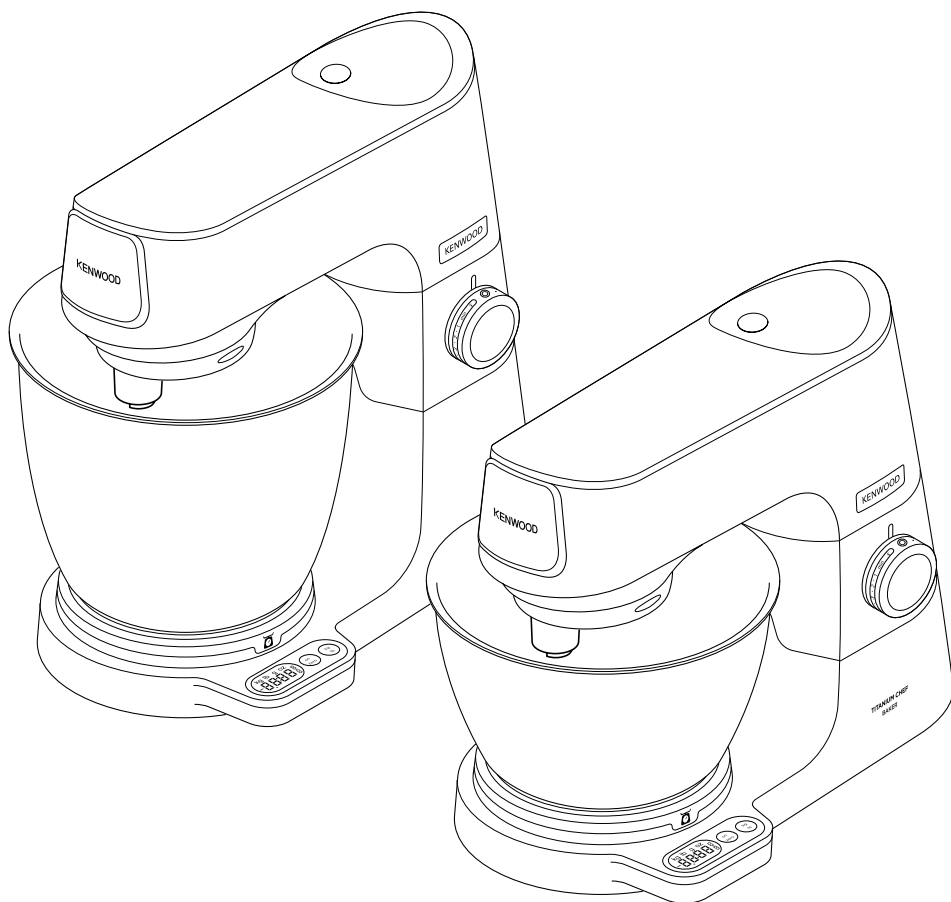


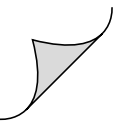
KENWOOD

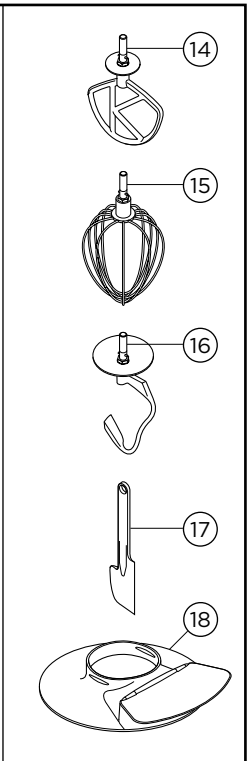
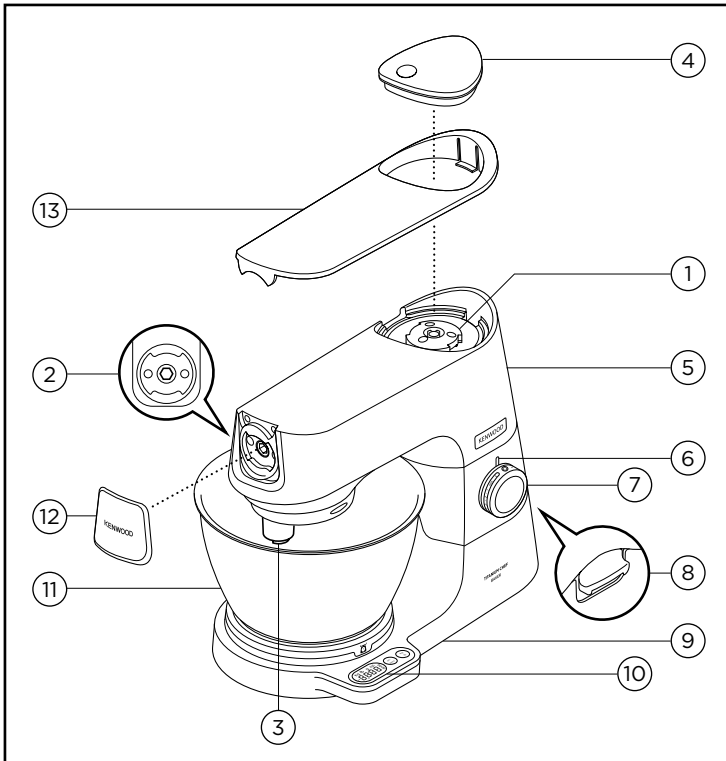
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TYPE KVL65

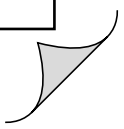
