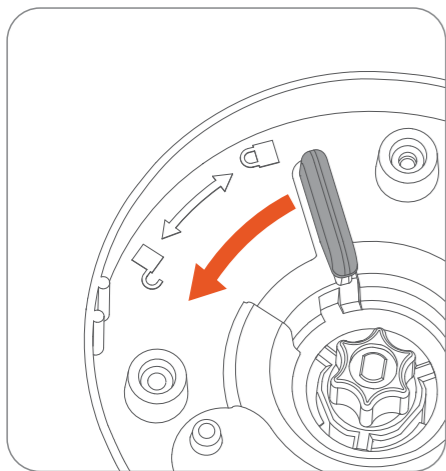
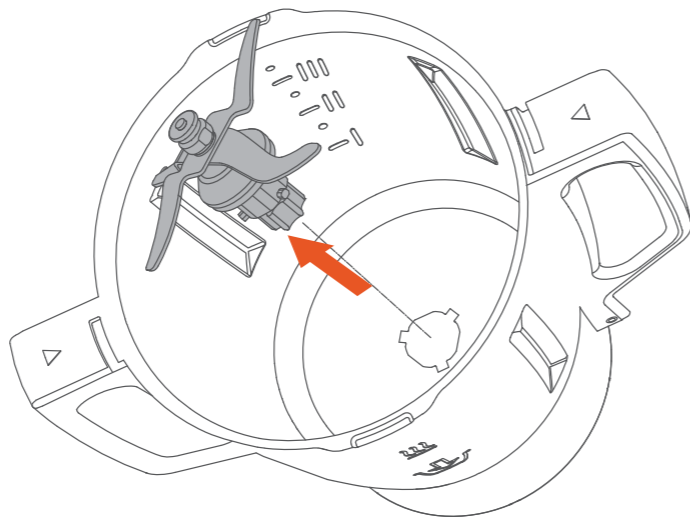


B Removing the mixing blade

1. Remove the mixing bowl from the main body, keeping the mixing bowl opening pointed upward.
2. Rotate the latch on the underside of the mixing bowl counter-clockwise.
3. Then carefully pull the upper part of mixing blade to remove it.



Rotate the latch counter-clockwise to release the blade



⚠ Caution

- Make sure the mixing bowl is removed from the main body and the power switched off before removing or installing the mixing blade
- The mixing blade is very sharp, so be careful. Hold it only by the top piece when removing and installing it. Be careful to avoid accidentally dropping the blade.
- Keep your hair and clothes away from the machine while operating it.
- Do not put your hands or any non-food items in the mixing bowl to avoid personal injury or machine damage.

⚠ Attention

- When installing the mixing blade, make sure the blade seal, the bowl base, and the blade itself are closely connected to prevent liquid from leaking.
- If any liquid leaks into the machine, unplug it and then clean it.

C Installing the mixing bowl

The maximum capacity of the mixing bowl is 3 liters (3.1 qts).

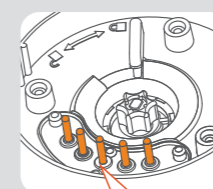
- Make sure the icons of the mixing bowl face outward. Install the mixing bowl as shown here.
- Make sure the connection pins are clean, dry and unobstructed
- Place the mixing bowl lid O-ring seal on
- Place the lid and rotate it clockwise until it locks.

⚠ Caution

- Overfilling the mixing bowl may cause damage.
- Ensure the vents on the mixing bowl lid are not blocked during operation.
- The food in mixing bowl should not exceed the maximum capacity.
- When moving the mixing bowl, take care to avoid food overflow or spills.

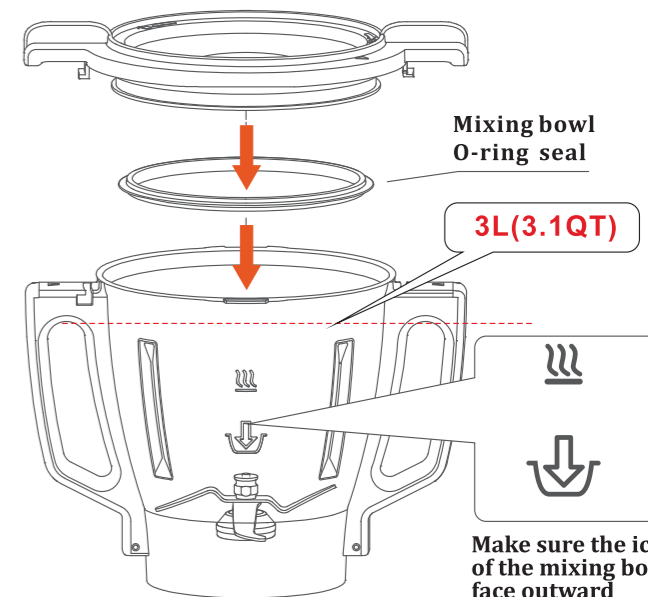
⚠ Attention

- Make sure the mixing blade and bowl base are well-connected when installing the mixing bowl to avoid machine damage.
- To prevent corrosion to sensitive parts of the machine, let the pins on the underside of the mixing bowl touch any corrosive object during cleaning. Completely dry the connection pins right after cleaning. This will prevent water from leaking into the machine through the connection pins, which can cause corrosion.



Connection pins

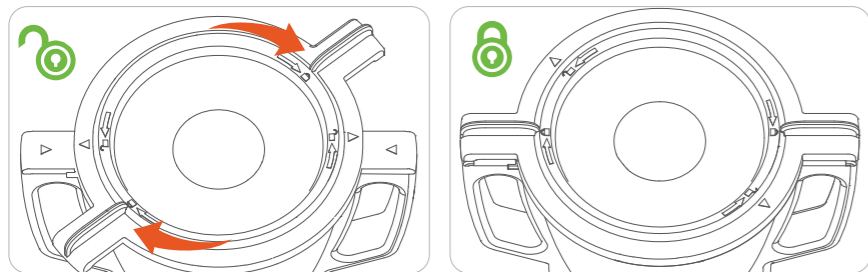
|=1L ||=2L |||=3L



Make sure the icons of the mixing bowl face outward

Mixing bowl lid

- The main function of the mixing bowl lid is to cover the mixing bowl. Make sure the mixing bowl lid is locked well during use, or the machine will not work.
- Never force open the mixing bowl lid.
- To attach the lid, place it on the top of the mixing bowl and rotate it clockwise to the middle of the bowl handle.



⚠ Caution

Never cover the mixing bowl lid with rags, towels, or similar items. Doing so could prevent the steam from discharging, which could be dangerous.

⚠ Attention

- Keep the silicone O-ring seal of the mixing bowl lid clean, so as not to negatively impact the sealing capacity of the seal.
- Regularly check if there is damage to the O-ring seal. If it is damaged, stop using it and replace it.
- Even if the O-ring seal is not damaged, it is recommended to replace it at least once every two years.

3.2 Steamer

Once you've installed the mixing bowl, you can begin using the following accessories.

The maximum capacity of the steamer is 3 liters (3.1 qts).

The steamer includes the steamer cover, steamer tray, steamer bottom and steamer base.

