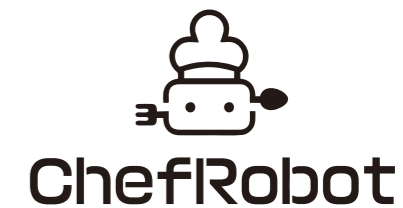
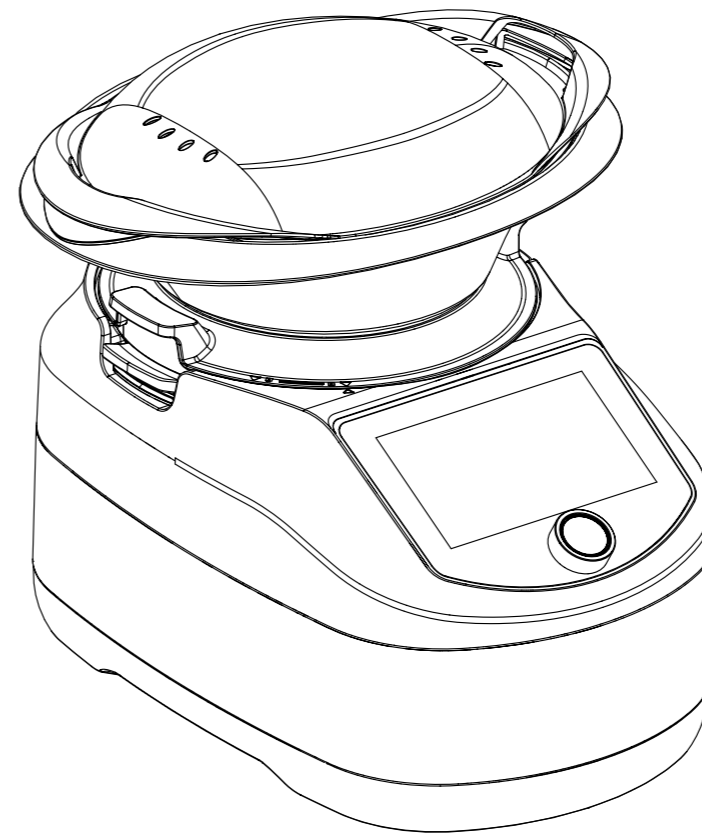


Contact : [support@thechefrobot.com](mailto:support@thechefrobot.com)



**ChefRobot**  
**CR-8** User Manual



# ChefRobot

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# 1.0 Safety Precautions

- ◆ It is a household electronic product, and various safety devices are applied for the safety of users, and electrical safety regulations are observed.
- ◆ Please read this manual carefully before using this product, especially the safety precautions for use.
- ◆ Please keep this manual in an easily accessible place for reference at any time.

## Safety Warnings

Please pay close attention wherever you see the terms Danger, Caution, Care or Attention in this manual and read these terms carefully before operating this product

### ! Danger

Wrong or incorrect use of Chef Robot here could be dangerous and lead to personal injury or even death.

### ! Caution

Wrong or incorrect use here might be dangerous and lead to personal injury or even death.

### ! Care

Wrong or incorrect use of Chef Robot here might lead to personal injury.

### ! Attention

These are useful tips for using Chef Robot. Using or not using will not affect your personal safety.



## Read these instructions carefully before operating this product

### ! Caution

Do not disassemble or modify this product except for our designated maintenance technicians. In particular, in the event of damage to the power cord, it is necessary for the manufacturer or agent or qualified person to replace the power supply for safety.

### ! Caution

#### Prevent electric shock

- ◆ Never immerse, soak, or rinse the machine itself. Clean the main body of Chef Robot only by wiping it with a damp cloth. Keep water and dirt outside the Chef Robot housing.
- ◆ The blender is only used on the provided base.
- ◆ In the event of damage to the power cord, it is necessary for the manufacturer or agent or qualified person to replace the power supply for safety.

### ! Caution

#### Do not force open the mixing bowl lid.

- ◆ Only open the lid once the speed is set to 0 and it is set to the unlocked position.

### ! Caution

#### The basket cannot be placed with heavy resistance to prevent the motor from stalling.

### ! Caution

#### Avoid touching or blocking the steam vents of the mixing bowl lid when Chef Robot is operating. When it is heating food, the mixing bowl can be under extreme pressure and contact with the boiling or near-boiling food can cause scalding burns.

- ◆ If the vents of the mixing bowl lid are blocked or if food is ejected from the bowl or the measuring cup during use, unplug the machine immediately and don't touch it until it has cooled down.
- ◆ Don't put an excessive amount of food into the steamer or mixing bowl. Food should not exceed the maximum line marked on the appliance.
- ◆ Don't cook food in the steamer that can easily block its vents.
- ◆ Don't cover the mixing bowl lid or the steamer during cooking.

### ! Caution

#### Avoid high temperature food spills. Such spills can cause burns either through escaping steam or through the ejection of boiling or near-boiling food during cooking.

- ◆ Be careful when moving the mixing bowl to avoid food spills
- ◆ Chef Robot should be placed on a clean, flat, solid surface to prevent it from falling.
- ◆ When in use, keep the power cord safe and avoid entangling it in other objects. While heating food, don't suddenly start the Turbo function or begin high-speed rotations. This may cause hot food to spill out of the machine. Process hot food slowly at first and increase the speed gradually. When heating food, the mixing bowl, the mixing bowl lid, the steamer, and the measuring cup can get very hot. Don't touch these parts during cooking to avoid possible injury
- ◆ During cooking, some operations can produce a lot of steam. Stay away from steam to avoid possible injury. Please be careful to avoid steam ejection from the mixing bowl lid, and edge and top of the steamer when moving those parts.

### ! Caution

#### Prevent cuts

- ◆ The mixing blade is very sharp. Please be very careful when operating. Hold the mixing blade from the top only when installing it in or removing it from the mixing bowl.
- ◆ When holding, installing, or removing the mixing blade, please be careful to avoid accidentally falling or dropping the blade.
- ◆ Don't place your hands or any non-food items in the mixing bowl to prevent hurting yourself or damaging the mixing blade.
- ◆ Switch off the machine when either installing or removing the mixing blade
- ◆ Make sure to keep any loose hair and clothing away from the machine while it's operating.

### ! Caution

#### Avoid personal injury and machine damage.

- ◆ If any parts of the machine are damaged, stop using the machine immediately and contact our company for replacement parts.
- ◆ Don't leave the machine unattended while it is operating.
- ◆ While kneading dough, cutting certain foods, and performing other operations, Chef Robot may rock back-and-forth slightly. Be sure not to place the machine on or near the edge of the countertop or table to prevent it from falling.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1) Read all instructions.
- 2) To protect against risk of electrical shock do not put the plug, power supply cord, or the main body in water or other liquid.
- 3) This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- 4) Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- 5) Do not touch moving parts. Do not attempt to defeat the cover interlock mechanism.
- 6) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at [info@thechefrobot.com](mailto:info@thechefrobot.com) for information on examination, repair, or adjustment.
- 7) The use of attachments, not recommended by the manufacturer may cause a risk of injury to persons.
- 8) Do not use outdoors.
- 9) Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10) Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11) Do not touch hot surfaces. Use handles or knobs.
- 12) Keep hands and utensils out of the machine during use to reduce the risk of severe injury to persons or damage to Chef Robot. The spatula may be used but must be used only when the machine is not running.
- 13) The blade assembly is sharp. When handling the blade assembly, always handle carefully by the top. To avoid risk of injury, when pouring out the contents, be careful to grasp with two hands when pouring out food or liquid.
- 14) Always operate the machine with cover in place.
- 15) Allow to cool before assembling or disassembling parts and before cleaning the appliance.
- 16) To reduce the risk of injury, never place the mixing blade assembly on base without the bowl properly attached. Never place the mixing blade in the mixing bowl without locking it in place by rotating the latch on the underside of the mixing bowl clockwise.
- 17) Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 18) Extreme caution must be used when moving an appliance containing hot liquids.
- 19) Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

- 20) Do not use appliance for other than intended use.
- 21) Intended for countertop use only.  
WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- 22) Preheating of the appliance is not necessary.
- 23) 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.
- 24) CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- 25) For household use only.
- 26) The appliance is only to be used with the stand provided.
- 27) CAUTION: Insure that the appliance is switched off before removing it from its stand.
- 28) WARNING: Be careful there no spillage on the electrical connections when operating, cleaning or other service.
- 29) There is residual heat on the heating element surface after use. Be careful not to touch the hot surface of the bowl when in use.
- 30) CAUTION: Do not operate without the cover in place. Extremely hot surface on the mixing bowl. Unplug before assembling or removing the mixing bowl.
- 31) CAUTION: Risk of electric shock, cook only in the removable mixing bowl.
- 32) CAUTION: Household use only. Do not immerse in water.

# SAVE THESE INSTRUCTIONS

To assure continued FCC compliance:  
**FEDERAL COMMUNICATIONS COMMISSION INTERFERENCE STATEMENT**

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:

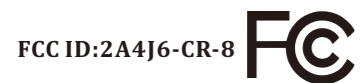
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

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.

**Warning:**

**To assure continued FCC compliance:**

Any changes or modifications not expressly approved by the grantee of this device could void the user's authority to operate the equipment.



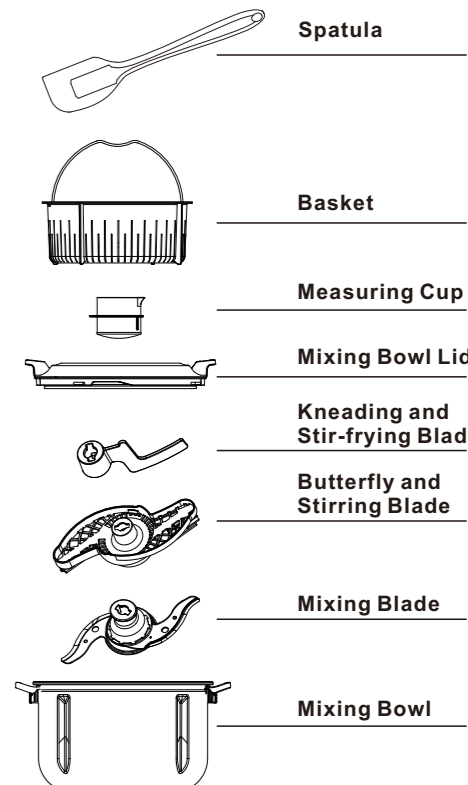
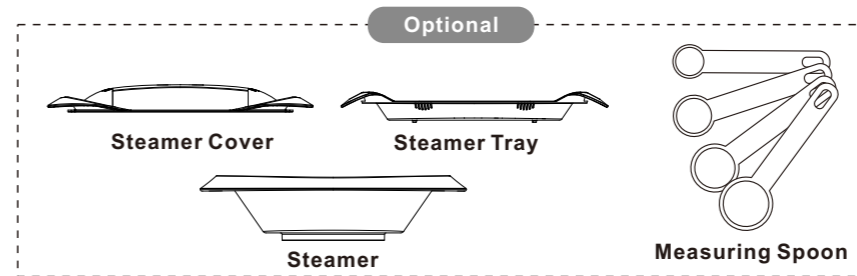
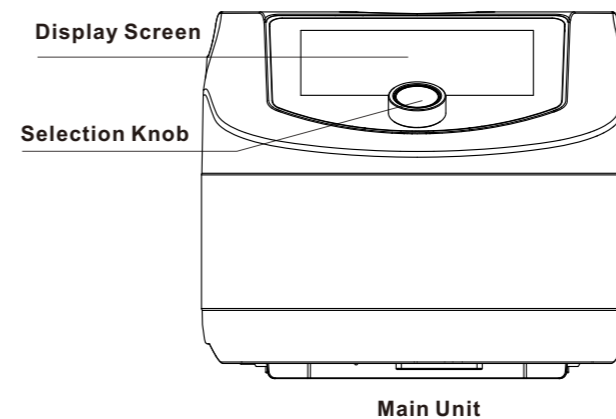
This device complies with Part 15 of the FCC Rules.

Operation is subject to the following two conditions:

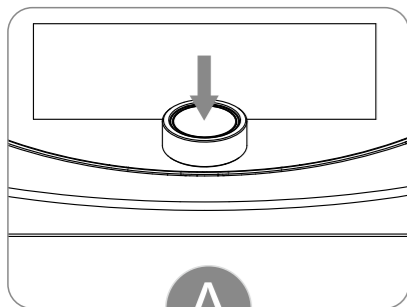
- (1) This device may not cause harmful interference,
- and (2) this device must accept any interference received, including interference that may cause undesired operation.

## 2.0 About your Chef Robot

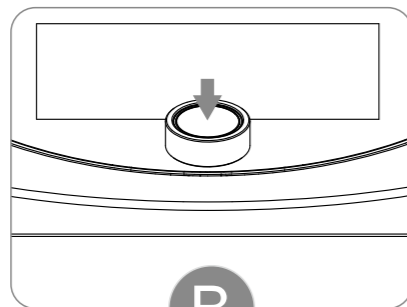
### 2.1 ChefRobot Overview



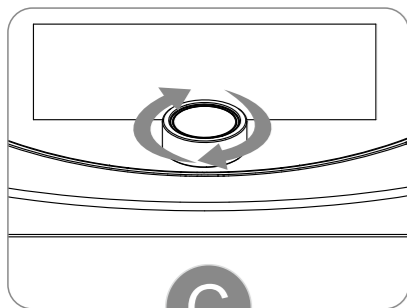
## 2.2 Knob Instructions



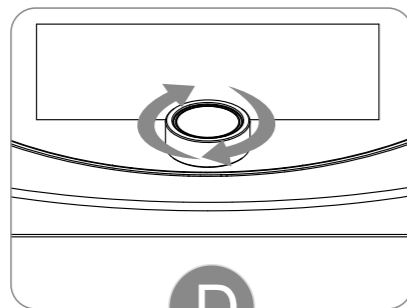
**A**  
Long press for 3 seconds:  
Puts the machine in sleep mode.



**B**  
Short press: Start and pause.



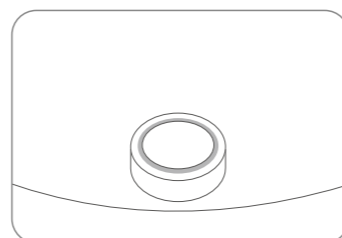
**C**  
Left and right rotations: Set time,  
temperature and speed.



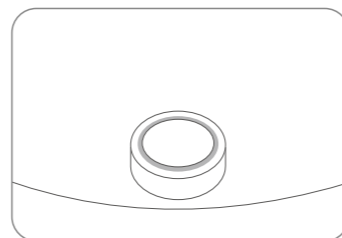
**D**  
When viewing recipes, left and right  
rotations: Switch the recipes. There  
are 6 items in the settings page:  
"language", "display", "countries and  
regions", "voice", "recipe font size",  
and "sleep mode". You can adjust them  
by rotating the knob left and right.

