liquid on the underside of the heat shield to flow back into the bowl.
- Four stir delay functions are available which enable you to select the appropriate amount of stirring for individual recipes. Some recipes will require constant stirring to stop ingredients from sticking to the bottom of the bowl, whereas others will benefit from intermittent stirring to maintain the texture of the food.

Manual Operation (Attachments)

- 1 Remove High speed outlet/Slow Speed outlet cover (if applicable).
- 2 Fit attachment according to specific instructions supplied.
- 3 Set the required time and speed (refer to illustrations L - M). Press the control dial to start.
To stop the unit at any time, press the control dial again.

To Remove And Fit Outlet Covers

High-Speed Outlet Cover


- 1 To remove the cover, use the grip and lift upwards.
- 2 To fit, place the cover over the outlet and push downwards.

Slow-Speed Outlet Cover

- 1 To remove the cover, use the grip on the underside and pull outwards.
- 2 To fit, locate the catch at the top of the cover into the outlet recess and push to clip into position.

To Use The Weighing Function

Refer to Illustrations **S**

- 1 Select the weighing function  on the touch screen.
- 2 Fit the bowl.
- 3 Zero the scale.
- 4 Weigh the ingredients.
- 5 To change between units tap the unit button on the weighing screen.

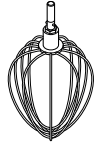




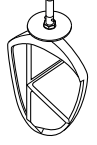










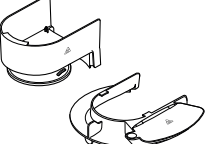









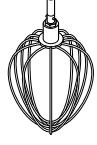



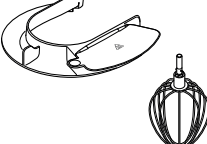




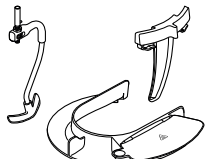
















Note: Always place the appliance on a dry flat, stable surface prior to weighing. Do not apply pressure to the mixer or bowl whilst weighing as this will affect the accuracy of the scales. The weighing function can be used with the mixer head in either the down or up position. The weighing function is accurate up to 6kg.

Preset Usage Chart

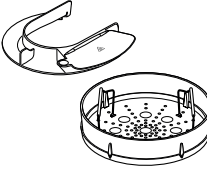



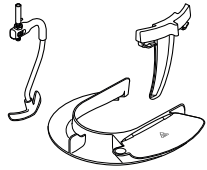






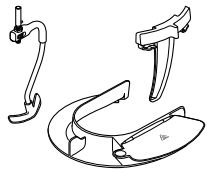






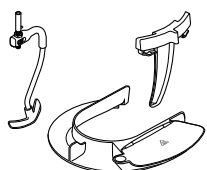






The default settings can be adjusted to suit your recipe, where available.

Non-adjustable settings are indicated by the  icon.

When "Heating" is shown on the display screen, the timer will not start counting down until the correct temperature has been reached.

Preset	Recommended Tool	Default Settings (adjustable)	Keep Warm Stage	Recipe Ideas / Uses
Egg White Whisking		 1 min 15 secs (15 secs - 5 mins)  Max  OFF 		Egg whites for chocolate mousse
Sponge Cake		 1 min (30 secs - 5 mins)  1 - Max ( 1 - Max)  OFF 		Victoria Sponge, Cupcakes
Dough Kneading		 10 mins (1 mins - 30 mins)  Min to 1 (min - 2)  OFF 		Bread Rolls, Pizza
Dough Proving		 1 hrs (5 mins - 2 hrs)  OFF W  30°C (25°C - 35°C)		Proving yeasted doughs
Chocolate Melting		 10 mins (5 mins - 2 hrs)   1   60°C		Chocolate Mousse
Swiss Meringue		 10 mins (1 mins - 20 mins)  Max  40°C		Base for Buttercream frosting
Italian Meringue		 4 mins (1 mins - 20 mins)  HSHT 6 ( 1 - Max)  60°C - 85°C		Lemon Meringue Pie Baked Alaska
Fruit Compote		 20 mins (5 secs - 2 hrs)   1  1 -  4)  104°C	 30 mins   1  62°C	Cake Fillings, Dessert toppings
Popcorn		 10 mins (5 mins - 10 mins)  OFF   180°C 		For fresh homemade popcorn * For best results always use the preset.

