

KAMBROOK

THE SMARTER CHOICE



850W
Food Processor

KFP95

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au

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IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook 850W Food Processor

- Carefully read all instructions before operating the Kambrook 850W Food Processor for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the food processor for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the food processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the food processor on a sink drain board.
- Do not place the food processor on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the food processor and attachments with care – remember the blades and discs are razor-sharp and should be kept out of the reach of children.
- Use the blade protector when storing the processing blade.
- Always ensure the food processor is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the Speed Selection dial is in the 'OFF' position and the food processor is switched off at the power outlet and the power cord is unplugged before attaching the processing blade, discs or processing lid.
- Always secure the processing bowl onto the motor base before attaching the processing blade or discs.
- Ensure the processor lid is securely locked in place before operating.
- Do not remove the processing bowl from the motor base whilst in operation.
- Do not push food into the food chute with your fingers or other utensils. Always use the food pusher provided.

- Keep fingers, hands, knives and other utensils away from moving blades and discs.
- Do not place hands or fingers into the processing bowl of the food processor unless the motor, processing blade and discs have come to a complete stop. Ensure the Speed Selection dial is in the 'OFF' position and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the food processor bowl.
- Ensure the motor and blades or discs have completely stopped before disassembling. Ensure the Speed Selection Dial is in the 'OFF' position and the appliance is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- Do not use attachments other than those provided with the food processor.
- Do not attempt to operate the food processor by any method other than those described in this booklet.
- Care should be taken when removing the food from the processing bowl by ensuring the motor and the processing blade or disc, have completely stopped before disassembling. Ensure the Speed Selector Dial is turned to the 'OFF' position, the appliance is switched off at the power outlet and unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the processing blade or disc holder carefully removed before attempting to remove the processed food.
- Do not blend a dry, thick or heavy mixture for more than 60 seconds without turning the food processor off and stirring the ingredients before continuing to blend.
- If the food processor is operated continuously for too long, it should be allowed to rest for 25-30 minutes before recommencing.
- Do not process hot or boiling liquids – allow liquids to cool before placing into the processing bowl.
- Do not move the food processor whilst in operation.
- Do not leave the food processor unattended when in use.
- Do not place any part of the food processor in the dishwasher or microwave oven.
- Do not process thin fluids such as water, milk, stock, juice, etc., above 500ml level in the processing bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Do not place anything on top of the food processor when the lid is on, when in use and when stored.
- Keep the food processor clean. Follow the Maintaining Your Food Processor instructions provided in this book.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or motor base in water or any other liquid.
- This appliance is not intended for use by persons (including children) 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 that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Using Your Kambrook 850W Food Processor

Before First Use

Before first use remove and safely discard any promotional labels and wash the food processor bowl and all blades in warm, soapy water. Dry thoroughly.



CAUTION: Blades must be handled carefully as they are sharp!

Place the motor base on a level, flat surface.

Your 850W Food Processor



1. Speed Selection Dial – a choice of 3 speeds plus pulse for complete processing/ blending control
 2. Motor base - 850 watts of processing power
 3. Processor bowl - extra large 1.5 litre capacity for grating/slicing vegetables, processing foods, mixing doughs etc.
 4. Processor drive shaft
 5. Food pusher with removable inner 80ml Measuring Cup – fits into the food chute for safe adding of foods onto the blades and prevents splashing when using the processing blade
 6. Processing lid and feed chute – (Processor lid must be fitted correctly or the processor will NOT operate)
 7. Disc holder – processing discs simply lock into place
 8. Stainless steel fine grating disc – for grating chocolate and hard cheeses such as Parmesan
 9. Stainless steel chipping disc – for french fries. Also handy for stir fried vegetables
 10. Stainless steel thick slicing disc – for slicing vegetables, chicken, meat and salami
 11. Stainless steel coarse grating disc – for grating firm cheeses, fruit and vegetables
 12. Stainless steel thin slicing disc – for slicing vegetables and fruits
 13. Stainless steel fine grating disc – for grating chocolate and hard cheeses such as Parmesan
 14. Processing blade protective cover – for storage when blade is not in use.
 15. Non-skid suction feet – for stability
 16. Spatula
 17. Stainless steel processing blade – use for all chopping, mixing and processing tasks
 18. Mixing blade – use for making dough for pastry or bread
 19. Unique storage holder – conveniently and safely stores attachments on top of lid
- Not Shown**
- Automatic safety cut out – prevents the 850W Food Processor from operating unless the processor bowl and lid, are correctly engaged on the motor base
 - Cord storage



CAUTION: Blades must be handled carefully as they are sharp!