Using the steamer

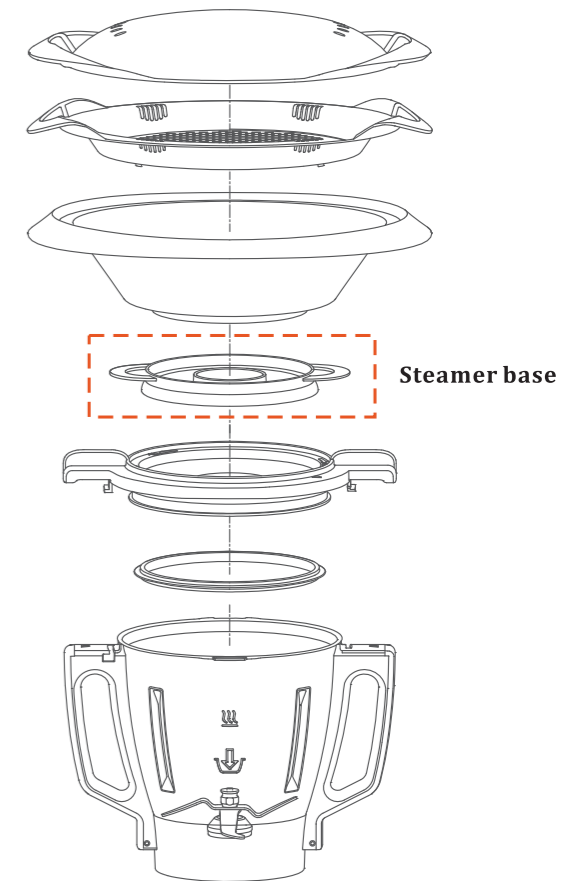
1. Place the mixing bowl in the main body, add at least 500 mL of water to the bowl, and then cover it with the mixing bowl lid.
2. Place the steamer base on the mixing bowl lid. When the steamer bottom is on the base, the base can collect drops of water from the steamer.
3. Put ingredients into the steamer. If steaming various ingredients simultaneously, first place one group in the steamer bottom, then add the steamer rack on top and place the next group of ingredients there.
4. Cover the steamer using the steamer cover after positioning all the ingredients.

⚠ Caution

Don't overload the steamer with food. This could prevent steam from flowing through the steamer bottom and tray.

⚠ Attention

- Remove the measuring cup from the mixing bowl lid before using the steamer.
- Carefully connect the mixing bowl lid with the steamer base, steamer bottom, steamer tray (if in use), and steamer cover to prevent steam leakage.
- When starting the cook and steam function, do not exceed speed level 5, otherwise Chef Robot will not start the heating function.



3.3

Basket

The basket is mainly used for:

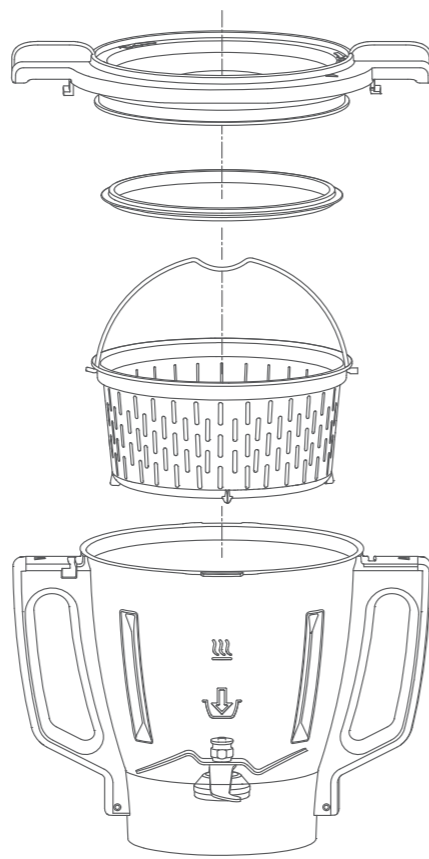
- Filtering, primarily for fruit juices, vegetable juices, etc.
- Serving as a food barrier during cooking.
- Cooking small foods, such as rice, grains, and others.
- Draining excess water.

Install/remove:

To use the basket, lift it by the handle and place it inside the mixing bowl and then place the handle on the edge of the pot. To remove it, simply lift it out using the handle.

⚠ Attention

Don't put too much food in the basket when cooking, especially ingredients that can easily block the holes of the basket, such as rice, grains, etc.



3.4

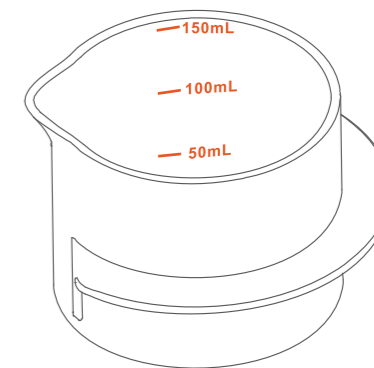
Measuring Cup

The main functions of the measuring cup include the following:

- Closing the hole in the mixing bowl lid, helping to seal the lid and maintain cooking heat.
- Preventing food in the mixing bowl from popping out or overflowing.
- Measuring liquid ingredients - full capacity is 150 milliliters.

⚠ Caution

- During cooking, the opening of the measuring cup must be upward. Press it down to lock it in place.
- When removing the measuring cup either during or immediately following cooking, be careful of the rising steam to avoid scalding yourself.



3.5

Spatula

Use the spatula to remove the residual food from the mixing bowl.



The butterfly whisk is mainly used for mixing soft foods, such as creams, egg whites, and puddings.

Use it after attaching it tightly above the mixing blade, as shown at right.

Attention

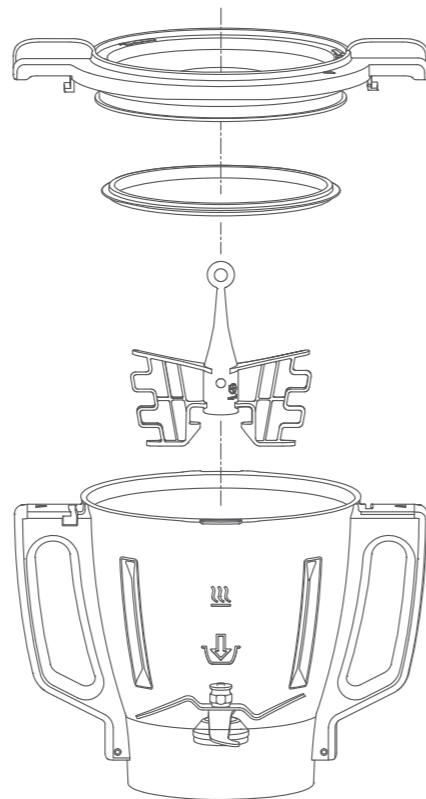
- Use the butterfly only after it is connected tightly above the mixing blade, as shown here.
- When using the butterfly, do not exceed speed level 4 or add ingredients during the mixing process.
- Don't use the butterfly to mix solid ingredients or very thick ingredients.
- Don't use the whisk to mix together too much food at one time. Doing so might not achieve good results.



