

# baridi

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## Baridi All-in One Thermo Cooker, 18 Preset Functions, App Guided Recipes, Black

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### Model No. DH163

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

## Important Information

Please read these instructions carefully and note any safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to  
instruction  
manual

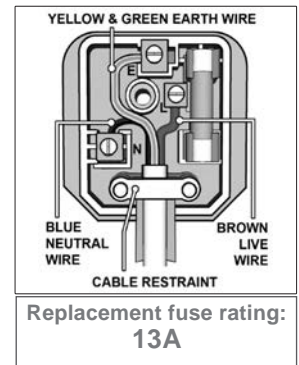


Warning:  
Hot  
Surface

## SAFETY INSTRUCTIONS

### • ELECTRICAL SAFETY

- **WARNING!** It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using. Inspect power supply leads, plugs and all electrical connections for wear and damage. Baridi recommend that an RCD (Residual Current Device) is used with all electrical products. You may obtain an RCD by contacting your local domestic stockist. If the product is used in the course of business duties, it must be maintained in a safe condition and routinely PAT (Portable Appliance Test) tested.
- **Electrical safety information:** It is important that the following information is read and understood.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- Regularly inspect power supply cables and plugs for wear or damage and check all connections to ensure that they are secure.
- **Important:** Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse - see fuse rating in these instructions.
- **DO NOT** pull or carry the appliance by the power cable.
- **DO NOT** pull the plug from the socket by the cable.
- **DO NOT** use worn or damaged cables, plugs or connectors.
- Ensure that any faulty item is repaired or replaced immediately by a qualified electrician.
- This product is fitted with a BS1363/A 3 pin plug. If the cable or plug is damaged during use, switch off the electricity supply and remove from use. Ensure that repairs are carried out by a qualified electrician.
- Replace a damaged plug with a BS1363/A 3 pin plug. If in doubt contact a qualified electrician.
  - A) Connect the GREEN/YELLOW earth wire to the earth terminal 'E'.
  - B) Connect the BROWN live wire to the live terminal 'L'.
  - C) Connect the BLUE neutral wire to the neutral terminal 'N'.
- Ensure that the cable outer sheath extends inside the cable restraint and that the restraint is tight.
- Dellonda recommend that installation and repairs are carried out by a qualified electrician.



### • GENERAL SAFETY INSTRUCTIONS

- Inspect the appliance for visible signs of damage before use. Do not use a damaged device.
- This appliance is intended for private and non-commercial use. Any use other than previously stated is considered as improper use.
- No claims of any kind will be accepted for damage resulting from use of the appliance for other than its intended purpose. The risk must be borne solely by the user.
- This appliance is intended to be used in household and similar applications such as:
  - –staff kitchen areas in shops, offices and other working environments;
  - –farm houses
  - –by clients in hotels, motels and other residential type environments;
  - –bed and breakfast type environments.
- This appliance complies with the standards in force for this type of product.
- Place the product on a stable surface.
- Always connect the appliance to an accessible power outlet.
- When unplugging the power cord, always pull it at the plug; do not pull on the cord.
- Do not run the appliance with an empty jug.
- Do not use the appliance without the lid being securely clipped in place.
- Do not move the appliance whilst in use.
- Always make sure there is sufficient ventilation around the appliance when it's in use.
- The jug body becomes hot during use, always use the handle provided.
- Do not use the appliance outdoors.
- Do not use the appliance :
  - –if the plug or the power cord are damaged
  - –if the appliance is in anyway damaged
  - –if it has been knocked
- Do not let the power cord hang over the edge of a table or the work surface and make sure it does not come into contact with hot surfaces.
- Do not place and do not use this product near by any heat source (hob, heating, etc.).
- Avoid wrapping the cord around the appliance and do not bend it.
- Use only the accessories supplied with the appliance.
- Never immerse the appliance, its power cord or its plug in water or any other liquid.
- Do not handle the cord or appliance with wet hands.
- Unplug the unit when it is not in use.
- If the product is damaged, it must be repaired by the manufacturer or by a third person with similar qualification, in order to avoid all risks. This particularly applies to replacing a damaged connection cable. Unqualified repairs can lead to considerable danger for the user.

- 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.
- Keep the appliance out of the reach of children when it is plugged in or cooling.
- Do not use the plastic lid cap for carrying food or hot liquids.
- When mixing hot liquids, take care to avoid splashing any hot liquid that could cause burns.
- Do not remove the lid when the water is boiling.
- Always leave the appliance to cool down before cleaning.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Do not allow children to use this appliance. Keep the appliance and its cord out of the reach of children.
- Follow the detailed information on how to use the accessories, refer to section: "Accessories" in this manual.
- It is essential to keep this appliance clean since it is in direct contact with food.
- Follow the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below section "Cleaning" in this manual.
- Children must be kept under supervision to ensure that they do not play with the appliance.
- Great care must be taken when handling the blades when emptying the bowl and during cleaning.
- Switch off the appliance and unplug it from the power supply before changing the accessories or handling or getting near to any of the parts that move during operation.
- Always unplug the appliance from the power supply if left unattended and before assembling, dismantling or cleaning.
- Improper use may result in injury.
- Be careful when pouring a hot liquid into the cooking processor or blender to avoid any splashes escaping from the appliance caused by sudden boiling.
- **WARNING:** avoid spillage on the electrical connectors under the jug and on the main body.
- The appliance is only to be used with the standard (motor unit) provided.
- The heating element surface is hot due to residual heat after use.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Be careful when you touch the front of the jar, when you open the lid (when unit just finished working) – Hot surface!
- **WATCH OUT! BLADES ARE SHARP. HANDLE THEM WITH CARE!**
- If the blades are blocked when mixing, always unplug the appliance before removing the food responsible for blocking them.

