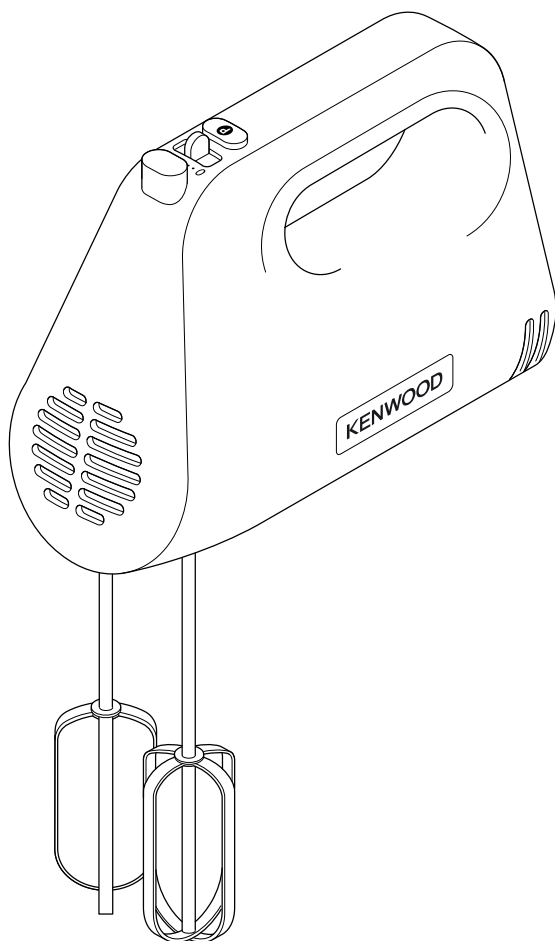


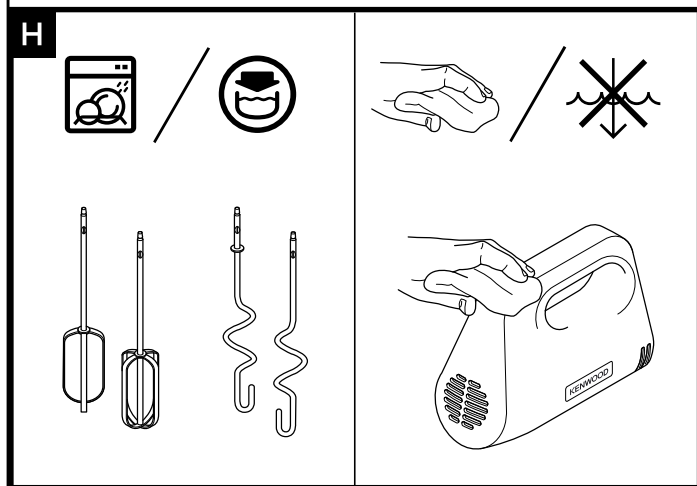
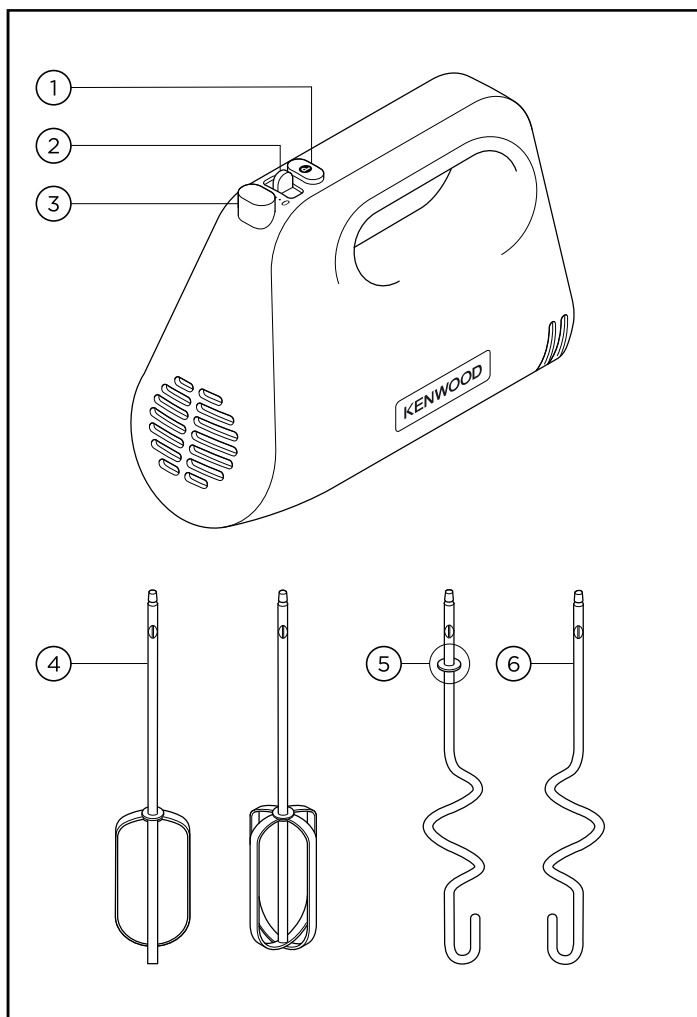
# KENWOOD

