

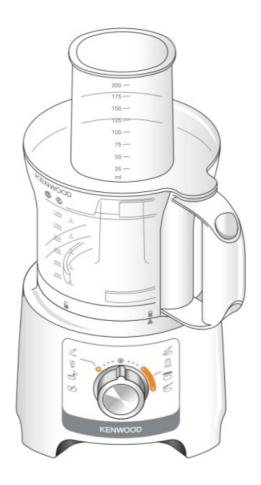
KENWOOD FDP31 Robot Multi Fonctions Instruction Manual

Home » KENWOOD » KENWOOD FDP31 Robot Multi Fonctions Instruction Manual



KENWOOD

Instructions

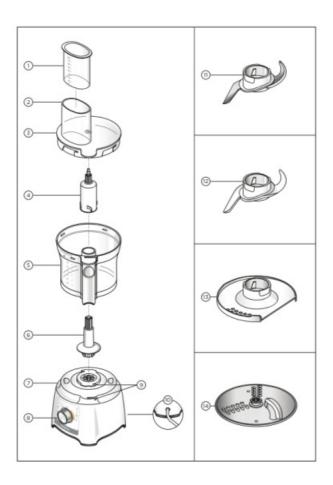


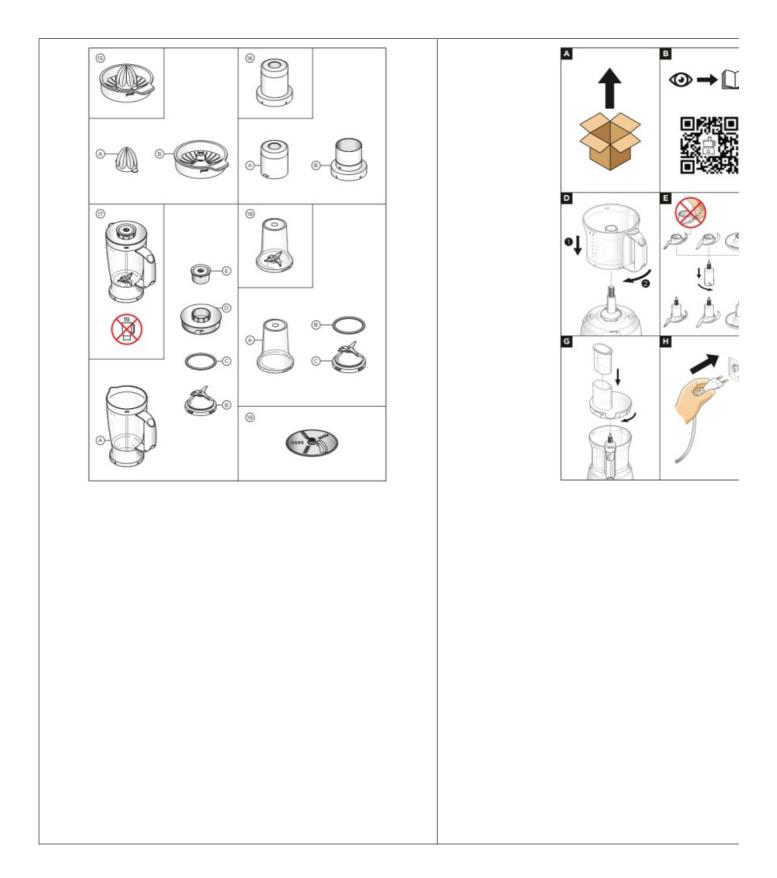
TYPE: FDP31

Contents

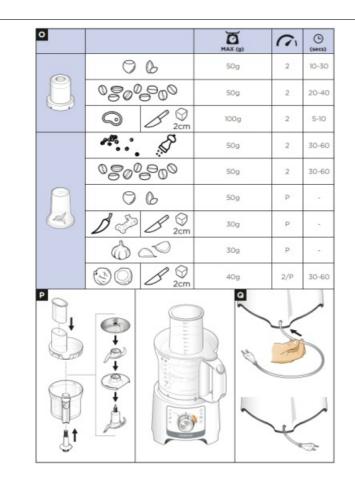
- 1 FDP31 Robot Multi
- **Fonctions**
- 2 Safety
- **3 Troubleshooting Guide**
- 4 Documents / Resources
 - 4.1 References