Mixing



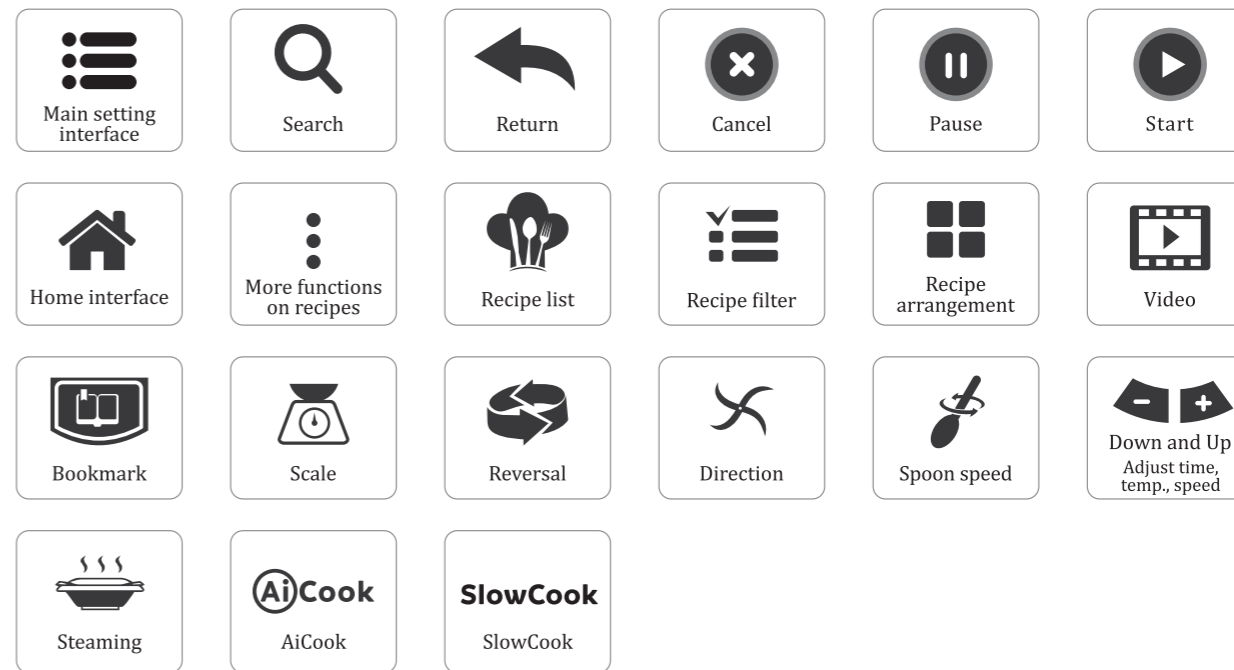
Emusifying



4.0 Icons and User Interface

4.1

Main Icons



4.2 Main User Interface

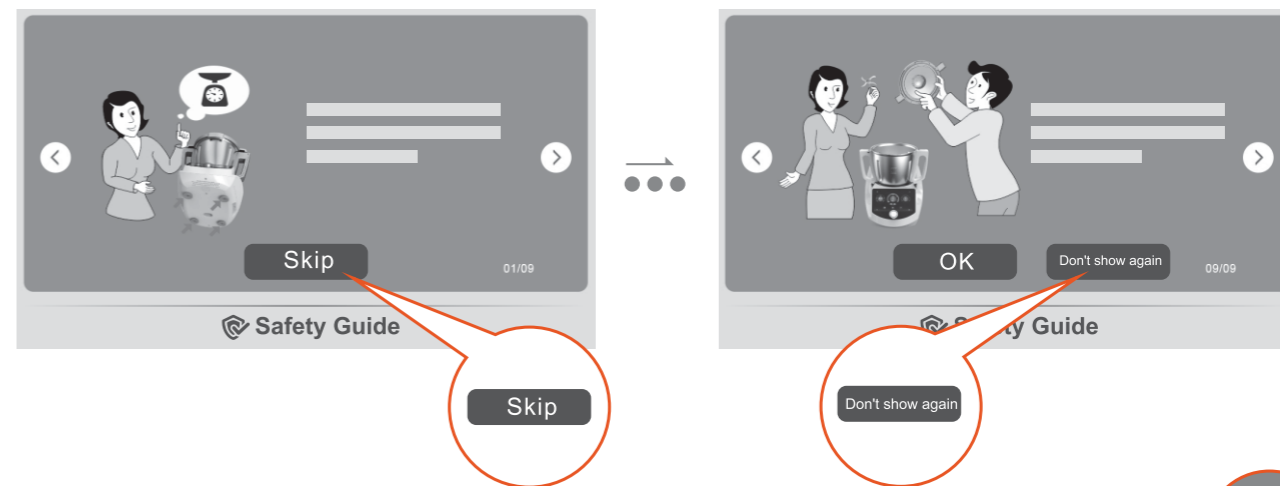
4.2.1 Opening Screen



After turning on the screen the Chef Robot opening screen is displayed.

4.2.2 Safety Guide

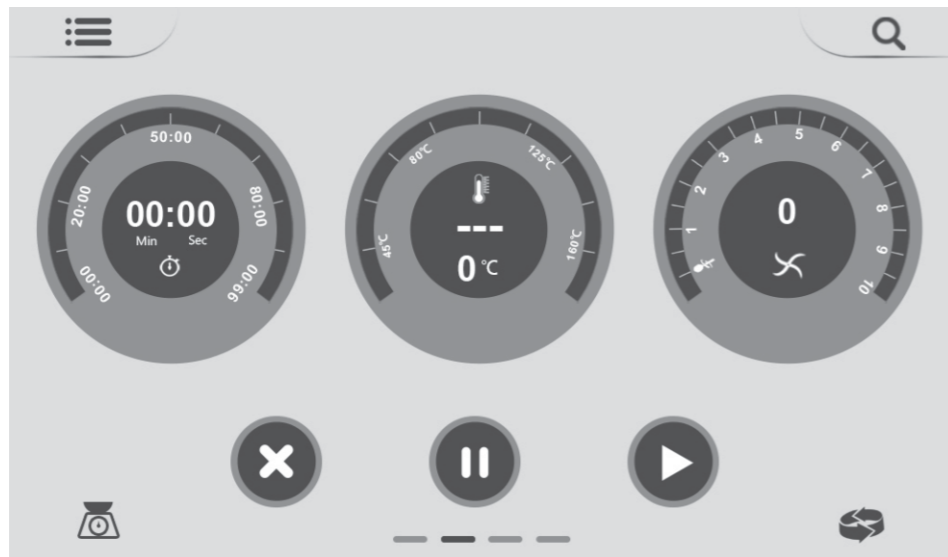
Tap the arrows to view the guide or tap Skip to proceed to the Home screen. On the last page, you can select "Don't show again", and the Safety Guide won't be displayed after startup.



If you want to redisplay the Safety Guide after startup, follow the path below and tap **Show Again**.

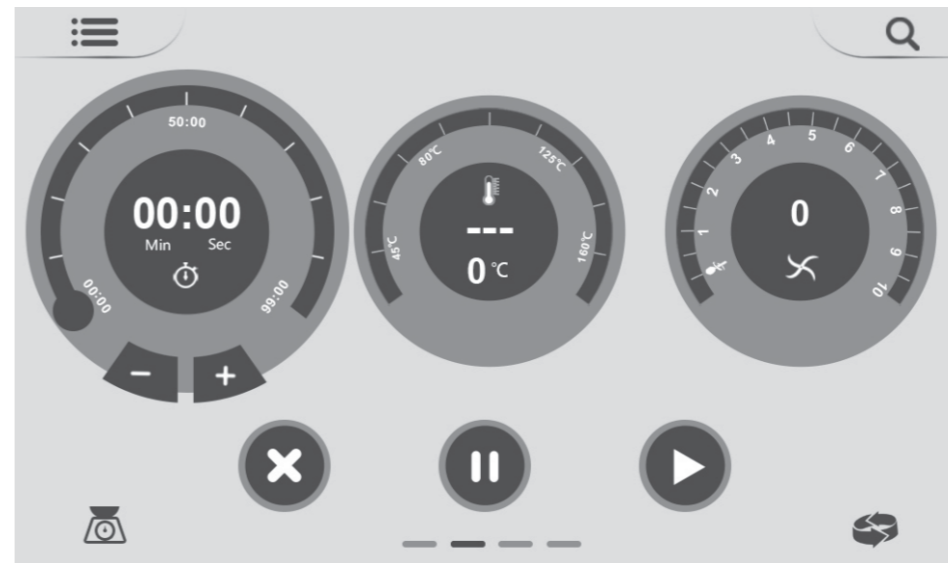


4.2.3 Home Screen



On the home screen, you can create or follow your own recipes, and freely adjust time, temperature and speed.