### SPECIAL SAFETY INSTRUCTIONS

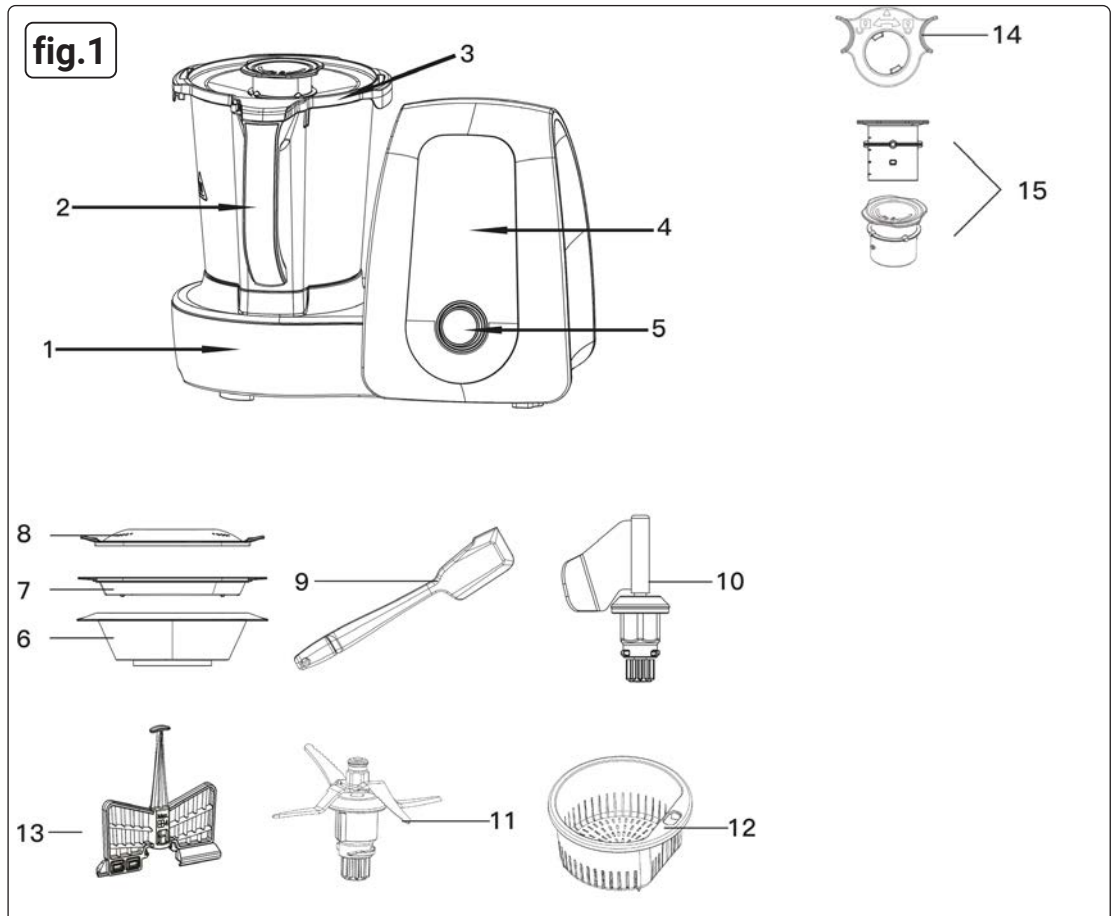
- Check the main body, jar, steamer and other components regularly for damage. If any damage is detected, do not use the appliance.
- The hole on the Jar lid can only be covered with the measuring cup. Do not use clothing or other objects.
- Do not exceed the MAX mark on the Jar body.
- The Jar's surface may reach high temperature when operating over 60°C, use some type of protection to touch or move it.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance suddenly.
- When using the steamer: make sure the steamer and the jar are properly fixed.
- When using the machine at high speed, use it only with its lid fixed in the correct place.
- Do not expose any body part to the steam produced during operation.
- Make sure the vents on the product's back are not covered or blocked to avoid damage to the appliance.

### CONTENTS

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

#### PACKAGE CONTENTS:

- 1 Cooker
- 1 Measuring cup
- 2 Steam baskets
- 2 Blades
- 1 Butterfly whisk
- 1 Spatula
- 1 Manual



## TECHNICAL CHARACTERISTICS

- The cooker will help you to create great recipes to share with your family and friends!
- Stainless steel jug with a capacity of 2L
- LED screen with touch keys
- 5 Manual programs: timer, speed, temperature, power, turbo
- Reset function : press the start/pause knob for 3 seconds
- Start / pause button
- 4 non-slip feet
- Materials used: SS (stainless steel), ABS (plastic) and polypropylene
- Several accessories included
- Power: 1700W ( motor power: 700W and heating power: 1000W)