## LED Button Guidelines

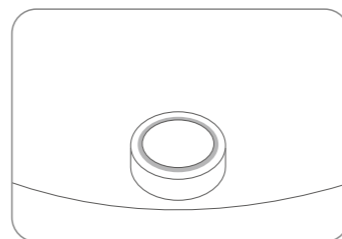
### 2.3



**Red: Fault is reported.**



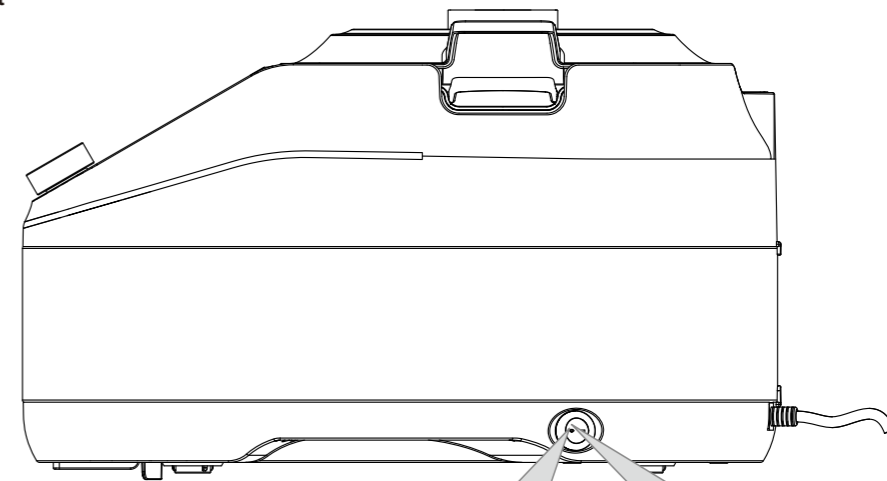
**Blue: Normal operations.  
Flashing blue: Cooking**



**Green: End of cooking**

### 2.4 Switch On/Off

Connect the power cable to a  
suitable electrical wall outlet



To switch the main unit off, set  
the power switch to the  
"0" position.

To switch the main unit on,  
set the power switch to the  
"1" Position.

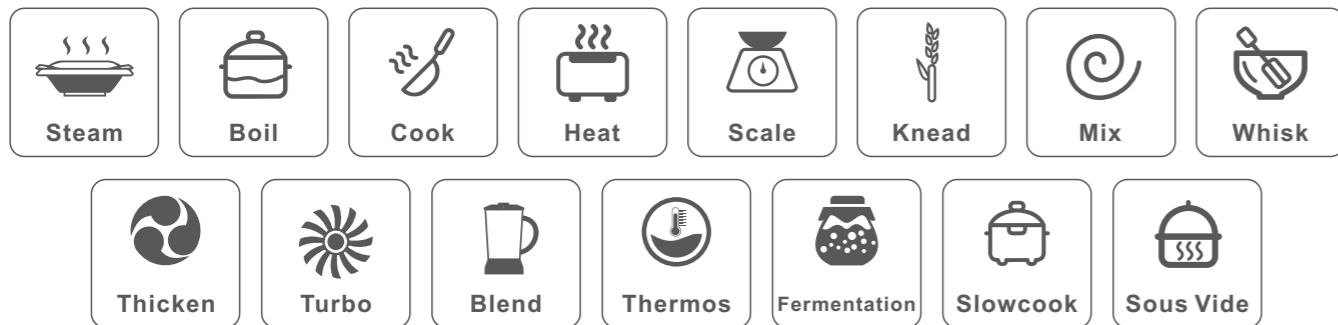
#### ⚠ Attention

After use, switch off, then unplug  
Chef Robot from the electrical wall outlet.

## 2.5 Main Functions

Chef Robot is a multifunctional smart kitchen cooking machine that allows you to create and share your own recipes with APP. It makes you find fun in cooking.

### Basic function



**ChefRobot is intended for household use only and not for commercial use. It is intended to be used in dry indoor areas only.**

## 3.0 Installation/Use of Accessories

### 3.1 The Use Instruction of Three Blades

#### 3.1.1 Mixing Blade

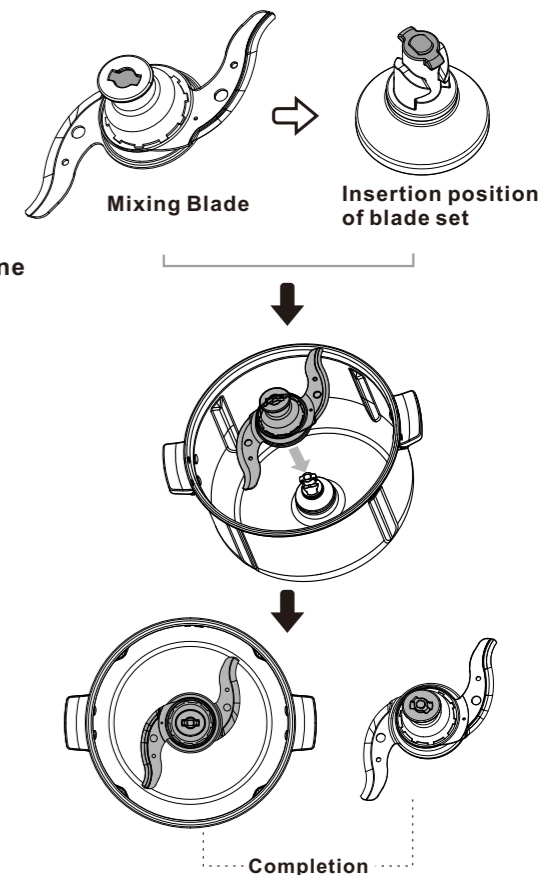
##### A, How to install the blade set

The vegetable blade has a powerful chopping function and adopts a special design that is easy to install and disassemble.

- 1) For your safety, the mixing bowl must be removed from the machine before installing and removing the blade set.
- 2) Place the mixing bowl on a flat table
- 3) Hold the upper part of the blade handle with your hand
- 4) Align the insertion port in the center of the blade set with the insertion point on the bottom of the mixing bowl
- 5) According to the specially designed structure, the blade set will automatically rotate while being fixed at the insertion site

#### ! Caution

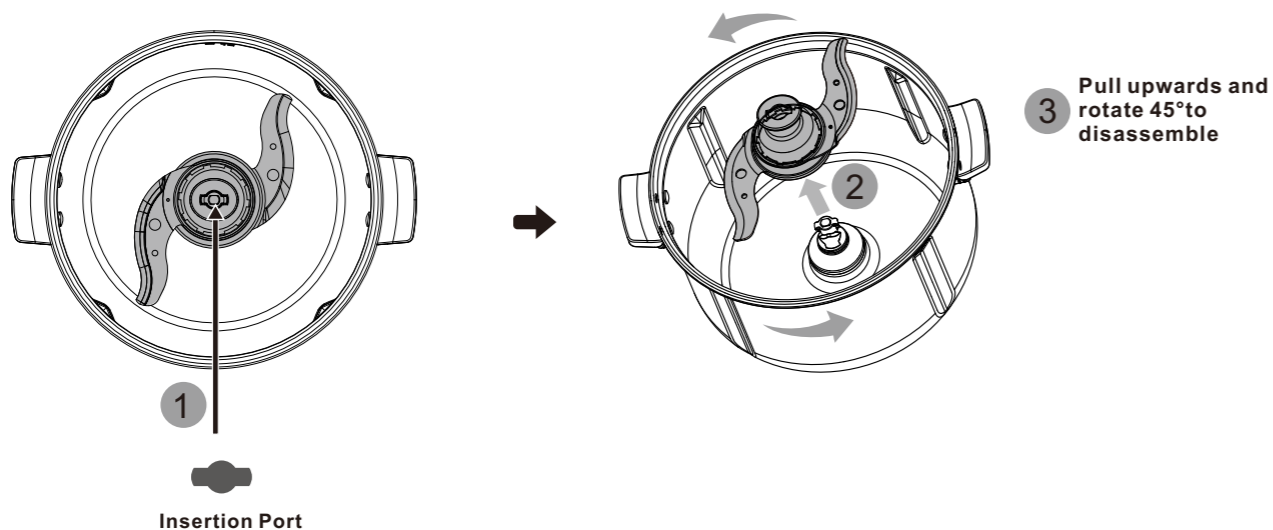
- For your safety, the mixing bowl must be removed from the machine before installing and removing the blade set.
- The blade set is very sharp, so do not touch the blades during installation and removal to prevent scratches. Be sure to hold the handle for installation and removal.
- The blade set is designed to not fall off due to centrifuge, however, the inverted mixing bowl will fall off by itself in the stopped state. Please do not invert the mixing bowl to prevent the blade head from falling and causing injury.
- When the machine is running, do not put your hands or other utensils into the mixing bowl to avoid the risk of personal injury or damage to the appliance.
- Do not install the blade while the ingredients are still in the cutting board. Be sure to install the blade before placing the ingredients.
- When using and operating the machine, keep hair and clothing away from the moving parts of the machine.
- When cleaning the blade set, be sure to do it when the mixing bowl is removed or powered off.





## B, How to disassemble the blade set

- 1 Hold the upper part of the blade handle
- 2 Rotate the blade set to align with the shape of the insertion site
- 3 Pull upwards and rotate 45° to disassemble



### Attention

- ◆ When the machine is running, if any liquid leaks into the machine, unplug it.

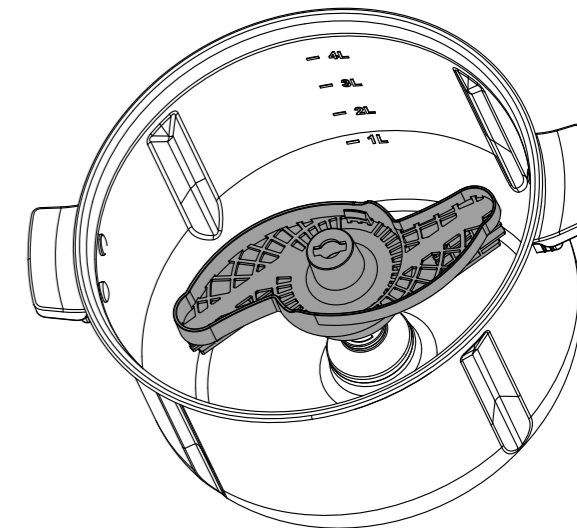
## 3.1.2 Butterfly Blade

1. The methods of installation and removal of butterfly blade are the same as those of the mixing blade.
2. Butterfly blade is mainly used for stirring viscous foods such as thick soups, seasoning sauces, and baby complementary food; or for foaming, such as making cream and whipping egg whites.



### Attention

- ◆ Ensure that the butterfly stirring blade is installed in place before starting to use it.
- ◆ Use the butterfly mixing blade, and the speed cannot exceed 5, otherwise it will damage the parts.
- ◆ Use a butterfly stirring blade to create foam, such as when whipping cream or egg whites. The amount of ingredients added must be greater than 200ml and less than 1500ml. Too little ingredients cannot create foam and too many ingredients can not achieve good results, and foam will overflow from the hole of the measuring cup.
- ◆ When using the butterfly stirring blade, do not add ingredients while the device is running.
- ◆ Do not use the butterfly stirring blade to cook solid or very thick ingredients, as it may damage the parts.



Rotation speed ≤ 5



1500ml

200ml

200ml ≤ liquid ingredients ≤ 1500ml



### 3.1.3 Kneading and Stir-frying Blade

1. The method of installation and removal of the kneading and stir-frying blade is the same as that of the mixing blade.
2. The kneading and stir-frying blade is mainly used for solid ingredients or very thick ingredients, such as kneading; or for stir-frying ingredients, which plays a role in rolling the ingredients.



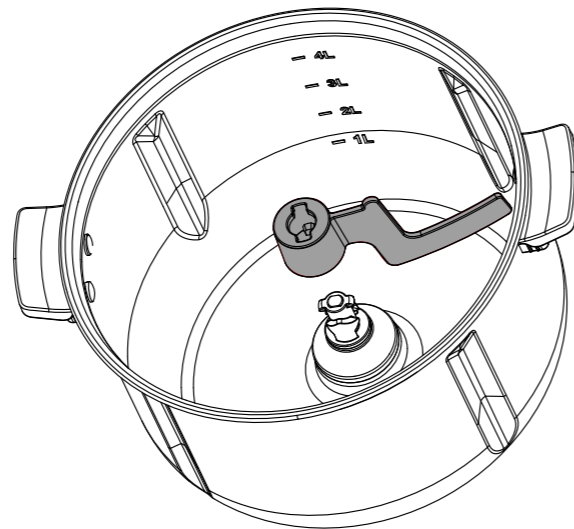
Kneading



Stir-frying

#### ⚠ Attention

- ◆ Ensure that the kneading knife is in place before you start using it.
- ◆ When using the kneading knife for kneading, do not add more than 800 g of flour.
- ◆ Excessive flour will cause the machine to rattle.
- ◆ When using the kneading knife, the speed must not exceed 3 speeds, otherwise the machine will be damaged.
- ◆ Do not add ingredients to the kneading knife while the machine is running.



Rotation Speed ≤ 3

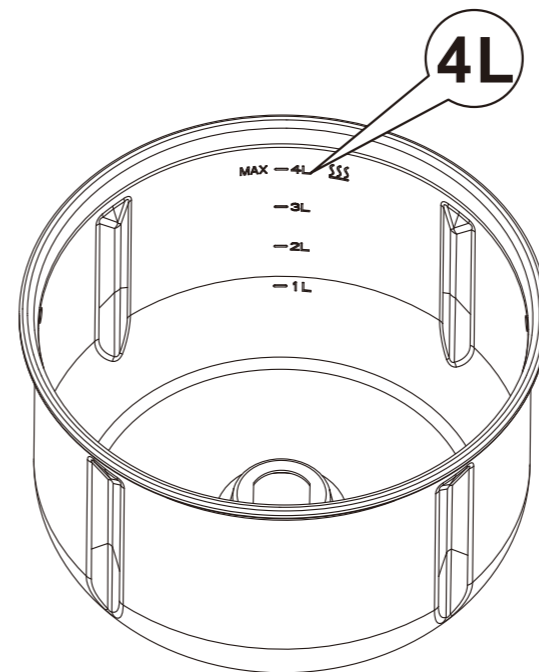


Flour cannot exceed 800g

### 3.2 Mixing Bowl

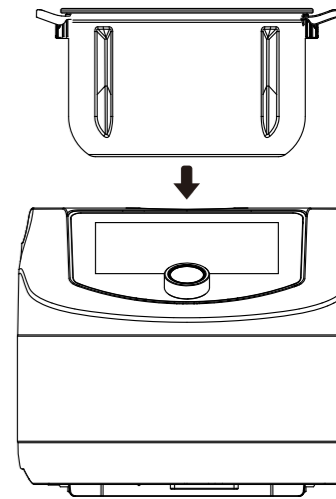
#### Mixing Bowl

The maximum capacity of the mixing bowl is 4L, and the side of the mixing bowl is marked with a capacity scale. When placing food, do not exceed the maximum capacity scale line.



