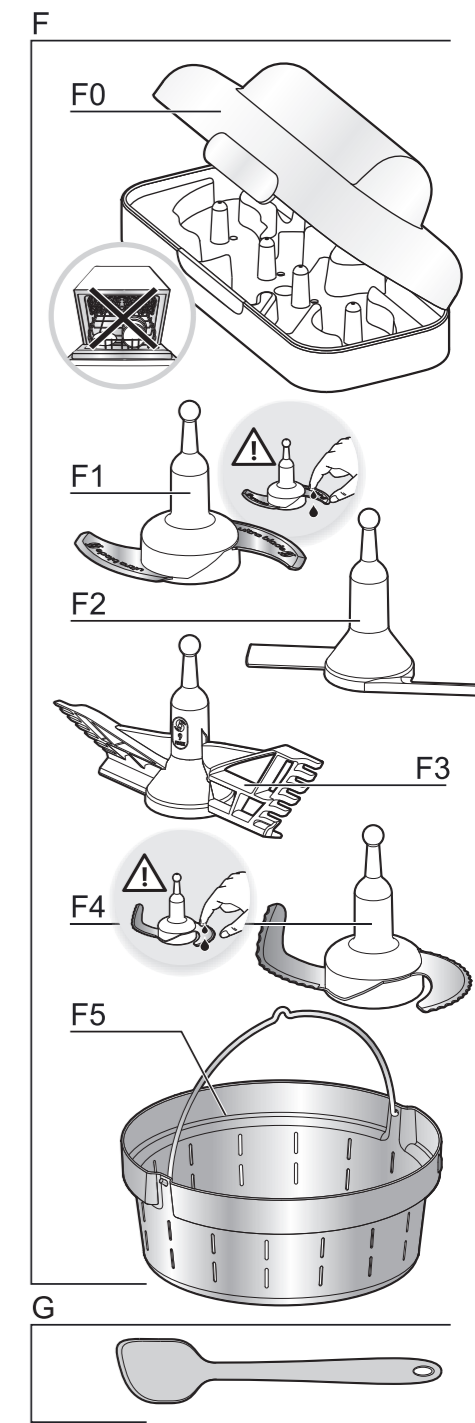
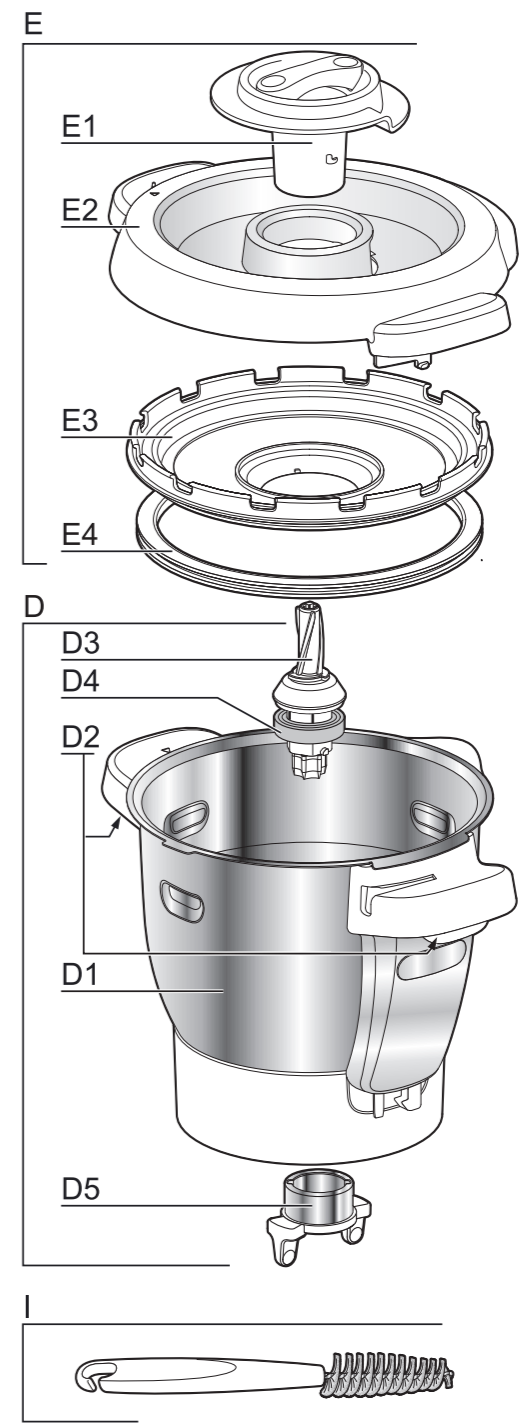
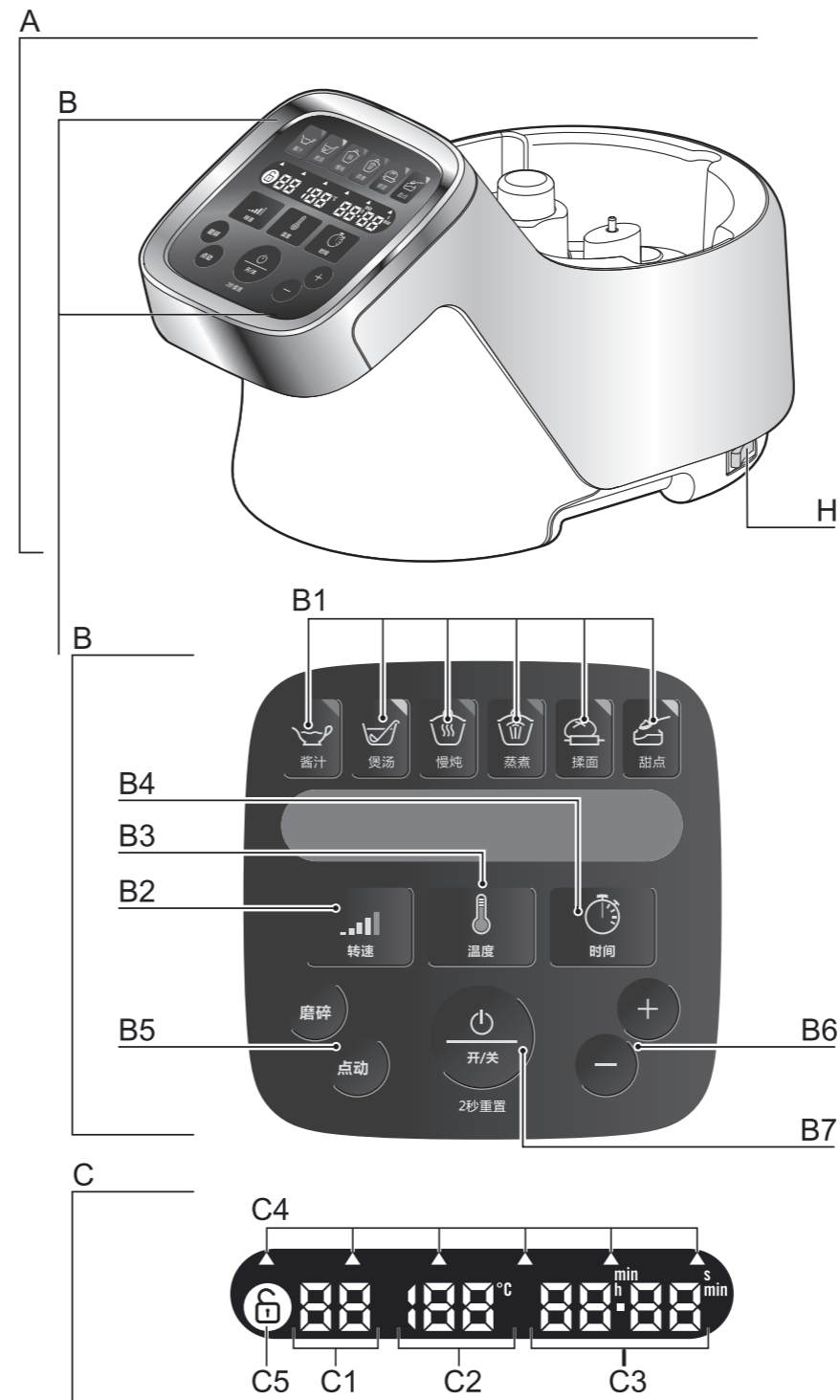