4.2.3.1 Setting the Cooking Time

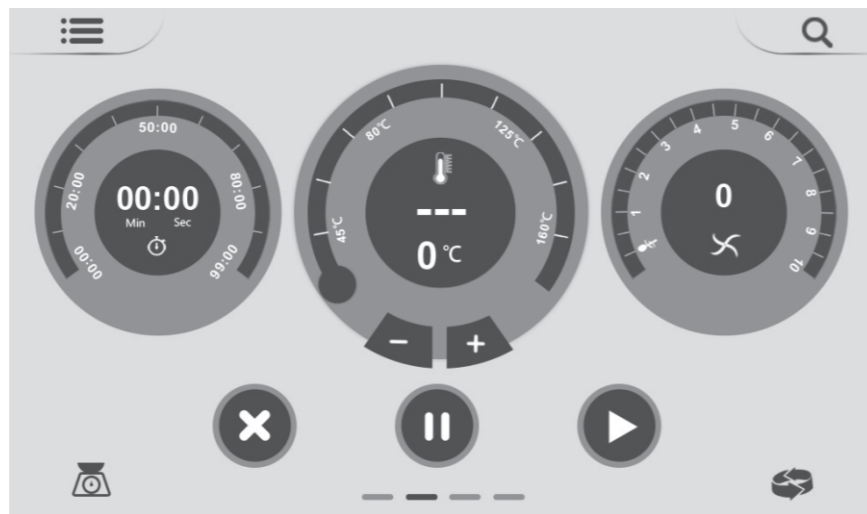


1. Set the cooking time by tapping the time icon on the home screen to select it and then adjusting the time by swiping the time slider, tapping the Down or Up buttons, or using the Selection knob. Cooking time can be set in the range of 0-99 minutes.
2. The maximum time in the Slowcook and sous vide quick functions is 12 hours.

4.2.3.2 Setting the Temperature

Set the cooking temperature by tapping the temperature icon on the home screen to select it and then adjusting the temperature by swiping the slider, tapping the Down or Up buttons, or using the Selection knob.

1. Temperatures can be set in the range of 37°C ~ 160°C (max) (in 5° increments). SlowCook, AiCook, and Steaming temperatures are also available. Fahrenheit degree settings and increments are available as well.
2. The cooking time must be set before adjusting the temperature.
3. The default rotational speed  is when setting the temperature is activated.
4. When setting the temperature is selected, the adjustable range of speed  is -level 4.5.



Special Functions



SlowCook:

- (1) Set the cooking time before starting.
- (2) SlowCook is used to cook foods of thick consistencies such as milk and cheese. It is heated relatively slowly to prevent the bottom from getting burned.



AiCook:

- (1) Set the cooking time before starting.
- (2) Use AiCook to stir fry meat that otherwise might stick to the bottom of the pot.





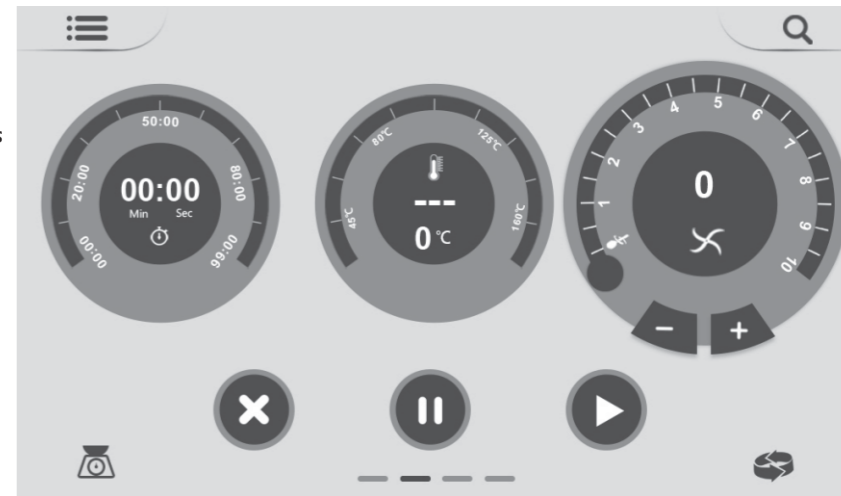
Steam:

- (1) Set the cooking time before starting.
- (2) Steaming cooks food by using boiling water vapor to heat ingredients.

4.2.3.3 Setting the Rotational Speed

Set the rotational speed by tapping the speed icon on the home screen to select it and then adjusting the speed by swiping the slider, tapping the Down or Up buttons, or using the Selection knob.

1. Forward speed settings:  and 0.5 - 10, in 20 increments of 0.5 rotations per second.
2. Reverse speed settings:  and 0.5 - 4.5, in 9 increments of 0.5 rotations per second.



Special Functions

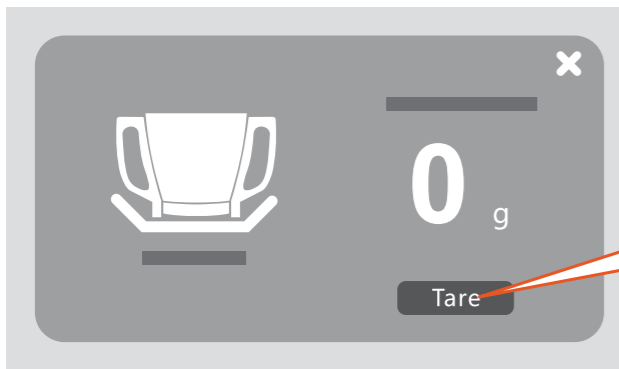


Spoon speed: This slowest speed is similar to the effect of slow mixing with a wooden spoon.



Reversal rotation: the machine mixing blade rotates counterclockwise.

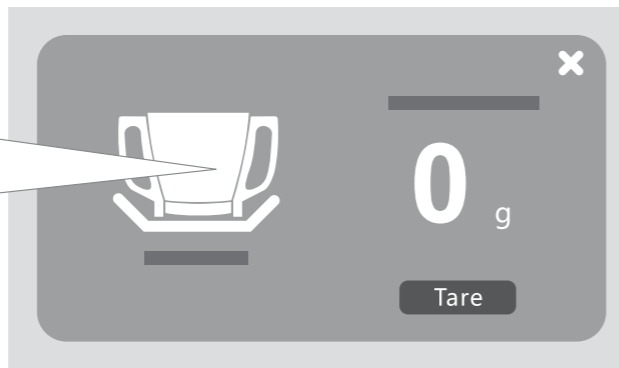
- 1 Each time you launch the scale function, it automatically resets to zero.



Tare

Tap the Tare button to reset the scale to zero.

- 2 As the weight on the scale increases, the "mixing bowl" image on the left gradually fills in blue.



- 3 Don't use the scale for items that weigh more than 5 kg. Weights of 5 kg or more will prompt the warning "Excessive weight", as shown in the figure below.

