

Instruction Manual

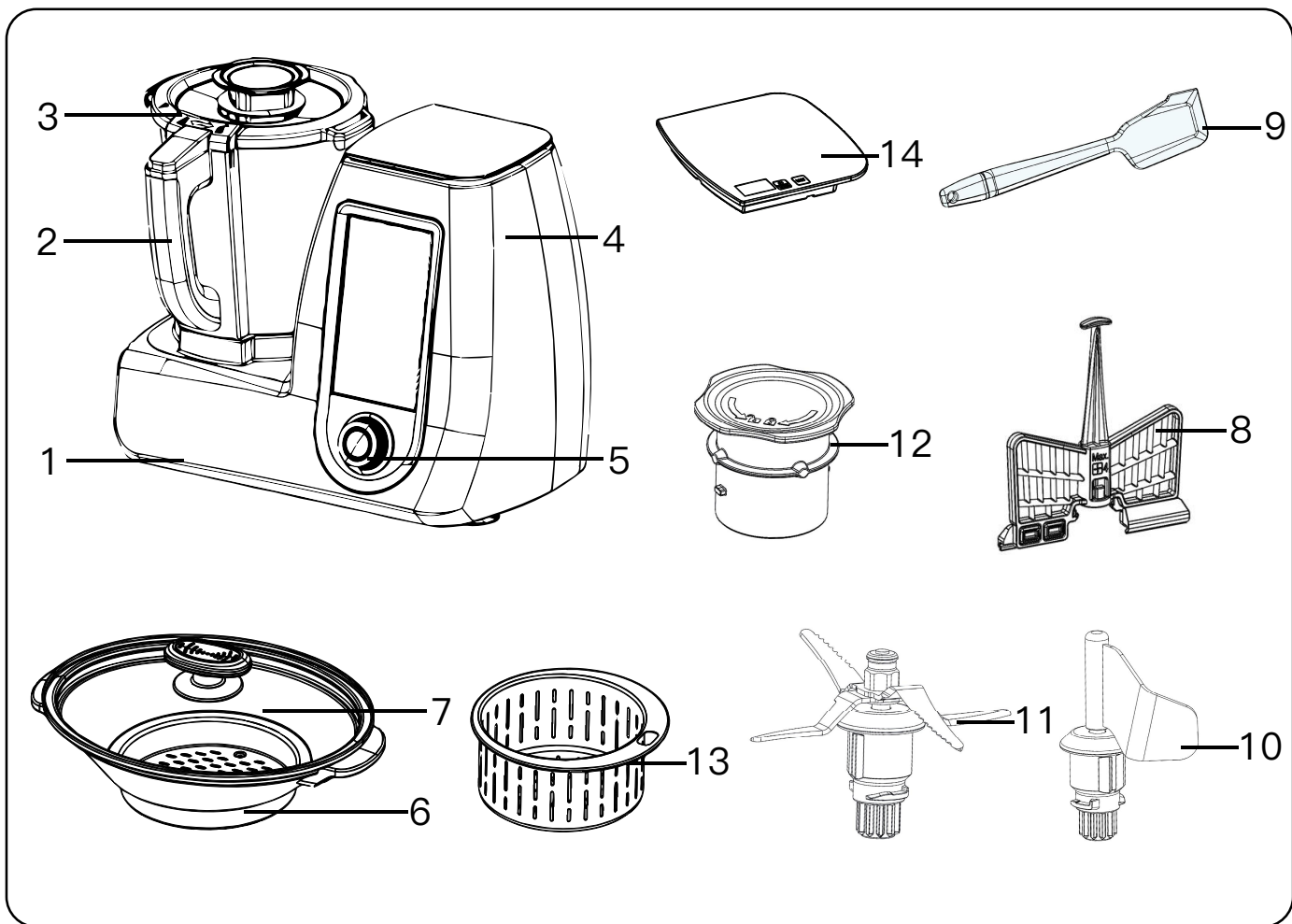


K2105

Cooking Master

1. Parts & Components

1. Main body
2. Cooking Jar
3. Jar lid
4. TFT touching panel
5. Start and pause knob
6. Steamer body
7. Steamer lid
8. Butterfly whisk
9. Spatula
10. Kneading blade
11. Multifunction blades
12. Measuring cup
13. Basket
14. Digital Scale



