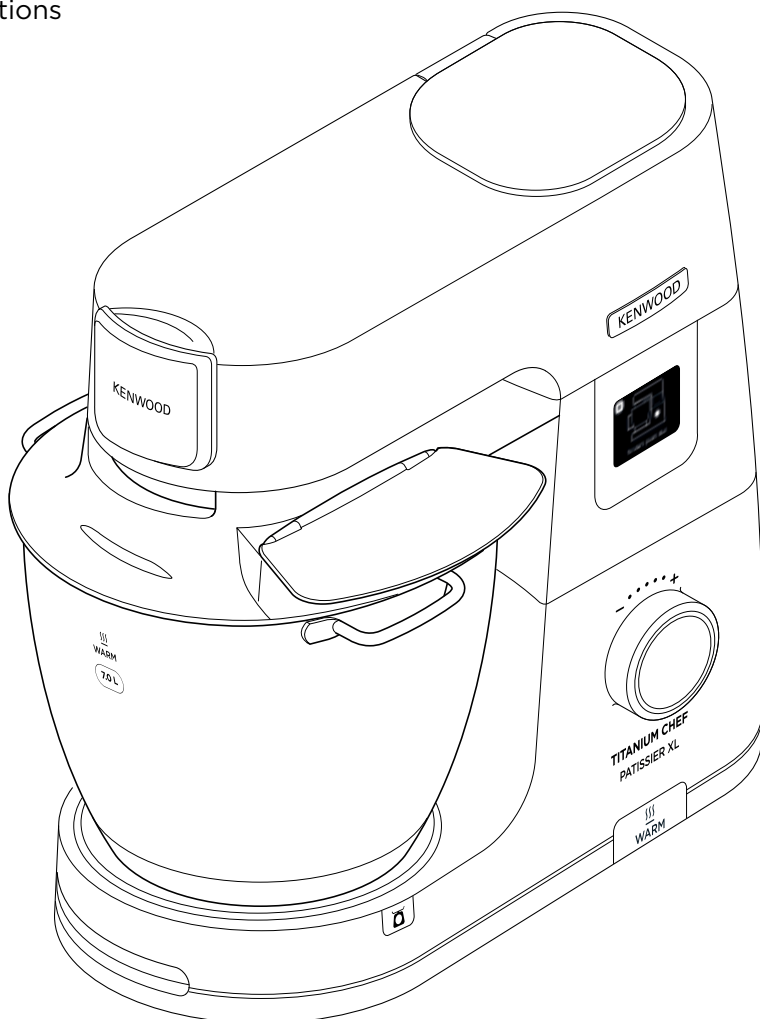


KENWOOD

TYPE KWL90

instructions

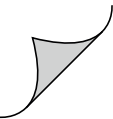


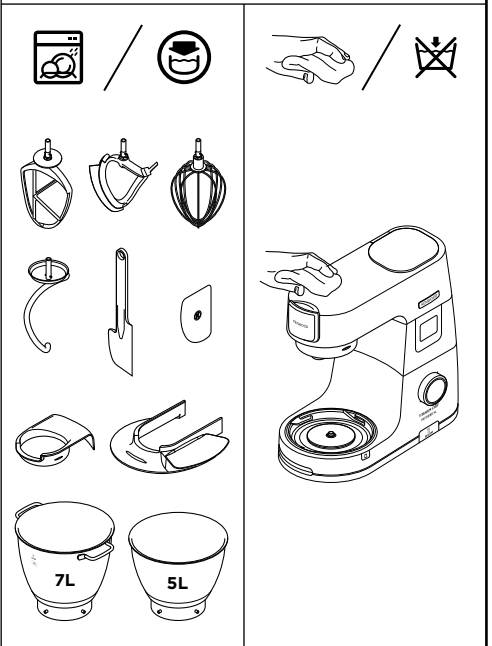
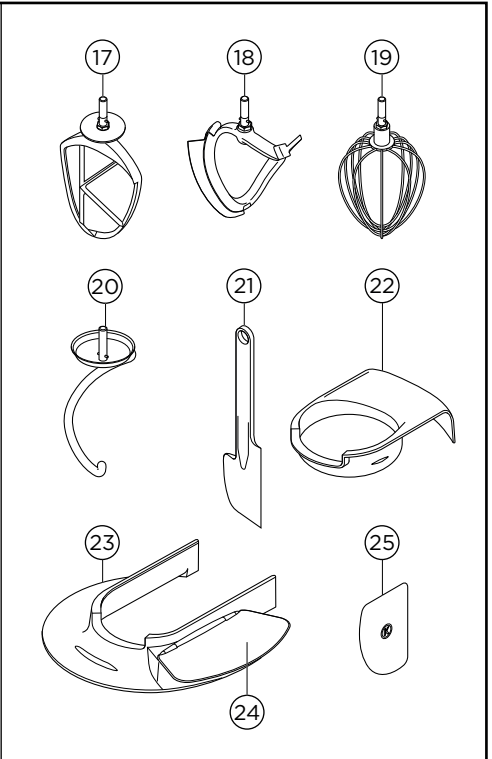
