

kitchen ideas

Instruction Manual



K1621

Cooking Master

I– SECURITY INSTRUCTIONS

Read these instructions thoroughly before using the appliance. Keep this instruction manual for future reference or new users.

I.1 GENERAL SAFETY INSTRUCTIONS

1. Inspect the appliance for visible signs of damage before use. Do not use a damaged device.
2. This appliance is intended for private and non– commercial use. Any use other than previously stated is considered as improper use. No claims of any kind will be accepted for damage resulting from use of the appliance for other than its intended purpose. The risk must be borne solely by the user.
3. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
4. This appliance complies with the standards in force for this type of product.
5. Place the product on a stable surface. Do not slot it in.
6. Always connect the appliance to an accessible power outlet.

7. When unplugging the power cord, always pull it at the plug; do not pull on the cord.
8. Do not run the appliance with an empty jug.
9. Do not use the appliance without the lid being securely clipped in place.
10. Do not move the appliance whilst in use.
11. Always make sure there is sufficient ventilation around the appliance when it's in use.
12. The jug body becomes hot during use, always use the handle provided.
13. Do not use the appliance outdoors.
14. Do not use the appliance :
 - if the plug or the power cord are damaged
 - if the appliance is in anyway damaged
 - if it fell down
15. Do not let the power cord hang over the edge of a table or the work surface and make sure it does not come into contact with hot surfaces.
16. Do not place and do not use this product near by any heat source (hob, heating, etc.).
17. Avoid wrapping the cord around the appliance and do not bend it.
18. Use only the accessories supplied with the appliance.
19. Never immerse the appliance, its power cord or its plug in water or any other liquid.
20. Do not handle the cord or appliance with wet hands
21. Make sure to unplug the unit when you do not use it.

24. If the product is damaged, it must be repaired by the manufacturer or by a third person with similar qualification, in order to avoid all risks. This particularly applies to replacing a damaged connection cable. Unqualified repairs can lead to considerable danger for the user.
25. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
26. Keep the appliance out of the reach of children when it is plugged in or cooling.
27. Do not use the plastic lid cap for carrying food or hot liquids.
28. When mixing hot liquids, take care to avoid splashing any hot liquid that could cause burns.
29. Do not remove the lid when the water is boiling.
30. Always leave the appliance to cool down before cleaning.
31. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
32. Do not allow children to use this appliance. Keep the appliance and its cord out of the reach of children.
33. Regarding the detailed information on how to use the accessories, refer to the paragraph “instructions” in this manual.
34. It is essential to keep this appliance clean since it is in direct contact with food.
35. Regarding the instructions for cleaning surfaces in contact with food or oil, please refer to the below paragraph “cleaning” in this manual.

36. Children must be kept under supervision to ensure that they do not play with the appliance.
37. Great care must be taken when handling the blades when emptying the bowl and during cleaning.
38. Switch off the appliance and unplug it from the power supply before changing the accessories or handling or getting near to any of the parts that move during operation.
39. Always unplug the appliance from the power supply if left unattended and before assembling, dismantling or cleaning.
40. Improper use may result in injury.
41. Be careful when pouring a hot liquid into the cooking processor or blender to avoid any splashes escaping from the appliance caused by sudden boiling.
42. Warning: avoid spillage on the connector.
44. The appliance is only to be used with the stand(motor unit) provided.
45. The heating element surface is subject to residual heat after use.
46. Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
47. Be careful when you touch front grip when you open the lid (when unit just finished working) — Hot surface
48. WATCH OUT! BLADES ARE SHARP. HANDLE THEM WITH CARE!
49. If the blades are blocked when mixing, always unplug the appliance before removing the food responsible for blocking.
50. Regarding the instructions for the use of accessories, operation times and speed settings, refer to the below paragraphs.
51. The appliance must not be immersed.

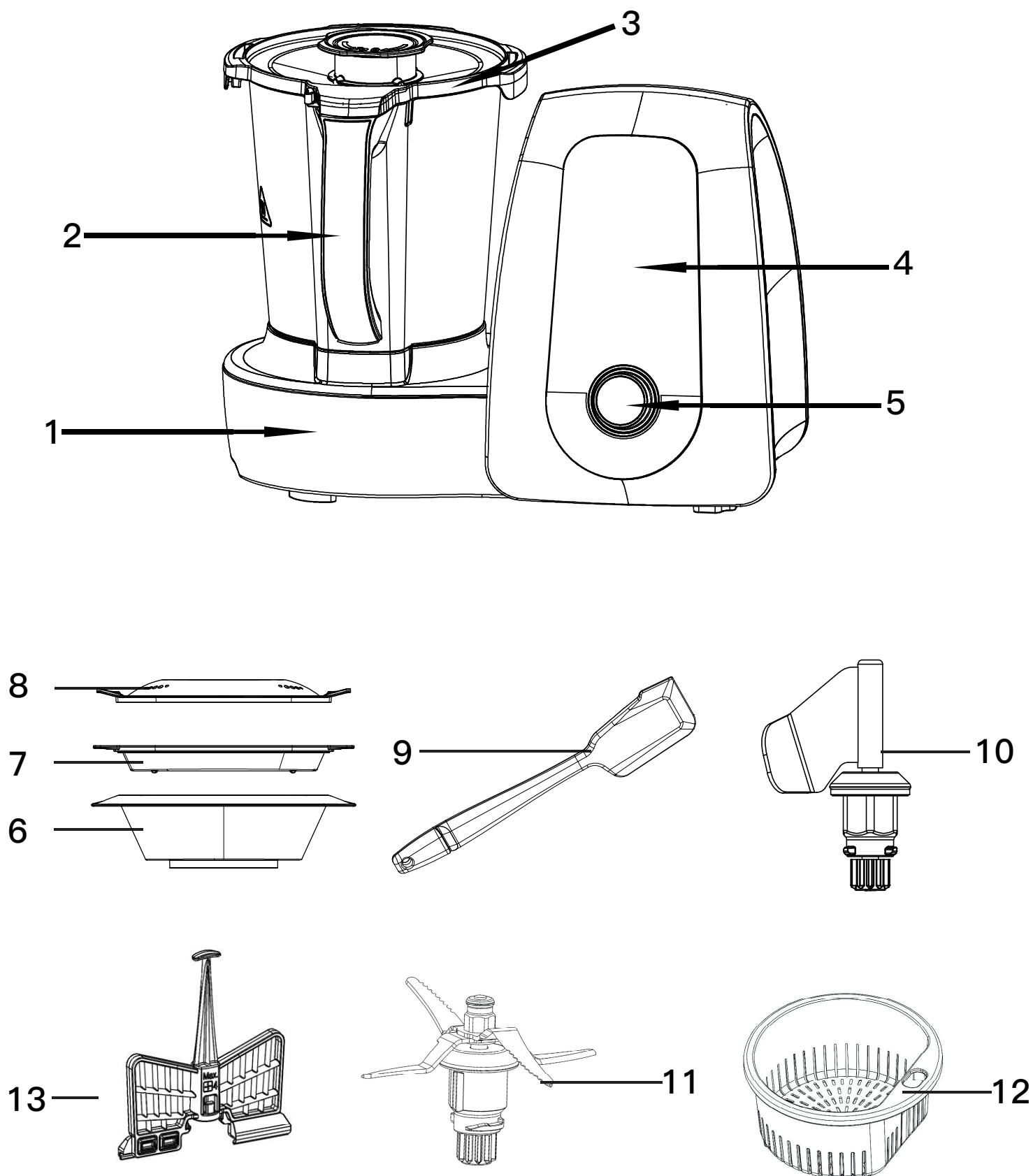
52. Warning: potential injury from misuse.