Preset Usage Chart - Continued

Preset	Recommended Tool	Default Settings (adjustable)	Keep Warm Stage	Recipe Ideas / Uses
Steam		 20 mins (5 mins - 45 mins)  OFF  100°C		Salmon en Papillote
All in One Dishes		 40 mins (5 secs - 8 hrs)  3 - 4  (1 - 4) 103°C - 140°C	 30 mins  4  62°C	Bolognese
Chunky Soup		 20 mins (5 secs - 8 hrs)  3 - 4  (1 - 4) 103°C - 140°C	 30 mins  4  62°C	Minestrone, Broths
Slow Cook		 2 hrs (5 secs - 8 hrs)  3 - 4  (1 - 4) 98°C - 140°C	 30 mins  4  62°C	Beef bourguignon

Recipe

Prune Marinade

200g Clear Runny Honey

40g Soft Prunes

40ml Water

- Place all ingredients into the mini chopper/mill. Refrigerate overnight.
- Fit the attachment to the Stand mixer.
- Switch to pulse for 4 seconds.
- Use as required.

Steamer Attachment

Refer to Illustration **T**

- When using your steamer basket, always keep your Cooking Chef away from walls and overhanging cupboards: the steam could damage them.
 - Season food after cooking, this will help to prevent spots or pitting occurring on the stainless bowl.
- Place the removable tray on a flat surface ensuring that the handles are folded inwards.
 - Fit the supporting ring onto the tray ensuring that the handle supports on the ring fit next to the V shaped cut outs in the tray.
 - Fold out the handles and clip onto the handle supports.
 - Place the food to be cooked onto the tray. Vegetables should be thoroughly cleaned and peeled as required.
 - Add the required amount of water to the bowl (see cooking chart). Filtered water is best as it reduces limescale and spotting.
 - Place the assembled steamer into the bowl - it will find its own height.
 - Fit the heatshield to the mixer head.
 - Fit the bowl and steamer basket to the Kitchen Machine.
 - Lower the mixer head and then fit the splashguard.
 - Select the steam pre-set and adjust the cooking time (as per the Recommended Cooking Chart). Press the control dial to start
 - Allow to cook for the required time.
 - Remove the splashguard.
 - Lift the mixer head.

- 14 Lift out the steamer basket by the handles – take care to prevent them folding inwards.
- 15 Place the steamer basket on a large plate or other suitable container.
- 16 Unclip the handles and fold in towards the centre. Lift off the supporting ring and fold out the handles.
- 17 Remove the food.

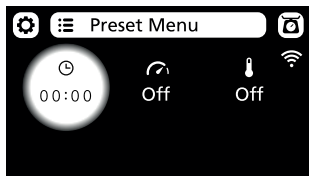
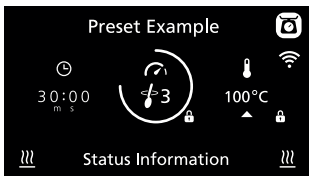

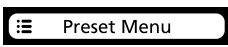









important

Be careful when handling anything: any liquid, condensation, steamer part or Stand Mixer part will be very hot. Use oven gloves.

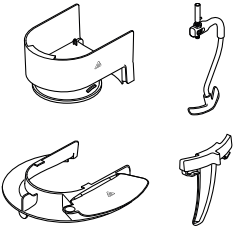



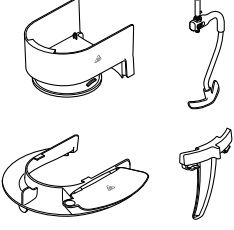



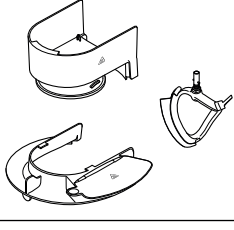



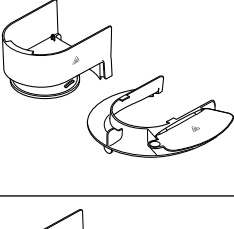



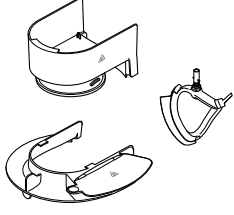



- Do not attempt to fit a mixing tool when using the steamer basket.
- Do not cook food in the mixer bowl whilst using the steamer basket.