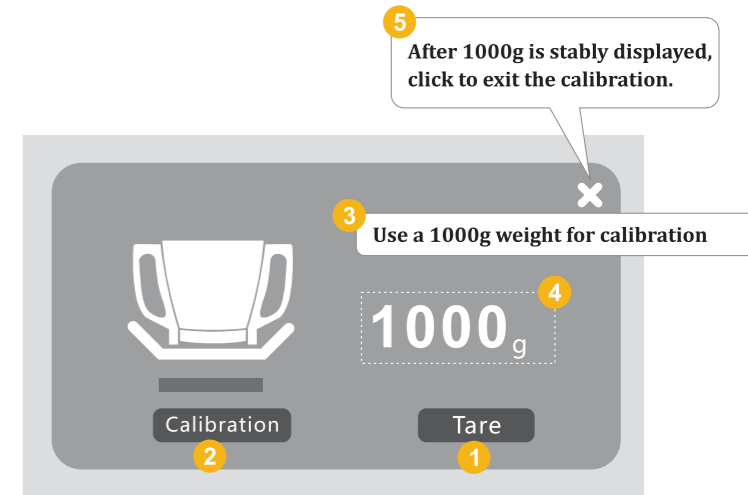


- 4 Calibration:

In the scale interface, press the "mixing bowl" image for 5 seconds to activate calibration:

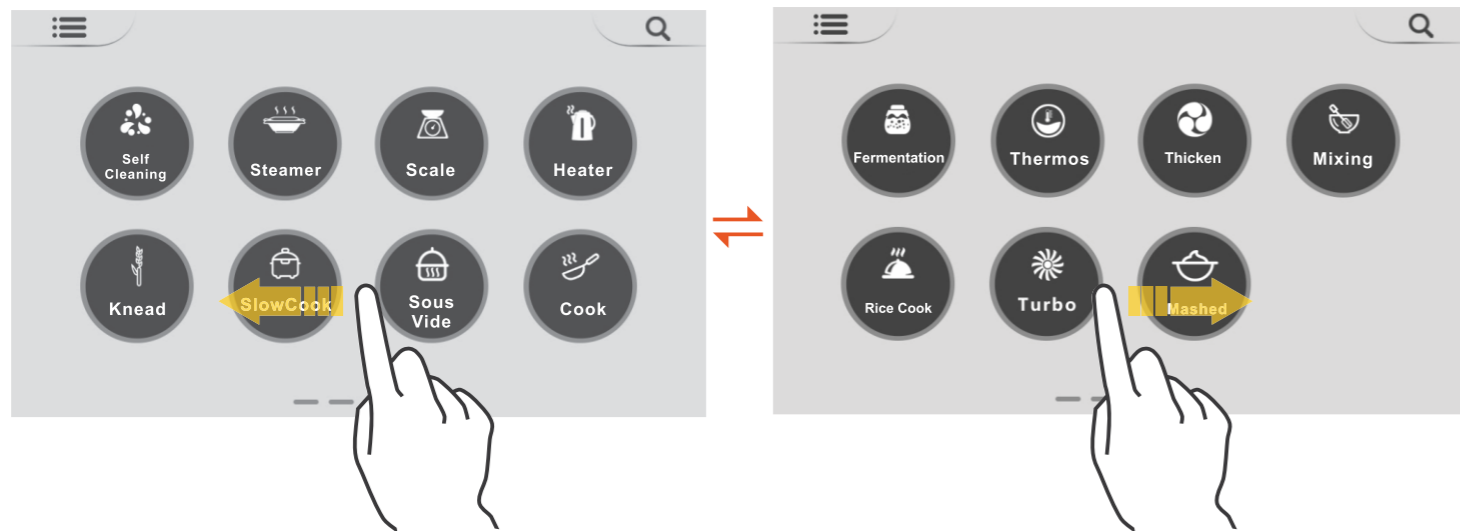
Once activated, the **Calibration** button is displayed. First click the **Tare** button to reset to zero, then put 1000g on the machine, click **Calibration** to calibrate until 1000g is stably displayed on the screen, and the weight is not fluctuating frequently during calibration.

Otherwise, click **Calibration** again to calibrate. After 1000g is stably displayed, click **X** the button at the upper right to exit the calibration.



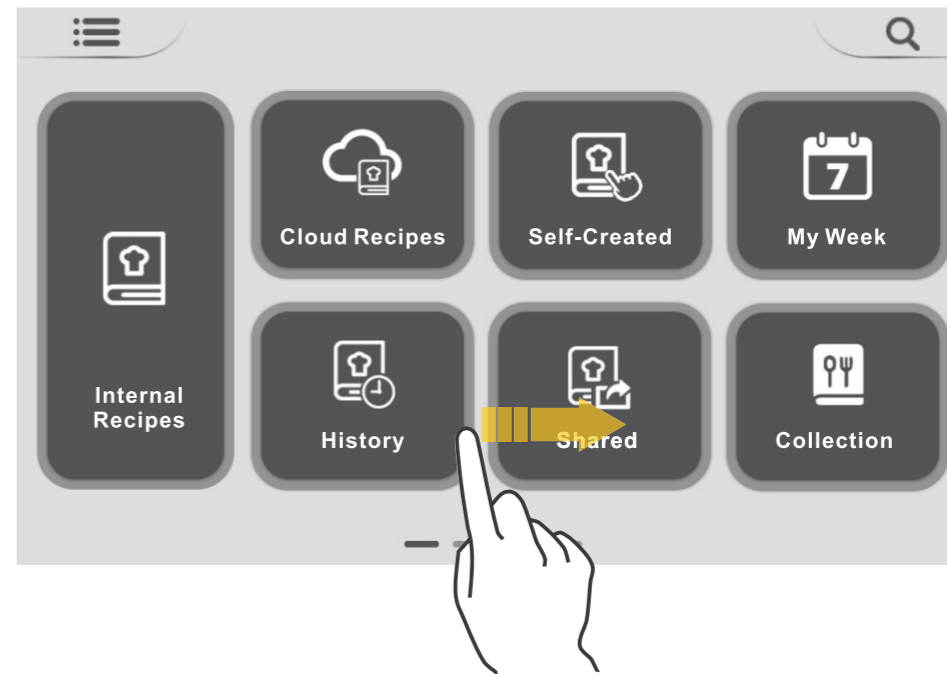
4.2.4 Quick Functions

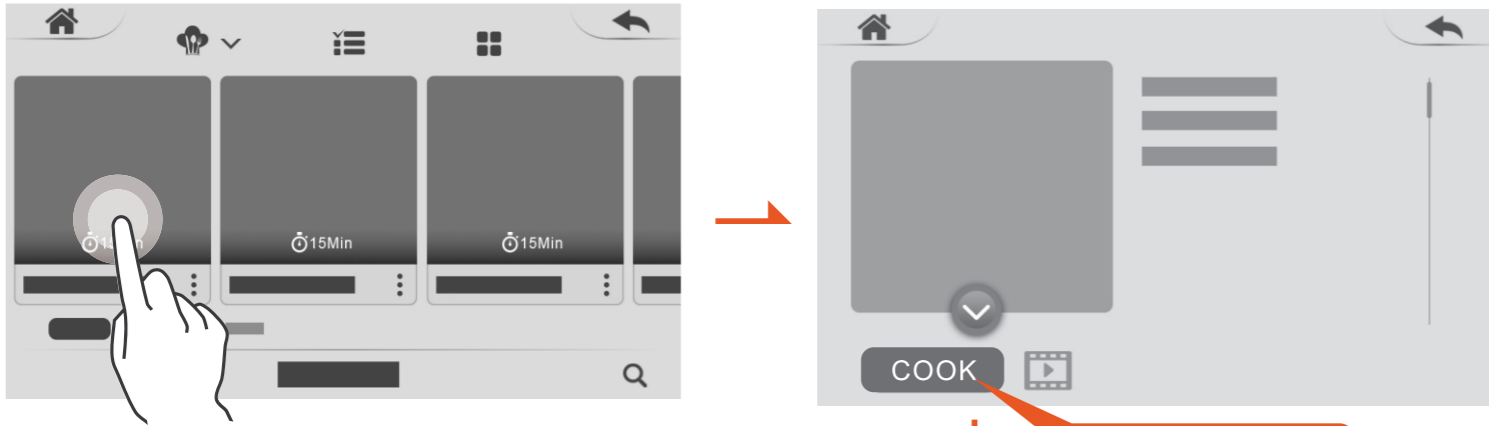
Swipe your finger to the left on the home screen to display the quick functions screen. There are 15 quick functions in total as shown here. Follow the machine prompts for more information about each of the quick functions.



