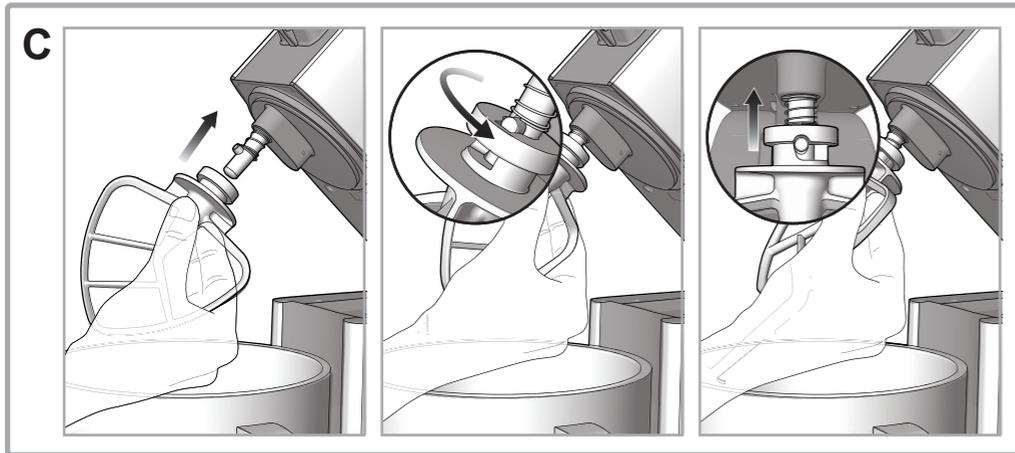
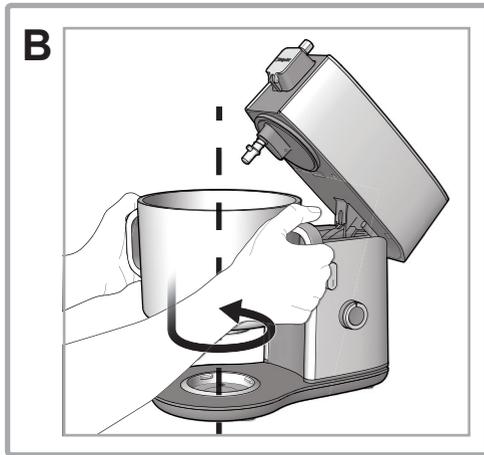
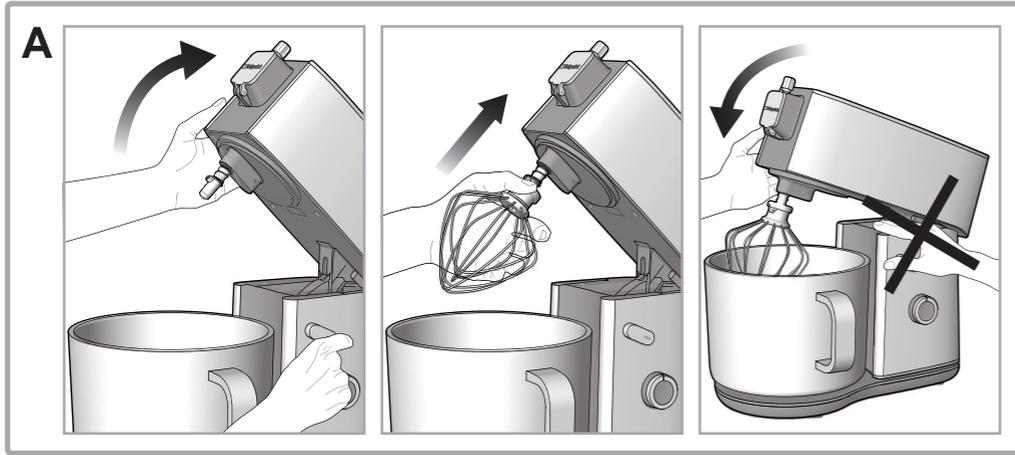


KM 040 AX0 UK



PARTS AND FEATURES

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Machine body 1.1. Bowl locking plate 1.2. Air vents 2. Motor head 2.1. Connection shaft 3. Knob 4. Releasing lever 5. Bowl | <ol style="list-style-type: none"> 6. Splash-guard cover 7. Utensils 7.1. Wire whisk 7.2. Dough hook 7.3. Flat beater 8. Attachment connection 8.1. Connection lid 8.2. Clamp screw |
|--|---|

The machine was designed to be able to use further sets of attachments (e.g. chopper, slicer, meat mincer, pasta set), which are available at the same shops and authorised facilities.