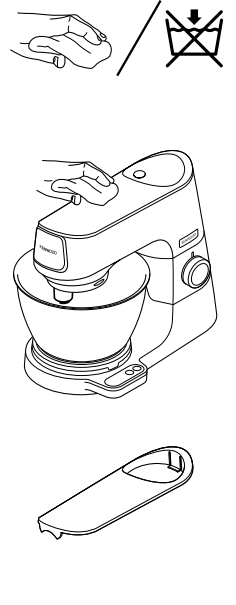
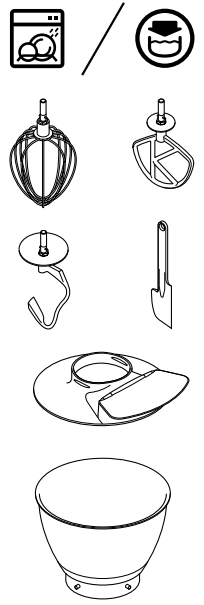
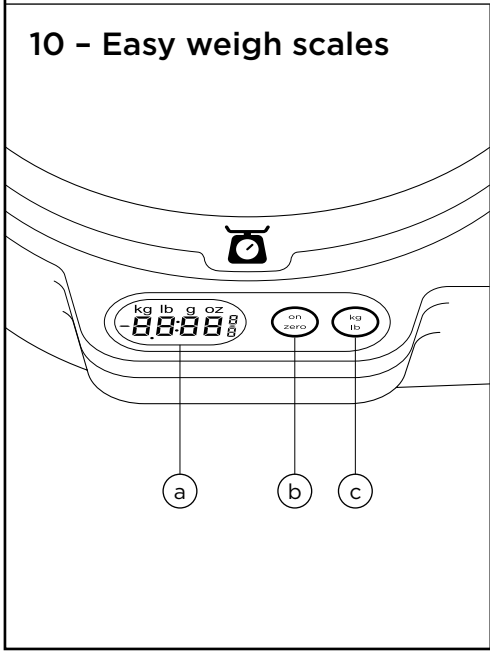
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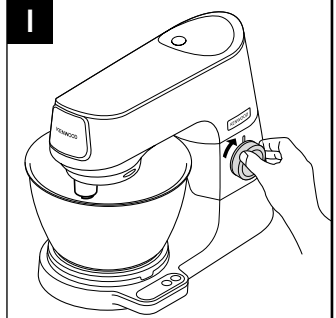
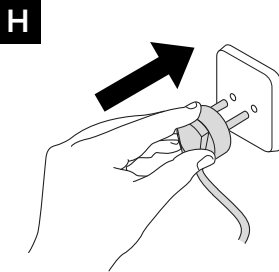
