

CHEF | MAJOR



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ThermoResist Blender AT358

The 1.6 litre ThermoResist glass blender is ideal for blending hot ingredients such as soups and sauces as well as crushing ice. It has ventilation for steam in the filler cap and high quality stainless steel blades that can be removed for easy cleaning.



Stainless Steel Blender AT339

The stainless steel blender can be used for pureeing and blending cooled soups and sauces, smoothies, milkshakes and cocktails. It has a 1.5 litre capacity and high quality stainless steel blades that can be removed for easy cleaning.



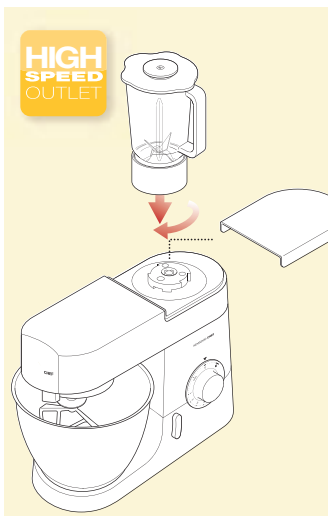
Classic Blender AT337

The acrylic blender can be used for creating milkshakes, smoothies, cocktails and bread crumbs. It has a 1.5 litre capacity and high quality stainless steel blades that can be removed for easy cleaning.



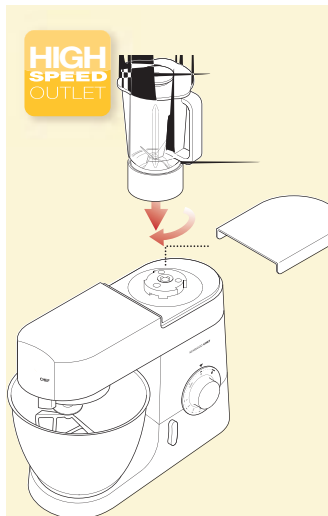
Compact Chopper/ Grinder AT320

Designed to chop, grind and puree a variety of food in small quantities. The sharp stainless steel blades make it perfect for spices, coffee beans, herbs, nuts and making baby food. It includes 4 glass jars to ensure there is no cross over of flavours with each use. Also supplied with 4 storage lids for convenience.



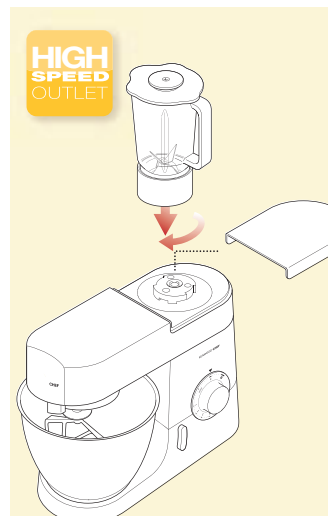
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The glass goblet used for the ThermoResist Blender has thermal shock properties which means it can blend hot to cold or cold to hot without damaging the goblet.



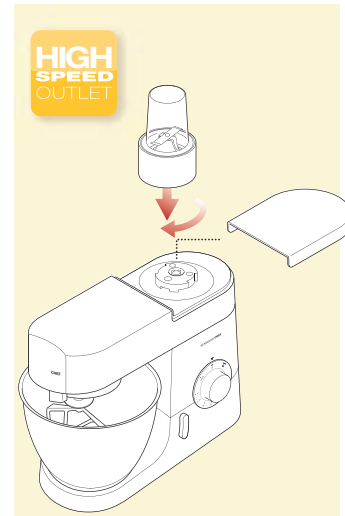
Tip...

Chill your metal goblet in the fridge before use and then add ice to the mix for perfect chilled cocktails!



Tip...

Home made mayonnaise is easy with this blender. Simply blend the egg and seasoning together, remove the filler cap in the lid and pour the oil through the hole as it blends creating the perfect texture.



Create More...

Prepare in advance - use this attachment to create purees, dressings and marinades which can then be stored in the fridge until needed using the inclusive lids.



Continuous Slicer/ Grater AT340

This high speed attachment has a continuous grating and slicing action for preparing large quantities of food saving you time and effort. It includes 7 single-sided stainless steel discs for extra fine, fine and coarse shredding, thin and thick slicing and Julienne and standard chipping.