INTRODUCTION

Thank you for purchasing our product. In doing so you have opted for an efficient high-performance appliance. If the instructions on the correct use of this appliance are not followed, the manufacturer will not be responsible for any resulting damage.

The operating instructions may refer to different models. Any difference is clearly identified.

IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following.

- playing with the appliance.
- Do not allow persons with restricted physical, sensory, perceptive or mental abilities, or with lack of experience and knowledge to operate the appliance unless they are supervised or have been instructed in the use of the appliance by somebody who is responsible for their safety.
- If the power supply is interrupted, the appliance will switch off. When the power is restored, turn the knob to OFF before starting it again.
- Switch the unit off and unplug it from the outlet when not in use, before putting on / taking off parts and before cleaning. To disconnect it, switch it off, get hold of the plug and remove it from the wall outlet - do not pull the cord.
- Do not operate any appliance with a damaged cord / plug or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to an authorised service facility for examination, repair, or electrical / mechanical adjustment.
- To prevent injury, repairs such as replacing a damaged cord should only be carried out by our customer service.
- For optimum motor operation make sure the air vents in the back are surrounded by ample space.
- The use of attachments not recommended / sold by the appliance manufacturer may cause fire, electric shock, or injury.

- Remove the bowl and any utensils from the appliance before washing them.
- Do not use the appliance outdoors.
- Do not let the cord hang over the edge of a table or hot surface.
- Keep hands and utensils away from moving utensils to prevent the possibility of severe personal injury or damage to the machine.
- Do not operate this appliance in the presence of explosive and/or flammable fumes.
- This appliance is intended for household use only, not for commercial or industrial use. Use for anything other than the intended purpose will void the warranty.
- To reduce the risk of electric shock, never reach inside the body of the machine: there are no user serviceable parts inside. Repairs should be carried out by authorised personnel only.

BEFORE FIRST USE

1. Remove all promotional packaging materials, labels and stickers from the bowls, machine body or attachments.
2. Before the first use, wash the flat beater, dough hook and steel bowl using warm water and detergent. Rinse and dry thoroughly.

 **Handwash the wire whisk.**

3. Clean the outside of the machine with a soft damp cloth, then wipe it dry.
4. Place the machine on a dry steady flat surface such as a counter or table. Keep it away from the edge of the work surface.

 **Do not use abrasive detergents or wire wool to clean the machine.**

 **Do not immerse the body of the machine in water or any other liquid.**

USING THE APPLIANCE

Locking and releasing the motor head (A)

To insert and remove any utensils and bowls, you will need to lift the motor head first. Perform the following operations:

1. Rotate the releasing lever anticlockwise
2. Use your other hand to gently lift the motor head until it stops
3. Let go of the releasing lever and rotate it clockwise towards its starting position.

Having inserted the utensils, lower the motor head again. Perform the following operations:

1. Rotate the releasing lever anticlockwise
2. Use your other hand to gently rotate the motor head downwards until it stops
3. Let go of the releasing lever and rotate it clockwise towards its starting position.

 **Never let go of either the motor head or lever until the operation is complete - both in the lifting and lowering steps.**

 **In the motor-head locking and releasing steps, make sure your fingers do not get close to the articulated joint to avoid injuries.**

 **Never switch on the appliance with inserted utensils unless the bowl is properly in place.**

Fitting and removing the bowl (B)

Fit the bowl through the following operations:

1. Make sure the appliance is off.
2. Unplug it.
3. Release and lift the motor head.
4. Place the bowl on the locking plate.
5. Slightly rotate the bowl clockwise until it locks in place completely.

To remove it:

1. Make sure the appliance is off.
2. Unplug it.
3. Release and lift the motor head.
4. Rotate the bowl anticlockwise until it is released.

Assembling and disassembling the utensils (C)

Assembling:

1. Make sure the appliance is off.
2. Unplug it.
3. Release and lift the motor head.

- Fit the utensil to the connection shaft.
- Rotate it anticlockwise until the pin on the shaft gets into the relevant seat on the utensil.
- Push upwards all the way by compressing the spring on the shaft and keep rotating the utensil until it stops.

Disassembling:

- Make sure the appliance is off.
- Unplug it.
- Release and lift the motor head.
- Slightly push the utensil upwards and rotate it clockwise until it stops.
- Pull the utensil downwards to remove it.