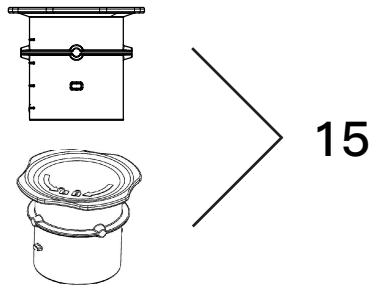
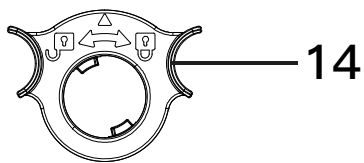
I.2 SPECIAL SAFETY INSTRUCTIONS

1. Check the main body, jar, steamer and other components regularly for damage. If any damage is detected, do not use the appliance.
2. The hole on the Jar lid can only be covered with the measuring cup. Do not use clothing or other objects.
3. Do not exceed the MAX mark on the Jar body.
4. The Jar's surface may reach high temperature when operating over 60°C , use some type of protection to touch or move it.
5. The instructions for food processors and blenders warn against misuse.
6. Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
7. Make sure the steamer and the jar are properly fixed before use the steamer.
8. When using the machine at high speed, use it only with its lid in the correct place.
9. Do not expose any body part to the steam produced during operation.
10. Make sure the vents on the product's back are not covered or blocked to avoid the appliance from damaging.

II-CHARACTERISTICS OF THE PRODUCT

II.1 GLOBAL DESCRIPTION OF THE PRODUCT





1. Main body	2. Jar
3. Jar lid	4. LCD display
5. Start / pause / reset knob	6. Big steamer body
7. Big steamer rack	8. Big steamer cover
9. Spatula	10. Kneading blade
11. Mixing blade	12. Filter basket(small steamer)
13. Butterfly whisk	14. Fixing support
15. Measuring cup	

II.2PACKAGE CONTENTS

- 1 Cooking Robot
- 1 Measuring cup
- 2 Steam baskets

- 1 Butterfly whisk
- 2 Blades
- 1 Spatula
- 1 Instruction manual

II.3 TECHNICAL CHARACTERISTICS OF THE PRODUCT

- The Robot will help you to create great recipes to share with your family and friends!
- Stainless steel jug with a capacity of 2L
- LCD screen with touch keys
- 5 Automatic programs: steam, kneading, slow cook, soup, self-cleaning, and 13 sub programs
- 5 Manual programs: timer, speed, temperature, power, turbo
- Reset function : press the start/pause knob for 2 seconds
- Start / pause button
- 4 non-slip feet
- Materials used: SS (stainless steel), ABS (plastic) and polypropylene
- Several accessories included
- Power: 1700W (motor power: 700W and heating power: 1000W)

II.4 POSSIBLE FUNCTIONS

1. **Chop:** chop vegetables and meat to the desired size.
2. **Mince:** mince vegetables, herbs, meat, garlic and nuts in just a few seconds. It even crushes ice for you to prepare cocktails and smoothies.
3. **Grind:** prepare milkshakes, sauces, dips, creams and purees with smooth and silky texture.
4. **Mill:** the food processor allows milling an endless number of foodstuffs and allows preparing condiments and dressings such as parsley, basil and cinnamon with natural ingredients. Moreover, you will be able to brewing your own coffee at home. The machine mills coffee beans in just some seconds.



5. **Pulverize:** pour sugar inside the jar and create your own icing sugar to decorate the most delicious desserts.
6. **Grate:** grates chocolate, chickpeas, cheese, tomato, butter, bread, coconut, nuts, peanuts, almonds and much more.
7. **Beat:** with the butterfly jar, you will be able to beat easily eggs to prepare perfect omelette.
8. **Whip:** turn into a confectionery professional, whip egg whites to prepare meringue or cream and cook delicious sweets in the most quick and simple way.
9. **Emulsify:** Kneading blade homogeneously prepares amazing salad dressings such as mayonnaise and aioli (garlic and olive oil sauce) to accompany your best dishes.
10. **Mixes:** with this appliance mix any ingredients you desire in the most efficient way.
11. **Cook:** you can heat, cook and fry in the same jar. With this appliance 's absolute precision, the cooking temperature can be totally controlled. Thanks to its smart heating– power system, ensures continuous cooking without exceeding the set temperature, avoiding foodstuffs from sticking or burning.
12. **Stir:** Kneading blade stirs food while it cooks it ensuring uniform heating. This function is perfect for preparing risottos, rice pudding, custards or bechamel, achieving professional consistence and texture thanks to its motor's innovating superpower.
13. **Steam:** the perfect function for cooking complete, low–calorie and healthy food maintaining all the natural properties. The steamer allows steaming at 2 different layers and cooking at the same time in the jar. For example, you will be able to steam salt– roasted breem and vegetables in the steamer, while at the same time you cook meatballs and tomato sauce in the jar's base. All these at the same time, making the most out of the used energy and without affecting each food's flavour.
14. **Poach:** thanks to kneading blade's great precision, achieve perfect poaching without having to worry about stirring it or controlling time.
15. **Candy:** candy with aromatized oils without burning them and preserving all the flavour, thanks to the precise temperature control of this food processor.
16. **Knead:** You can prepare bread dough in big quantities in just 1 piece. Thanks to its exclusive kneading layers, you can prepare perfect bread.
17. **Boil:** fill in the jar with water and boil any food you desire.