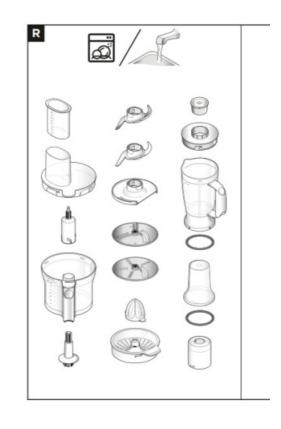
FDP31 Robot Multi Fonctions











Safety

- Read these instructions carefully and retain for future reference.
- Before using for the first time, remove all packaging and any labels, including plastic blade covers. 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 touch the sharp blades. The blades and discs are very sharp, handle with care.
- Always hold by the finger grip at the top, away from the cutting edge, when handling the sharp cutting blades, emptying the bowl and during cleaning.
- DO NOT process hot ingredients.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to sudden steaming.
- Never leave the appliance unattended when it is operating.
- Do not exceed the maximum capacities stated in the recommended usage chart.
- 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	
Blender	60 secs		
Heavy mixtures in the bowl (e.g. Dough)	30 secs	Unplug the appliance and allow to co	
Mini Chopper/Mill	60 secs	or down for 13 minutes	
Grinding Mill	60 secs		

- Do not lift or carry the processor by the handle or the handle may break resulting in injury.
- Always remove the knife blade and tool shaft before pouring contents from the bowl.
- Do not operate the appliance with tools stored in the bowl.
- · Use only one attachment at a time.
- Keep hands and utensils out of the processor bowl and blender goblet whilst connected to the power supply. If food needs to be pushed down use a suitable utensil such as a spatula.
- Always switch off the appliance and disconnect from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Never use your fingers to push food down the feed tube. Always use the pusher supplied.
- · Never fit the blade assembly to the power unit without the goblet or mill jar/lld fitted.
- CAUTION: Before removing the lid from the bowl, blender or mill from the power unit O switch off,
 - O wait until the attachment/blades have completely stopped:
 - O be careful not to unscrew the blender goblet or mini chopper/mill jar from the blade. assembly.
- Do not use the lid to operate the processor, always use the on/off speed control.
- The processor will not operate unless the processor bowl and lid or other separate attachments are fitted correctly into the interlock.
- This appliance will be damaged and may cause injury if the Interlock mechanism is subjected to excessive force.
- · Never use an unauthorised attachment.
- Never use a damaged appliance. Get it checked or repaired: see 'Service and customer care.
- Never let the power unit, cord or plug get wet.
- Do not let excess cord hang over the edge of a table or worktop or touch hot surfaces.
- 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.
- 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.
- Misuse of your processor, blender or mill can result in injury.
- The maximum rating is based on the mini chopper/mill attachment that draws the greatest load. Other attachments may draw less power.

- DO NOT process hot ingredients.
- SCALD RISK: Hot ingredients must be allowed to cool to room temperature before placing in the goblet or before blending.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only operate the blender with the lid in place.
- · Only use the goblet with the blade assembly supplied.
- · Never run the blender empty.
- Smoothie recipes never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.

Mill Attachments

- Never fit the blade assembly to the power unit without the jar/lid fitted.
- Never unscrew the jar/lid while the mill is fitted to your appliance.
- Do not touch the sharp blades Keep the blade assembly away from children.
- Never remove the mill until the blades have completely stopped.
- The appliance will not work if the mill is incorrectly fitted.
- Do not process hot ingredients in the mill allow to cool down to room temperature before processing.

Mini Chopper/Mill

The processing of spices is not recommended as they may damage the plastic parts.

Grinding Mill

• Do not process dried turmeric root as it is too hard and may damage the blades.

Slicing/Grating Discs

- The discs are very sharp; handle with care when fitting, removing and cleaning.
- Always hold by the finger grip away from the cutting edge when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Never use your fingers to push food down the feed tube. Only use the pusher supplied.
- · Before removing the lid, switch off wait until the cutting disc has completely stopped.