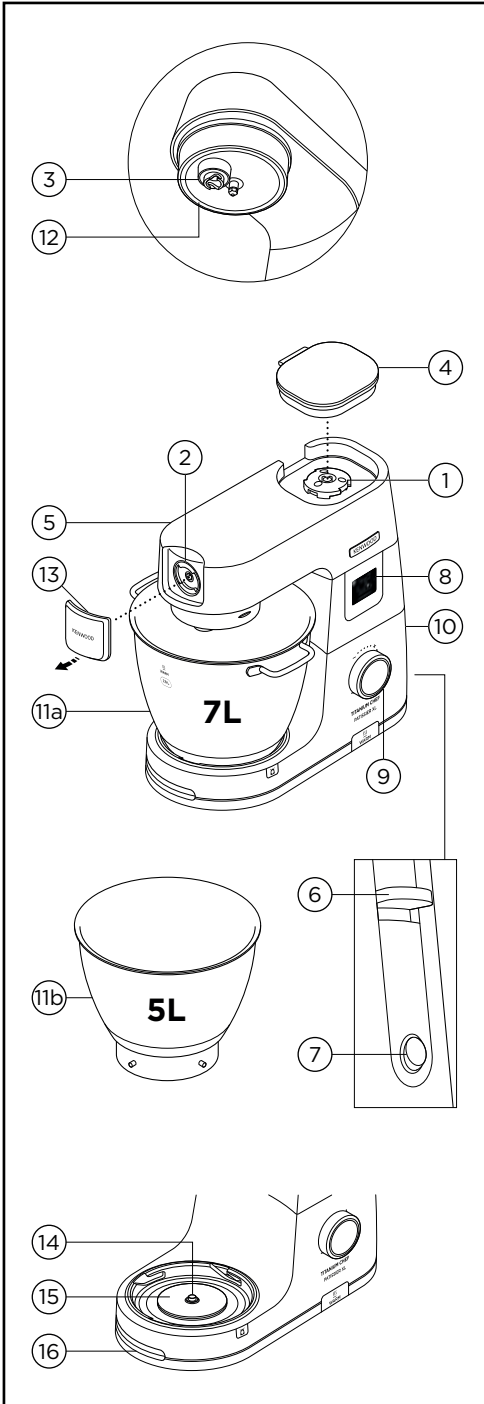
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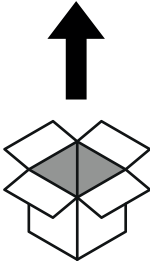
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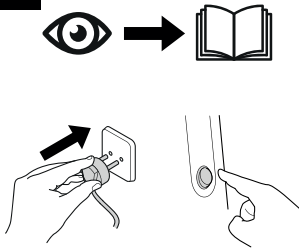


