

Multifunctional Food Processor

User Manual For

KC1-B2



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1 Learn before use

For safe handling of the product and in order to get to know the entire range of features:

- ✓ Read these user instructions thoroughly prior to initial use especially for the safety notice.
- ✓ The device should only be used as described in these user instructions.
- ✓ Keep this copy of the user manuals well.
- ✓ If you pass the device on to someone else, please include the manual.

2 Safety Notice

Follow all the alert in this chapter and others strictly to assure your safety in operations.

2.1 Safety and hazards notice

DANGER! Risk of electric shock if the base unit get water in the circuit!



- Do not put the base unit in water or other liquid.
- Do not put the base unit under flashed faucet.
- Do not spray water on the base unit.
- Remove the power plug before clean the base unit.
- You can only wipe the base unit by a dry cloth or towel.
- Do not use it in outdoors.
- Please contact customer service if the water go inside the base unit !

DANGER! If the base unit is used improperly, there is a risk of electric shock!



- Please connect the power supply correctly before using this product.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

DANGER! Risk of electric shock if the base unit or power cable broken!



- Check if there is any damage the base unit ,power cable or accessories regularly.
- Ensure that the power cable cannot be damaged by sharp edges or hot spots, Keep the power cable away from hot surfaces.
- If the power cable of this device get damaged, it must be replaced by the manufacturer, and its customer service department or a similarly qualified specialist in order to avoid any hazards.
- Do not try to repair it yourself!
- Do not insert the fingers, hands, or any other things in the bottom holes of blender jug.

DANGER! Risk of fire if the base unit is put on hot surface!



- Do not put the base unit in any stoves(ceramic or electric) or any other heating platform.
- Keep enough distance from heating platform or external heating source,ensure the power cable will not touch with them.

DANGER! The base unit has a high energy consumption. An insufficient power supply could cause a fire!



- Watch the max power support of your power outlet before connecting to the base unit.
- Do not use the base unit and other appliances in a same power outlet.

DANGER!The food may spill explosively and cause scalding!



- Always make sure that the holes in the blender jug lid are never blocked or covered from the inside (e.g. with food inside), or from the outside so that steam can escape at all times without creating high pressure.
- To prevent spills of grease or liquids, use only the original accessories supplied .
- Do not add food above the 3.0 litre maximum filling allow mark.
- If you find the hole of the blender jug lid blocked during cooking, plug out the cable. Do not to blocking objects.

- Take care when you get food out from the blender jug to prevent food from spilling or splattering.
- Be cautious when pouring liquid into blender jug.

DANGER! The food may spill after boiling and cause scalding!



- Especially if you cook large amount of food at high heat (> 90°C) without following the the recipe, it may boil over, spill out of the blender jug and scald you.
- Be especially careful when working at high temperatures.
- Press the select button or turn off the power to halt it after boiling.
- Do not use "turbo " mode for hot soupy foods that are over 65°C.
- Please use high speed motor (4-12 speed) with much caution for high heat or soupy foods over 65°C.

DANGER! Hot steam can cause scalding!



- Keep away from steam during cooking, especially when using the steam function.
- Do not touch the measuring beaker or cover it when making hot food. Make sure the steam can escape between the measuring beaker and the opening of blender jug lid.
- Make sure that some of the slots in the deep/shallow steamer basket are not blocked by food, the steam can escape unhindered.
- To prevent the steamer basket from tipping over and falling, make sure the steamer basket is properly installed on the blender jug lid.
- When you remove the steamer basket set from the blender jug lid and set it aside, always make sure that the steamer basket lid is securely covered.
- When removing the steamer basket lid, take care to keep it away from your face and body to avoid contact with escaping steam.

DANGER! Hot Soup can cause scalding!



- Do not pour hot oil into blender jug.
- Do not heat oil without other food. If you add the food later, the hot oil will splatter violently.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
- Make sure to use dry device accessories.
- Follow the instructions on the device display.

DANGER! Improper operation of blender jug lid can cause scalding!



- Do not force open the blender jug lid when the device is running, especially when the motor is still running.
- Check regularly the blender jug lid rubber seal. If it is damaged or leaking, replace it immediately.
- Make sure the sealing between blender jug and blender jug lid is well, and that no food residue can stick to the rim of blender and the seals.
- Ensure that the blender jug is switched off before removing it from the base unit .

DANGER! Improper placement of the power cord may cause injury!



- Do not let the power cord hang over the edge of a table or counter.
- Do not plug the power cord of the base unit into extension socket to prevent unexpected tripping and falling.
- Keep the appliance and its cord out of reach of children aged less than 8 years.

DANGER! Improper use of accessories can cause injury!



- Use only recommended original accessories.
- Do not modify the device and its accessories without authorization.
- Do not use it with damaged accessories.
- Do not use accessories for other purposes, especially for high temperature.
- Do not use the spatula to stir in other pots and pans at high temperatures.
- To rule out any potential health risks, do not use the Mixer attachment for low-temperature long-time cooking (slow cooking, sous-vide, fermenting).

- If an accessory is visibly damaged, stop using it and replace it immediately.

DANGER! Hot food can cause scalding!



- Please be enough careful when removing the cooking basket.
- You can remove the cooking basket with the aid of a spatula.

DANGER! Drop of the device can cause injury!



- Place the base unit on a clean, sturdy, flat food preparation surface.
- Keep enough distance from the edge of the work surface to prevent it from vibrating or falling when kneading.
- Do not leave the machine unattended during cooking.

DANGER! The reproduction of pathogenic bacteria is harmful to health!



- Please be hygienic throughout the preparation and cooking process.
- Please follow the recipe instructions (temperature and time) strictly.
- Make sure to eat the cooked food in a short time after it completed.
- Fry the meat after simmering in a vacuum-sealed bag. This reduces the number of pathogenic bacteria that may be present with cooked food.
- Put fermented foods in the refrigerator immediately after cooking.

DANGER! Hot surfaces can cause scalding!