#### How to install the mixing bowl

- ◆ Install the blade in the mixing bowl first
- ◆ Hold the left and right handles of the mixing bowl with both hands, align the mixing bowl with the center of the body, and slowly insert it into the body



#### ⚠ Caution

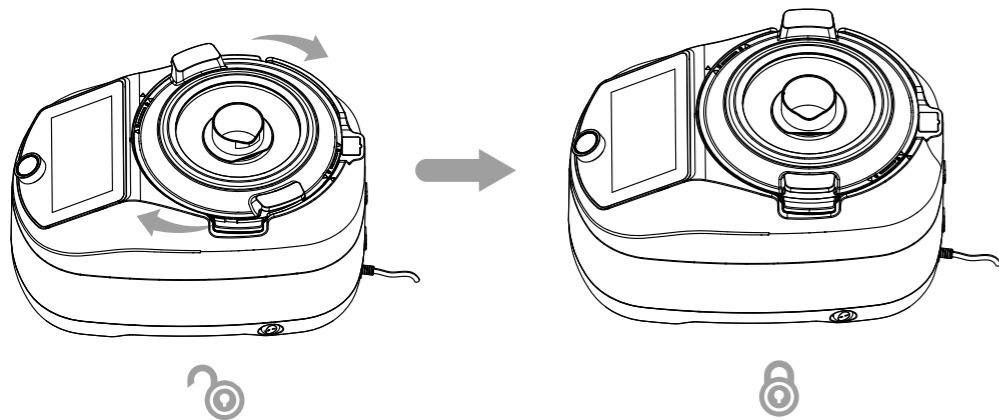
- ◆ Before installing the mixing bowl, it is necessary to install the blades first, and then put down the mixing bowl
- ◆ The ingredients in the mixing bowl cannot exceed the maximum capacity scale line of 4L. Filling too many ingredients may cause injury.
- ◆ During operation, make sure that the measuring cup hole on the mixing bowl lid is not blocked.
- ◆ Be careful when moving the mixing bowl to avoid spilling or splashing food from the mixing bowl.
- ◆ When it is necessary to remove the mixing bowl after cooking, hold the handle and do not touch the wall to avoid scalding.

#### ⚠ Attention

- ◆ It is forbidden to use sharp hard objects such as shovels, stainless steel spoons, steel wool, etc. to rub against the inner wall of the mixing bowl. Sharp hard objects can scratch the inner wall of the mixing bowl.

### 3.3 Mixing Bowl Lid

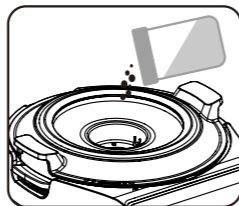
The main function of the mixing bowl lid is to cover the mixing bowl when using. When using, make sure that the mixing bowl lid is locked, otherwise the machine will not operate.



Do not pour large volume of granular ingredients from the measuring cup hole



Do not put fingers or cooking utensils into the measuring cup hole



It's good to add powdered ingredients such as flour and seasonings

#### ! Caution

- ◆ Please do not forcefully open the mixing bowl lid during operation. If you want to open the mixing bowl lid, you must first stop the machine and open it after the motor has completely stopped rotating.
- ◆ When cooking at high speed, high temperature and in large quantities, be aware that the inside may spray out if the mixing bowl lid is opened.

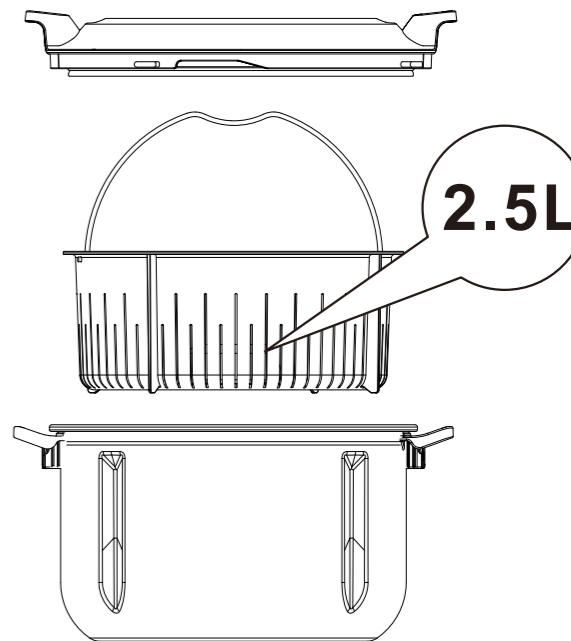
#### ! Attention

- ◆ When the equipment is running, do not put hands, spoons, spatulas and other cooking tools into the measuring cup hole.
- ◆ When the device is running, do not put large and hard ingredients into the measuring cup hole of the mixing bowl lid.
- ◆ When the device is running, you can add powdered ingredients such as flour and spices, or liquid ingredients such as purified water, cooking oil, and seasoning sauce.

### 3.4 Basket

#### Installation/Disassembly

- ◆ The basket is equipped with metal handle as shown in the picture, lift it by the handle and place it inside the mixing bowl and then place the handle on the edge of the basket.
- ◆ To remove it, simply lift it out using the handle.



#### ! Attention: Scald

- ◆ The maximum capacity of the basket is 2.5L.
- ◆ When taking the basket, beware of burns caused by residual heat from the handle.
- ◆ 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.

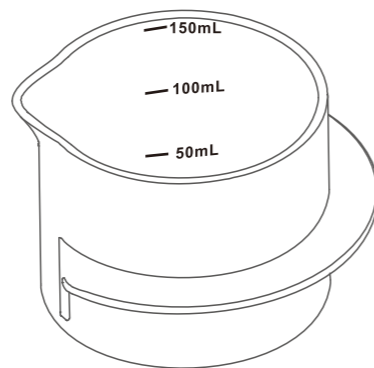
### 3.5 Measuring Cup

The main functions of the measuring cup include the following:

1. Closing the hole in the mixing bowl lid, helping to seal the lid and maintain cooking heat.
2. Preventing food in the mixing bowl from popping out or overflowing.
3. Measuring ingredients - full capacity is 150mL. The measuring cup is marked with three scale lines of 50mL, 100mL, and 150mL.

#### ! Caution

- ◆ During cooking, the opening of the measuring cup must be upward. Press it down to lock it in place to avoid heat transfer to the measuring cup and cause burns.
- ◆ When removing the measuring cup during cooking, be careful of the rising steam to avoid scalding yourself.



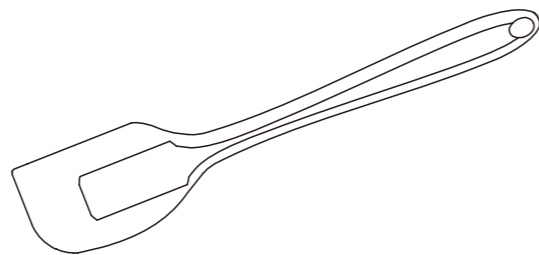
### 3.6 Spatula

The spatula is made of food-grade high-temperature resistant silicone, which is safe and harmless. Long-term use is not easy to deform and crack.

Use a spatula to remove the remaining food from the mixing bowl

#### ! Caution

- ◆ Do not stretch the spatula into the measuring cup hole when the equipment is running.
- ◆ Make sure that the machine is completely stopped before using the spatula.



### 3.7 Steamer (optional)

Method and steps of use

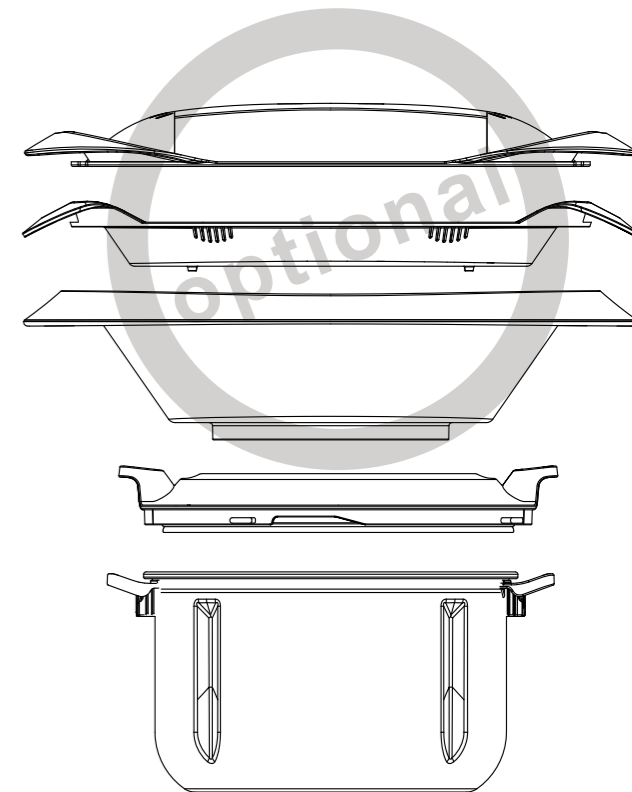
1. Put the mixing bowl in place, add at least 500mL of water into the mixing bowl, and cover the mixing bowl lid.
2. Place the steamer on the mixing bowl lid steadily, so that the bottom of the steamer is embedded in the transparent groove in the middle of the mixing bowl lid.
3. Evenly place the ingredients to be steamed in the steamer. If there are multiple ingredients that are not large in size, you can place them separately in the steamer and steaming rack.
4. After placing the ingredients, cover the steamer lid on the steamer.

#### ! Caution

Do not place too many ingredients in the steamer to prevent them from blocking the steam holes on the steamer rack and lid.

#### ! Attention

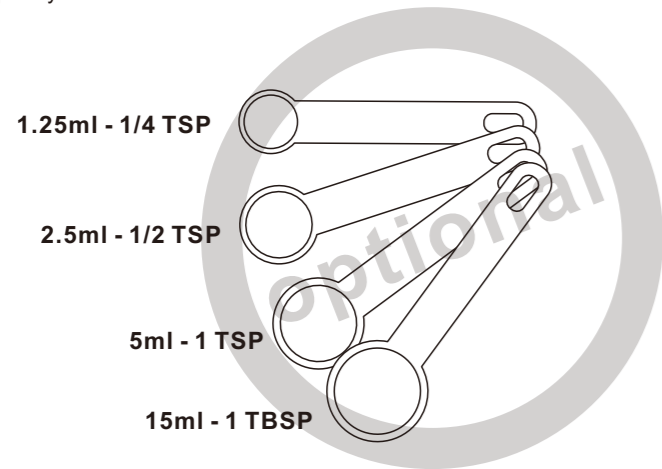
- ◆ Ensure that the measuring cup on the mixing bowl lid has been removed before placing it on the steamer.
- ◆ The mixing bowl lid, steamer, steaming rack, and steamer lid should be closely fitted to prevent steam from leaking out from the side.
- ◆ When starting the cooking function, it cannot exceed 5. If it exceeds 5, the device will not be able to heat.
- ◆ After the water boils, 250ml of water evaporates every 10 minutes. Please add appropriate water.



### 3.8 Measuring Spoon

The measuring spoons are made of food-grade materials, which are safe and harmless.

The specifications of the four measuring spoons are different, and the handles of each measuring spoon are marked with the capacity size

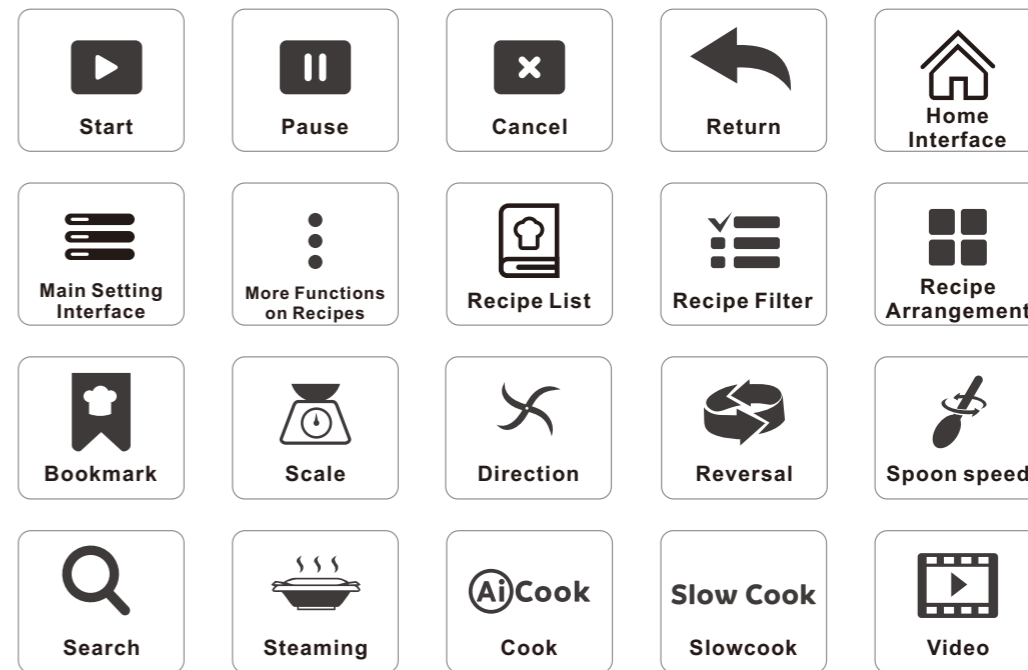


#### ! Caution

When the equipment is running, do not extend the measuring spoon into the measuring cup hole

### 4.0 Icons and User Interface

#### 4.1 Main Icons



## 4.2 Main User Interface

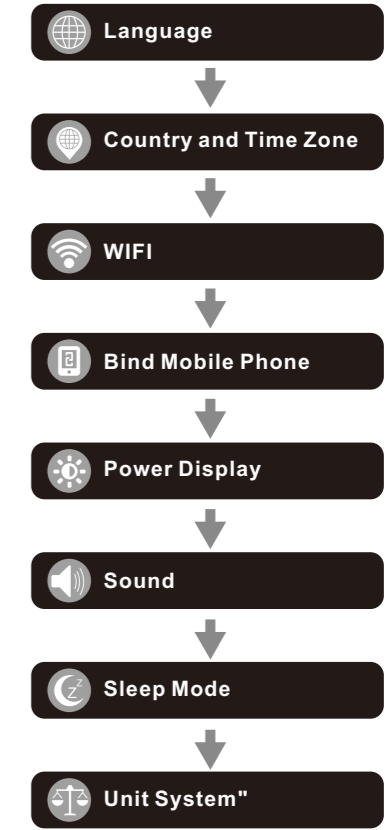
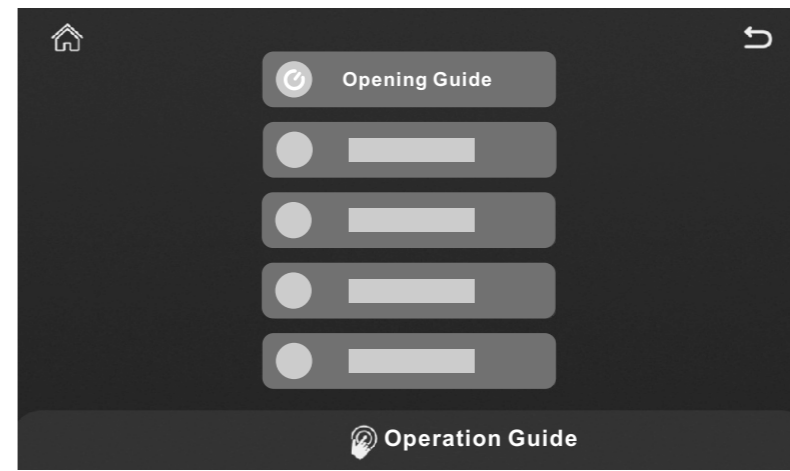
### 4.2.1 Opening Screen