Assembly and Operation of Your 850W Food Processor




Your 850W Food Processor features 2 safety locking devices.

NOTE: The food processor will not work unless all of the below are in place:

1. The processor bowl is correctly LOCKED into position.
2. The processor lid is correctly LOCKED into position.

NOTE: Always ensure that the Food Processor is disconnected from the power outlet and the Speed selection Dial is turned to the 'OFF' position before assembling or disassembling the Food Processor.

Correct Placement of the Processor Bowl

Place the empty bowl onto the base, with the handle on your right align the arrow  on the processor bowl handle with the align arrow  on the motor base. Turn the bowl clockwise until the arrow on the processor bowl handle is aligned with the 'lock' indicator arrow  on the motor base.



WARNING: All blades must be handled carefully as they are sharp!

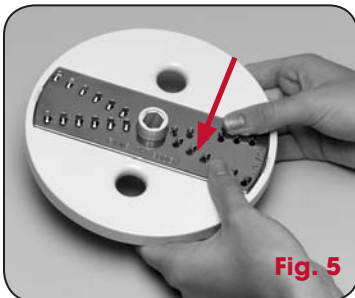
Using the Processing/ Mixing Blade

- a. Select either the processing or plastic mixing blade.
- b. Place the processing/mixing blade over the drive shaft and push down.

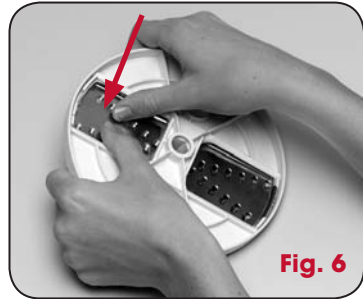


Using the Slicing/Grating Discs

- a. Select the desired slicing/grating disc and assemble into the disc holder. (See Fig. 4). To fit the stainless steel disc onto disc holder, fit left side of disc (when writing is towards you), with locating tab into holder, then push right side down firmly until it locks into place. (See Fig. 5). Fit the end without the push up marking in first. Then push the “push up” side down firmly until it locks into place.



- b. To remove disc, hold disc away and place thumbs underneath disc at top of disc marked “push up” and push out. (See Fig. 6). The disc may be tight for the first few times.



WARNING: All blades must be handled carefully as they are sharp!

Correct Placement of the Processor Lid

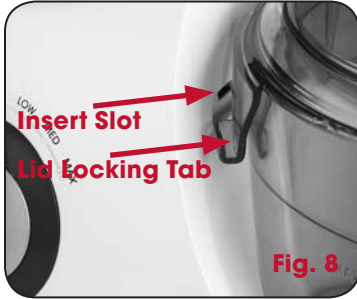


Place the lid on top of the bowl, align the indicator line on the lid with the circle ● on the bowl.

Turn the lid clockwise - moving the 'lid locking tab' into the slot near the top of the motor unit (See Fig. 7) - until the indicator line on the lid is aligned with the circle ● on the top of the bowl. A “click” sound will be heard, to indicate it is correctly fitted.

Assembly and Operation of Your 850W Food Processor continued

NOTE: The 850W Food Processor will not operate unless the processing bowl and lid are correctly locked into position.



Ensure the Speed Selection Dial is in the 'OFF' position. (See Fig. 9).

Insert power plug into a 230V or 240V power outlet and turn the power on.

The processor is now ready to use.

To begin processing/slicing/grating turn the speed selection dial from the 'OFF' position to either the LOW, MED or MAX speed, depending on your requirements. The speed can be changed at any time during the process.

For short bursts of power, whilst processing, use the PULSE setting.

For slicing and grating – ensure that the food items you want to slice or grate are of a suitable size to be fed through the food chute.

Place the food inside the chute and push down with the 'food pusher'.

NOTE: Never push down any foods with your hands and do not put your hands down the food chute at any time during processing.

For using the processing blade – with the ingredients inside the processor bowl, start the unit on LOW speed moving to MAX if necessary. Before commencing ensure that the 'food pusher' is in place to avoid splashing from the food chute. Ingredients can be added through the food chute whilst processing.