Cleaning

- Switch off, wait for the blades to stop and unplug the blender before cleaning.
- Wipe the power unit with a damp cloth, then dry. Ensure that the interlock area is clear of food debris.
- The bowl, lid, pusher and all attachments/tools apart from the blender and mill blade assemblies are suitable for both handwashing and dishwashing.
- The blade assemblies should be brushed clean and rinsed under running water.
- Do not immerse the power unit or blender/mill blade assemblies in water.

Before plugging in

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

- 1. Remove the plastic blade covers from the knife blade. Take care the blades are very sharp. These covers should be discarded as they are to protect the blade during manufacture and transit only.
- 2. Wash the parts see 'Care and cleaning'.

Key

Processor

- 1. Pusher
- 2. Feed tube
- 3. Lid
- 4. Tool shaft
- 5. Bowl
- 6. Detachable drive shaft
- 7. Power unit
- 8. Speed/pulse control
- 9. Safety interlocks
- 10. Cord storage (at back)

Attachments

Not all of the attachments listed below may be included with your food processor. Attachments are dependent upon the model variant. Visit www.kenwoodworld.com for information on how to buy an attachment not included in pack.

Standard Attachments

- 11. Knife blade
- 12. Dough tool
- 13. Emulsifying tool
- 14. 4mm Slicing/grating disc

Optional Attachments

15. Citrus juicer (if supplied)

A Cone

B Sieve

16. Grinding mill (if supplied)

A Mill Lid

B Grinding Mill Blade Assembly

17. Plastic blender (if supplied)

A Goblet

B Blade Assembly

- C Sealing Ring
 D Lid
 E Filler Cap
- 18. Plastic mini chopper/mill (if supplied)

A Jar

B Sealing Ring

C Blade Assembly

19. 2mm Slicing/grating disc

To Use Your Food Processor Refer to Illustrations C – I

IMPORTANT

- Take care when handling sharp blades, always hold by the finger grips.
- Always fit the bowl and attachment onto the processor before adding ingredients.
- Do not use the lid to operate the processor, always use the on/off speed control.
- The processor will not operate if the bowl or lid are not fitted correctly into the interlock. Check that the bowl handle is situated to the front right-hand corner.
- Use the pulse (P) for short bursts. The pulse will operate for as long as the control is held in position.
- · Always switch off and unplug before removing the lid.
- Your processor is not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar.
- When adding almond essence or flavouring to mixtures avoid contact with the plastic as this may result in permanent marking.
- 1. Fit the detachable drive shaft onto the power unit.
- 2. Then fit the bowl by aligning the \blacksquare on the bowl with the \blacksquare on the power unit, turn clockwise until it locks \blacksquare .
- 3. To assemble your tool (knife blade, dough tool and emulsifying tool), using the finger grips place the detachable tool part over the tool shaft and lower into place, turn the attachment anticlockwise to lock into place.
- 4. Fit the assembled tool over the drive shaft.
- 5. Fit the lid ensuring the top of the drive shaft/tool locates into the centre of the lid.
- 6. Plug in, switch on and select a speed. (Refer to the Recommended usage chart **①**).
- 7. Reverse the above procedure to remove the lid, attachments and bowl.

To Use Your Knife Blade

Refer to Illustrations C - I

1. Follow the instructions under 'To Use your Food Processor'.

Hints and Tips

- For coarser textures use the pulse control.
- Cut food such as meat, bread, vegetables into cubes approximately 2cm.

- Biscuits should be broken into pieces and added down the feed tube whilst the appliance is running.
- Take care not to over-process.
- When making pastry use fat straight from the fridge cut into 2cm cubes.
- For best results when processing sticky fruit/ ingredients such as dates, use 'Pulse' first to break down the ingredients and then continue processing on maximum speed.

To Use Your Dough Tool

Refer to Illustrations **C** – **I**Use for yeasted dough mixes.

1. Follow the instructions under 'To Use your Food Processor'.

Hints and Tips

- Do not process for longer than 60 seconds.
- Place the dry ingredients in the bowl and add the liquid down the feed tube whilst the appliance is running. Process until a smooth elastic ball of dough is formed.
- Re-knead by hand only. Re-kneading in the bowl is not recommended as it may cause the processor to become
 unstable.