Metal Juice Extractor AT641

Suitable for making various fruit and vegetable juices such as apple, kiwi, tomato and carrot and can also be used for desiccating coconut. There is no need to peel, core or deseed the fruit and even has a whole apple feed tube. For convenience it comes complete with a 1 litre juice jug.



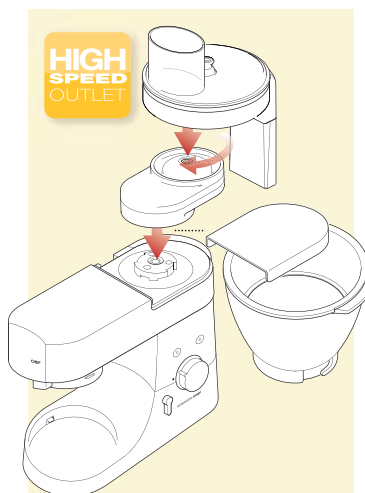
Citrus Juicer AT312

Suitable for all types of citrus fruits from limes to grapefruits. This attachment includes a metal sieve to separate the pulp and seeds from the juice and has a 600ml juice capacity.



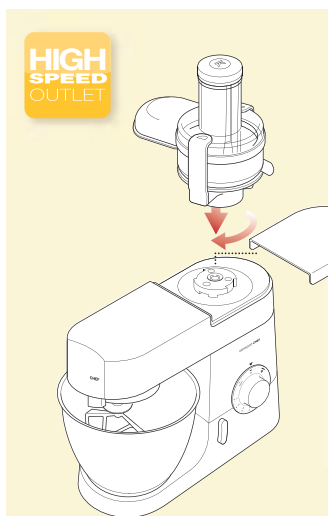
Food Processor AT647

Made from a robust shatterproof Tritan™ material, the food processor is the most versatile attachment. It is supplied with 6 single-sided discs for shredding, slicing, chipping and rapsing. The stainless steel knife blade means it's also ideal for chopping meat, fish, vegetables and is great for making pates, dips and salsas. *(For Titanium and Cooking Chef only)*



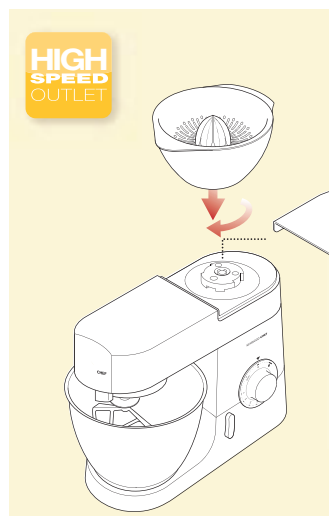
Create More...

Ideal for preparing salads, vegetables for stir fry, grating cheese and even slicing fruit for drinks!



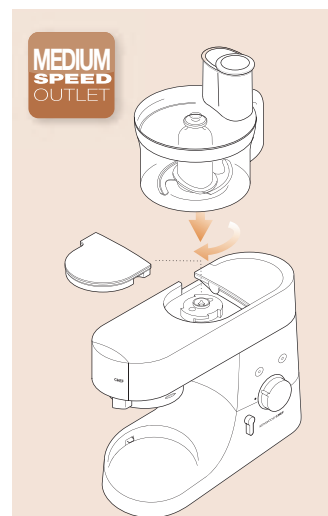
Tip...

For best results use fresh fruit at room temperature and perhaps add a little ice to the juice jug before processing.



Tip...

The juice bowl has a handle and pouring spout so it can be taken straight to the table after use reducing the washing up!



Tip...

Use the pulse setting when using the food processor for greater control over the final texture of the food and to avoid over processing.



Food Mincer AT950A

Supplied with fine, medium and coarse screens this attachment can be used for grinding all kinds of meat, vegetables and nuts. It comes complete with 2 sausage making adaptors and a kebbe maker which are stored in the pusher. The food tray cover can also be used as a collecting dish.