If ingredients stick to the sides of the processor bowl during processing, turn the Speed Selection Dial to the 'OFF' position, switch off at the power outlet, remove lid and then push the food back onto the blades using the plastic spatula to scrape down the sides of the bowl. Then recommence processing.

NOTE: Do not over fill the processor bowl past the MAX line for solids and past the 750ml mark for liquids.

When processing is complete, turn to the 'OFF' position. Wait until the blades have stopped rotating before removing the lid, blades or processor bowl.

Maintaining and Cleaning Your Kambrook 850W Food Processor

Always switch the food processor to 'OFF', then turn the power off at the power outlet and then unplug before disassembling any parts.

Wash the processor bowl, blades and food pusher in warm soapy water after each use. Rinse thoroughly and dry.

Do not soak steel parts.

The processing blade and slicing/ grating discs are extremely sharp! Use caution when handling and storing these parts. Always store the processing blade with the protective cover provided.

Store the food processor with the processing blade in the bowl and the lid and the food pusher in position, but DO NOT lock as this places unnecessary strain on the operating switch.

Never use an abrasive cleaner. Do not place any parts in the dishwasher.

Wipe the motor base with a soft, damp cloth.

DO NOT immerse the motor base, power plug or cord in water or any other liquid.

Blade Operating Guide

The Stainless Steel Processing Blade

The cutting edge of this blade is extremely sharp, it should only ever be held by the central plastic spindle.

ALWAYS store the blade with the protective cover provided.

Chopping	Use Processing Blade
Ingredients	Procedure
Onions, Vegetables, Fruits and Cooked Meats	Cut ingredients into approximately 2.5cm cubes. Place in processing bowl, up to 750g at a time. Process, using the PULSE switch until the ingredients are chopped as desired. Remove lid and scrape the sides down with the spatula between pulses to ensure more even chopping.
Raw Meats (Boneless)	Trim the meat of fat and gristle, remove any bones. Cut into 2.5cm cubes. Process up to 750g at a time on MED or MAX speed, scraping down the sides of the bowl, until the meat is coarse or fine as desired.
Herbs	Make sure the herbs are as dry as possible. Place in the processing bowl and process on MED or MAX speed, until finely chopped. Scrape down the sides of the bowl at least once during processing. Up to 4 cups of firmly packed herbs can be processed at a time.
Breadcrumbs or Biscuit	Quarter the slices of bread and break up the biscuits. Place them in the processing bowl and process using MED speed. Process up to 1½ loaves of bread, crusts removed, or 1 loaf with crusts, at a time. Use stale bread for dry breadcrumbs.
Nuts (Shells Removed)	Place up to 2 cups of nuts in the processing bowl at a time and process using the PULSE switch. If chopped too finely the nuts will become oily and eventually form a butter. Processing smaller quantities at one time will ensure even chopping.
Hard Cheeses	To process hard cheese such as Parmesan, first cut the cheese into 2cm cubes. Turn speed to LOW, and drop cubes of cheese down the feed tube, processing 200g at a time.
Hard Boiled Eggs	Shell and halve the eggs before placing in the processing bowl. Process using the PULSE switch.

NOTE: When mixing liquids with the processing blade, do not fill above the bowls 750ml fill line. Do not use the MAX speed as liquids will spill over the bowl.

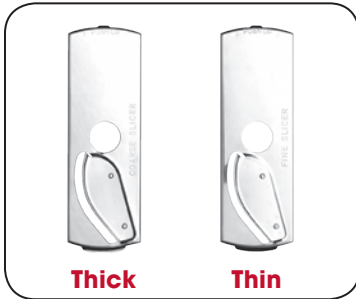
Pureeing	Use Processing Blade
Ingredients	Procedure
Cooked Soups, Sauces (1 Litre or less)	Place up to 4 cups of mixture in the processing bowl and process on MED or MAX speed, until desired consistency is reached.
Dips, Spreads	Place ingredients in the processing bowl and process on MED or MAX speed. If some ingredients are to remain in pieces, add them last and mix in using the PULSE switch.
Cooked Vegetables, Fruit	These may first be cooked in a saucepan. Process on MAX speed until desired consistency is reached.