4.2.5 Recipes Screen

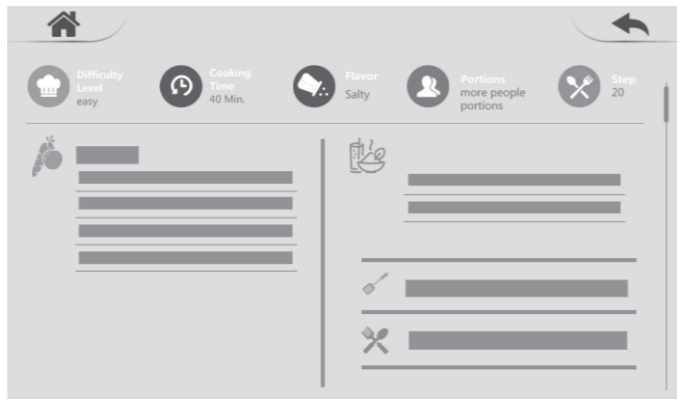
No login is required to access the internal recipes. Log in to your account to access the cloud recipes, self-created, my week, history, shared, and collection.





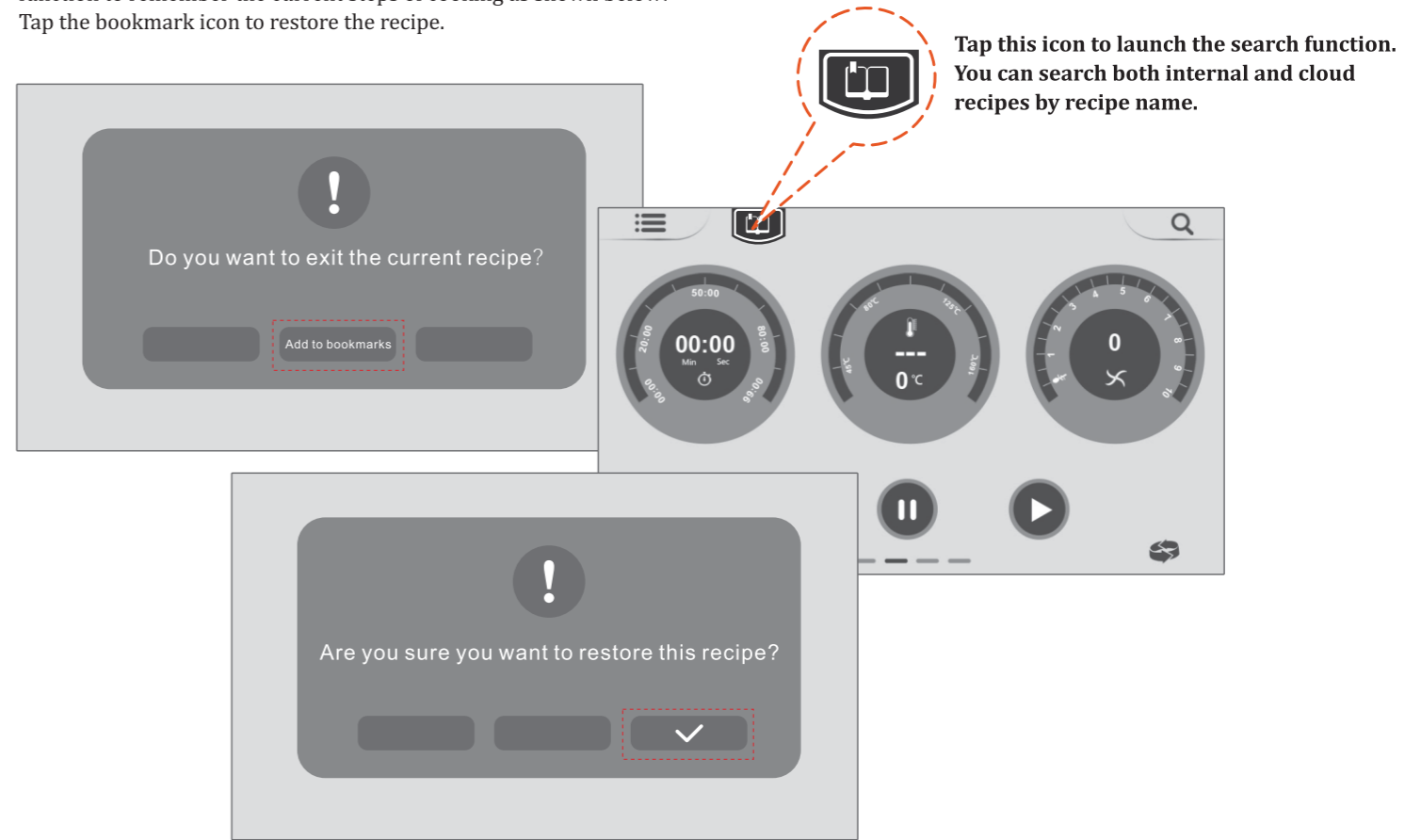
Start to cook from here

Following recipes is easy with Chef Robot. If the recipe has a video, tap the video to watch. Once you're ready to start cooking, tap Cook to get started. That displays the recipe screen, with steps and ingredients.