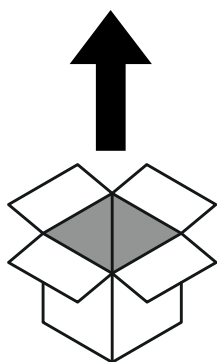
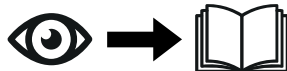
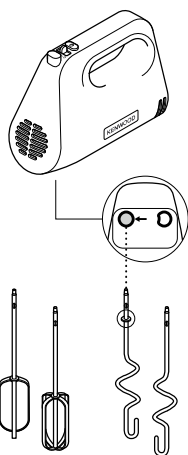
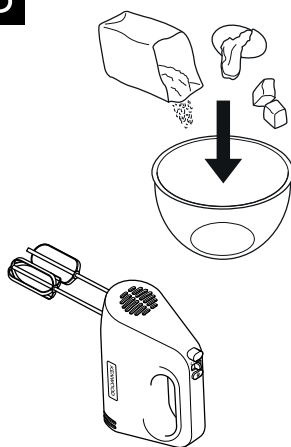
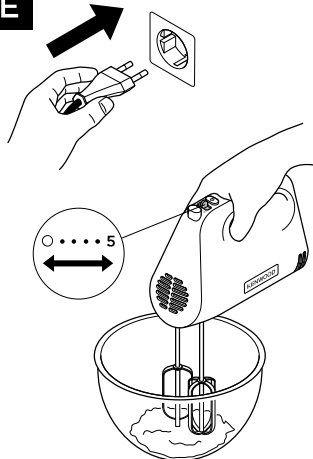
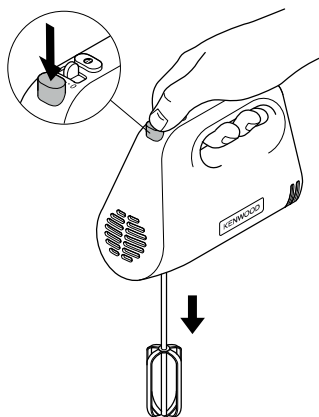
TYPE: HMP30

---

instructions  
istruzioni  
instrucciones  
Bedienungsanleitungen  
gebruiksaanwijzing  
Instrukcja obsługi  
instruções





**A****B****C****D****E****F**

## Safety

- Read these instructions carefully and retain for future reference.
- Before using for the first time, remove all packaging and any labels. Wash the parts: See 'Cleaning'.
- 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.
- **DO NOT process hot ingredients.**
- **Do not operate your appliance for longer than the times specified below without a rest period. Processing continuously for longer periods can damage your appliance.**

