

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.
- **DO NOT process hot ingredients.**
- **Do not operate your appliance for longer than 6 minutes without a rest period. Unplug and allow to cool for 15 minutes between operations. Processing continuously for longer periods can damage your appliance.**
- 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.
- Ensure the cord is fully unwound before using the handmixer.
- Always switch off the appliance and disconnect from the power supply, if it is left unattended, before assembling, disassembling or cleaning.
- Never use a damaged handmixer. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- 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.
- Misuse of your appliance can result in injury.
- 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.

- 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

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

beaters

- Wash by hand or in your dishwasher, then dry.
- **handmixer body**
- Wipe with a damp cloth, then dry.

Before plugging in

- Make sure your electricity supply is the same as the one shown on the rear of your handmixer.
- No action is required to switch between 50Hz and 60Hz.

Important – Plug and Fuse Information

- The wires in the cord are coloured as follows:
Blue = Neutral
Brown = Live.
- If the plug supplied with your appliance has a fuse fitted it is rated 3A. If the fuse fails it must be replaced with one of the same rating.

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 your handmixer for the first time

- 1 Wash the beaters: see 'cleaning'.

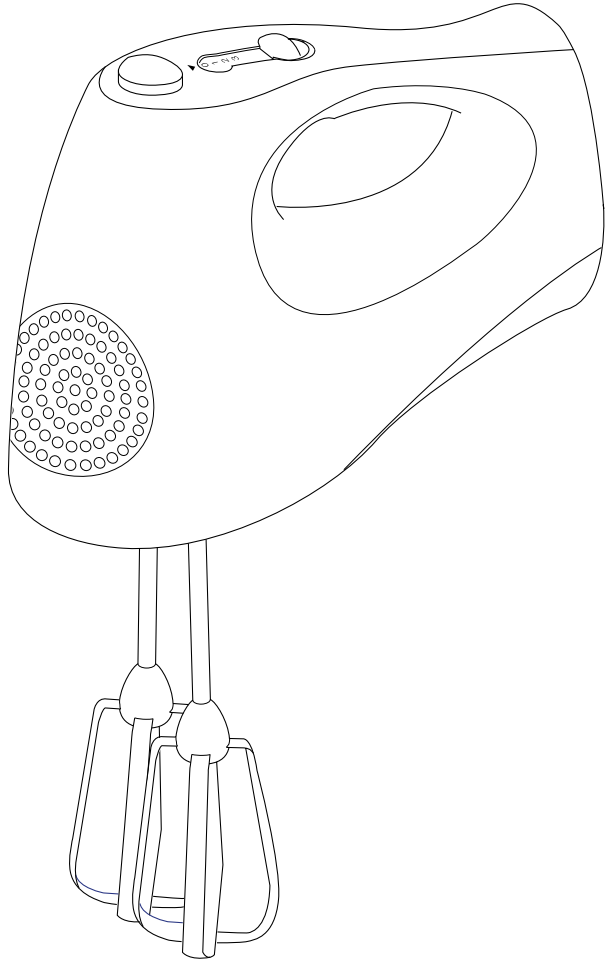
know your Kenwood handmixer see illustrations

- ① speed switch
- ② beater release button
- ③ beaters
- ④ grip clip
- ⑤ cable tidy

KENWOOD

HM220 series

instructions



very rich fruit cake

- 175g/6oz plain flour
- ½ x 2.5ml/pinch nutmeg
- 1½ x 2.5ml/¼ tsp mixed spice
- 50g/2oz blanched and chopped almonds
- 40g/1½ oz ground almonds
- 150g/5oz soft brown sugar
- 1 x 15 ml/1 tbsp black treacle
- Grated rind of 1 lemon
- 1½ x 15ml/1½ tbsp brandy
- 225g/8oz currants
- 150g/5oz sultanas
- 75g/3oz raisins
- 50g/2oz mixed peel
- 50g/2oz cherries halved
- 125g/4oz block margarine cut into 2 cm/ ¾" cubes
- 3 eggs lightly beaten

Line a deep 18cm 7" round or 15cm 6" square tin with a double layer of greased greaseproof paper. Place all the ingredients into a large mixing bowl and mix on speed 1 for 10 seconds then increase to speed 3 and continue mixing for a further minute or until the ingredients are thoroughly combined. Transfer the mixture to the tin and level the surface. Tie two strips of brown paper around the tin and stand it on another two sheets of brown paper. Bake in a pre-heated oven at 140°C/275°F/Gas Mark 1. Check, and if necessary, test at intervals after the first 3½ hours to see if cooked. When cooked a 'skewer' inserted into the centre of the cake should come out clean. Allow to cool in the tin for 15 minutes then turn out and carefully remove paper.

guarantee (UK only)

If your handmixer goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- 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.

Kenwood Ltd

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to use your handmixer

- 1 Insert the beaters– turn and push. (To remove them, press the beater release button.)
- 2 Plug in.
- 3 Push the speed switch forward.
- As the mixture thickens, increase the speed.
- If the machine labours increase the speed.
- 4 When the mixture has reached the desired consistency, return the

speed switch to the off position, then lift the beaters out of the bowl.

- 5 Unplug.

storage see illustration

- 1 Wrap the cord around the base of the handmixer. Then clip the cord together with the cable tidy.
- 2 Push the grip clip into the sockets. Then clip in the beaters.

service and customer care

UK

If you need help with:

- using your handmixer
- servicing or repairs (in or out of guarantee)
- ☎ call Kenwood Customer Care on **0345 222 0458** or visit www.kenwoodworld.com. **Have your model number ready (e.g. HM220) and date code (5 digit code e.g. 19C11) ready.** They are on the underside of your handmixer.

• spares and attachments

- ☎ call 0844 557 3653.

other countries

- If you experience any problems with the operation of your appliance, before requesting assistance 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.

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