2. SAFETY INSTRUCTIONS

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

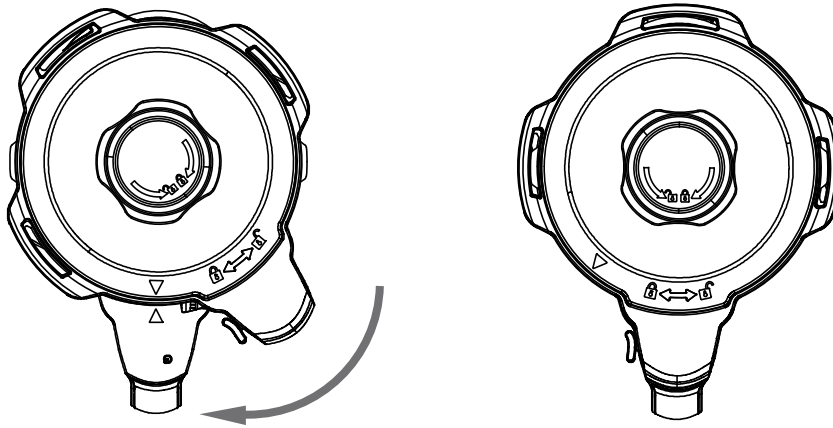
- Make sure that the mains voltage matches the voltage stated on the rating label of the appliance and that the wall outlet is grounded.
- Place the appliance on a flat, stable and heat-resistant surface, maintaining a safe distance from the edge of the countertop to avoid it from falling.
- This appliance is intended for domestic use only. It is not suitable for commercial or industrial use.
- Do not immerse the cord, plug, or any non-removable part of the appliance in water or any other liquid, nor expose the electrical connections to water. Make sure your hands are dry before handling the plug.
- Do not leave the appliance unattended.
- Always turn the appliance off and disconnect it from the power supply before changing accessories, disassembling or assembling the product or approaching cutting or moving elements.
- Check the power cord regularly for visible damage. If the cord is damaged, it must be replaced by the official Technical Support Service of EEVEE in order to avoid any type of danger.
- Do not remove the product's lid when boiling water or during operation.
- Do not use any accessory that has not been recommended by EEVEE, as they might cause injuries or damage. Check the main body, jar, steamer and other components regularly for damage. If any damage is detected, do not use the appliance.
- Make sure the blades are properly assembled, with the sealing ring in place, before operating the device.
- When cooking with temperature cooking, do not lock the measuring cup. Place it in the unlocked position or remove it for a better steam release. Blades can't be turning on in that mode.

- If the product stops working unexpectedly, turn it off and switch it off immediately from the power supply.
- Do not try to repair the device by yourself.
- The hole on the product's lid can only be covered with the measuring cup. Do not use clothing or other objects.
- Do not exceed the max mark on the product's jar.
- Make sure the lid is properly placed in its position before operating and do not open it until the product stops operating.
- The product's surface may reach high temperatures when operating over 60 °C, use some type of protection to touch or move it.
- Care shall be taken when handling the product's blade during cleaning.
- When using the steamer: Make sure the steamer and the jar are properly fixed.
- When using it at high speeds, use it only with its lid in the correct place.
- Do not expose any body part to the steam produced during operation.
- Make sure the vents on the product's back are not covered or blocked to avoid the appliance from damaging.
- The appliance is not intended to be used by children under the age of 8. It can be used by children over the age of 8, as long as they are given continuous supervision.
- This appliance can be used by children aged 8 and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, as long as they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- Supervise young children to make sure that they do not play with the appliance. Close supervision is necessary when the appliance is being used by or near children.

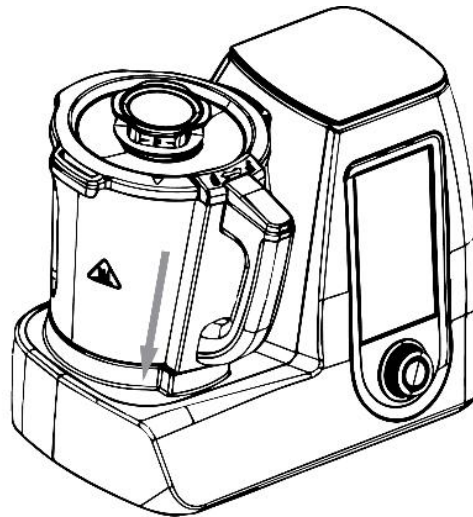
3. ACCESSORIES

Jar assembly

Place the lid on the jar, press it down and turn it clockwise until it is properly closed. The product will not operate unless the lid is not properly closed.



