

KAMBROOK



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KAMBROOK



Essentials Power Mix Duo



KAMBROOK SAFETY

Welcome to Kambrook and your new Essentials Power Mix Duo.

At Kambrook we believe that the safe performance of our products 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 you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

Read all instructions thoroughly before activating the appliance and retain them for future reference.

Ensure that the power source used is the same as the as the voltage requirements of the product.

To protect against electric shock do not immerse cord, plug or mixer body in water or any other liquid.

Always use the appliance on a dry, level surface.

Position your mixer away from the edge of the bench top as it may move slightly during use.

Handle your mixer and attachments with care. Never place your fingers inside a mixing bowl or near beaters during use.

Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation.

Ensure the motor and beaters have completely stopped before setting the unit down on the benchtop or disassembling.

Do not place hands in the mixing bowl unless the unit is disconnected from the power outlet. Disconnect the mixer from the power outlet before removing beaters.

Use only the beaters and dough hooks supplied with this mixer.

Always remove the beaters/dough hooks from the mixer before cleaning.

Always switch the appliance off and then switch off at the power outlet before unplugging the appliance after use and

before attempting to move the appliance, before putting on or taking off parts and before cleaning.

The appliance is not intended for use by young children or infirm persons without supervision.

Do not leave the appliance unattended when in use.

Young children should be supervised to ensure that they do not play with the appliance.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

This appliance is for household use only. Do not use this appliance for anything other than its intended purpose. Do not use outdoors.

Do not operate the appliance continuously on heavy loads for more than 3 minutes.

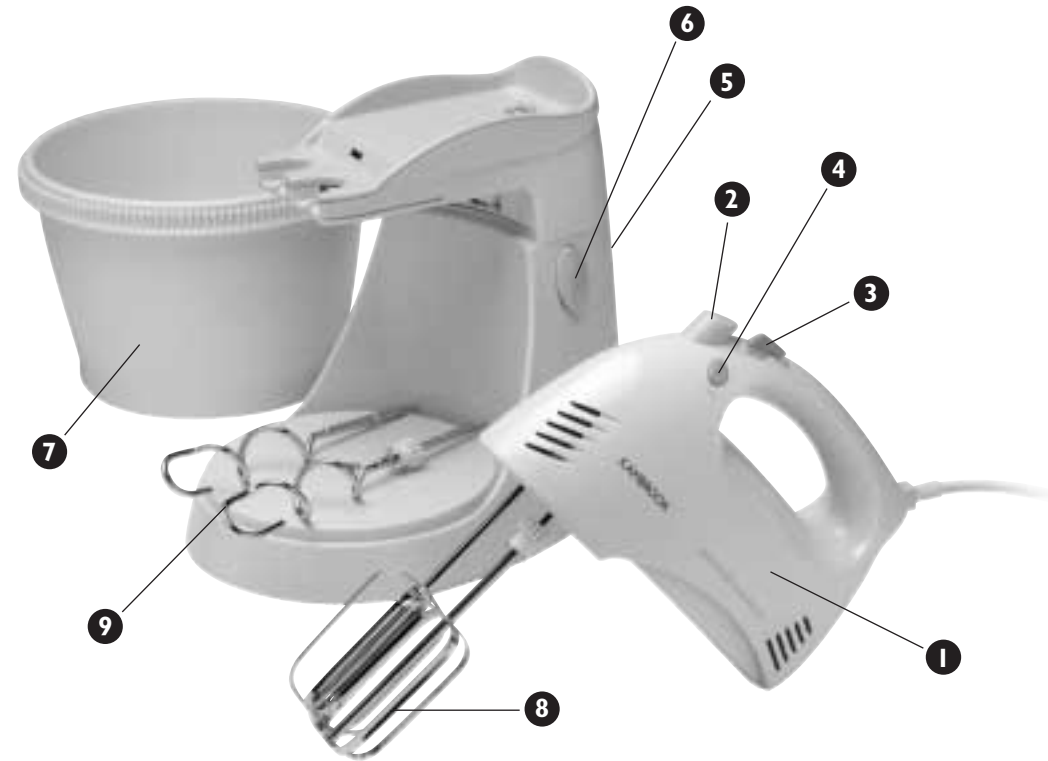
The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Kambrook service centre for examination, replacement or repair.

Please call 1800 800 634 for Service Centre details.

⚠ ENSURE THE MIXER IS SWITCHED OFF AND UNPLUGGED FROM THE POWER OUTLET BEFORE ATTACHING THE BEATERS TO THE MIXER OR THE MIXER TO THE STAND.