Hints and Tips

- Liquid left in the bowl is good for making soup or stock. Be careful it will be very hot.
- Leave gaps between pieces of food.
- Stir large amounts half way through cooking.
- Similar sized pieces of food cook more evenly.
- If steaming more than 1 type of food, if something needs less time, add it later.
- If you lift the feed chute lid or remove the splashguard, steam will escape and cooking may take longer.
- Food will continue cooking when your Stand Mixer switches off, so remove food immediately.
- If your food's not cooked enough, reset the time. You may need to top up with water.
- The cooking times are a guide only. Always check that food is thoroughly cooked before eating.
- Do not allow the unit to boil dry, top up with water as necessary.

Display Screen Explained	
	
	Tap this icon to open the settings menu.
	Tap this icon to open the pre-set programmes menu.
	Tap this icon to weigh ingredients into the bowl.
	Shows the time selected in hours (h), minutes (m) and seconds (s).
	Shows the stir interval selected. If an intermittent speed (2 → 4) is selected, the outer ring will progressively increase and the appliance will stir when it is full.
	Shows the temperature selected. A pulsing red background indicates the machine is in heating mode. A solid red background indicates the machine has reached the set temperature. An intermittent arrow pointing downwards indicates the appliance is cooling down.
	Indicates that a setting (time, speed or temperature) cannot be adjusted.
Status Information	Text here shows status information.
	Indicates that the bowl, its contents and any parts being used are hot. Please handle with care.
	Indicates that the appliance is connected to a WiFi network.
	Indicates that the appliance is in the high speed high temperature mode (HSHT)
	Turn the control dial anti-clockwise to use stir intervals and pulse. Turn the control dial clockwise to use continuous speeds min - max.

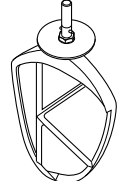



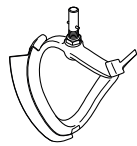



Recipes

Recipe	Tool Used	Preset / Manual Settings	Ingredients
Minestrone		Chunky Soup  20 mins  2 - 3  98 °C	Add the following all at once: 100g pancetta, <i>diced</i> 2 garlic cloves, <i>chopped</i> 50g Arborio rice 2½ tbsp tomato puree 70g savoy cabbage 1 tsp dried rosemary 2 tsp dried sage 1 celery stick, <i>sliced</i> 60g leek, <i>sliced</i> 75g onion, <i>sliced</i> 75g carrot, <i>sliced</i> 1L hot vegetable stock Salt and pepper
Beef Stroganoff		All in One Dishes  30 mins  2 - 3  103 °C	Add the following all at once: 600g beef, <i>diced</i> 1 tbsp paprika 1 tbsp butter 1 garlic clove, <i>chopped</i> 400g beef stock 200g mushroom, <i>sliced</i> 150g onion, <i>sliced</i> 300g carrot, <i>sliced</i> 200ml single cream 1 tbsp cornstarch } <i>mix together</i> 1 tbsp water } Salt and pepper
Crème Anglaise		Manual Settings  15 mins  1  85 °C	Add the following all at once: 250g full fat milk 250g double cream 1 tsp vanilla extract 2 tbsp cornflour 96g egg yolk, } <i>mix together</i> 80g caster sugar }
Popcorn		Popcorn  10 mins  OFF  180 °C	Add the following all at once: 50g Popcorn Kernels 20g Sunflower Oil * For best results always use the preset.
Rice Pudding		Manual Settings  1 hr 15 mins  1  95 °C	Add the following all at once: 150g short grain rice 1L full fat milk 75g caster sugar 2 tsp vanilla extract

Temperature and Speed Settings		
Temperature Guidelines	60°C	Melting Chocolate
	72°C - 82°C	Poaching
	98°C - 99°C	Simmering
	100°C	Boiling, steaming
	130°C - 140°C	Sautéing vegetables
	180°C	Browning meat
	(P)	Pulse - For short bursts of maximum power.
	 1	Stir interval 1 - The mixer will operate at a constant slow speed. Used for folding light ingredients into heavier mixtures.
	 2	Stir interval 2 - Intermittent stir with short pauses. When set to this speed, intermittently operates on a slow speed every 10 seconds for 1.5 revolutions.
	 3	Stir interval 3 - Intermittent stir with medium pauses. When set to this speed, intermittently operates on a slow speed every 30 seconds for 1.5 revolutions.
	 4	Stir interval 4 - Intermittent stir with long pauses. When set to this speed, intermittently operates on a slow speed every 5 minutes for 1.5 revolutions.
	Speed min - max	Continuous speeds gradually increasing to max
HSHT	To mix at temperatures above 60°C using speeds Min-Max.	