Dicing Attachment MGX400

The Kenwood dicing attachment is ideal for hard root vegetables, hard cheeses and meats. The stainless steel dicing disc and grid creates 10mm x 10mm cubes. It has a direct serve food outlet and even comes complete with a specially designed cleaning tool.



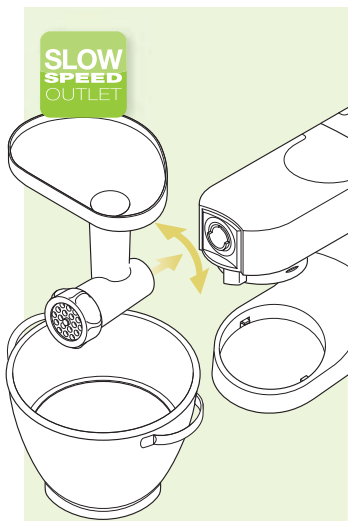
Rotary Slicer/Grater AT643

The slow speed metal Rotary Slicer /Grater has 5 stainless steel drums for fine or coarse shredding, thick or thin slicing and rapsing. It is particularly good for harder ingredients such as chocolate, vegetables, nuts and hard cheeses.



Fruit Press AT644

Will produce healthy juices, delicious purees and sauces from soft fruits, berries, spinach leaves and wheatgrass. The slow rotating scroll crushes and chews the ingredients dispensing the juice from the centre and the pulp from the end.

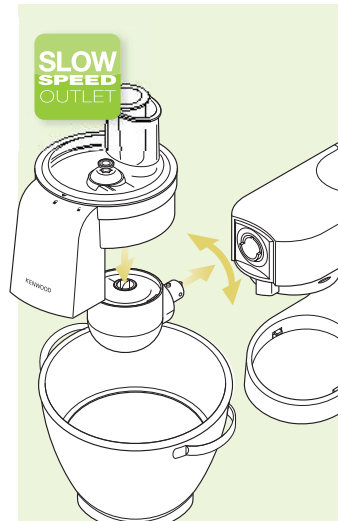


Create More...

The attachment is able to process up to 130kg of fish or vegetables and up to 160kg of meat per hour.

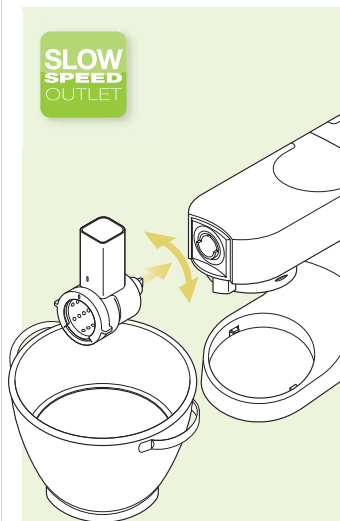
Tip...

Wipe the screens with vegetable oil then wrap in greaseproof paper to prevent discolouring or rusting.



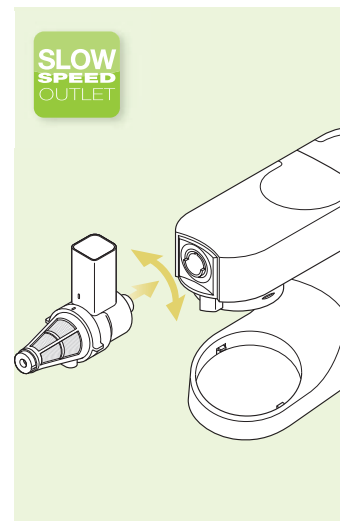
Create More...

Dice your potatoes and sauté with garlic and parsley for a great side dish with meats, salad or even breakfast.



Create More...

Specially designed to minimise friction, and therefore heat, to allow grating delicate ingredients such as chocolate for desserts.



Tip...

Don't throw the pulp away, use it in cakes, puddings and desserts.



Grinding Mill

AT941

Ideal for producing natural or gluten free flours from rice, oats, chickpeas and many other ingredients. The adjustable grinder will mill ingredients to any required size from coarse to very fine.



Pasta Roller

AT970

The flat pasta roller creates pasta for lasagne, ravioli or cannelloni effortlessly. The high quality stainless steel body, with roller to help feed the pasta through, has 9 different thickness settings.