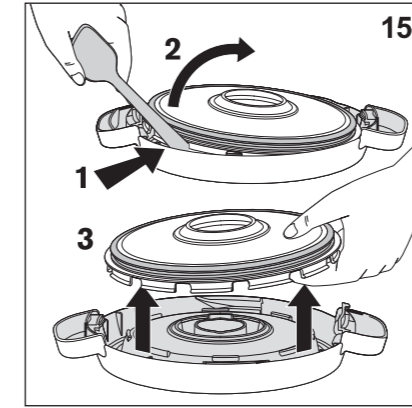
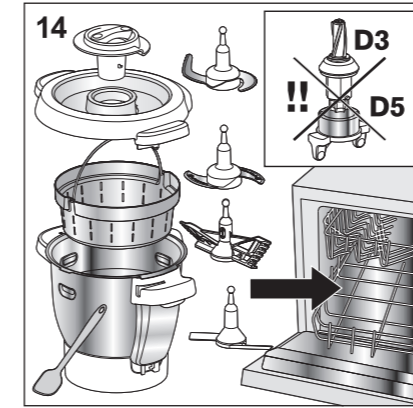
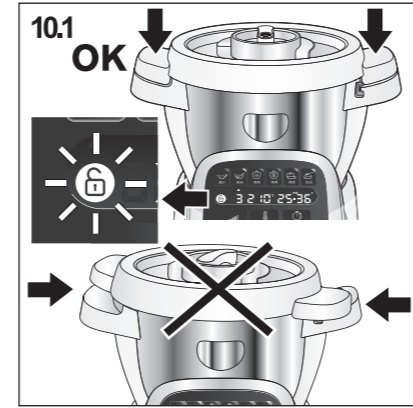
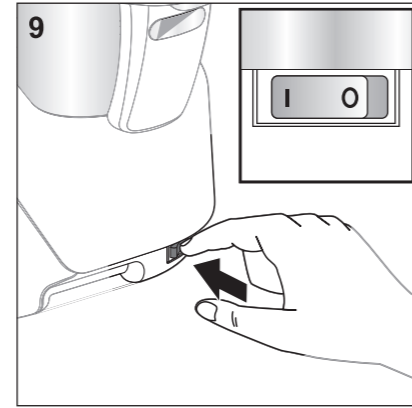
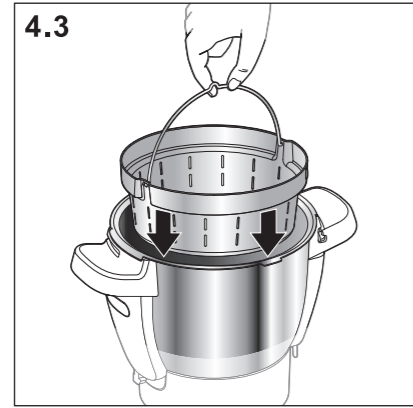
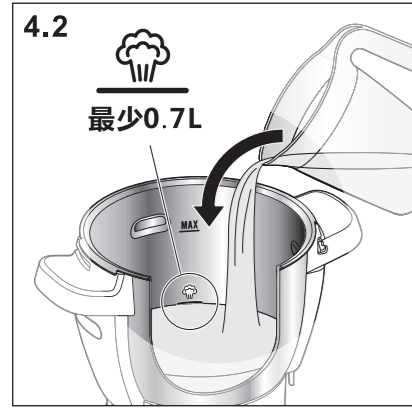
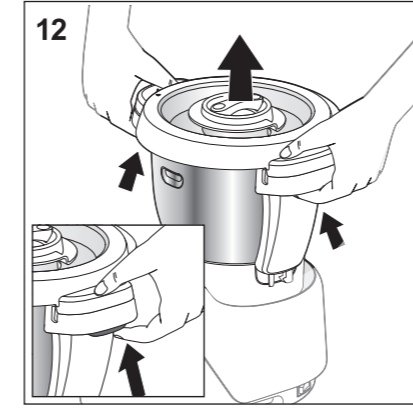
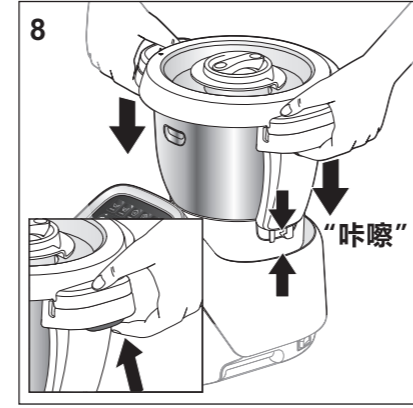
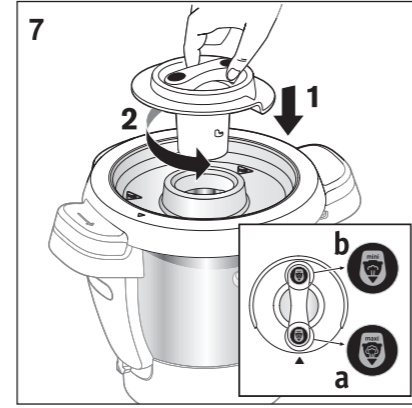
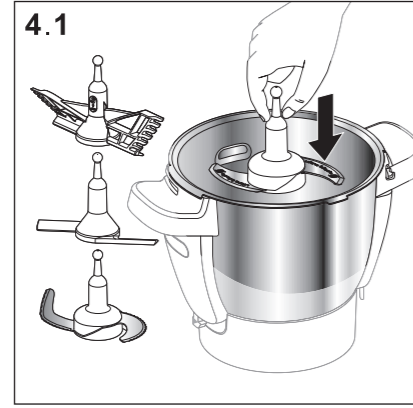
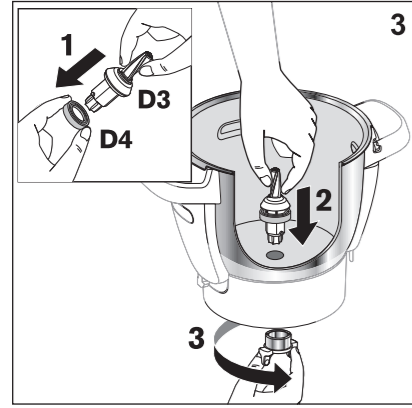
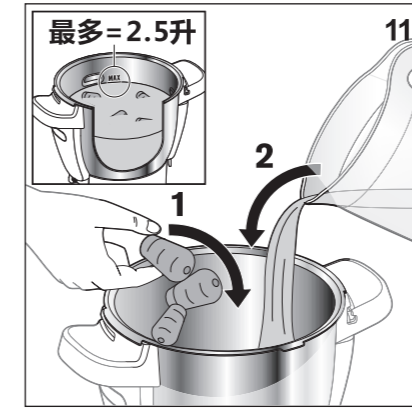
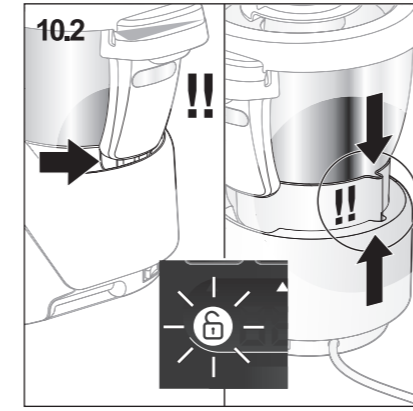
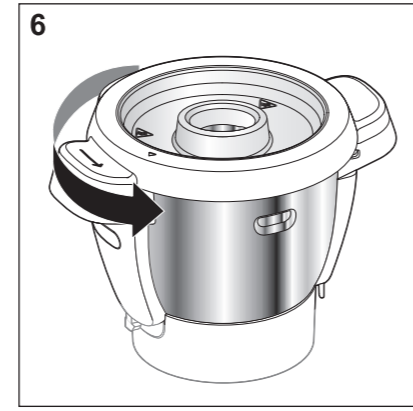
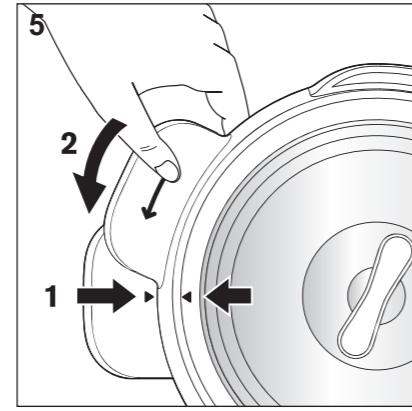
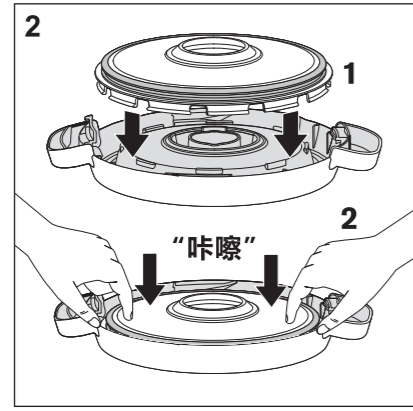
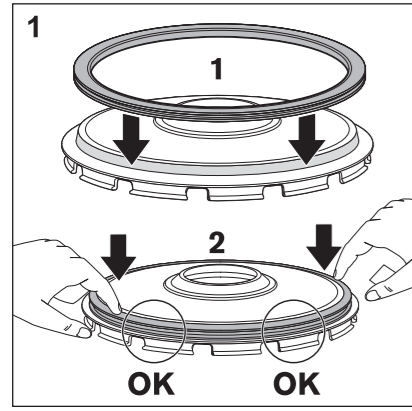
KRUPS PREP&COOK