To Use Your Stand Mixer – Manual Mode

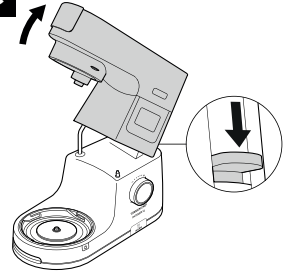
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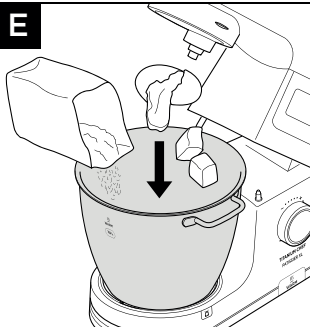
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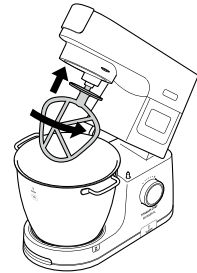
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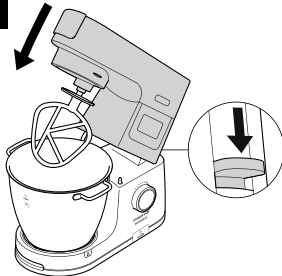
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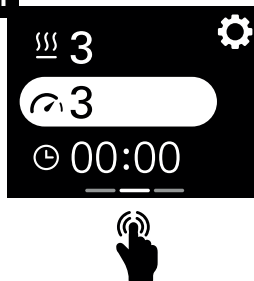
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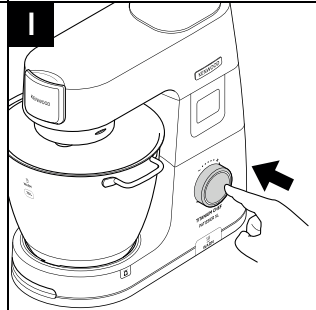
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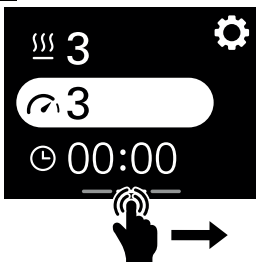


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Using Preset Programmes

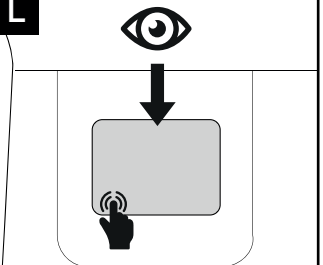
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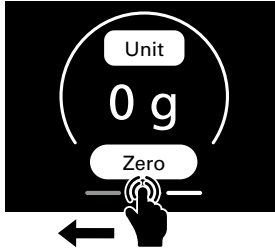


To Use The Weighing Function

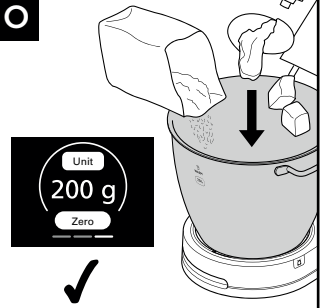
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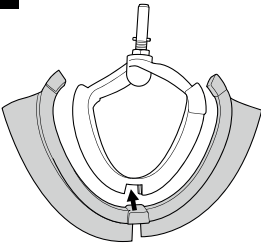


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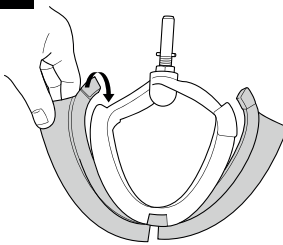


