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› BE PRO Chef Avant Premier Plus Programmable Cooking Robot Instruction Manual

BE PRO HOR023MET

BE PRO Chef Avant Premier Plus Programmable Cooking Robot Instruction Manual

INTRODUCTION

Thank you for choosing the BE PRO Chef Avant Premier Plus Programmable Cooking Robot. This appliance is designed to simplify your cooking experience, offering a wide range of functions from frying and baking to steaming and making yogurt. With its advanced features and user-friendly design, you can prepare delicious meals with ease.

To ensure safe and optimal performance, please read this instruction manual thoroughly before using the appliance for the first time. Keep this manual for future reference.

PRODUCT OVERVIEW

Components

The BE PRO Chef Avant Premier Plus comes with the following components:

- BE PRO Chef Avant Premier Plus Cooking Robot unit
- Non-stick inner cooking pot
- Measuring cup
- Ladle
- Baking tray
- Power cord
- Full-color recipe book and user manual



Image: The BE PRO Chef Avant Premier Plus cooking robot shown with its included accessories: the main unit, non-stick inner pot, measuring cup, ladle, baking tray, and power cord.

Key Features

- **14 Pre-Set Cooking Menus:** Easily prepare a variety of dishes with dedicated settings for rice, pasta, stew, yogurt, grill, sterilization, slow cook, steam, soup, bake, fry, dessert, and more.
- **3 Power Levels:** Adjust cooking intensity for different recipes and methods.
- **Large 5L Capacity:** Ideal for families, serving 4 to 8 people.
- **900W Power:** Efficient performance for various cooking techniques.
- **24-Hour Programmability:** Plan meals in advance for convenient cooking.
- **12 Integrated Safety Systems:** Designed for safe and worry-free operation.
- **Pressurization Effect:** Enhances flavor and aroma by concentrating cooking results.
- **Non-stick Inner Pot:** For easy cooking and cleaning.
- **Dishwasher-Safe Accessories:** Simplifies cleanup.



Image: A detailed view of the control panel, showing the digital display and various pre-set menu buttons for different cooking functions.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions carefully before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is not a pressure cooker. It operates like a programmable stovetop pot with integrated safety systems.

INITIAL SETUP

1. **Unpacking:** Carefully remove the cooking robot and all accessories from the packaging. Retain packaging materials for future storage or transport if needed.
2. **First Cleaning:** Before first use, wash the inner cooking pot, measuring cup, ladle, and baking tray with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the cooking robot on a stable, level, heat-resistant surface, away from walls and other appliances to ensure proper ventilation. Ensure there is sufficient space around the unit.
4. **Power Connection:** Ensure the voltage of your power outlet matches the specifications of the appliance (240V). Plug the power cord into the appliance, then into a grounded wall outlet.



be pro chef®

ARROZ

14:00

POSTRE

PASTA



ESTERILIZACION

LENTO

HORNO

GUISO

YOGURT

VAPOR

FREIR

CALIENTE
RECALENTAR

PLANCHA

SOPA

PROG.

TEMP.

+
HORA

-
MIN

CANCEL

Image: The cooking robot with its lid open, revealing the inner cooking pot. This view is useful for understanding how to place and remove the pot during setup and cleaning.

OPERATING INSTRUCTIONS

Control Panel Overview

The control panel features a digital display and various buttons for selecting cooking functions, adjusting time and temperature, and programming. Refer to the image in the 'Key Features' section for a visual guide.

- **Digital Display:** Shows cooking time, temperature, and program status.
- **Menu Buttons:** Dedicated buttons for each of the 14 pre-set cooking functions (e.g., Rice, Pasta, Stew, Yogurt, Bake, Fry).
- **TEMP Button:** Adjusts cooking temperature.
- **HORA (+)/MIN (-) Buttons:** Adjusts cooking time in hours and minutes.
- **PROG. Button:** Activates the programmable timer function.
- **CANCEL Button:** Stops the current cooking program or clears settings.
- **CALIENTE/RECALENTAR (Keep Warm/Reheat) Button:** Activates or deactivates the keep warm function.

Basic Operation

1. **Prepare Ingredients:** Place your ingredients into the non-stick inner cooking pot.
2. **Place Pot:** Insert the inner pot into the main unit, ensuring it sits correctly. Close the lid securely.
3. **Select Menu:** Press the desired pre-set menu button (e.g., 'ARROZ' for Rice, 'GUIISO' for Stew). The default time and temperature for that program will appear on the display.
4. **Adjust Settings (Optional):** If desired, use the 'TEMP' button to adjust temperature and the 'HORA' and 'MIN' buttons to modify the cooking time.
5. **Start Cooking:** The appliance will typically start automatically after a few seconds of selecting a menu, or you may need to press a 'Start' button (if available, not explicitly listed but common).
6. **Completion:** Once cooking is complete, the appliance will usually beep and switch to 'Keep Warm' mode automatically.

