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Krups PREP&COOK HP503 HP503117 Classic Instruction Manual

Your comprehensive guide to operating and maintaining your Krups PREP&COOK kitchen machine.

1. INTRODUCTION

Thank you for choosing the Krups PREP&COOK HP503 HP503117 Classic. This multifunctional kitchen machine is designed to simplify your cooking process with its integrated cooking function and versatile capabilities. This manual provides essential information for safe operation, setup, usage, maintenance, and troubleshooting to ensure you get the most out of your appliance.



Figure 1: The Krups PREP&COOK HP503 HP503117 Classic kitchen machine, showcasing its sleek white design and intuitive control panel.

2. SAFETY INFORMATION

Please read all safety instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged before cleaning or assembling/disassembling parts.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands and utensils out of the bowl during operation to prevent injury and damage to the appliance.
- Ensure all parts are correctly assembled before use.

- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been dropped.
- This appliance is for household use only.

3. SETUP AND ASSEMBLY

3.1 Unpacking

Carefully remove all components from the packaging. Retain the packaging for future storage or transport. Check that all parts listed in the manual are present and undamaged.

3.2 Component Identification

Familiarize yourself with the main components of your PREP&COOK machine:

- Motor Unit with Control Panel
- Stainless Steel Bowl
- Lid/Splash Guard
- Five High-Quality Accessories (e.g., mixing attachment, chopping blade, kneading tool, whisk, steamer basket)



Figure 2: Demonstrates the placement of the inner pot into the main unit, highlighting the stainless steel bowl.



Figure 3: The accessory storage box, designed to keep the five high-quality accessories organized and protected.

3.3 Initial Cleaning

Before first use, wash all parts that will come into contact with food (bowl, lid, accessories) with warm soapy water. Rinse thoroughly and dry. The stainless steel bowl and most accessories are dishwasher safe.

3.4 Assembly Steps

1. Place the motor unit on a stable, flat, and dry surface.
2. Insert the desired accessory into the stainless steel bowl.
3. Place the bowl into the motor unit, ensuring it clicks securely into place.
4. Add your ingredients to the bowl.
5. Secure the lid onto the bowl, ensuring it is properly locked.
6. Plug the appliance into a suitable power outlet.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The intuitive control panel allows you to select programs, adjust settings, and monitor cooking progress. Refer to Figure 1 for a visual representation of the control panel.

- **Program Selection Buttons:** Choose from six automatic programs.
- **Temperature Control:** Adjust cooking temperature.
- **Time Control:** Set cooking duration.
- **Speed Control:** Adjust mixing/chopping speed.
- **Pulse Function:** For short bursts of high power.
- **Start/Stop Button:** To begin or end operation.

4.2 Automatic Programs

The PREP&COOK offers six pre-set automatic programs for common cooking tasks. Simply select the desired program, and the machine will automatically adjust temperature, time, and speed for optimal results.

- *Examples of programs may include: Sauce, Soup, Slow Cook, Steam, Pastry, Dessert. (Note: Specific program names may vary, refer to your recipe book.)*

4.3 Manual Programming

For custom recipes or specific needs, you can manually set the temperature, time, and speed using the dedicated controls on the panel. This provides full flexibility over your cooking process.

4.4 Using Accessories

The five high-quality accessories are designed for various functions:

- **Chopping Blade:** Ideal for finely chopping ingredients.
- **Mixing Attachment:** For stirring and gentle mixing.
- **Kneading Tool:** Perfect for doughs and heavy mixtures.
- **Whisk:** For whipping cream, egg whites, and light batters.
- **Steamer Basket:** For healthy steaming of vegetables, fish, etc.

Always ensure the correct accessory is used for the intended task to achieve optimal results and prevent damage to the appliance.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Krups PREP&COOK machine.

- **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool down completely.
- **Bowl and Accessories:** The stainless steel bowl, lid, and most accessories are dishwasher safe. For manual cleaning, use warm soapy water and a non-abrasive sponge. Rinse thoroughly.
- **Motor Unit:** Wipe the motor unit and control panel with a damp cloth. Do not immerse the motor unit in water.
- **Storage:** Store the appliance and its accessories in a clean, dry place. The accessory storage box (Figure 3) is ideal for keeping accessories organized.

6. TROUBLESHOOTING

If you encounter any issues with your PREP&COOK machine, please refer to the following common troubleshooting tips:

| Problem | Possible Cause | Solution |
|---------------------------------|--|---|
| Appliance does not turn on. | Not plugged in; power outlet faulty; lid not properly secured. | Check power connection; try another outlet; ensure lid is locked correctly. |
| Motor stops during operation. | Overload; incorrect accessory for task; lid dislodged. | Reduce ingredients; ensure correct accessory is used; re-secure lid. Allow motor to cool if overloaded. |
| Unusual noise during operation. | Accessory not properly installed; foreign object in bowl. | Unplug and check accessory installation; remove any foreign objects. |

If the problem persists after trying these solutions, please contact Krups customer support.

7. SPECIFICATIONS

| Feature | Detail |
|--------------------|-----------------------|
| Model Name | HP5031 |
| Product Dimensions | 32.99 x 38.51 x 32 cm |
| Item Weight | 6.6 kg (14.55 pounds) |
| Volume Capacity | 4 Liters |
| Wattage | 1500 watts |

| Feature | Detail |
|-----------------------|---|
| Voltage | 230 Volts |
| Material | Stainless Steel |
| Dishwasher Safe Parts | Yes |
| Special Features | Lid/splash guard, Cooking function, Pulse function, Stainless steel bowl, Dishwasher-safe parts, Vegetable cutter, Mixer attachment |
| Recommended Uses | Emulsifying, Fine chopping, Chopping, Kneading, Grinding |

8. WARRANTY AND SUPPORT

Krups is committed to providing high-quality products and excellent customer service.

- **Repairability:** Krups offers 15 years of repairability at a fair price, supported by over 6200 recognized repair workshops worldwide.
- **Customer Support:** For further assistance, warranty claims, or to find authorized service centers, please visit the official Krups website or contact their customer service department.
- **Online Resources:** You can also visit the [Krups Brand Store on Amazon](#) for additional product information and support.