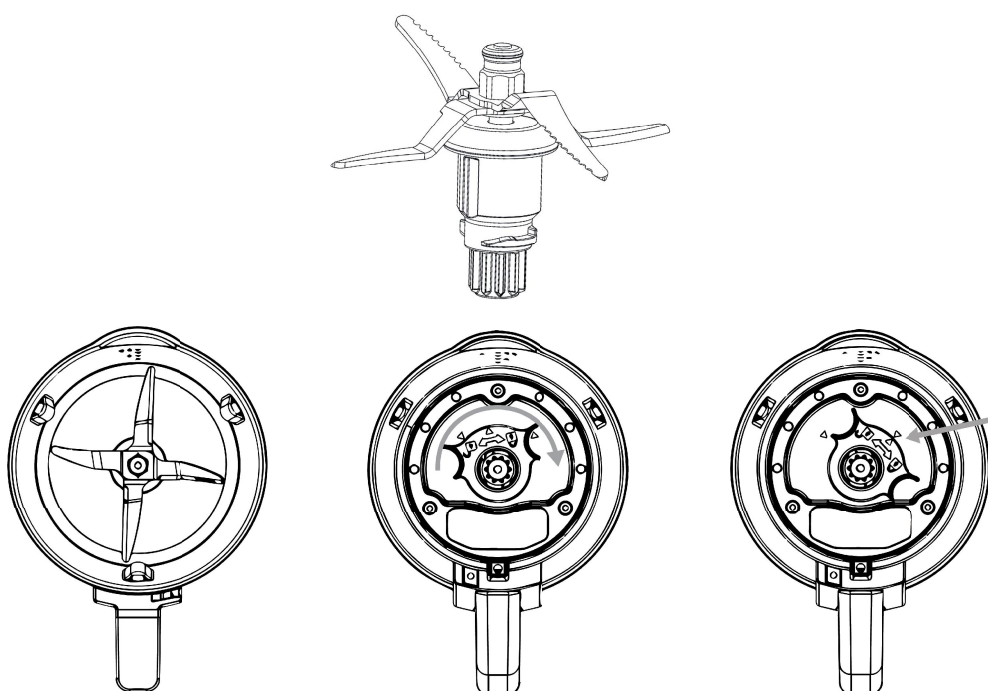
Note: The jar has marks on one of its sides and the effective maximum capacity is 2 L. Do not exceed this quantity to ensure good operation. Place the jar on the main body making sure it fits properly in its correct position. If the jar is not properly placed, the product will not operate.



Multi-Function Blades assembly

1. Fix the sealing ring on the blades unit, introduce it in the jar and place it on the base's gap.
2. Hold the blades unit's top part firmly and turn the jar upside down. Make sure it is in its correct position.
3. Install the fixing bracket to the jar's bottom part and turn it clockwise in order to fix the blades unit to the jar.

4. To remove the blades unit from the jar, turn the fixing bracket anti-clockwise. Make sure you hold the blades unit firmly to avoid it from falling and causing damage.



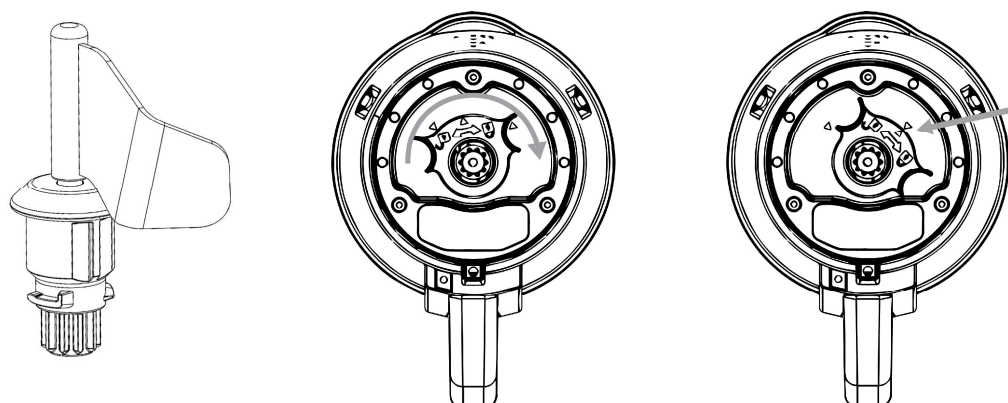
Warnings:

- Use a cloth to cover the blades unit before handling them to avoid injuries.
- Assemble the fixing bracket and the sealing ring properly to avoid food or liquids being cooked from splattering.

