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KRUPS CZ8568

KRUPS Cook4Me+ Grameez Multicooker CZ8568 Instruction Manual

Model: CZ8568

1. Introduction

This instruction manual provides essential information for the safe and efficient use of your KRUPS Cook4Me+Grameez Multicooker. Please read all instructions carefully before first use and retain this manual for future reference.

The KRUPS Cook4Me+ Grameez is a versatile multicooker designed to simplify your cooking process with its pre-programmed recipes, multiple cooking modes, and smart connectivity features, including an external kitchen scale.

2. SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Ensure the voltage of your electrical outlet matches the rating specified on the appliance.
- Do not immerse the main unit, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Always ensure the lid is properly closed and locked before operating pressure cooking functions.
- Use only KRUPS recommended accessories and replacement parts.
- Allow the appliance to cool completely before cleaning or storing.

3. Product Overview and Components

Familiarize yourself with the main components of your Cook4Me+ Grameez Multicooker.



Figure 3.1: KRUPS Cook4Me+ Grameez Multicooker with accompanying smart kitchen scale.

Main Components:

- Main Unit: Houses the heating element, control panel, and pressure mechanism.
- Removable Cooking Pot: Non-stick, 6-liter total capacity (4-liter useful capacity).
- Lid: Features a pressure release valve and locking mechanism.
- Control Panel: Digital display with navigation buttons for recipe selection and settings.
- Smart Kitchen Scale: External scale for precise ingredient measurement, connects via Bluetooth.
- Steam Insert: For steaming vegetables, fish, and other foods.
- Power Cable: Detachable for easy storage.



Figure 3.2: Close-up of the multicooker's control panel with display and navigation buttons.



Figure 3.3: The external smart kitchen scale, used for precise ingredient measurement.

4. SETUP

4.1 Unpacking and Initial Cleaning

- 1. Remove all packaging materials and promotional stickers from the appliance.
- 2. Wash the removable cooking pot, steam insert, and lid gasket with warm, soapy water. Rinse thoroughly and dry completely.
- 3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

4.2 Assembly

- 1. Place the main unit on a stable, flat, heat-resistant surface.
- 2. Insert the clean, dry cooking pot into the main unit. Ensure it sits correctly.
- 3. Attach the lid by aligning it with the main unit and rotating it until it locks securely.
- 4. Connect the power cable to the appliance and then to a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

1. Power On: Press the power button on the control panel. The display will illuminate.

- 2. **Navigation:** Use the navigation buttons (usually arrows and an 'OK' button) to browse through menus and select options.
- 3. Recipe Selection: Choose from 150 pre-programmed recipes or select a manual cooking mode.

5.2 Using Pre-programmed Recipes

- 1. From the main menu, select 'Recipes'.
- 2. Browse or search for your desired recipe.
- 3. Follow the on-screen instructions for ingredient preparation and addition. The multicooker will guide you step-by-step.
- 4. The appliance will automatically adjust cooking time and temperature based on the selected recipe.

5.3 Manual Cooking Modes

The Cook4Me+ Grameez offers 6 cooking levels:

- Pressure Cooking: For fast cooking of various dishes.
- Steaming: Ideal for vegetables, fish, and delicate foods using the steam insert.
- Browning: For searing meats and sautéing ingredients before cooking.
- Simmering: For slow-cooked dishes and sauces.
- Gentle Cooking: For delicate preparations.
- Reheating: To warm up previously cooked food.

To use manual mode, select 'Manual' from the main menu and choose your desired cooking level, time, and temperature settings.

5.4 App Connection and Smart Scale



Figure 5.1: The multicooker highlighting its app connectivity for recipe updates and monitoring.

- 1. **Download the Cook4Me App:** Install the official Cook4Me application on your smartphone or tablet.
- 2. **Pairing:** Follow the app's instructions to pair your Cook4Me+ Grameez multicooker and the smart kitchen scale via Bluetooth.
- 3. **Recipe Updates:** The app allows you to access hundreds of additional recipes and update your multicooker with new content.
- 4. **Guided Cooking:** Monitor the cooking process and receive step-by-step instructions directly on your smart device.
- 5. **Smart Scale Integration:** Use the smart scale to precisely measure ingredients. The measured quantities can be transferred to the app to suggest appropriate recipes or adjust existing ones.



Figure 5.2: A user interacting with the Cook4Me app on a smartphone, demonstrating the integrated cooking experience.