The Mixing Blade

Mixing	Use Mixing Blade
Ingredients	Procedure
Packet Cakes	Place all the ingredients in the processing bowl. Process for 5 seconds using MAX speed, remove lid and scrape down the sides of the bowl. Process for another 5-10 seconds.
Batter, Pikelets, Crepes and Pancakes	Place all ingredients in the processing bowl and process on MED or MAX speed until combined, scrape sides of the bowl down once during processing. Do not fill above the 750ml fill line.
Quick Mix Cakes	These are usually a melt and mix method. Add ingredients in the order specified in the recipe. Be careful not to over mix.
Short Crust Pastry and Scones	Place the flour and butter in the processing bowl and process using MED speed until butter is rubbed in. With the motor running pour the liquid down the feed tube and process until mixture forms a ball, approximately 30 seconds. Do not mix more than 2 cups of flour at a time.
Biscuits and Champagne Pastry	Place butter, sugar and egg yolks in the processing bowl and process on MED or MAX speed until just combined. Remove lid, add the flour and mix until just combined using the PULSE switch. Do not mix more than 4 cups of flour at a time.
Yeast Doughs	Add ingredients in the order listed in the recipe. Add liquids through the feed tube with the motor running.

The Stainless Steel Slicing Discs

For a wider choice of slicing options, we have included a thick and thin slicing disc.



For all foods, pack food into the feed tube firmly to ensure even results. Although firm pressure on the food pusher is recommended for some foods, do not press hard as the disc may jam.

Always use the food pusher when using the slicing disc. Use speed MED or MAX for best results.

NOTE: Either the thick or thin slicing disc can be used for the ingredients listed on next page.

Slicing	Use Slicing Blade
Ingredients	Procedure
Onions	Peel the onions and halve if too large to fit into the feed tube. Place the onions in the feed tube, cut edge down. Process, exerting firm pressure on the food pusher.
Carrots, Zucchini, Eggplant and Bananas	Prepare the foods in the usual way. For rings arrange foods vertically in the feed tube, cutting them so they are even in height. For slices arrange foods horizontally in the feed tube. Process by exerting firm pressure on the food pusher.
Capsicums	Remove the core and seeds. Halve the capsicums if necessary and arrange them vertically in the feed tube. Process using firm pressure on the food pusher.
Mushrooms	Wipe the mushrooms and pack in the feed tube on their sides. Process using firm pressure on the feed pusher.
Apples and Peaches	Peel if desired, remove the stone and quarter the fruit. Lie the quarters on their sides in the feed tube and process using firm pressure of the food pusher.
Beans	Prepare the beans. Cut into lengths and pack horizontally into the feed tube. Process using firm pressure on the food pusher.
Cheese	Cut the cheese into pieces large enough to just fit the feed tube. Process using light pressure on the feed tube to prevent cheese crumbling.
Cabbage	Cut cabbage into wedges to fit feed tube and process using firm pressure.
Lettuce	Separate the leaves of the lettuce and wash and dry. Roll the leaves firmly and pack into the feed tube. Process using firm pressure.
Raw Meat, Fish and Chicken	Trim meat of fat and gristle and cut to fit snugly in the feed tube. Freeze until partly frozen. Process using firm pressure.
Cooked Meats, Cabanossi and Salami	Pack the feed tube snugly placing meat in the feed tube vertically. Process using firm pressure. For more even slicing remove sausage skins first.
Cucumbers	Trim the ends of the cucumber and cut into lengths to fit the tube vertically. If the cucumber is too wide, scoring it length wise with a fork will make it more pliable.
Potatoes	Peel the potatoes and cut into pieces if necessary to fit the feed tube. Process using firm pressure.

Blade Operating Guide continued

The Stainless Steel Coarse Grating Disc

For a wider choice of grating options we have included a coarse grating disc as well as a fine grating disc.

For all foods, pack the tube firmly to ensure even results. Although firm pressure on the food pusher is recommended for some foods, do not press hard as the disc may jam.

ALWAYS use the food pusher when using the grating discs'.

Ingredients	Procedure
Onions and Potatoes	Pack into the feed tube and process using firm pressure. Peel and cut into pieces if necessary to fit the feed tube.
Carrots, Zucchini and Cucumber	Prepare the vegetables and pack into the feed tube. Packing vertically will give shorter shreds than packing horizontally. Process using firm pressure.
Cheese	Cut the cheese to fit the feed tube snugly. Process using a light pressure on the food pusher to prevent the cheese crumbling.