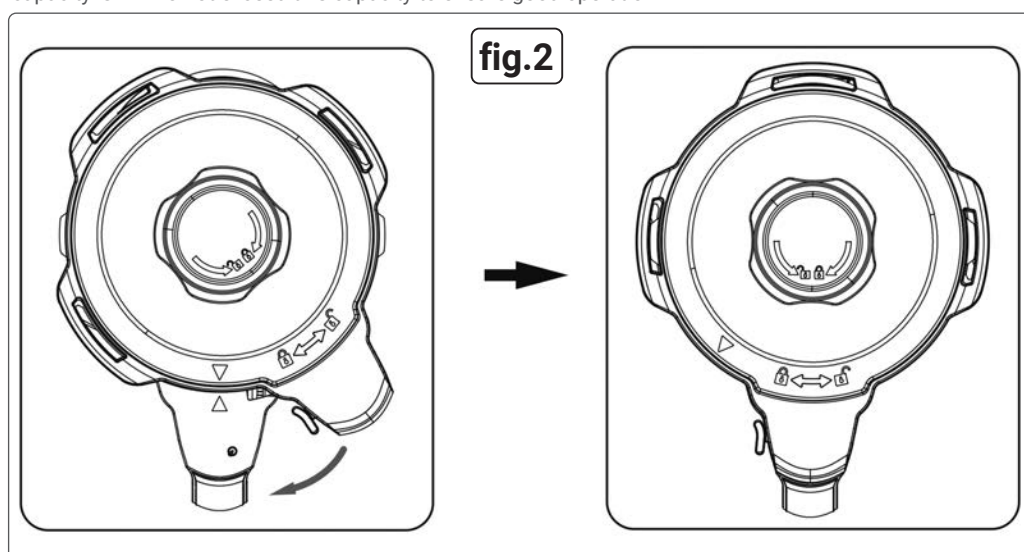
## POSSIBLE FUNCTIONS

1. Chop: chop vegetables and meat.
2. Mince: mince vegetables, herbs, meat, garlic and nuts in just a few seconds. It even crushes ice for you to prepare cocktails and smoothies.
3. Grind: prepare milkshakes, sauces, dips, creams and purees.
4. Mill: the food processor allows milling an endless number of foodstuffs and allows preparing condiments and dressings such as parsley, basil and cinnamon with natural ingredients. Brew your own coffee at home. The machine mills coffee beans in seconds.
5. Pulverize: pour sugar inside your machine and create your own icing sugar to decorate desserts.
6. Grate: grates chocolate, chickpeas, cheese, tomato, butter, bread, coconut, nuts, peanuts, almonds and much more.
7. Beat: with the butterfly accessory, you will be able to beat eggs.
8. Whip: whip egg whites to prepare meringue or cream and cook delicious sweets in the most quick and simple way.
9. Emulsify: Kneading blade prepares amazing salad dressings such as mayonnaise and aioli (garlic and olive oil sauce).
10. Mixes: with this appliance mix any ingredients you desire in the most efficient way.
11. Cook: you can heat, cook and fry in the same container. The cooking temperature can be totally controlled. Thanks to its smart heating- power system, ensures continuous cooking without exceeding the set temperature, avoiding foodstuffs from sticking or burning.
12. Stir: Kneading blade stirs food while it cooks it ensuring uniform heating. This function is perfect for preparing risottos, rice pudding, custards or bechamel.
13. Steam: the perfect function for cooking complete, low-calorie and healthy food maintaining all the natural properties. The steamer allows steaming at 2 different levels and cooking at the same time in the jar. For example, you will be able to steam salt- roasted bream and vegetables in the steamer, while at the same time you cook meatballs and tomato sauce in the jar's base. All these at the same time, making the most out of the used energy and without affecting each food's flavour.
14. Poach: thanks to kneading blade's great precision, achieve perfect poaching without having to worry about stirring it or controlling the time.
15. Candy: candy with aromatised oils without burning them and preserving all the flavour, thanks to the precise temperature control.
16. Knead: You can prepare bread dough. Thanks to its exclusive kneading accessory, you can prepare perfect bread.
17. Boil: fill the jar with water and boil any food you desire.
18. Warm: if you want any food you have prepared to stay warm, set the appliance until 100°C and serve your meal whenever you desire.
19. Accurate cooking degree by degree: its degree-by-degree control, its adjustable 12 hours and its 10 heating power levels make it a great-precision cooking tool.
20. Ferment: ferment any dough at any temperature in order to improve your dough.
21. Bain-marie: achieve proper bain-marie performance with its steamer.
22. Reheat: set the temperature until 100°C to reheat any precooked meal.
23. Turbo: this is the perfect function for processing the hardest foods. It can be used to crush solid ingredients intermittently such as garlic, ice, chocolate or ham.

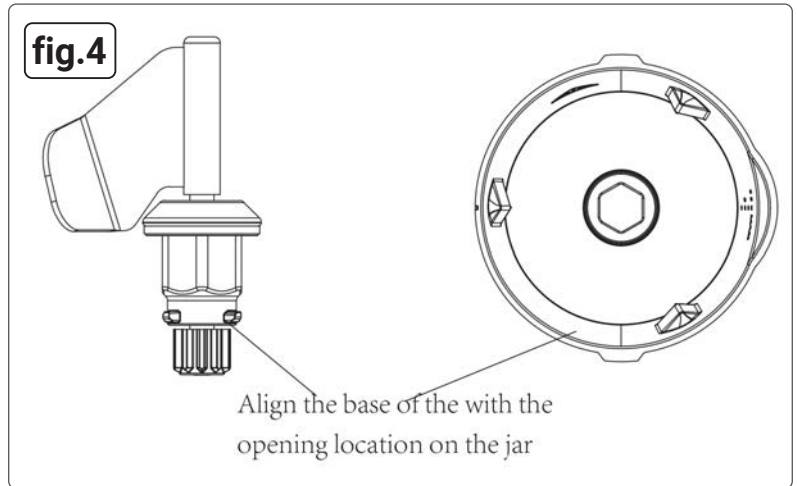
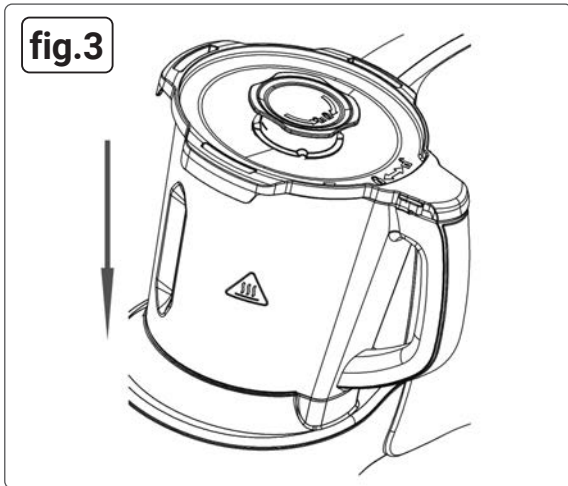
## ACCESSORIES

### STAINLESS STEEL JAR FIG.2

1. Place the lid on the stainless steel jar so that the two small arrows on the lid and on the jar handle are properly aligned.
2. Then turn the cover clockwise from the open lock position marked on the lid, to the closed lock position, until it is securely closed. If the lid is not closed properly, the product will not work (see diagram below). Note: The jar has marks on one of its sides and the effective maximum capacity is 2L. Do not exceed this capacity to ensure good operation.