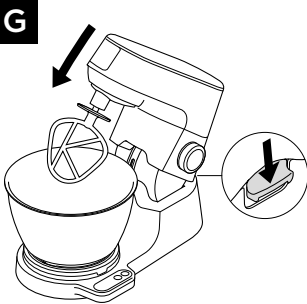
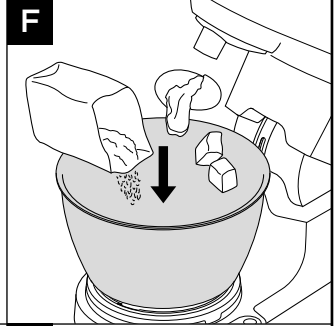
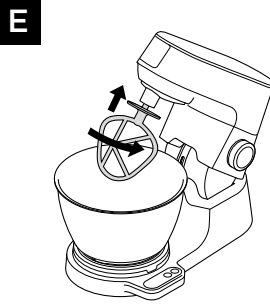
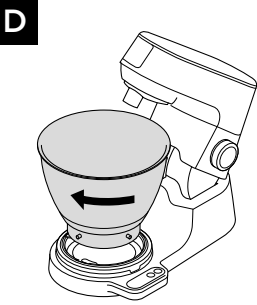
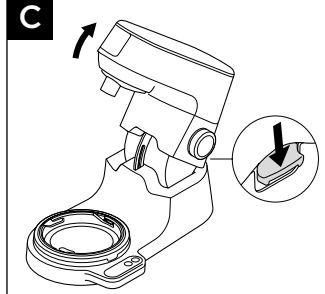
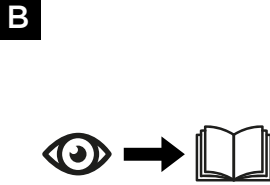
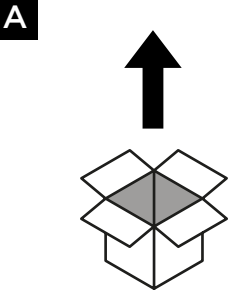