FEATURES OF YOUR KAMBROOK ESSENTIALS POWER MIX DUO



1. Mixer motor body – 250 watts of power

2. Eject button for release of beaters/dough hooks

3. 5 Speed Selector Switch

4. Turbo boost button for maximum power

5. Mixer motor body release button – press to release mixer from stand

6. Mixer stand tilt button for easy bowl and beater removal

ATTACHMENTS

7. Large mixing bowl

8. Chrome plated beaters

9. Chrome plated dough hooks

ASSEMBLY AND OPERATION OF YOUR KAMBROOK ESSENTIALS POWER MIX DUO

Attaching the Beaters/Dough Hooks

⚠ Ensure the Mixer motor body is switched off and unplugged from the power outlet before attaching the beaters to the mixer motor body.

Place the Mixer Stand on a level, dry surface, such as a bench top. Ensure the Mixer Stand is in the horizontal position.

Attach the beaters to the mixer before it is placed onto the Mixer Stand.

Insert each beater shaft into the left and right beater sockets underneath the mixer body (Fig 1). Ensure the beater with the white cog wheel



collar is inserted into the socket with the cog wheel pattern. This is important to drive the bowl.

Insert the beaters by pushing the shaft of the socket, turning slightly if required until they lock into place.

⚠ THE BEATERS/DOUGH HOOKS MUST BE INSERTED INTO THE CORRECT SOCKET, AS THEY ARE NOT INTERCHANGEABLE. IF NOT PLACED CORRECTLY, THE BOWL WILL NOT TURN.

Attaching Mixer Motor to Mixer Stand

To attach the Mixer Body to the Mixer Stand, position the beaters into the Mixer Body, then align the white cog wheel collar with the cog wheel gear on the mixer stand.

Press the rear of the Mixer Body down on the stand until the latch clicks into the locking position (Fig 2).

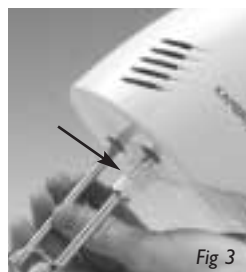
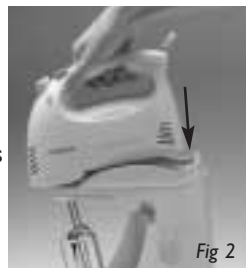
NOTE: The beater/dough hook with the white cog wheel collar should be in the correct socket so that it aligns with the cog wheel gear on the Mixer Stand (Fig 3). If not placed correctly, the bowl will not turn.

Using your Essentials Power Mix Duo

Ensure that the Speed Selector Switch is set to the (O) position. Also ensure that the Mixer Body is securely attached to the Mixer Stand before using.

Add ingredients to the mixing bowl as per the recipe or your requirements.

Press the mixer stand tilt button while holding the mixer body and raise the mixer assembly to the upright position (Fig 4).



Place the mixing bowl on the Mixer Stand (Fig 5).

Press the Mixer Stand Tilt button while holding the Mixer Body and lower the mixer assembly so the beaters are inside the mixing bowl.

NOTE: Make sure the Mixer Body is securely attached to the Mixer Stand and locked into the horizontal position before using.

Plug the cord into a 230/240v power outlet and turn power 'ON'.

To commence mixing, move the Speed Selector Switch to the right to the required speed.

Always begin mixing on a lower speed setting to prevent splattering, increasing to the desired speed for the mixing task. The speed setting can be adjusted during operation by moving the Speed Selector Switch from left to right.

NOTE: Always turn the Essentials Power Mix Duo off if you need to scrape down the bowl during use. Then continue mixing.

⚠ AVOID CONTACT WITH BEATERS DURING OPERATION. KEEP HANDS, HAIR, CLOTHING, SPATULAS AND OTHER UTENSILS AWAY FROM THE BEATERS TO PREVENT INJURY OR DAMAGE TO THE ESSENTIALS POWER MIX DUO.

When mixing is complete move the Speed Selector Switch to the (O) position. Turn the power off at the power outlet and unplug cord.



Press the Mixer Stand Tilt button and raise the Mixer Body to the upright position.

Remove the Mixer Body from the stand by pressing the Motor Body Release button.

Removing the beaters/dough hooks

Remove the beaters/dough hooks by pressing the Eject Button while grasping the beater shafts. The beater/dough hooks will be released automatically. DO NOT try to pull the beaters/dough hooks out of the sockets. Use a spatula to scrape remaining mixture from the beaters/dough hooks.