Recommended Usage Chart

This is for guidance only and will vary depending on the exact recipe and ingredients being processed.

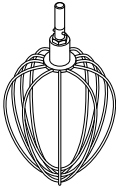







	K-beater			
	For making cakes, biscuits, pastry, icing, fillings, eclairs and mashed potato.			
Hints and Tips				
<ul style="list-style-type: none"> To avoid splashing of ingredients gradually increase the speed. To fully incorporate the ingredients, stop mixing and scrape down the bowl with the spatula frequently. Use cold ingredients for pastry unless your recipe says otherwise. 				
Recipe/ Process		 (Max)		 (Minutes)
Pastry & Biscuits - rubbing fat into flour	Flour weight	910g	Min → 1	2
All In one cake mixes	Total weight	4kg	Min → Max	45-60 secs
	Creaming Beater			
	For creaming and mixing soft ingredients			
Hints and Tips				
<ul style="list-style-type: none"> To avoid splashing of ingredients gradually increase the speed. When creaming fat and sugar for cake mixes, always use the fat at room temperature or soften it first. Two wiper blades are supplied with your high temperature creaming beater. Use one wiper blade for sweet recipes and the other for savoury recipes. 				
Recipe/ Process		 (Max)		 (Minutes)
Creaming butter/margarine and sugar		4.55kg (15 Egg Mix)	Min → Max	4
Beating eggs into cake mixes			Min → Max	1-4
Folding in flour, fruit etc			Min → 1	30-60 secs

Eggs sizes used = medium sized (Weight 53 - 63g).

Whipping cream used = Fresh Whipping cream with minimum 38% Fat content

Recommended Usage Chart

This is for guidance only and will vary depending on the exact recipe and ingredients being processed.

		Whisk For eggs, cream and soufflés.		
		Important <ul style="list-style-type: none"> To avoid splashing of ingredients gradually increase the speed. Do not use the whisk for heavy mixtures (all in one cakes and creaming fat and sugar) as you could damage it. Best results achieved when eggs are at room temperature. Before whisking egg whites, make sure there is no grease or egg yolk on the whisk or the bowl.		
Recipe/ Process		 (Max)		 (Minutes)
Egg whites		16 (605g)	Min → Max	1½-2
Fatless sponges		930g		4 -6
Cream		2L		1½-3
Pancake Batter <ul style="list-style-type: none"> Add flour to the bowl first, followed by the wet ingredients. Mix on minimum speed to incorporate ingredients. 		250g Flour 500g Milk 200g Eggs	Min	10 secs
			Max	45-60 secs
Mayonnaise <ul style="list-style-type: none"> For best results scrape down the bowl after the addition of the oil and run for a further 10 secs at max speed. 		2 Egg Yolks 10g Mustard 200mls Vegetable Oil	Max	1-1½
		Dough Tool For yeasted dough mixes		
		Hints and Tips Important <ul style="list-style-type: none"> Never exceed the maximum capacities and speeds stated - you may overload the machine. If you hear the machine labouring, switch off, remove half the dough and do each half separately. The ingredients mix best if you put the liquid in first. Yeast <ul style="list-style-type: none"> Dried Yeast (the type that needs reconstituting): pour the warm water into the bowl. Then add the yeast and sugar and leave to stand for 10 minutes until frothy. Fresh yeast: crumble into the flour Other types of yeast: follow the manufacturer's instructions. 		
Recipe/ Process		 (Max)		 (Minutes)
Bread Dough (stiff yeasted)	Flour weight	350g-1.6kg	Min	60 secs
			1	3-4
	Total weight	564g-2.58kg	Re-knead Speed 1	60 secs
Soft yeasted dough (enriched with butter and eggs)	Flour weight	250g-1.6kg	Min	60 secs
	Total weight	478g-3.1kg	1	3-4
			Re-knead Speed 1	60 secs



Eggs sizes used = medium sized (Weight 53 - 63g).

Whipping cream used = Fresh Whipping cream with minimum 38% Fat content



Steamer Attachment Cooking Guide

- These cooking times are for guidance only. 500ml of water can be used for food requiring up to 20 minutes cooking time. For food requiring a longer cooking time use 650ml of water.
- Do not allow the unit to boil dry, top up with water as necessary.
- Do not overcrowd the basket when steaming poultry and fish.
- Read 'food safety' in the safety section.