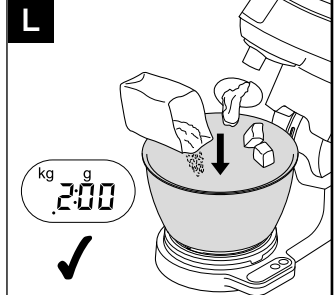
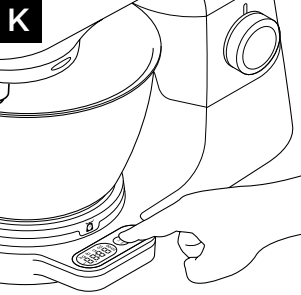
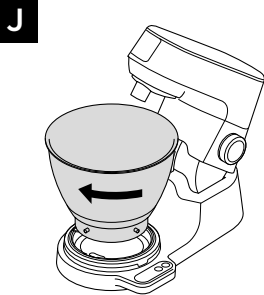
10 - Easy weigh scales



To Use Your Stand Mixer

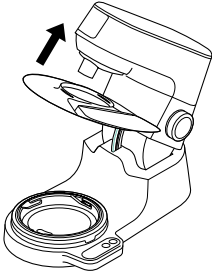


To Use The Weighing Function

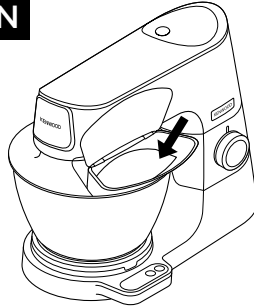


To Fit And Use Your Splashguard

M

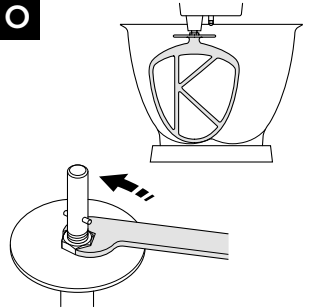


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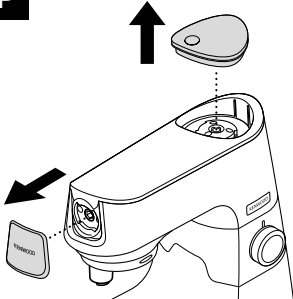
Tool Adjustment

O

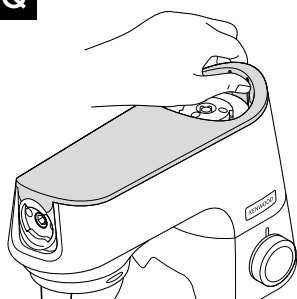


To Fit and Remove the Head Cover

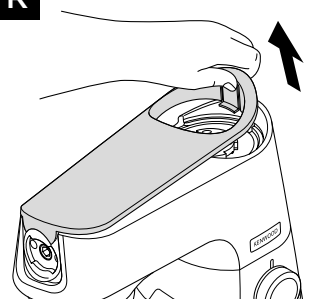
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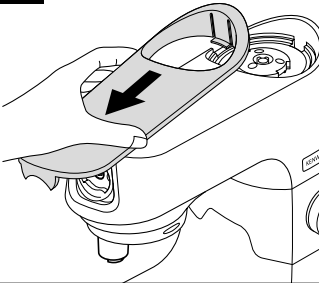
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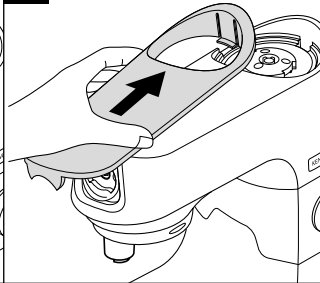
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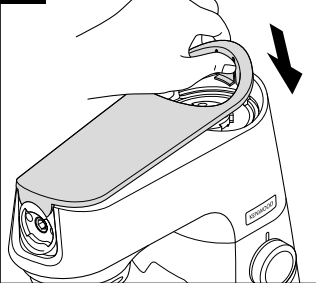
S



T



U



Know Your Kenwood Stand Mixer

Congratulations on buying a Kenwood. With such a wide range of attachments available, it is more than just a mixer. It is a state-of-the-art Stand Mixer. We hope you will enjoy it. Robust. Reliable. Versatile. Kenwood.

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.
- Turn the speed control to 'O' OFF position and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- Keep body parts, hair and jewellery and loose clothing away from moving parts and fitted attachments.
- Never leave the Stand Mixer unattended when it is operating.
- Never use a damaged appliance. Get it checked or repaired: see 'Service and Customer Care' section.
- Never operate the Stand Mixer with the head in the raised position.
- Never put your fingers into the hinge mechanism.
- Never let the cord hang down where a child could grab it.
- Never let the power unit, cord or plug get wet.
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the quantities stated in the maximum capacity chart
- When using an attachment, read and follow the safety instructions that are supplied with it.
- Take care when lifting this appliance as it is heavy. Ensure the head is correctly latched in the down position and that the bowl, tools, outlet covers and cord are secure before lifting.
- Take care when removing bowl tools after extended use as they may get hot.

- Children should be supervised to ensure that they do not play with the appliance.
- Do not move or raise the mixer head with an attachment fitted as the Stand Mixer could become unstable.
- 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.
- 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.
- The short 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. 3) The extension cord should be an earthed-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.
- Misuse of your appliance can result in injury.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- The maximum rating is based on the mini chopper/mill attachment that draws the greatest load. Other attachments may draw less power.
- 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 appliance.