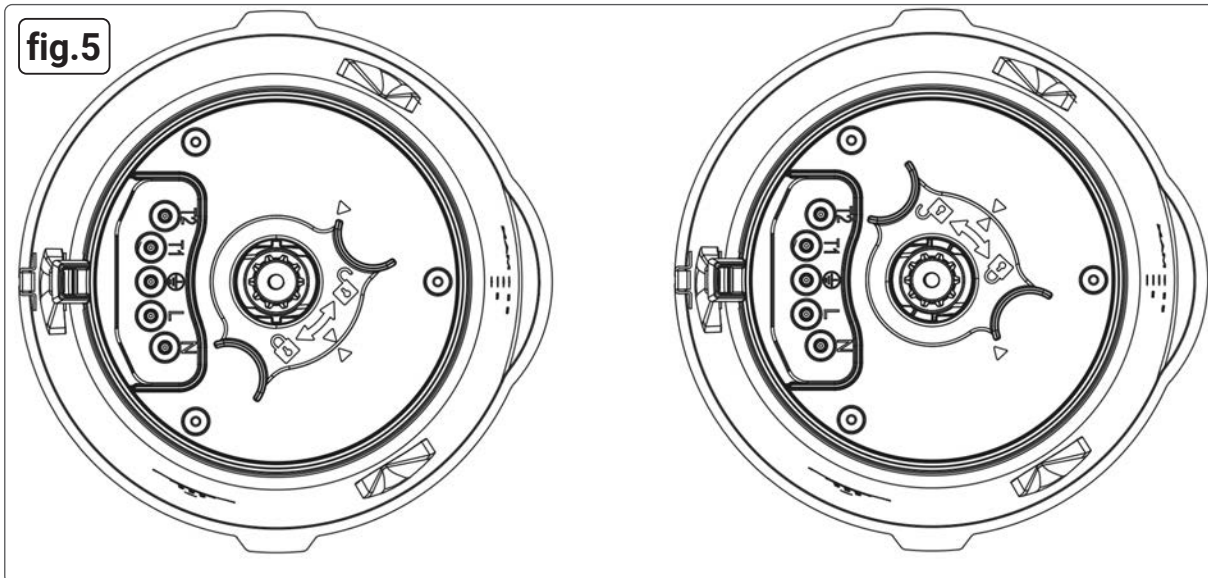


3. Place the jar on the main body making sure it fits properly in its correct position. If the jar is not properly placed, the product will not operate, fig.3.



**MIXING BLADE AND KNEADING BLADE ASSEMBLY fig.4**

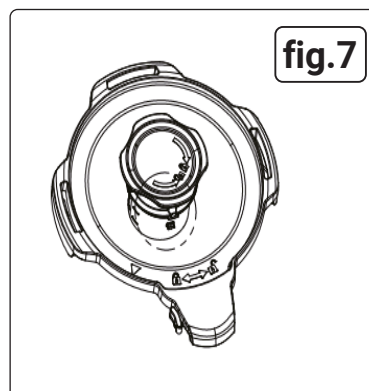
- 1. Fix the sealing ring on the blade unit.
- 2. Place the blade on the location provided on the base of the jar. Make sure the base of the blade aligns with opening provided, fig.4.
- 3. Turn the jar over while holding the blade gently so that it does not fall.
- 4. Then place the fixing support correctly on the underside of the bowl and turn it clockwise to secure the blade, fig.5.



- To remove the blade from its location :
- 1. Turn the jar over and turn the fixing support counterclockwise
- 2. Then remove the blade carefully. Make sure it does not fall suddenly. It may damage it.
- **NOTE:**
- •Use a cloth to cover the blades before handling to avoid injury.
- •If the blade is not properly attached, food or liquids during cooking may splash.
- •The kneading blade is designed to knead, mix and mix foods without cutting them.
- •Do not use the kneading blade for speeds above 3 as the bowl may vibrate and present a risk.
- •The distance between the kneading blade and the bowl wall is 1 cm, which could cause food to get stuck. If this happens, the unit's motor will stop working and go into self-protection mode. Use the spatula to mix and remove stuck food so that the appliance can resume cooking.

**MEASURING CUP ASSEMBLY FIG.6**

- The measuring cup is used as the product's lid to prevent splashing and heat loss and is used to measure food quantity. Its maximum capacity is 100 ml.
- 1. Place the measuring cup on the jar lid, fig.7.
- 2. Turn it clockwise to lock it and anticlockwise to open it and take it out.



**WARNING:**

- Use this measuring cup and do not use any other accessory or object to close the jar's cover.
- Turn the measuring cup clockwise until fixed during use.
- If you wish to cook to a certain temperature, place the measuring cup in its place on the cover without turning it. This way, steam will be able to escape.

**SPATULA FIG.8**

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

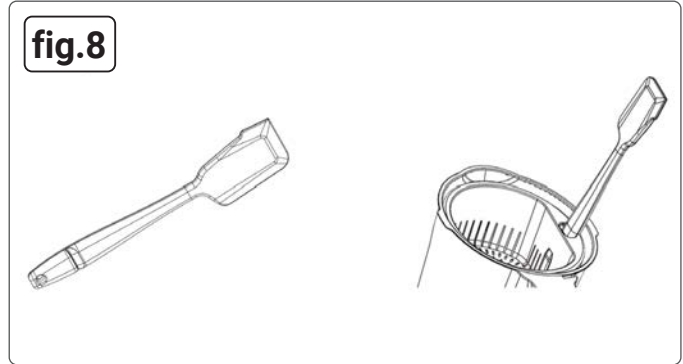
**WARNING:** It cannot be used while the product is operating with the blades or the butterfly whisk.