	<p>Normal to hard mixtures:</p> <ul style="list-style-type: none"> Biscuits Pastry Cakes Meat balls Stuffing Mashed potatoes Icing
	<p>Soft mixtures that need to incorporate air:</p> <ul style="list-style-type: none"> Eggs Egg whites Mayonnaise Sponge cake Whipped cream
	<ul style="list-style-type: none"> Bread Pizza Pasta Focaccia

Speed control

- Rotate the knob clockwise to start mixing.

 **Always start the machine at the lowest possible speed to prevent the ingredients from splashing out of the bowl.**

- When the ingredients begin to mix, turn the

knob clockwise until you reach the desired speed.

- When the preparation is complete, turn the knob to OFF and unplug the machine for safety reasons.

 **To avoid spoiling the mixture, we recommend operating the machine for a short time and frequently checking the consistency of the preparation.**

 **Should you need to scrape away any residual mixture from the inside surface of the bowl using a utensil, turn the knob to OFF and unplug the appliance first.**

Guide on the use of different speeds

Speed	Operation	Description
1	Blending	To slowly blend the ingredients at the beginning of all preparations
2-3	Mixing	To mix hard dough for pizza, bread, focaccia. To mix mashed potatoes or other vegetables, or shortening with flour to make cakes.
4-5	Stirring	To make rather thick batters, biscuits, pastry
Beating	Beating	For medium-speed beating. To complete the preparation of cakes, doughnuts and other soft batters.
8-9	High-speed beating	To beat egg whites, creams and icing.
9-10	Whipping	To whip cream, egg whites and small quantities of cream/ custard

 **The operation of the machine may slow down as the mixture gets harder. This is normal.**

Operating light

Whenever the machine is operating, the bowl is illuminated by a light located below the motor

head.

After the machine has been switched off, the light will stay on for 3 minutes.

If the knob is already set to an operating speed before the machine is powered, the light will start flashing as soon as the machine is powered, but the motor will not start. First turn the knob to OFF and then set the speed.

Tips and operating techniques

 We recommend using the lid to add the ingredients through the special spout, thus avoiding any splashes from liquid mixtures.

- To determine the ideal duration of each preparation, monitor the mixture and keep mixing only until it looks just like in your recipe.
- We recommend adding the ingredients as close as possible to the bowl side and not directly into the moving utensil. Always use the inlet on the splash-guard spout
- Solid ingredients such as walnuts, raisins or candied fruit are usually added during the last seconds of mixing at speed 1.
- The mixture should be thick enough to prevent such ingredients from sinking to the bottom of the saucepan while you are cooking.
- Mixtures comprising large quantities of liquid ingredients should be blended at low speeds to avoid splashes. Increase the speed only after the mixture has thickened.

CLEANING AND MAINTENANCE

 **Danger of injuries: disconnect the appliance before you touch the whisks/beaters or other attachments. Failure to follow this instruction may result in fractures, cuts or bruises.**

- Clean the outside of the machine with a soft damp cloth.
- Remove any utensils before cleaning the machine.
- Wash the flat beater, dough hook and steel bowl using warm water and detergent. Rinse

and dry thoroughly.

 **Handwash the wire whisk.**

- Utensils and bowls should be washed as soon as possible after use to prevent any food from drying up on the surface.

 **Do not use abrasive detergents or wire wool to clean the machine.**

RECIPE BOOK

FOCACCIA AND PIZZA

PIZZA

For 1 homemade pizza: 500g all-purpose flour, 12g yeast, 2 spoons oil, 1 teaspoon salt, 1 dl warm water, 1 pinch sugar.

Warm the baker's yeast in 1 dl warm water; add 1 pinch sugar and leave to rest for 10 minutes. Remember: never bring the salt into direct contact with the yeast as this delays the rising process, whereas sugar facilitates it. Pour the flour into the mixer and dust with 1 teaspoon salt, the yeast and 2 spoons oil. Mix with the hook, adding approximately 1.5 dl water a little at a time, until obtaining a soft, smooth, elastic dough. Gather into a ball in a floured bowl and make a cross on the surface. Cover with a cloth and leave to rise in a warm place for approximately 90 minutes. It is ready when the volume has doubled. After this first rising, take the dough and deflate it, always working it in the bowl. Then roll it out and place it on a tray greased with a little oil. Spread out fully using your fingers and leave to rise once again for another hour. After it has risen for the second time, you are ready to make the pizza.

DESSERT

APPLE CRUMBLE

Time: 40 minutes + rest

Ingredients for 4 people: 6 apples, 180g flour, 100g cane sugar, 1 untreated lemon, dried cinnamon, 150g butter, salt.