Important - Plug and Fuse Information

- The wires in the cord are coloured as follows:
Green and Yellow = Earth
Blue = Neutral
Brown = Live
- If the plug supplied with your appliance has a fuse fitted it is rated either 10A or 13A. If the fuse fails it must be replaced with one of the same rating.
- If the plug or cord requires replacing a new cord set should be fitted by an Authorised Kenwood Repairer.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

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 Regulation 1935/2004 on materials and articles intended to come into contact with food.

Before Using For The First Time

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

Key

Attachment Outlets

- ① High-speed outlet
- ② Slow-speed outlet
- ③ Bowl tool socket

Mixer

- ④ High speed outlet cover
- ⑤ Mixer head
- ⑥ Mixer ready indicator light
- ⑦ Speed control dial
- ⑧ Head release lever
- ⑨ Power unit
- ⑩ Easyweigh scales
 - a display screen
 - b On/Zero button
 - c kg/lb button
- ⑪ Bowl
- ⑫ Slow speed outlet cover
- ⑬ Head Cover

- ⑭ K-beater
- ⑮ Whisk
- ⑯ Dough tool
- ⑰ Spatula
- ⑱ Splashguard

Note: Spanner shown is for illustration purposes only and is not supplied in pack.



Optional Attachments

There are a range of optional attachments available to use with your Stand Mixer. See the attachment leaflet included in your pack or visit www.kenwoodworld.com to see the full range and how to buy an attachment not included in your pack.

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

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.

To Use Your Stand Mixer

Refer to Illustrations **A** - **I**

- 1 Push the head-lift lever down and raise the mixer head until it locks.
- 2 Fit the bowl, turn clockwise to lock.
- 3 Place the required tool into the socket. Then push up and turn the tool to lock into position.
Note: If the K-beater or Whisk are not picking up ingredients from the bottom of the bowl refer to the "Tool Adjustment" section.
- 4 Lower the mixer head by pushing the head release lever down and lower the mixer head until it locks.
- 5 Plug into the power supply. Start the machine by turning the speed control to the desired speed setting. Use the pulse (P) position for short bursts of maximum speed.
- 6 After use, return the speed control to 'O' OFF position and unplug your Stand Mixer.
- 7 Release the tool by turning clockwise to unlock from the tool socket and then remove.

Hints

- The fold function  can be used for folding light ingredients into heavier mixtures for example meringues, mousses, fruit foos, Genoese sponges and soufflés, and to slowly

incorporate flour and fruit into cake mixtures. The mixer will operate at a constant slow speed.

Important

Ensure that no bowl tools are fitted or stored in the bowl when using other outlets.

To Use The Weighing Function

Refer to Illustrations **J** - **L**

- 1 Fit the bowl.
- 2 Press the on/zero button, the display screen will flash ---- followed by 0.
- 3 Press the (kg/lb) button to select either grams or ounces. The display will default to kg/g when first switched on.
 - The unit weighs in 1g increments and teaspoon/tablespoon measures are recommended for weighing small quantities.
 - To zero press the on/zero button once.
- 4 Weigh the required ingredients straight into the bowl.

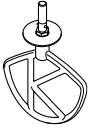



Note: Always place the appliance on a dry, flat, stable surface prior to weighing. Do not apply pressure to the mixer or bowl whilst weighing as this will affect the accuracy of the scales. The weighing function can be used with the mixer head in either the down or up position.

Count up timer

- During operation the display screen will automatically operate as a count up timer.
- The timer will count up to 30 minutes and will pause (for up to 30 secs) when ever the speed control is turned to the 'O' position.
- To reset the timer to zero when the machine is running press the ON/ZERO button.

Recommended Usage Chart

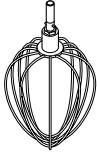
- This is for guidance only and will vary depending on the exact recipe and ingredients being processed.
- For best results, always use soft room temperature butter and margarine when making cakes.