⚠ ENSURE THE MIXER IS SWITCHED OFF, UNPLUGGED FROM THE POWER OUTLET AND REMOVE FROM BASE BEFORE REMOVING BEATERS/DOUGH HOOKS.

TURBO BOOST FUNCTION

Pressing the Turbo Boost button while mixing provides an extra burst of power, overriding the speed setting, selecting the maximum speed setting. Press the Turbo Boost button and hold it down for no more than 30 seconds to avoid overheating. After the Turbo Boost has been used, always turn the mixer off and allow it to cool down for a few minutes before using again.

This button can also operate as a pulse button. When the unit is in the (O) position pressing the 'boost' button will operate the mixer.

AUTOMATIC MIXING BOWL ROTATION (GEAR DRIVEN SYSTEM)

The Kambrook Essentials Power Mix Duo features a unique gear driven mixing bowl rotation system that automatically rotates the mixing bowl at an even speed during operation for complete hands free operation and an efficient, even mixing action of ingredients.

The speed of the bowl rotation adjusts automatically to the mixing speed selected.

The mixing bowl will not rotate correctly unless the beater/dough hooks are correctly inserted (see 'Attaching the Beaters' Page 4).

Only ever use the beaters/dough hooks supplied with this unit.

When using the Mixer Body on the stand, only use the Mixing Bowl supplied with this unit.

Never force or hold the Mixing Bowl while it is automatically rotating as this will damage the gear system.

USING YOUR KAMBROOK ESSENTIALS POWER MIX DUO AS A HAND MIXER

The Kambrook Essentials Power Mix Duo can be used independently of the Mixing Stand as a hand-held mixer.

Insert the beaters/dough hooks as per steps 1 to 4 (page 4). Continuously guide the beaters/dough hooks through the mixture for uniform mixing. When mixing is complete slide the Speed Selector Switch to the (O) position.

Turn power off at the power outlet and unplug the cord. Remove the beaters/dough hooks by pressing the Eject Button while grasping the shafts.

⚠ ENSURE THE MIXER BODY IS SWITCHED OFF AND UNPLUGGED FROM THE POWER OUTLET BEFORE ATTACHING OR REMOVING BEATERS/DOUGH HOOKS.

The beaters/dough hooks will be released automatically. **DO NOT** try to pull the beaters/dough hooks out of the sockets.

Use a rubber spatula to scrape remaining mixture from the beaters/dough hooks.

⚠ Avoid allowing the beaters to hit against the side of the mixing bowl while the mixer is operating as this will result in damage to the beaters.

CLEANING, STORING AND CARING FOR YOUR KAMBROOK ESSENTIALS POWER MIX DUO

BEFORE FIRST USE

Before using your Kambrook Essential Power Mix Duo for the first time, wash the beaters, dough hooks and bowl in warm soapy water with a soft cloth. Rinse and dry thoroughly. Wipe down the motor unit and mixer stand with a soft, damp cloth.

⚠ NEVER IMMERSE THE MIXER, POWER CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

NOTE: When first using your Essential Power Mix Duo, you may notice an odour from the motor. This is normal and will dissipate as the motor is run in.

CLEANING AFTER USE

Always ensure that the Speed Selector Switch is in the (O) position and that the power is turned off at the power outlet. Then remove the plug from the power outlet.

To remove the Mixer Body for cleaning press the Mixer Release button and lift the Mixer Body from the Mixer Stand.

Holding the Mixer Body, press the Eject Button and remove the beaters.

Use a rubber spatula to scrape remaining mixture from the beaters/dough hooks. Then wash the Mixing Bowl, beaters and dough hooks in warm soapy water with a soft cloth. Rinse and dry thoroughly. It is not recommended to wash any parts in the dishwasher.

NOTE: Do not use abrasive scouring pads or cleaners when cleaning the beaters/dough hooks as these may scratch the beater surface. Also ensure that the beaters are not soaked in water for extended periods of time ie. For several hours or overnight, as this may damage the metal finish.

Wipe the Mixer Body and Mixer Stand with a damp cloth and dry. Polish with a soft dry cloth.

Wipe any excess food particles from the power cord.

NOTE: Do not wash or soak the Mixer Stand in water or any other liquid. Clean with a damp cloth and dry. Do not allow water or any liquid to enter the gear system as damage may result.

STORAGE

Your Kambrook Essentials Power Mix Duo should be kept in a convenient position on your benchtop or in an accessible cupboard.

Always unplug your Essentials Power Mix Duo from the power outlet before storing. Depress the Mixer Stand Tilt button to raise the mixer. Sit the bowl in its position on the base of the Mixer Stand and lower the Mixer Body, by depressing the Mixer Stand Tilt button.