Pasta Cutter

AT971A

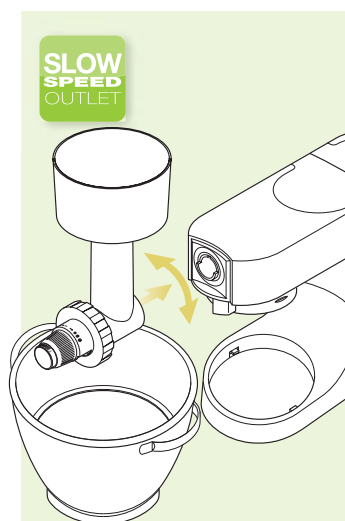
The tagliatelle pasta cutter cuts pasta into perfect tagliatelle feeding the pasta through its high quality stainless steel body.



Pasta Shaper

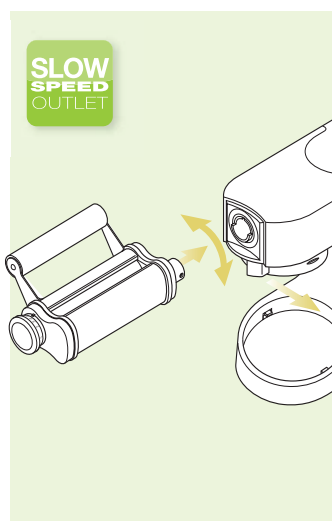
AT910

Allows pasta to be cut into different shapes. The attachment comes complete with a bronze Rigati die and trimming blade. There are 12 optional pasta dies and a biscuit maker available to purchase separately.



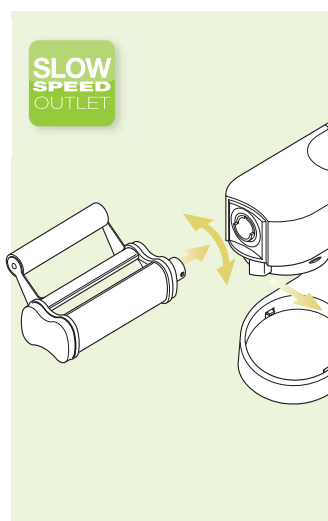
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Is able to grind up to 1 kilo of flour in 10 minutes. Great for those with specific dietary requirements.



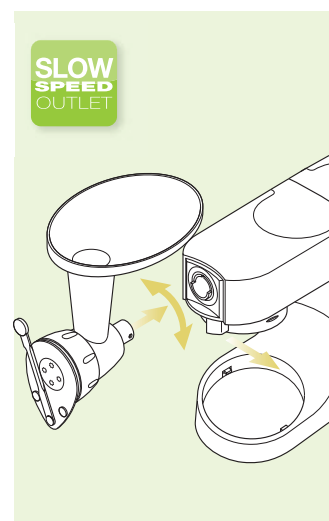
Tip...

Vary the thickness of the pasta depending on the recipes. It should be thin for a butter sauce, slightly thicker for a creamy sauce and thicker still for meat or tomato sauces. Can also be used to roll icing sugar and dough for Chinese dumplings.



Tip...

Ideally, cover the pasta dough in plastic film and rest for 10 to 15 minutes before rolling. Once flattened and cut allow the pasta to dry for at least 30 minutes before cooking.



Create More...

You can add herbs, tomato or spinach puree or squid ink to the pasta dough to create different colours and flavours.



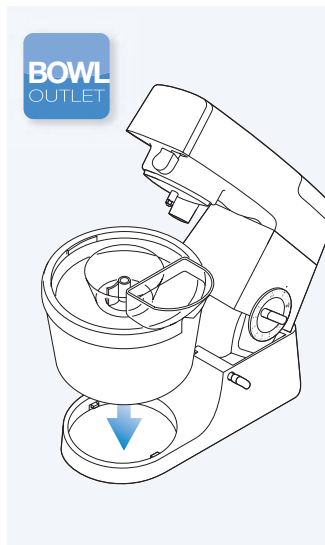
Frozen Dessert Maker AT956 (Chef), AT957 (Major)

Fantastic attachment to make delicious home made ice cream, sorbets or frozen yoghurts quickly and easily. Consists of a plastic bowl, freezer bowl, cover and paddle and has a 1 litre capacity.