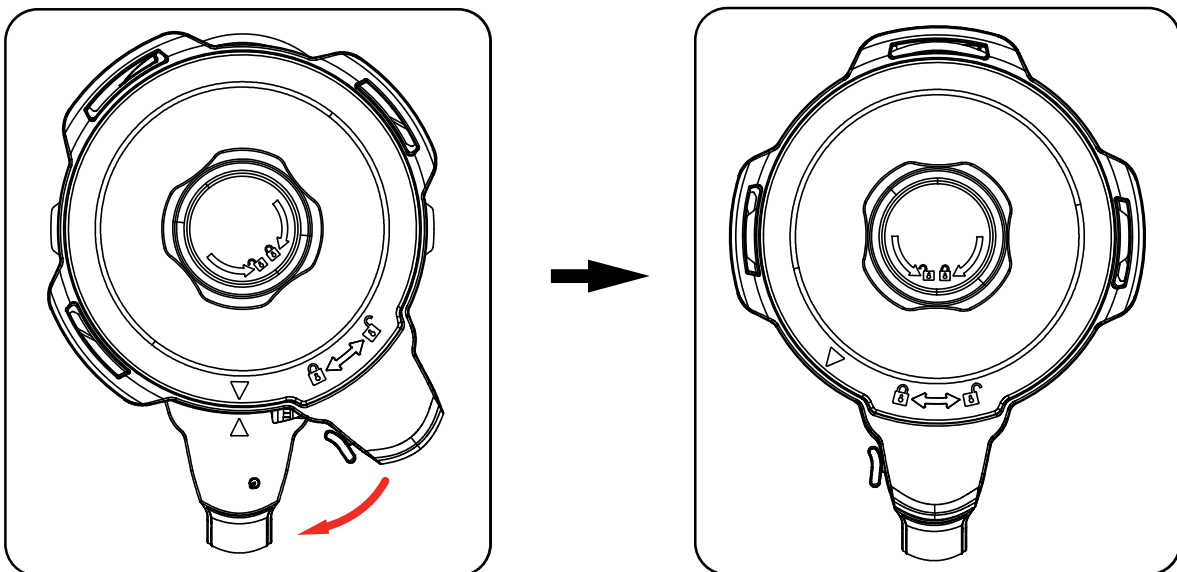
18. **Warm:** if you want any food you have prepared to stay warm, set the appliance until 100°C and serve your meal whenever you desire.
19. **Accurate cooking degree by degree:** its degree-by-degree control, its adjustable 12 hours and its 10 heating power levels make it a great-precision cooking tool.
20. **Ferment:** ferment any dough at any temperature in order to improve your dough.
21. **Bain-marie:** achieve proper bain-marie textures with its steamer.
22. **Reheat:** set the temperature until 100 °C to reheat any precooked meal.
23. **Turbo:** this is the perfect function for processing the hardest foods. It can be used to crush solid ingredients intermittently such as garlic, ice, chocolate or ham.

III– USE OF ACCESSORIES

III.1 USE & ASSEMBLY

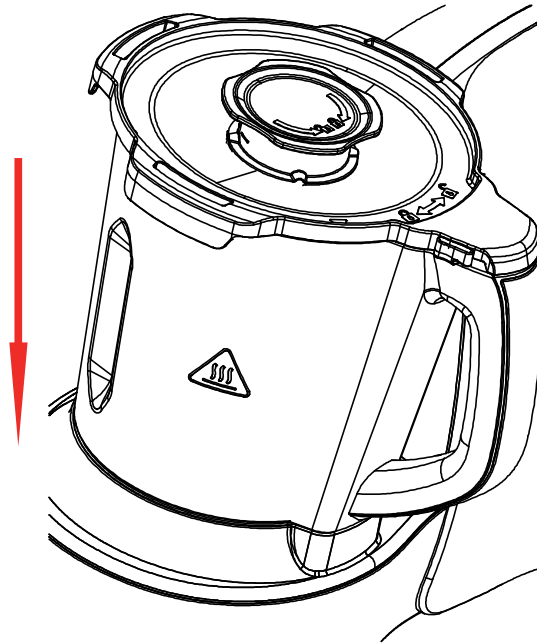
Stainless steel jar assembly

1. Place the lid on the stainless steel jar so that the two small arrows on the lid and on the jar handle are properly aligned.
2. Then turn the cover clockwise from the open lock  to the closed lock  until it is closed securely. If the lid is not closed properly, the product will not work (see diagram below).



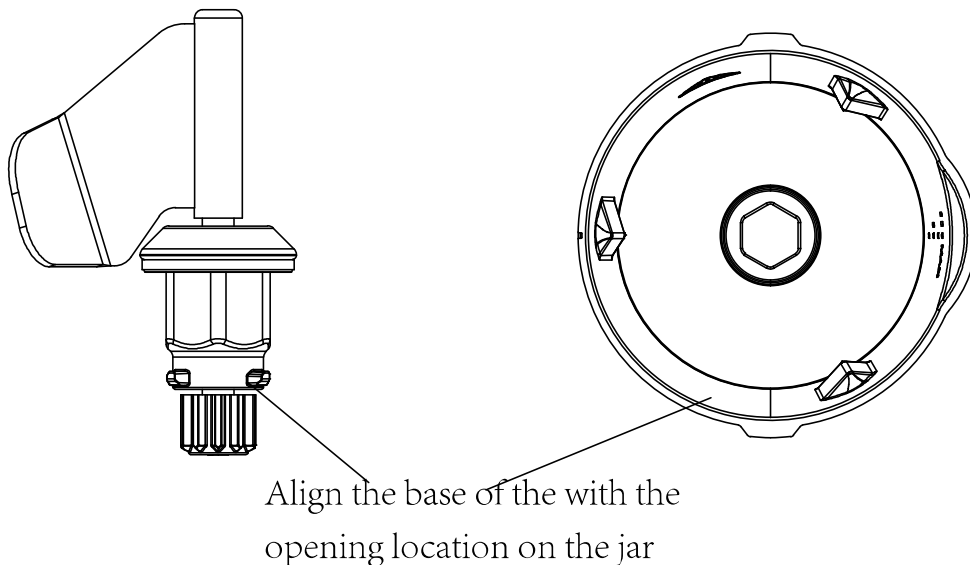
Note: The jar has marks on one of its sides and the effective maximum capacity is 2L. Do not exceed this quantity to ensure good operation.

3. Place the jar on the main body making sure it fits properly in its correct position. If the jar is not properly placed, the product will not operate.



