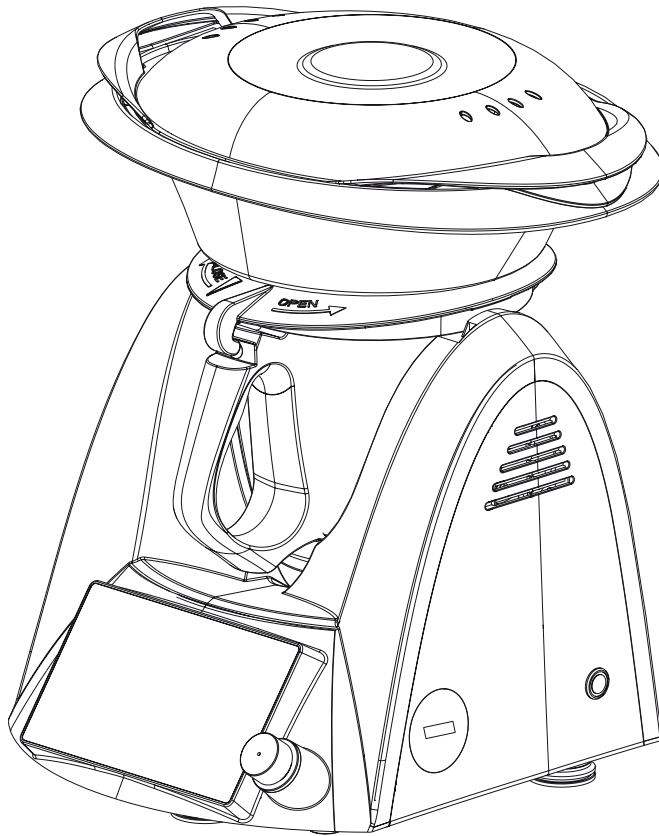




MULTIFUNCTION FOOD BLENDER

***450.100**



INSTRUCTION

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Safety Precautions!

! **Safety Caution Words:**
Pay you attention on this words of
■ "Caution", "Care" & "Attention"

! Caution

Means there are Danger, Wrong operation may cause life Danger or Serieus personal injury.

! Care

Means there are Danger, Wrong operation may cause moderate or minor personal injury.

Attention

Tips, will not cause personal injury.

Read instruction carefully before using this product and operation.

! Caution

To prevent electric shock.

- ◆ This product is equipped with protection, please use in good protection power supply.
- ◆ Be sure the machine's plug off when cleaning or dismantling the parts and not using the machine.
- ◆ It is forbidden to soak or rinse the machine.
If it is to be cleaned, it can only be wiped with a damp cloth.
- ◆ not let water or dirt things into the host.
- ◆ Stopping to operate the machine when it's power cord or plug is damaged, product failure, the product has been
- ◆ damaged. Please send the machine to the nearest authorized service organization for maintenance.

! Caution

Avoid burns and cuts, do not force open the mixing bowl lid.

Only when the speed is set to 0 and the mixing bowl is in the state of unlocking can you open it

! Caution

To avoid blocking the hole of mixing bowl lid. The mixing bowl may be heating due to high pressure and may cause scald if using high temperature food.

- ◆ If mixing bowl hole is blocked or food ejects from measuring cup during using, please unplug the machine immediately. And do not touch it until it's cool.
- ◆ Do not put too much food into steamer and mixing bowl, the food can not be over the maximum marking line.
- ◆ When using steamer, do not cook food that is easy to block the pores of the steamer.
- ◆ Do not cover the mixing bowl lid and steamer during cooking.

! Caution

To avoid high temperature food spills. If not, will caused burns by steam or high temperature food ejection.

- ◆ Please be careful to move the mixing bowl to avoid food spills.
- ◆ The host should be placed on a clean, flat, solid table to avoid falling.
- ◆ When used, the power cord should not be suspended at the table to avoid winding.
- ◆ In the processing of hot food, do not start the "TopSpeed" function, or suddenly entered the high-speed, otherwise the hot food maybe spill out.
Hot food should be processed slowly and increase the speed gradually.
- ◆ Mixing bowl, mixing bowl lid, steamer and measuring cup are very hot when dealing with hot food, do not touch these parts.
- ◆ In cooking, some working mode will produce a lot of steam, please stay away from steam.
- ◆ Please be careful of steam ejection from mixing bowl, steamer, steamer edge and the top of steamer when moving the top edge.

! Caution

Avoid cuts.