- Take extra care when operating the blender jug, blender assembly, especially during and after heating food.
- Only use the designated handles and grips when handling all components.
- That surfaces are liable to get hot during use.
- The heating element surface is subject to residual heat after use.
- Cool the blade assembly sufficiently before disassembling it from the blender jug.

DANGER! Risk of cuts!



- Be careful when removing or installing the blade assembly from the blender jug to avoid scratches.
- Be careful when cleaning the blade assembly to avoid scratches.
- Operate the blade assembly with care!
- Be careful when removing the blade assembly from the blender jug so that it does not fall.
- Do not touch the blades of the assembly.
- Remove the blade assembly carefully to prevent it from falling.
- Do not put hands into blender jug.
- Please keep body parts and hair away from the blade assembly.

Substances left in the cooking process can be harmful to health!



- Flush to clean all components and accessories that will be in contact with food before first use.

Steam may damage other items!



- Keep enough distance from top and side objects to prevent the surrounding facilities from being damaged by the overflow steam when you put the device.

Improper use of the steam function can damage the steamer basket!



- The device may be damaged if the water in the blender jug is too less.
- Make sure there is enough water in the blender jug. The device evaporates about 250ml of water in 15 minutes.
- Be careful to add water to expend the steaming time to prevent burning.

Improper cleaning or not following instructions in long time cooking can damage the device!

- The blender jug and blade assembly may be damaged if they contact with water, other liquids or food residues for prolonged periods of time.
- Wash components immediately after use.



- Do not store the blade assembly in the rinse water for too long, as this will cause premature aging of the sealing system of the blade bearing.
- Due to difference water quality, the blender jug inner may rust in a long time steaming. Therefore, the components should be cleaned immediately after using for a long time.

The inside of the device may be corroded!



- If you load the wet blender jug after cleaning, especially when the contact pins on the bottom are still wet, it may cause rust inside the blender jug.
- Dry the blender jug thoroughly before load it in the device.

Improper installment of blade assembly will cause damage to property



- Please make sure the seal ring is close in place with the blade assembly.
- Make sure the seal ring not damaged.
- Make sure the blade assembly right installed and locked before adding food.
- Do not use the device to chop particularly hard foods.
- If the liquid spills and gets into the housing of the device, unplug the power plug and contact the customer service center.

Improper use of accessories can cause property damage!



- Make sure the mixer attachment is right installed.
- Do not set speed level more than 3 when using the mixer attachment.
- When you move food out of the blender jug with spatula, take care of the sharp blades of blade assembly.

Requirements for personnel using the equipment!



- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances 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 if they understand the hazards involved.
- Children shall not play with the appliance.

The usage scene of this product!

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.

2.2 User's duty

To ensure the correct operation of the device, please note:

1. Follow the instructions in the user manual and all product instructions.
2. Save the manual well.
3. Contact customer services to repair it at once after it damaged.

3 Compliant use

- Please use the device correctly and compliantly to avoid danger to yourself or others, or damage to your property.
- KC1 device is a household device or household-like food processor.
- KC1 is designed for adults. Minors may neither use it alone nor without the company of an adult.
- Minors should always be kept away from the device and its power cord in operating.
- Alert minors to potential hazards such as heat and steam generation, hot condensation, and hot surfaces.
- If you want to use the KC1 near a place where minors are staying, please take extra care of them.
- Do not let minors play with the KC1 device as a toy.
- For those natural persons with no or limited capacity for civil conduct, the device cannot be used even if accompanied by a guardian.
- This food processor is not allowed to be used for any other purpose than those specified in this manual. For the resulting damage, the consumer is responsible for it. Any technical changes to the product will void all warranties/claims.
- All relevant documentation and instructions on the display must be followed when performing all operations on the KC1. Consumers will be responsible for any damage caused by misconduct.

4.1 Items supplied



Please check the completeness of the contents of the delivered goods, the following included:

1	Base unit x1	2	Blender jug x1	3	Blade assembly x1set (with seal)
4	Blade cover x1	5	Cooking basket x1	6	Mixer attachment x 1
7	Blender jug lid x1	8	Measuring beaker x 1	9	Deep steamer basket x 1
10	Shallow steamer basket x 1	11	Steamer basket lid x 1	12	Spatula x 1
13	User Manual x1				

4.2 Place the machine well

Please place the device at a fixed place in the kitchen for easy use.
Note below before choosing a proper placement:

1. Do not place the base unit on a stovetop (conventional,ceramic glass, induction or other cooktop) or on any other heated surface.
2. Please keep enough distance from any external heat source, so the device will not passively heat up.
3. Make sure the power cord will not contact with hot surfaces and external heat sources.
4. Please power on the host only after the power connection is correctly established.
5. Connecting the base unit to a power source that is not suitable will d amage the device.
6. Place the device on a clean, sturdy, flat food preparation surface to prevent it from slipping.
7. Keep enough distance from the edge of the work surface to prevent it from falling due to a collision, etc.
8. Never leave the device unattended while its running.
9. Make sure no foreign matter (splashes of grease or similar substances) can reach the vents on the back of the device.
- 10.Make sure there is a gap between the device and other objects. Do not stack other objects on it, which will affect the weighing accuracy.

4.3 First cleaning

Restricted by production conditions, there may be residues on the components of device that are not edible.

Rinse all components and accessories thoroughly that will contact with

food before first use,as following:

- 1.Disassemble the blender jug, refer to: [5.3.1] uninstall blade.
- 2.Then wash all parts and accessories by hands or dishwasher (except the base unit). Additional details on cleaning can be found in :[9] Cleaning and maintenance.

5 Overview of Accessories

5.1 The base unit

① Power cord

Plug the power plug in the power outlet only after confirming that the power cord is not damaged.

② Power switch

Turn to “On” or “Off” to power on or off the device,to power off it for a long time,plug out power cord.