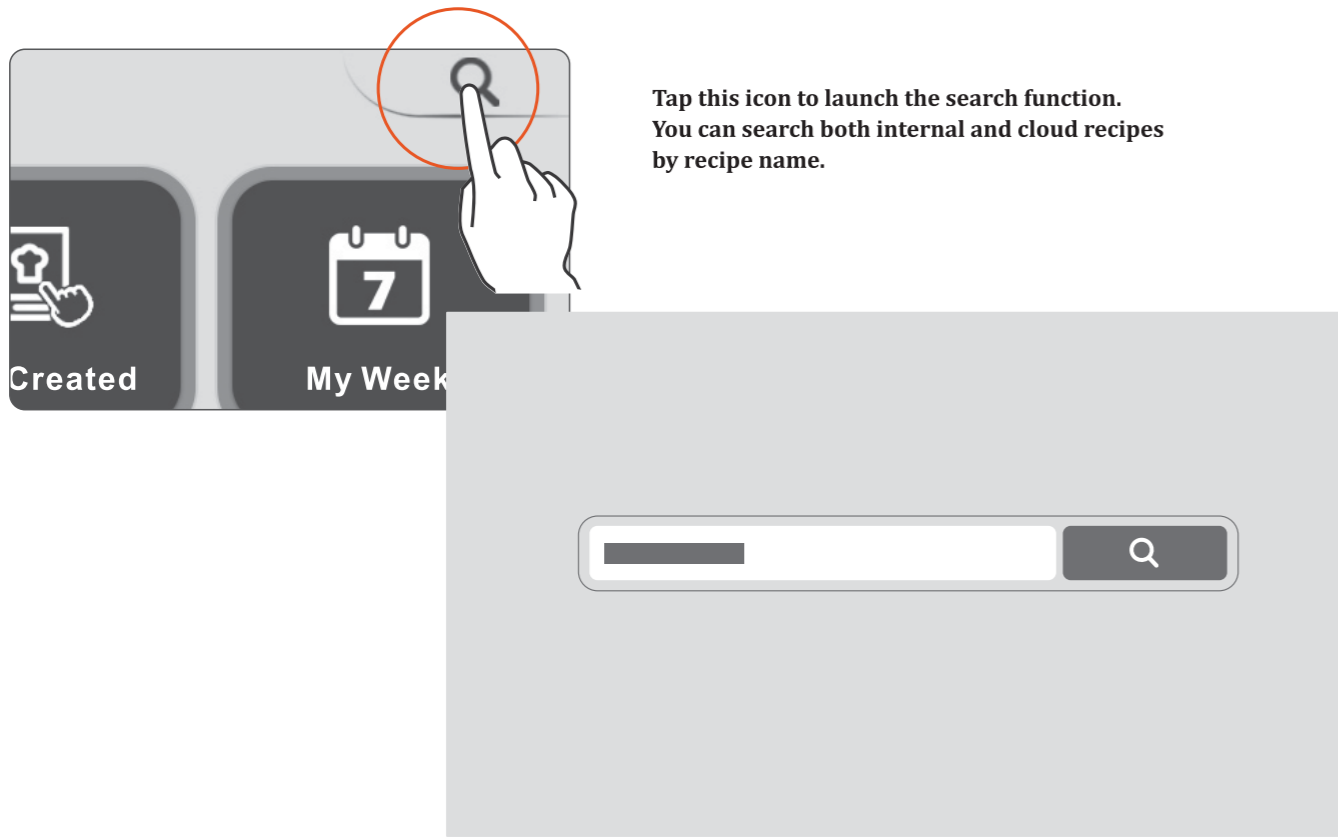


Special Function

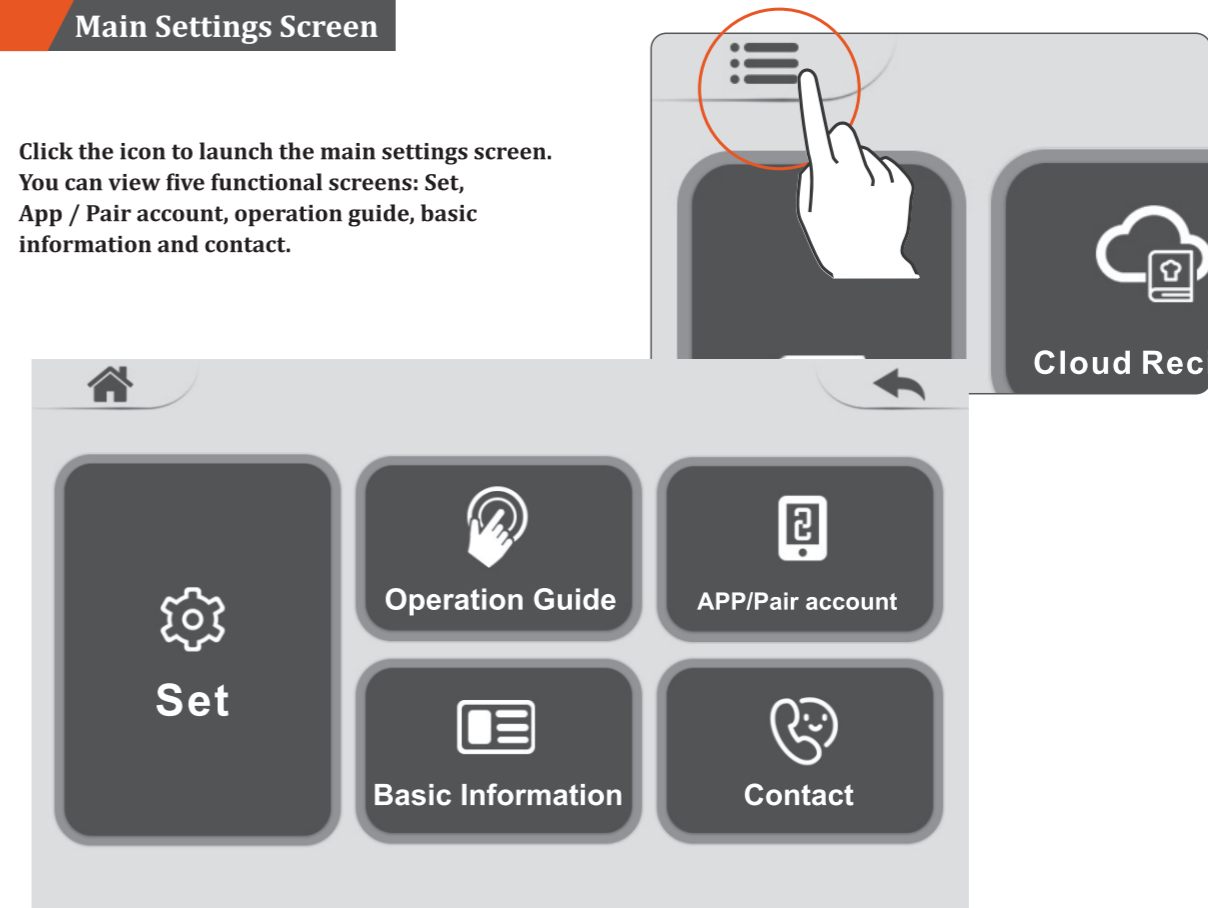
If you want to quit cooking in the middle of a recipe, you can select the bookmark function to remember the current steps of cooking as shown below: Tap the bookmark icon to restore the recipe.