	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. • When creaming fat and sugar for cake mixes, always use the fat at room temperature or soften it first. • 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)
	KVC65	KVL65		
Creaming butter/margarine and sugar	2.6kg	4.5kg	Min → Max	4
Beating eggs into cake mixes			Min → Max	1 - 4
Folding in flour, fruit etc			Min → 1	30 - 60 secs
Pastry & Biscuits - rubbing fat into flour	Flour Weight 680g	910g	Min → 1	2
All In one cake mixes	Total Weight 2kg	4kg	Min → Max	45 - 60 secs

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

Recommended Usage Chart

- This is for guidance only and will vary depending on the exact recipe and ingredients being processed.
- For best results, always use soft room temperature butter and margarine when making cakes.






Whisk

For eggs, cream and soufflés.

Important

- To avoid splashing of ingredients gradually increase the speed.
- **Do not use the whisk for heavy mixtures (all in one cakes and creaming fat & 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)
	KVC65	KVL65		
Egg Whites	12 (420g)	16 (560g)	Min → Max	1½ - 2
Fatless Sponge	620g	930g		4-6
Cream	1 L	2 L		1½ - 3
Mayonnaise • 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
Pancake Batter • 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' speed for 10 secs. Then increase to max speed for 45 - 60 secs	1




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.

	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. Put the dough into a greased polythene bag or a bowl covered with a tea towel. Then leave somewhere warm until doubled in size.

Recipe/ Process		 (Max)					 (Minutes)
		KVC65		KVL65			
		Min	Max	Min	Max		
Bread Dough (stiff yeasted)	Warm Water	280g	755g	280g	895g	Min 1	60 secs 3-4
	Strong White Bread Flour	500g	1.36kg	500g	1.6kg		
	Fast Action Yeast	8g	22g	8g	25g		
	Lard	10g	27g	10g	30g		
	Salt	5g	14g	5g	16g		
	Total Weight	805g	2.18kg	805g	2.56kg	Re-knead Speed 1	60 secs
Soft yeasted dough (enriched with butter and eggs)	Flour Weight	500g	1.3kg	500g	1.6kg	Min 1	60 secs 3-4
	Total Weight	956g	2.5kg	956g	3.1kg		
						Re-knead Speed 1	60 secs

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

To Fit And Use Your Splashguard

Refer to Illustrations **M** - **N**

- 1 Raise the mixer head until it locks.
- 2 Fit the bowl onto the base.
- 3 Push the splashguard onto the underside of the mixer head until fully located. The hinged section should be positioned as shown.
- 4 Insert required tool.
- 5 Lower the mixer head.
 - During mixing, ingredients can be added directly to the bowl via the hinged section of the splashguard.
 - You do not need to remove the splashguard to change tools.
- 6 Remove the splashguard by raising the mixer head and pushing it down.

Tool Adjustment

Refer to Illustrations **O**

K-beater & Whisk

The tools are set to the correct height for the bowl supplied in the factory and should not require adjustment.

However, if you wish to adjust the tool use a suitable sized spanner:

TYPE KVC65 = 15mm

TYPE KVL65 = 19mm

Then follow the instructions below:

- 1 Unplug the appliance.
- 2 Raise the mixer head and insert the whisk or beater.
- 3 Lower the mixer head. If the clearance needs to be adjusted, raise the mixer head and remove the tool. Ideally the whisk and K-beater should be **almost** touching the bottom of the bowl.
- 4 Using a suitable spanner 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.
 - Note: Spanner shown is for illustration purpose only.

Dough Tool

This tool is set at the factory and should require no adjustment.

To Fit and Remove Head Cover

Refer to Illustrations **P** - **U**

- 1 Remove the slow speed and high speed outlet covers.
- 2 With the retention clip pressed in, lift up the head cover and slide forward.
- 3 To fit an alternative head cover, insert the pegs on the end of the head cap into the two holes on the slow speed outlet.
- 4 Whilst pressing the retention clip, push the head cover down into place on the mixer head.
- 5 Replace slow speed and high speed outlet covers.