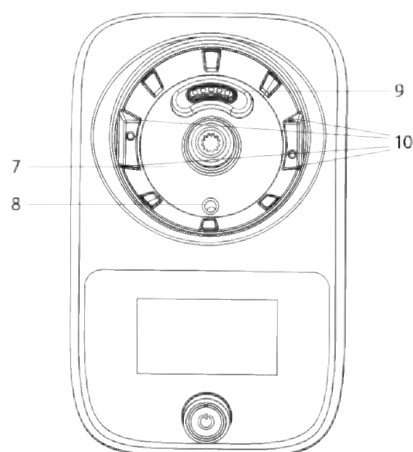
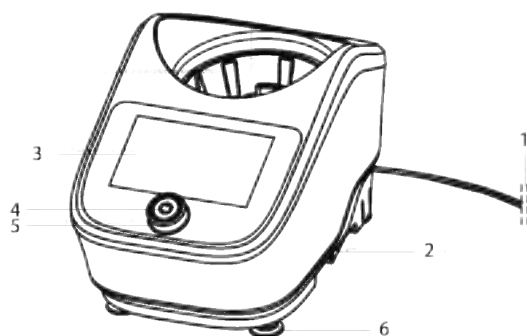
③ The display can be operated directly by touching the screen with your finger

④ The knob switch button

- 1.You can scroll the knob switch once temperature,time or speed setting on setting status.
- 2.After setting the required value,you can start or pause the device by tapping the knob switch.
- 3.Long press the knob to return to home page.

⑤ Knob switch indicator

Surrounded the knob switch are indicator light circle to indicate the device running status and blender jug temperature.



Blender jug temperature status:

- 1.When the detected temperature is lower than 37°C (no real temperature displayed,only shows 0°C), the white light is on.
- 2.When the detection temperature is $\geq 37^{\circ}\text{C}$ and $< 60^{\circ}\text{C}$, the green light is on.
- 3.When the detected temperature is $\geq 60^{\circ}\text{C}$, the red light is on.

The device working status:

- 1.**In working:** according to the detected temperature, the corresponding color light will be on constantly.

2.Not working:powered on but not started or cooking completed,according to the detected temperature, the corresponding color light will blink.

⑥**Suction rubber feet:** 4 suction rubber feet on the bottom of the device to help it to sit on the operating platform more firmly.

⑦**Blender jug base :** note that the base of the blender jug has a divided direction. If the blender jug is placed in the wrong direction, the device will not work.

⑧**Overflow hole:** if liquid food spill out of the blender jug,it can be drained through the hole, so that no liquid will not detain in the base.

⑨**Coupler with pin holes:** protruded on the blender jug base,used to connect the heating device and temperature sensors.

⑩**Unlock slots:** 4 unlocking slots are on the blender jug. Only when the blender jug placed correctly and with blender jug lid on, the device can work.

5.2 Blender jug

The stainless steel blender jug is for mixing, cooking and heating,and With blade assembly installed on.

① **High temperature sign:**

- Face the high temperature sign to front only.

② **Scale marks:**

- Max load is 3 liters,do not add food exceeding it in the blender jug.
- The minimum scale mark is 0.5 liters.



Warning! High temperature in the cooking process



- During cooking process, especially steaming, be careful that the metal part of the blender jug body is with high temperature.
- When taking out the blender jug after cooking, you should hold the plastic handle to avoid scalding.

5.2.1 Blender jug lid

Blender jug lid is to seal the blender jug.



Warning!



- 1.The device will only work after blender jug lid put on correctly for safety.
- 2.Do not force open the blender jug lid when the device is running especially when the speed level is not 0.
- 3.Check regularly the seal for the blender jug lid damaged or not, replaced it at once if broken.

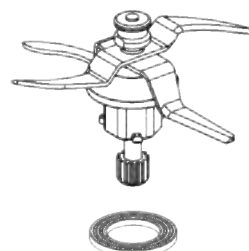
5.2.2 Install the blender jug lid

- 1.Hold the left and right handles of the blender jug lid and place it on the blender jug.
- 2.Hold the handle with both hands, twist the lid in clockwise; when the cover's handle coincide with the blender jug handles and cannot move any more, it means the blender jug lid is in place.

5.3 Blade assembly

The blade assembly is a multifunctional part of KC1, composited with 4 blades and a seal ring.

It is used for blending on low speed, for mixing food on medium speed, and for mixing, chopping on high speed.



Please install the seal ring for the assembly correctly



- The blender jug will leak if the seal ring is damaged or not placed well, so you must check it before installing the blade assembly.
- The blade will drop or loose in the blender jug if the seal ring not put on correctly.

Take care of the blade! It is sharp!

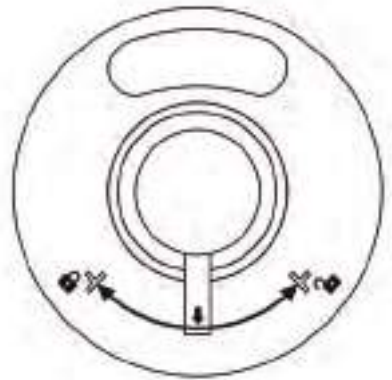


- Don't touch the blades.
- Be careful when remove the blades in case it falls.
- Please keep your body and hair away from the running blades.
- Please operate the blade assembly carefully.

5.3.1 Uninstall blade

Uninstall it as following steps:

1. Hold the blender jug and make its opening on top.
2. Twist the unlock level from lock to unlock signs (or 90 degree reverse), then you will feel the blades loosen, keep the blades assembly in the blender jug for now.
3. Grip the above parts of the assembly, remove it from the blender jug together with the seal ring.



5.3.2 Install blade

1. Hold the blender jug and make its opening on top.
2. Twist the unlock level from lock to unlock signs.
3. Grip the above parts of the assembly, install it from the bottom hole of the blender jug together with the seal Ring, until the seal ring contact with blender jug bottom.
4. Twist the unlock level from unlock to lock signs to fix the blades firmly.