**BUTTERFLY WHISK FIG.9**

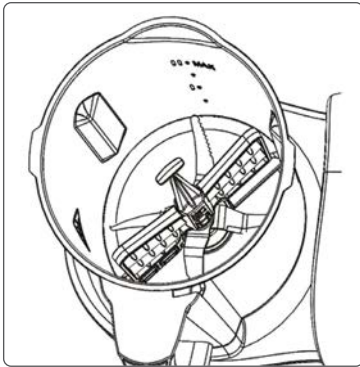
- This accessory works installed on top of the blades unit, this way it helps mixing food. It helps food mixing and removes lumps. Install the butterfly on the blades unit by matching the shaft's centre with the butterfly's gap and push it down.

**WARNING:**

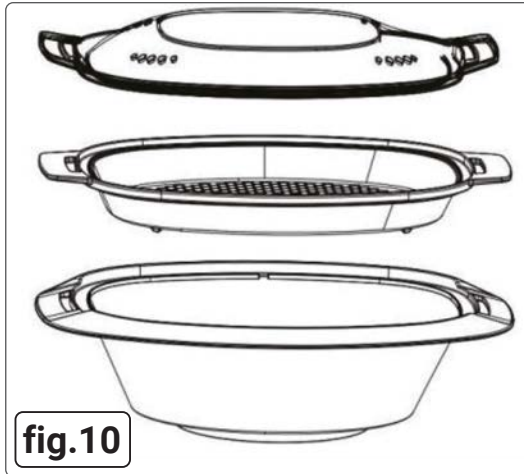
- Do not operate the appliance unless the accessory is fixed in its place.
- Do not operate it with speeds over 4.
- Do not pour food in while it is operating with this accessory to avoid it from damaging or getting blocked.



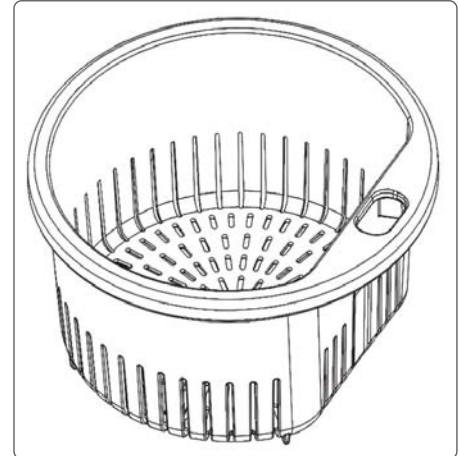
**fig.8**



**fig.9**



**fig.10**



**fig.10A**

**BIG STEAMER FIG.10**

- The big steamer includes 3 parts: steamer body, steamer cover and rack. The capacity is 3.5L.
- 1. Close the steamer with its cover before using it.
- 2. Take off the jar lid, and place the steamer on the jar, making sure it fits securely





**WARNING:**

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

**SMALL STEAMER FIG.10A**

- This small steamer is designed for several purposes. The capacity is 1L.
- 1. For use with all kinds of recipe related to steam (e.g. pasta, noodles, steamed vegetables).
- 2. It can also be used as a filter or a strainer.

**SUGGESTED SPEED AND CAPACITY FOR EACH ACCESSORY**

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

# HOW TO USE THE COOKER

## BEFORE FIRST USE

- Note: The product will produce a light smell when it is used for the first time and will disappear after a few minutes. This is due to the manufacturing process and does not affect to it's operation.
- 1. Take the product out of the box and remove all packaging materials.
- 2. Make sure the product is in good condition. If any sign of visible damage is observed, contact Customer Service.
- 3. Place the appliance on a clean, stable and flat surface. Do not place it close to the edge, inside built wardrobes or mount on brackets.
- 4. Clean the appliance before using it for the first time: wipe the body of the appliance with a soft, dry cloth and wash the blades with warm water and washing up liquid. Rinse with clear water and dry carefully with a soft cloth.
- 5. Connect it to a power supply and press the power switch to turn it on. The machine will beep and the display will turn on.

## TIPS FOR USE

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

## MANUAL PROGRAMS

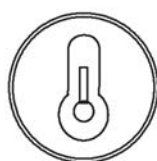
- The device is equipped with 5 manual program buttons : Time, Speed, Temperature, Power and WiFi. This allows you to adjust the programs yourself depending on what and how you wish to cook.



Time



Speed



Temperature



Heat power



WiFi

## ON/OFF SWITCH

- On/off switch is on the back of the appliance.

## START/PAUSE KNOB AND RESET FUNCTION FIG. 1.5

- 1. Use the knob to adjust all settings: time, temperature etc. Turn it clockwise to increase the value and anticlockwise to decrease it.
- 2. Once the desired setting or program has been selected, press the knob to activate it and the appliance will start operating.
- 3. During the setting process or machine working process, long-press the knob around 3 seconds, appliance will clear all set program and return to standby mode.
- 4. If no operation on appliance during standby mode for 10 minutes, the appliance will automatically turn off.
- 5. While appliance is cooking, chopping, kneading etc. You can press the start/pause knob. The cooking process will go into pause mode and the display will show "PAUSE". Then you can open the lid, remove the jar or add missing ingredients.
- Once food has been added, place every element back in its correct position and press the start/pause knob again to resume operation. After 10 minutes in "PAUSE" status without any operation, the appliance will automatically turn off.