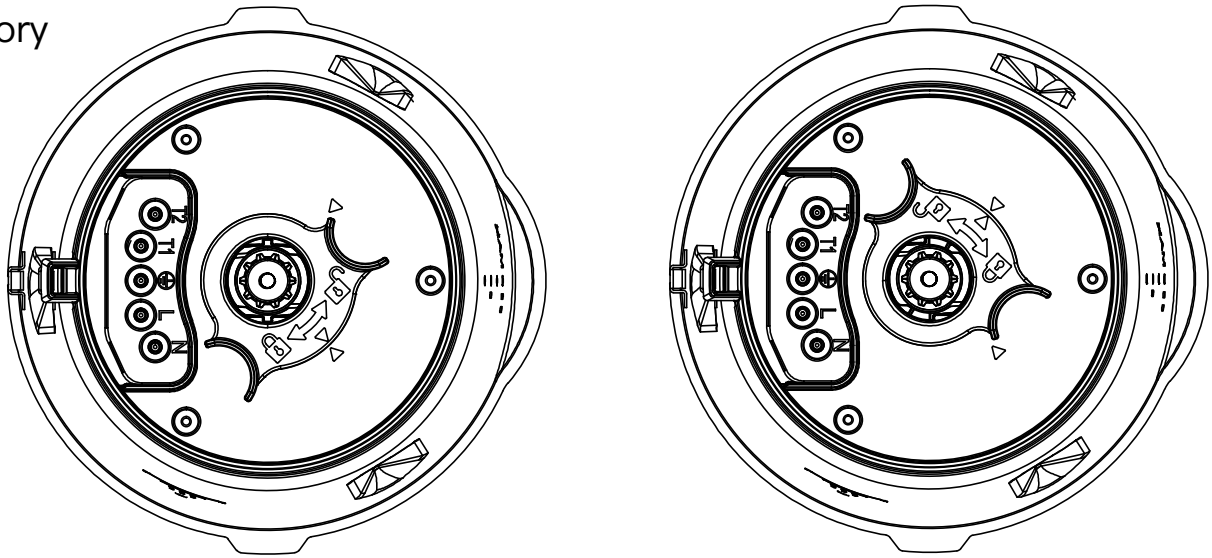
Mixing blade and kneading blade assembly

1. Fix the sealing ring on the blades unit
2. Place the blade on the location provided on the base of the jar. Make sure the base of the blade aligns with opening provided (see diagram below)



3. Turn the jar over while holding the blade gently so that it does not fall.
4. Then place the fixing support correctly on the underside of the bowl and turn it clockwise to secure the blade .

accessory



To remove the blade from its location :

1. Turn the jar over and turn the fixing support counterclockwise
2. Then remove the blade carefully. Make sure it does not fall suddenly. Otherwise you may damage it.

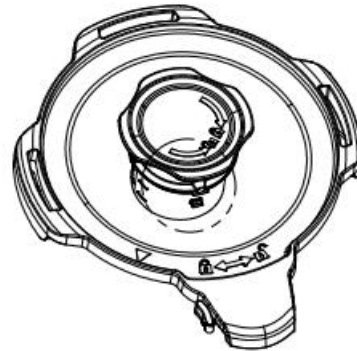
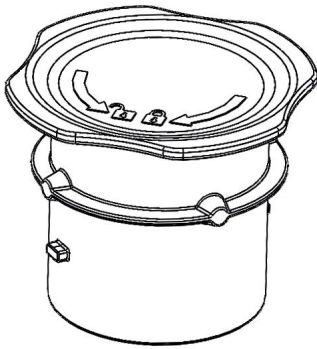
NB :

- Use a cloth to cover the blades before handling to avoid injury.
- If the blade is not properly attached, food or liquids during cooking may splash.
- The kneading blade is designed to knead, mix and mix foods without cutting them
- Do not use the kneading blade for speeds above 3 as the bowl may vibrate and present a risk.
- The distance between the kneading blade and the bowl wall is 1 cm, which could cause food to get stuck. If this happens, the unit's engine will stop working and go into self-protection mode. Use the spatula to mix and remove stuck food so that the appliance can resume cooking.

Measuring cup assembly

The measuring cup is used as the product's lid to prevent splashing and heat loss and is used to measure food quantity. Its maximum capacity is 100 ml.

1. Place the measuring cup on the cover's gap.
2. Turn it clockwise to lock it and anticlockwise to open it and take it out.

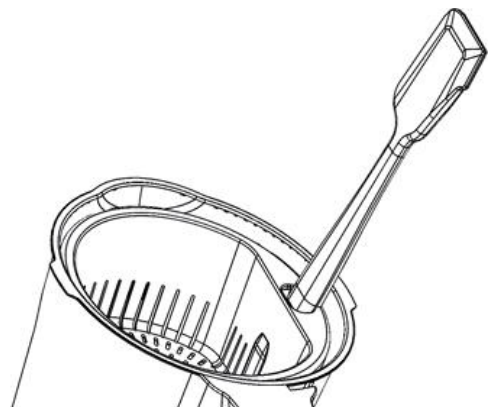
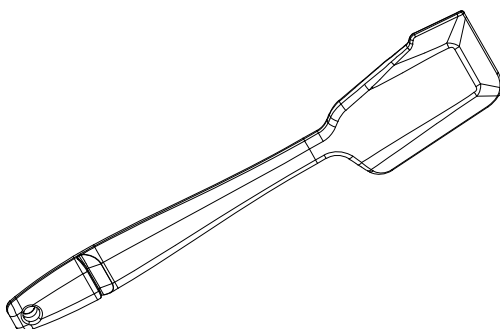


Warnings:

- Use this measuring cup and do not use other accessory or object to close the jar's cover.
- Turn the measuring cup clockwise until fixed to cook without temperature (mash, stir, mince...).
- If you wish to cook with temperature, place the measuring cup in its place on the cover without turning it. This way, steam will be able to be released.

Spatula

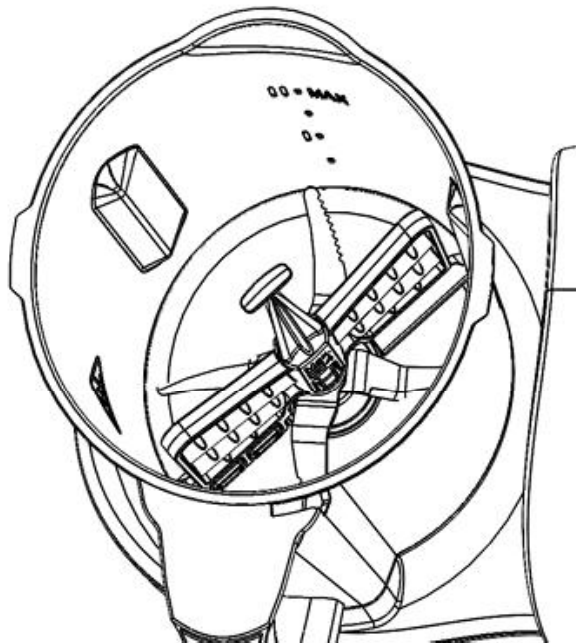
The spatula is the only tool suitable for stirring food inside the jar, other tools could scratch and damage the surface.



Warnings : It cannot be used while the appliance is operating with the blades or the butterfly whisk.

Butterfly

This accessory works installed on top of the blades unit, this way it helps mixing food. It helps food mixing and removes lumps. Install the butterfly on the blades unit by matching the shaft's centre with the butterfly's gap and push it down.