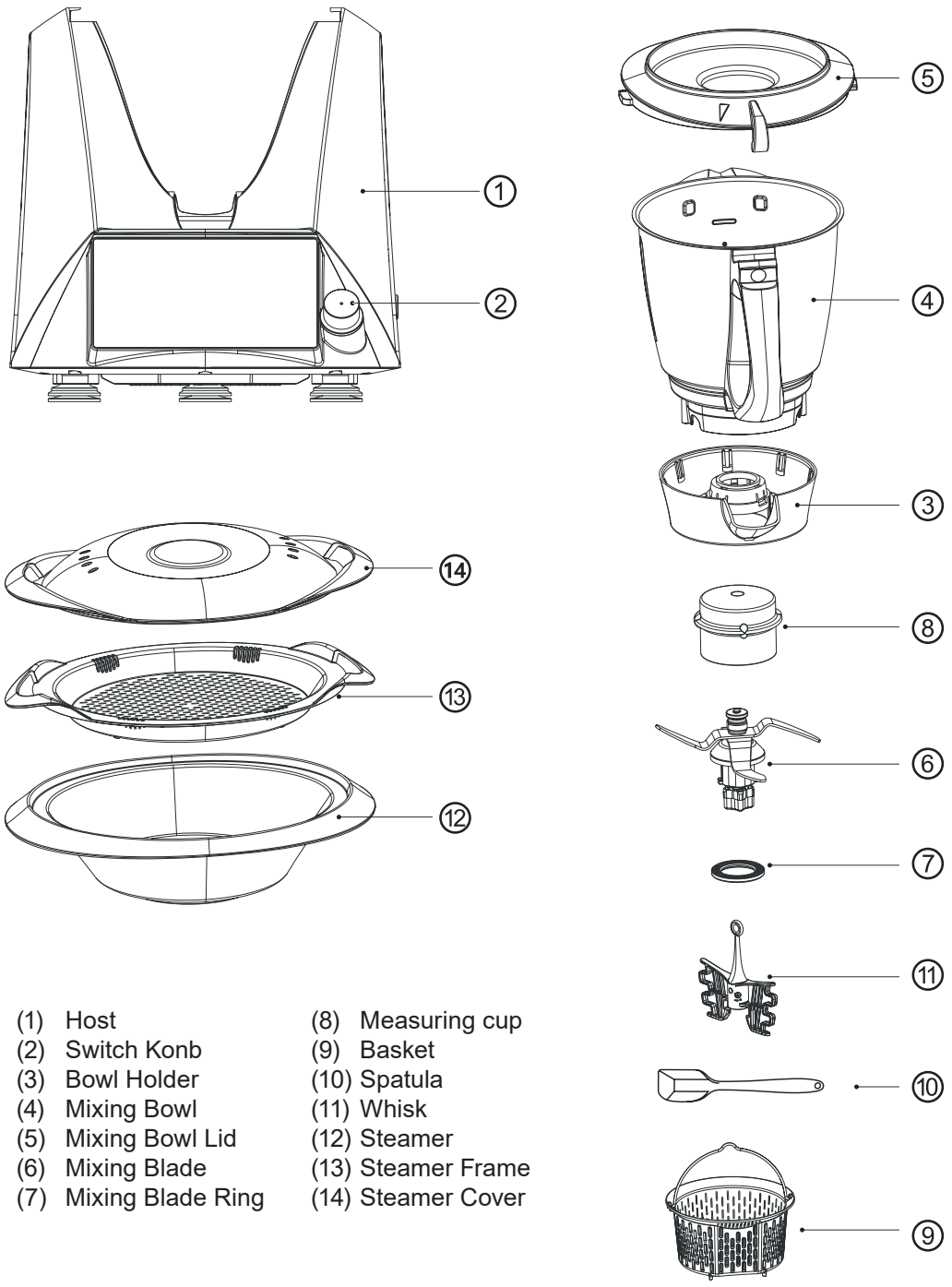
- ◆ The blade is very sharp, please be careful when operating.
Please hold the top of the blade when removing and installing mixing blade.
- ◆ In case of removing and installing mixing blade, please avoid accidental falling.
- ◆ Do not put hands and any items into mixing bowl, so as not to hurt the person and mixing blade damage
- ◆ Make sure to plug off the machine when removing and installing mixing blade
- ◆ Please keep your hair and clothes away from the machine.

! Care

Avoid personal injury and machine damage.

- ◆ If any parts of machine are damaged, stop using the machine immediately and contact our company for replacement.
- ◆ Do not leave this machine unattended when using it.
- ◆ In the flour function and cut up the food, due to the imbalance of food will make machine wobble, do not put host on edge of table to avoid falling.

Blender parts

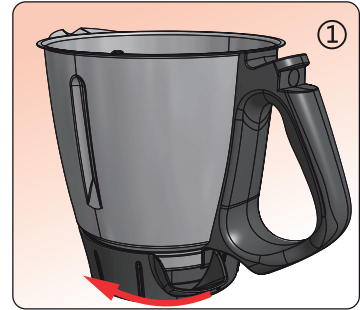


- (1) Host
- (2) Switch Knob
- (3) Bowl Holder
- (4) Mixing Bowl
- (5) Mixing Bowl Lid
- (6) Mixing Blade
- (7) Mixing Blade Ring
- (8) Measuring cup
- (9) Basket
- (10) Spatula
- (11) Whisk
- (12) Steamer
- (13) Steamer Frame
- (14) Steamer Cover

Mixing blade

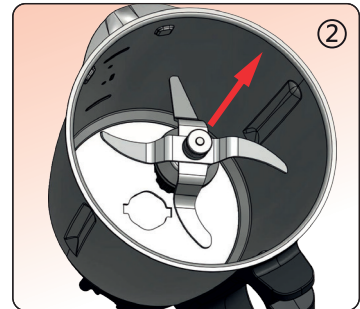
How to remove the Mixing blade?

