



How to adjust Kenwood Chef A701A minimum speed

Adjusting the rotational speed of the beater.

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INTRODUCTION

If your mixer is running too fast on the slowest speed setting and throwing flour out of the bowl then you need to adjust the minimum speed. This may be achieved as follows.

The motor tends to speed up over time and needs adjusting back down to 60rpm at the slowest speed control setting on the side.

TOOLS:

- [Long thin flat bladed screwdriver](#) (1)
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Step 1 — How to adjust Kenwood Chef A701A minimum speed



- Turn the power off at the wall socket and then invert the machine on a working surface allowing for flour and crumbs to fall out of the machine onto the surface.

Step 2



- Insert a long thin flat ended screwdriver (Health & Safety warning - with an insulated handle) through one of the slots in the plastic casing covering the motor assembly and locate one of the two slotted screws which govern the centrifugal switch.
- ⓘ You can identify these two screws by the fact that they have a spring underneath them to keep them in tension.
- Try a quarter turn clockwise each then turn the machine back over and try it on the slowest speed.

Step 3



- Put your hand on the mixing attachment holder and let your fingers gently catch the protruding bit each time it comes around while watching a second hand on a clock.
- You are looking for about 60rpm and the movement at this minimum speed will be somewhat erratic.
- There will also be a burning smell from the resistor but don't worry about this. The burning smell comes from flour deposited over time on the resistor.

Step 4



- If it still exceeds 60rpm on the slowest speed control setting then turn the machine over and turn the two screws in a bit more, but evenly on each side to keep the centrifugal switch bracket evenly balanced.
- Continue until about 60rpm is achieved and ignore the burning smell from the thin layer of flour on the resistor.