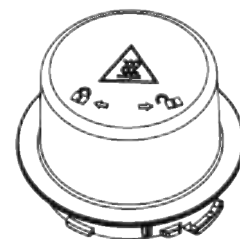
Notice below when you uninstall or install the blade assembly:

- You must uninstall the assembly for thoroughly cleaning of assembly and the blender jug.
 - Before disassembling the blender jug and removing the blade assembly, allow the blender jug and blade assembly to cool sufficiently to prevent scalding.
1. Make sure the seal ring and blade assembly close well.
 2. Make sure the seal ring not damaged.
 3. Make sure the assembly right installed and locked before adding food.
 4. Unplug the power cable and contact customer service if the liquid overflow into the case of base unit.



5.4 Measuring beaker

1. You can use the measuring beaker to close the opening of the blender jug lid to prevent heat loss and splattering of mixture and cooked food.
2. You can also measure liquids with the measuring beaker.
3. The measuring range of the measuring beaker: max 100 ml, min 20 ml. It is marked every 20 ml.



Take out of the measuring beaker:

Hold the bottom of the measuring beaker and twist around 30° reverse (towards unlock signs), take it out vertically.

Install the measuring beaker:

Put the measuring beaker to the opening of the blender jug lid and twist clockwise around 30° (towards lock signs), till it fixed firmly.

5.5 Spatula

1. Push the food content out of the blender jug and empty it.
2. The spatula is the only aid that can be used in the blender jug to mix or stir various ingredients.
3. When the spatula is mixing or stirring ingredients in the blender jug, be careful of the collision between the spatula and the sharp blades to prevent damage to the accessories.



5.6 Mixer attachment

- Use the mixer attachment wand to blend cream or egg whites.
- Mixer attachments can be used to improve the results of many dishes such as puddings or sauces.
- It ensures an even mix of ingredients at a low mixing speed, which helps prevent them from solidifying or scorching on the bottom of the blender jug.
- The speed must be set below 3 when using the mixer attachment.



5.6.1 Install of Mixer attachment

- 1.Put the mixer attachment from top to the blade assembly,and twist it reversely to the desired assembly rotating direction.
- 2.Make sure the mixer attachment is hooked well and cannot be pulled straight up.

5.6.2 Uninstall mixer attachment

Pull the ball end of it,slight rotate it and get it out.

5.7 Cooking basket

- The cooking basket is used for soft,brittle food ingredients.It can also be use as a sieve to strain fruit or vegetable juice.
- The basket can be also put on the blender jug lid to prevent spilling instead of the measuring beaker when you cooking sauces.



Install/uninstall the cooking basket:

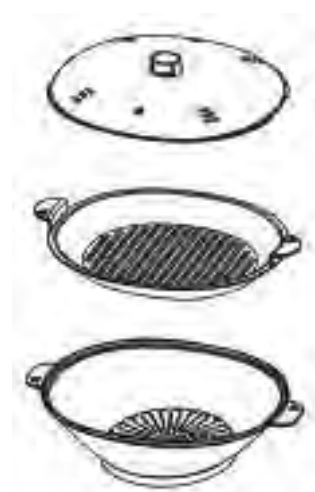
Using the spatula to help lift the handle of the basket, to get it in or out of the blender jug.



Be careful! Hot food in the cooking basket can cause scalding!

5.8 Steamer set

Steamer basket set is used to steam food,it consists of 3 parts: deep steamer basket, shallow steamer basket and steamer basket lid. You can also use it without the steamer basket to cook bulky foods, such as steamed buns, or to cook large amount of the same food.



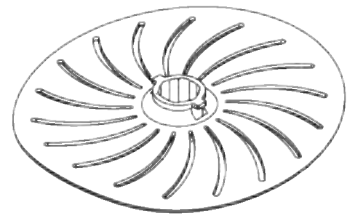
Hot steam may cause burns!



1. Keep away from hot steam especially in the steaming process in case of scalding.
2. Do not touch measuring beaker when cooking hot food, follow the recipes instructions to put on or not the measuring beaker.
3. Make sure the slots in the steamer basket not blocked by food, so that the steam can escape.
4. To prevent the steamer basket from tipping over or falling, make sure it is correctly installed on the blender jug lid.
5. When you remove the steamer set from the blender jug lid and set it aside, always make sure the steamer basket lid well covered.

5.9 Blade cover

Blade cover is used when you don't need a blade, or when you're worried about the food being cut by the blades. Before using it, the speed must be set below 3, preferably 0.



5.9.1 Install of blade cover:

1. Place the blade cover on the blades assembly from above and turn it slightly towards the opposite of the desired rotation direction of the blade.
2. Make sure the cutter head is hooked and cannot be pulled straight up.

5.9.2 Remove the blade cover:

Grasp the end of the blade cover and remove it vertically.

6 Operation

6.1 Power on /off

Power on

1. Check whether the power cable damaged.
2. The power switch is on the right back side of the device base, turn it on.

- 3.A "beep" sound after 2 seconds means it powered on successfully, wait for the device program to start for about 25 seconds.
- 4.It will enter to the home page once program started.

Power off

Turn the power switch from 'on' to 'off'.Unplug the power cord if you will not use it for a long time.

Note:if you don't use KC1 device,it will shut off the display for power saving when not working and no operation.Press the knob button will wake it up.

6.2 Homepage

Click below icons for the desired functions:

- ①**Weigh**: click to weigh
- ②**WIFI**:  current WIFI connection details.
- ③**Recipe**: search the recipe you like and follow the instructions to cook.
- ④**Manual mode**: you can set requested time,speed,temperature.
- ⑤**Intelligent**: there are 12 programs in this mode,choose it on your request.
- ⑥**DIY recipe**: you are free to add your own recipes.
- ⑦**Favourite**: use it to enter favourite recipes.when you click“save to favourite”in a recipe page,it will be saved to collections for your convenient access.
- ⑧**History**: 10 recent used recipes saved in history recipes
- ⑨**Upgrade**: after wifi connected,you can check the latest updated recipes and download them.
- ⑩**Setting**: you can switch language and set WIFI connections and access some hardware and soft info.
- ⑪**Recipe display**: it is the photo show for favourite recipes,click it to get recipe details and start cooking.