To Use Your Emulsifying Tool

Refer to Illustrations C - I

1. Follow the instructions under 'To Use your Food Processor'.

Hints and Tips

- Ensure the bowl and tool are clean and free from grease before use.
- Mayonnaise place the egg and seasonings into the bowl and mix for a few seconds. With the machine running, gradually add the oil down the feed tube in a steady stream.

To Use Your Citrus Juicer (if supplied)

Refer to Illustrations J1 - J7

IMPORTANT

The citrus juicer will not operate if the sieve is not locked correctly.

- 1. Fit the drive shaft and bowl onto the power unit ,followed by the tool shaft.
- 2. Fit the sieve into the bowl ensuring the sieve handle is locked into position directly over the bowl handle.
- 3. Place the cone over the drive shaft turning until it drops all the way down.
- 4. Cut the fruit in half. Then switch on and press the fruit onto the cone.

Hints and Tips

- For best results store and juice the fruit at room temperature and hand roll on a worktop before juicing.
- To help with juice extraction move the fruit from side to side when juicing.

• When juicing large quantities, empty the sieve regularly to prevent the build up of pulp and seeds.

To Use Your Grinding Mill (if supplied)

Refer to Illustrations K1 - K5

- 1. Place your ingredients into the blade assembly.
- 2. Fit the lid and turn clockwise to lock.
- 3. Place the mill onto the power unit and turn clockwise to lock.
- 4. Select maximum speed or use the pulse (P).

Hints and Tips

- For optimum performance when processing spices do not process more than 50g at a time.
- Whole spices retain their flavour for a much longer time than ground spices so it is best to grind a small quantity fresh at a time to retain the flavour.
- To release the maximum flavour and essential oils whole spices are best roasted prior to milling.
- Do not process dried turmeric root in the mill as it is too hard and may damage the blades.
- Cut ginger and coconut into small pieces before processing.
- For best results the main bowl is recommended when chopping herbs.

To Use Your Mini Chopper/Mill (if supplied)

Refer to Illustrations L1 - L5

- 1. Put the ingredients into the jar.
- 2. Fit the sealing ring into the blade assembly.
- 3. Turn the blade assembly upside down. Lower it into the jar, blades down.
- 4. Screw the blade assembly onto the jar until finger tight. Refer to the graphics on the underside of the blade assembly as follows:
 - - Unlocked position
 - – Locked position
- 5. Place the mill onto the power unit and turn clockwise to lock in position.
- 6. Select Maximum speed or use the pulse (P).

Hints and Tips

- Baby food/purée allow cooked food to cool down to room temperature before processing in the mill.
- For best results the main bowl is recommended when chopping herbs.

To Use Your Plastic Blender (if supplied)

Refer to Illustrations M1 - M6

IMPORTANT

- · Leaking will occur if the seal is damaged or incorrectly fitted.
- The appliance will not operate if the blender is incorrectly fitted to the interlock.

- 1. Fit the sealing ring into the blade assembly ensuring the seal is located correctly in the grooved area.
- 2. Hold the underside of the blade assembly and insert the blades into the goblet turn anti-clockwise until it is secure. Refer to the graphics on the underside of the blade assembly as follows:
 - – Unlocked position
 - – Locked position
- 3. Put your ingredients into the goblet.
- 4. Fit the lid onto the goblet and turn clockwise until it clicks. Fit the filler cap.
- 5. Place the blender onto the power unit, align the on the blender with the on the power unit and turn clockwise to lock .

Hints and Tips

- When making mayonnaise, put all the ingredients, except the oil, into the blender.
 Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.
- The processing of spices is not recommended as they may damage the plastic parts.
- To blend dry ingredients cut into pieces, remove the filler cap, then with the appliance running, drop the pieces down one by one.

Keep your hand over the opening. For best results empty regularly.