Kneading Blade

This accessory is designed for kneading, stirring and mixing foods without cutting them.

Remove the blades unit by holding them tightly, turning the jar upside down and turning the fixing bracket anticlockwise.



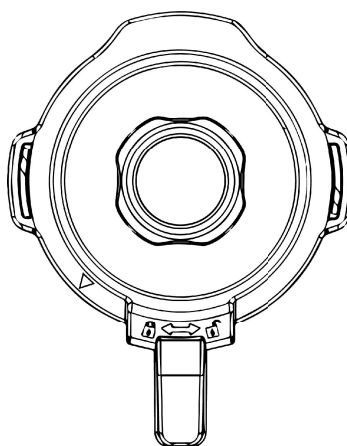
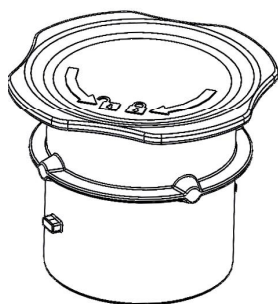
Warning: Do not use this accessory for speeds over 3 as the jar could vibrate and result in risk.

Warning: The distance between the kneading blade and the jar's wall is 1 cm, therefore food might get stuck. If this happens, the product's motor will stop operating as a self-protection method. Use the spatula to mix and remove the stuck food for the appliance to resume the cooking process.

Measuring cup

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 150 ml.

1. When cooking with functions without temperature, 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.

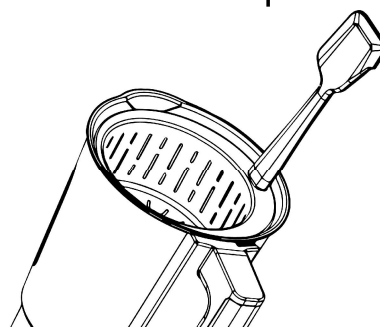
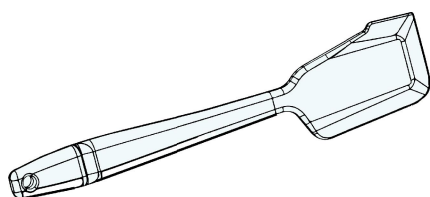


Warning: Use this measuring and no other accessory or object to close the jar's cover.

Spatula

The spatula is the only tool suitable for stirring food inside the jar, other tools could scratch and damage the surface. It cannot be used while the product is operating with the blades or the butterfly whisk.

The spatula can also be used to move filter basket. Especially when it hot and inside the jar.



Butterfly

This accessory works installed on top of the blades unit, this way it helps mixing food and is not cut by the blades. 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.



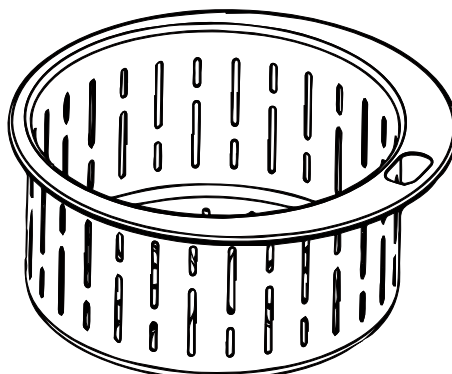
Warnings:

- 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.