Warnings :

- *Do not operate the appliance unless the accessory is fixed in its place*
- *Do not operate it with speeds over 4*
- *Do not use the butterfly at the same time as the spatula*
- *Do not pour food in while it is operating with this accessory to avoid it from damaging or getting blocked*

Big Steamer

The big steamer includes 3 parts: steamer body, steamer cover and rack. The capacity is 3.5L.

1. Close the steamer with its cover before using it.
2. Place the steamer on the jar, making sure it fits well.



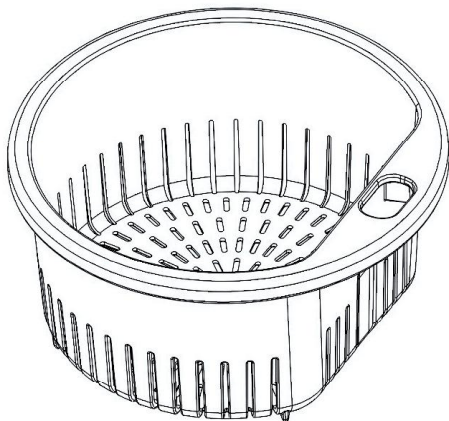
Warnings:

- Do not touch or get close to the steamer to avoid scald.
- Do not cover the steamer's holes with any cloth or objects. The steam may come out from the edge or other parts which may cause risk of scald.
- It is best to put foods difficult to cook on the bottom layer of the steam basket and foods easier to cook on the top layer of the steam basket.

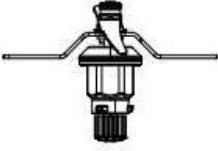


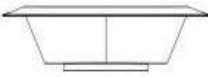
Small steamer

This small steamer is designed for several purpose. The capacity is 1L.

- 1.To make all kind of recipe related to steam (e.g. Pasta, noodles, steamed vegetables...)
- 2.It can also be used as a filter or a strainer.



III.2 SUGGESTED SPEED AND CAPACITY FOR EACH ACCESSORY

Accessory	Image	Function	Speed	Capacity	Operation time
Mixing blade		Chop (+)	5	2 L max, chop to be 1-2cm size before operation	1 min.
		Chop (++)	10	2 L max, chop to be 1-2cm size before operation	1 min.
Kneading blade		Knead dough for bread, pizza, etc.	2-3	800 g dough max	5-20 min.
		Knead dough for noodles	3	400 g dough max	3 min.
Butterfly		Stir	1-3	2 L max	30 min.
		Whisk egg whites or cream	4	2 L max	10 min.
Steamer		Steam vegetables	N/A	3.5 L max	15 min.
		Steam meat	N/A	3.5 L max	20-30 min.

IV– USE OF THE PRODUCT

IV.1 BEFORE THE USE

Note: The product will produce a light smell when it is used for the first time and will disappear after a few minutes. This is due to the manufacturing rests and does not affect to its operating.

1. Take the product out of the box and remove all packaging materials.
2. Make sure the product is in good conditions. If any sign of visible damage is observed, contact immediately with our official Technical Support Service.
3. Place the appliance on a clean, stable and flat surface. Do not place it close to the edge, inside built-in wardrobes or hanging brackets.
4. Clean the appliance before using it for the first time: wipe the body of the appliance with a soft, dry cloth and wash the blades with warm water and washing up

liquid. Rinse with clear water and dry carefully with a soft cloth.

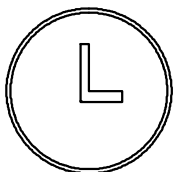
5. Connect it to a power supply and press the power switch to turn it on. The machine will beep and the display will turn on.

IV.2 PRACTICAL ADVICE

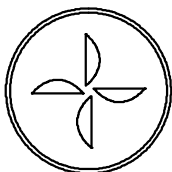
- After use, the jar may be hot. Do not touch the surface of stainless steel jar.
- The total amount of ingredients and liquid must not exceed the MAX limit line (2L for cold preparation and 1.5L for hot preparation). In case of overflow, there may be a risk of overflow and burns.
- If you are unsure of the quantities you can use the measuring cup included.
- You can stir your ingredients that in the jar before putting the lid on, this prevents the ingredients from sticking to the bottom of the jar.
- Remove your hot preparation from the jar when the cycle is finished because the bowl is still hot and may burn your preparation.
- If the product does not work after power-up, check if the jar and / or lid are in the correct position. If not, remove the jar and / or lid and replace them properly.

IV.3 MANUAL PROGRAMS

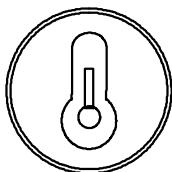
The device is equipped with 5 manual programs buttons : Time, Speed, Temperature, Power and WiFi. This allows you to adjust the programs yourself depending on the preparation you want to do.



Time



Speed



Temperature



Heat power



WiFi

Time	Possibility of setting seconds, minutes and hours
Speed	Possibility to adjust speeds : from 1 to 10
Temperature	Possibility to adjust the temperature : from 37°C to 120°C
Heat power	Possibility to adjust the heating power : from 1 to 10
WiFi	Possibility to contact WiFi

ON/OFF SWITCH

The switch is on the back of appliance.

Use this switch to switch the appliance on or off.



Start/Pause knob and Reset function

1. Use the knob to adjust all settings: time, temperature etc. Turn it clockwise to increase the value and anticlockwise to decrease it.
2. Once the desired setting or program has been selected, press the knob to activate it and the appliance will start operating.
3. During the setting process or machine working process, long-press the knob for 2 seconds, appliance will clear all set program and return to standby mode.
4. If no operation on appliance during standby mode for 10 minutes, the appliance will automatically turn off.
5. While appliance is cooking, chopping, kneading etc. You can press the start/pause knob. The cooking process will go into pause mode and the display will show “PAUSE” . This way, you can open the lid, remove the jar or add missing ingredients.

Once food has been added, place every element back in its correct position and press the start/pause knob again to resume operation. After 10 minutes in “PAUSE” status without any operation, the appliance will automatically turn off

Timer

The display shows  for hr :min:sec.

1. Press the timer button once, the minute digits will flash. After minutes setting, press it again it switches to seconds setting, the seconds digits will flash. And then press it again it will switch to hours setting, hours digits will flash. Turn the knob left or right to adjust the desired minutes/seconds/hours. ”

2. During operation, you can press the timer button to adjust the cooking time and the appliance will start counting down automatically.

3. If the timer has not been set, the product will operate with the preset times:

–Heating (without blending): max. 12 hours

–Blending (speed 1–4): max. 1 hour

–Blending (speed 5–10): max. 2 minutes

Speed

1. During standby mode or operation, press this button to enter speed–setting mode. The speed icon will flash on the display.

2. Turn the knob left to decrease speed and right to increase it, from level 1 to 10.

3. Press the speed button during the blending or heating process to adjust it. Speed options will vary depending on the cooking temperature.