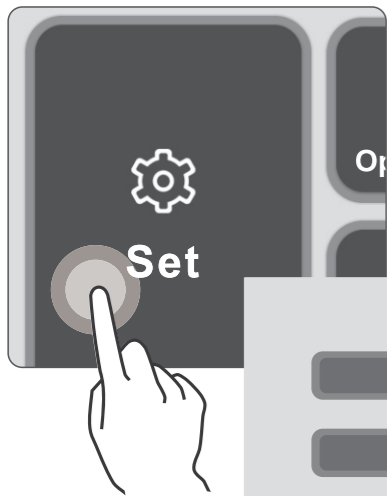
4.2.6 Recipe Search Screen



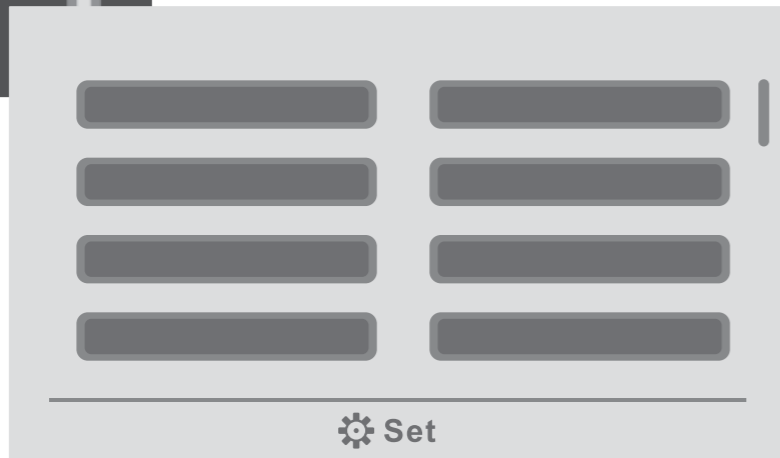
4.2.7 Main Settings Screen



4.2.7.1 Settings



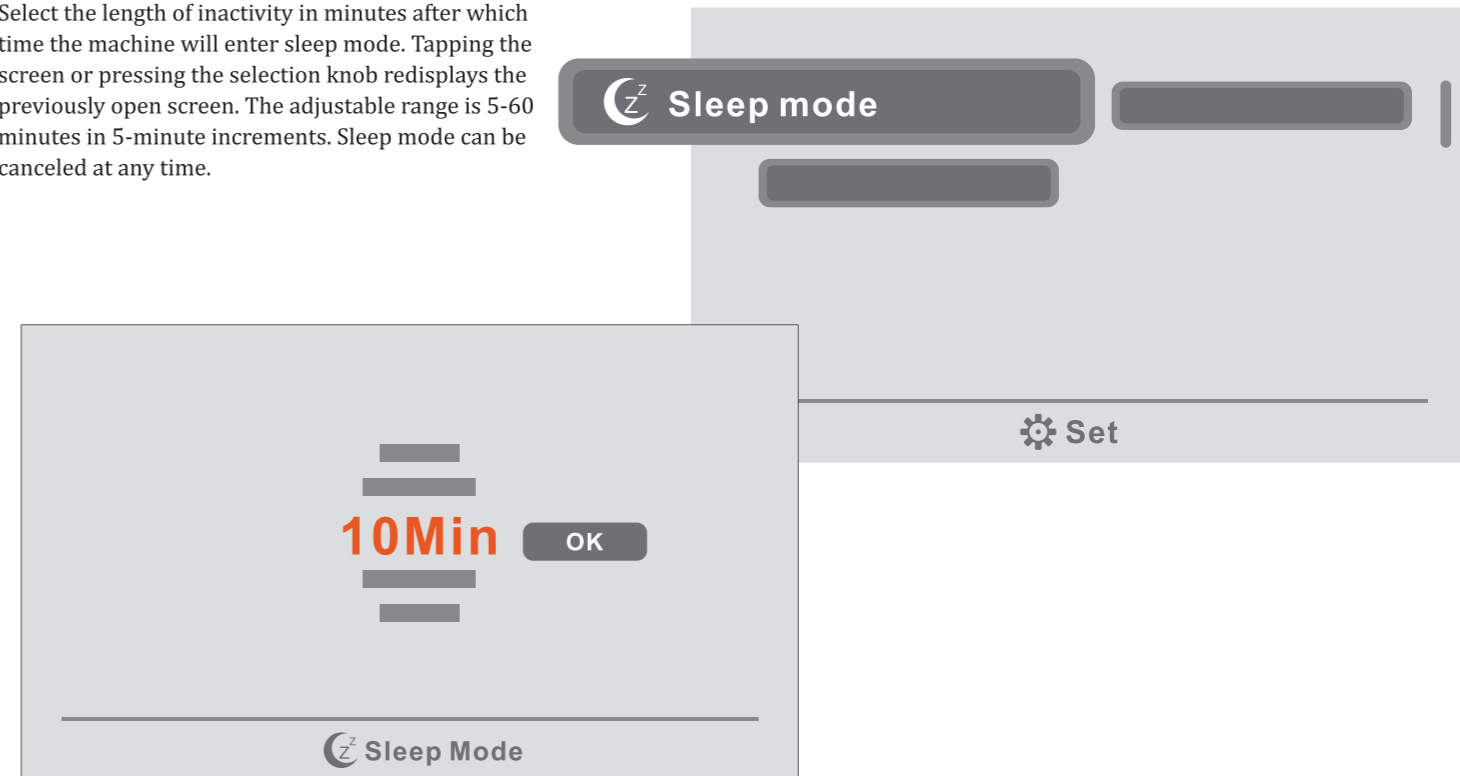
Click the "Set" button to enter the settings screen including 11 settings: Language, WiFi, Country and time zone, Time and date, Unit system, Recipe font size, Display, Voice, Sleep mode, Version upgrade, Restore factory settings.



- Language
- WiFi
- Country and time zone
- Time and date
- Unit system
- A/A Recipe font size
- Display
- Voice
- Sleep mode
- Version upgrade
- Restore factory settings

1 Sleep mode

Select the length of inactivity in minutes after which time the machine will enter sleep mode. Tapping the screen or pressing the selection knob redisplay the previously open screen. The adjustable range is 5-60 minutes in 5-minute increments. Sleep mode can be canceled at any time.



2 Version upgrade

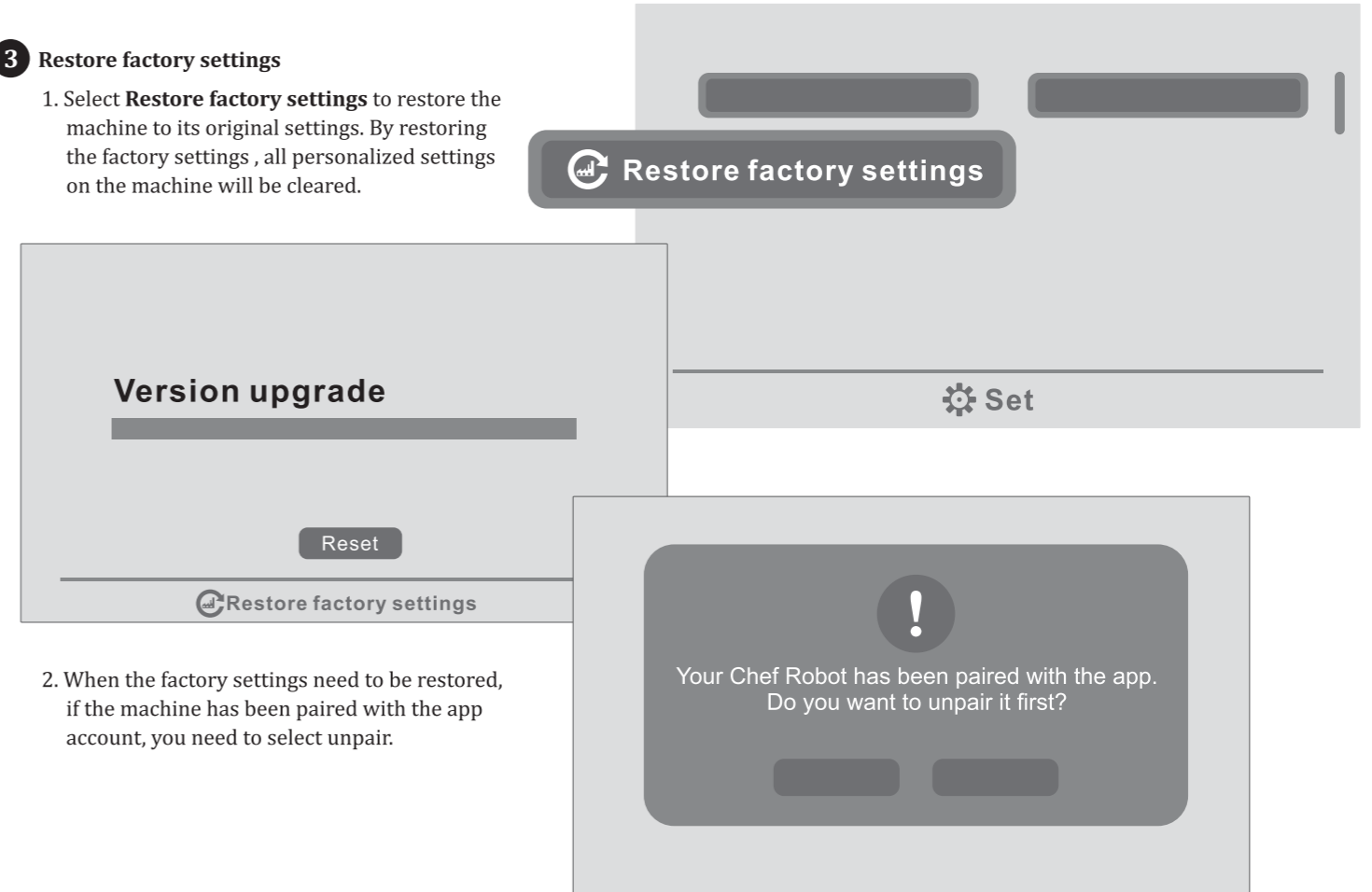
Select **Upgrade on line** to update the system over the WiFi network or **Upgrade by USB** through USB flash disk. Version upgrade will not reset personalization settings.



Device ID refers to the hardware ID of the screen.

3 Restore factory settings

1. Select **Restore factory settings** to restore the machine to its original settings. By restoring the factory settings, all personalized settings on the machine will be cleared.



2. When the factory settings need to be restored, if the machine has been paired with the app account, you need to select unpair.