Basket

The basket allows carrying out different functions:

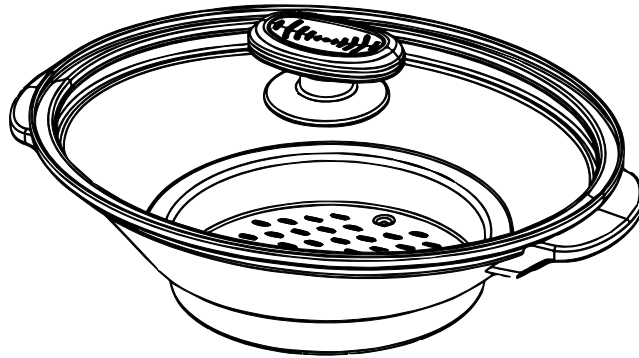
1. Straining, juicer or sauces, dips etc. After blending, cooking or preparing sauce, assemble the basket in the jar and pour the mixture.
2. Cooking soft foods, such as pasta or noodles.
3. Cooking side dishes such as rice or potatoes.



Steamer

The steamer includes 3 parts: a small steamer, a big one and the lid.

1. Close the steamer with its lid before using it.
2. Place the steamer on the jar, make sure it fit.



Warnings:

- Do not touch or get close to the steamer to avoid burns.
- Do not cover the steamer's holes with any cloth or object. Steam may come out from the edge or other parts causing risk of burns.
- Allow steam to be released through the cover's middle hole and sides; this way, steam circulation will be improved, allowing a more even cooking of foods.

4. BEFORE 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.

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.

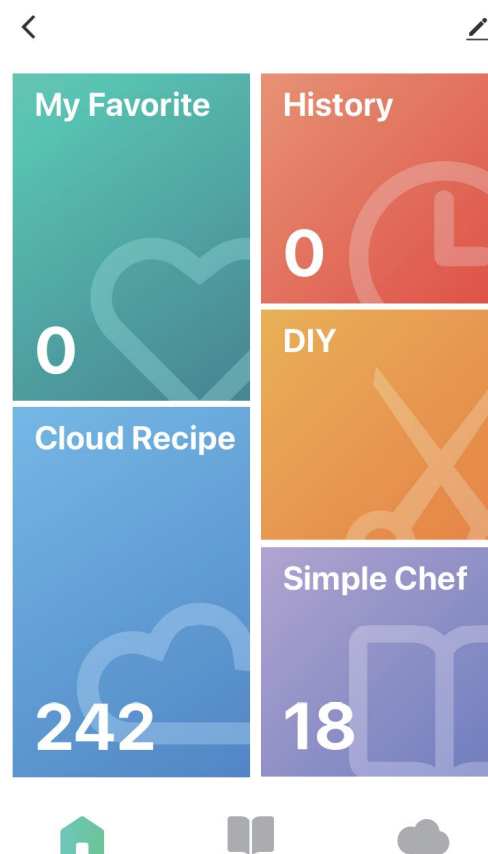
5. OPERATION

ON/OFF

Plug in the product on and plug out to off.

Make sure that the mains voltage matches the voltage stated on the rating label of the appliance.

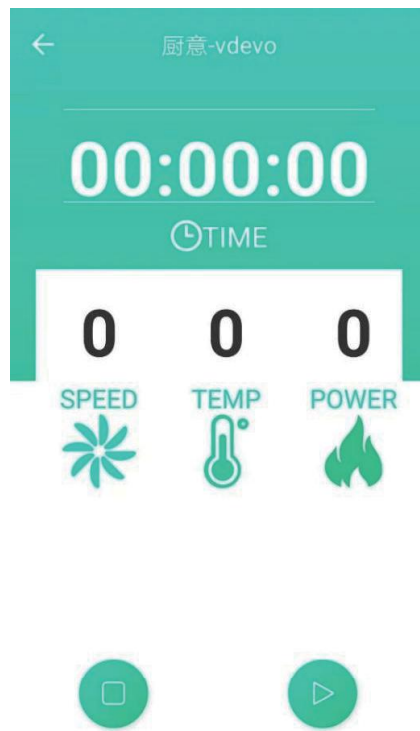
This model has touching screen to operate. When power on, this home page will show up on screen.



From the main display, select the desired function.

DIY:

Press the yellow DIY icon on right middle to enter basic operation mode. DIY page will show up.



TIMER :

The display shows as: hour:minutes:seconds.

Press the timer position, the digits will enlarge. Finger licking or turn the knob left or right to adjust the desired time.

During operation, press the triangle button on right bottom corner and the device will start counting down automatically.

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:

Press this speed button to enter speed–setting mode. The speed icon digit will enlarge on the display.

Finger licking or turn the knob left to decrease speed and right to increase

it, from level 1 to 10. 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.