Vegetables

Ingredient	 (Max)	 (minutes)	Qty of Water	Preparation
Asparagus	450g	15	500ml	Trim
Beans, green	450g	15-20	500ml	Trim
Beans, runner	450g	15-20	500ml	Trim & thinly slice
Broccoli	450g	20	500ml	Cut into florets
Brussel sprouts	450g	25	500ml	Trim and cut bases
Cabbage	1 small	25	500ml	Shred
Carrots	450g	20	500ml	Thinly slice
Cauliflower	1 medium	25 - 30	650ml	Cut into florets
Courgettes	450g	15	500ml	Thinly slice
Celery	1 head	15	500ml	Thinly slice
Leeks	3	15	500ml	Thinly slice
Mange tout	250g	15	500ml	Trim
Button Mushrooms	450g	10	500ml	Wipe
Parsnips	450g	15	500ml	Dice or thinly slice
Peas	450g	15	500ml	Shell
Potatoes, new	450g	30-40	650ml	Wipe

Poultry and Fish

Recipe/Process	 (Max)	 (minutes)	Qty of Water	Comments
Chicken, boneless breasts	4	30-40	650ml	Steam until thoroughly cooked and tender
Clams	450g	10	500ml	Steam until open
Prawns, medium	450g	10	500ml	Steam until pink
Fish, fillets	230g	10-20	500ml	Steam until it flakes
Fish, steak	2.5cm thick	15-20	500ml	Steam until it flakes
Fish, whole	340g	15-20	500ml	Steam until it flakes
Lobster tails	2-4	20	500ml	Steam until red
Mussels	450g	15	500ml	Steam until open
Oysters	6	15	500ml	Steam until open
Scallops	230g	15	500ml	Steam until hot and tender

Tool Height Adjustment

Refer to Illustration **U**

Whisk, Stainless Steel K-beater

For best performance the whisk and K-beater should be **almost** touching the bottom of the bowl. If necessary adjust the height using the spanner provided.

High Temperature Creaming Beater - this tool should just touch the bottom of the bowl.

- 1 Unplug the appliance.
- 2 Raise the mixer head and insert the whisk, K-beater or high temperature creaming beater.
- 3 Lower the mixer head. If the clearance needs to be adjusted, raise the mixer head and remove the tool.
- 4 Using the spanner provided loosen the nut sufficiently to allow adjustment of the shaft. 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.
- 5 Re-tighten the nut.
- 6 Fit the tool to the mixer and lower the mixer head. (Check its position see points above).
- 7 Repeat the above steps as necessary until the tool is set correctly. Once this is achieved tighten the nut securely.

Dough Tool - this tool is set at factory and is not adjustable.

Stir Tool - this tool should just touch the bottom of the bowl.

- 1 Unplug the appliance.
- 2 Raise the mixer head and insert the stir tool.
- 3 Lower the mixer head. If the tool needs adjustment, raise the mixer head and use the spanner to loosen the nut, then lower the mixer head.
- 4 To lower the tool closer to the bottom of the bowl, turn the adjustment wheel clockwise. To raise the tool away from the bottom of the bowl, turn the adjustment wheel anti-clockwise.
- 5 Re-tighten the nut.

To Fit And Use Your Splashguard Assembly

Refer to Illustration **V**

The splashguard assembly consists of 2 pieces: the heat shield and the splashguard.

The heat shield is to protect the mixer head from steam produced during the cooking process.

The splashguard should not be fitted to the bowl unless used in conjunction with the heat shield.

- 1 Raise the mixer head until it locks.
- 2 Push the heat shield upwards onto the underside of the mixer head until fully located. The heat shield must never be used without the rubber seal correctly fitted.
- 3 Fit the bowl onto the base.
- 4 Lower the mixer head.
- 5 Rest the splashguard on the bowl rim and then slide forward until fully located.
 - During mixing, ingredients can be added directly to the bowl via the feed chute.
- 6 To remove the splashguard simply slide it away from the appliance.

Note: The splashguard will remain attached to the heat shield when the mixer head is raised unless removed before lifting the mixer head.

- 7 To remove the heat shield, raise the mixer head until it locks. Remove the tool, then pull the heat shield downwards from the underside of the mixer head.

