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Bennett Read KMX103

Bennett Read KMX103 Virtuoso 20 Kitchen Machine Mixer

USER MANUAL

1. Introduction

Thank you for choosing the Bennett Read KMX103 Virtuoso 20 Kitchen Machine Mixer. This appliance is designed to assist with a wide range of culinary tasks, including kneading, whipping, whisking, beating, creaming, folding, stirring, emulsifying, mashing, combining, mixing, blending, chopping, dicing, mincing, puréeing, slicing, cutting, shredding, and grating. Please read this manual thoroughly before first use to ensure safe and optimal operation.

Important Safety Information

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Do not operate the mixer with a damaged cord or plug.
- This appliance is for household use only.
- Never immerse the motor unit in water or other liquids.



Figure 1: The Bennett Read KMX103 Virtuoso 20 Kitchen Machine Mixer, showcasing its design and primary components.

2. Product Components

The Bennett Read KMX103 Virtuoso 20 Kitchen Machine Mixer comes with several attachments to facilitate various cooking tasks. Familiarize yourself with each component before use.

- **Motor Unit:** The main body containing the motor and control dial.
- **Mixing Bowl:** A 5-litre stainless steel bowl for ingredients.
- **Dough Hook:** For kneading heavy doughs like bread and pizza.
- **Beater:** For mixing batters, cakes, and lighter doughs.
- **Whisk:** For whipping cream, egg whites, and light mixtures.
- **Splashguard:** Prevents ingredients from splashing out of the bowl during mixing.
- **Food Processor Attachment:** For chopping, slicing, shredding, and grating.



Figure 2: The mixer displayed with its full range of attachments, including the food processor.

3. Setup and Assembly

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the mixing bowl, dough hook, beater, whisk, and food processor components in warm, soapy water. Rinse thoroughly and dry. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the mixer on a stable, flat, and dry surface. Ensure there is adequate space around the appliance for ventilation and operation.
4. **Attaching the Mixing Bowl:** Lift the mixer head. Place the stainless steel mixing bowl onto the base, aligning the grooves, and twist clockwise until it locks securely in place.
5. **Attaching an Accessory:** Select the desired attachment (dough hook, beater, or whisk). Insert the attachment into the shaft and twist to lock it into place. Ensure it is firmly secured before lowering the mixer head.
6. **Attaching the Splashguard:** Once the bowl and attachment are in place, slide the splashguard onto the mixer head, ensuring it covers the bowl opening.

4. Operating Instructions

Follow these steps for safe and effective operation of your kitchen machine mixer.

1. **Prepare Ingredients:** Ensure all ingredients are measured and ready before starting the mixer.
2. **Add Ingredients:** With the mixer head lifted or the splashguard removed, add your ingredients to the mixing bowl.
3. **Lower Mixer Head:** Gently lower the mixer head until it locks into position.
4. **Select Speed:** Plug the mixer into a power outlet. Turn the speed control dial to the desired setting. Start at a low speed and gradually increase as needed to prevent splashing and ensure thorough mixing. The mixer

features variable stepless speeds for precise control.



Figure 3: The speed control dial, illustrating the range of settings from minimum to maximum, including the pulse function.

5. **Mixing Action:** The mixer utilizes a planetary mixing action, where the attachment rotates on its own axis while also orbiting around the inside of the bowl, ensuring all ingredients are thoroughly incorporated.



Figure 4: Visual representation of the planetary mixing action, highlighting the orbital movement for efficient ingredient blending.

6. **Stopping Operation:** Turn the speed dial to the '0' position to switch off the mixer. Unplug the appliance from the power outlet.
7. **Removing Ingredients and Attachments:** Lift the mixer head. Remove the attachment by twisting and pulling it downwards. Unlock and remove the mixing bowl.

5. Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your Bennett Read KMX103 mixer.

- **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
- **Mixing Bowl and Attachments:** The stainless steel mixing bowl, dough hook, beater, whisk, and food processor components are dishwasher-safe for convenient cleaning. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- **Storage:** Ensure the mixer is clean and dry before storing. Store in a cool, dry place, away from direct sunlight.

6. Troubleshooting

If you encounter any issues with your mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet fault; mixer head not locked.	Check power connection; test outlet with another appliance; ensure mixer head is fully lowered and locked.
Attachments not fitting correctly.	Incorrect attachment for the shaft; not twisted into place.	Ensure the correct attachment is selected and twisted firmly onto the shaft until it clicks.
Loud noise or vibration during operation.	Mixer head not locked; bowl not secured; excessive load.	Ensure mixer head and bowl are securely locked. Reduce the amount of ingredients if overloaded.

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

7. Specifications

Feature	Specification
Model Name	Virtuoso 20
Model Number	KMX103
Brand	Bennett Read
Wattage	1300 watts
Mixing Bowl Capacity	5 litres
Material	Plastic, Stainless Steel
Item Weight	7.26 Kilograms
Special Feature	Adjustable Speed Control

8. Warranty and Support

Your Bennett Read KMX103 Virtuoso 20 Kitchen Machine Mixer is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical support, spare parts, or warranty claims, please contact Bennett Read customer service. Contact details can typically be found on the manufacturer's official website or on your purchase documentation.

Online Resources: For additional information, recipes, and support, visit the official Bennett Read website.

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