多功能料理机




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Personal safety

- Read the instructions for use carefully before using your appliance for the first time and keep them in a safe place: the manufacturer shall not accept any liability in the event of any use that does not comply with the instructions.
 - Always disconnect the appliance from the power supply if you are to leave it unattended and before assembly, dismantling or cleaning. Do not allow children to use the appliance without supervision.
 - This appliance should not be used by children. Keep the appliance and its lead out of reach of children.
 - 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
 - Keep your appliance out of reach of children.
- 
- While your appliance is in use, some parts may reach high temperatures (stainless steel wall of bowl, detachable common spindle, transparent parts of the lid and the cap, metal parts below the bowl, basket). They can cause burns. Handle the appliance by the cool plastic parts (handles, motor unit). The red heating indicator light shows that there is a risk of burning.
 - The temperature of the accessible surfaces may be high when the appliance is in operation.
 - The appliance is not intended to be operated using an external timer or by a separate remote control system.
 - Do not use your appliance if it is not working properly, if it is if the power cable or plug is damaged or damaged. To avoid any danger have the lead replaced by an approved service centre (see list in the warranty booklet).
 - The appliance should not be immersed. Never put the motor unit (A) under running water.

- This appliance is exclusively intended for domestic use. The manufacturer shall not accept any liability and reserves the right to cancel the warranty in the event of commercial or inappropriate use or failure to follow the instructions.
- This appliance is not intended to be used in domestic and similar applications, such as
 - In kitchen work areas in shops, offices and other professional environments.
 - In kitchen areas reserved for staff in shops, offices and other professional environments.
 - On farms.
 - Use by clients of hotels, motels and other residential environments.
 - in guest room environments.



● **Your appliance gives off steam which can cause burns. Handle the lid and the cap with caution (use a glove, potholder, etc. if necessary). Handle the cap by its central section.**

● **Never operate the appliance if the seal is not positioned on the seal holder or if the seal holder is not assembled on the lid. It is essential to operate the appliance with the cap positioned in the hole in the lid (unless specifically stated in the**

recipe).

● **Be aware of the risk of injury in the event of incorrect use of the appliance.**



Take care with the knives of the sharp chopping blade (F1) and the serrated knife (F4) when you are cleaning them and when you empty the bowl, they are extremely sharp. Be careful if a hot liquid is poured into the food processor because it could be ejected from the appliance due to it suddenly boiling.

EUROPEAN MARKETS ONLY:

- Keep the appliance and its lead out of reach of children under 8 years of age. Children should not use the appliance as a toy.
- This appliance may be used by persons with reduced physical, sensory or mental capabilities or whose experience or knowledge is insufficient, as long as they have the benefit of supervision or they have received instructions regarding safe use of the appliance and they understand its potential dangers.
- This appliance may be used by children of at least 8 years of age, as long as they are supervised and have been given instructions about using

the appliance safely and are fully aware of the dangers involved. Cleaning and maintenance by the user should not be carried out by children without supervision unless they are at least 8 years of age and are supervised by an adult.

Connection to the power supply

- The appliance should be plugged in to an earthed electrical socket.
- The appliance is designed to work with alternating current only. Check that the supply voltage indicated on the rating plate of the appliance corresponds to that of your electrical installation.
- Any connection error will cancel the warranty.
- Never pull on the power lead to unplug the appliance.
- Do not immerse the appliance, power cable or plug in any liquid.
- The power lead must never be left near or in contact with the hot parts of your appliance, near a source of heat or on a sharp edge.

Incorrect use

- **Do not touch the lid before the appliance comes to a complete stop (stop button); wait until the food being mixed is no longer rotating.**

- Always pour the solid ingredients into the bowl first before adding the liquid ingredients (**See Fig. 11.1**), without exceeding the 2.5 L MAX limit marked inside the bowl (**See Fig. 11.2**). If the bowl is too full, boiling water may be ejected.
- Please note, in the steam cooking programme, keep the level of 0.7 litres water (**See Fig. 4.2**).
- Never put your fingers or any other object in the bowl while the appliance is in operation.
- Do not use the bowl as container (storage, freezing, sterilisation).
- Place the appliance on a stable, heatproof work surface.
- Do not place the appliance near a wall or a cupboard: the steam produced may damage the elements.
- Do not place your appliance near a heat source in operation (hob, household appliance, etc.).
- Do cover the lid with a dishcloth or other item, do not attempt to block the hole in the lid, use the steam regulator cap.
- Do not let hair, scarves, ties, etc. over the bowl while the appliance is in operation.
- Never put the accessories in a microwave.

- Do not use the appliance outdoors.
- Never exceed the maximum quantity indicated in the instructions.
- Store the appliance when it has cooled down.

After-sales Service

- For your own safety, do not use accessories or spare parts other than those provided by the approved after-sales centres.
- Do not use your appliance if it is not working properly, if it is damaged or if the power cable or plug is damaged. To avoid any danger have the lead replaced by an approved service centre (see list in the warranty booklet).
- Any intervention other than cleaning and usual maintenance by the customer must be carried out by an approved service centre.
- Consult the table "What to do if your appliance does not work" at the end of the instruction manual.



On reading this instruction manual, you will find recommendations for use, which will make you see the potential of your appliance: preparation of sauces, soups, stews, steamed dishes, pastry and desserts.

APPLIANCE DESCRIPTION:

A Motor unit	D Bowl assembly
B Control panel	D1: stainless steel bowl
B1: automatic programme selection buttons	D2: locks
B2: speed selector	D3: detachable common spindle
B3: cooking temperature selector and/or heating light indicator	D4: seal
B4: operating time selector	D5: spindle locking ring
B5: turbo/pulse selector	E Lid assembly
B6: +/- selector	E1: steam regulator cap
B7: start/stop/reset button	E2: lid
C LCD screen	E3: seal holder
C1: speed display	E4: seal
C2: temperature display	F Accessories:
C3: time display	F0: Accessory box
C4: programme selection display	F1: ultrablade chopper blade
C5: safety indicator display	F2: mixer
	F3: beater
	F4: knife for kneading / crushing
	F5: steam basket
	G Spatula
	H Switch 0/1 for cutting off the power supply to your appliance











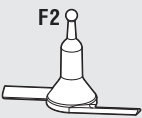



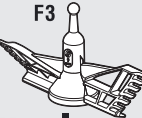














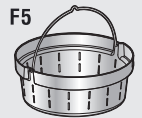


APPLIANCE TECHNICAL DATA:

Power:	1550W (1000W: heating element / 550W: motor)
Temperature range:	30° to 130°C adjustable in steps of 5°C.
Operating duration range:	5 sec to 2 hours adjustable in steps of 5 sec min to 1 min max.
Number of speeds: 12	- 2 intermittent speeds: speed 1 (5 sec On / 20 sec Off). speed 2 (10 sec On / 10 sec Off). - 10 progressive continuous speeds (speeds 3 to 12).