After the machine is powered on, press the power switch button on the right rear side of the body, and the display screen will light up with the LOGO. After about 25 seconds, it will enter the operation interface



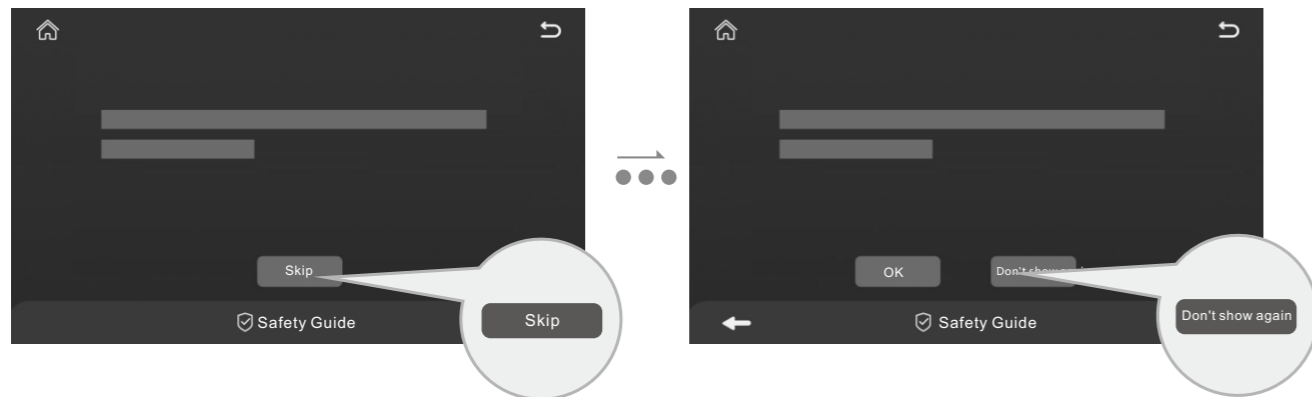
### 4.2.2 Opening Guide

When the device is turned on for the first time, an opening guide will pop up, allowing you to preset 8 items in sequence: " Language", " Country and Time Zone", " WIFI", " Bind Mobile Phone", " Power Display", " Sound", " Sleep Mode", and " Unit System"

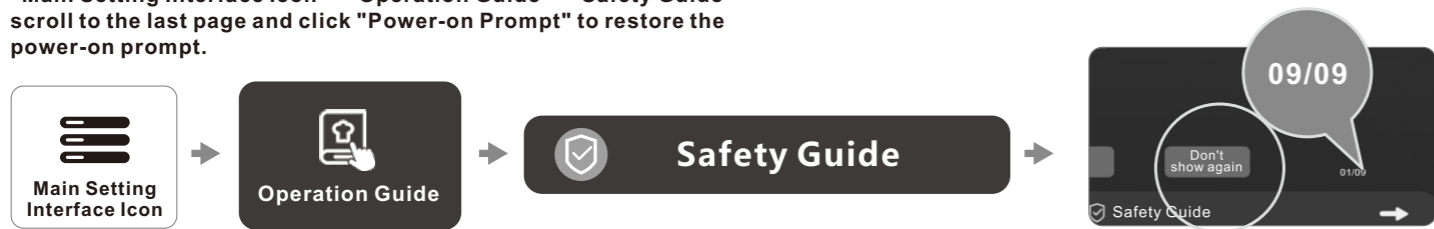


## 4.2.3 Safety Guide

- 1) The "Safety Guide" describes the correct and safe use of the machine.
- 2) Please read the "Safety Guide" carefully before using this machine for the first time.
- 3) If you have a good understanding of this machine, you can choose to "skip" the safe use instructions.
- 4) On the last page, you can select "Don't show again", and the Safety Guide won't be displayed after startup.

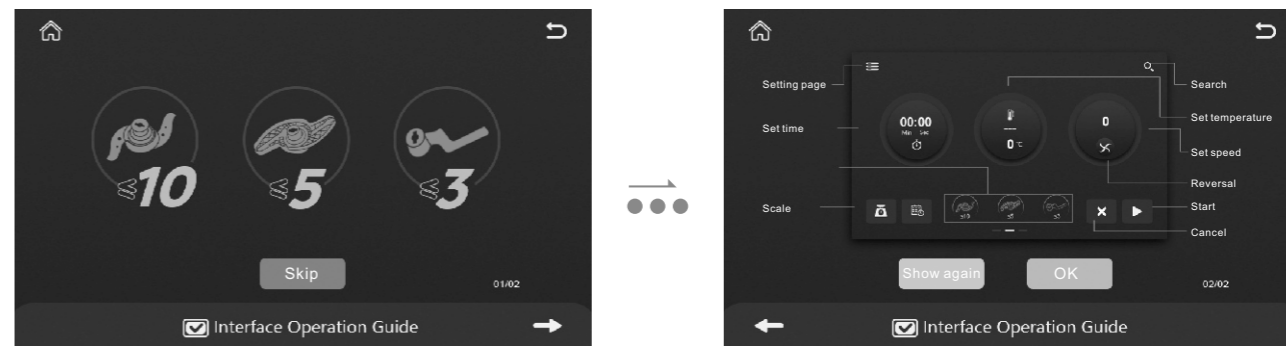


After selecting "Don't show again", you can follow the steps below: "Main Setting Interface Icon" - "Operation Guide" - "Safety Guide" - scroll to the last page and click "Power-on Prompt" to restore the power-on prompt.

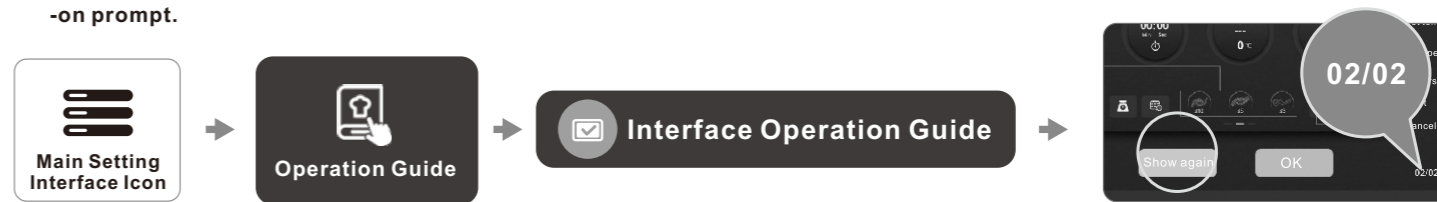


## 4.2.4 Interface Operation Guide

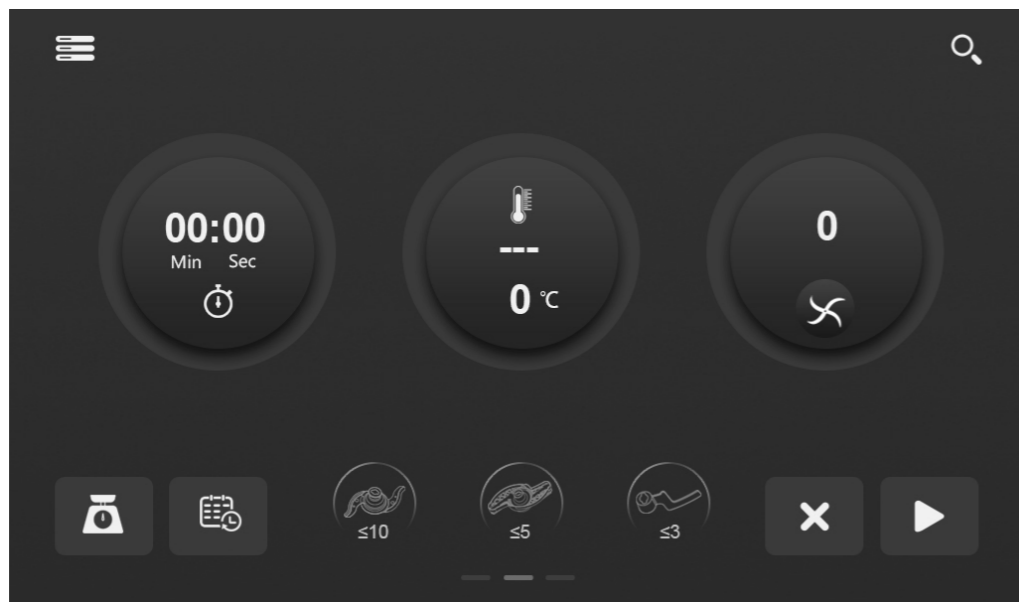
- 1) The "Interface Operation Guide" describes the maximum use level of the three blades, as well as the button descriptions on the DIY page.
- 2) Please read the "Interface Operation Guide" carefully before using this machine for the first time.
- 3) If you have a good understanding of this machine, you can choose to "skip" the interface instructions.
- 4) On page 2 of the "Interface Operation Guide", you can select "Don't show again". The "Interface Operation Guide" will no longer be displayed when you power on in the future.



After selecting "Don't show again", you can follow the steps below: "Main Setting Interface Icon" - "Operation Guide" - "Safety Guide" - scroll to the page 2 and click "Power-on Prompt" to restore the power-on prompt.



## 4.2.5 Home Screen



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



## A Setting the Cooking Time

1. The adjustment range of the home screen is 0-99 minutes (within 1 minute, plus or minus 1 second, 1-5 minutes, plus or minus 10 seconds, 5-20 minutes, plus or minus 30 seconds, and 20-99 minutes, plus or minus 1 minute). The display units are seconds and minutes.
2. The maximum time in the quick functions is 12 hours. (plus or minus 1 second within 1 minute, plus or minus 10 seconds for 1-5 minutes, plus or minus 30 seconds for 5-20 minutes, and plus or minus 1 minute for more than 20 minutes). The display units are seconds and minutes.





## B Setting the Temperature

- 1, The setting range is 37°C~160°C, and the display segments are: 37°C、40°C、45°C、50°C、55°C、60°C、65°C、70°C、75°C、80°C、85°C、90°C、95°C、100°C、105°C、110°C、115°C、120°C、125°C、130°C、135°C、140°C、145°C、150°C、155°C、160°C、Slowcook、Aicook、Steam
- 2, To turn on the heating function, you must first set the time.
- 3, As long as the heating function is turned on, the default setting is to turn on the motor less and the  spoon; the user can manually adjust the speed to 0.
- 4, During the heating function, the adjustable range of motor speed is from the  spoon to the 5. If the speed exceeds the 5, a dialog box will prompt "The motor speed exceeds the 5, and the heating function cannot be executed" and stop heating.



### 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.

## C Setting the Rotational Speed

- 1, The direction setting range is  0.5、1、1.5、2、2.5、3、3.5、4、4.5、5、5.5、6、6.5、7、7.5、8、8.5、9、9.5、10 steps, totaling 21 steps, with brake function.
- 2, The reversal rotation setting range is  0.5、1、1.5、2、2.5、3、3.5、4、4.5、5 steps, totaling 11 steps.
- 3, Each time the machine starts, the motor runs by default at the  spoon setting. Users can manually adjust the speed to 0.



### Special Functions



#### Spoon speed:

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

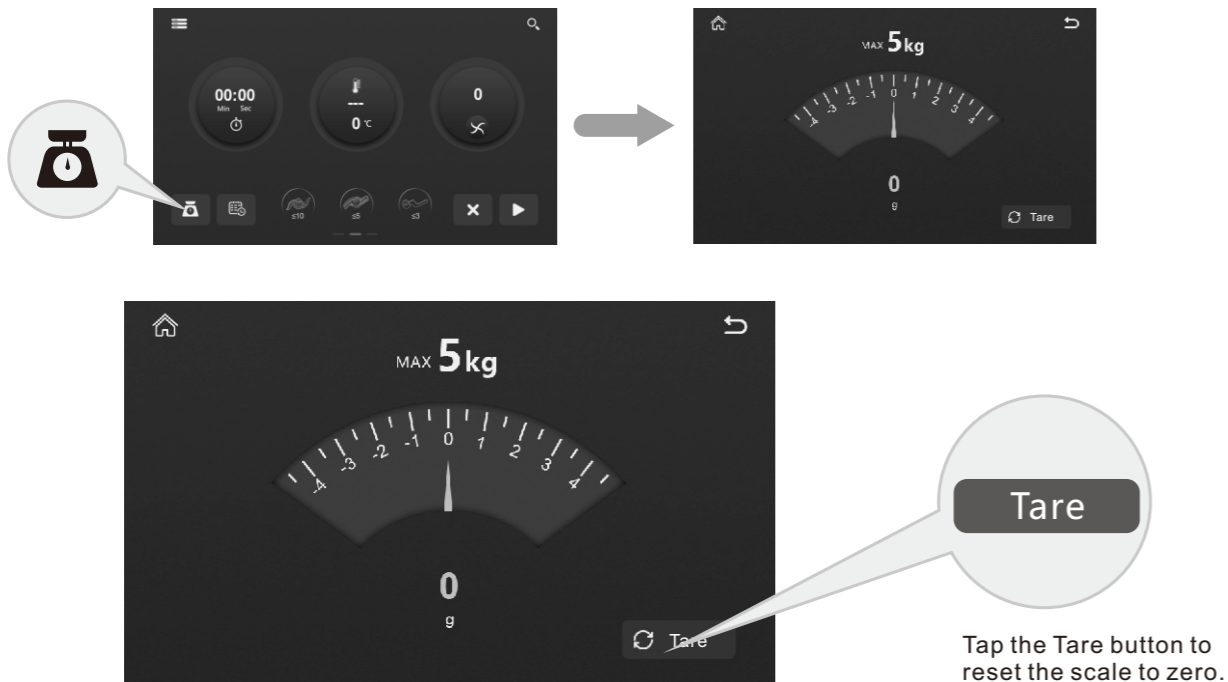


#### Reversal rotation:

the machine mixing blade rotates counterclockwise.

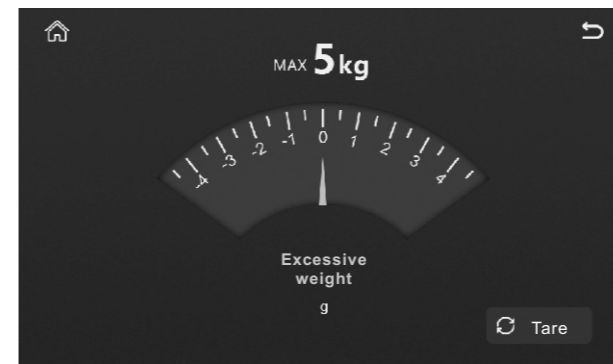
## D Scale

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



Click the Tare button of the lower right corner to reset the scale to zero.

- 2** Don't use the scale for items that weigh more than 5000g. Weights of 5000g or more will prompt the warning "Excessive weight", as shown in the figure below.