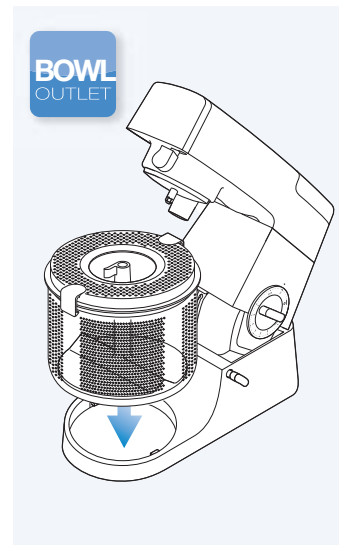
Potato Peeler AT444 (Chef), AT445 (Major)

The rough surface of the bowl of this attachment easily and effortlessly removes the skin from all kinds of root vegetables including potato and carrots.



Tip...

For best results ensure the bowl is stored in the freezer 24 hours before use.



Create More...

This attachment not only saves you time and energy but maintains the goodness of the vegetable located just under the surface of the skin. Will peel up to 1kg of potatoes on the Chef and 1.5kg on the Major.



Puree and Sieve AT992 (Chef), AT930 (Major)

Ideal for sifting flour, pureeing fruit for preserves and coulis and vegetables for sauces. Includes 2 screens, coarse and fine, with a smooth and rough side.



Electronic Scales AT850B

These flat electronic scales have touch sense controls and a hygienic easy clean glass platform with anti slip mat for both Chef and Major size bowls.



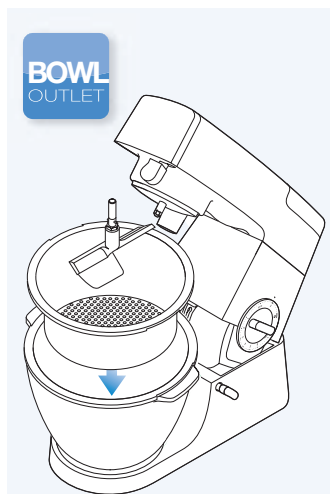
Creaming Beater AT501 (Chef), AT502 (Major)

The creaming beater has been designed with flexible wings eliminating the need to stop and scrape down the mixture with a spatula during the mixing process.



Stainless Steel Bowl 36385 (Chef), 36386 (Major)

Attractive and stylish polished stainless steel bowl with handles. 4.6 litre capacity for Chef and 6.7 litre capacity for Major.



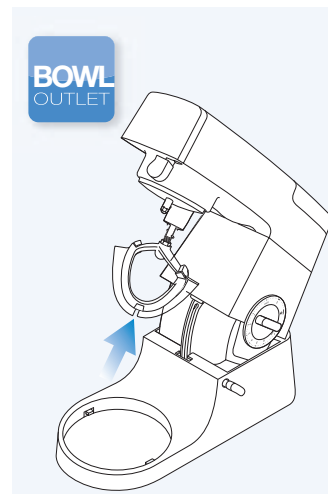
Tip...

Also great for making biscuit crumbs, tomato puree and Tamarind paste.



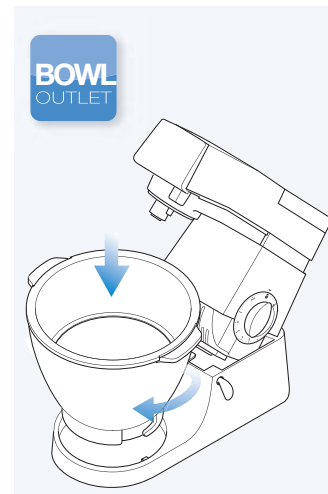
Create More...

These scales allow you to 'add and weigh' for convenience using the tare function and are accurate to 2g. Will weigh up to 8kg.



Tip...

Perfect for creating a smooth texture when creaming together butter and sugar for cake mixes. Can also be used for smooth mashed potato and cooked vegetable purees.



Create More...

You can make up to 2.5kg of soft dough or 2.18kg of stiff dough with the Chef and 5kg of soft dough or 2.4kg of stiff dough with the Major.



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