Keep the Mixer Body attached to the Mixer Stand. Stand the beaters and dough hooks in the mixing bowl.

Always handle and store the beaters and dough hooks with care. Damaged or dented beaters/dough hooks will not mix or operate properly.

MIXING GUIDE

MEASURING & WEIGHING

Care should be taken when weighing and measuring ingredients to achieve accuracy and consistency.

Recipes in this Instruction Book have been developed using Australian Metric Weights and Measurements.

Australian Metric Measurements Mls

1 teaspoon	5
1 tablespoon	20
1 cup	250

FOR NEW ZEALAND CUSTOMERS New Zealand Metric Measurements

1 teaspoon	5
1 tablespoon	15
1 cup	250

Note: The New Zealand tablespoon is 5ml less than the Australian tablespoon, so care should be taken when measuring ingredients to compensate for the variance.

For example: 1 Australian tablespoon = 1 New Zealand tablespoon + 1 New Zealand teaspoon.

It is also important to note that some New Zealand ingredients, especially flour and yeast, can differ from Australian equivalents.

METRIC WEIGHING SCALES

For consistent results it is recommended that a set of metric weighing scales be used to weigh larger quantities as they provide greater accuracy than measuring cups. Tare (zero) the scales with the container in position then spoon or pour ingredients in until the desired weight is achieved.

NOTE: In general, water weighs the same in grams as it measures in millilitres.

METRIC MEASURING CUPS AND SPOONS

If using graduated metric measuring cups, it is important to spoon the dry ingredients loosely into the required cup. Do not tap the cup on the bench or pack the ingredients into the cup unless otherwise directed. Level the top of the cup with a knife. When using graduated metric measuring spoons, level the top of the spoon with a straight edged knife or spatula.

DO NOT USE TABLEWARE CUPS OR SPOONS

METRIC LIQUID MEASURING JUGS

If using a graduated, metric measuring jug, place jug on a flat surface and check for accuracy at eye level.

DO NOT USE TABLEWARE JUGS OR MEASURING CUPS

MIXING GUIDE

Speed Setting	Mixing Task	For
1	Folding In / Light Blending	Scones, Pastry, Quick Tea Cakes, Biscuit Dough, Bread Dough
2	Light Mixing	Sauces, Puddings, Custards, Icings, Packet Mixes
3-4	Creaming / Beating	Butter and Sugar, Cream Cheese, Heavy Batters
4-5	Whipping / Aerating	Cream, Egg Whites / Meringues, Marshmallow

ISSUE	TIP
CHOICE OF BEATERS	<ul style="list-style-type: none">• Use beaters for all mixing/whipping tasks• Use dough hooks only for preparation of yeast/bread doughs• DO NOT use a dough hook with a beater – this will damage the Essentials Power Mix Duo
SPEED SETTINGS	<ul style="list-style-type: none">• Use the mixing guide to help select correct mixing speed when preparing recipes• Begin mixing at lowest speed, then increase to higher speed to prevent splattering
MIXING	<ul style="list-style-type: none">• Mix for the recommended time in the recipe – avoid over mixing• Should an object such as a spoon or spatula fall into the bowl while mixing, immediately turn the Essentials Power Mix Duo off, unplug at the power outlet and remove the object
EGG WHITES	<ul style="list-style-type: none">• Be sure beaters and bowl are completely clean and dry before use – a small amount of fat will affect whipping performance
BREAD DOUGH	<ul style="list-style-type: none">• Add the liquid ingredients before the dry ingredients• Mix using speed 3 to combine, reduce to speed 1 and mix to knead dough• DO NOT place hands near dough hooks when mixer is operating

RECIPES

FRENCH-STYLE HAM, HERB & CHEESE SOUFFLE OMELETTE

Serves 2

2 tablespoons butter

120g sliced ham, thinly sliced

2 tablespoons finely snipped chives

1 tablespoon chopped parsley

1 medium tomato, sliced

4 x 60g eggs, separated

2 tablespoons milk

1 teaspoon French mustard

¼ teaspoon salt

½ cup grated tasty cheese

1. Melt butter in frypan on medium heat.

2. Saute the ham, chives, parsley, and tomato for 2 minutes. Remove from frypan and keep warm.

3. Place egg yolks, milk, mustard and salt into a small mixing bowl, mix until combined.

4. In mixing bowl beat egg whites using Speed 5 until soft peaks form.

5. Fold beaten egg whites through the egg yolk mixture.

6. Reheat the frypan to a medium heat.

7. Pour egg mixture evenly into the frypan and cook until omelette puffs and the base is crisp and golden.

8. Sprinkle with ham mixture and grated cheese. Fold omelette in half, remove

from pan, then slice into four even-sized portions.