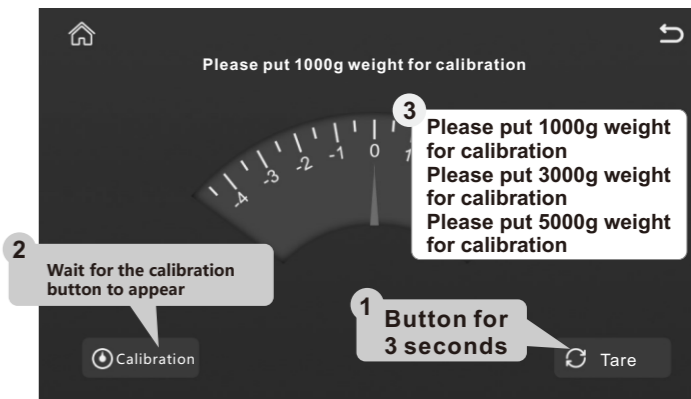
### Attention

- When calibrating, ensure that the machine is placed on a stable table.
- During the calibration, the machine must not be affected by other external forces, such as wind or the pulling of the machine's power cord.
- Ensure the accuracy of the 1kg and 2kg weights used for calibration.

**3**

### Calibration

- Press and hold the "Zero" button for 3 seconds to enter calibration in the weighing interface.
- When calibrating the equipment, it is necessary to prepare one 1kg weight and two 2kg weights in advance.
- The calibration steps are as follows:
  - 1) Press and hold the "Zero" button for 3 seconds to enter calibration on the weighing interface: After entering calibration, the "Calibration" button appears in the lower left corner of the page.
  - 2) Click the "Zero" button to reset the scale, and wait until the weighing data display area shows "0" and the data is stable and not jumping.
  - 3) Click the "Calibrate" button, and the text "Please place a 1000g weight for calibration" will appear at the top of the interface. According to the text prompt, place a 1kg weight in the center of the machine. After the machine recognizes that the weight of 1kg is stable, the text at the top of the interface will change to "Please place a 3000g weight for calibration" and "Please place a 5000g weight for calibration". According to the text prompt, place two 2kg weights in two times.
  - 4) After successful calibration, the device will automatically exit calibration
- If the calibration fails or the weighing data is still inaccurate after successful calibration, it can be calibrated again.
- During the calibration process, you can click the "↶ Today" button in the upper right corner of the page at any time to exit calibration.



## E Appointment function

### 1. Introduction to the appointment function

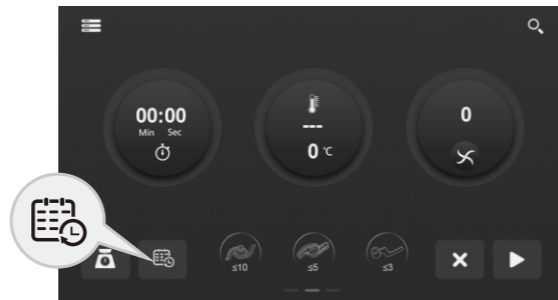
- ◆ Place the ingredients in the main pot, set the reservation time, confirm, and the reservation countdown will start. After the countdown ends, the current page function will be executed.
- ◆ The DIY and quick functions on the home page (except for "automatic cleaning", "Turbo", and "mud beating") can all perform the reservation function.

### 2. How to use the appointment function

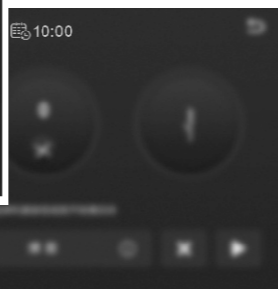
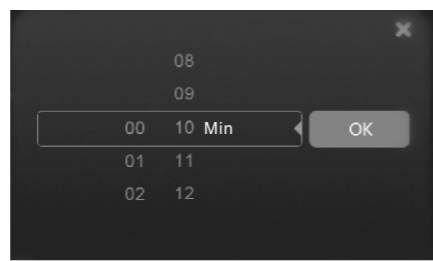
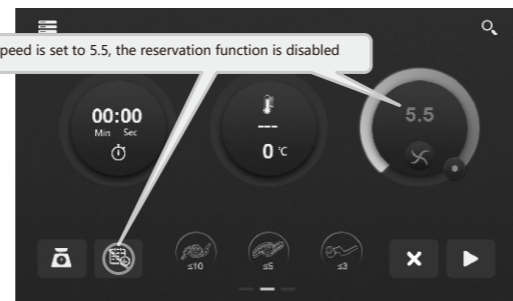
- 1) Install the necessary cutting tools in the main pot, place the pot, add the ingredients needed for cooking, and cover the main lid.
- 2) Set the cooking time, temperature, and speed.
- 3) Click the "Booking" icon, set the time you want to book, and click "OK".
- 4) The entire screen will darken, and a reservation countdown will appear in the upper-middle position.
- 5) When the reservation countdown ends, the cooking settings on the current page will be executed.

### 3. Precautions for the appointment function

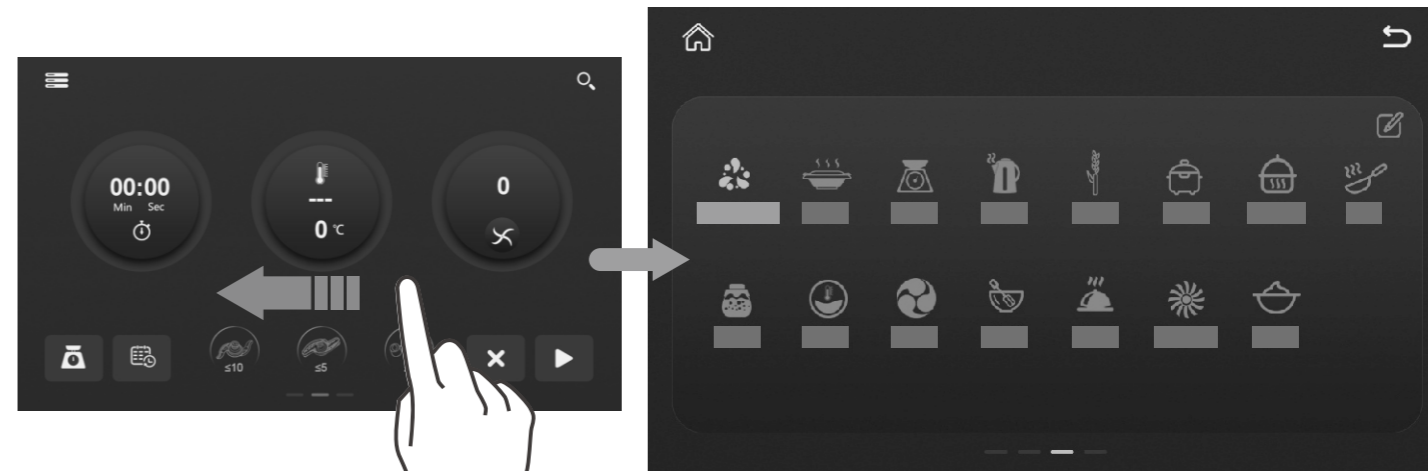
- ◆ The cooking time must be set before the reservation function can be enabled, otherwise a pop-up window will appear saying "Please set the cooking time". When the motor speed adjustment is greater than 5 (starting from 5), the "Reserve" button doesn't work and the reservation function cannot be turned on.
- ◆ The moment you click the "booking" button, it means the machine has entered the starting state. You must place the ingredients, place the main pot, and cover the main pot lid. If you do not place the main pot or cover the lid, it will directly
- ◆ The reported fault is that the reservation function cannot be started.
- ◆ During the execution of the reservation mode, it is no longer possible to adjust the cooking settings. At this point, operating the knob or clicking the screen will bring up a pop-up window that reads "After the countdown is complete, the current page function will be executed. Do you want to cancel the reservation?"
- ◆ During the execution of the reservation mode, if you want to adjust the cooking settings, you need to cancel the reservation first.



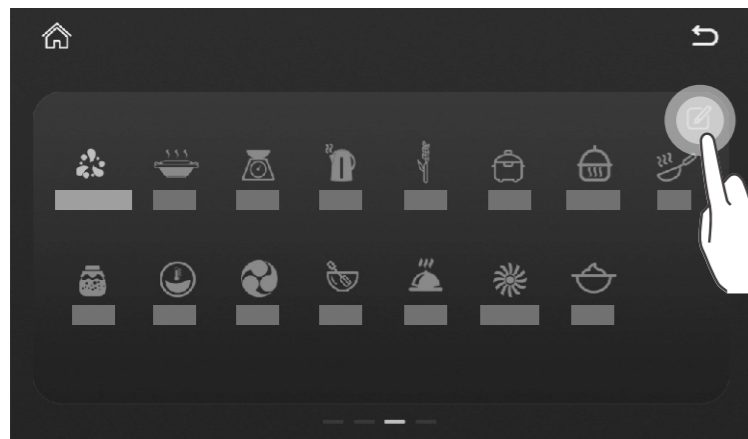
When the speed is set to 5.5, the reservation function is disabled



## 4.2.6 Quick Functions



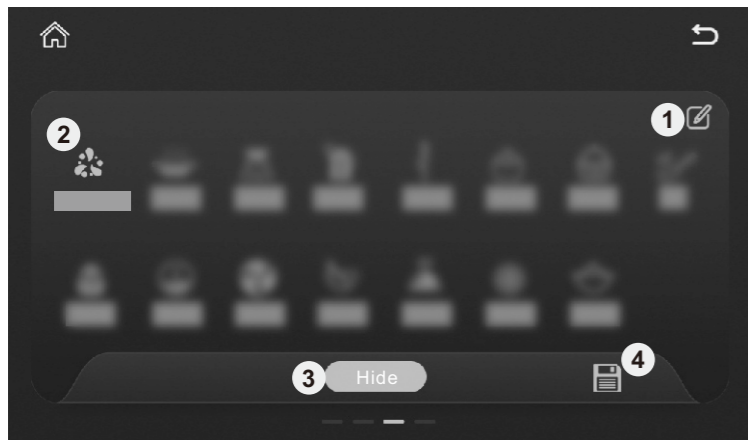
Swipe your finger to the left on the home screen to display the quick functions screen.



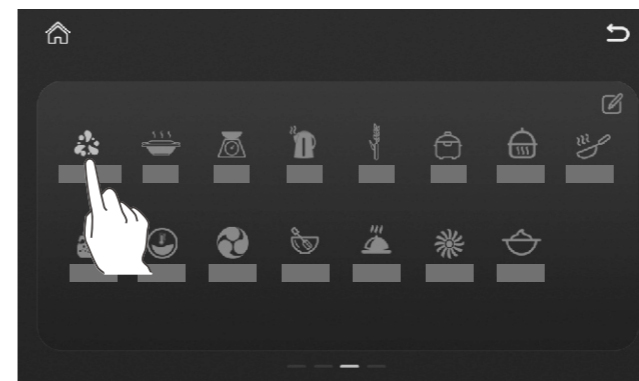
There is an "Edit" button on the top right of the shortcut function page. Clicking this button allows you to hide or display the shortcut functions.

The steps are as follows:

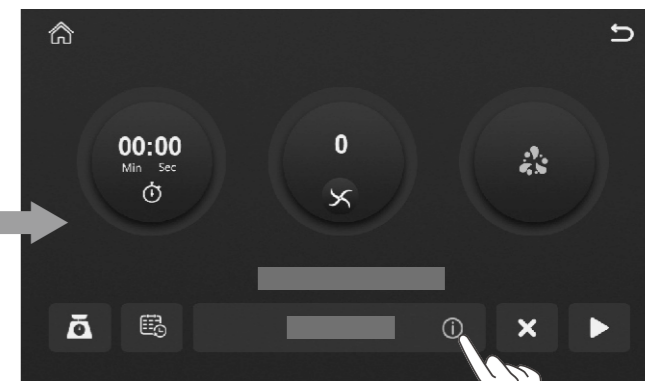
- 1 Click the "Edit" button on the top right
- 2 Click on the shortcut icon you want to hide or display
- 3 Click on the "Hide/Show" button directly below
- 4 Click the "Save" button at the bottom right



## Introduction and precautions of Quick Functions



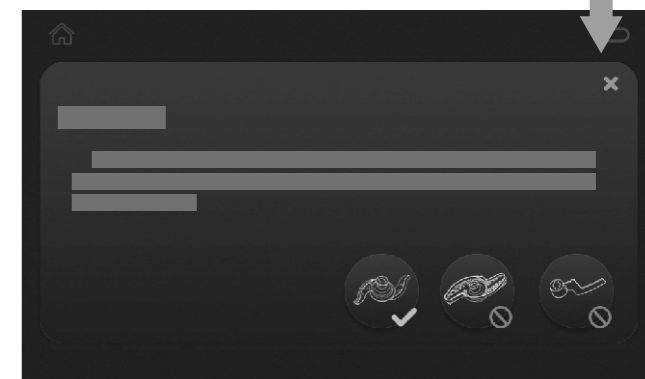
Click a shortcut function



First click "i" to view the introduction and precautions of the shortcut function, as well as the available blades.

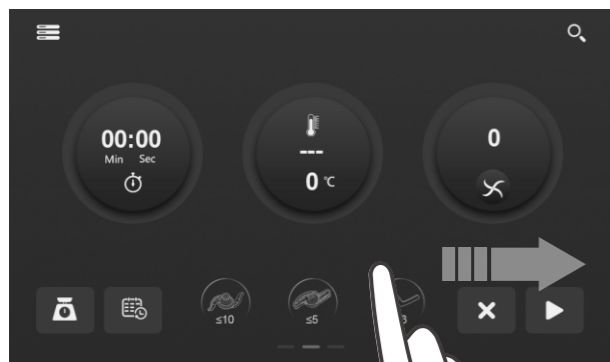
### Attention

Failure to follow the requirements may result in damage to the machine or blades!