Function/ Attachment	Maximum Operation Time	Rest Period Between Operations
Beaters	6 mins	Unplug the appliance and allow to cool down for 15 minutes
Kneaders Heavy cake mixes Bread doughs	3 mins	

- Never put the handmixer body in water or let the cord or plug get wet.
- Keep fingers, hair, clothing and utensils away from moving parts.
- Never let the cord touch hot surfaces or hang down where a child could grab it.
- Never use a damaged handmixer. Get it checked or repaired: see 'Service and Customer Care'.
- Never use an unauthorised attachment.
- Always switch off the appliance and disconnect from the power supply, if it is left unattended, before assembling, disassembling or cleaning.
- 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.
- The rated power is based on the chopper attachment. Other attachments may draw less power.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Children should be supervised to ensure that they do not play with the appliance.

- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

## Cleaning Refer to illustration **H**

- Always switch off, unplug and remove the beaters or kneaders before cleaning.
- Never put the handmixer body in water or let the cord or plug get wet.
- Never use abrasives to clean parts.

### Before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the power unit.

### Important – Plug and Fuse Information

- The wires in the cord are coloured as follows:  
Blue = Neutral, Brown = Live.
- If the 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 socket outlet.
- If the plug supplied with your appliance has a fuse fitted and the fuse fails it must be replaced with one of the same rating.

### Note:

- For non-rewireable Plug Type G 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).



**Plug Type G**

- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

## Key

- ① Tool release button
- ② Speed selector
- ③ (P) Pulse button
- ④ Beaters
- ⑤ Kneader with collar
- ⑥ Kneader

## To Use Your Handmixer

### Refer to Illustrations **A - F**

- 1 Insert the beaters or kneaders  
– turn and push until a positive click is felt.

**Important:** check that the kneader with the metal collar is correctly fitted into the ○ socket (refer to illustration).

- 2 Plug in.

- 3 With the ingredients in a bowl of an appropriate size, place the beaters/kneaders into the bowl.
- 4 Select the required speed from 1 (slowest) to 5.
  - As the mixture thickens, increase the speed.
  - If the machine starts to slow or labour, increase the speed.
  - Use the pulse 'P' button to operate the motor at maximum speed. Note: the 'P' pulse button will only operate if a speed is selected first.
- 5 When the mixture has reached the desired consistency, return the speed selector to the off 'O' position and then lift the beaters/kneaders out of the bowl.
- 6 To remove the tools, make sure the speed selector is in the off 'O' position and unplug the handmixer. Press the tool release button ③. Hold onto the tool shafts when ejecting the tools.







Important:

- kneaders only - when making bread dough we recommend that the dough load does not exceed 450g flour.

#### Hints and Tips

- When creaming for cake mixtures, use butter or margarine at room temperature or soften before use.
- To avoid overloading your mixing bowl, select one of an appropriate size.
- Large quantities and thick mixtures may require a longer mixing time.
- When whipping cream, use of a high-sided bowl is recommended to minimise splashing.
- Switch it off as soon as you have got the right consistency.

## Recommended Usage Chart

<p>Please note that these are recommendations only and the speed you select may depend upon the bowl size, quantities, the ingredients you are mixing and personal preference. Gradually increase to the recommended speeds below.</p>			
<b>G</b> 	 <b>(MAX)</b>		 <b>(Mins)</b>
	x10	4-5	1-3
 4-8°C	200-500ml	1-5	2-3
	 x5  250 g	1-5	1-2
	 x4  + 250 g  + 500 g	5	1
	 250 g           +  125 g	1-2	2-4
	 45 ml           H <sub>2</sub> O	2	1
	 <b>(MAX)</b>		 <b>(Mins)</b>
	 450 g           +  250 ml	4-5	2-3

### Optional attachment (not supplied in pack)

Optional Chopper Accessory - refer to 'Service and Customer Care' section. Accessory may not be available in every country.

**Kenwood Ltd**

New Lane  
Havant  
Hampshire  
PO9 2NH

[kenwoodworld.com](https://kenwoodworld.com)