Note: Only fit or remove the splashguard when the mixer head is in the locked position.

To Fit And Remove Your Stir Assist Clip

Refer to Illustration **W**

The stir assist clip can be used to assist the mixing action.

- 1 Slot the stir assist clip over the side of the bowl with the vertical ridge on the inside and the clips on the outside.
- 2 Turn the clip anti-clockwise onto the bowl handles.
- 3 To remove, reverse the procedure.

IMPORTANT - The stir assist clip should not be fitted when using the K-beater, whisk, dough tool or creaming beater.

Assembling The High Temperature Creaming Beater

Refer to Illustration **X**

Fitting The Wiper Blade

The wiper blade is supplied already fitted and should always be removed before cleaning.

- 1 Carefully fit the flexible wiper blade onto the tool by locating the base of the wiper blade into the slot then fit one side into the groove before gently hooking the end in place. Repeat with the other side.

Care And Cleaning

- Always switch off and unplug before cleaning.
- A little grease may appear at **outlet ②** when you first use it. This is normal - just wipe it off.
- The metal surfaces of the temperature sensors may show signs of wear during normal use. This does not affect the performance of the product.
- Do not leave the high temperature flexible beater fitted to the mixer when not in use.

Appliance, outlet covers

- Wipe with a damp cloth, then dry.
- Never use abrasives or immerse in water.

High temperature creaming beater

- Always remove the flexible wiper blade from the tool before cleaning.
- Wash the flexible wiper blade and tool in hot soapy water, then dry thoroughly. Alternatively the parts can be washed in a dishwasher.

Note: Please inspect the condition of the tool body before and after use and also regularly inspect the condition of the wiper blade and replace it if there are any signs of wear.

Bowl, Tools, Splashguard, Stir Assist Clip

- Wash by hand, then dry thoroughly or wash in the dishwasher (refer to chart at front of manual).
- Never use a wire brush, steel wool or bleach to clean your stainless steel bowl. Use vinegar or a suitable descaler to remove limescale.
- If food sticks or burns on the inside of the bowl, remove as much as possible using the spatula provided. Fill the bowl with warm soapy water and allow to soak. Remove any stubborn deposits using a nylon brush.
- Any discolouration of the bowl will not affect its performance.

Drain Hole

- Ensure this area is free from food. If necessary use a pipe cleaner or cotton bud to clean.

Temperature sensors

- Wipe with a damp cloth then dry thoroughly. Never use abrasives or sharp instruments to clean the sensors.

Steamer Attachment

- Always switch off and unplug before removing the attachment from the Stand Mixer.
- For easier cleaning always wash the parts immediately after use.
All parts can be washed in hot soapy water, then dried thoroughly. Alternatively they can be washed in the dishwasher.
- Ordinary water and food contains salts and acids which can sometimes effect metal surfaces such as the inside of the mixer bowl. Should this occur clean with a nylon brush, a non abrasive scourer or a proprietary stainless steel cleaner.




Service and Customer Care




- If you experience any problems with the operation of your appliance, before requesting assistance refer to the 'Troubleshooting Guide' section in the manual or visit 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 or the website specific to your Country.
- Designed and engineered by Kenwood in the UK.
- Made in China.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

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.