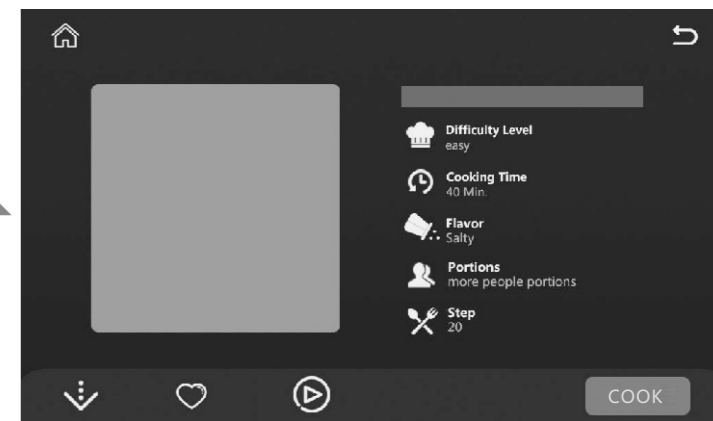
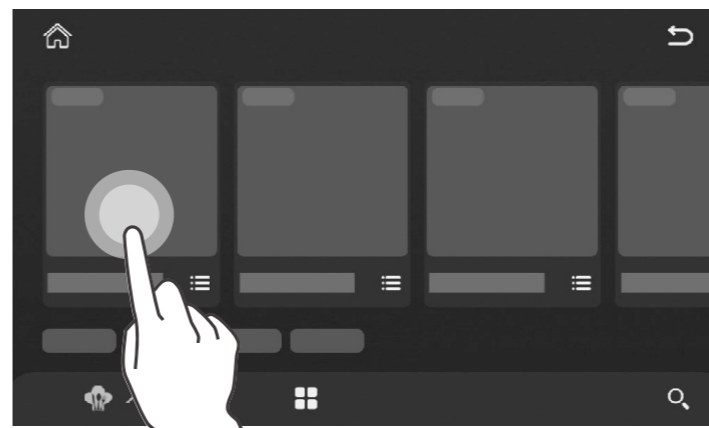
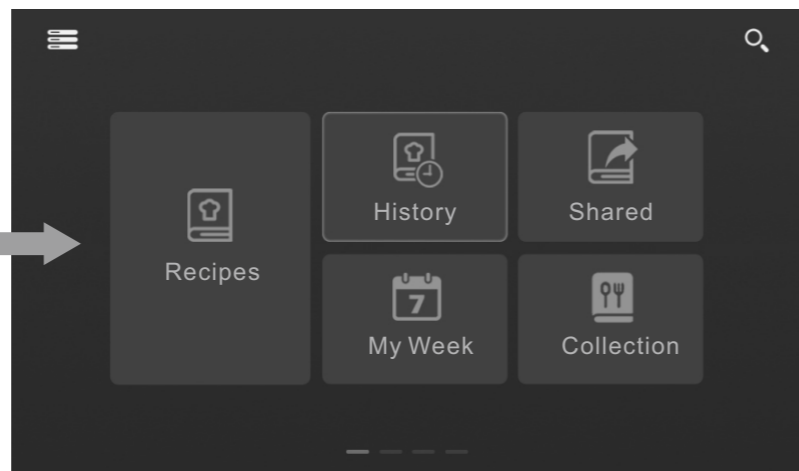


## 4.2.7

## Recipes Screen



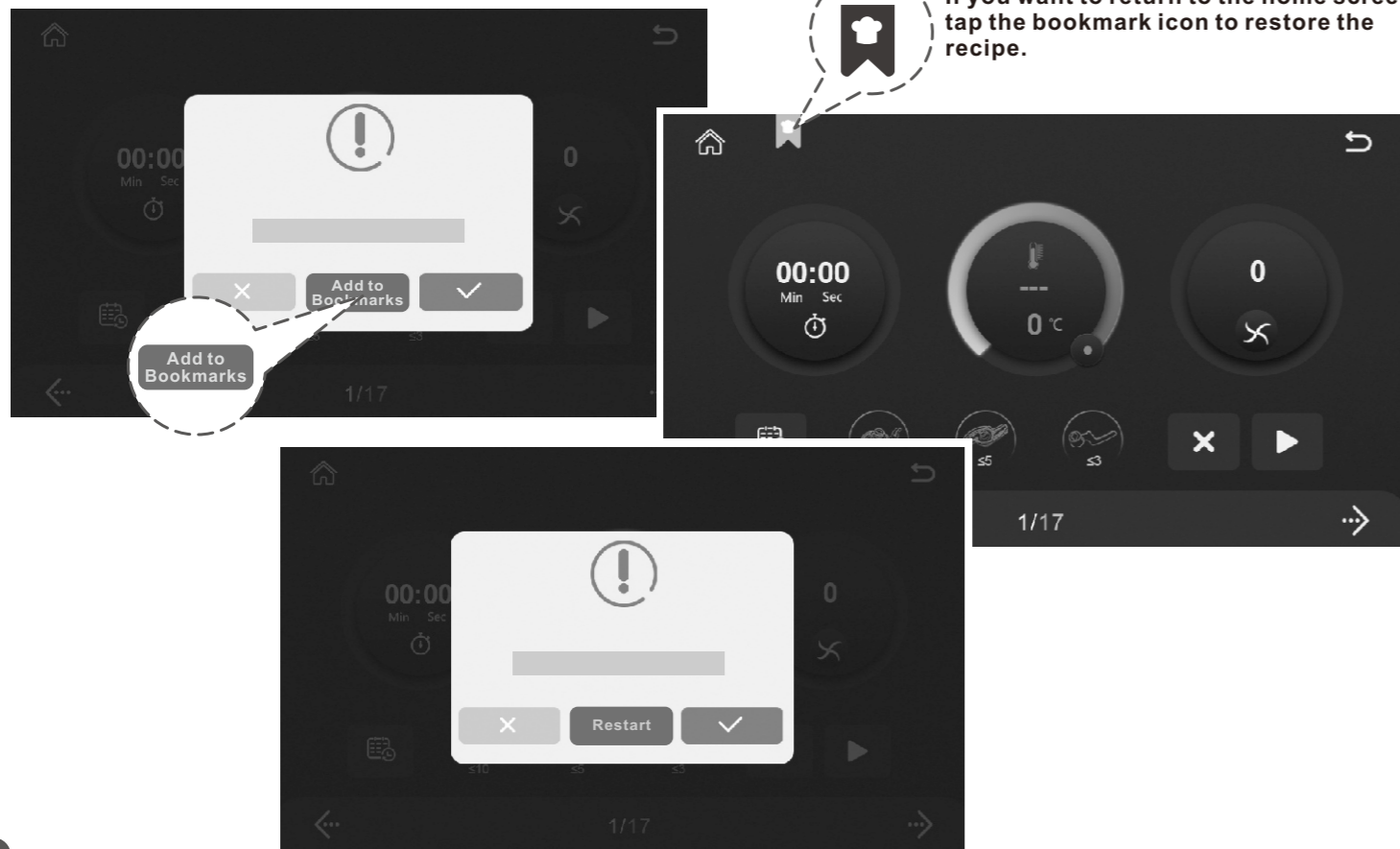
Swipe your finger to the right on the home screen to display the recipes screen





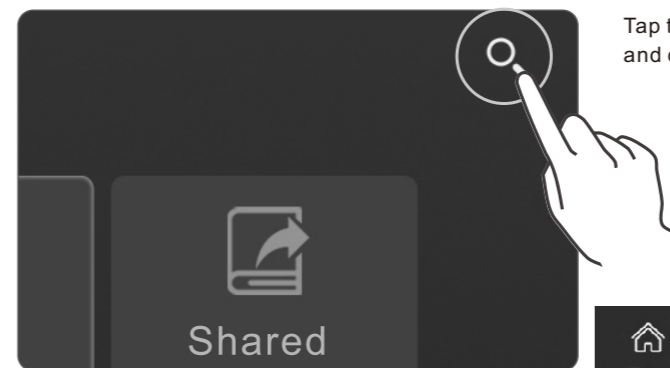
### Bookmark Function

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.

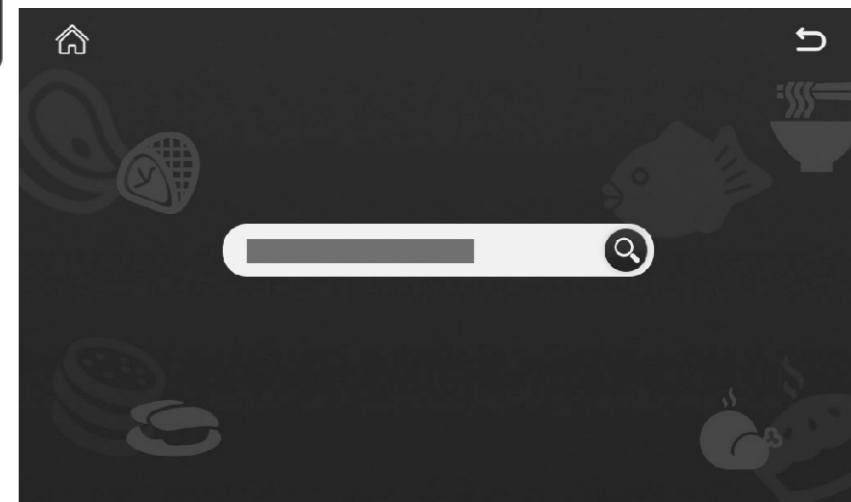


If you want to return to the home screen, tap the bookmark icon to restore the recipe.

### 4.2.8 Recipe Search Screen

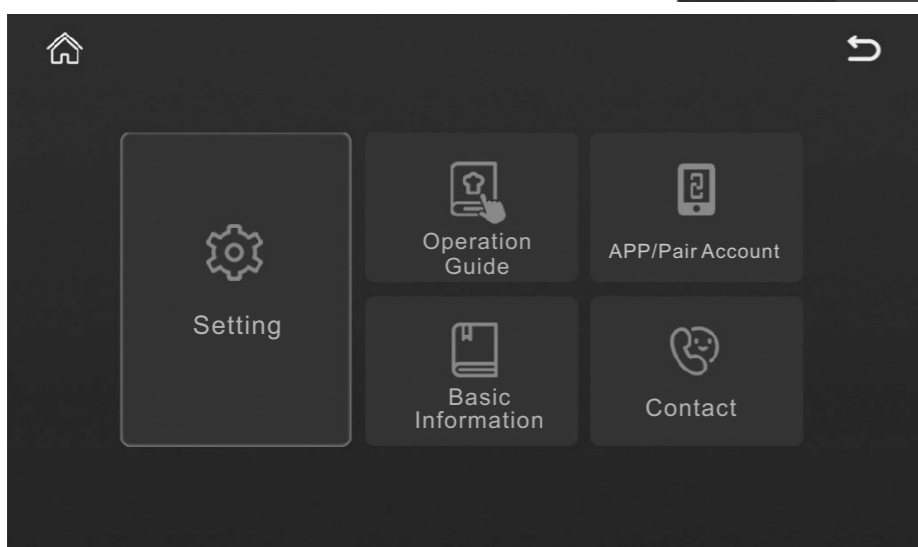
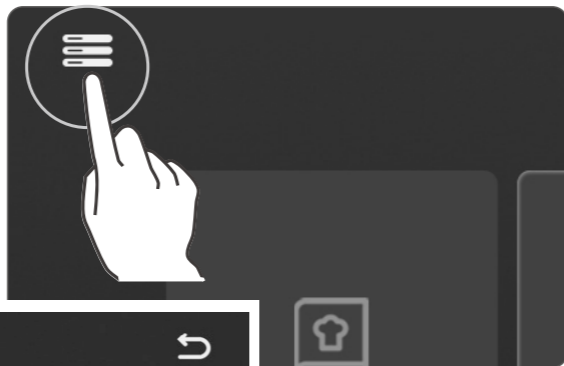


Tap this icon to launch the search function. You can search both internal and cloud recipes by recipe name.



## 4.2.9 Main Settings Screen

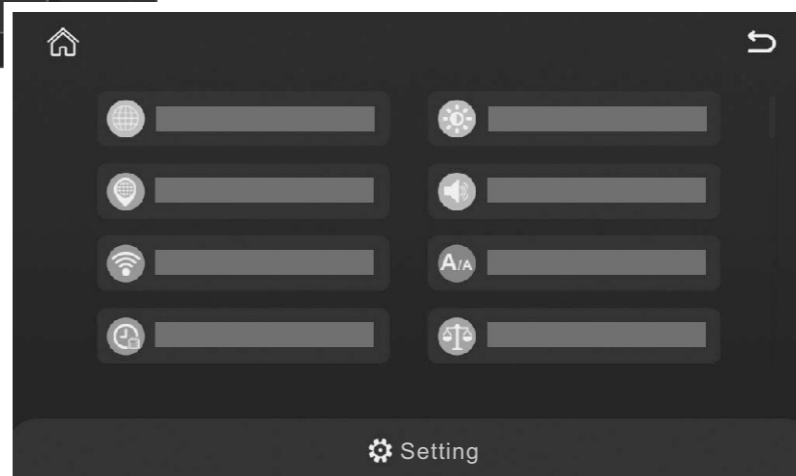
Click the icon to launch the main settings screen. You can view five functional screens: Set, App / Pair Account, Operation Guide, Basic Information and Contact.



## 4.2.9.1 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, and Restore factory settings.

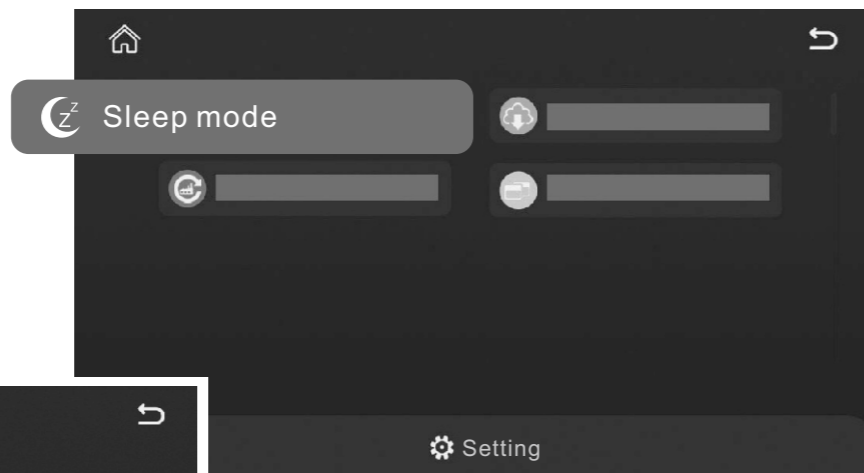
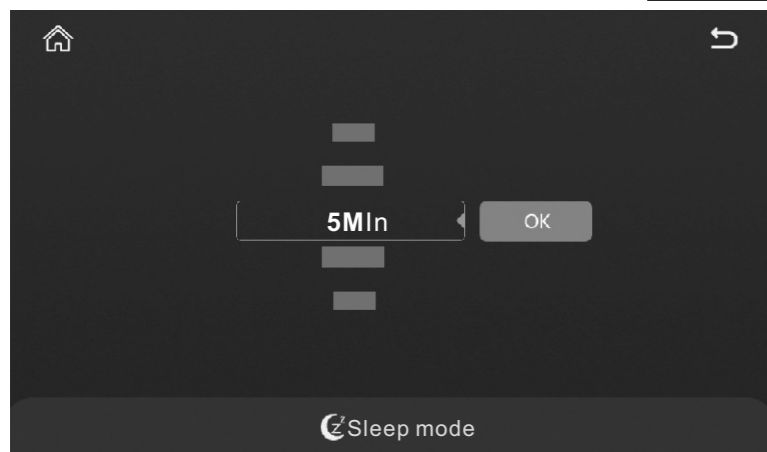


- Language
- Wifi
- Country and time zone
- Time and date
- Unit system
- Recipe font size
- Display
- Voice
- Sleep mode
- Version upgrade
- Restore factory settings
- Style switching