5.5 Delayed Start and Keep Warm Function

- **Delayed Start:** You can program the multicooker to start cooking at a later time, up to 15 hours in advance. Refer to the on-screen menu or app for setting this feature.
- Automatic Keep Warm: After cooking is complete, the appliance automatically switches to a keep-warm function to maintain food temperature until serving.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your multicooker.

6.1 Cleaning the Cooking Pot and Accessories

- The removable non-stick cooking pot and steam insert are dishwasher safe.
- Alternatively, wash them with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry.

6.2 Cleaning the Lid

- . Remove the lid from the main unit.
- Carefully remove the gasket and any other detachable parts from the lid. Wash them with warm, soapy water.
- Wipe the lid interior and exterior with a damp cloth. Ensure all food residues are removed, especially around the pressure valve.
- Dry all parts completely before reassembling the lid.

6.3 Cleaning the Main Unit and Smart Scale

- Unplug the appliance and allow it to cool completely.
- Wipe the exterior of the main unit and the smart scale with a soft, damp cloth.
- Do not use abrasive cleaners or scouring pads, as these can damage the surfaces.
- Never immerse the main unit or smart scale in water or any other liquid.

7. TROUBLESHOOTING

If you encounter issues with your Cook4Me+ Grameez, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not power on.	Power cord not properly connected; no power from outlet.	Ensure power cord is securely plugged into both the appliance and a working electrical outlet. Check circuit breaker.
Lid cannot be closed/locked.	Cooking pot not correctly inserted; lid gasket misplaced.	Ensure the cooking pot is fully seated. Check that the lid gasket is properly positioned.
Pressure not building up.	Lid not properly sealed; insufficient liquid.	Verify the lid is securely locked. Ensure there is enough liquid in the pot as per recipe requirements.
Smart scale not connecting to app.	Bluetooth off; scale not powered on; app issue.	Ensure Bluetooth is enabled on your device. Turn the smart scale on. Restart the Cook4Me app.

If the problem persists after attempting these solutions, please contact KRUPS customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	KRUPS
Model Number	CZ8568
Color	Black
Dimensions (L x W x H)	37.8 x 36.4 x 32 cm
Weight	9.18 Kilograms
Capacity (Total)	6 Liters
Capacity (Useful)	4 Liters
Power	1600 Watts
Voltage	220 Volts

Material	Stainless Steel
Control Method	Application / On-device

Detail

9. WARRANTY AND SUPPORT

KRUPS is committed to providing quality products. Your Cook4Me+ Grameez Multicooker is designed for durability and ease of repair.

9.1 Repairability

Feature

This product is designed to be repairable for 15 years at a fair price, with a network of 6200 recognized repair workshops worldwide. This commitment aims to extend the product's lifespan and reduce waste.

9.2 Customer Support

For further assistance, warranty claims, or to locate a repair center, please visit the official KRUPS website or contact their customer service department. Contact information can typically be found on the KRUPS website or in the product packaging.

Related Documents - CZ8568



KRUPS COOK4ME EPC09: Bedienungsanleitung und Kochratgeber

Umfassende Anleitung für den KRUPS COOK4ME EPC09 Multikocher, die Sicherheit, Bedienung, Rezepte und Wartung für optimale Küchennutzung abdeckt. Entdecken Sie einfache Zubereitung und vielfältige Kochfunktionen.



KRUPS Cook4me Extra Crisp Lid Quick Start Guide

Quick start guide for the KRUPS Cook4me with Extra Crisp lid, detailing setup, functions, and cooking advice for various recipes like fries, chicken nuggets, and cake.



Krups Electronic Rice Cooker 4 in 1 User Manual - Operation and Maintenance

Comprehensive user manual for the Krups Electronic Rice Cooker 4 in 1 (RK701150), covering setup, operation for various cooking modes (rice, slow cook, steam, oatmeal), cleaning, maintenance, and warranty information.



KRUPS Simply Eggs 6pc Egg Cooker User Manual and Instructions

Comprehensive guide to using the KRUPS Simply Eggs 6pc Egg Cooker for boiling, poaching, and making omelets. Includes safety, cleaning, descaling, and troubleshooting tips.



Krups Ovomat Super EG230115 Egg Cooker User Manual

This user manual provides comprehensive instructions for the Krups Ovomat Super EG230115 egg cooker, covering setup, operation for soft, medium, and hard-boiled eggs, cleaning, maintenance, descaling, and important safety precautions for safe and effective use.



Krups EA9000 Espresso Automatic User Manual

Comprehensive user manual for the Krups EA9000 Espresso Automatic coffee machine, covering setup, operation, maintenance, and troubleshooting.