- ◆ Remove the mixing bowl and keep opening upward.
- ◆ One hand should hold the handle and the other hand should hold the bowl holder, rotate the bowl holder 30 degrees anticlockwise to loosen the mixing blade and remove the bowl holder as shown in Figure 1.
- ◆ Then hold the upper part of mixing blade to remove it as shown in figure 2.



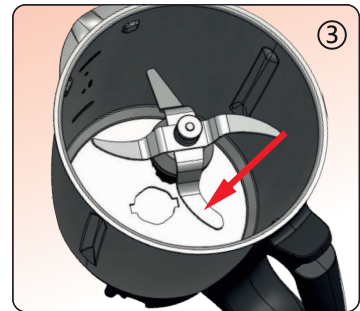
How to install the mixing blade

- ◆ One hand hold handle of mixing bowl, and keep opening upward, another hand hold the upper of mixing blade to put it back to the mixing bowl, as shown in Figure 3.
- ◆ Connect the bowl holder and mixing bowl as shown in Figure 4.
- ◆ Rotate the bowl holder 30 degrees clockwise to lock the mixing blade and the bowl as shown in Figure 4.



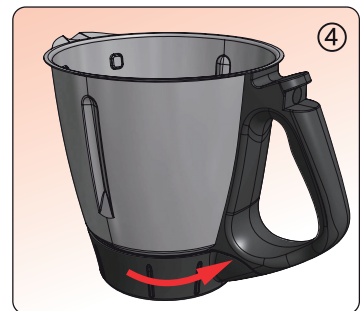
! Caution

- ◆ Please make sure that the mixing bowl is removed or the machine is powered off when cleaning the mixing blade.
- ◆ The mixing blade is very sharp, please be careful. Please hold the top of mixing blade during removing and installing to avoid accidental falling to hurt the person and the mixing blade.
- ◆ Keep hair and clothes away from machine when using and operating it.
- ◆ Do not put hands or any items into the mixing bowl to avoid personal injury or machine damage.



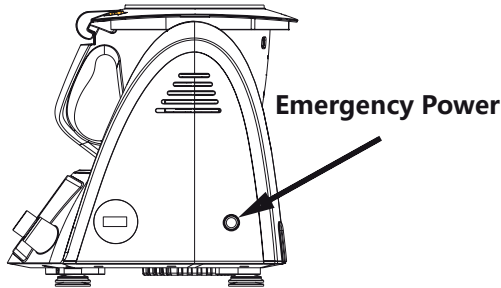
Attention

- ◆ When installing mixing blade, make sure that the sealing ring of mixing blade and bowl holder and blade are closely connected, to prevent liquid leakage.
- ◆ If liquid leaks into the machine, unplug then clean it according to maintenance on page 19.



Safety switch

To start the device, press the main switch. Press it and it will stay pressed, press again to make it fire back and disable the device. After the main switch has been pressed, start the device by gently pressing the caterchef knob. Also use this main switch in case of an emergency to quickly switch off the device.



Mixing bowl

The maximum capacity of mixing bowl is 2L, and mixing bowl side marked a capacity scale, should not exceed the maximum capacity when placing the food, as shown in figure 1.

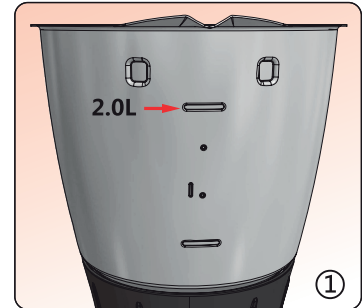
! Caution

Overfull food may cause damage.

- ◆ Ensure the hole of mixing bowl lid will not be blocked during operation.
- ◆ The food in mixing bowl can not over maximum capacity scale.
- ◆ When moving mixing bowl, be careful to avoid food overflow or spill.

Attention

- ◆ Make sure the mixing blade and bowl holder are connected well when installing the mixing bowl, to avoid machine damage.
- ◆ When installing mixing blade, make sure that the sealing ring of mixing blade and bowl holder and blade are closely connected, to prevent liquid leakage.
- ◆ If the liquid leaks into the machine, unplug and clean it according to maintenance on page 19.
- ◆ To avoid the parts of machine suffering corrosion, please do not let the stylus (as shown in figure 2) on the bottom of the mixing bowl touch any corrosive object during cleaning. Make sure the stylus is completely dry after cleaned, so as to prevent the water entering the machine through contacted-needle to cause corrosion.



Mixing bowl lid

The main function of mixing bowl lid is to cover the mixing bowl. Ensure the mixing bowl lid is locked well during use, otherwise the machine will not work.

- ◆ Do not open the mixing bowl by force.
- ◆ Place mixing bowl lid on the top of mixing bowl and rotate it clockwise to the middle of bowl handle, as shown in figure 3.

Attention

- ◆ Keep the silicone seal of mixing bowl lid clean, so as not to affect the sealing effect of the seal ring.
- ◆ Regularly check whether there is damage to the sealing ring; if damaged, please stop using and replace it.
- ◆ Even if sealing ring not damaged, it is recommended to replace it at least once every two years.