Serve immediately with crispy French bread.

SPINACH, EGG & BACON PIE

Serves 6

½ quantity Rough Puff Pastry (Page 12)

1 onion, finely chopped

1 cup finely chopped bacon

1 cup finely chopped cooked spinach, well drained

6 x 60g eggs

Salt and pepper, to taste

1. Roll out sufficient pastry on a lightly floured board to line a deep 20cm x 30cm lamington pan. Do not prick the pastry.

2. Blind bake* in a hot oven 200°C for 10-15 minutes. Remove blind baking material and allow pastry to cool.

3. Sprinkle onion, bacon and spinach evenly over pastry case.

4. Place eggs in mixing bowl and beat on Speed 3 until light and creamy.

5. Carefully pour beaten eggs into the prepared pastry case.

6. Bake in a moderately hot oven 200°C for 40 minutes or until set and golden brown.

Serve hot or cold, cut into squares.

*Blind Baking

Loosely cover the pastry with baking paper then pour in sufficient dried lentils

or rice to hold the paper in place. This is to stop the pastry rising in the first baking.

Retain the dried lentils or rice for future blind baking use.

CREPES

Makes 10 – 12

1½ cups plain flour

¼ teaspoon salt

3 x 60g eggs, lightly beaten

1¼ cups milk

2 tablespoons butter, melted

1 tablespoon butter, for greasing

1. Sift flour and salt into mixing bowl.

2. Using Speed 2 gradually add eggs, milk and butter.

3. Increase to Speed 3 and beat well until smooth. Do not aerate.

4. Transfer batter to a jug for easier pouring.

5. Heat a small crepe pan or non-stick frying pan. Add a small amount of butter for greasing, swirl around pan as it melts then remove by wiping with thick layers of paper towel.

6. Pour sufficient batter into pan and swirl to thinly cover. Pour off any excess.

7. Cook for 20-30 seconds over medium heat. Turn crepes over and lightly brown the other side. Transfer to a plate and keep warm.

8. Continue cooking the remaining batter in this manner, greasing the pan when necessary with remaining butter.

Serve warm, sprinkled with caster sugar and drizzled with lemon juice

PANCAKES

Makes 8-10

1 cup plain flour

¼ teaspoon salt

1 x 60g egg

1¼ cups milk

2 tablespoons butter, softened

1 tablespoon butter, for greasing

1. Sift flour and salt into mixing bowl.

2. Using Speed 2 gradually add the egg, milk and butter.

3. Increase to Speed 3 and beat well until smooth. Do not aerate.

4. Transfer batter to a jug for easier pouring.

5. Heat a non-stick frying pan. Add a small amount of butter for greasing and swirl around pan as it melts.

6. Pour into pan sufficient batter for desired size of pancakes.

7. Cook over a medium heat until bubbles start to burst on top surface. Turn and cook second side until golden. Transfer to a plate and keep warm.

8. Continue cooking the remaining batter in this manner, greasing the pan when necessary with remaining butter.

Serve warm, with fruit and ice cream.

CRISPY BATTER

½ cup plain flour

¼ cup cornflour

1 teaspoon baking powder

¼ teaspoon salt

¾ cup milk

1. Sift flour, cornflour, baking powder and salt into mixing bowl.
2. Using Speed 3, gradually add milk. Beat until smooth. Do not aerate.
3. Allow the batter to rest for 10 minutes before using.
4. Stir in a little extra milk if the mixture becomes too thick.

Use crispy batter to coat fish fillets and potato scallops for deep frying

BEER BATTER

1 cup plain flour

½ teaspoon salt

¼ teaspoon freshly ground black pepper

½ cup flat beer

1 x 60g egg white, lightly beaten

1. Place all ingredients into mixing bowl.
2. Using Speed 3, combine until smooth. Do not aerate.
3. Allow the batter to rest for 20 minutes before using.
4. Stir in a little extra flat beer if the mixture becomes too thick.

Use beer batter to coat fish or vegetables for deep frying.

RICH SHORTCRUST PASTRY

180g butter, chopped

2¼ cup plain flour

1½ teaspoon baking powder

¼ teaspoon salt

2 tablespoon lemon juice

1 x 60g egg yolk, lightly beaten

1. Cream butter in mixing bowl using Speed 4 until soft.
2. Sift flour, baking powder and salt together.
3. Using Speed 1, gradually add seasoned flour alternately with combined lemon juice and egg yolk until a soft dough forms.
4. Knead dough lightly on a lightly floured bench, wrap in plastic wrap and refrigerate until firm.

