



KM 3896 food processor

- Exclusive colour edition: matte green
- Robust and high-quality design made of die-cast aluminium:
For a secure stand even with heavy loads.
- Large stainless steel bowl with 5.1l capacity and planetary stirring system:
For even mixing results and for the preparation of up to 3 kg of cake dough/1.5 kg of yeast dough
- Including high-quality dough hook, flat beater and whisk for a wide range of uses:
for preparing egg whites, whipped cream, pizza and bread dough and much more.
Attachments can be easily cleaned in the dishwasher.
- Two practical display modes make operation easier:
Countdown mode: the food processor automatically stops after a preset preparation time.
Timer mode: the current preparation time is displayed.
- Additional splash protection with filling chute:
Enables clean operation and makes adding ingredients easier.

Overview of important data

Power	1000 Watt
Colour / Material	brushed / green / frosted / black / silver / Aluminium / Plastic
Cable length	95 cm
Packing dimensions	41.0 x 32.0 x 41.0 cm
Gross weight incl. packaging	7.51 kg
Dimensions of the product	38.0 x 27.5 x 35.5 cm
Net weight	6.09 kg
Display box (PU)	1 Pc.
EAN	4008146039379
Further special features	<ul style="list-style-type: none"> - Automatic shutdown: yes - Indicator light: yes - Capacity: ca. 5,5 L Litre - Timer: yes - Power levels: 8
Colour variations	Art.-Nr. KM 3897 Kitchen Robot, frosted, black, silver, EAN 4008146040832
Accessories	<p>Art.-Nr. ZB 5591 Meat mincer attachment, EAN 4008146040320</p> <p>Art.-Nr. ZB 5592 Multi-shredder attachment, EAN 4008146040344</p> <p>Art.-Nr. ZB 5593 Stand mixer attachment, EAN 4008146040368</p> <p>Art.-Nr. ZB 5594 Pasta attachment, EAN 4008146040382</p>

Product details



Large stainless steel bowl: 5.5l capacity - easy to clean in the dishwasher.



High-quality accessories: dough hook, flat beater and whisk for a wide range of uses. Attachments can be easily cleaned in the dishwasher.



Splash protection with filling chute: enables clean operation and makes it easier to add ingredients.



Planetary stirring system: for even mixing results and preparation of up to 3 kg of cake dough / 1.5 kg of yeast dough.