Warning: When speed changes from 5 to 6 or when the device starts working, the device could emit some noise. This is completely normal and does not affect the device'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:

Press this temperature button to enter temperature–setting mode. The temperature digit will enlarge on the display.

Finger licking or turn the knob left to decrease the temperature and right to increase it, from 37 °C to 120 °C. The selected temperature value will blink until the robot reaches the set temperature.

The temperature indicator will turn on red when the jar reaches very high temperatures, as a warning to avoid burns.

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

HEATING POWER:

Press this button to enter heat–power setting mode. The heat power digit will large on the display.

Finger licking or turn the knob left to decrease heat power and right to increase it, from level 1 to 10.

Low heat power is suggested to cook fatty foods to avoid it from burning 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.

KNOB – START/PAUSE:

Press the knob on the product's front part is able to activate the device.

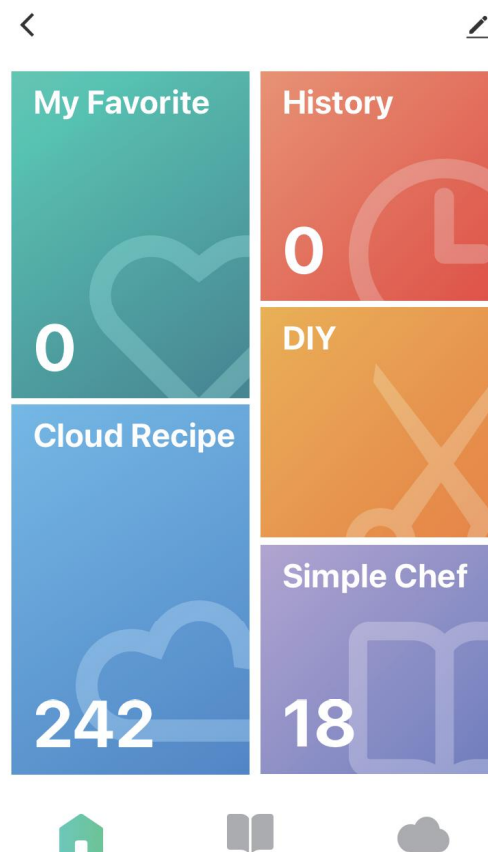
After 10 minutes of no operation, the device will enter standby mode.

Once the desired setting or program has been selected, press the knob to activate it and the device will start operating.

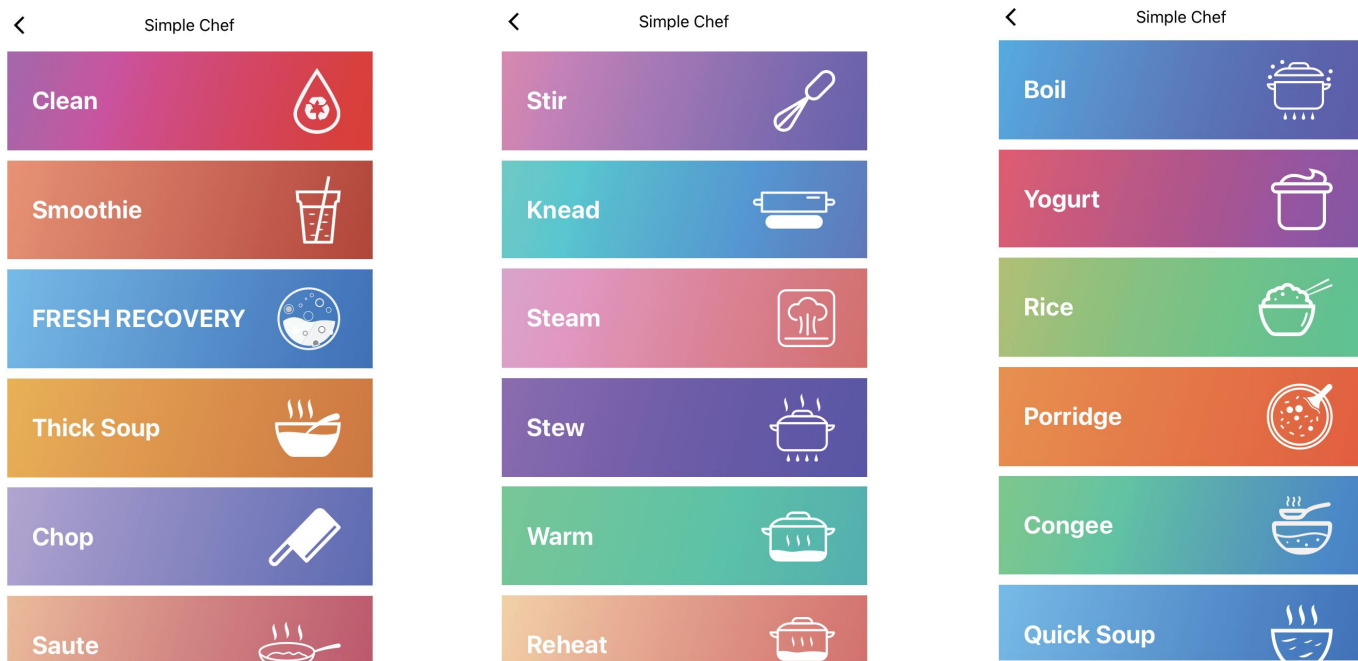
During operation, press the knob to pause the cooking process, the display will show "PAUSE" logo on right bottom corner. You can open the lid, stir or mix food, remove the jar etc. then, place every element back in its correct position and press the knob again to resume operation. After 10 minutes in "PAUSE", the device will automatically turn sleep mode.