SWITCHING ON:

Your appliance is fitted with a 0/1 switch, set the switch to 1. (See Fig. 9)

You have the following accessories with your appliance:

		 SPEED	 TIME	 WEIGHT	 TEMPERATURE
Chopping blade 	Mixing soups		3min	2,5L	-->100°C
	Mixing compotes		40 sec	1Kg	-->100°C
	Chopping vegetables		15 sec	1Kg	-->100°C
	Chopping meat		30 sec	1Kg	-->100°C
	Chopping fish		15 sec	1Kg	-->100°C
Mixer 	It mixes Cooked dishes without damaging the ingredients Very useful for browning phases before preparations (risottos, soups).				
	Browned dishes		5min	500g	130°C
	Stews		45min	2,5L	95°C
	Risottos		22min	1,5Kg	95°C
Beater 	Ratatouille, Chutney, Pulses (settings: check the recipe booklet)				
	Beating egg whites,		5/10min	 7 max	
	Mayonnaise, Whipped cream		2/5min	0,5L	
	Sauces, Creams, Dressings (mashed potatoes, polenta, etc.)		1/20min	1L	60>90°C
Kneading/crushing blade 	Kneading white bread dough		2min 30s	1,2Kg	
	Kneading short crust pastry, biscuit dough, special bread		2min 30s	1Kg	
	Kneading risen dough (brioche, kouglof, etc.)		1min 30s	0,8Kg	
	Mixing light batters (cake mixture, etc.)		2min	1Kg	
	Crushing nuts		40 sec		
	Chopping hard products		3min	1Kg	
	Crushing ice		1min	 6 to 10	
	Pancake batter, waffle batter		1min	1,5L	
Steam basket 	Steam cooking vegetables, fish or meat		20/40min	1Kg	100°C
	Soup with chunks		3min	2,5L	100°C
Cap 	Cap for regulating steam extraction Low steam (a) = steam cooking. High steam (b) = Risotto, creamy desserts, sauces...				

These accessories are also fitted with gripping areas to facilitate handling during use while making a preparation.

YOUR APPLIANCE HAS 2 OPERATING MODES:

• Automatic programme mode:

Speed, cooking temperature and duration are pre-programmed to make sauces, soups, stews, steamed dishes, pastry and desserts automatically.

• Manual mode:

Customised adjustments of speed parameters, cooking temperature and duration for use at your convenience.

INSTALLING THE BOWL, ITS ACCESSORIES AND THE LID ASSEMBLY

• Before using for the first time, wash all items (D,E,F,G) in warm soapy water, but not the motor unit (A). Your bowl (D) is fitted with a detachable spindle (D3) to facilitate cleaning.

• Ensure that all packaging has been removed before use, particularly the protection located between the bowl (D) and the motor unit (A).

• Place the seal (E4) on the seal holder (E3) (See Fig.1), clip the assembly to the lid(E2) (See Fig.2).

• Position the seal (D4) on the common spindle (D3). Lock the assembly onto the base of the bowl with the locking ring (D5) (See Fig.3).

Position the chosen accessory in the bowl:

- the accessories (F1, F2, F3, or F4) to on the common spindle at the bottom of the bowl (See Fig. 4.1),

- the steam basket inside the bowl (F5), (See Fig. 4.3), having taken care beforehand to fill the 0.7l tank with liquid preparation (water, sauce...) (See Fig.4.2).


• Incorporate the ingredients into the bowl or steam basket.

• Position the lid on the bowl (D) lining up the two triangles (See Fig. 5), lock the lid without pressing by turning it clockwise (See Fig. 6).

• Position the steam regulator cap (E1) on the lid, 2 positions are possible: low or high steam (See Fig. 7).

Position the bowl (D) on the motor unit (A) until you hear a "click" (See Fig. 8).

• The appliance only starts up if the bowl and the lid are correctly positioned and locked on the motor unit.

In the event of incorrect positioning or incorrect locking of either (See Fig. 10.1 and 10.2), the logo  starts to flash when a function is activated.

USING THE CONTROL PANEL (B)

Selecting an automatic programme:



Sauces



Steam cooking



Soups
(in programme P1 velouté sauces / P2 grinding)



Pastry
(in programme P1 bread / P2 brioche / P3 cake)



Stews
(in programme P1 vegetable casserole / P2 stew / P3 risotto)



Desserts

Selecting custom settings:



Selecting the motor speed.
2 intermittent speeds and 10 continuous progressive speeds.



Selecting cooking speed.
From 30° to 130°C.
Heating indicator light: it lights up when cooking starts and switches off when the temperature inside the bowl falls to below 50°C.



Selecting operating time.
From 5 sec to 2 hours.



Selecting the **turbo** functions (maximum speed in direct access) and pulse (intermittent operation) without using other settings.



Increase speed, cooking temperature and duration.
Decrease speed, cooking temperature and duration.



This button has **3 functions**:

- **“Validation”** of the choice of your automatic programme or your parameters chosen in the context of manual use (speed, cooking temperature, time).
- **“Pause”** during use, once the appliance has been started up.
- **“Reset”** of the parameters selected on the appliance by pressing for 2 seconds.

Tips for use:

Your appliance is fitted with a microprocessor that controls and analyses its stability. In the event of instability, the motor rotation speed will be automatically reduced, if this instability continues, the motor will be stopped and "STOP" will be displayed on the screen.

- Check that the quantity of ingredients is not too large and that the speed used is the correct one.
- Check that you are using the recommended accessory.
- Then restart your appliance normally.

USING THE APPLIANCE

Plug in the appliance, set the switch (H) to 1, and the LCD screen (C) displays all settings at “0” (See Fig. 9)

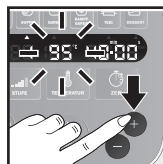
AUTOMATIC PROGRAMME MODE



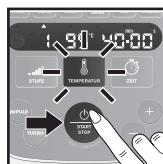
1-Press the programme of your choice (B1), a triangle appears on the screen (C4) in the selected programme. In the case of the soups, stews and pastry programmes, successive pressing takes you to the different sub-programmes.



2-The pre-programmed settings can be modified for the time of a recipe (depending on the chosen recipe, ingredients and quantities prepared). Press the speed selector (B2) or the cooking temperature selector (B3) or the time selector (B4), the setting chosen will flash on the screen (C1-C2-C3).



3-Adjust the setting(s) using the +/- selector (B6).



4-When you have finished modifying all your settings, press the “start” button (B7) to start the programme. When your appliance is using cooking mode, the red indicator light (B3) lights up to inform you that cooking has started.

5- When the programme has ended, the appliance emits 3 beeps.

6-At the end of the sauce, soup, stew programmes P2 and P3, steam dishes and creamy desserts, the appliance automatically changes to keep warm mode for 45 minutes to maintain the preparation ready for consumption. To stop keep warm mode, simply press the “stop” button (B7). If you open the lid, press the locks (D2) or remove the bowl and keep warm mode will be automatically stopped. At the end of kneading in the pastry programmes P1 and P2, the appliance changes to “dough rising” mode at 30° C for 40 minutes to give your dough more volume. If you open the lid, press the locks (D2) or remove the bowl, the appliance changes to pause mode and you have the possibility of restarting it by pressing “start” again. If you wish to stop this mode, press and hold the “stop” button for 2 seconds.

7- Press the locks (D2) and then remove the bowl assembly (D) (See Fig. 12).

When the automatic programme is started up, you have the possibility of stopping the appliance at any time by pressing the “stop” button. The automatic programme is then in pause mode, you have the possibility of restarting by pressing the “start” button again. If you have chosen the wrong programme and if you want to cancel it, press and hold the “stop” button for 2 seconds.