Troubleshooting Guide		
Problem	Cause	Solution
The machine will not operate in the heat mode and displays an error message and gives a warning beep.	One of the safety sensors has been activated.	Check display screen for notification of cause. <ul style="list-style-type: none"> • Ensure the head is lowered and locked. • Ensure all outlet covers are correctly fitted. • Ensure the heat shield is correctly fitted. • Ensure the cooking chef bowl is corrected fitted.
The machine changes speed or speed is limited during cooking.	The speed is automatically limited when the bowl contents reach 60°C and the hot temperature warning indicator will be on.	This is a safety feature.
Food burning on the base of the bowl.	<ol style="list-style-type: none"> 1 The temperature setting selected may be too high. 2 Incorrect tool being used. 3 The stir delay is too long. 4 The tool may not be low enough in the bowl. 5 The timer has been set for too long. 6 The sensor and/or the underside of bowl may not be clean. 	<ol style="list-style-type: none"> 1 Reduce the temperature. 2 Check the most suitable tool is being used and adjusted correctly. 3 Increase the frequency of the stir delay or increase to a continuous operation. 4 Adjust the tool. 5 Cook for a shorter length of time (ensure food is thoroughly cooked). 6 Ensure that these areas are kept clean and dry.
Consistency of food not maintained.	<ol style="list-style-type: none"> 1 Temperature selected too high. 2 Stir delay too frequent. 3 Ingredients cooked for too long. 4 Incorrect tool being used. 	<ol style="list-style-type: none"> 1 Reduce temperature. 2 Reduce stir delay. 3 Reduce the cooking time (ensure food is thoroughly cooked). 4 Check the most suitable tool is being used.
Inconsistent mixing speed.	<ol style="list-style-type: none"> 1 Ingredients too large, hard or too firm. 	<ol style="list-style-type: none"> 1 Cut food into smaller pieces, remove stones from fruit, slowly melt ingredients without a tool in position (but ensure a speed has been selected). 2 Add ingredients after the head is lowered. 3 Check the most suitable tool is being used.
Difficult to shut mixer head.	<ol style="list-style-type: none"> 1 Firm ingredients such as chocolate in the bottom of the bowl prevent the mixer head from locking down. 2 Stir tool has been incorrectly fitted. 	<ol style="list-style-type: none"> 1 Add ingredients after the mixer head is lowered. 2 Ensure the stir tool is fitted into the stir tool outlet.
Motor speed is limited when using attachments	Hot bowl fitted.	Remove the bowl, or cool the bowl to below 60°C.
The whisk or K-beater knocks against the bottom of the bowl or not reaching the ingredients in the bottom of the bowl. The high temperature creaming beater not picking up ingredients from the bottom of the bowl.	Tool at the wrong height and needs adjusting.	Adjust the height using a suitable spanner – see “Tool Height Adjustment” section.
The whisk, K-beater or creaming beater knock against the stir assist clip.	Stir assist clip is fitted.	Remove stir assist clip – this should be used when using the stir tool only.
Slow speed attachment cannot be fitted.	Check your attachment is compatible for use with your model. Twist connection system required (Model KAX) 	Attachment must have the KAX twist connection system  to fit the outlet. If your own attachments featuring the Bar Connection System  you will need to use the KAT002ME adaptor to connect these to the Twist Connection System on your Stand Mixer. <i>For more information visit www.kenwoodworld.com/twist.</i>

Troubleshooting Guide - Continued		
Problem	Cause	Solution
Standby light flashing when Stand Mixer first plugged in.	Mixer head in the raised position or not locked down correctly.	Check Stand Mixer head is locked down correctly.
The Stand Mixer stops during operation. Standby light flashing rapidly for a few seconds.	Overload protection or overheat system activated. Maximum capacity exceeded.	Unplug and check for obstruction or overloading. If the machine will not operate, remove some of the ingredients to reduce the load and restart. If this still does not resolve the problem, unplug and allow to stand for 15 minutes. Plug in and reselect the speed. If the machine does not restart following the above procedure contact "customer care" for further advice.
The Stand Mixer stops during operation. Standby light is flashing slowly.	Mixer head lifted.	Lower the mixer head and restart.
Standby light off whilst machine plugged in.	Stand Mixer has been left plugged in for more than 20 minutes without being operated and has gone into Standby mode.	Press the touch screen or turn the control dial to reset.
The Stand Mixer stops during operation.	Heat shield removed or an outlet cover removed.	Fit the heat shield or outlet cover and then restart.
Display screen shows an alpha/numerical error code.	Appliance not functioning properly.	Contact an authorised Kenwood Service Centre. To find up to date details of your nearest Kenwood Service Centre visit www.kenwoodworld.com or the website specific to your country.
No power to appliance /display screen not coming on.	Appliance not plugged in. On/Off switch not operated. Appliance has gone into standby mode.	Check appliance plugged in. Press the On/Off switch to the On position. Touch the display screen or rotate the control dial.
Appliance not operating.	Control dial not pressed.	Press the control dial to start cooking.
Timer not counting down on display screen.	During the heating stage the timer will not count down until the correct temperature is reached. Temperature set above 100°C but water content of food preventing temperature going above 100°C.	Normal operation. Reduce or select correct temperature.
Temperature of bowl contents does not go above 100°C.	Water content of ingredients may prevent the temperature from going above 100°C.	Normal operation.
Heavy movement or vibrations during operation.	Uneven load in bowl causing excessive vibrations. Maximum capacity exceeded. Wrong tool or speed used.	Reduce quantity or rearrange food in bowl and restart unit. Refer to the relevant programme and recommended speed charts for correct tool and speed to use.
Display shows error message E:34	WiFi connection issue.	Check WiFi Password. Forget WiFi network, go to Settings  > WiFi > Forget Network. Restart Appliance Setup from the Kenwood World App.
 slow flashing	Unable to find known WiFi network	Appliance may have moved, router may be turned off or may require a restart.
 fast flashing	WiFi available, but unable to connect to cloud servers.	Router may require a restart, or contact your Internet Service Provider. Check for working Internet connection on local network.
Display shows error message E42	Boil Dry Error (Steam preset error)	Add water to the bowl
Explanation of appliance beeping sounds		
1) Fast single beep.	1) Pressing the control dial to start or stop the machine or the head is lifted during operation	Normal Operation