## TIMER

- The display shows **00:00:00** for hr:min:sec.
- 1. Press the timer button once, the minute digits will flash. After minutes setting, press it again it switches to seconds setting, the seconds digits will flash. Press it again it will switch to hours setting, hours digits will flash. Turn the knob left or right to adjust the desired minutes/seconds/hours.
- 2. During operation, you can press the timer button to adjust the cooking time and the appliance will start counting down automatically.
- 3. If the timer has not been set, the product will operate with the preset times:
  - -Heating (without blending): max. 12 hours
  - -Blending (speed 1-4): max. 1 hour
  - -Blending (speed 5-10): max. 2 minutes



## SPEED

- 1. During standby mode or operation, press this button to enter speed-setting mode. The speed icon will flash on the display.
- 2. Turn the knob left to decrease speed and right to increase it, from level 1 to 10.
- 3. Press the speed button during the blending or heating process to adjust it. Speed options will vary depending on the cooking temperature.
- 4. If the selected speed is 5-10, the timer will only be set up to 5 minutes. For the rest of the speed options, 1 hour.

Example of preparation for each speed :

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

#### WARNING:

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

#### TEMPERATURE

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

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

#### HEATING POWER

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

#### WARNING:

Low heat power is suggested to cook fatty foods and small quantities of food, as both require precise temperature and control.

High heating power will cook food much faster.

The heat power function will not activate unless the temperature is set too. It is suggested to use the default setting for each temperature level.

#### WIFI

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

### AUTOMATIC PROGRAMS

- The appliance has 5 auto-program buttons: SCALE, KNEAD, STEAM, SLOW COOK and TURBO.



Scale



Knead



Steam



Slow cook



Turbo

**SCALE:** Scale function

**KNEAD:** Knead function

**STEAM:** Steam program

**SLOW COOK:** Slow cook program

**TURBO:** Mix food manually, according to taste.

**NOTE:** Select the program that suits you. However, some programs can be manually set. Simply press the program button and then press the temperature/time icon to adjust. It is also possible to adjust when the program has already started.

#### SCALE

- Cooker features a built-in scales. It weights up to 4,999 grams, in a 1-gram interval, scale tool will only function when the jar lid is not secured.
- The unit must be paused to use the scale tool. Tap the scale icon, the display will show "0 00 0" by default, indicating the scale has been activated.
- Ingredients are weighed as they are introduced in the jar, and the display shows the exact value. If there are ingredients inside the jar already and new ones are introduced, the scale will add both values and the display will show the total weight. If food is removed from the jar, the scale will take away that weight from the total and will display the final value.
- The display might show negative values when food is removed from the inside of the jar.

#### KNEAD

- Recommended accessory: kneading blade.

#### STEAM

- Recommended accessories : big steam basket or small steam basket.

#### SLOW COOK

- Recommended accessory: mixing blade.

#### TURBO

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

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

### CLEANING & MAINTENANCE

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



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

**WARNING:**

- Be careful when using the jar and do not in any circumstance put water in the area underneath the jar where the electrical contacts are located.

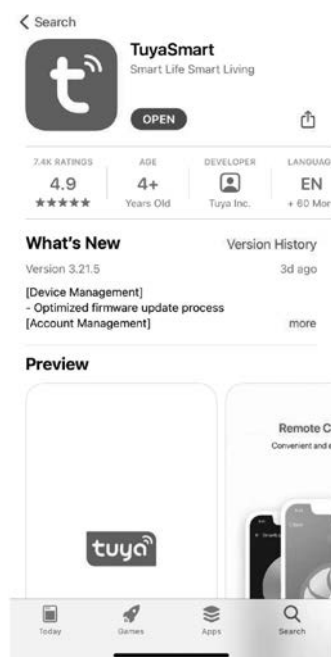
**TROUBLESHOOTING**

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

Error code	Description	Possible cause	Solution
E01	Safety switch not closed	Jar or jar lid is not fixed properly	Reassemble the jar and jar lid, make sure all the parts are assembled properly and tightly
E02	Temperature sensor is missing	The jar is not in place, or connection of the temperature sensor at the jar base is damaged	Reassemble the jar and make sure it is fixed properly and tightly
E03	Motor blocked	Jar overloaded	Decrease the volume of the food in the jar, or cut the food to smaller pieces and re-start the machine
E04	Too high a temperature	No food in the jar, or very little food with high temperature setting for too long a time	Add food into the jar
E05	Motor temperature too high	Machine works at high loading for too long a time. Motor designed to cut out ≥90°C	Stop and let motor cool before restarting
E07	Speed transfer failure	Speed changing between low level (1-5) and high level (6-10) blocked Speed transfer failure	Stop machine and restart
E08	Motor NTC (negative temperature coefficient) failure	When starting speed program, the motor NTC is not detected.	Stop machine and restart
E11	Cannot use pulse or speed over level 4, use high speed and high temperature at the same time	The temperature in the jar is over 90°C, use level 4 at the same time	Cool down the food to below 90°C and try pulse again, or use a speed lower than 4
E12	Weight overload	Weight is heavier than 5kg	

**WIFI CONNECTION STEPS**

- 1. Download APP “Tuyasmart”

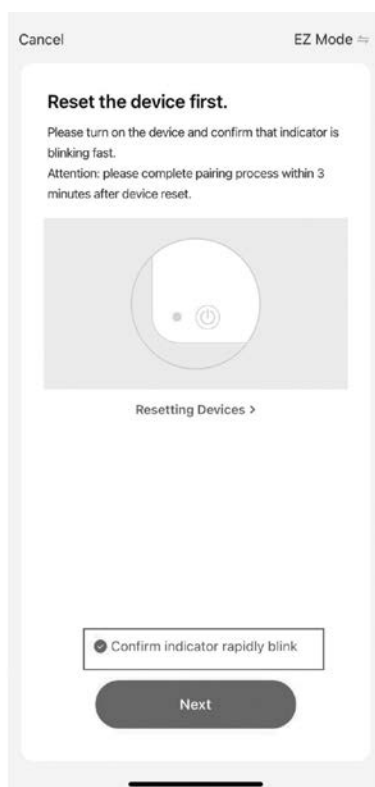


- 2. Open App, select “+” on the upper right corner, select “Kitchen Appliances”, then “Cooker”, input Wifi account and password.