Use the knob to adjust all settings: time, temperature etc. Turn it clockwise to increase the value and anticlockwise to decrease it.

SIMPLE CHEF:



Press the purple Simple Chef button on the right bottom of display to enter pre-installed programs.



There is total 18 programs been pre-installed in the machine

1. Clean: This is a cleaning program for the inside of the cooking jug. Follow the on screen prompt to maintain the inside of the cooking jug after use.

2. Smoothie: Mince vegetables, meat, spices and crush ice easily in just a few seconds. effect for processing raw ingredients. Grind: prepare milk-shakes, sauces, dips, creams with smooth and silky texture.

3. Fresh Recovery: Scientific refreshing cleaning method at 50°C, it can clean meat blood foam and vegetable pesticide residues. Add 1.5L water, put the ingredients into the basket, it is healthier to clean with one button.

4. Thick soup: Progressive and little-by-little cooking, with absolute control over temperature and time. Perfectly poached without paying attention to the clock. Perfect for obtaining soft, juicy results.

5. Chop: Chops all kinds of ingredients, from meat or fish to fruit or vegetables. Perfect cuts assured.

6. Saute: Cook all types of dishes, such as stews, chicken with almonds or ratatouille, all of them perfectly textured.

7. Stir: Stirs foodstuffs as it cooks them to ensure uniform heating and to achieve professional textures. Cook delicious risottos, pasta salads, custard or prepare hot chocolate.

8. Knead: Perfect for kneading, stirring and mixing foods. Great for making bread, scones and pastries.

9. Steam: This function is ideal for steaming the healthiest recipes. It allows saving time thanks to its 2-level steamer, as you can cook more than 1 dish at once.

10. Stew: The traditional stews that require long-lasting cooking processes can be now done with this robot. Slow cooking, long hours, the best flavors.

11. Warm: Keeps your dishes warm until they are served.

12. Reheat: It allows reheating cooked food. If it was cooked the day before, cooled down or thawed, reheat at 87°C at a heating power of 7.

13. Boil: Pour enough water into the jar as to cover all the ingredients, set 120 °C and heating power 10, and then choose the desired cooking time depending on the ingredients.

14. Yoghurt: Prepare homemade yogurts easily. Just put all the ingredients in the jar and the cooking robot will do the rest for you. It keeps the mixture at ferment temperature so that the next morning yoghurt is ready to cool and eat.

15. Rice: Cook rice. Adjust time and water to make different style of rice

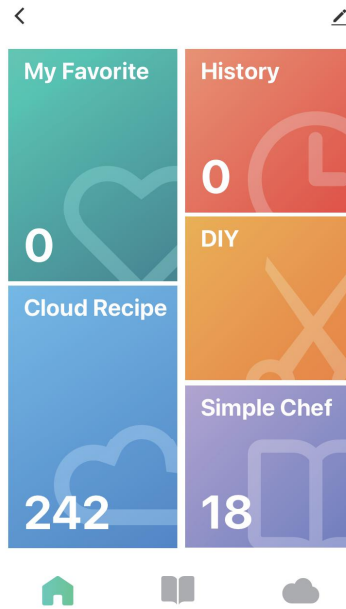
16. Porridge: To make soft food with rice, bean or other ingredients with water or milk in boiling ground.