4. If the selected speed is 5–10, the timer will only be set up to 5 minutes. For the rest of the speed options, 1 hour.

Example of preparation for each speed :

Speed 1	Simmering dishes without food sticking to the bottom of the bowl, yogurt, risotto ...
Speed 2	Sauces (with kneading blade or butterfly whip), chocolate cake, chocolate mousse, vanilla cream ...
Speed 3	Fry, pizza dough, bread dough ..
Speed 4	Sauces, creams, white on snow (with the butterfly whip) ...
Speed 5	Mix cake dough cake / crepe / waffle, chop vegetable / meat
Speed 6	Knead thick pasta...
Speed 7	Whipped cream ...
Speed 8	Mix, smooth soup ...
Speed 9	Blend, mix...
Speed 10	Chop, blend, crush ice, smoothie, auto cleaning...

Warnings :

- *When speed changes from 5 to 6 or when the appliance starts working, the appliance could emit some noise. This is completely normal and does not affect the appliance's operation.*
- *To crush or chop hard or large quantities of food, select speed 5 at first and then switch it to 10 to ensure perfect performance.*

Temperature

1. During standby mode or operation, press this button to enter temperature-setting mode. The temperature icon will flash on the display.
2. Turn the knob left to decrease the temperature and turn right to increase it, range from 37°C to 120°C

Warning: If the temperature icon is red and you want to operate the machine at a high speed, reduce the food quantity to below 1.5L.

Heating power

1. During standby mode or operation, press this button to enter heat-power setting mode. The heat power icon will flash on the display.
2. Turn the knob left to decrease heat power and turn right to increase it, range from level 1 to 10.

Warnings :

- *Low heat power is suggested to cook fatty foods and small quantities of food, as both require precise temperature and control.*
- *High heating power will cook food much faster.*
- *The heat power function will not activate unless the temperature is set too. It is suggested to use the default setting for each temperature level.*

WiFi

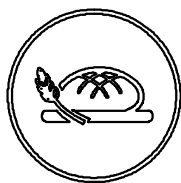
Connect to your smart phone to review all the recipes and easy cooking.

IV.3 AUTOMATIC PROGRAMS

The appliances provides 5 auto-program buttons for SCALE, KNEAD, SLOW COOK and TURBO and 18 sub programs.



Scale



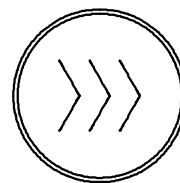
Knead



Steam



Slow cook



Turbo

Scale	Scale function
Knead	The knead program has 3 sub programs: P1, P2 and P3
Steam	The steam program has 3 sub programs: P1, P2 and P3
Slow cook	The slow cook program has 3 sub programs: P1, P2 and P3
Turbo	Possibility of mixing food manually according your desire

NB : *The automatic programs are already programmed. You can just select the program that suits you. However, some programs are available to adjust the temperature and time according to your desire. Simply press the program button and then press the temperature/time icon to adjust. It is also possible to adjust when the program has already started.*

Scale

- It includes a built-in kitchen scale. It weights up to 4,999 grams, in a 1-gram interval.
- The robot must be paused to use the scale tool. Tap the scale icon, the display will show “0 00 0” by default, indicating the scale has been activated. Ingredients are weighed as they are introduced in the jar, and the display shows the exact value. If there are ingredients inside the jar already and new ones are introduced, the scale will add both values and the display will show the total weigh. If food is removed from the jar, the scale will take away that weight from the total and will display the final value. The display might show negative values when food is removed from the inside of the jar.

Knead

Recommended accessory : kneading blade

Program	P1		P2	P3
Type	Classic bread and pizza pastry		Pastry	Dessert
Phase	Phase 1 300g water 25g fresh yeast	Phase 2 500g flour 2 coffee spoon salt 1 coffee spoon oil 1 coffee spoon sugar	200g flour 100g butter 1/2 spoon salt 1 bag of vanilla 1 egg	Chocolate cake chocolate mousse vanilla cream ice pudding...
Temperature: adjustable	37°C/98.6°F	37°C/98.6°F	0°C/32°F	70°C/158°F (50°C/122°F to 90°C/194°F)
Power heat	2	2	0	6
Speed	3	3	3	2
Time:adjustable	2 min	4 min (2 min to 8 min)	2 min (30 sec to 3 min)	15 min (5 min to 30 min)

The appliance provides 3 kinds of knead program: P1, P2, P3, each program is for different kinds of cooking use, see above table.

1. Press the knead button, appliance enters P1 mode, P1 will be shown in of timer display and keep flash, press again, it enter P2, then P3, and then P1...

2. Put your food inside Jar, select your program, then press START/PAUSE knob, and the appliance will finish the program automatically except P1. CAUTION : As P1 program need put ingredients step by step, this program need your involving to finish the whole program. When Step 1 finish, machine will beep 3 sounds, the time position "00:00:00" TURBO flashing. Now you need add materials and push START/PAUSE knob to resume the program.

If you do not push START/PAUSE knob to resume the program, after 15 minutes machine will turn off automatically. To finish step 2, you need add ingredients inside jar and set the program manually as below to finish the program :

- Temperature: 37°C
- Heat Power: 2

- Speed: 3
- Time: 4 mins

To meet individual needs, the program allows user to adjust some temperature and cooking time in a certain range. For example, cooking time of P3, default time is 15 minutes, but you can adjust from 5 to 30 minutes as you want.

Warning : For P1, when machine finish program, remember to take out the fermented flour from Jar. Keep it in side for long time may cause flour touch the Jar lid or even overflow from Jar Lid as it is keeping fermentation and expanding. For the P1 program, there are two steps. Between step 1 and step 2, you have 15 minutes to add the necessary ingredients. After 15 minutes, the machine will go into sleep mode. It will then restart the program, or set manually. For the P3 Dessert program, it is possible to make several types of desserts such as preparations for chocolate cakes, vanilla creams, rice pudding, chocolate mousses ...

Recommended accessories : big steam basket and small steam basket

Program	P1	P2	P3
Type	2 pers : 1L	4/6 pers : 1L	Defrost: 200 m
Temperature: adjustable	120°C/248°F	95°C/203°F (90°C/194°F to 100°C/212°F)	95°C/203 (90°C/194°F to 100°C/212°F)
Power heat	7	10	10
Speed	10	0	0
Time:adjustable	30 min (10 min to 60min)	50min (10 min to 60 min)	20 min (5 min to 60 min)

4. The appliance provides 3 kinds of steam program: P1, P2, P3, each program is for different kinds of cooking use, see above table.

5. Press the steam button, appliance enters P1 mode, P1 will be shown in position of timer display and keep flash, press again, it enter P2, then P3, and then P1...

6. Put your food inside Jar, select your program, then press START/PAUSE knob, and the appliance will finish the program automatically.