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

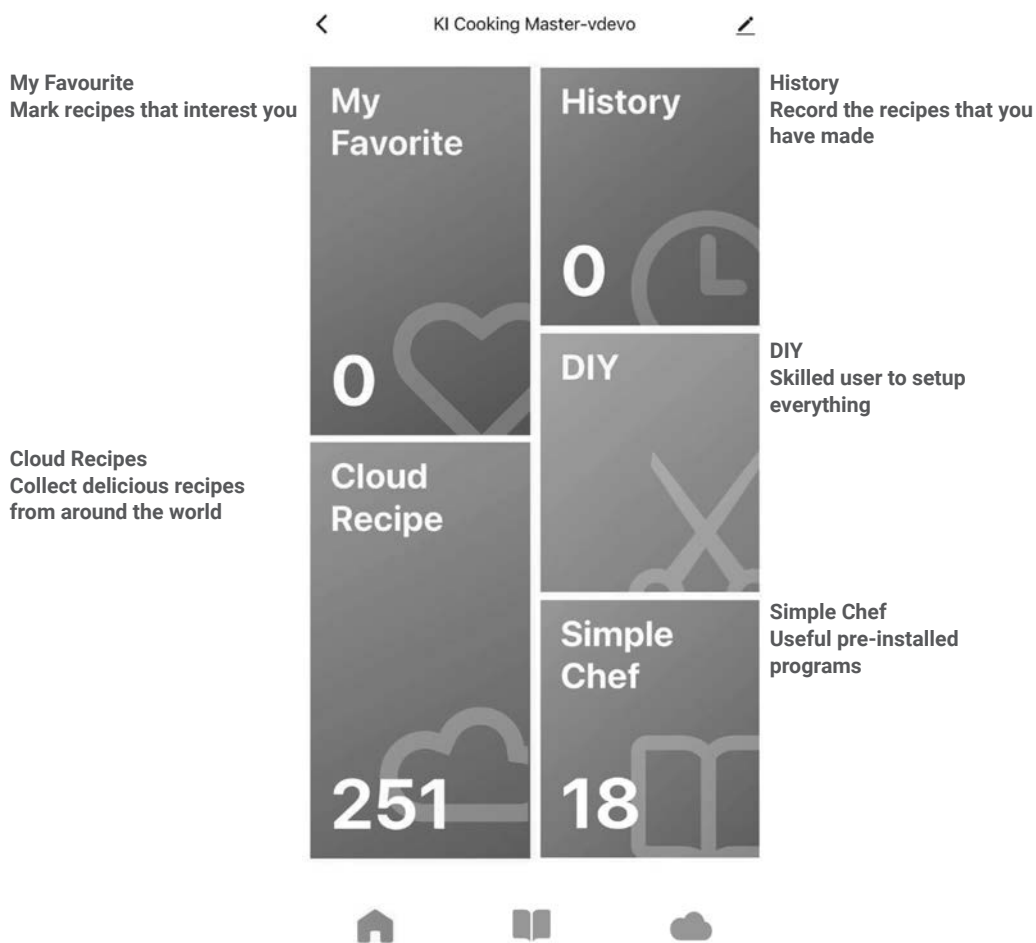


4. Select "Confirm indicator rapidly blink", then select "Next".



5. Waiting for connecting between App and machine, App will show machine's model no. after successful connection.

6. Press the App from the phone, to see the App:




## SIMPLE CHEF

- There are 18 pre-installed programs in the App. Press the program button on the display to enter then turn the knob to adjust the program to each number as follows.

### 1. CLEAN

- This is a cleaning program for the inside of the cooking jar. Add 500ml of water and 1-2 drops of detergent. Assemble the butterfly whisk. Ensure the lid is secure. Press Start to begin.


#### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	4	N/A	Butterfly whisk		Few drips of detergent needed
Temperature(°C)	70	N/A			
Power( Level)	7	1-10			
Time (Minutes)	5	1-15			


### 2. KNEAD

- You can prepare bread dough in just 1 process.

#### STEP 1

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	3	2-3	Kneading	500g dough + 300g water Max	Do not exceed 37°C. In presetted program it is with 3 minutes and speed 3. When the temperature turns to 37°C, the power shift to level 2 automatically
Temperature(°C)	0	0 or 37			
Power( Level)	0	N/A			
Time (Minutes)	3	N/A			


#### STEP 2

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	2	2-3	Kneading	500g dough + 300g water Max	Do not exceed 37°C. In presetted program it is with 3 minutes Level 3 speed + 8 minutes with level 2, for the first 3 mins, time can't be adjusted step 2 time can adjust from 3-20.
Temperature(°C)	0	0 or 37			
Power(Level)	0	N/A			
Time (Minutes)	8	3-20			

### 3. CRUSH

- (Smoothie/Mince) : Mince vegetables, meat, spices and crush ice easily in just a few seconds. Prepare milk shakes, sauces, dips, creams with smooth and silky texture.


#### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	10	N/A	Chopping		With level 10 speed it can almost crush anything, try more time with 5 seconds each
Temperature(°C)	0	N/A			
Power(Level)	0	N/A			
Time (Minutes)	0.5	0.5-2			

#### 4. CHOP

- Chops all kinds of ingredients, from meat or fish to fruit or vegetables.


#### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	5	5-7			
Temperature(°C)	0	N/A			
Power(Level)	0	N/A			
Time (Minutes)	1	1-5			

#### 5. SAUTE

- Cook all types of dishes, such as stews, chicken with almonds or ratatouille.


#### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	1	1-2			
Temperature(°C)	120	N/A			
Power( Level)	10	N/A			
Time (Minutes)	5	1-30			


#### 6. STEW

- The traditional stews that require long-lasting cooking processes can be now done with this cooker. Slow cooking, long hours, the best flavours.