The Stainless Steel Fine Grating Disc

Use MED speed for best results.

ALWAYS use the food pusher when using grating discs.

Ingredients	Procedure
Chocolate	Break chocolate into pieces to fit the feed tube and process using firm pressure.
Parmesan Cheese	Peel the onions and chop into halves. Place onions in the feed tube, cut edge down. Process using firm pressure.
Garlic and Ginger	Peel and place minimum 250g into the feed tube and process using firm pressure. Note: If small quantities are used, they may block the holes in the grating disc. To help wash the ingredients through, pour ¼ cup olive oil (for garlic) or ¼ cup sherry (for ginger) down feed tube. Excess amount can be stored for later use.

The Stainless Steel Chipping Disc

The chipping disc makes french fries from potatoes and also pumpkin or kumera (sweet potato) for something a bit different!

ALWAYS use the food pusher when using the chipping disc!

Ingredients	Procedure
Potatoes, Kumera and Pumpkin	Prepare the vegetables, pack into the feed tube and process using firm pressure.

Recipes

Avocado Cream Dip

Uses : Nacho's, Mezze Plate

- 1 ripe avocado, peeled and chopped
- 4 shallots, sliced
- 1½ tablespoons lemon juice
- 1½ teaspoon salt
- 1½ teaspoons Worcestershire sauce
- ¼ cup sour cream
- 125g cream cheese

1. Use the processing blade on MED or MAX speed.
2. Place all ingredients into the processing bowl and process on MED or MAX speed until mixture is pureed and shallots are finely chopped.
3. Serve with corn chips or vegetable strips (vegetable strips can be made using the chopping blade).

Hommos

Serves 6

Uses: Dip, sauce, spread, thickener

- 2 cups chick peas, canned or precooked
- 2 cloves garlic, peeled
- 2 tablespoons plain yogurt
- 1 teaspoon paprika
- 1 teaspoon tahini
- 1 tablespoon olive oil

1. Use the processing blade on MAX speed.
2. Place all ingredients in the processing bowl and process until smooth.

Panfried Lamb with Sun-Dried Tomatoes

Serves 6

6 lamb leg steaks
1 tablespoon olive oil
2 cloves garlic, crushed

Sun-Dried Tomato Sauce

Uses: soup base, base of salad dressing, pasta, sauce for beef, pork, lamb and chicken

$\frac{2}{3}$ cup drained sun-dried tomatoes, chopped
 $\frac{1}{3}$ cup pitted black olives
2 cloves garlic, crushed
 $1\frac{1}{2}$ tablespoons olive oil
2 teaspoons fresh oregano, chopped

1. Heat oil in a heavy based frypan, add lamb and garlic.
2. Cook lamb for 2-3 minutes each side.
3. Serve with sun-dried tomato sauce.

Sun-Dried Tomato Sauce

1. Using the processing blade on MAX speed.
2. Place sun-dried tomatoes, olives, garlic and olive oil in the processing bowl and process until pureed and well combined. Stir oregano through the sauce, heat through and pour over lamb steaks.

Grilled Chicken with Pesto

Serves 6

Uses for Pesto: on chicken, lamb, potatoes, pasta

6 chicken breast fillets, skin removed

Pesto

1 bunch basil
60g pinenuts
2 cloves garlic, roughly chopped
60g fresh Parmesan cheese, grated
 $\frac{1}{2}$ cup olive oil.

1. Grill chicken fillets and serve hot with fresh pesto.

Pesto

2. Use the processing blade on MAX speed.
3. Place basil, pinenuts, garlic and Parmesan in the processing bowl, process until well combined.
4. Using LOW speed with the motor running, gradually add the olive oil and process until well combined.

Potato and Leek Soup

Serves 6

3 leeks, washed and tops removed
2 onions, peeled
3 large potatoes, peeled and roughly chopped
60g butter
5 cups/1250ml chicken stock
salt and pepper to taste
¾ cup cream

1. Use the thick slicing disc on MAX speed.
2. Slice leeks, onions and potatoes using the thick slicing disc.
3. Melt butter in a saucepan and sauté leeks and onions until tender.
4. Add potatoes, chicken stock, salt and pepper and simmer for 10 minutes. Allow to cool.
5. Using the processing blade on MAX speed.
6. Blend the soup in the processing bowl until smooth, in two batches.
7. Return the soup to saucepan, stir through cream and reheat gently.
8. Do not allow to boil!