Use as required.

ROUGH PUFF PASTRY

100g butter, chopped in 4 portions

1 x 60g egg yolk

1 cup plain flour

½ teaspoon baking powder

1 tablespoon lemon juice

2 tablespoons water

1. Cream 25g of the butter in mixing bowl using Speed 3 until smooth, gradually add egg until well combined.
2. Using Speed 1 gradually add flour and baking powder. Add combined lemon juice and water until a soft dough forms.
3. Knead dough on a lightly floured board and roll into a rectangle 1cm thick.
4. With the narrow end of rectangle facing dot two-thirds of the pastry with 25g of the butter. Fold the unbuttered one-third of pastry over one-third of the buttered pastry and then fold again. Refrigerate for 5 minutes.

5. Roll this buttered pastry again into a rectangle 1cm thick and repeat Step 4.
6. Repeat the rolling and folding with the remaining portions of butter and once without, refrigerating as required.
7. Roll to shape and size, cover with plastic wrap and store in the refrigerator.

Use as required.

SWEET PASTRY

125g butter, chopped

2 tablespoons caster sugar

1 x 60g egg, separated

¼ cup custard powder

¼ cup cornflour

¾ cup plain flour

¾ cup self-raising flour

2 tablespoons lemon juice

1 tablespoon iced water

1. Cream butter and sugar in mixing bowl using Speed 3 until smooth, then gradually add egg until well combined.
2. Using Speed 1 gradually add custard powder and flours. Add combined lemon juice and water until a soft dough forms.
3. Knead dough lightly on a lightly floured bench, wrap in plastic wrap and refrigerate until firm.

Use as required.

PLAIN SCONES

Makes 12

50g butter

2 cups self-raising flour

¼ teaspoon salt

1 cup milk

Extra milk, for glaze

1. Cream butter in mixing bowl using Speed 4 until soft.
 2. Sift flour and salt together.
 3. Using Speed 1, gradually add the flour and milk alternately until a soft dough forms. (Stop the mixer and raise and lower the beaters when necessary to assist with the mixing). Do not overmix.
 4. Turn dough onto a lightly floured board, knead lightly and press or roll dough to desired thickness.
 5. Cut scone shapes in dough by using a sharp edged scone cutter or knife dipped in flour. For straight-sided well-risen scones, cut straight down with the scone cutter, do not twist.
 6. Place scones close together onto a lightly greased or bake paper lined lamington pan or oven tray.
 7. Lightly brush top of each scone with milk.
 8. Bake in a hot oven 220°C for 10 – 15 minutes or until cooked and golden.
 9. Turn out onto a wire rack to cool.
- Serve hot or cold, with butter and jam.

PUMPKIN SCONES

Makes 12

60g butter

2 tablespoons sugar

1 x 60 egg

1 cup mashed, cooked pumpkin, well drained, cooled

2 cups self-raising flour

1 teaspoon cinnamon

¼ teaspoon salt

¼ cup milk

1. Cream butter in mixing bowl using Speed 3 until soft.
2. Using Speed 1, add sugar and egg, mix until well combined, then gradually add pumpkin.
3. Sift flour, cinnamon and salt together.
4. Using Speed 1, gradually add the spiced flour and milk alternately until a soft dough forms. (Stop the mixer and raise and lower the beaters when necessary to assist with the mixing). Do not overmix.
5. Turn dough onto a lightly floured board, knead lightly and press or roll dough to desired thickness.
6. Cut scone shapes in dough by using a sharp edged scone cutter or knife dipped in flour. For straight-sided well-risen scones, cut straight down with the scone cutter, do not twist.
7. Place scones close together onto a lightly greased or bake paper lined lamington pan or oven tray.
8. Lightly brush top of each scone with milk.
9. Bake in a hot oven 220°C for 10 – 15 minutes or until cooked and golden.

10. Turn out onto a wire rack to cool.

Serve hot or cold, buttered.

