

Manuals.plus /

- › IKOHS /
- › IKOHS CHEFBOT Compact STEAMPRO Food Processor User Manual

## IKOHS Compact STEAMPRO

# IKOHS CHEFBOT Compact STEAMPRO

Multifunction Food Processor User Manual

## 1. INTRODUCTION

Thank you for choosing the IKOHS CHEFBOT Compact STEAMPRO. This versatile food processor is designed to simplify your cooking experience with its numerous functions, including steaming, chopping, mixing, kneading, and more. Please read this manual carefully before first use to ensure safe and optimal operation of your appliance. Keep this manual for future reference.



The IKOHS CHEFBOT Compact STEAMPRO food processor, ready for use.

## 2. SAFETY INSTRUCTIONS

---

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions before operating the appliance.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils away from moving blades during operation to prevent injury.
- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Ensure the lid is securely locked in place before operating.
- Exercise extreme caution when handling sharp blades. Store them out of reach of children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use the appliance on a stable, flat, and dry surface.
- Avoid contact with hot surfaces, especially during and after steam cooking. Use oven mitts or handles.

## 3. PRODUCT OVERVIEW AND COMPONENTS

---

The IKOHS CHEFBOT Compact STEAMPRO comes with several components designed for various cooking tasks. Familiarize yourself with each part before use.



Exploded view showing the main components: Motor Base, Stainless Steel Bowl (2.3L), Cooking Basket, 4-Blade Knife, Butterfly Whisk, Mixer, Intermediate Steam Tray, Transparent Steam Basket Lid, and Steam Basket with Silicone Seal.

### Key Components:

- **Motor Base:** The main unit housing the motor and control panel.
- **Stainless Steel Bowl (2.3 L):** The primary cooking and mixing vessel, BPA-free.
- **4-Blade Knife:** For chopping, crushing, and blending.
- **Butterfly Whisk:** For whipping, emulsifying, and gentle mixing.
- **Mixer:** For stirring and combining ingredients.
- **Cooking Basket:** For cooking smaller items or separating ingredients within the main bowl.

- **Steam Basket (3 levels):** For multi-level steam cooking, includes an intermediate tray and transparent lid.
- **Spatula:** For scraping and stirring.



The food processor displayed with its full range of accessories, including the steamer basket, blades, and spatula.

## 4. SETUP AND FIRST USE

### 4.1 Unpacking

Carefully remove all components from the packaging. Retain packaging for storage or transport if needed. Check that all parts listed in the 'Product Overview' section are present and undamaged.

### 4.2 Initial Cleaning

Before first use, wash all removable parts (bowl, lid, blades, whisk, steamer basket, spatula) in warm soapy water, rinse thoroughly, and dry. Wipe the motor base with a damp cloth.

### 4.3 Assembly

1. Place the motor base on a clean, stable, and dry surface. Ensure adequate ventilation around the unit.

2. Insert the desired accessory (e.g., 4-blade knife or butterfly whisk) into the bottom of the stainless steel bowl.
3. Place the bowl onto the motor base and twist it clockwise until it locks securely into position.
4. Add your ingredients to the bowl.
5. Place the lid on the bowl and twist it clockwise until it locks. The appliance will not operate if the lid is not correctly secured.



Ensure the appliance is placed on a stable surface, allowing for proper ventilation.

## 5. OPERATING INSTRUCTIONS

---

The CHEFBOT Compact STEAMPRO offers 23 functions and 10 speeds with a turbo option, along with 30 pre-programmed settings for ease of use.

### 5.1 Control Panel

The control panel features an LCD display, a central dial, and several buttons for time, temperature, speed, and pulse functions. Use the dial to adjust settings and press to confirm.

### 5.2 Manual Operation

- **Time:** Set cooking duration from seconds to hours.
- **Temperature:** Adjust temperature from 37°C to 120°C for various cooking methods.
- **Speed:** Select from 10 speed levels for mixing, blending, or chopping. The 'Turbo' function provides maximum power for short bursts.
- **Pulse:** Use for quick, powerful bursts of chopping or blending, ideal for ice crushing.