Pumpkin and Cumin Soup

Serves 6

500g butternut pumpkin, peeled and roughly chopped
2 potatoes, peeled and roughly chopped
2 onions, peeled and quartered
3 cups stock, vegetable or chicken
2 teaspoons ground cumin
pinch of salt
Sour cream and chives to serve

1. Use the processing blade on MAX speed.
2. Place all ingredients in a saucepan and simmer for 15 minutes or until pumpkin is tender. Allow to cool.
3. Pour cooked ingredients into the processing bowl and process MAX speed until smooth.
4. Serve with sour cream and chives.

Prawn Laksa

Serves 4

125g fresh ginger, peeled and roughly chopped
2 small red chillies, seeds removed
4 stalks lemon grass, peeled and roughly chopped
1/3 bunch coriander
3 cloves garlic, peeled
3 tablespoons peanut oil
1 teaspoon shrimp paste
2 tablespoons green curry powder
500g green king prawns, shelled and deveined
3 cups/750ml coconut milk
500g packet Asian style noodles, cooked (follow directions on packet)
200g fresh bean sprouts

1. Use the processing blade on MAX speed.
2. Place ginger, chillies, lemongrass, coriander into processing bowl.
3. Process until ingredients are finely chopped.
4. Heat oil in a saucepan and add the processed herbs, shrimp paste and curry powder. Cook stirring over a moderate heat for 4-5 minutes until mixture has softened.
5. Add prawns and coconut milk. Cook gently until prawns are opaque and cooked through.
6. Place noodles and sprouts in serving bowl and spoon laksa over the top.

Tabouli

Serves 8

2/3 cup cracked wheat
1 1/2 cups parsley sprigs
3/4 cup mint leaves
1 clove garlic, chopped
3 large tomatoes, quartered
1 medium onion, peeled and quartered
1/4 cup olive oil
1/4 cup lemon juice

1. Cover cracked wheat with boiling water and stand for 15 minutes. Drain and pat dry with paper towel.
2. Use the processing blade on MAX speed.
3. Place parsley, mint and garlic into processing bowl and process until finely chopped.
4. Add oil, lemon juice and cracked wheat and pulse until combined.

Coleslaw

Serves 8-10

- 6 sticks celery
- 8 shallots
- ¼ red cabbage, separate leaves and roll into bundles
- ¼ white cabbage, separate leaves and roll into bundles
- 4 carrots, peeled
- 3 green apples, cored and quartered
- 1 red capsicum
- 1½ cups mayonnaise

1. Use the thick slicing disc on MED speed.
2. Slice celery, shallots and cabbage, place into large bowl.
3. Use the coarse grating disc on MED speed.
4. Process carrots and place in bowl with cabbage.
5. Use the processing blade on MED speed.
6. Pulse apple & capsicum until roughly chopped.
7. Add mixture to the cabbage. Place mayonnaise into bowl with cabbage and combine well.
8. Refrigerate before serving.

Lasagne

Serves 4-6

- 500g chuck steak, cubed
- 1 onion, peeled and quartered
- 2 cloves garlic
- 2 tablespoons vegetable oil
- 440g can tomatoes
- 2 tablespoons tomato paste
- 1 tablespoon mixed herbs
- Cheese Sauce
- 90g tasty cheese
- 30g butter or margarine
- 2 tablespoons plain flour
- ¾ cup milk
- ½ cup cream

1. 1 x 450g packet instant lasagne sheets.
2. Use processing blade on MAX speed.
3. Place steak, onion and garlic in processing bowl and process until finely chopped.
4. Heat oil in a frypan and add meat mixture. Cook until browned, add tomatoes, tomato paste and herbs. Allow to simmer for 20 minutes.

Cheese Sauce

5. Use the coarse grating disc on MAX speed.
6. Grate tasty cheese.
7. Melt butter in a small saucepan. Add flour, stir until smooth, cook for 1 minute.
8. Add milk and cream stirring over medium heat until sauce boils and thickens. Simmer for 3 minutes, add cheese and stir until cheese melts.
9. Place ½ of the meat sauce in the base of the lasagne dish. Pour ½ of the cheese sauce over the top. Assemble lasagne sheets over the cheese sauce and then repeat the procedure.
10. Bake in moderate oven for 20 minutes.