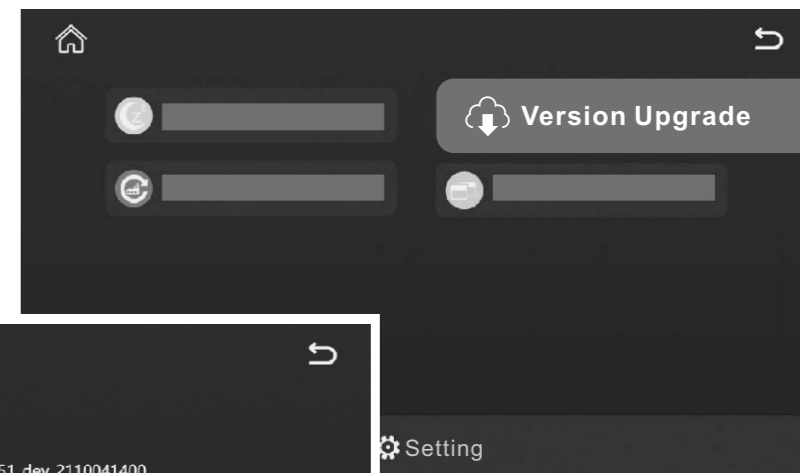
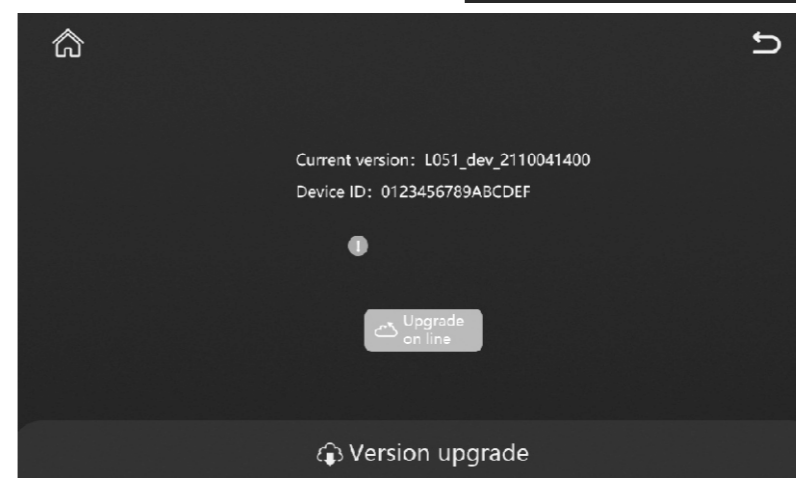
## A Sleep mode

- ◆ The user can set the sleep mode, and the machine will automatically turn off the screen according to the set time.
- ◆ Adjustable range: 5 minutes to 60 minutes, with adjustable segments of 5 minutes, 10 minutes, 15 minutes, 30 minutes, 45 minutes, and 60 minutes. Alternatively, you can choose to cancel the sleep mode.
- ◆ The default sleep mode of the machine is 5 minutes.



## B Version Upgrade

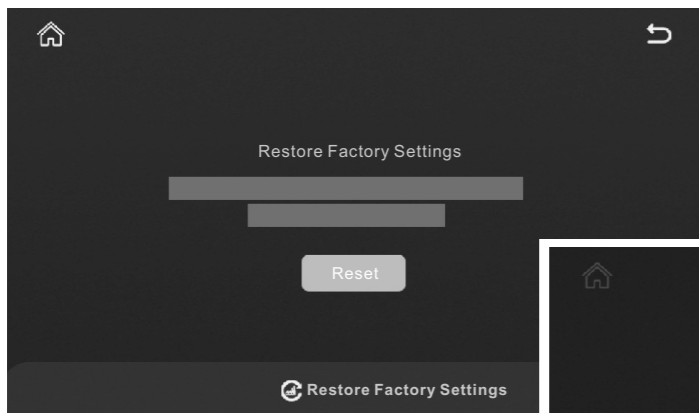
Select Upgrade online to update the system over the WiFi network. Version upgrade will not reset personalization settings.



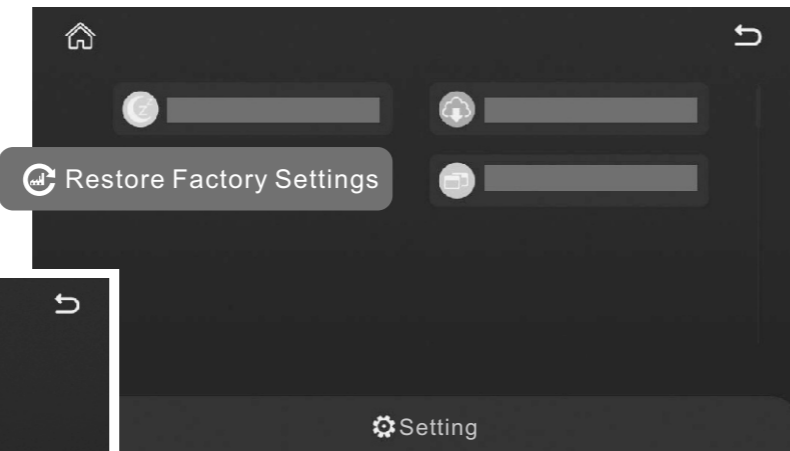
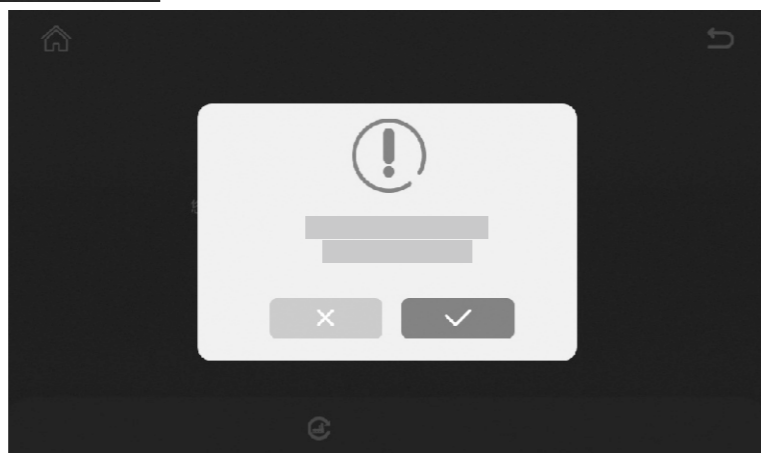
Device ID refers to the hardware ID of the screen.  
(Each device has only one ID)

## C Restore Factory Settings

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

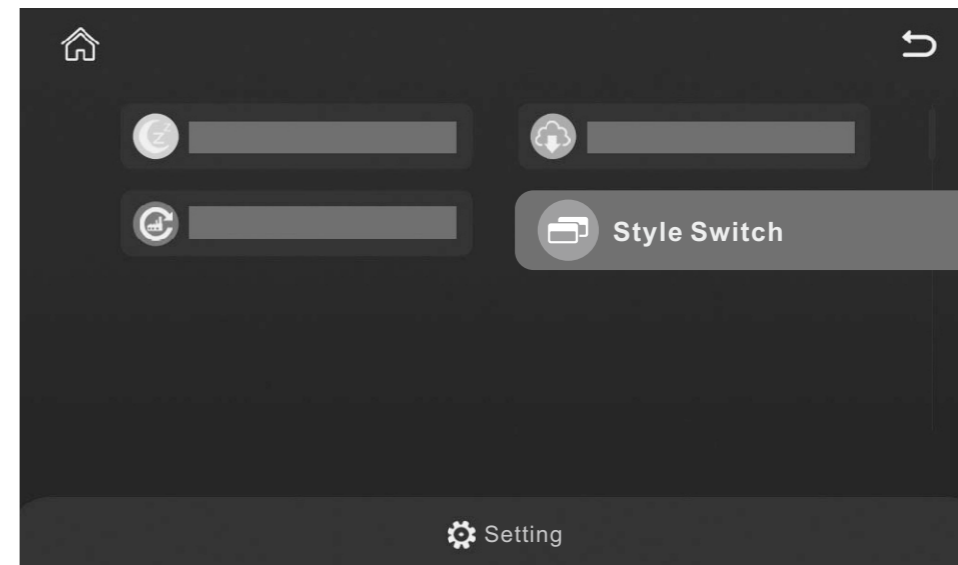


2. When the factory settings need to be restored, if the machine has been paired with the app account, you need to select unpair.



## D Style Switch

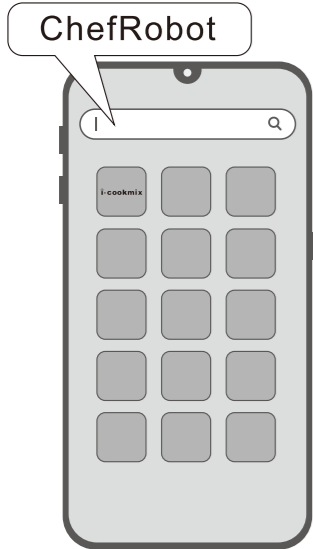
The device has 2 sets of UI styles, which can be switched by clicking "style switch".



## 4.2.9.2 APP/Pair Account

### A Download APP

(1) Search for "ChefRobot" in the app store to download and install. Please download the IOS system from the AppStore and the Android system from Google Play.



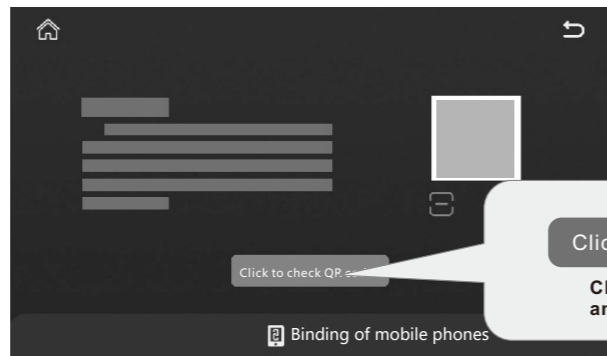
(2) Scan the app QR code to download and install.



Click to enter the following interface



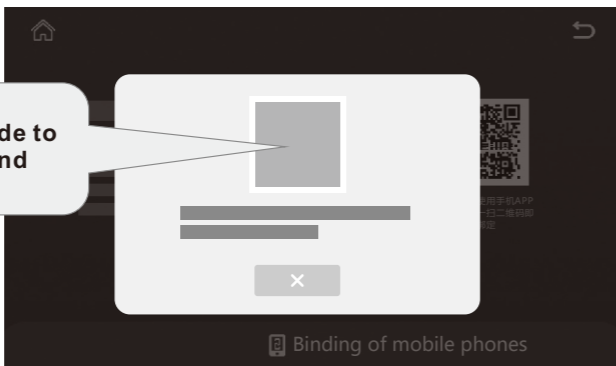
Click to check QR code and "Download app"



Click to check QR code

Click to check QR code and "Download app"

Scan QR code to download and install app.



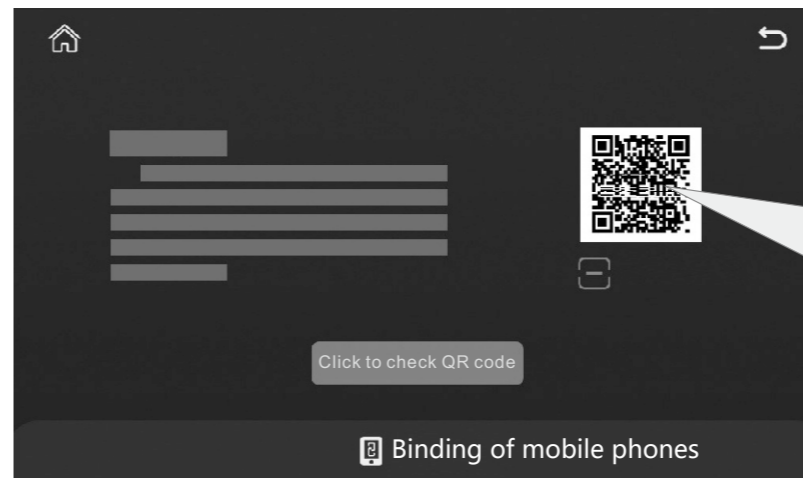
### B Pair Account



Click to enter the following interface



Click to check QR code and "Download app"



Click to check QR code

Binding of mobile phones

#### Attention

When using the app for the first time, register and log in to the account according to the app requirements

#### Scan the QR code and pair account

- (1) After registering an account, open the app, click "Profile" - "ChefRobot" or click - "Add device"- "Select product model", and then scan the QR code on machine to pair the account.
- (2) Account registration can only be performed on the app.
- (3) Only one machine can be paired with each app account.
- (4) After pairing with the app, you can access all the functions of machine, including cloud recipes, history, self-created, shared, my week, collection, sending app recipes to the machine for cooking and other functions.

# C

## Unpair Account



Click to enter the following interface



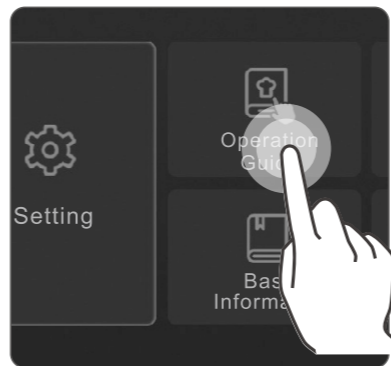
Click to check QR code and "Download app"



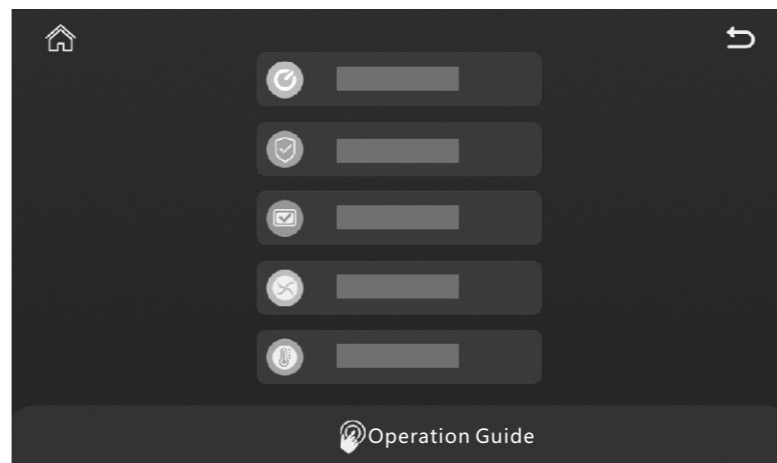
**Unpair Account**

- (1) Click the "App / Pair Account" - "Unpair"
- (2) App path: click "Profile" - "ChefRobot" - "unpair".
- (3) Both device and mobile app can be unpaired unilaterally
- (4) After unpairing, most functions of the recipe will not be available.