To Assemble The Creaming Beater

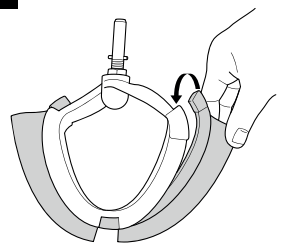
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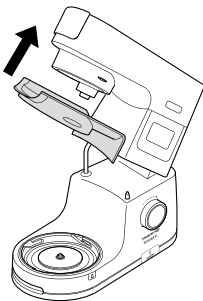


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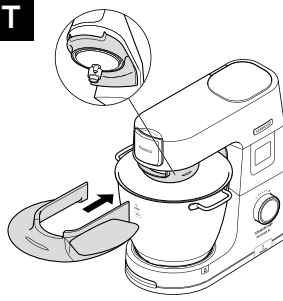


To Fit And Use Your Splashguard

S

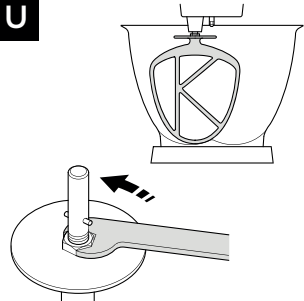


T



Tool Adjustment

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.
- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Keep your fingers 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 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 maximum quantities and speeds stated in the Recommended Usage 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.
- 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.
- 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.

- Never operate the appliance in warming mode with the bowl empty.
- Never use the splashguard with the 5L bowl. Splashguard only suitable for use with the 7L bowl.
- Do not fit a bowl tool to the Stand Mixer when the 5L bowl is stacked in the 7L bowl.
- For kneading bread dough, use the 7L warming bowl only.
- 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 10cm from walls and ensure the vents are not blocked. Do not position below overhanging cupboards.
- Never use the bowl with any other heat source.
- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and use a work surface protection mat when placing the bowl on heat sensitive surfaces.
- The  symbol marked on the product indicates a surface that can become hot during use.
- 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.
- 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

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 and 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 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 Head release lever
- ⑦ On/Off switch
- ⑧ Display screen
- ⑨ Control Dial

- ⑩ Power unit
- ⑪ a 7L Warming Bowl
- ⑪ b 5L Bowl
- ⑫ In-bowl illumination 'Bowl Bright™'
- ⑬ Slow speed outlet cover
- ⑭ Temperature sensor
- ⑮ Warming plate
- ⑯ Air vent
- ⑰ K-beater
- ⑱ Creaming beater
- ⑲ Whisk
- ⑳ Dough tool
- ㉑ Spatula
- ㉒ Head shield
- ㉓ Splashguard
- ㉔ Feed chute lid
- ㉕ Dough scraper


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 - Manual Mode

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

- Make sure the warming plate area, temperature sensor and external surface of the bowl base are clean. Failure to do this will affect the temperature sensor, resulting in poor warming performance.
- 1 Plug in and press the On/Off switch.
 - 2 Push the head-lift lever down and raise the mixer head until it locks.
 - 3 Fit the bowl, turn clockwise to lock.

- 4 Place the required tool into the socket. Then push up and turn the tool to lock into position.
- 5 Lower the mixer head by pushing the head release lever down and lower the mixer head until it locks.
- 6 Set the required time, speed and warming level.
Turn the control dial clockwise to use continuous speeds, turn anti-clockwise to use stir intervals and pulse (P).
Press and hold the control dial to activate the pulse.
- 7 Press the control dial to start.
- 8 To stop/pause the unit at any time press the control dial.
- 9 Release the tool by turning clockwise to unlock from the tool socket and then remove.

Important

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

Using Preset Programmes

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

- 1 Swipe right to access the preset menu.
- 2 Choose the preset you wish to use.
- 3 Follow the instructions on the display screen.
- 4 Press the control dial to start.
- 5 To stop the unit at any time, press the control dial. Take care as the bowl may be hot.

After Warming

- Be careful when handling or touching any part of the appliance when being used in warming mode or after warming, IN PARTICULAR THE BOWL, WARMING PLATE 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.

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 H - I). 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.