Fish and Prawn Cakes with Peanut Sauce

Makes 12

300g fish fillets
600g green prawns, peeled and deveined
1 tablespoon Penang curry paste
½ cup dessicated coconut
1 teaspoon ground black pepper
3 chillies, seeds removed
2 tablespoons brown sugar

Peanut Sauce

1 teaspoon sesame oil
1 clove garlic, peeled and chopped
2 small red chillies, chopped
½ cup crunchy peanut butter
1 cup/250ml water
2 tablespoons soy sauce
¼ cup coconut milk

1. Use the processing blade on MED speed.
2. Place fish and prawns in the processing bowl and process until minced finely. Add coconut, curry paste, pepper, chillies and sugar and process until well combined. Mould tablespoons of the mixture into round patty shapes and grill or barbecue until golden brown. Serve hot with peanut sauce.

Peanut Sauce

3. Heat sesame oil in saucepan. Add garlic and chillies and sauté for 1 minute. Stir in peanut butter, water and soy sauce. Heat stirring until well combined and thickened. Fold through coconut milk and serve.

Basic Buttercake

185g butter or margarine, cubed
1 cup sugar
½ teaspoon vanilla
3 x 60g eggs
3 cups self-raising flour
¾ cup milk

1. Use the mixing blade on MAX speed.
2. Place butter, sugar and vanilla into the processing bowl and process until light and fluffy.
3. While motor is running, add eggs one at a time through the feed tube, until well combined. Gradually add remaining flour and milk through the feed tube until mixture is well combined (approx. 1 minute).
4. Remove the mixture from the bowl into a well greased, deep 20cm square cake tin and bake in moderate oven (180°C) for approximately 40 minutes or until golden brown.

Variations:

Light Sultana Cake

1. Add 1 cup sultanas after the addition of flour and milk, pulsing sultanas through until just combined.

Cherry Cake

1. Add 125g diced glace cherries after the addition of the flour and milk, pulsing through until just combined.

Chocolate Mud Cake

1 tablespoon white vinegar
1 cup milk
1 cup plain flour
1 cup self-raising flour
1 cup caster sugar
 $\frac{3}{4}$ cup cocoa
 $\frac{1}{2}$ teaspoon bicarbonate of soda
125g butter or margarine
3 x 60g eggs

1. Use the mixing blade on MED speed.
2. Add vinegar to milk and allow to stand for 5 minutes.
3. Place flour, sugar, cocoa and bicarbonate of soda into the processing bowl and process until combined. Add melted butter, egg and milk and process until smooth.
4. Pour mixture into a greased 20cm ring and bake in a moderate oven (180°C) for 40 – 45 minutes or until cooked.

Mango Smoothie

2 mangoes, peeled and sliced
1½ cups plain yoghurt
1 cup orange juice

1. Place mangoes, yoghurt and orange juice into the blender jug. Blend on MAX speed until smooth. Serve immediately.

Power Shake

2 tablespoons cocoa powder
1 teaspoon instant coffee
2 tablespoons boiling water
2 tablespoons sugar
1 x 60g egg
1 teaspoon wheat germ
2 cups/500ml cold milk

1. Dissolve cocoa and coffee in boiling water. Combine with sugar, egg, wheat germ and milk. Pour into blender jug. Blend on MAX speed, until smooth and frothy.
2. Serve immediately.

Banana Smoothie

2 bananas, peeled and chopped
1 cup plain yoghurt
1 cup milk
½ cup honey

1. Place bananas, yoghurt, milk and honey into the blender jug. Blend on MAX speed until well combined.
2. Serve immediately.