DISCOVER THE AUTOMATIC PROGRAMMES AVAILABLE:

	Sauce	Soup P1	Soup P2	Stew P1	Stew P2	Stew P3
Automatic programmes						
"Default" speed (adjustable)	V6 (V2 to V8)	10 Pulses and V12 for 2 min.	10 Pulses	V3	V1	V2
"Default" temperature (adjustable)	70° C (50°C to 100°C)	100° C (90°C to 100°C)	100° C (90°C to 100°C)	130° C (non-adjustable)	95° C (80°C to 100°C)	95° C (80°C to 100°C)
Time speed (adjustable)	8 min (5 min to 40 min)	40 min (20min to 60 min)	45 min (20min to 60 min)	5 min (2 min to 15 min)	45 min (10 min to 2hr)	20 min (10 min to 2hr)

	Steamed dishes	Pastry P1	Pastry P2	Pastry P3	Dessert
Automatic programmes					
"Default" speed (adjustable)		V5 for 2 min 30 sec	V5 for 1 min 30 sec then V6 for 2 min	V3 for 40 sec then V9 for 3 min	V4 (V2 to V8)
"Default" temperature (adjustable)	100° C (non-adjustable)				90° C (50°C to 110°C)
Time speed (adjustable)	30 min (1 min to 60 min)	2 min 30 sec (30 sec to 2 min 30sec)	3 min 30 sec (30 sec to 3 min 30 sec)	3 min 40 sec (1 min 40 sec to 3 min 40 sec)	15 min (5 min to 60 min)

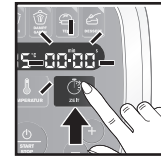
USING THE STEAM BASKET

For steam cooking using the steam basket, it is necessary to pour 0.7 litres of water into the bottom of the bowl.

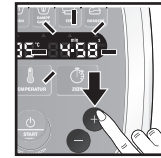
Steam cooking time		
Ingredients	Quantities (max)	Cooking times
Potatoes	1 kg	30 min
Carrots	1 kg	30 min
Courgettes	800 g	20 min
Parsnips	800 g	25 min
Leeks	800 g	25 min
Green beans	800 g	30 min
Broccoli	500 g	20 min
Fish	600 g (with baking parchment)	15 min
White meat	600 g (with baking parchment)	20 min

Some recipes may cause unexpected overflow due to the appearance of bubbles, particularly when using frozen vegetables. In this case, you should reduce the volumes accordingly.

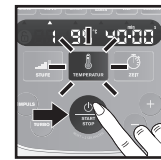
MANUAL MODE



1- Press directly on the selector representing the parameter you have chosen to adjust, i.e. the speed selector (B2) or the cooking temperature selector (B3) or the time selector (B4), the chosen parameter flashes on the screen (C1- C2-C3).



2- Then adjust the setting(s) using the +/- selector (B6). For safety reasons, it is not possible to set a temperature without setting a cooking time.



3- When you have finished entering all your parameters, press the "start" button (B7). When your appliance is using cooking mode, the red indicator light (B3) lights up to inform you that cooking has started. When the programme has started, you have the possibility of stopping the appliance at any time by pressing the "stop" button.

The programme is then in pause mode and you have the possibility of restarting by pressing "start" again. If you have chosen the wrong programme and if you want to cancel it, press and hold the "stop" button for 2 seconds.

4- When the programme has ended, the appliance emits 3 beeps.

5- Press the locks (D2) and then remove the bowl assembly (D) (See Fig. 12).

Turbo / Pulse functions

1- Use the control panel (B) to directly access the "turbo" and "pulse" functions (B5). To use in turbo mode (maximum speed in direct access), simply press and hold the "turbo" selector. The LCD screen then displays the time in use (C3) to help you. To use the pulse (intermittent operation), activate and stop the function by simply pressing the "pulse" selector. Here too, the LCD screen helps you by indicating the time in use. When the function has started up, you have the possibility of stopping the appliance at any time by pressing the "stop" button. The function is then in pause mode, you have the possibility of restarting by pressing the "start" button again.

CLEANING YOUR APPLIANCE

- The appliance should not be immersed. Never put the motor unit **(A)** under running water.

Once you have finished using it, disconnect the appliance.

- Clean the bowl immediately after use.
- Press the locks **(D2)** then lift the bowl assembly **(D)**.
- Place the bowl on a flat surface.
- Unlock the lid by rotating one quarter of a turn clockwise. Carefully remove the lid.
- When the parts have cooled, unclip the seal holder from the lid with help of the spatula **(G)** (See Fig. 15).
- **Take care with the knives of the ultrablade chopping blade (F1) and the kneading /crushing knife (F4) when you are cleaning them and when you empty the bowl, they are extremely sharp.**
- When the parts have cooled down:
 - dismantle the common spindle **(D3)**, the seal **(D4)** and the locking ring **(D5)** (See Fig. 13).
 - clean the bowl **(D)**, the common spindle **(D3)**, the seal **(D4)**, the locking ring **(D5)**, the accessories **(F1)**, **(F2)**, **(F3)**, **(F4)**, **(F5)**, the steam regulator cap **(E1)**, the lid **(E2)**, the seal holder **(E3)** and the seal **(E4)** using a sponge and some soapy water.

- Rinse these different parts under running water.
- In the event of pronounced clogging, leave to soak for several hours in water with a little washing-up liquid added and scrape with the spatula if necessary **(G)**.
- In the event of scale building up in the bowl, you can use the rough side of a kitchen sponge.
- To clean the motor unit **(A)**, use a damp cloth. Dry carefully.
- To help you with cleaning, the bowl, lid assembly and accessories are dishwasher safe, with the exception of the common spindle **(D3)** and its locking ring **(D5)** (See Fig. 14).
- The accessories, the detachable common spindle and the parts of the lid may become slightly discoloured with certain ingredients such as curry, carrot juice, etc; this does not represent any danger for your health or for the operation of your appliance. To avoid this, clean these parts immediately after use.

WHAT TO DO IF YOUR APPLIANCE DOES NOT WORK

PROBLEMS	CAUSES	SOLUTIONS
The appliance does not work.	It is not plugged in.	Plug the appliance into an electrical socket.
	The switch (H) is in position 0.	Move the switch to position 1.
	The bowl or the lid are not correctly positioned or locked.	Check that the bowl or the lid are correctly positioned and locked according to the diagrams in the instruction manual.
The lid does not lock.	The lid is not fully assembled.	Check that the seal is correctly assembled on the seal holder and that the seal holder is correctly assembled on the lid.
Excessive vibration.	The appliance is not positioned on a flat surface, the appliance is not stable.	Place the appliance on a flat surface.
	Volume of ingredients too high.	Reduce the quantity of ingredients processed.
	Accessory error.	Check that you are using the recommended accessory.
Leak through lid.	Volume of ingredients too high.	Reduce the quantity of ingredients processed.
	The lid is not correctly positioned or locked.	Lock the lid correctly on the bowl.
	The seal is not present.	Position the seal on the seal holder and clip the assembly to the lid.
	The seal is cut or damaged.	Change the seal, contact an approved service centre.
	Accessory error.	Check that you are using the recommended accessory.
Leak through the bowl spindle.	The seal is not correctly positioned.	Position the seal correctly.
	The seal is damaged.	Contact an approved service centre.
	The locking ring (D5) is not locked correctly.	Lock the ring correctly (D5) .
The blades do not rotate easily.	Pieces of food that are too big or too hard.	Reduce the size or quantity of the ingredients processed. Add some liquid.
Smell from motor.	On using the appliance for the first time, or in the event of overload of the motor caused by too large a quantity of ingredients or by pieces that are too hard or too big.	Leave the motor to cool and reduce the quantity of ingredients in the bowl.
"STOP" is displayed.	The appliance has detected too many vibrations and has changed to the safety position.	Check that you are at the right speed and that you are using the recommended accessory.
"SECU" is displayed.	Overload of the motor caused by too large a quantity of ingredients or by pieces that are too hard or too big.	Leave the motor to cool and reduce the quantity of ingredients in the bowl.

PROBLEMS	CAUSES	SOLUTIONS
"SECU" is displayed + red indicator light is flashing.	Overheating of temperature sensors.	Contact an approved service centre.
"Err1" is displayed. + red indicator light is flashing.	The heating element is not working.	Check that the power pins under the bowl are not clogged. If this is the case, clean them and try again. If that still does not work, contact an approved service centre.
"Err2" is displayed.	Electronic fault.	Contact an approved service centre.
"Err3" is displayed.	Speed fault.	Contact an approved service centre.
"Err4" is displayed.	Communication fault with chopper electronic card.	Contact an approved service centre.
"ntc1" is displayed. + red indicator light is flashing.	Temperature sensor 1 is no longer working.	Contact an approved service centre.
"ntc2" is displayed. + red indicator light is flashing.	Temperature sensor 2 is no longer working.	Contact an approved service centre.