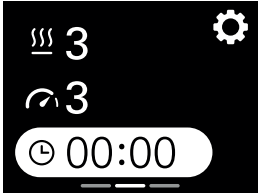
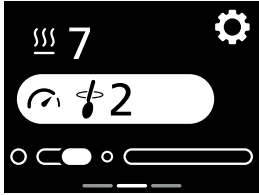
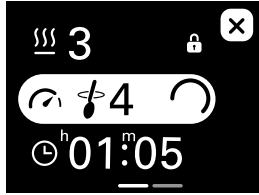

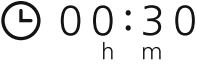
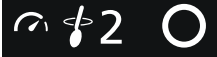



To Use The Weighing Function










Refer to Illustrations **M** - **O**


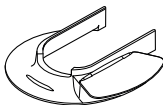





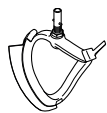
















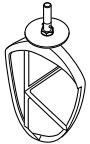









- 1 Fit the bowl.
- 2 To select the weighing function, swipe left on the display screen until the weighing screen appears.
- 3 Zero the scale.
- 4 Weigh the ingredients.
- 5 To change between units tap the unit button on the weighing screen.

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.

Display Screen Explained

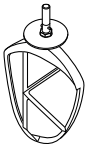







		
	<p>Tap this icon to open the settings menu.</p>	
	<p>Shows the time selected in hours (h) and minutes (m).</p>	
	<p>Shows the stir interval selected. If an intermittent speed (2 → 4) is selected, the ring will progressively increase and the appliance will stir when it is full.</p>	
	<p>Shows the warming level selected. A pulsing red background indicates the machine is in heating mode. A solid red background indicates the machine has reached the set warming level. A intermittent arrow pointing downwards indicates the appliance is cooling down.</p>	
	<p>Indicates that a setting cannot be adjusted.</p>	
	<p>Turn the control dial anti-clockwise to use intermittent stir intervals and pulse. Turn the control dial clockwise to use continuous speeds.</p>	

Warming Hints and Tips		
Warming Levels	Recommended Usage	
1	Softening	
2	Prove	
3		
4		
5	Swiss Meringues	
6	Chocolate Melting	
7		
8	Sabayon	
9		
	(P)	Pulse - Select for short bursts of maximum speed. Press and hold control dial in to operate pulse setting.
	  1	Continuous Stir - The mixer will operate at a constant slow speed. Used for folding light ingredients into heavier mixtures, for example meringues, fruit foos and genoese sponges and to slowly incorporate flour and fruit into cake mixtures.
	  2	Stir interval 2 - Intermittent stir with short pauses. When set to this speed, intermittently operates on a slow speed every 5 seconds.
	  3	Stir interval 3 - Intermittent stir with medium pauses. When set to this speed, intermittently operates on a slow speed every 15 seconds.
	  4	Stir interval 4 - Intermittent stir with long pauses. When set to this speed, intermittently operates on a slow speed every 30 seconds.
	Speed min - max	Continuous speeds gradually increasing to max

Preset Usage Chart				 (Max)	
Preset	Recommended Tool	Default Settings (adjustable)	Recipe Ideas / Uses	5L	7L
Dough Proving		 1 hrs (5 mins - 2 hrs)  OFF   2 	Proving yeasted doughs		2.58kg Total Weight
Chocolate Melting		 10 mins (5 mins - 2 hrs)   1   7 	Chocolate Mousse		300g (cut into 2cm pieces)
Swiss Meringue		 10 mins (1 min - 20 mins)  Max  4 	Base for Buttercream frosting		240g egg white 480g caster sugar 80g water
Egg White Whisking		 2 mins (15 sec - 5 mins)  Max  OFF 	Egg whites for chocolate mousse	Refer to Recommended Usage Chart	
Sponge Cake		 1 min (30 secs - 5 mins)  1 - Max  OFF 	Victoria Sponge, Cupcakes	Refer to Recommended Usage Chart	
Dough Kneading - Bread Dough (stiff yeasted)		 5 mins (5 mins - 30 mins)  Min to 1 (min - 2)  OFF 	Bread Rolls, Pizza	Refer to Recommended Usage Chart	

Recommended Usage Chart

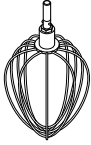
This is for guidance only and will vary depending on the exact recipe and ingredients being processed.

