

Adjusting your mixer tools - Kenwood Chef Restore

As a valued customer of Kenwood Chef Restore, we want you to make the most of your Kenwood Chef.

What can I do if the whisk or K-beater knocks against the bottom of the bowl, or the whisk or K-beater isn't reaching the ingredients in the bottom of the bowl?

Adjust the height. Here's how: 1. Unplug.

2. Raise the mixer head and insert the whisk or beater.

3. Hold it and then loosen the nut. ①

4. Lower the mixer head.

5. Adjust the height by turning the shaft.

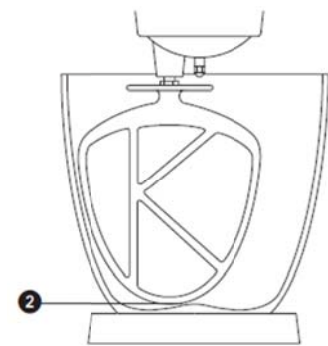
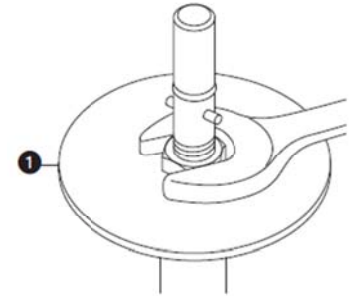
Ideally the whisk or K-beater should be almost touching the bottom of the bowl (piece of paper thickness). ②

6. Raise the head, hold the whisk or K-beater and tighten the nut.

Dough Hook requires a gap of 0.25 to 0.35 cm.

See your instruction manual or download one from our website:

www.kenwoodchefservice.com



A free spanner now comes with every Chef Flexi beater!



Flexi Beater: Unique to Kenwood, the flexible shape of the tool fits the profile of the Kenwood bowl perfectly, ensuring that all soft mixtures are mixed to perfection, reducing the need to scrap down the bowl every few minutes.

PLEASE NOTE YOUR MAXIMUM MIXING CAPACITIES	
A701 & A701A - Chef	A901 - Chef
Maximum Capacities Egg whites 1/2 pint (10-12 eggs) Cake or pudding mix 6lbs (2.8 kg) total Pastry 1-1/2 lbs (0.7 kg) total mix Yeast dough 1-1/2 lbs (0.7 kg) total mix Royal Icing 2lbs (1.0 kg) icing sugar	Maximum Capacities Egg whites 1/2 pint (10-12 eggs) Cake or pudding mix 6lbs (2.72 kg) total Pastry 1-1/2 lbs (0.7 kg) total mix Yeast dough 3 lbs (1.36 kg) total mix

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