! Caution

- ◆ It is strictly prohibited to cover mixing bowl lid with rags or any similar articles, to ensure the steam can not discharge!



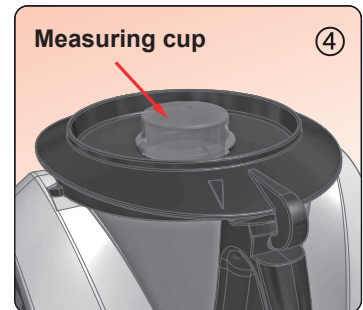
Measuring cup

Main function of measuring cup:

1. When cooking, it can be a cover of the mixing bowl lid, and has functions of seal and heat insulation as shown in figure 4.
2. Blocking food debris pop or overflow.
3. To measure the ingredients, full capacity is 100mL

Attention

- ◆ When cooking, the measuring cup mouth must be upward, to avoid heating.
- ◆ Be careful of the spraying steam when taking out of cup during cooking to avoid scalding



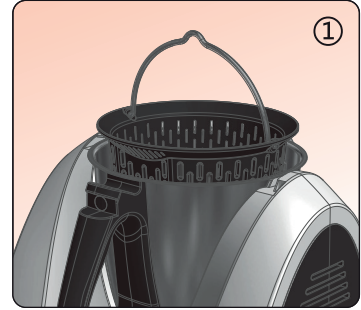
Basket

Basket is mainly used for:

1. Filtration, mainly used for filtering fruit juice or vegetable juice, etc..
2. The role of food barrier during cooking.
3. Used for cooking small foods, such as rice and other small food.
4. Used for draining excess water.

Install/remove:

- ◆ Take basket's handle and put it into mixing bowl then place the handle on the edge of the pot, as shown in figure 1.
- ◆ Take handle to remove basket.



Attention

- ◆ Do not put too much food in basket when cooking, especially ingredients that easy to block holes of basket, such as rice, etc..

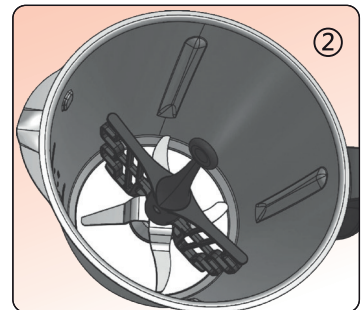
Whisk

Whisk is mainly used for mixing food, such as cream and protein.

Use only after placing whisk above the mixing blade, and connect closely, as shown in figure 2.

Attention

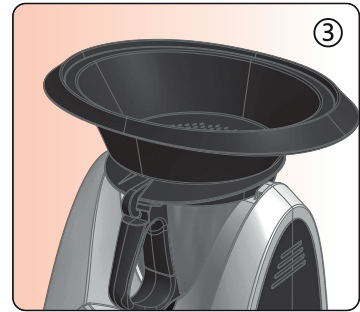
- ◆ Whisk only can be used when it connected with mixing blade closely.
- ◆ When using whisk, the speed should not exceed 4 level.
- ◆ You can't add ingredients when using the whisk.
- ◆ Do not use whisk to treat solid ingredients or very thick ingredients.
- ◆ Do not treat too much food in one time, if too much food is treated at once, you can not achieve good results.



Steamer

Methods and procedures

1. Placing mixing bowl and add at least 500mL of water, then cover it.
2. Placing the steamer on mixing bowl lid, embedded into mixing bowl lid's groove, as shown in figure 3.
3. Put ingredients into steamer, if steaming various ingredients, can be placed in the steamer and steam rack, as shown in figure 4.
4. Cover the steamer after placing all ingredients, as shown in figure 5

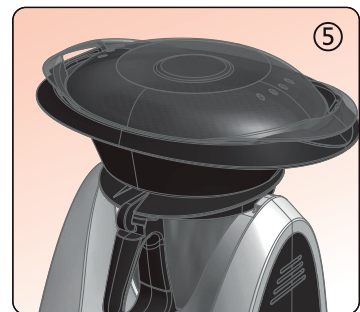
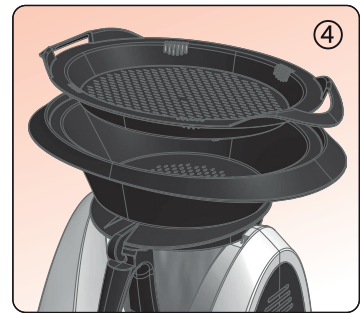


! Caution

Do not put too much food in steamer to prevent blocking of steamer, steamer frame and steamer lid.

Attention

- ◆ Make sure measuring cup has been removed before placing the steamer.
- ◆ Make sure connecting well between mixing bowl lid, steamer, steamer frame and steamer lid, to avoid steam leakage.
- ◆ The speed can not be more than level 5 when starting cook and steam function, otherwise can not start heating function.