	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)
		5L Bowl	7L Bowl		
Pastry & Biscuits - rubbing fat into flour	Flour Weight	500g	910g	Min → 1	2
All In one cake mixes	Total Weight	2kg	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. 				
Recipe/ Process		 (Max)			 (Minutes)
		5L Bowl	7L Bowl		
Creaming butter/margarine and sugar		1.79kg	4.55kg	Min → Max	2
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)

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

- 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)
	5L Bowl	7L Bowl		
Egg Whites	8 (280g)	16 (560g)	Min → Max	1½ - 2
Fatless Sponge	620g	930g		4-6
Cream	0.5L	2L		1 ½ - 3
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	10 secs
			Max	45-60 secs
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 - 1 ½

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. 				
Recipe/ Process		 (Max)			 (Minutes)
		7L Bowl			
		Min	Max		
Bread Dough (stiff yeasted)	Warm Water	195g	895g	Min 1	60 secs 3-4
	Strong White Bread Flour	350g	1.6kg		
	Fast Action Yeast	6g	25g		
	Lard	10g	30g		
	Salt	3g	16g		
	Total Weight	564g	2.56kg	Re-knead Speed 1	60 secs
Soft yeasted dough (enriched with butter and eggs)	Flour Weight	250g - 1.6kg		Min 1	60 secs 3-4
	Total Weight	478g - 3.1kg			
				Re-knead Speed 1	60 secs

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

To Assemble The Creaming Beater

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

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.

To Use Your Bowl Bright™ (In-Bowl Illumination)

- Your Stand Mixer is fitted with an in-bowl illumination feature located on the underside of the mixer head.
- To turn the in bowl illumination OFF/ON, select BowlBright in the settings menu and select OFF/ON.

To Remove And Fit Outlet Covers

High-speed Outlet Cover

- 1 To remove the cover, use the grip on the side and lift upwards.
- 2 To fit, place the cover over the outlet and drop into place.

Slow-speed Outlet Cover

- 1 To remove the cover, use the grip on the top and pull outwards.
- 2 To fit, place the cover over the outlet and push into place.

To Fit And Use Your Splashguard

Refer to Illustrations **S** - **T**

Note: The splashguard is suitable for use with the 7L bowl only.

To assemble

The splashguard assembly consists of 2 pieces: the head shield (22) and the splashguard (23).

The splashguard cannot be fitted to the bowl unless the shield is fitted.

- 1 Raise the mixer head until it locks.
 - 2 Clip the head shield upwards onto the underside of the mixer head until fully located.
 - 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 mixer bowl.
 - 7 To remove the head shield, raise the mixer head until it locks. Remove the tool if fitted, then pull the head 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.

We recommend that the head shield is removed regularly from the mixer head for cleaning.

Tool Adjustment

Refer to Illustration **U**

K-beater, Whisk and Creaming Beater

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 KWL90 = 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.

Creaming Beater - Ideally it should be in contact with the bowl surface so that it gently wipes the bowl during mixing.

- 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.

Care and 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 And Outlet Covers

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

Bowls

- 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).
- The 5L bowl can be placed in the 7L bowl for easy storage. (Do not place tools within the 5L bowl when stacked in the 7L bowl).

Tools And Splashguard

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

Dishwashing

- Alternatively see illustrations table at the front for dishwasher safe parts.

Recipe

Prune Marinade

200g Clear Runny Honey

40g Soft Prunes

50ml 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 5 seconds.
- 4 Use as required.