To Use Your Cutting Discs (if supplied)

Refer to Illustrations N1 - N6

IMPORTANT

- Never put your fingers in the feed tube.
- 1. Fit the drive shaft and bowl onto the power unit.
- 2. Holding by the centre grip, place the disc onto the drive shaft with the appropriate side uppermost.
- 3. Fit the lid.
- 4. Put the food in the feed tube.
- 5. Switch on and push down evenly with the pusher.

Hints and Tips

- Use fresh ingredients
- Do not cut food too small. Fill the width of the feed tube fairly full. This prevents the food from slipping sideways during processing.
- When slicing or grating: food placed upright comes out shorter than food placed horizontally.
- There will always be a small amount of waste on the disc or in the bowl after processing.

Attachment Storage

Refer to Illustration P

After use the knife blade, emulsifying tool, dough tool and 4mm slicing/grating disc can be stored together in the bowl.

Do not operate the processor, with more than one tool fitted in the bowl. Use only one attachment at a time.

Cord Storage

Refer to Illustration Q
Insert the cord into the cord storage stuffer box.

Recipe

Prune Marinade 275g Honey (refrigerated) 25g Prunes 50ml Water

- 1. Place all ingredients into the mini chopper/mill.
- 2. Fit the attachment to the power unit.
- 3. Switch to pulse for 5 seconds
- 4. Use as required.

Care and Cleaning

- · Always switch off and unplug before cleaning.
- · Handle the blade and cutting discs with care
 - they are extremely sharp.
- Some foods may discolour the plastic. This is perfectly normal and will not harm the plastic or affect the flavour of your food. Rub with a cloth dipped in vegetable oil to remove the discolouration.

Power Unit

- Wipe with a damp cloth, then dry. Ensure that the interlock area is clear of food debris.
- Do not immerse the power unit in water.
- Store excess cord in the storage area at the back of the power unit.

Cleaning Instructions – Refer to the relevant illustration R.

Service and Customer Care

- If you experience any problems with the operation of your appliance, before requesting assistance refer to the 'Troubleshooting Guide' section in the manual or 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 <u>www.kenwoodworld.com</u> 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.

Troubleshooting Guide

Problem	Cause	Solution
The processor will not operate.	No Power. Bowl not fitted to power unit correctly. Bowl lid not locked on correctly.	Check processor is plugged in. Check bowl is located correctly and the handle is situated towards the right front hand corner. Check that the lid interlock is located correctly nto the handle area. The processor will not work If the bowl and lid are fitted In correctly. If none of the above check the fuse/circuit breaker in your home.
	Detachable drive shaft not fitte d to power unit.	Fit the detachable drive shaft onto the power unit before fitting the bowl. The bowl tools and attachments will not operate unless the drive shaft is fitted.
Blender or mill will not operate	Blender or mill not locked on c orrectly. Blender or mill not assembled correctly.	Blender or mill will not operate if fitted incorrectly to the in terlock. Check blade assembly is fully tightened into the goblet/jar
Processor stops d uring processing	Processor overloaded/ maximu m capacities exceeded. Lid unlocked.	Check maximum capacities stated in the recommended u sage chart. Check lid is locked correctly.
Blender or multi m ill leaking from bla de assembly base .	Seal missing Seal incorrectly fitted Seal dam aged.	Check seal is fitted correctly and not damaged. To obtain a replacement seal see 'Service and customer care.
Unit unstable/heavy vi brations and move ment.	Sticky fruit/ingredients such as dates being processed. Speed selected too low.	For best results use Pulse first to break down the ingredie nts and then continue processing on maximum speed.
Poor performance of tools/attachmen ts	Refer to hints in relevant 'using the attachment' section. Check attachments are assembled correctly.	

KENWOOD

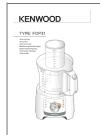
Kenwood Ltd New Lane Havant Hampshire PO9 2NH

kenwoodworld.com

© Copyright 2024 Kenwood Limited. All rights reserved



Documents / Resources



KENWOOD FDP31 Robot Multi Fonctions [pdf] Instruction Manual FDP31020GY, FDP31, FDP31 Robot Multi Fonctions, FDP31, Robot Multi Fonctions, Multi Fonctions, Fonctions

References

- **Kenwood AU | Home page**
- User Manual

Manuals+, Privacy Policy

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.