7. To meet individual needs, the program allows user to adjust some temperature and cooking time in a certain range. For example, cooking time of P1, default time is 30 minutes, but you can adjust from 10 to 59 minutes as you want.

NB:

- You can use the small steam basket alone, the large steam basket alone or the two steam baskets together for the steam program (P1, P2 and P3).
- You can use the small steam basket for P1, P2 and P3. It depends on the volume, the quantity of the food and the cooking required. For example: if the amount of food is more than 1L or if you only need light steaming, it is better to use the large steam basket.

Slow cook

Recommended accessories : mixing blade for P1, kneading blade for P2 and P3

Program	P1	P2	P3
Type	Stir fry:onions	Slow cook	Slow cook
Temperature: adjustable	120°C/248°F	95°C/203°F (90°C/194°F to 100°C/212°F)	95°C/203 (90°C/194°F to 100°C/212°F)
Power heat	10	6	3
Speed	1	1	0
Time:adjustable	5 min (2 min to 5min)	45min	45 min (30 min to 120min)

- The appliance provides 3 kinds of slow cook program: P1, P2, P3, each program is for different kinds of cooking use, see above table.
- Press the slow cook button, appliance enters P1 mode, P1 will be shown in position of timer display and keep flash, press again, it enter P2, then P3, and then P1...
- Put your food inside jar, select your program, then press START/PAUSE knob, and the appliance will finish the program automatically.
- To meet individual needs, the program allows user to adjust some temperature and cooking time in a certain range. For example, cooking time of P1, default time is 5 minutes, but you can adjust from 2 to 5 minutes as you want.

Warnings:

- Do not open the lid while the blades are operating, the jar's content could spill out.
- Once you have finished mashing, wait at least 10 seconds before opening the lid.
- When the product is operated at any speed over 6 or temperature over 60 °C, make sure the measuring cup is placed correctly to avoid food from splashing.
- Do not activate the mashing function with more than 1.5 L of liquids or hot ingredients.

Turbo

1. This function is to let machine work at highest speed. During standby model, you can press this button for the appliance to operate at maximum speed.
2. Stop pressing the button, the machine will stop immediately.
3. This function can only operate for 1 minute maximum each time.

Warning:

when the TURBO function is activated, the appliance could emit some big noise as it is working at highest speed. This is completely normal and does not affect the appliance's operation.

V– CLEANING AND MAINTENANCE

- All detachable parts are dishwasher safe, except the stainless steel jar that you need to wash yourself or with the automatic cleaning program. Clean the food processor after each use.
- Unplug the appliance from the power supply and allow it cool down before cleaning it.
- Wash the removable cooking pot with warm soapy water. Rinse and dry thoroughly.
- Wipe the main body with a clean damp cloth. If food residue remains, dampen the cloth in warm soapy water before wiping it. Never submerge the main body in water or other liquid.
- In order to maintain the good performance of your appliance, check and clean the removable bottom part of the jar after each use. Wipe it with a soft damp cloth and dry it thoroughly before using it again.
- If the appliance is not going to be used for a long time, unplug it from the power supply and store it in a cool and safe place.

Warning:

Be careful when using the jar and do not in any circumstance put water in the inferior area where the resistance is located.

VI- TROUBLESHOOTING

The display on the screen of the following error codes is normal. If the problem persists after you have made the solution listed below, contact our Customer Service Center.

Error code	Description	Possible reasons	Solution
E01	Safety switch not fixed	Jar or jar lid is not fixed properly.	Re-assemble the jar and jar lid, make sure all the parts are assembled properly and tightly
E02	Temperature sensor missing	The jar is not in place, or connection of the temperature sensor at the jar base is damaged	Re-assemble the jar and make sure it is fixed properly and tightly
E03	Motor blocked	Too big loading in the jar	Decrease the volume of the food in the jar, or cut the food to smaller pieces and re-start the machine.
E04	Too high temperature	No food in the jar, or very little food with high temperature setting for too long time.	Add food in the jar
E05	Motor temperature too high	The machine works at high loading for too long time Motor NTC temperature $\geq 90^{\circ}\text{C}$	Stop and let the machine to cool before restarted
E07	Speed transfer failure	Speed changing between low level (1-5) and high level (6-10) blocked Speed transfer failure	Stop machine, restarted
E08	Motor NTC failure	When starting speed program, the motor NTC is not detected.	Stop machine and re-started
E11	Cannot use Pulse or speed over level 4 use high speed and high temperature at the same time.	The temperature in the jar is over 90°C , use level 4 at the same time.	Cool down the food lower 90°C and Pulse again, or use lower speed 4
E12	Weight overload	Weight heavy than 5kg	1. Reduce weight to less than 5kg 2. Press any other setting button or press knob to back to normal setting mode

VII– TREATMENT OF THE ELECTRIC AND ELECTRONIC APPLIANCES AT THE END OF LIFE



Application in the countries belonged to the European Union and in other European countries which have a selective collect system. This symbol on the product or on its packaging indicates that this product shall not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The recycling of materials will help to conserve natural resources. For more detailed information about recycling of this product, please contact your local city office or your household waste disposal service. The packaging material is recyclable. Eliminate the packaging in an environmentally friendly way and make it available to the recycling collection service.

TECHNICAL SUPPORT SERVICE AND WARRANTY

This product is under warranty for 2 years from the date of purchase, as long as the proof of purchase is submitted, the product is in perfect physical condition, and it has been given proper use, as explained in this instruction manual.

The warranty will not cover the following situations:

The product has been used for purposes other than those intended for it, misused, beaten, exposed to moisture, immersed in liquid or corrosive substances, as well as any other fault attributable to the customer.

The product has been disassembled, modified, or repaired by persons, not authorized by the official Technical Support Service of Kitchen Idea.

Faults deriving from the normal wear and tear of its parts, due to use. The warranty service covers every manufacturing defects of your appliance for 2 years, based on current legislation, except consumable parts. In the event of misuse, the warranty will not apply.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact kitchen idea Technical Support Service.