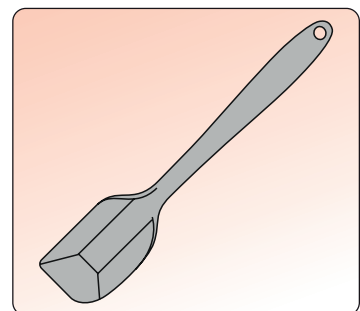
Spatula

Mainly used for

Scrape the ingredients out from the mixing bowl after cooked or remove the processed ingredients.

Attention

Do not use the spatula during the machine operation, so as to avoid damage.



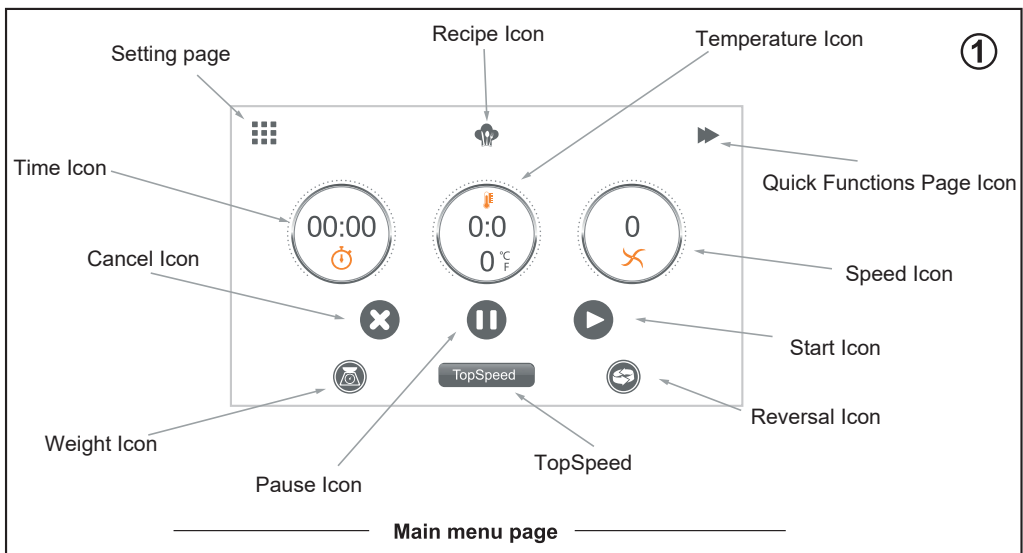
Operating instructions

! Caution

- ◆ Do not put the machine close to a heat source, especially hot stove or high temperature appliance, otherwise it is likely to make the machine catch fire.
- ◆ Before using, please place the machine on a clean, strong horizontal table, to prevent the machine sliding.
- ◆ Do not put the machine on the edge of the table, and do not use in unattended state.
- ◆ The mixing bowl, mixing bowl lid, steamer, steamer lid and measuring cup are with high temperature during cooking; do not touch to avoid burns.

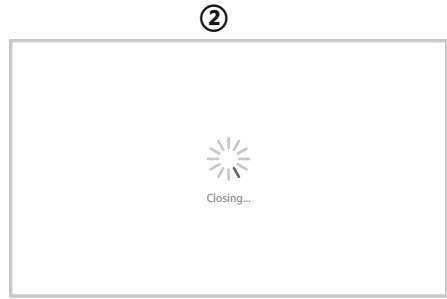
Power on

- ◆ Before use, please pull out the power cord on the right side of machine with appropriate length.
- ◆ In principle, the length is with what the plug insert into the socket and the power cord is not tight is advisable.
- ◆ The power cord should not be stretched out too long, so as to avoid winding, but if too short and too tight may affect the accuracy of weighing function.
- ◆ After the host is connected to the power supply, press knob to start the machine. The screen will display as shown in figure 1.



Turn off device

- ◆ Press and hold the caterchef knob for a few seconds to turn off the device.



Safety guide

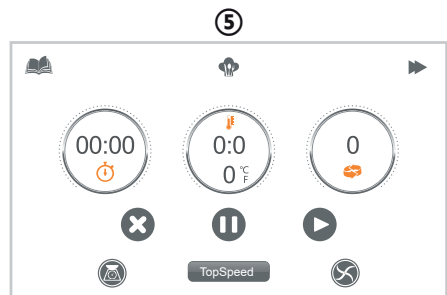
- ◆ Swipe left and right to read the next or previous instruction.



- ◆ Click Skip to go directly to the main page.

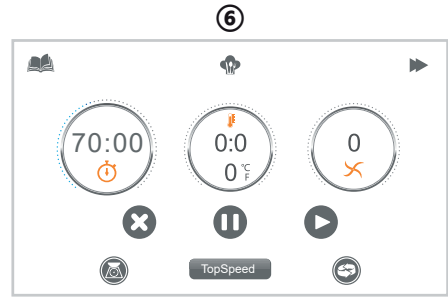


- ◆ Click the arrow at the top right of the screen to view the set programs. Click on the desired program to use it.