Troubleshooting Guide - Continued

Problem	Cause	Solution
2) Quick double beep	2) Appliance waiting - appliance will give a quick double beep 10 minutes and 5 minutes before the end of the keep warm cycle.	Normal Operation
3) Triple Beep	3) Signifies the following; <ul style="list-style-type: none"> - End of preset programme - End of manual operation - End of keep warm cycle - When appliance is about to stir. 	Normal Operation
When contacting customer care, you may be required to supply details of the software version. This can be found by pressing the settings menu icon, then selecting "About Appliance".		
Display screen shows "--".	The scale is zeroing.	Normal operation.
Display screen shows a minus reading.	Display not zeroed and either ingredients or the bowl/lid/attachment has been removed. Ingredients or items are pressed against or underneath the appliance. Appliance is pressed against a wall.	Either zero the screen, replace the missing ingredients or refit the bowl. Ensure there are no ingredients or items pressed against or underneath the appliance. Ensure there is space between the appliance and any walls. Zero the display before weighing next ingredients.
Display screen not registering small quantities.	Quantity weighed too small.	Use teaspoon or tablespoon measures for very small quantities.
Weight changed on display screen.	Appliance moved during operation. Edge of bowl touched during weighing of ingredients.	Always place the appliance on a dry flat stable surface prior to weighing. Do not move the appliance or touch the bowl during operation of the weighing function. Zero the display before weighing next ingredients.
Unable to switch quickly between metric and imperial units.	Appliance is reconfiguring to display previously selected unit and measurement.	Wait 5 seconds and try again.
Weighing in app (weight displayed on mobile device) is slow to respond.	Poor WiFi signal strength. Mobile device not connected to the same local WiFi home network.	Ensure appliance has good signal strength (contact your internet service provider for guidance on how to improve). Make sure mobile device is connected to the same local WiFi home network as appliance (go to mobile device settings and select your local WiFi network).
<p>If the problem persists contact your nearest authorised Kenwood Service Centre. To find up to date details of your nearest Kenwood Service Centre visit www.kenwoodworld.com or the website specific to your country.</p>		

Ecodesign Information

Network Port: Single WiFi network port, activated by default.

Model No.:	TYPE: KCL95
RF Frequency Range:	2412 - 2472 MHz
Maximum Transmit Power:	< 20 dBm

Communications Protocol: IEEE802.11 b, g, n

The KCL95 has a single WiFi network port and is intended for use as remotely operated, network equipment.

- The Network Port can be deactivated in the WiFi settings menu and selecting "Off".
- The Network Port can be re-activated in the WiFi settings menu and selecting "On".

Reactivation: The appliance can be reactivated from standby mode by;

- From networked standby: Touch the display screen, rotate the control dial or remotely via the App.
- From non-networked standby: Touch the display screen, rotate the control dial.
- **The bowl and lid should always be kept fitted to the main unit so that it can be operated remotely.**

Factory Reset - Important

When disposing of the appliance, it is important to factory reset it to protect your personal data. Selecting this option will erase all WiFi data stored on the appliance and restore it to factory settings. To factory reset your appliance, select *Settings*> *Factory Reset*.

WEBSITE

Modes	Power consumption
Non-Networked Standby - After 20 mins of inactivity display screen turns off. WiFi network port de-activated.	0.2 W
Networked Standby - After 20 mins of inactivity display screen turns off and all WiFi network ports remain activated.	0.7 W
Off -Activated by switch on rear of unit.	0.0 W

Kenwood Ltd

New Lane
Havant
Hampshire
PO9 2NH

kenwoodworld.com