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› TERMOMIX Kiwi KMC 6940 Food Processor Instruction Manual

TERMOMIX KMC 6940

TERMOMIX Kiwi KMC 6940 Food Processor

INSTRUCTION MANUAL

1. Introduction

This manual provides essential information for the safe and efficient operation of your TERMOMIX Kiwi KMC 6940 Food Processor. Please read all instructions carefully before first use and retain this manual for future reference.

The TERMOMIX Kiwi KMC 6940 is a versatile kitchen appliance designed to simplify various cooking tasks. It features a 1.7-liter stainless steel mixing jug (1.5-liter mixing capacity) and offers multiple functions including weighing, mixing, chopping, measuring, cooking, steaming, simmering, whipping, and emulsifying.

2. Safety Instructions

WARNING: Failure to follow these safety instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands and utensils away from moving blades during operation. Always use the safety lock feature.
- Ensure the lid is securely closed before operating the appliance, especially when processing hot liquids.
- Do not operate the appliance with a damaged cord or plug. Contact customer service for repairs.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Use only original TERMOMIX accessories and parts.

- Avoid contact with hot surfaces, especially during and after cooking or steaming functions.

3. Product Components

Familiarize yourself with the parts of your TERMOMIX Kiwi KMC 6940 Food Processor:



Image Description: The TERMOMIX Kiwi KMC 6940 Food Processor in white, showcasing its main unit with a stainless steel mixing jug and a black steaming tray on top. To the right of the jug is the control panel with an LCD display, buttons for speed, time, temperature, pulse, and start/stop, and an integrated scale platform. Below the main unit, various accessories are displayed: a white lid with a clear cap, a black dough blade, and a black stirring attachment.

1. Main Motor Unit
2. Stainless Steel Mixing Jug (1.7 L capacity)
3. Lid for Mixing Jug
4. Steaming Tray
5. Control Panel with LCD Display
6. Integrated Kitchen Scale Platform
7. Dough Blade
8. Stirring Attachment

9. Measuring Cup (integrated into lid)

4. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or transport.
2. **Initial Cleaning:** Before first use, wash all removable parts (mixing jug, lid, steaming tray, accessories) in warm soapy water or in a dishwasher. Wipe the main motor unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the main motor unit on a stable, flat, and dry surface, away from heat sources and water.
4. **Assembly:** Securely place the stainless steel mixing jug onto the motor unit base. Ensure it clicks into place and the safety lock engages.
5. **Accessory Attachment:** Insert the desired accessory (e.g., dough blade, stirring attachment) into the mixing jug according to your recipe.
6. **Lid Placement:** Place the lid securely onto the mixing jug. Ensure the lid is properly aligned and locked before operation.

5. Operating Instructions

The TERMOMIX Kiwi KMC 6940 offers a range of functions controlled via its intuitive LCD display and control panel.

5.1. Control Panel Overview

- **LCD Display:** Shows time, temperature, speed, and weight.
- **Start/Stop Button:** Initiates or pauses operation.
- **Speed Control (+/-):** Adjusts mixing speed (2 levels available).
- **Pulse Button:** Provides short bursts of maximum power for quick chopping or mixing.
- **Temperature Control (+/-):** Adjusts cooking temperature (40°C to 120°C).
- **Time Control (+/-):** Sets cooking or processing time (up to 60 minutes).
- **Scale Button:** Activates the integrated kitchen scale.

5.2. Basic Operation

1. **Power On:** Plug the appliance into a suitable power outlet (230V). The LCD display will illuminate.
2. **Weighing Ingredients:** Press the 'Scale' button. Place ingredients directly onto the scale platform or into the mixing jug. The display will show the weight up to 5 kg. Press 'Scale' again to tare (reset to zero).
3. **Mixing/Chopping:** Add ingredients to the mixing jug. Select the desired speed using the speed control buttons. For quick chopping, use the 'Pulse' button.
4. **Cooking/Steaming/Simmering:** Add ingredients and liquids as required. Set the desired temperature (40°C to 120°C) and cooking time (up to 60 minutes) using the respective control buttons. For steaming, place ingredients in the steaming tray and position it on top of the mixing jug.
5. **Whipping/Emulsifying:** Use the appropriate attachment (e.g., stirring attachment) and set the desired speed and time.
6. **Start/Stop:** Press the 'Start/Stop' button to begin or pause any function.

7. **Safety Lock:** The appliance is equipped with a safety lock. Ensure the mixing jug and lid are correctly assembled for the appliance to operate.

6. Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your food processor.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Motor Unit:** Wipe the main motor unit with a soft, damp cloth. Do not immerse it in water.
3. **Removable Parts:** The mixing jug, lid, steaming tray, and all accessories are dishwasher-safe. Alternatively, wash them by hand in warm soapy water and rinse thoroughly.
4. **Drying:** Ensure all parts are completely dry before reassembling or storing the appliance.
5. **Storage:** Store the appliance and its accessories in a clean, dry place.

7. Troubleshooting

If you encounter issues with your TERMOMIX Kiwi KMC 6940, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; safety lock not engaged.	Check power connection; ensure jug and lid are correctly assembled and locked.
Motor stops during operation.	Overload; overheating.	Reduce ingredients; allow appliance to cool down for 30 minutes before restarting.
Ingredients not mixing properly.	Too little liquid; incorrect accessory; speed too low.	Add more liquid; ensure correct accessory is used; increase speed or use pulse function.
Scale not accurate.	Appliance not on a flat surface; scale needs re-calibration.	Ensure appliance is on a stable, flat surface; press 'Scale' button to tare before weighing.

If the problem persists after attempting these solutions, please contact customer support.

8. Specifications

Feature	Specification
Brand	TERMOMIX
Model Number	KMC 6940
Power	1450 W
Voltage	230 Volts
Mixing Jug Capacity	1.7 Liters (1.5 Liters working capacity)

Feature	Specification
Material	Stainless Steel (jug)
Number of Speeds	2 + Pulse function
Adjustable Temperature	40°C to 120°C
Max Cooking Time	60 minutes
Integrated Scale Capacity	Up to 5 kg
Dimensions (L x W x H)	38.8 x 33.95 x 38.8 cm
Weight	6.54 kg
Care Instructions	Dishwasher-safe parts

9. Warranty and Support

Your TERMOMIX Kiwi KMC 6940 Food Processor comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, spare parts, or warranty claims, please contact your retailer or the TERMOMIX customer service department. Keep your proof of purchase for warranty validation.