6.3 Recipe homepage

Click “home” (if you are already at home page, skip it)

->“recipe” to enter:

①**Return:** return to previous page.

②**Homepage:** return to home.

③**Search recipes.**

④**Recipe home page and sub page switch.**

⑤**Weigh:** go to weigh programs.

⑥**WIFI:** show the WIFI connections details.

⑦**Recipe photo:** slide left right to search recipes, click the photo you will get to cooking operations.

⑧**Order sequence of recipes by alphabets.**



6.3.1 Recipes details page

Click “home”→recipe/recipe sub page/history/favourite→recipe photo

①**Ingredients list.**

②**Cooking procedures.**

③**Accessories used for the recipe.**

④**Start cooking operations.**

⑤**Save to favourite.**



6.4 Manual mode

Click →”Manual Mode” at homepage.

①**Return:** return to previous page.

②**Homepage:** return to home.

③**WIFI:** show the WIFI connections details.

④**Temperature dial:** to set and display temp.

⑤**Time dial:** to set and display time.

⑥**Speed dial:** to set and display speed, and switch the motor clockwise/reverse.

⑦**Start/pause:** after all setting completed, press to start/pause working.

⑧**Reset:** reset to previous manual settings in non working status.



6.4.1 Time setting

- ① **Minutes section:** max setting 90 minutes
- ② **Seconds section:** max setting 59 seconds
- ③ **Clock icon:** click it to switch to select minutes or seconds section setting.
- ④ **Setting point:** When entering the setting mode for minutes or seconds setting, you can slide the setting point to set the value.



6.4.1.1 Setting operations:set by seconds/minutes

1. Click the clock icons in the time dial till the seconds/minutes display flashes
2. Slide the setting point or scroll the knob button to set the desired value.

6.4.1.2 Time range: 0-90 minutes:

Note: The time can be set only when the device is not running.

After the temperature and speed set ready, if you do not set time and start it, it will start working and count on 90 minutes, then ends automatically.

6.4.2 Temperature setting

- ① **Set temperature:** display the set value.
- ② **Detected temperature:** display the detected blender jug temperature.
- ③ **Unit switching:** tap to switch between celsius and fahrenheit temperature measurement.
- ④ **Setting point:** slide the setting point or scroll the knob button to set the desired value.



How to set temperature?

1. Click the temperature dial to zoom it out for setting mode.
2. Slide the setting point or scroll the knob button to set the desired value.

Temperature detection range: 0-160°C

Temperature setting range: 0-160°C

By clicking the unit switching icon, you can switch between celsius and fahrenheit measurement units, the device defaults to celsius measurement.

Note: you can only set the temperature when the device is not working.

6.4.3 Speed setting

- ①**Set speed:** display the set speed level value.
- ②**Motor direction:** shows the motor rotation direction clockwise/anti-clockwise, click the direction to switch it.
- ③**Setting point:** slide the setting point or scroll the knob button to set the desired value after entering setting mode.



6.4.3.1 How to set speed:

1. Click the speed dial to zoom it in to enter setting mode.
2. Slide the setting point or scroll the knob button to set the desired value.

6.4.3.2 Speed range

If there is temperature value set before, speed setting range: 1-3;

If there is no temperature value set before, speed setting range: 0-12;

When reverse set before, speed setting range: 0-3;

Note: you can only set the speed when the device is not working.

6.4.4 Reverse button

1. Click the direction icon to switch the arrow from clockwise to counterclockwise, which is the motor reverse function.
2. Slide the setting point or scroll the knob button to set the desired value.

6.5 Intelligent mode

Click Home(if you are already at home page,skip it)→Intelligent.
You can find the desired program from the list,and click to enter it:



Program	Little Helper	Time	Temperature	Speed	Reverse
Slow cooking	Put meat max 1000g immersed in the blender jug, cooking time 30-90mins, temperature setting range 60-100°C;use measuring beaker to prevent spill.To prevent oxidation of the blades, Water-based savory dressings can only be used in this mode if wine, apple juice, vinegar or citric acid are added.	Default 60mins	Default 100°C	Default 1	No
		Range 1-90mins	Range 30-100°C	Range 0-3	
Sous vide	Suit for vacuum-packed meat, fish, seafood, vegetables and fruits.temperature 40-85°C,time count max 90mins.Fry the meat and poultry after cooking completed to reduce pathogenic bacteria that may be present on the surface of cooked food.	Default 60mins	Default 60°C	Default 0	Yes
		Range 1-90mins	Range 40-85°C	Range 0-3	
Boil water	Heat 100-2500ml water to 100°C. Use measuring beaker to prevent hot water spilling.	Time count	Default 100°C	Default 0	No speed
		Range fixed	Range fixed	0	
Boil eggs	Suggested to put eggs not exceeding 6,and add 1 liter water.	Default 15mins	Default No display	Default 0	No speed
		Range 8-30mins	Range fixed	0	

Program	Functions	Time	Temperature	Speed	Reverse
Turbo	The motor speed is highest in turbo mode, Use this mode if you want to roughly grind large amounts of food. Use measuring beaker to prevent food spilling.	Default 0	No tempera- ture	Default 0-12	No
		Range contin- ous time count for 1 min	Range /	Range fixed	
Chop	Ideal for crushing, blending and well mixing, working from coarse to fine and ultra fine. Use measuring beaker when using chop mode to avoid splashing food from the blender jug.	Default 10s	Default no tempera- ture	Default 8	No
		Range 10s- 4mins	Range /	Range 6-12	
Mix	Used to mix sauces, soups or smoothies, etc. Use measuring beaker when using mix mode to avoid splashing ingredients from the blender jug.	Default 30s	Default no tempera- ture	Default 5	No
		Range 10s- 4mins	Range /	Range 4-7	
Cleaning	Add water to the 1L mark in blender jug, and a few drops of dish soap or 50g vinegar. For stubborn residue, add only vinegar or 1/2 spoon of dishwasher powder. Rinse all kinds of dough, set temperature to 37 °C, preferably 3 minutes.Rinse	Default 3mins	Default 55°C	Default 8	No