CHEESE AND BACON SCONES

40g butter, chopped

2 cups self-raising flour, sifted

1 x 40g packet French onion soup mix

1 cup skim milk

Extra milk, for glazing

3 rashers bacon, rind removed and finely diced

¾ cup finely grated Cheddar cheese

1. Cream butter in mixing bowl using Speed 4 until soft.
 2. Using Speed 1, gradually add the flour, soup mix and milk alternately until a soft dough forms. (Stop the mixer and raise and lower the beaters when necessary to assist with the mixing). Do not overmix.
 3. Turn dough onto a lightly floured board, knead lightly and press or roll dough to form a 20cm round shape.
 4. Place scone shape onto a lightly greased or bake paper lined oven tray and mark into 8 equal pie-shaped portions.
 5. Lightly brush with extra milk and sprinkle evenly with bacon and cheese.
 4. Bake in a hot oven 220°C for 10-15 minutes or until cooked and golden brown.
 5. Turn out onto a wire rack to cool.
- Serve hot or cold, buttered or with soup.

BASIC BUTTER CAKE

125g butter, softened

¾ cup caster sugar

½ teaspoon vanilla essence

2 x 60g eggs

2 cups self-raising flour

½ cup milk

1 quantity vanilla icing

1. Cream butter and sugar in mixing bowl on Speed 4 until light and fluffy.
2. Add vanilla then add eggs one at a time beating well after each addition until well combined.
3. Using Speed 1, gradually add flour and milk alternately into creamed mixture, mix until smooth.
4. Pour mixture into a well greased and base-lined 23cm loaf pan.
5. Bake in a moderate oven 180°C for 45 minutes or until cooked and golden brown.
6. Turn out onto a wire rack to cool.
7. When cold, ice with Vanilla Icing or dust with icing sugar.

VANILLA ICING

20g butter, softened

1 cup icing sugar

1 teaspoon vanilla essence

1-2 tablespoons warm milk

1. Combine butter, icing sugar, vanilla and milk in mixing bowl on Speed 1.

2. Increase to Speed 4 and mix until smooth.

3. Use as required

FRUITY TEA CAKE

1 cup mixed fruit medley

¾ cup light brown sugar, firmly packed

2 tablespoons butter

1 cup boiling water

2¼ cups self-raising flour

1 teaspoon cinnamon

½ teaspoon mixed spice

2 x 60g eggs

Icing sugar, for dusting

1. Combine the fruit, sugar, butter and water in mixing bowl and mix well on Speed 1, cool slightly.
2. Sift flour, cinnamon and mixed spice together.
3. Using Speed 2, add eggs one at a time into the fruit mixture then gradually add spiced flour until well combined.
4. Spoon the mixture into a lightly greased and base-lined 20cm square or round pan.
5. Bake in a moderate oven 180°C for 45 minutes or until cooked and golden brown.
6. Cool for 5 minutes, turn out and cool on rack.
7. When cold, dust lightly with icing sugar.

SPEEDY BANANA LOAF

125g butter, melted

½ cup sugar

2 x 60g eggs

1 teaspoon vanilla essence

1 teaspoon grated lemon rind

2 ripe medium bananas, peeled and mashed

1½ cups self-raising flour

½ cup milk

1. Cream butter and sugar in mixing bowl on Speed 4 until light and fluffy.

2. Using Speed 1 add eggs one at a time then gradually add vanilla, lemon rind and mashed bananas.

3. Gradually add flour and milk alternately then continue beating for 5 minutes.

4. Pour into a lightly greased and base-lined 23cm loaf pan.

5. Bake in a moderate oven 180°C for 25-30 minutes or until cooked and golden brown.

6. Cool for 5 minutes, turn out and cool on rack.

When cold, ice with Cream Cheese Frosting.

CREAM CHEESE FROSTING

40g butter, softened

¼ cup cream cheese, softened

1 teaspoon lemon juice

1 cup icing sugar, sifted

1. Cream butter, cream cheese and lemon juice in mixing bowl on Speed 4 until light and fluffy.

2. Using Speed 1, gradually add icing sugar and mix until smooth.

3. Use as required.

NEVER FAIL PLAIN SPONGE

4 x 60g eggs, separated

¼ cup caster sugar

1 cup self-raising flour

3 tablespoons water

1. Beat egg whites in mixing bowl on Speed 5 until stiff peaks form.

2. Gradually add sugar and beat until thick and glossy. Add egg yolks and beat well.

3. Sift flour.

4. Using Speed 1, gradually add flour and water alternately, beat until smooth. Do not overmix.

5. Divide mixture evenly between two greased, floured and base-lined 20cm cake pans.

6. Bake in a moderate oven 180°C for 15-20 minutes or until cake springs back when touched and comes away slightly from sides.

7. Cool for 10 minutes, turn out and cool on rack.

NOTE: Sponge cakes are best served on the day made as they do not store well due to low fat content.