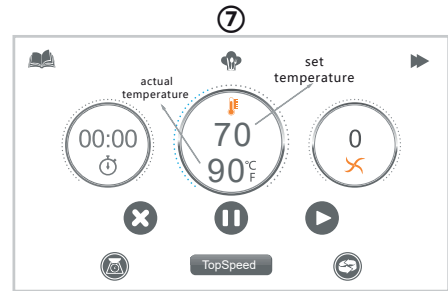
Time Set

- ◆ Click the time icon on the left of the main menu page, there will be a icon that shows "Turn knob for time set" as shown in figure 1, then you can rotate knob to set the time
- ◆ To increase the time please rotate knob clockwise, the maximum is 90:00.
To reduce the time please rotate knob counterclockwise, the minimum is 00:00.



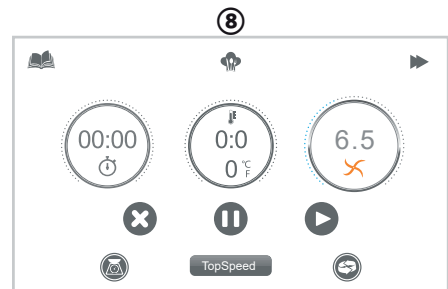
Temperature Set

- ◆ Click the temperature icon on the middle of the main menu page, there will be a icon that shows "Turn knob for temperature set".
- ◆ Temperature diagram consist of two parts, the upper and smaller number is the current temperature of mixing bowl. It will only be displayed when the temperature reaches or exceeds 37 degrees.
- ◆ The blow and larger number is to set the temperature, rotate the knob to set the temperature. The temperature can be set to 37-45-50-55-60-65-70-75-80-85-90-95-100-105-110-115-120-160 and steam as shown in figure 7.
- ◆ Turn knob clockwise to increase the temperature, and turn knob counterclockwise to reduce the temperature.



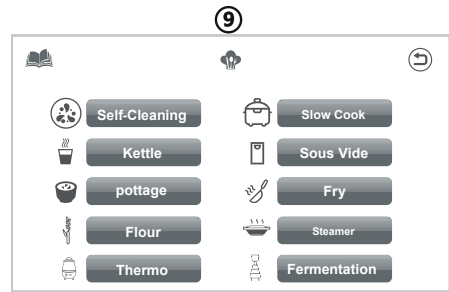
Speed level set

- ◆ Click the speed icon on the right of the main menu page, the top right of the display screen will show "turn knob for speed level set" as shown in Figure 3.
- ◆ The motor of machine will be start when on 0.5 level. There are 20 levels, as 0.5-1.0-1.5-2.0-2.5-3.0-3.5-4.0-4.5-5.0-5.5-6.0-6.5-7.0-7.5-8.0-8.5-9.0-9.5-10.
The higher level, the faster speed.
- ◆ Turn the knob clockwise to increase the level, turn the knob counterclockwise to reduce level.



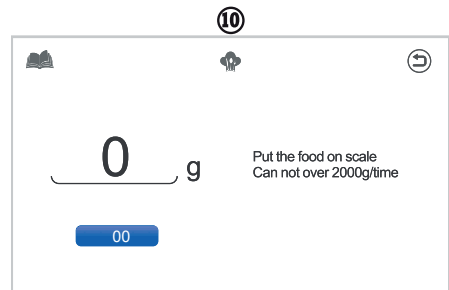
Quick function

- ◆ Go to the Quick functions page and choose your desired program.



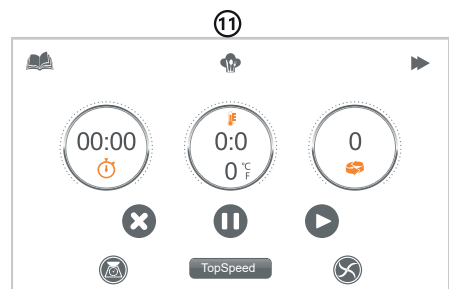
Scale Function

- ◆ Click the Scale icon on the bottom of the main menu.
- ◆ The left of the display is the current weight, click the reset button to clear it if the current weight is not 0. Then can put the food and start scale function.



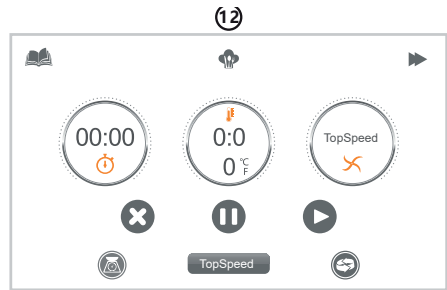
Reversal Function

- ◆ Click the reversal icon as shown in Figure 6, the speed will become a reversal icon, the direction of mixing blade rotation will change to reversal. Click again on the reversal icon, the direction of the mixing blade can change back to the forward.