FCC Radiation Exposure Statement:

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

FCC Warning

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

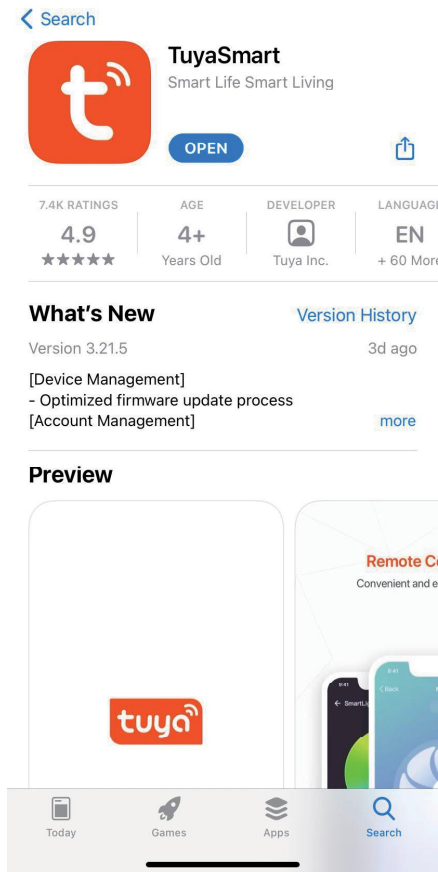
NOTE 1: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

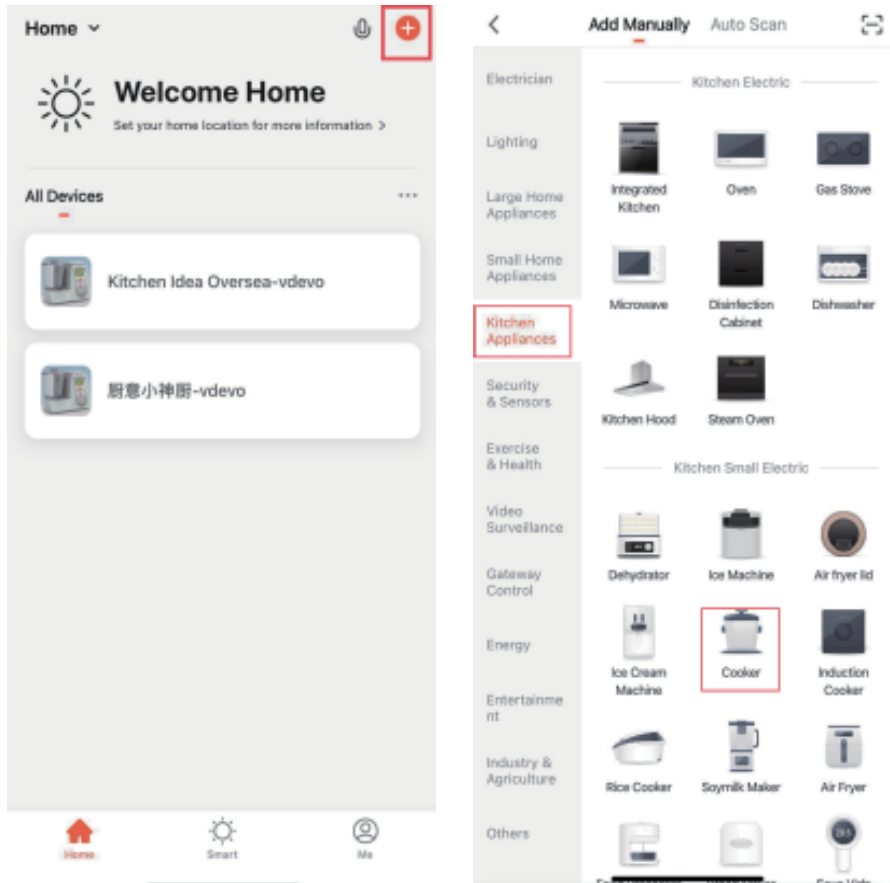
NOTE 2: Any changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Wifi Connection Steps

1. Download APP “TuyaSmart”



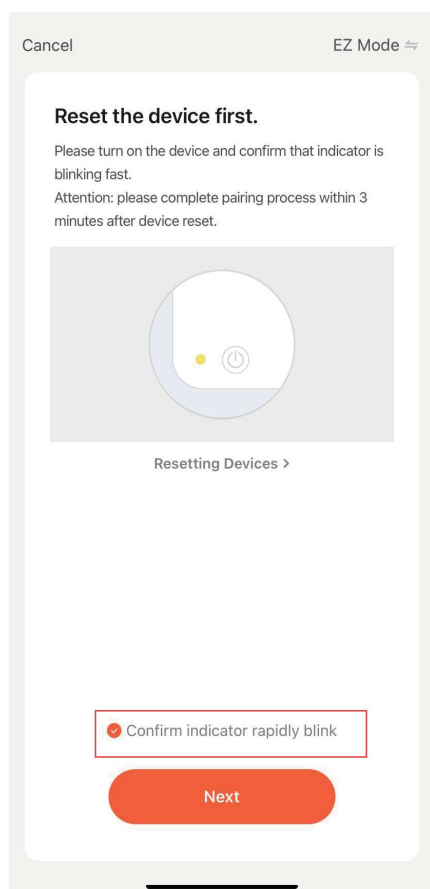
2. Open App, select “+” on the upper right corner, select “Kitchen Appliances”, then “Cooker”, input Wifi account and password.



3. Press Wifi button on the machine around 3 seconds, Wifi indicator will rapidly blink.



4. Select “ Confirm indicator rapidly blink”, then select “Next”.



5. Waiting for connecting between App and machine , App will show machine's model after successful connection.

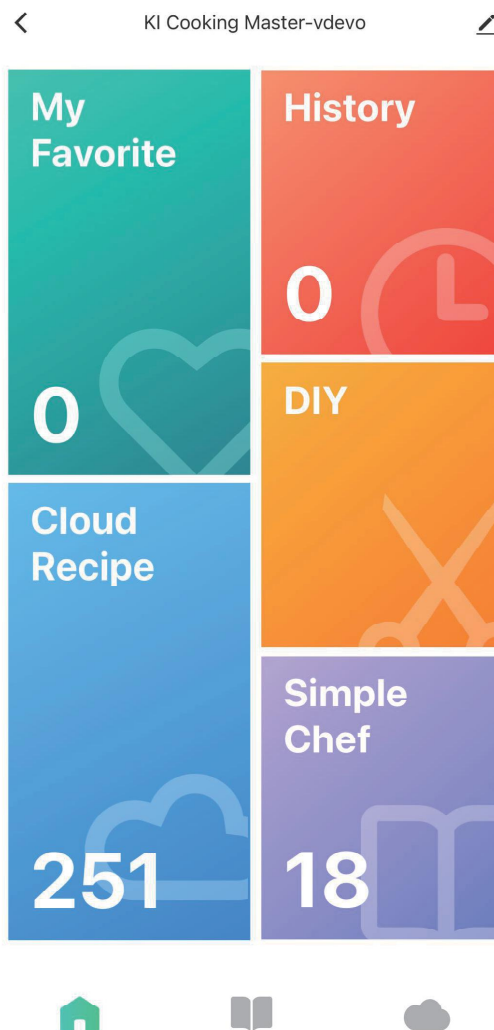
Press the app from phone , You will see the app like this.

My Favorite

Mark recipes you interested

Cloud Recipes

Collecting delicious recipes
from worldwide



History

Record these recipes
you ever made

DIY

Skilled user to setup
everything

Simple Chef

Useful pre-installed
instant programs

Thanks for choosing Kitchen idea robot.

Kitchen Idea Technology Co., Ltd.
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