BUTTERSCOTCH SELF SAUCING PUDDING

Serves 2

50g butter, chopped

1½ cups light brown sugar, firmly packed

¾ cup self raising flour, sifted

½ teaspoon mixed spice

⅔ cup milk

30g butter, extra

¼ cup sugar

¼ cup water

2 tablespoons water, extra

1. Lightly grease (6 x 1 cup) capacity ovenproof dishes with melted butter.

2. Cream butter and sugar in mixing bowl on Speed 4 until light and creamy.

3. Using Speed 1, gradually add the flour and mixed spice alternately with milk, mix until smooth.

4. Pour mixture evenly into prepared dishes.

5. Combine remaining butter, sugar and water in small saucepan and bring to the boil.

6. Reduce heat, simmer gently uncovered until golden brown.

7. Remove from heat and carefully stir in 2 tablespoons of water until smooth, cool slightly.

8. Pour mixture over each pudding.

9. Bake in a moderate oven 180°C for 25 minutes or until cooked.

10. Loosen each pudding by running a knife around the edge then carefully invert dish on a serving plate. The butterscotch sauce will pour over the pudding as it is released from the dish.

Serve hot with clotted cream.

PAVLOVA

Serves 4-6

3 x 60g egg whites

3 tablespoons water

1 cup caster sugar

1 teaspoon white vinegar

1 teaspoon vanilla essence

3 teaspoons cornflour

Whipped cream and passionfruit pulp, for serving

1. Line a baking tray with baking paper and draw a 20cm circle in the middle.

2. Preheat oven at 150°C.

3. Beat egg whites in mixing bowl on Setting 5 until stiff peaks form.

4. Add water and continue beating. Gradually add sugar until well combined.

5. Using Speed 3, add vinegar, vanilla and cornflour.

6. Spread mixture into circle on prepared bake paper. Smooth top surface and sides of pavlova shape.

7. Bake in slow oven 150°C for 45-50 minutes. Turn off oven and allow to pavlova to cool in oven.

8. Carefully slide pavlova from bake paper onto serving dish. Decorate with whipped cream and drizzle with passionfruit pulp.

CHOCOLATE CHIP BISCUITS

125g butter, softened

¼ cup sugar

¼ cup sweetened condensed milk

¼ teaspoon vanilla essence

1½ cups plain flour

1 teaspoon baking powder

½ cup chocolate chips

1. Cream butter and sugar in the mixing bowl on Speed 4 until light and fluffy. Beat in condensed milk and vanilla essence.

2. Sift flour and baking powder together.

3. Using Speed 1, gradually add dry ingredients and chocolate chips, mix until well combined.

4. Roll tablespoons of the mixture into balls. Place balls 4 cm apart on a lightly greased or bake paper lined baking tray. Press balls gently with a floured fork to flatten slightly.

5. Bake in a moderately hot oven 180°C for 15-20 minutes or until crisp and golden brown.

6. Remove from oven, move slightly on tray and allow to crisp, then transfer to rack to cool completely.

BASIC WHITE BUTTERMILK BREAD

1 cup buttermilk, warmed

1 x 60g egg, lightly beaten

½ cup olive oil

3½ cups bread or baker's flour

2 teaspoons dried yeast

1 teaspoon sugar

1. Using the beaters, combine milk, egg, oil, flour, yeast and sugar in mixing bowl on Speed 1 until the mixture pulls together.

2. Stop the mixer, turn off and unplug at the power point, remove beaters and add dough hooks.

⚠ ENSURE THE MIXER IS SWITCHED OFF AND UNPLUGGED FROM THE POWER OUTLET BEFORE REMOVING THE BEATERS AND ATTACHING THE DOUGH HOOKS.

3. Using Speed 2, knead the dough until smooth and elastic about 1-2 minutes. Add 1-2 teaspoons water if the dough becomes too dry.

4. Turn dough out onto a lightly floured board and knead until soft and pliable.

5. Place dough in a lightly oiled bowl, cover loosely and place in a warm area for 30-40 minutes or until dough doubles in size.

6. Punch risen dough down and knead into the required shaped for loaf.

7. Place dough into a 23cm x 12cm greased loaf pan, loosely cover and place in a warm area until dough has risen to fill the pan.

8. Bake in moderately hot oven 200°C for 50 minutes or until crust is brown and bread sounds hollow when tapped.

Allow to cool completely before slicing with a serrated edged knife.



KAMBROOK 12 MONTH

REPLACEMENT WARRANTY

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

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss or injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

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

YOUR PURCHASE RECORD (Please complete)

Attach a copy of purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

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If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises Act 1974 and State Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the customer Service Line (free call) 1800 800 634.

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