Program	Functions	Time	Temperature	Speed	Reverse
	ordinary food, set temperature to 55 °C, preferably 3 minutes. Rinse the grease and caramel products, set the temperature to 75°C, preferably 5 minutes. Rinse the stubborn residue at the bottom of the blender jug, set the temperature to 105°C, and the time is preferably 8 minutes. Use measuring beaker to avoid water splashing from the blender jug.	Range 3s- 10mins	Range 37-105°C	Fixed	
Knead dough	Flour plus water should not exceed 800g. The recommended mixing ratio is flour:water=2:1	Default 2mins	Default /	Default 2	No
		Range 2-4mins	Range /	Range 1-3	
Fermentation	To ferment the already kneaded dough in the steamer basket and on the blender jug. In this programme, the steamer basket needs to be covered with a lid for sealing effect. Add water to the blender jug to the 1 liter mark.	Default 50min	Default 45°C	Default 0	No speed
		Range 30- 90mins	Range fixed	Range 0	
Steam	For use with steamer basket. Especially suitable to steam buns, fish and meat.	Default 20mins	Steam level 2	Default 0	No
		Range 1- 30mins	Steam level 1-2-3	Range 0	

Program	Functions	Time	Temperature	Speed	Reverse
Weigh	Weighing range: -10kg←0g→10kg Weighing tolerance: 10kg ± 100g.				

General introduction of intelligent mode

6.5.1 Dough kneading

Click “home”→intelligent→knead dough

- Weight of flour plus water should not exceed 800g.

The recommended mixing ratio is flour:water=2:1



6.5.2 Steam

Click “home”→intelligent→steam

6.5.2.1 Note beofe use:

- The steamer basket set is main accessories of the device and must be used with KC1 rather than other cookers.
- It will produce 250ml steam in every 15 minutes.
- If you need to extend the steam time during operation, please add water to the blender jug.



6.5.2.2 Operation instructions:

- Add at least 0.5l water in the blender jug to heat 20mins. Replace the water with a mixture of vegetable broth and wine if you want to change the flavor.
- If you use cooking basket in steam mode, put it to the blender jug[refer to 5.7] and add food.

- Close the blender jug with the blender jug lid.
- Put the steamer basket on the blender jug lid ,make sure the it fits into the slots of the blender jug lid.
- Add the desired ingredients in the steamer basket carefully.
- Make sure the slots are not blocked all to allow the steam to rise and circulate.

Note: When adding food to the steamer basket, the ingredients that require a long time to cook should be placed on the bottom layer, and those that required short time on the upper layer .

6.5.3 Turbo

Click “home”→intelligent→turbo

To start it you can press the turbo icons or knob buttons,release the pressing and repeat it is workable.



Note !

- Do not use the device to chop particularly hard foods such as bones, cardamom, etc.
- For turbo mode, the food in the blender jug cannot exceed 2.5 liters.
- For turbo mode, in addition to the blade assembly, other accessories (such as mixer attachment,blade cover) cannot be used in the blender jug.
- For turbo mode, use measuring beaker to cover the holes of the blender jug lid to avoid splashing food from the blender jug.
- If the food temperature in the blender jug exceeds 65°C, a pop-up window will prompt,you need to confirm to continue to use this mode for safety reason.
- To activate this function, just press the rotary switch or the rotary button on the display, to repeat, release the rotary knob and press it again.



6.5.4 Weighing

Click “home”→intelligent→weigh



Note !

- Do not touch the blender jug in weighing process, and do not let anything lean on the device.
- Make sure the device is placed in a stable position.
- The power cord must not be strained, otherwise the weighing result will be inaccurate.

Weighing operations:

1. Load the blender jug into the device, and enter the weigh program.
2. Weigh the first ingredient (maximum weight of 10 kg).
3. Click the zero icon if you want to add other ingredients, and then add the next ingredient to the blender jug.

Note: It is normal a negative value is displayed if the blender jug is removed from the device or some ingredients in the main blender jug are taken out in the weighing process.

Weighing range:-10kg←0kg→10kg

7 Recipes

7.1 Recent used recipes

Click “home”→history

- You can search the desired recipes by sliding up and down in history recipes.
- Click on the picture of the recipe to directly enter the recipe operation page.
- Click the "trash" icon behind the recipe to delete the selected recipe from the history.

7.2 Upgrade recipes

Click “home”→upgrade

- Make sure WIFI connection is right before checking updated recipes.
- If there is any updated recipes in the download list, click to download.

7.3 Save to favourite

Click “home”→favourite

- You can search the desired recipes by sliding up and down in favourite recipes.
- Click on the picture of the recipe to directly enter the recipe operation page.
- By click the love icon behind the recipe ,you can delete it from the favourite list.

7.4 DIY recipes

Click “home”→DIY

DIY recipe program is designed for users free to create their own recipes, In the DIY mode, users can make and edit the cooking process according as recipe, and it can be permanently saved for next use or correction.

①**Delete icon**: Select to delete the corresponding dish.

②**Edit icon**: Select to edit the corresponding dish repeatedly.

③**New icon**: Select to enter the DIY editing page to edit and save new dishes.

Enter editing:

By click you can go to DIY recipes editing page.

7.4.1 DIY instructions

Click “home”→DIY→ 

①**Recipe name**: In this area, you can edit the name of the dish created by the creator

②**Add**: Under the Add step, you can select the required mode category, and you can edit the parameters within the required range for the corresponding mode.

③**Add picture**: In this area, you can choose the picture of the desired dish, or you can not choose a picture.

④**Save**: Clicking will automatically save the currently edited content, and will automatically generate a new DIY recipe and automatically return to the DIY recipe page.

Selectable modes: manual mode, weighing mode, steam mode, slow cooking mode, sous vide mode.

7.4.2 Add weigh program

Click “home”→DIY→  →Add

In the weighing add page, the left is a weigh dial and right is texts editing area. In the text editing area, you can edit the list of ingredients to be weighed in the current step.