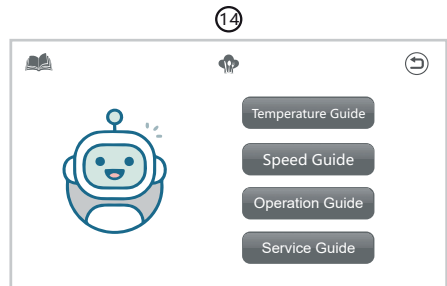
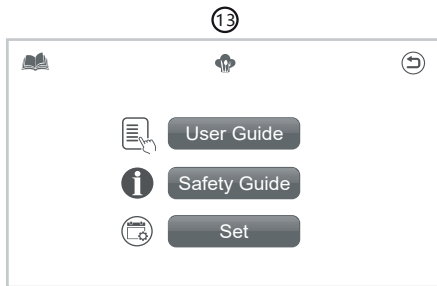
Top Speed function

- ◆ Click the TopSpeed button of the main menu page as show in Figure 1. The motor will reach the highest speed on this function.
- ◆ The default time of the TopSpeed is 3 seconds, you can also set the time by knob, the setting range is 1-15 seconds.
- ◆ If start the machine under the TopSpeed mode, the machine will achieve the highest speed directly, and run according to time set.
- ◆ Heating function will NOT work in the TopSpeedmode.



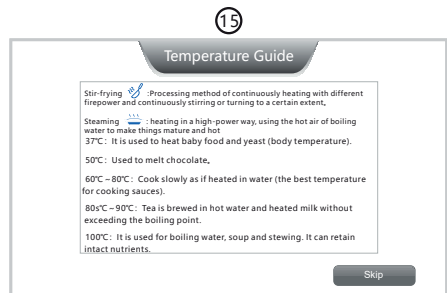
Setting page

- ◆ Click User Guide to go to the device manuals.



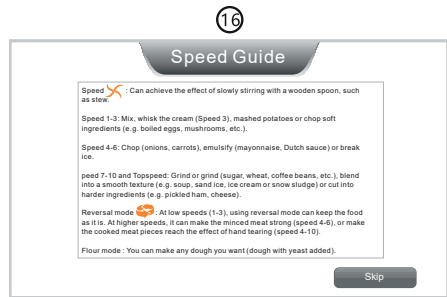
Temperature guide

- ◆ Click on Temperature Guide to get an explanation about the use of different temperatures.
- ◆ Click on skip to go back to the previous page.



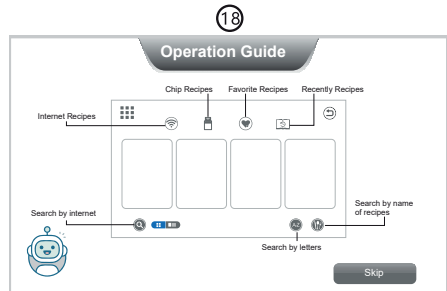
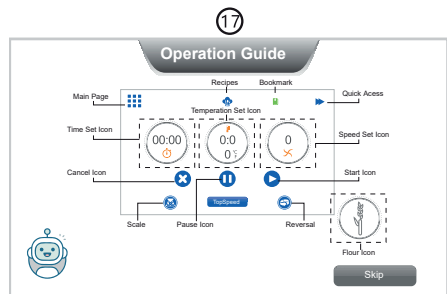
Speed guide

- ◆ Click on Speed Guide to get an explanation of how to use different speeds.



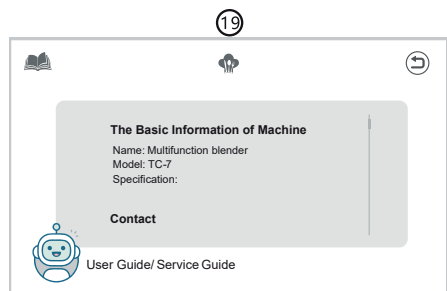
Operation Guide

- ◆ Click Operation Guide to explore the functions of the buttons.



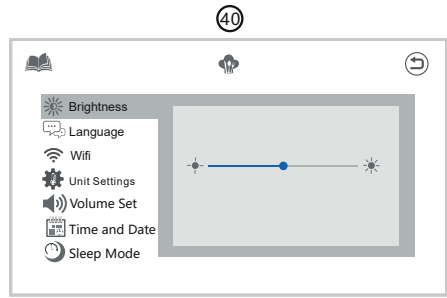
Unique product information

- ◆ Click Service Guide to read unique product information. Also communicate this information when submitting any defects.



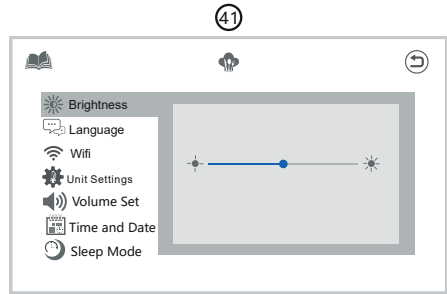
Settings

- ◆ Click Set to go to the device settings.



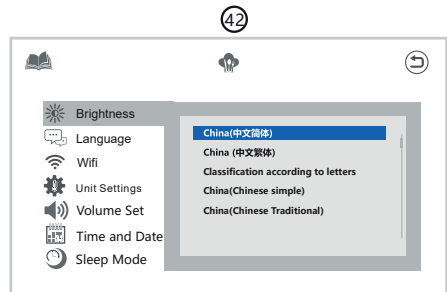
Brightness

- ◆ Swipe to adjust the brightness to your liking.