Cocina en 3 pasos

1.
Introducir
los
alimentos



2.
Selección
intuitiva
menú
directo



3.
Avisará cuando
finalice el
proceso de
cocina y
mantiene
caliente la
comida



Image: An infographic illustrating the simple three-step cooking process: 1. Introduce food, 2. Select intuitive direct menu, 3. The robot will notify when cooking is finished and keep food warm.

Cooking Modes

The appliance offers 14 pre-set cooking menus, each optimized for specific dishes:

- **Rice (ARROZ):** For cooking various types of rice.
- **Pasta (PASTA):** For boiling pasta.
- **Stew (GUISO):** For preparing hearty stews and slow-cooked dishes.
- **Yogurt (YOGURT):** For making homemade yogurt.
- **Grill (PLANCHA):** For grilling and searing.
- **Sterilization (ESTERILIZACION):** For hygiene purposes.
- **Slow Cook (LENTO):** For extended, low-temperature cooking.
- **Steam (VAPOR):** For healthy steaming of vegetables, fish, etc.
- **Soup (SOPA):** For preparing soups and broths.
- **Bake (HORNO):** For baking cakes, bread, and other oven-style dishes.

- **Fry (FREIR):** For frying ingredients.
- **Dessert (POSTRE):** For various dessert preparations.
- **Keep Warm (CALIENTE):** Maintains food at a serving temperature.
- **Reheat (RECALENTAR):** Reheats previously cooked food.

Programming Function (24-Hour Timer)

The 24-hour programmable timer allows you to set a delayed start time for your cooking. This means you can prepare ingredients in advance and have your meal ready at a specific time.

1. **Prepare and Load:** Place ingredients into the inner pot and close the lid.
2. **Select Menu:** Choose your desired cooking program (e.g., 'GUISO').
3. **Set Cooking Time:** Adjust the cooking duration using the 'HORA' and 'MIN' buttons.
4. **Activate Program:** Press the 'PROG.' button. The display will show a default delay time.
5. **Set Delay Time:** Use the 'HORA' and 'MIN' buttons to set the desired delay time (up to 24 hours). This is the time until your meal should be ready. The appliance will automatically calculate when to start cooking to finish at your set time.
6. **Confirm:** The appliance will typically confirm the program and enter standby mode, waiting for the delay time to elapse before starting cooking.

CARE AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your BE PRO Chef Avant Premier Plus cooking robot.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Inner Cooking Pot:** The non-stick inner pot should be washed by hand with warm soapy water and a soft sponge. Avoid abrasive cleaners or metal scouring pads, as these can damage the non-stick coating. Rinse thoroughly and dry completely.
3. **Lid:** The lid can be wiped clean with a damp cloth. Ensure all food residues are removed. The lid is not designed to be fully detachable for washing, so clean it carefully in place.
4. **Accessories:** The measuring cup, ladle, and baking tray are dishwasher-safe for convenient cleaning.
5. **Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
6. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store in a cool, dry place.



Image: A top-down view of the open cooking robot, highlighting the non-stick inner pot and the interior of the lid, which should be cleaned after each use.

TROUBLESHOOTING GUIDE

If you encounter any issues with your BE PRO Chef Avant Premier Plus, please consult the following guide before contacting customer support.

- **Appliance does not turn on:**

- Ensure the power cord is securely plugged into both the appliance and a working wall outlet.
- Check if the power outlet is functional by plugging in another appliance.

- **Food not cooking properly:**

- Verify that the correct cooking program and settings (time, temperature) were selected for the recipe.
- Ensure the lid is properly closed and sealed.
- Check the quantity of ingredients; overfilling or underfilling can affect cooking results.

- **Error codes on display:**

- If an error code appears, unplug the appliance, wait a few minutes, and then plug it back in. If the error persists, consult the detailed troubleshooting section in the physical user manual or contact customer support.

- **Food sticks to the inner pot:**

- Ensure you are using enough liquid or oil as required by the recipe.
- Avoid using metal utensils that can scratch the non-stick coating.

TECHNICAL SPECIFICATIONS

Specification	Detail
Brand	BE PRO
Model Number	HOR023MET
Color	Black
Product Dimensions	29 x 29 x 31 cm
Capacity	5 Liters
Power	900 Watts
Voltage	240 Volts (DC)
Material	Stainless Steel, Plastic
Automatic Shut-off	Yes
Number of Safety Systems	12 (as per product features)
Energy Efficiency	A to G
Special Features	Keep Warm Function, Programmable
Product Weight	5 kg

WARRANTY AND SUPPORT

For detailed information regarding the product warranty, please refer to the warranty section provided in the physical user manual included with your BE PRO Chef Avant Premier Plus cooking robot.

The appliance also comes with a full-color recipe book containing over 100 curated recipes specifically designed for this model, offering a wide range of culinary inspiration.

For further assistance, technical support, or inquiries not covered in this manual, please contact BE PRO customer service through the contact information provided in your product packaging or on the official BE PRO website.