#### STEP 1

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A			The program shows time 3 hours, it is the total time for step 1 and step 2, the user can adjust the total time from 1 hour to 12 hours
Temperature(°C)	100°C	N/A			
Power( Level)	10	N/A			
Time (Minutes)	boil, continue boiling for 5 mins, then turns to step 2				


#### STEP 2

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A			
Temperature(°C)	95	N/A			
Power( Level)	2	N/A			
Time (Minutes)	no limit	1-12			

#### 7. STEAM

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


#### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A			
Temperature(°C)	120	N/A			
Power( Level)	10	N/A			
Time (Minutes)	20	15-60			

### 8. BOIL

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


#### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A			
Temperature(°C)	100°C	N/A			
Power( Level)	10	N/A			
Time (Minutes)	no limit	N/A			


### 9. YOGHURT

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

#### STEP 1

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	1	N/A	Chopping	Mix up some yoghurt or yeast into milk then stir for half an hour	This program time will show 8 hours, it is the total time for step 1 and step 2
Temperature(°C)	37	N/A			
Power( Level)	2	N/A			
Time (Minutes)	30	N/A			


#### STEP 2

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A	Chopping		
Temperature(°C)	37	N/A			
Power( Level)	1	N/A			
Time (hours)	7.5	3-12			

### 10. FRESH RECOVERY

- Scientific refreshing cleaning method at 50°C, it can clean meat blood foam and vegetable pesticide residues. Add 1.5L water, put the ingredients into the basket.


#### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	6	4-7	Chopping+Filter basket		Make vegetables or fruit fresh again with warm water wash
Temperature(°C)	50	N/A			
Power( Level)	5	1-10			
Time (Minutes)	5	1-5			


### 11. SLOW COOK (THICK SOUP)

- Progressive and little-by-little cooking, with absolute control over temperature and time.

#### STEP 1


Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A	Chopping		Boils first then cooks following certain cooling procedures
Temperature(°C)	boil	N/A			
Power( Level)	10	N/A			
Time (Minutes)	Turn to step 2 after boiling	N/A			

## STEP 2


Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A	Chopping		
Temperature(°C)	110	N/A			
Power(Level)	4	N/A			
Time (Minutes)	20	N/A			

## STEP 3

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	3	N/A	Chopping		
Temperature(°C)	0	N/A			
Power(Level)	0	N/A			

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Time (Minutes)	no limit, until temperature < 90°C, then turn to step 4	N/A			


## STEP 4

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	10	N/A	Chopping		increase speed from level 6 to level 10 slowly within one minute
Temperature(°C)	0	N/A			
Power(Level)	0	N/A			
Time (Minutes)	1	N/A			

### 12. QUICK SOUP:

- Suitable for vegetable soup. Crush first and then cook and stir. Prepare a soup in short time.


## STEP 1

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	10	N/A	Chopping		The program will show 32mins and 30 seconds, Crush firstly then install butterfly then cook and mix.
Temperature(°C)	0	N/A			
Power(Level)	0	N/A			
Time (Minutes)	0.5	N/A			

## STEP 2

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A	Butterfly whisk		
Temperature(°C)	120	N/A			
Power( Level)	10	N/A			
Time (Minutes)	2	N/A			

### STEP 3

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	2	N/A	Butterfly whisk		
Temperature(°C)	100	N/A			
Power( Level)	10	N/A			
Time (Minutes)	30	N/A			

#### 13. STIR:

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

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	2	0-3	Butterfly whisk		
Temperature(°C)	100	90-120			
Power( Level)	10	N/A			
Time (Minutes)	30	5-60			

#### 14. WARM:

- Keeps your dishes warm until they are served. After cooking your dishes, just set the robot at 60°C for liquid dishes or 45 °C for solid dishes for the desired amount of time.


### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A	Chopping		
Temperature(°C)	80	N/A			
Power( Level)	2	N/A			
Time (Minutes)	1 hour	1-12 hour			

#### 15. REHEAT:

- It allows reheating of cooked food, if it has cooled down, it was cooked the day before or has thawed. Just a few minutes and ready!


### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A	Chopping		
Temperature(°C)	95	N/A			
Power( Level)	5	N/A			
Time (Minutes)	30	1-60			


#### 16. RICE:

- Cook rice. Adjust time and water to make different style of rice.

### STEP 1

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	4	N/A	Chopping+Filter basket	Put rice in filter basket, and water in cooking jar 300g rice with 1000g water max	This program time will show 40mins, it is the total time for step 1, 2, 3, 4
Temperature(°C)	110	N/A			
Power( Level)	10	N/A			
Time (Minutes)	9	N/A			


### STEP 2

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	2	N/A	Chopping+Filter basket		
Temperature(°C)	110	N/A			
Power( Level)	4	N/A			
Time (Minutes)	11	N/A			

### STEP 3

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	2	N/A	Chopping+Filter basket		


### STEP 4

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	0	N/A			
Temperature(°C)	110	N/A			
Power( Level)	10	N/A			
Time (Minutes)	10	N/A			

#### 17. PORRIDGE

- To make soft food with rice, beans or other ingredients with boiling water or milk.


### STEP

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	2	1-2			
Temperature(°C)	90	N/A			
Power( Level)	10	N/A			
Time (Minutes)	12	10-30			


#### 18. CONGEE

- Time adjustable from 1-60m. If left idle after program completion, machine will automatically enter WARM mode.

### STEP 1

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	1	N/A			
Temperature(°C)	120	N/A			
Power(Level)	10	N/A			
Time (Minutes)	6.5	N/A			

### STEP 2

Basic Setting		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed(Level)	1	N/A			
Temperature(°C)	98	N/A			
Power(Level)	5	N/A			
Time (Minutes)	40	N/A			



#### Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)



Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations.



Please note that this product contains one or more batteries. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.



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