17. Congee: Use the congee setting to make the perfect rice porridge side dish.

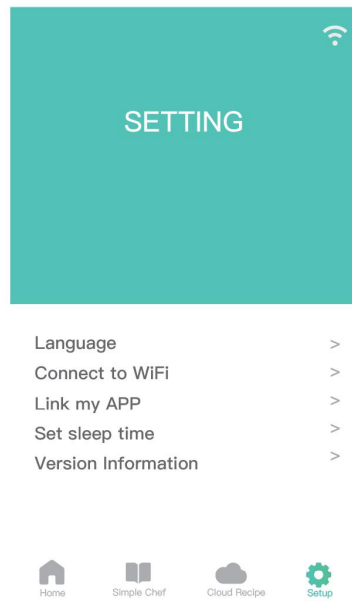
18. Quick soup: Suitable for vegetable soup. Crush first and then cook and stir. Prepare a nice soup in short time.

WIFI:

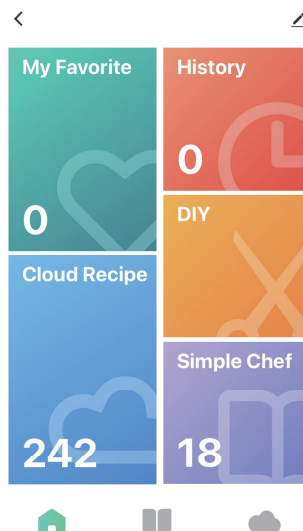
Much more powerful functions have been designed. Like Cloud Recipes. Machine need to connect to WIFI.



Press the gear logo on right bottom of display to enter setting page.



Press Connect to WIFI to choose right WIFI then input password to access. Then a small WIFI logo will appear on right top corner after connected .



CLOUD RECIPES:

Press the Cloud Recipe on the left bottom side of display to operate.

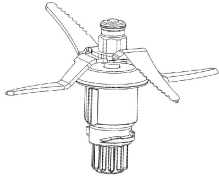
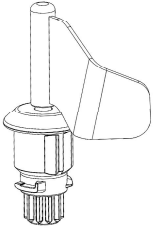
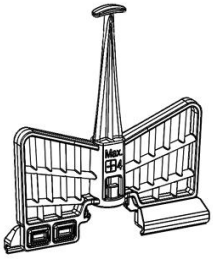
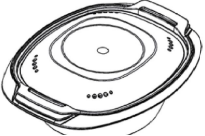
Please note that recipes need some time to download from cloud.

Time is up to WIFI speed, normally like 10–12 seconds

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, 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.
- When operating functions with temperature, do not lock the measuring cup to allow steam to be released.

6. SUGGESTED SPEED AND CAPACITY FOR EACH ACCESSORY

Accessory	Image	Function	Speed	Capacity	Operation time
Multi function Stainless steel blades		Chop (+)	5	2 L max, chop to be 1–2cm size before opera- tion	1 min
		Chop (++)	10	2 L max, chop to be 1–2cm size before opera- tion	1 min
Kneading Blade		Knead dough for bread, pizza, etc.	2–3	800 g dough max	5–20 min
		Knead dough for noodles	3	600g 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

Warning: Do not assemble or use the kneading blade and the filter basket at the same time.

7. CLEANING AND MAINTENANCE

The jar is dishwasher safe.

Clean the food processor after each use.

Unplug the appliance from the power supply and allow it cool down before cleaning it.

Wash the blades, kneading blade, butterfly whisk and the rest of the accessories 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.

The blades and the spoon are dishwasher safe.

8. TROUBLESHOOTING

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, re-started
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

9. TECHNICAL SPECIFICATIONS

Model: K2105

Product reference: CY021

1700 W (Motor 700 W Heating power 1000 W)

120 V~ 60 Hz

Made in China

10. DISPOSAL OF OLD ELECTRICAL APPLIANCES

Old appliances must be collected separately, in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation to dispose of the appliance correctly. If the product has a built-in battery or uses batteries, they should be removed from the appliance and disposed of appropriately.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

11. 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.