Is your appliance still not working?

Contact an approved service centre (see list in service booklet).

RECYCLING

- Elimination of packaging and appliance materials.



The packaging exclusively contains materials that are not dangerous to the environment, which can be disposed of in accordance with the recycling regulations in force. To dispose of your appliance, ask the appropriate department of your local authority.

- End-of-life electronic or electrical appliances:



Environmental protection first!

i Your appliance contains numerous materials that can be recovered or recycled.

♻️ Take it to a collection point for processing.

安全指引

个人安全

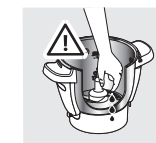
- 使用前请仔细阅读说明书。请妥善保管以便日后查阅。
- 若电器无人看管，或需要进行组装、拆卸或清洗，请先切断电源。切勿让儿童在无人监管的情况下使用本电器。
- 切勿让儿童使用本电器。请将电器和电源线放置在儿童无法触及的地方。
- 不具备足够身体条件、经验、精神状态或知识的人员（包括儿童）不允许使用该电器。除非有人员对他们的安全负责，密切监督并进行指导。
- 切勿让儿童玩弄本电器。



• 电器使用过程中，某些零部件可能达到很高温度（不锈钢杯体，可拆卸主轴，上盖部分，搅拌杯下方金属部件，蒸篮）。碰触发热部件可能会导致烫伤。红色指示灯亮起说明有被烫伤的风险。

- 电器在工作中，表面可能会发热。
- 电器不支持外接定时器或独立远程控制系统。
- 若电器的电源线、插座受损，或电器发生故障，出现不同程度的损坏时，请勿使用电器。请将电器送到最近的KRUPS服务中心接受检查、维修或调试。
- 切勿将电器整机浸入水中或其他液体中。切勿将主机（A）浸入水中。

- 本产品仅为家用电器。任何商业使用、不适当使用或因不符合使用说明而引起的故障，本公司概不负责且不在保修范围内。
- 本电器设计和制造的目的是为家庭使用，并不适用于以下场所，且不在质保范围内：
 - 商店、咖啡馆以及其他工作环境的员工餐厅
 - 农舍
 - 旅馆、汽车旅馆和其他住宅性环境
 - 家庭式旅馆



• 电器使用时产生的蒸汽可能会造成烫伤。打开上盖和蒸汽调节盖时请注意安全（必要时使用手套，隔热垫等）。使用蒸汽调节盖时，请接触中间部分。

- 若密封圈未正确安装在密封底座上，或密封底座未正确安装在上盖上，请勿使用电器。请确保蒸汽调节盖安装在上盖的中心圆孔处（除非菜谱中有特别说明无需这样操作）。



• 请注意未正确使用电器可能引起危险。清洗切碎器（F1）揉面/碎冰器（F4）或倾倒搅拌杯时，请小心刀片。刀片非常锋利，有割伤的风险。将热的液体倒入搅拌杯时要十分小心，液体可能飞溅出来，导致烫伤。

连接到电源

- 电器应连接到接地电源插座上。
- 电器仅适用于交流电压。检查交流电源电压是否与产品参数铭牌上的电压匹配。
- 错误连接电源将导致质保失效。
- 切勿拉拽拔下电源插头。
- 切勿将电器机身、电源线或插头浸入任何液体中。
- 勿将电源线挂于桌子、柜台边角，或置于发烫表面。

错误使用

- **电器完全停止工作前请勿触摸上盖（停止按键）等电器停止搅拌后再打开上盖。**
- 请先往搅拌杯内加固体食物，再倒入液体食物（见图11.1），且不能超过搅拌杯内标记的最高容量刻度2.5L（见图11.2）。如果搅拌杯过满，沸水可能会喷出。
- 请注意：使用蒸煮功能时，至少加入0.7L的水（见图4.2）。
- 电器工作时切勿把手指或其它物体伸入搅拌杯内。
- 切勿将搅拌杯当储物罐使用（存储，冷冻，灭菌）。
- 请将电器置于平稳、耐热的台面上使用。
- 切勿将电器放在靠近墙壁或橱柜的地方：烹饪时产生的蒸汽可能会损坏墙壁或橱柜。
- 切勿将电器放置在热源旁（如灶具，家电等）。
- 切勿将抹布或其他物品盖在搅拌杯上盖处。请不要人为堵住排气孔，请使用蒸汽调节盖调节。
- 使用电器时，请勿将长发、围巾或领带等悬垂于电器之上。

- 电器的任何零部件都不能放入微波炉使用。
- 切勿在户外使用本电器。
- 使用时食物或液体切勿超过说明书规定的最大容量。
- 请待电器彻底冷却后收纳储藏。

售后服务

- 为了您的安全，仅使用KRUPS授权服务中心提供的配件或零部件。
- 若电器的电源线、插座受损，或电器发生故障，出现不同程序的损坏时，请勿使用电器。请将电器送到KRUPS指定的服务中心接受检查、维修或调试（详见质保卡）。
- 除清洗和用户维护以外的其他维修应由KRUPS指定服务中心完成。
- 请参考说明书最后的“简表易故障排除”部分，进行简易故障排除。



请仔细阅读本说明书，以了解如何使用本电器及其丰富的功能：制作酱汁、煲汤、慢炖、蒸煮、面点、糕点和甜点等。

电器描述

- A 主机
- B 操作面板
 - B1: 功能键
 - B2: 转速键
 - B3: 温度键/加热指示灯
 - B4: 时间键
 - B5: 点动/磨碎键
 - B6: +/- 加减键
 - B7: 开始/停止/重置键
- C 液晶显示屏
 - C1: 速度显示区
 - C2: 温度显示区
 - C3: 时间显示区
 - C4: 功能键显示区
 - C5: 安全指示灯 (G)
- D 搅拌杯组件
 - D1: 不锈钢搅拌杯体
 - D2: 搅拌杯把手
 - D3: 可拆卸主轴
 - D4: 主轴密封圈
 - D5: 主轴锁
- E 上盖组件
 - E1: 蒸汽调节盖
 - E2: 上盖
 - E3: 密封底座
 - E4: 密封圈
- F 配件
 - F0: 配件盒
 - F1: 切碎器
 - F2: 搅拌器
 - F3: 打蛋器
 - F4: 揉面/碎冰器
 - F5: 蒸篮
- G 刮铲
- H 开关按钮 0/1 切断或接通电器电源

技术参数

额定功率：	1550W (电热：1000W/ 电动：550W)
温度范围：	30°C - 130°C 每次可调整5°C
使用时间：	5秒 - 2小时 每次可调整最少5秒最多1分钟
速度：12档	-2档间歇搅拌： 间歇档1: (5秒转动/10秒停止) 间歇档2: (10秒转动/10秒停止) -10档持续搅拌： (速度档位3至12)

启动电器

电器配置0/1开关按钮，开启电器时将开关按下至1处。(见图. 9)
电器包含以下配件:

		转速	时间	重量	温度	
切碎器 	汤羹	12	3分钟	2.5升	-->100°C	
	果酱	12	40秒	1公斤	-->100°C	
	切碎蔬菜	12	15秒	1公斤	-->100°C	
	绞肉	12	30秒	1公斤	-->100°C	
	绞鱼	12	15秒	1公斤	-->100°C	
搅拌机 	电器搅拌已烹饪的菜肴时不会破坏食材的营养成分给食物上色非常有效(如意大利烩饭、汤)。					
	焦化食物	3	5分钟	500克	130°C	
	炖菜	1	45分钟	2.5升	95°C	
	意大利烩饭	2	22分钟	1.5公斤	95°C	
	蔬菜杂烩、酸辣酱、豆类(设置:参见菜谱)					
打蛋器 	打发蛋白	7	5/10分钟	最多7个		
	蛋黄酱、搅拌奶油	7	2/5分钟	0.5升		
	酱汁、奶油、调味汁(土豆泥、玉米糊等)	4 to 7	1/20分钟	1升	60>90°C	
揉面/碎冰器 	白面包面团	5	2分30秒	1.2公斤		
	酥皮糕点、饼干面皮、面包专用	5	2分30秒	1公斤		
	揉面发面(布里欧修、咕咕霍夫等)	+	5	1分30秒	0.8公斤	
		+	6	2分钟		
	搅拌面糊(蛋糕糊等)	+	4	40秒	1公斤	
		+	3	3分钟		
	碎坚果	12	1分钟	0.6公斤		
	切碎硬食物	12	1分钟	0.6公斤		
碎冰	12	1分钟	6-10个			
煎饼面糊、华夫面糊	10	1分钟	1.5升			
蒸篮 	蒸蔬菜、鱼或肉		20/40分钟	1公斤	100°C	
	肉汤	12	3分钟	2.5升	100°C	
蒸汽调节盖 	调节蒸汽排放的盖子 少量蒸汽(a)=蒸煮 大量蒸汽(b)=意大利烩饭、奶油甜点、酱汁					

配件均设计可抓握区域，方便拿取。

电器有2种工作模式

• 自动程序模式：

在功能键下有预设程序，已设置好速度，温度和时间，可自动进行酱汁，煲汤，慢炖，蒸煮，揉面，甜点的制作。

• 手动程序模式：

可根据你的需求自定义调整转速，温度和时间。

安装搅拌杯，配件和上盖组件

- 首次使用前，请用洗洁精和温水清洗所有配件(D, E, F, G)。切勿清洗主机(A)。搅拌杯组件(D)中心的可拆卸主轴(D3)可以轻松拆卸下来清洗。
- 使用前请先拆除所有包装物，尤其是搅拌杯组件(D)和主机(A)之间的保护物。
- 将密封圈(E4)放置在密封底座(E3)上(见图1)，并和上盖组装(E2)(见图2)。
- 把主轴密封圈(D4)安装在可拆卸主轴(D3)上。旋转主轴锁(D5)可将拆卸主轴安装在搅拌杯底部(见图3)。

- 将所需的配件放进搅拌杯内：
 - 将配件(F1, F2, F3或F4)放在搅拌杯底部的可拆卸主轴上(见图4.1)。
 - 若要在搅拌杯内使用蒸篮(F5)(见图4.3)，需先往搅拌杯内加入0.7L的液体食材(水，酱汁)(见图4.2)。
 - 将食材放入搅拌杯或蒸篮。
 - 将上盖上的(D2)两个三角形图标与搅拌杯把手上的三角形对齐(见图5)，逆时针旋转轻轻锁上上盖(见图6)。
 - 蒸汽调节盖(E1)放在上盖中心孔位置。蒸汽调节共有2档可选：少量蒸汽或大量蒸汽(见图7)。
- 双手抓住搅拌杯把手(D2)，对准主机(A)底座放下，往下用力直到听到“咔嚓”一声(见图8)。
- 电器只有在搅拌杯(D)，上盖(E)和主机(A)均安装正确的情况下才会工作。

若未按以上步骤正确安装或未正确锁定(见图10.2)，按下任何功能键时，电器不会工作，安全指示灯Ⓢ开始闪烁。

控制面板(B)的操作：



酱汁



蒸煮



煲汤
(程序功能 P1白汁酱 / P2干磨)



揉面
(程序功能 P1面包/P2布里欧修/P3蛋糕)



慢炖
(程序功能 P1蔬菜煲 / P2炖菜/P3烩饭)



甜点



选择搅拌速度。
2档间歇搅拌和10档持续搅拌。



提高转速，提高烹饪温度和延长烹饪时间。
降低转速，降低烹调温度和缩短烹饪时间。



选择烹饪温度。
从30°C至130°C。
加热指示灯: 开始烹饪时指示灯亮起，搅拌杯内温度低于50°C时指示灯熄灭。



此键具备**3个功能**：
-在选择自动程序功能或者设置手动程序功能的参数后(转速, 温度, 时间), 按此键进行“确认”, 电器开始工作。
-在电器使用过程中按此键可“停止”工作。
-长按此键2秒以上可“重置”电器参数。



选择烹饪时间。
从5秒到2小时。



选择**点动**功能(可瞬间达到最高速度)或**磨碎**功能(可进行间歇搅拌)。直接按键进行快捷操作, 无需进行其他设置。

温馨提醒：

您的电器内配置了微处理器，可控制并分析电器的稳定性。当电器工作不稳定时，电机转速将会自动降低；如果电器持续不稳定性，电机会停止工作，液晶显示屏上会显示“STOP”（停止）。此时，可按如下操作：

- 检查放置的食材是否过量，并确认选择了正确的转速。
- 检查使用的是否是推荐的配件。
- 然后重启电器。

电器的使用

连接电器电源, 按下开关按钮 (H) 至 1, 液晶显示屏 (C) 显示所有设置参数均为 “0” (见图. 9)。

自动程序模式



1-按下任一功能键(B1), 按键下方会有三角形图标(C4)亮起闪烁。在煲汤, 慢炖, 蒸煮及揉面功能程序界面, 连续按键会进入不同的自动程序。

5-程序结束时, 电器发出嘀嘀嘀的提示声。

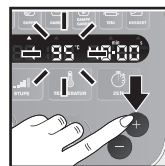
6-在酱汁、煲汤、慢炖的P2和P3功能程序结束后, 电器将会自动进入保温模式, 保温45分钟以备食用。若要取消保温, 只需按下“停止”键(B7)即可。若打开了上盖, 按下搅拌杯把手(D2)下方的锁扣或取出搅拌杯, 保温模式将自动被取消。



2-在自动程序里仍可更改烹饪时间(可根据所选菜谱, 食材和份量进行调整)。按下转速键(B2) 温度键(B3)或者时间键(B4), 显示区中对应的指示闪烁(C1-C2-C3)。

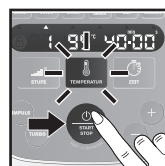
在揉面功能P1和P2的搅拌程序结束后, 电器进入“发面”模式——在30°C温度下进行40分钟的面团发酵。只要打开上盖, 按下搅拌杯把手(D2)下方的锁扣或取出搅拌杯, 当前模式将自动停止。你可以按下“开始”键重新启动该功能。

如果你想取消当前模式, 长按“重置”键(B7)2秒, 电器发出嘀的提示声提示已经取消。



3-通过按+/-加减键(B6)调整设置。


7-按下搅拌杯把手(D2)下方的锁扣后取下搅拌杯组件(D)(见图12)。








4-完成设置后, 按下“开始”键(B7)启动程序。当电器进入烹饪阶段时, 加热指示灯(B3)亮起提示烹饪已开始。

自动功能程序启动后, 你可以随时按下“停止”按键(B7)中止工作。自动程序此时处于暂停状态, 可再次按下“开始”键(B7)继续该程序。如果选择了错误的程序, 可长按“重置”键(B7)2秒取消选择。

使用电器自带的自动程序：

	酱汁	煲汤程序P1	煲汤程序P2	慢炖程序P1	慢炖程序P2	慢炖程序P3
自动程序						
"默认" 转速 (可调整)	V6/6档 (2档至8档)	10次磨碎, 12档持续 2分钟	10次磨碎	3档	1档	2档
"默认" 温度 (可调整)	70°C (50°C 至100°C)	100°C (90°C 至100°C)	100°C (90°C 至100°C)	130°C (不可调整)	95°C (80°C 至100°C)	95°C (80°C 至100°C)
时间 (可调整)	8分钟 (5分钟 至40分钟)	40分钟 (20分钟 至60分钟)	45分钟 (20分钟 至60分钟)	5分钟 (2分钟 至15分钟)	45分钟 (10分钟 至2小时)	20分钟 (10分钟 至2小时)

	蒸煮	揉面程序P1	揉面程序P2	揉面程序P3	甜点
自动程序					
"默认" 转速 (可调整)		5档持续 2分30秒	5档持续1分钟30秒 接着6档持续2分钟	3档持续40秒接着 9档持续3分钟	4档 (2档至8档)
"默认" 温度 (可调整)	100°C (不可调整)				90°C(50°C 到110°C)
时间 (可调整)	30分钟 (1分钟 至60分钟)	2分钟30秒 (30秒至 2分钟30秒)	3分钟30秒 (30秒至 3分钟30秒)	3分钟40秒 (1分钟40秒 至3分钟40秒)	15分钟 (5分钟 至60分钟)