E.g:

Olive oil 50g, beef 500g, flour 50g ;

Save: Clicking will automatically save the current edited content, and automatically return to the DIY editing page.



7.4.3 Add texts

Click “home”→DIY→→Add

You can write the note or memo in the steps,like,Preparation for the next steps, or what to be care of with the current step.
Save: Clicking will automatically save the current edited content, and automatically return to the DIY editing page.



7.4.4 Add steam operation

Click “home”→DIY→→Add

①Steam dial:

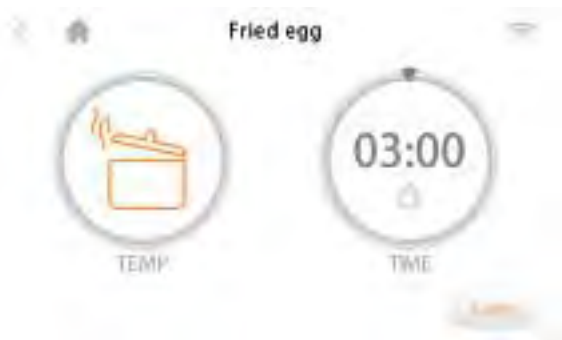
- 1.Click it, it means setting available when the blender jug icon flashes.
- 2.Slide the setting point or scroll the knob button to set the steam volume value.

②Time dial setting:ref to [6.4.1] time setting.

Steam volume range: level 1,2,3

Time setting range:1-60mins.

Save: Clicking will automatically save the current edited content, and automatically return to the DIY editing page.



7.4.5 Add actions(manual operation)

Click “home”→DIY→→Add

Ref to [6.4] manual mode

Save: Clicking will automatically save the current edited content, and automatically return to the DIY editing page.



7.4.6 Add slow cooking operation

Click “home”→DIY→→Add

For editing rules, see
(6.4 Manual Mode [22]) Refer to
(6.5 intelligent Mode - Slow Cooking)
for parameter editing range

Save: Clicking will automatically save the
current edited content, and automatically
return to the DIY editing page.



7.4.7 Add sous vide operation

Click “home”→DIY→→Add

For editing rules, see
(6.4 Manual Mode [22])Refer to
(6.5 intelligent Mode - sous vide)
for parameter editing range

Save: Clicking will automatically save the
current edited content, and automatically
return to the DIY editing page.



8 System Settings

Click home→setting,

In the setting page, you can choose the next setting based on your needs.

8.1 WIFI setting

Click home→setting→WIFI

- 1.Turn on/off WIFI by pressing icon on the upper right corner of a page.
- 2.It will show available and connection status.
- 3.Click to choose the WIFI you like and input the password to connect like on a smartphone.
- 4.After successful connected,it will go top on the WIFI network list and shows connected.

8.2 Languages

Click home→setting→languages,scroll up/down from the list to select the languages

8.3 About

Click home→setting→about

You can view the basic information of the product when it leaves the factory!Such as customer service website, software version, hardware version, system version, etc.

8.4 Help

We have photos in the help center to help you understand the basic operation of the product.

9 Cleaning and maintenance

9.1 Clean the base unit

- 1.Before cleaning the base unit, please unplug it.
- 2.Wipe the base unit with a slightly damp cloth and mild detergent.
- 3.Be careful not to use too much water to prevent moisture from entering inside of the base unit.



DANGER! Risk of electric shock if the base unit get water in the circuit!

Refer to [2.1] safety and hazards notice

9.2 Cleaning blender jug

You can use the cleaning function to clean the blender jug after 2 cooking steps or cooking completed.

You can find this in intelligent mode. Select Home→intelligent→cleaning. Please follow the instructions on the display.

The inside of the base unit may be corroded!



- If you load the wet blender jug after cleaning, especially when the contact pins on the bottom are still wet, it may cause rust inside the blender jug.
- Dry the blender jug thoroughly before load it in the base unit.

9.3 Clean accessories

You can wash all the parts and accessories in the dishwasher except the base unit. Only place plastic parts on the upper rack of the dishwasher to prevent them from being deformed by the heat and pressure of the objects placed on them.

Certain plastic parts may discolor, which neither affects your health nor the function of the associated components.

Wash thoroughly all used parts after each use.

The blender jug must be disassembled to clean thoroughly the blade assembly and blender jug.

- 1.Move the blender jug out of the Base unit.
- 2.Uninstall the blade assembly (refer to [5.3.1] uninstall blade) .
- 3.Then hand wash all parts inside and out, or put them in the dishwasher.
- 4.Also wipe the plastic on the bottom of the blender jug if necessary.

Make sure the plastic is clean and dry before installing the blade assembly into the blender jug.

- 5.Only use a soft cloth when cleaning plastic surfaces. For example the steamer set.
- 6.Never use sharp-edged objects or metal sponges to clean it.
- 7.For particularly stubborn dirt in the blender jug, use a special detergent for stainless steel.
- 8.Install the blade assembly with the seal ring into the blender jug.
(refer to [5.3.2] install blade)

DANGER!Risk of cut!



- Operate the blade assembly with care.
- Do not touch the blade assembly especially when it is working.
- Be careful when you uninstall the blades assembly so it does not drop.
- Do not reach into blender jug by hands when it is working.
- Keep body parts and hair away from the blade assembly.

Risk of device damage for improper cleaning or no following instructions in long cooking!



- The blender jug and blades may be damaged if they keep contact with water, other liquids or food residues for extra long time.
- Wash the parts immediately after each use.
- Do not keep blender assembly in rinse water for extra long time, as this will cause premature aging of the sealing system of the blade bearings.
- Due to the difference in water quality, rust may occur inside the blender jug when steaming for a long time.

Therefore, the components should be cleaned immediately after cooking for a long time.

9.4 Regular maintenance

Regular maintenance can extend the life of this device.