Cheesy Bread Rolls

3½ cups/500g bread flour
310ml Tepid water
1 tablespoon sunflower oil
1 teaspoon salt
1 teaspoon sugar
1¾ teaspoon dry yeast
150g grated cheese

1. Place the water, oil, and then all the dry ingredients into the processing bowl with the dough blade.
2. Process using MAX speed for up to 15 seconds, adding more water if necessary to form a ball.
3. Remove the dough from the bowl and place onto a lightly floured surface to knead.
4. Place the kneaded dough into a greased glass bowl, cover with plastic wrap and place in a warm position until the dough has doubled in size. (Approximately 30-40 minutes).
5. Remove the dough and cut into 4, flatten the pieces and place some grated cheese onto the dough; Fold the top corner into the centre of the dough; then fold each side to meet itself and roll inwards to form a roll and place on a greased baking tray.
6. Place the tray in a warm position until the rolls have doubled in size.
7. Bake in a moderate oven (180°-200°C) for 15-20 minutes.

NOTE: Other fillings can be incorporated in the same way i.e., pesto, mustard and grains.

Shortcrust Pastry

Makes sufficient to line a 20cm pie base cover

2 cups/300g flour
½ teaspoon salt
125g butter or margarine
2 tablespoons water

1. Use the mixing blade on MED speed
2. Place the flour, salt and butter into the processing bowl and process until mixture resembles fine breadcrumbs. While the motor is running, pour water down the feed tube until mixture forms a ball around blade.
3. Wrap the pastry in plastic wrap and refrigerate for 15 minutes before using.
4. Use as desired.

Scones

Makes 18

3 cups self-raising flour
¼ teaspoon salt
45g butter or margarine
200ml milk
milk for glazing

1. Use the mixing blade on LOW speed.
2. Place the flour and salt into the processing bowl and process until well combined. Add the butter and process until mixture resembles fine breadcrumbs. While motor is running, gradually pour the required amount of milk down the feed tube until mixture forms a ball around the blade (approx 30 seconds), do not overmix the dough as this will toughen the scones.
3. Place the dough on the floured board and knead lightly. Cut into rounds with a scone cutter. Place each close together on a lightly greased oven slide. Glaze with milk and bake in a hot oven (230°-250°C) for 12-15 minutes or until brown.

Pizza Dough

Makes 1 large pizza or 2 medium pizzas

2 cups/300g plain flour
1 teaspoon salt
1 teaspoon sugar
7g dried yeast
30g butter or margarine
1 x 60g egg
½ cup/125mls warm milk

1. Use the processing or mixing blade on MAX speed.
2. Place the flour, salt, sugar and yeast into the processing bowl, add butter and egg, process until well combined, gradually add milk to combined dry ingredients down the feed tube whilst the unit is running. Process until well combined and the dough forms a ball around the blade. Remove the dough and knead lightly until smooth and elastic. Shape the dough into a ball, place in a bowl and cover and stand for 30 minutes or until dough has doubled in size.
3. Halve the dough and roll until the size of the pizza tray. Spread the dough with desired toppings.
4. Bake in hot oven for 20 minutes.

Kambrook 12 Month Replacement Warranty

In Australia, this Kambrook Replacement Warranty does not affect the mandatory statutory rights implied under the Trade Practices Act 1974 and other similar State and Territory legislation relating to the appliance. It applies in addition to the conditions and warranties implied by that legislation.

In New Zealand, this Kambrook Replacement Warranty does not affect your mandatory statutory rights implied under the Consumer Guarantees Act 1993 in relation to the appliance. It applies in addition to the conditions and guarantees implied by that legislation.

This Kambrook Replacement Warranty is valid only in the country of purchase, but other statutory warranties may still apply.

This Warranty card and the purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook Replacement Warranty. Please note that under any applicable statutory warranty you are not required to produce these documents, but may be required to provide a proof of purchase.

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months domestic use from the date of purchase (or 3 months commercial use).

The Kambrook Replacement Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of, misuse or abuse, negligent handling or if the product has been used other than in accordance with the instructions. The Kambrook Replacement Warranty excludes breakables such as glass and ceramic items, consumable items and normal wear and tear.

This Kambrook Replacement Warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. Subject to your statutory rights, in the event of Kambrook choosing to replace the appliance, the Kambrook Replacement Warranty will expire at the original date, i.e. 12 months from the original date of purchase.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on the website at www.kambrook.com.au

Kambrook 12 Month Replacement Warranty

Your Purchase Record (Please Complete)

Date Of Purchase _____

Model Number _____

Serial Number _____

Purchased From _____

Attach a copy of the purchase receipt here.

(Please don't return purchase record until you are making a claim)

Register your warranty at www.kambrook.com.au/service.asp

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Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue 1/10