蒸篮的使用

使用蒸篮蒸煮食物时，需往搅拌杯内倒入至少0.7升的水。

蒸煮时间表		
食材	份量 (最大容量)	烹饪时间
土豆	1公斤	30分
胡萝卜	1公斤	30分
西葫芦	800克	20分
大葱	800克	25分
青豆	800克	30分
西兰花	500克	20分
鱼	600克 (用烘焙纸)	15分
白肉	600克 (用烘焙纸)	20分

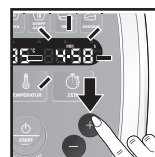
有些菜谱在烹饪过程中会产生气泡，从而出现喷溢出现象，尤其在烹饪冷冻蔬菜时。在这种情况下，请减少食材份量。

手动模式

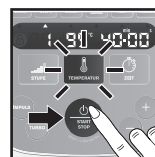


- 1- 直接按以下功能键进行参数设置。如：转速键 (B2) 温度键 (B3) 或时间键 (B4)。按下功能键进行设置时，对应的屏幕显示闪烁 (C1-C2-C3)。

此时手动模式处于暂停状态，可再次按下“开始”键 (B7) 继续工作。如果你选择了错误程序想取消它，长按“停止”键 (B7) 2秒，即可取消。



- 2- 利用 +/- 加减键 (B6) 调整设置。为了安全起见，若设置了烹饪温度，则必须设置烹饪时间。



- 3- 完成所有的设置后，按下“开始”键 (B7)，电器开始工作。如果电器处于烹饪状态下，温度键 (B3) 中心的红灯亮起，提醒您烹饪已经开始。电器在工作过程中，可随时按下“停止”键 (B7) 暂停工作。

- 4- 程序结束时，电器发出嘀嘀嘀的提示声。

- 5- 按下搅拌杯把手 (D2) 下方的锁扣，取下搅拌杯 (D) (见图. 12)。

点动/磨碎搅拌功能

- 1- 在控制面板 (B) 上按下“点动”和“磨碎”键 (B5)，即可启动该功能。使用点动模式 (瞬间达到最高速度)，只需按下“点动”键不放即可。液晶显示屏会显示时间 (C3)，以方便你掌控点动的时间。使用磨碎功能 (间歇搅拌)，按下“磨碎”键 (B5) 即可。同样，液晶显示屏显示电器的工作时间。当电器已经启动磨碎功能时，可随时按下“停止”键停止该功能。此时电器处于暂停状态，可以按下“开始”键 (B7) 重新启动电器。

电器的清洁

- 切勿将电器浸入水中或其他液体中。切勿将主机(A)放入水中清洗。
- 使用结束后，请切断电器电源。
- 每次使用后请立即清洗搅拌杯。
- 按下搅拌杯把手(D2)下方的锁扣，提起并取出搅拌杯(D)。
- 将搅拌杯置于平稳的台面。
- 顺时针旋转上盖至四分之一处。小心取下上盖。
- 待电器部件冷却，利用刮铲(G)将密封圈从密封底座取下(见图15)。
- 清洗配件和清空搅拌杯时要格外注意切碎器(F1)和揉面/碎冰器(F4)的刀片。刀片非常锋利，注意不要割伤。
- 待电器部件完全冷却后：
 - 拆下可拆卸主轴(D3)、密封圈(D4)和主轴锁(D5)(见图13)。
 - 可用洗洁精和温水清洗搅拌杯(D)、可拆卸主轴(D3)、密封圈(D4)、主轴锁(D5)、电器配件(F1)、(F2)、(F3)、(F4)、(F5)、蒸汽调节盖(E1)、上盖(E2)、密封底座(E3)和上盖密封圈(E4)。
- 请在水龙头下冲洗这些部件。
- 如果电器部件有明显堵塞，可在加洗洁精的水里浸泡几个小时，必要时用刮铲(G)刮掉堵塞物。
- 如果搅拌杯里产生水垢，可用海绵蘸柠檬汁或专业洗涤剂进行清洗。
- 想要清洁主机(A)可用湿布对其进行擦拭并仔细擦干。
- 搅拌杯、上盖组件和配件可放进洗碗机清洗；可拆卸主轴(D3)和主轴锁(D5)不适用于洗碗机清洗(见图14)。
- 配件、可拆卸主轴和上盖组件接触咖喱、胡萝卜汁等食物时，可能会引起部件变色。这对健康无害并对电器操作无任何影响。为避免变色情况发生，在使用电器后请立即清洁这些部件。

简易故障排除

问题	原因	解决方法
电器不工作	未插上电源插头。	将电源插头插在插座上。
	电源开关(H)处在0处。	电源开关按至位置1处。
	搅拌机和上盖没有正确安装或者锁定。	根据说明书指示检查搅拌机和上盖是否正确安装并锁定。
上盖没有锁定	上盖没有正确组装。	检查密封圈是否正确安装在密封底座内，确保密封底座正确安装在上盖上。
电器过度晃动	电器没有放在平稳的表面，放置不稳。	将机器放置在平稳的台面上使用。
	放入的食材过量了。	减少食材总量。
	使用了错误的配件。	请使用建议的配件。
上盖有食物溢出	放入的食材总量超出了最高水位线。	减少食材总量。
	上盖没有正确安装或锁定。	将上盖正确安装到搅拌杯上。
	未安装密封圈。	将密封圈正确安装到密封底座上，并将密封底座正确安装在上盖上。
	密封圈断裂或损坏。	请联系授权服务中心，购买并更换新的密封圈。
搅拌杯主轴下方渗漏	使用了错误的配件。	请使用建议的配件。
	主轴密封圈没有正确安装。	正确安装主轴密封圈。
	主轴密封圈损坏。	请联系授权服务中心，购买并更换新的主轴密封圈。
搅拌刀片不能顺利旋转	主轴锁(D5)没有正确锁定。	请重新正确锁定主轴锁(D5)。
	食物太大或者太硬。	缩小食物尺寸或降低食物总量。在搅拌杯中加液体。
电机有异味	初次使用电器；由于食物太大或太硬引起的电机超负荷运转。	待电机冷却后减少搅拌杯中食物的总量。
显示屏显示"STOP"(停止)	电器自动检测到摇晃过度，并自行启动保护，停止运转。	检查是否选用了合适的转速并使用了推荐的配件，并重启电器。
显示屏显示"SECU"(安全隐患)	由于食物太大或太硬引起的电机超负荷运转。	待电机冷却后减少搅拌杯中食物的总量。

问题	原因	解决方法
显示屏显示"SECU"(安全隐患), 温度指示灯闪烁。	温度传感器过热。	请联系KRUPS授权服务中心。
显示屏显示"Err1"(错误1) +温度指示灯闪烁。	加热组件不工作。	检查搅拌杯底部的三根电源栓 钉未被堵塞。如果堵塞,清理 干净,再次尝试开机使用。如 果仍然不能正常工作,请联系 授权服务中心。
显示屏显示"Err2"(错误2)。	电子故障。	请联系KRUPS授权服务中心。
显示屏显示"Err3"(错误3)。	转速出错。	请联系KRUPS授权服务中心。
显示屏显示"Err4"(错误4)。	电子芯片通讯故障。	请联系KRUPS授权服务中心。
显示屏显示"ntc1", 温度指示灯闪烁。	温度传感器1不工作。	请联系KRUPS授权服务中心。
显示屏显示"ntc2", 温度指示灯闪烁。	温度传感器2不工作。	请联系KRUPS授权服务中心。

如电器仍无法正常工作,请联系KRUPS授权服务中心。

回收利用

- 包装物及电器材料的处理。



包装采用环保原材料,可根据相关回收管理条例进行处置。
需要销毁电器时,请先咨询您当地的相关部门。

- 电器或电子电器使用寿命耗尽:



让我们一起保护环境!

① 您的电器包含很多可循环再用或者可回收的材料。

➡ 请将电器送往城市垃圾收集站。