Care & Cleaning

- Always switch off and unplug before cleaning.
- A little grease may appear at the slow speed outlet ② when you first use it. This is normal – just wipe it off.

Power Unit, Outlet Covers and Head Cover

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

Bowl

- Wash by hand, then dry thoroughly or wash in the dishwasher.
- Never use a wire brush, steel wool or bleach to clean your stainless steel bowl. Use vinegar to remove limescale.
- Keep away from heat (cooker tops, ovens, microwaves).

Tools & Splashguard

- Wash by hand, then dry thoroughly or wash in the dishwasher.

Recipe

Prune Marinade

185g Clear Runny Honey

25g Soft Prunes

25ml Water

- 1 Place all ingredients into the mini chopper/mill. Refrigerate overnight.
- 2 Fit the attachment to the Stand mixer.
- 3 Switch to pulse for 6 seconds.
- 4 Use as required.

Service and Customer Care

- **If you experience any problems with the operation of the appliance, before calling for assistance refer to the 'Troubleshooting Guide' or visit www.kenwoodworld.com.**

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 **0345 222 0458**. **Have your model number (e.g. TYPE KVC65 and KVL65) and date code (5 digit code e.g. 21T04) ready.** They are on the underside of the power unit.
- **Spares and Attachments**
- ☎ call 0844 557 3653.

Other countries

- 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.

Guarantee UK only

- If your Stand Mixer 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 whisk, K-beater knocks against the bottom of the bowl or not reaching the ingredients in the bottom of the bowl.	Tool at the wrong height and needs adjusting.	Adjust the height using a suitable spanner – see “Tool Adjustment” section.
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 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. <i>For more information visit www.kenwoodworld.com/twist.</i>
'Mixer ready indicator light' flashing when Stand Mixer first plugged in.	Speed control not in the 'O' position.	Check and turn speed control to the 'O' position.
	Mixer head in the raised position or not locked down correctly.	Check Stand Mixer head is locked down correctly.

Troubleshooting Guide - Continued

Problem	Cause	Solution
<p>The Stand Mixer stops during operation.</p> <p>Weighing display shows error message E26 or E27.</p>	<p>Overload protection or overheat system activated. Maximum capacity exceeded.</p>	<p>Unplug and check for obstruction or overloading. Turn the speed control to "O" and then restart.</p> <p>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.</p> <p>If the machine does not restart following the above procedure contact "customer care" for further advice.</p>
<p>'Mixer ready indicator light' off whilst machine plugged in.</p>	<p>Stand Mixer has been left plugged in for more than 30 minutes without being operated and has gone into Standby mode.</p>	<p>Turn the speed control to 'min' then return to 'O' to reset the machine.</p>
<p>Weighing Function</p>		
<p>Display screen freezes on [- - -]</p>	<p>The display screen will freeze during operation. Display screen showing a minus reading due to display not 'zeroed' and either ingredients or the bowl has been removed. Quantity weighed too small.</p>	<p>Normal operation.</p> <p>Either zero the screen or replace the missing ingredients or refit the bowl.</p> <p>Use teaspoon and tablespoon measures for very small quantities.</p>
<p>Weight changed on display</p>	<p>Stand Mixer moved during operation.</p>	<p>Always place the Stand Mixer on a dry flat surface prior to weighing.</p> <p>Do not move the Stand Mixer during operation of the weighing function.</p> <p>Zero the display before weighing next ingredients</p>

Troubleshooting Guide - Continued

Problem	Cause	Solution
Display screen turned off	Stand Mixer unplugged. The display screen will turn off automatically if the same weight reading is shown after 5 minutes.	Plug appliance in. Press the ON/ZERO button once and the display screen will light up.
Display showing [0 - Ld]	Weighing function overloaded Excessive force applied to Stand Mixer.	Do not exceed the maximum weighing capacity of 6Kg. Do not subject the Stand Mixer to excessive force as this may damage the weighing sensor.

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