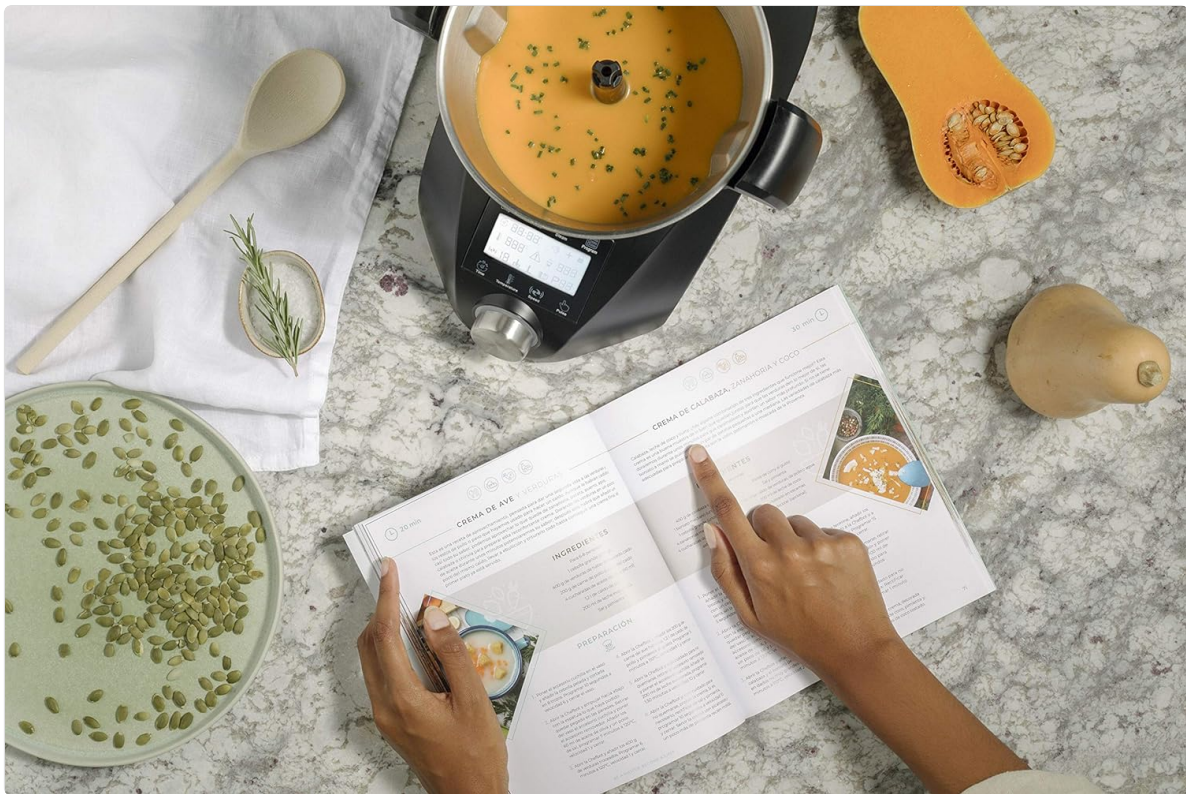
The stainless steel bowl with the 4-blade knife attachment, suitable for chopping and crushing.



The stainless steel bowl with the butterfly whisk attachment, ideal for emulsifying and whipping.

### **5.3 Automatic Programs**

The appliance features 30 pre-programmed functions for common recipes and tasks. Refer to the program list for specific uses.



A detailed list of the 30 automatic programs, including functions like grating, vegetable cream, rustic soup, sautéing, sauces, rice, pasta, purees, jams, custards, chocolate melting, doughs, sorbets, yogurt, and self-cleaning.

## 5.4 Specific Functions

- **Steaming:** Use the multi-level steam basket for healthy cooking of vegetables, fish, and more.



The multi-level steam basket filled with chopped vegetables, ready for steaming.

- **Cooking:** Prepare various dishes, from soups to risottos.



The food processor bowl containing rice and herbs, illustrating its cooking capability.

- **Grating/Slicing:** Utilize the food processor disc for grating or slicing ingredients.

# ChefBOT COMPACT + STEAM BASKET



The food processor in action, grating cheese into a bowl, demonstrating its processing capabilities.

- **Recipe Book:** The included recipe book provides guidance and inspiration for using your CHEFBOT.