## 4.2.9.3 Operation Guide



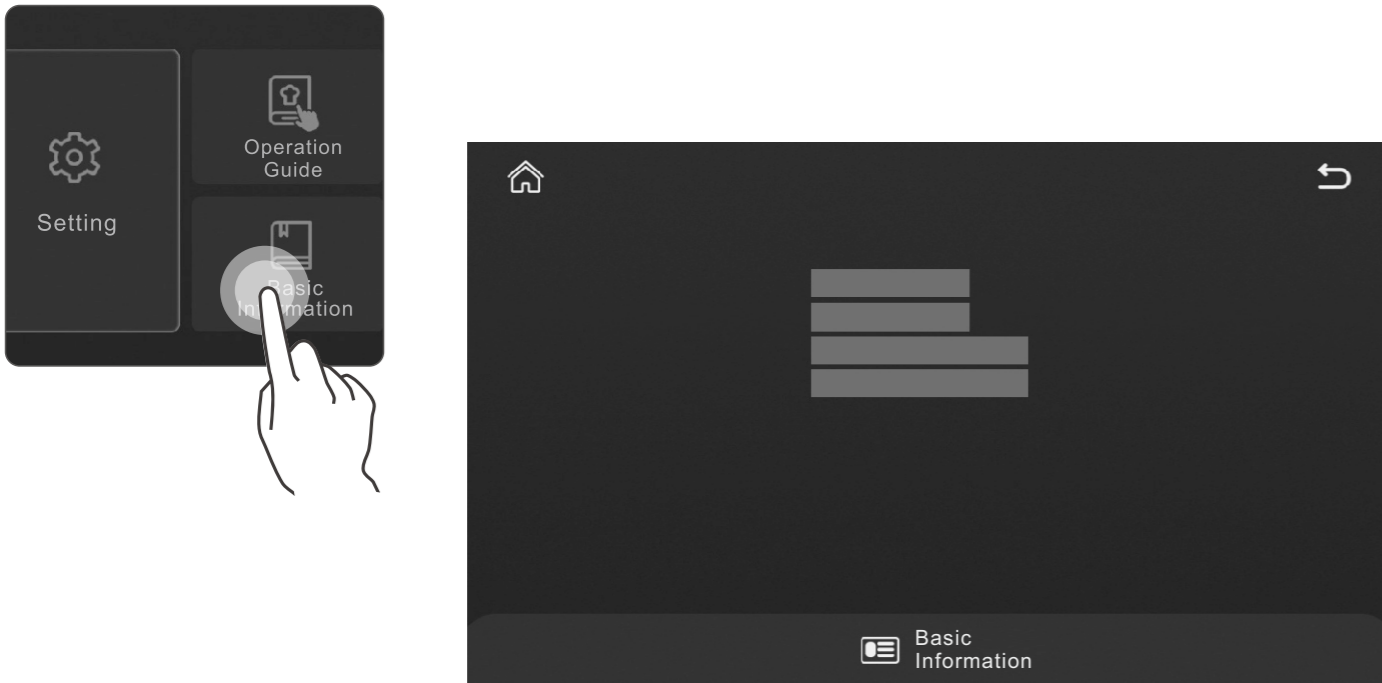
Press Operation Guide to open the guide. There are four options to select on the Operation Guide screen: Safety Guide, Instructions, Speed Guide, and Temperature Guide. Select any of the options to read the details.



- Startup Wizard
- Safety Guide
- Instructions
- Speed Guide
- Temperature Guide

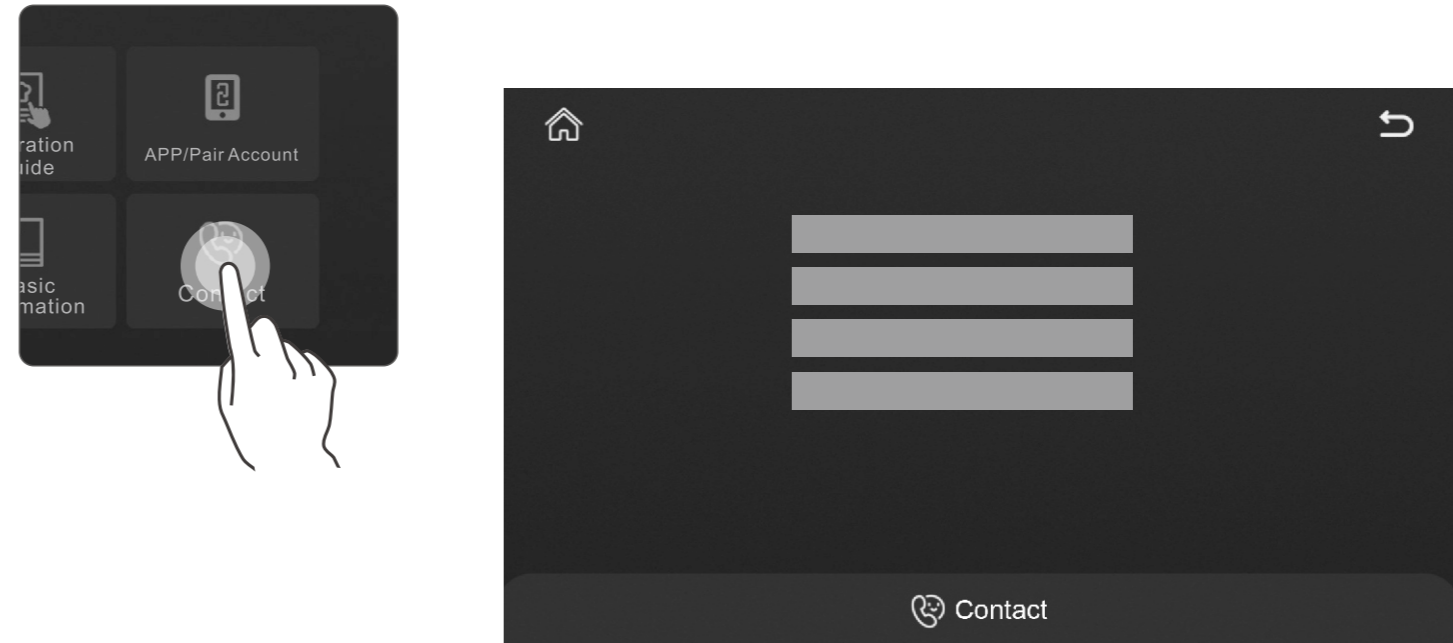
#### 4.2.9.4 Basic Information

Click the "Basic Information" button to view the brand, model, and machine number



#### 4.2.9.5 Contact

Click the "Contact" button to view after-sales contact information



## 5.0 Troubleshooting

Problem	Solution	When will it appear
<b>!E01</b> Motor locked	Power off and restart the motor after cleaning out the large food stuck under the knife.	When machine is running
<b>!E07</b> Motor overheating	Please wait 10 minutes before restarting the motor	When machine is running
<b>!E09</b> Communication failure	Please unplug the machine, reinsert the plug and power it on again	Anytime possible
<b>!E13</b> Abnormal communication of scale	Please exit the scale screen and re-enter	Scale screen
<b>!E16</b> Basket NTC fault/ Short Circuit	Please unplug the machine, reinsert the plug and power it on again, if not, contact after-sale service please.	When machine is running
<b>!E17</b> The motor speed is not controlled	Please unplug the machine, reinsert the plug and power it on again	When machine is running
<b>!E18</b> Bowl is not detected	Put the mixing bowl in place	When machine is running
<b>!E19</b> Motor NTC fault/ Short Circuit	Please unplug the machine, reinsert the plug and and power it on again	When machine is running
<b>!E20</b> The bowl lid is not closed	Please close the bowl lid and restart	When machine is running

## 6.0 Cleaning & Maintenance

### 6.1 Cleaning the Main Unit

- ◆ Unplug the main unit before cleaning.
- ◆ Clean the main unit only with a dry or damp cloth.
- ◆ Do not pour water over the main unit.
- ◆ The main unit and electrical cables and the plugs should always be kept dry and clean.
- ◆ Do not immerse the main unit in water or other liquids.
- ◆ If water has managed to penetrate the main unit, contact our service center.

#### ! Caution

- ◆ Before cleaning the main unit, disconnect the machine from the power supply.
- ◆ If water penetrates into the electrical components, you are in danger of an electric shock.

### 6.2 Self-Cleaning

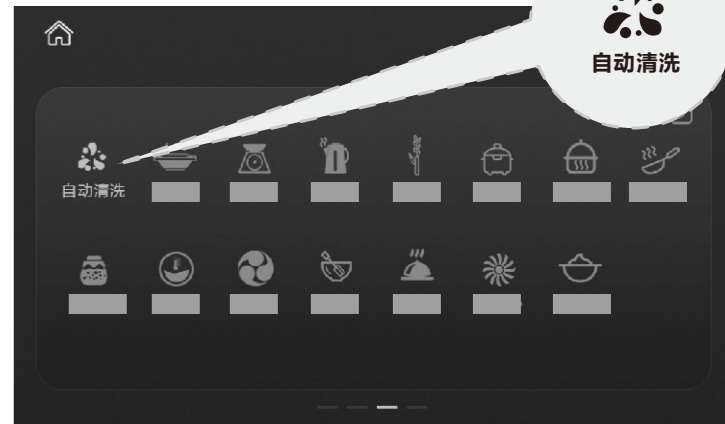
- ◆ Using the self- cleaning mode of the quick functions, you can quickly clean the stubborn and sticky food left in the bowl and on the blade, such as dough.
- ◆ The time of self- cleaning can be adjusted according to your own needs.

#### ! Attention

The cleaning mode can only use the mixing blade, using the other two blades may cause damage to the blade or machine!



自动清洗



## 6.3

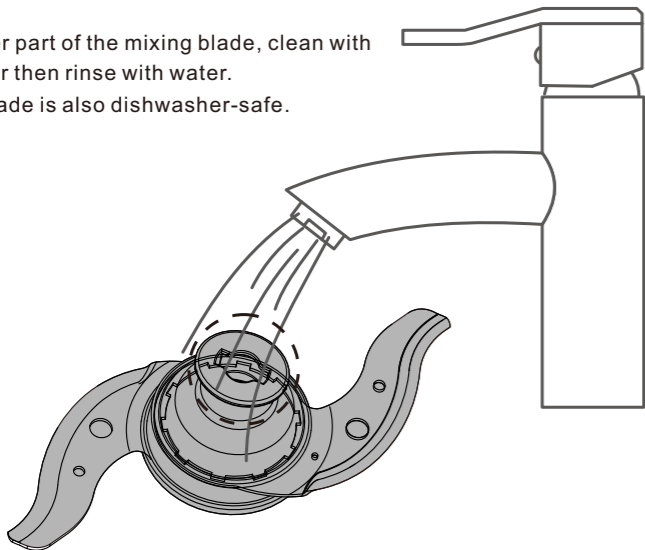
### Cleaning the Mixing Bowl

- ◆ Remove the mixing bowl from the machine and remove the mixing blade as well.
- ◆ Scrub with a mild detergent and soft cleaning cloth, then rinse with water and let dry.
- ◆ It's recommended that you put the mixing bowl in the dishwasher.

## 6.4

### Cleaning the Mixing Blade

- ◆ Hold the upper part of the mixing blade, clean with a soft cleanser then rinse with water.
- ◆ The mixing blade is also dishwasher-safe.



#### ⚠ Attention

Do not use abrasive objects, such as steel wool, to clean the mixing bowl. Doing so could damage or negatively affect the capacity to use the mixing bowl.

#### ⚠ Caution

The mixing blade is extremely sharp. Please be very careful when installing or removing it.

#### ⚠ Attention

- ◆ To prevent corrosion and rust, don't use corrosive cleaners to clean the mixing blade.
- ◆ Rust on the mixing blade is harmless, but it can be removed using a soft brush or vinegar.
- ◆ Don't soak the mixing blade in water for long periods of time. This can cause the mixing blade seal to lose its efficacy

## 6.5

### Cleaning other accessories

- ◆ All the accessories are made of high-quality food-grade plastic.
- ◆ They can be cleaned with a mild detergent and soft cleaning cloth.
- ◆ The accessories are also dishwasher-safe.

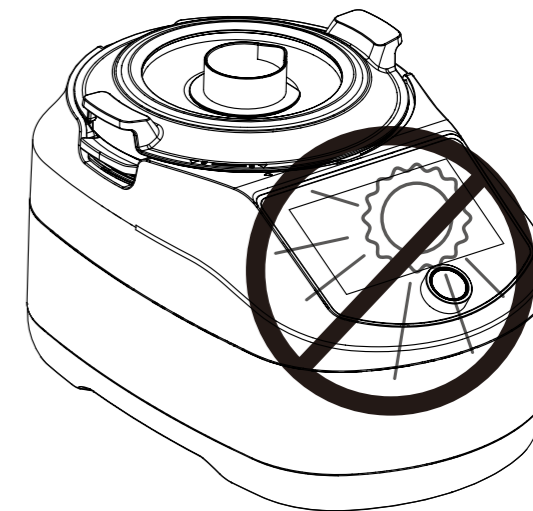
#### ⚠ Attention

- ◆ Ensure that the seal ring of the basket lid does not come into contact with any sharp or corrosive objects or surfaces. Otherwise, it may cause the seal ring to fail.
- ◆ Do not use sharp objects such as stainless steel cleaning balls to clean the accessories to avoid scratching the surface of the accessories.
- ◆ When using a dishwasher, be sure to place the accessories on the upper layer to avoid being crushed and deformed during the cleaning process.
- ◆ During long-term use, some plastic parts may slightly discolor, but this does not affect normal use.

## 6.6

### Storage & Maintenance

- ◆ Store the machine in its original packaging in a dry area.
- ◆ Keep away from children and pets.
- ◆ Do not expose to direct sunlight.



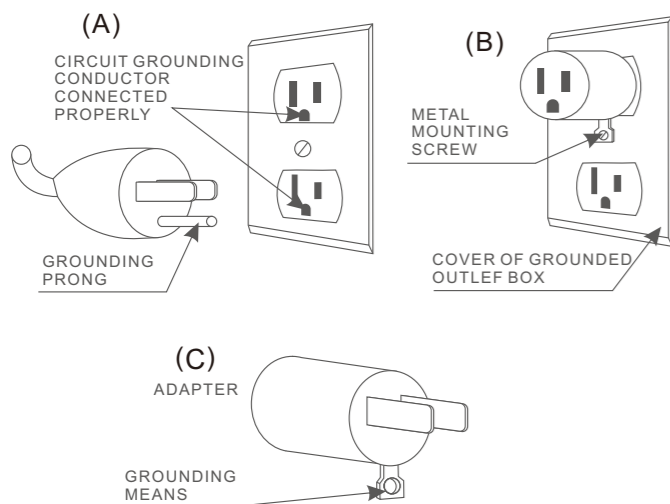
Any other servicing should be performed by an authorized service representative.



## 7.0 GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. An adaptor, sketch B, should be used for connecting sketch-A plugs to two-prong receptacles. The grounding tab which extends from the adaptor must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.

### Grounding methods



## 8.0 Specifications

<b>Model</b>	CR-8
<b>Size</b>	44.3*28.5*27cm (Without steamer)
<b>Net Weight</b>	8.2kg
<b>Length of Power Cord</b>	120CM
<b>Rated Voltage</b>	110V~
<b>Rated Frequency</b>	60Hz
<b>Rated Capacity</b>	4L
<b>Rated Power</b>	1500W
<b>Heating Power</b>	1200W
<b>Maximum mixing power</b>	500W

## 9.0 Certifications



## 10.0 Disposal

This symbol means that electrical and electronic appliances may not be disposed of in the normal household waste. Please check your local guidelines for instructions on how to dispose of electronic devices.