1. Inspect the device and its accessories (including the blender jug, power cord and sealing ring of the blender jug lid) for possible damage.
2. Do not use the KC1 device with any damaged accessories.
3. Check regularly whether the ventilation holes on the back and bottom of the device are clear to prevent damage.
4. Unplug it if you are not using the food processor.
5. For better ventilating, the opening of the blender jug lid should be opened when the device not in use.

9.5 Change blade assembly

If you use your KC1 frequently to chop hard ingredients, the blade will wear out over time. The table below shows the recommended time to replace the blade assembly for reference.

Frequency of blade use	Case	Time peroid to change
High frequency	I crush ice,grain,etc everyday	Half year
Medium frequency	I crush ice,grain,etc 1 or 2 times a week	2 years
Low frequency	I never crush ice,grain,etc almost	4 years

You can contact customer service to buy a new blade assembly in need.

10 Malfunctions,Remedy

Malfunctions	Possible Reasons	Remedy
The base unit cannot power on	• Check the power cord damaged or not. • Check whether the power plug is properly connected. • Check whether the power switch is turned to "ON" .	• If the power cord of damaged, it must be replaced by the manufacturer or its service personnel or a person qualified for electrical maintenance to avoid danger. • Do not attempt to repair the base unit by yourself.
Liquid found under the base unit	• Check whether the liquid level in the blender jug exceedthe required level. • For speed setting above 10 or use turbo	• If you find liquid under the base unit, unplug the power cord immediately. • Wipe excess liquid from the area under

Malfunctions	Possible Reasons	Remedy
	function, the liquid in the blender jug should not exceed 2.5 liters. • For speed setting under 10, the liquid in the blender jug should not exceed 3.0 liters. • Check if the seal for blender jug lid well matched or damaged. • Check if the blade assembly is in place and the seal ring for it damaged or not.	the blender jug with a towel. • Do not move or tilt the base unit to prevent liquids from entering and contacting sensitive parts. • If there is possibility the liquid has penetrated into the interior of the base unit, do not start it, contact the customer service at once.
The blender jug cannot be loaded to the base unit	• Check if the blender jug placed in right direction (the high temperature signs face to front) . • Check if the unlock lever in the bottom of the blender jug installed well, ref to [5.3.1 uninstall blade].	• Change the blender jug direction and load it again. • Install the unlock lever well and load the blender jug again.
It does not work after power on	• Note whether there is a pop-up window message on the display. • Check if the blender jug is well in place.	• Follow the instructions if there is a pop-up message.
Speed setting cannot exceed 3	• When there is a set temperature, the speed setting cannot exceed 3, check it; • When it is set anti-clockwise, the speed setting cannot exceed 3, check it	• Set temperature to 0 • Cancel reverse

Malfunctions	Possible Reasons	Remedy
It stop suddenly during working	• Check if there is a pop-up window message • It alert high temperature protection for the motor. • Check if the countdown and progress completed.	• If there is a pop-up message prompt, follow it • Check if the ventilation holes on the back and bottom of the base unit are unobstructed. • If the message alert high temperature protection, please do not power off the base unit, it will cool down within 5 minutes by itself. • If the error message still display after cooling down, please contact customer service.
Part of the device get color changed	Certain foods or spices may discolor the plastic.	It neither affects your health nor the functionality of the associated components.

11 Customer service

Hotline: 0755-89566981

Email: kangen@kanench.com

Working time: 8am- 6pm(working days)

Manufacturer

Shenzhen Kanench Electrical Appliances Technology Co.,Ltd

Address: 2F, No. 1,Aoxiang Rd,Zhangbei Community, Longgang, Shenzhen, China Vendor

Shenzhen Kanench Electrical Appliances Technology Co.,Ltd

Address: 2F, No. 1,Aoxiang Rd,Zhangbei Community, Longgang, Shenzhen, China

Contact your local customer service or visit our website for more info <http://www.kanench.com/>

12 Warranty

KC1 is provided with a 1 year warranty starting with the purchase date. In case of product defects, you are entitled to statutory rights against the vendor. These statutory rights are not restricted by our warranty presented in the following.

Warranty conditions

The warranty period starts with the purchase date. Please keep the original purchase receipt in a safe place. This document is required to verify the purchase.

If within 1 year from the purchase date of this product a material or factory defect occurs, the product will be repaired or replaced by us – at our discretion – free of charge to you. This warranty implies that within the period of 1 year the defective device and the purchase receipt are presented, including a brief written description of the defect and the time it occurred.

If the defect is covered by our warranty, the repaired or a new product will be returned to you. No new warranty period starts with a repair or replacement of the product.

Warranty period and statutory claims for defects

The warranty period is not extended when the warranty has been claimed. This also applies to replaced and repaired parts. Any damages and defects already existing at the time of purchase must be reported immediately upon unpacking.

Repairs arising after the expiration of the warranty period are subject to a charge.

Warranty coverage

The device was produced carefully according to strict quality guidelines and tested diligently prior to delivery. The warranty applies to material or factory defects.

Excluded from the warranty if wear parts subject to normal wear and damages to fragile parts, e.g. switches, batteries, lamps or other parts manufactured from glass.

This warranty expires if the product is damaged, not used as intended or not serviced. For the proper operation of the product, all instructions listed in the operating instructions must be observed carefully. Any form of use and handling that is advised against in the operating instructions or warned against must be avoided.

The product is only intended for private and not for commercial use. In the case of incorrect and improper treatment, use of force and interventions not performed by our authorised Service Centre, the warranty shall cease.

13 Technical Specifications

Model	KC1-B2, KC1-A2, KC1-B1
Power supply	50/60 Hz AC100-120V for: KC1-A-US, KC1-B-US; 50/60 Hz AC220-240V for KC1-A-EU,KC1-B-EU;
Power	1500W Total power; Motor 800W,heating 1000W
Display type	KC1A-5.5 inch capacitive touch screen KC1B-7.0inchcapacitive touch screen
WIFI	2.4G (<20 dBm)
Weigh	From 1g to +10000g,-1g to -10000g
Blender jug	Made of stainless steel,with heating and temperature sensor.Max Volume 3.0L

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.

Any Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: 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.