# Chef BOT

## COMPACT



### Programas automáticos

- |                                     |                                      |
|-------------------------------------|--------------------------------------|
| 1 Rallar y cortar                   | 16 Natillas                          |
| 2 Crema de verduras                 | 17 Crema inglesa y pastelera         |
| 3 Sopa rústica                      | 18 Fundir chocolate                  |
| 4 Dorar, pochar y marcar            | 19 Merengue para Isla Flotante       |
| 5 Salsas calientes rápidas          | 20 Emulsionar                        |
| 6 Salsas a fuego lento              | 21 Sorbetes con fruta congelada      |
| 7 Salsa de tomate                   | 22 Yogur                             |
| 8 Bechamel                          | 23 Masa para pan y pizza             |
| 9 Arroz, cereales y granos hervidos | 24 Masa base para tartas             |
| 10 "One pot" pasta                  | 25 Masa para crepes, gofres o donuts |
| 11 Risotto                          | 26 Pasta o masa choux                |
| 12 Puré de patata                   | 27 Mazapán                           |
| 13 Patatas trinchadas               | 28 Smoothies y batidos de leche      |
| 14 Hervir                           | 29 Mantener caliente y recalentar    |
| 15 Mermeladas y compotas            | 30 Autolimpieza                      |

The food processor next to an open recipe book, with a bowl of soup, highlighting its use with recipes.

## 6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and hygiene of your appliance.

### 6.1 After Each Use

1. Always unplug the appliance before cleaning.
2. Remove the bowl and all accessories.
3. Most removable parts, including the stainless steel bowl, lid, and steamer basket, are dishwasher safe. Refer to the product specifications for specific dishwasher compatibility.
4. For hand washing, use warm soapy water and a non-abrasive sponge. Exercise caution when cleaning the blades due to their sharpness.
5. Wipe the motor base with a damp cloth. Never immerse the motor base in water.

### 6.2 Autoclean Program

The CHEFBOT Compact STEAMPRO features an 'Autoclean' program (Program 30). Add

approximately 500ml of water and a drop of dish soap to the bowl, select Program 30, and run the cycle. Afterwards, rinse the bowl thoroughly.

## 7. TROUBLESHOOTING

If you encounter issues with your appliance, consult the following table before contacting customer support.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet fault; lid not properly secured; bowl not properly locked.	Check power connection; try a different outlet; ensure lid is twisted clockwise until locked; ensure bowl is twisted clockwise until locked.
Motor runs but blades/accessories do not move.	Accessory not correctly installed; motor coupling issue.	Ensure the blade or whisk is firmly seated on the spindle. If the problem persists, contact customer support.
Appliance takes a long time to heat up.	Large volume of cold ingredients; lid not fully sealed.	Ensure the lid is properly sealed. Allow more time for heating with larger quantities.
Difficulty removing the blade/accessory after cooking.	Food residue or expansion due to heat.	Allow the bowl to cool slightly. Use a cloth for better grip. Ensure the bowl is empty before attempting to remove the blade.
Food not chopped/blended evenly.	Overfilling the bowl; incorrect speed setting; dull blade.	Do not overfill the bowl. Use appropriate speed and pulse function. Ensure blades are sharp and correctly installed.

## 8. SPECIFICATIONS

Detailed technical specifications for the IKOHS CHEFBOT Compact STEAMPRO.

Feature	Specification
Brand	IKOHS
Model Name	Compact STEAMPRO
Product Dimensions	38 x 21 x 32 cm (Length x Width x Height)
Product Weight	8.44 kg
Bowl Capacity	2.3 Liters
Number of Functions	23
Number of Speeds	10 (with Turbo function)
Special Features	Ice Crushing, Steam Cooking
Temperature Range	37°C to 120°C
Blade Material	Stainless Steel
Power Source	Corded Electric
Care Instructions	Dishwasher safe parts, Hand wash



Diagram illustrating the dimensions of the IKOHS CHEFBOT Compact STEAMPRO: 38 cm width, 21 cm depth, 32 cm height for the main unit, and an additional 15 cm for the steamer basket.

## 9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card

included with your product or contact IKOHS customer service directly. Keep your proof of purchase for warranty claims.