Put all ingredients and tools to be used in the refrigerator for at least two hours. Place the sieved flour with a pinch of salt into the mixer bowl and position the flat whisk. Place 100g cubed butter in the centre. Add a teaspoon of grated zest of lemon and blend the mixture quickly until large "crumbs" have formed. Transfer the "crumbs" onto a tray and return to the refrigerator to rest for 30 minutes. Take the juice of the ½ lemon. Peel the apples and cut in half; remove the core and dice. Spread them out in a buttered oven dish. Cover with the juice of the lemon, half the sugar, cinnamon to taste and a few dabs of butter. Cover with the "crumbs", dust with the remaining sugar and cook in the oven at 200° for 30 minutes, or until it is golden and crispy.

SWEET CREAMS

CHOCOLATE CHANTILLY CREAM

150g dark chocolate, 40g sugar, egg liqueur, 3dl very cold fresh cream.

For the chocolate Chantilly cream. Put all ingredients and tools to be used in the refrigerator for at least two hours. Place the cream in the mixer bowl and use the wire whisk to start whisking it. When it starts to solidify, add the sugar, 1 small glass of liqueur and the chocolate, roughly diced using a knife. Continue to whisk until the cream is firm.

BASIC MIXTURES

EGG PASTA

400g flour, 4 eggs.

Pour the flour into the mixer bowl and assemble the hook. Shell the eggs and pour them onto the flour, activating the mixer at moderate speed. Mix for a few minutes. Form a ball, cover with plastic film and leave to rest for 30 minutes at room temperature. Cut into 8 portions, flatten with your hands and, one-by-one, run them through the pasta sheet roller (optional accessory).

HOMEMADE BREAD

For 1 loaf: 500g flour (pastry flour or any other type, wholemeal or white), 20g baker's yeast, 10g salt, a pinch of sugar, water.

Warm the yeast in a little warm water in the mixer bowl and then mix with 2 spoons flour and 1 pinch sugar. Cover and leave to rise in a warm place for 20 minutes. Add the sieved flour and mix with the risen dough, 10g salt and the water necessary to obtain a soft, elastic dough. Place the dough into a floured bowl, cut a cross on the surface and dust with flour. Cover the bowl with a cloth and leave to rise until it has doubled in volume. Quickly knead the dough, giving it the desired shape.

GUARANTEE

12 months Parts and Labour Guarantee

This certificate of guarantee represents the guarantee ("Guarantee" hereinafter) offered by Indesit Company UK Limited with registered office at Peterborough PE2 9JB in relation to products purchased in the United Kingdom and Indesit Ireland Limited with registered office in Dublin 9, Ireland for products purchased in the Republic of Ireland. This Guarantee does not affect your statutory rights.

Your product has the benefit of our manufacturer's Guarantee, which covers the product for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your product is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the product at no cost to you.

This Guarantee is subject to the following conditions:

- Documentary proof of original purchase date is provided.
- Cosmetic damage must be reported within 14 days from the date of purchase.
- The product has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The product is used only on the electricity supply printed on the rating plate.
- The product has been used for normal domestic purposes only.
- The product has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any product that is replaced become our property.
- The product is used in the United Kingdom or Republic of Ireland.

The Guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.

- Accidental damage, this includes but is not limited to, damage which occurs as a result of an external action.
- Replacement of any consumable item or accessory. These include but are not limited to: plugs, cables, light bulbs, hoses, brushes, covers and filters.
- Replacement of any removable parts made of glass or plastic.

After Sales Service

No one is better placed to care for your Hotpoint product during the course of its working life than us – the manufacturer.

Essential Contact Information Advice Line

We have a dedicated team who can provide free advice and assistance with your product if you experience any technical difficulties. Simply call our Hotpoint Service Hotline on 08448 240 055 (**Republic of Ireland 0818 904 041**) for telephone assistance.

Please note:

Our advisors will require the following information:

Model number:

Serial number:

Consumables and Accessories

We supply a full range of consumables and accessories to keep your product functioning efficiently throughout its life.

UK: 08448 225 225

Republic of Ireland: 0818 313 413

www.hotpoint.co.uk

Recycling and Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wa-

stage.

Please dispose of packaging and old products carefully.

Register your new product and get a second year FREE!

We want to give you additional benefits of ownership of your product and offer you an additional free 1 year guarantee when you register your product with Hotpoint within 28 days of purchase. If you do not register your product with Hotpoint within 28 days, your product is guaranteed for 1 year only.

To activate your 2 year guarantee register with us online at www.hotpoint.co.uk. Please note that the 2 year guarantee is only available in UK and Ireland and is subject to the same conditions as the 1 year Guarantee. Please refer to the certificate of guarantee for more information.

DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream.



Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.