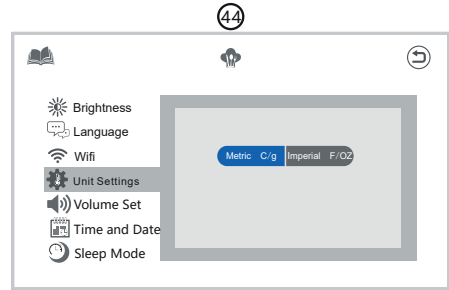
Language

- ◆ Choose your preferred language.



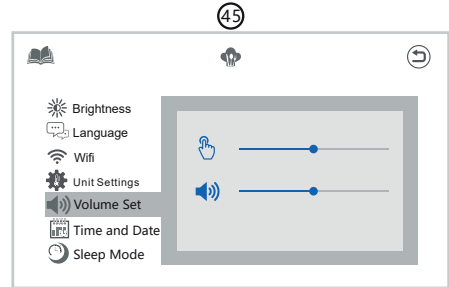
Measured values

- ◆ Choose between European or American readings.



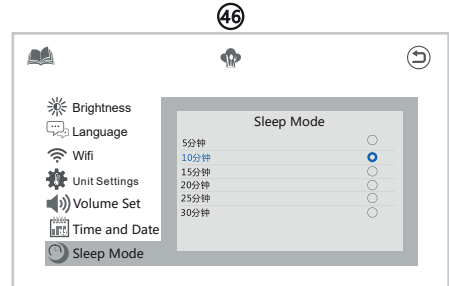
Sound settings

- ◆ Here you can set the sound when the device turns on and off and when you press the buttons.



Sleepmode


- ◆ Set the desired sleep mode to save energy.




Troubleshooting

The mixing bowl is not covered

- ◆ It indicates that the mixing bowl lid did not cover as required, if the same tip still appears after covered, please contact customer our service center.




Can not detect bowl




The mixing bowl could not be detected

- ◆ It indicates that the mixing bowl is not installed as required, if the same tip still appear after installation, please contact customer our service center.




Bowl lid is not covered




Motor overload E1

- ◆ Shut down the motor and reduce the ingredients in the mixing bowl, or add the appropriate liquid according to the recipe.
- ◆ Keep the vent of the machine air flow open, wait for about 10 minutes to cool down then restart the motor.
- ◆ If the same tip still appears after a long wait, please contact our service center.




E1

Motor stalling
Unplug the machine and clean up food of blade then restart.




Motor overload E2

- ◆ Shut down the motor and reduce the ingredients in the mixing bowl, or add the appropriate liquid according to the recipe.
- ◆ Keep the vent of the machine air flow open, wait for about 10 minutes to cool down then restart the motor.
- ◆ If the same tip still appears after a long wait, please contact our service center.



E2

Controller overcurrent
Unplug the machine and restart



Motor overload E3

- ◆ Shut down the motor and reduce the ingredients in the mixing bowl, or add the appropriate liquid according to the recipe.
- ◆ Keep the vent of the machine air flow open, wait for about 10 minutes to cool down then restart the motor.
- ◆ If the same tip still appears after a long wait, please contact our service center.

Controller undervoltage

- ◆ If this appears, unplug the power cord and restart the device. Should this occur again, we advise you to contact your supplier.

Communication failure

- ◆ If this appears, unplug the power cord and restart the device. Should this occur again, we advise you to contact your supplier.



Controller overvoltage
Unplug the machine and restart



Controller undervoltage
Unplug the machine and restart



Communication failure
Unplug the machine and restart



Cleaning and Maintenance

How to clean the mixing bowl?

1. Remove the mixing bowl from the machine and remove the mixing blade as well if needed.
2. Scrub with a mild detergent and soft cleaning cloth, then rinse and allow to dry thoroughly before putting it back on the machine.
3. The mixing bowl must not be cleaned in the dishwasher.
4. Dry the contact points (see figure 5) thoroughly. If they are wet, a short circuit may occur.

! Caution

- ◆ The mixing blade is really sharp, please be carefully when removing it!

Attention

- ◆ Do not use sharp objects such as stainless steel cleaning ball to clean the mixing bowl to avoid damage or affect the usability of the mixing bowl.
- ◆ Do not use corrosive cleaners to clean the mixing bowl to avoid corrosion, and please dry the stylus (as shown in figure 5) promptly.

How to clean the mixing blade?

- ◆ Hold the upper part of the mixing blade (as shown in figure 6), clean with a soft cleanser then rinse with water and let dry.
- ◆ It must not be cleaned in the dishwasher.

! Caution

- ◆ The mixing blade is really sharp, please be carefully during cleaning.

Attention

- ◆ Do not use corrosive cleaners to clean the mixing blade, so as not to cause rust.
- ◆ The rust on the blade is harmless, and can be removed by soft brush or vinegar.
- ◆ Do not soak it in water for a long time, otherwise the seal of the mixing blade may lose efficacy.

How to clean other accessories?

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

Attention

- ◆ Do not use sharp objects such as stainless steel cleaning ball to clean the accessories to avoid scratching the surface.
- ◆ If cleaned by dishwasher, put the accessories on the upper layer to avoid squeezing.

