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CREATE Chefbot Touch

CREATE IKOHS Chefbot Touch User Manual

Model: Chefbot Touch | Brand: CREATE

1. INTRODUCTION

Welcome to the world of smart cooking with the CREATE IKOHS Chefbot Touch. This innovative kitchen robot is designed to simplify your cooking process, offering a wide range of functions and pre-programmed recipes to help you prepare delicious meals with ease. With its intuitive touch screen and integrated WiFi, the Chefbot Touch brings convenience and versatility to your kitchen.

Please read this manual carefully before using the appliance to ensure safe and optimal operation. Keep this manual for future reference.



Image: The CREATE IKOHS Chefbot Touch, a versatile kitchen robot featuring a stainless steel mixing bowl and an interactive touchscreen interface.

2. KEY FEATURES

The CREATE IKOHS Chefbot Touch is equipped with advanced features to enhance your culinary experience:

- **Integrated WiFi:** Allows for periodic updates of recipes and software.
- **5-inch Touch Screen:** For easy navigation and recipe selection.
- **24 Automatic Programs:** Pre-set functions for various cooking tasks.

- **12 Speeds + Turbo Function:** For precise control over mixing and processing.
- **Temperature Range:** Adjustable from 37°C to 120°C.
- **Cooking Time:** Up to 90 minutes of continuous operation.
- **140+ Preloaded Recipes:** A wide variety of recipes available directly on the device.
- **Versatile Functions:** Capable of beating, whipping, emulsifying, mixing, stirring, confiting, precision cooking (degree by degree), kneading, boiling, keeping warm, fermenting, poaching, bain-marie, low-temperature cooking, slow cooking, steaming, crushing, chopping, grinding, grating, peeling, slicing, dicing, and pulverizing.



Image: An illustration highlighting the "All-in-One" capabilities of the Chefbot Touch, including functions such as beating, emulsifying, mixing, and more.



24 PROGRAMAS
AUTOMÁTICOS

12 VELOCIDADES
+ TURBO

140 RECETAS
PREINSTALADAS

Image: A visual summary of the Chefbot Touch's core features: 24 automatic programs, 12 speeds with turbo, and over 140 pre-installed recipes.

3. COMPONENTS AND ACCESSORIES

The Chefbot Touch comes with a comprehensive set of accessories to support its many functions:

- **Ice-crushing Blades:** For crushing ice and hard ingredients.
- **Mixing Paddle:** For gentle stirring and mixing.
- **Hand Spatula:** For scraping and stirring.
- **Separator Basket:** For cooking ingredients separately within the bowl.
- **Measuring Cup:** For precise liquid measurements.
- **Butterfly Whisk:** For whipping and emulsifying.
- **Reversible Cutting Disc:** For slicing and grating.
- **Food Processor Lid:** For use with the cutting disc.
- **Food Pusher:** For safely guiding food into the cutting disc.

- **2-level Steamer Basket:** For steaming multiple ingredients simultaneously.



DIEZ ACCESORIOS PARA CUALQUIER RECETA

- * Cuchillas pica-hielo
- * Pala mezcladora
- * Espátula de mano
- * Cestillo separador
- * Vaso medidor
- * Batidor mariposa
- * Disco reversible de corte
- * Tapa food processor
- * Empujador de alimentos
- * Vaporera de 2 niveles

Image: The Chefbot Touch displayed with its full set of ten accessories, designed for various cooking tasks.

4. SETUP

4.1 Unboxing and Initial Placement

Carefully remove all components from the packaging. Place the Chefbot Touch on a stable, flat, and dry surface. Ensure there is adequate ventilation around the unit. Keep the appliance away from heat sources and direct sunlight.

4.2 Power Connection

Connect the power cord to a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance (110 Volts).

4.3 Initial Cleaning

Before first use, clean all removable parts (bowl, lid, accessories) with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.

4.4 WiFi Connection

To access online recipes and updates, connect your Chefbot Touch to your home WiFi network.

1. Turn on the Chefbot Touch.
2. Navigate to the settings menu on the touch screen.
3. Select "WiFi" or "Network Settings".
4. Choose your WiFi network from the list.
5. Enter your WiFi password if prompted.
6. Confirm the connection. Once connected, the device will be able to download recipe updates.

5. OPERATING INSTRUCTIONS

5.1 General Operation

The Chefbot Touch is operated primarily through its 5-inch touch screen and the control knob.

- **Touch Screen:** Use to select programs, recipes, and adjust settings.
- **Control Knob:** Rotate to adjust values (time, temperature, speed) and press to confirm selections.



Image: A user demonstrating interaction with the Chefbot Touch's intuitive touchscreen interface.

5.2 Using Automatic Programs

The 24 automatic programs simplify complex cooking tasks.

1. From the main menu, select "Programs".
2. Browse through the available programs (e.g., Knead, Steam, Chop).
3. Select the desired program. The device will guide you through the necessary steps and settings.

5.3 Following Preloaded Recipes

Access over 140 preloaded recipes directly on the device.

1. Select "Recipes" from the main menu.
2. Browse or search for a recipe.
3. Select the recipe. The screen will display step-by-step instructions, including ingredients, quantities, and cooking parameters.
4. Follow the on-screen prompts to add ingredients and operate the machine.

5.4 Manual Mode

For custom cooking, use the manual mode to set time, temperature, and speed independently.

1. Select "Manual" or "Custom" mode.
2. Use the touch screen and control knob to set the desired cooking time (up to 90 minutes), temperature (37°C to 120°C), and speed (1-12 or Turbo).
3. Press start to begin cooking.

5.5 Safety Precautions During Operation

- Always ensure the lid is properly secured before operating, especially when using high speeds or hot liquids.
- Do not overfill the bowl.
- Be cautious when handling hot liquids or steam.
- Use the provided spatula or other appropriate utensils to scrape down ingredients, always stopping the machine first.
- Keep hands and utensils away from moving blades.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Chefbot Touch.

6.1 Cleaning the Bowl and Accessories

- The stainless steel bowl should be washed by hand with warm soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- Most accessories are dishwasher safe. Refer to individual accessory instructions for specific cleaning guidelines.
- For stubborn food residue, soak parts in warm soapy water before cleaning.

6.2 Cleaning the Main Unit

- Wipe the exterior of the main unit with a soft, damp cloth.
- Do not use abrasive cleaners or scouring pads, as they may damage the surface.
- Never immerse the main unit in water or any other liquid.
- Ensure the unit is unplugged before cleaning.

6.3 Storage

Store the Chefbot Touch and its accessories in a clean, dry place when not in use. Ensure all parts are completely dry before storage.

7. TROUBLESHOOTING

If you encounter issues with your Chefbot Touch, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; power outage.	Ensure power cord is securely plugged in. Check the main power switch. Verify power supply.
Motor stops during operation or overheats.	Overload; prolonged continuous use; safety mechanism activated.	Reduce the amount of ingredients. Allow the appliance to cool down for at least 30-60 minutes before resuming use. This is a safety feature to prevent damage.
Lid not closing properly.	Obstruction; incorrect alignment.	Check for any food particles or accessories blocking the lid. Ensure the lid is correctly aligned and locked into place.
WiFi connection issues.	Incorrect password; weak signal; router issues.	Double-check the WiFi password. Move the unit closer to the router. Restart your router.
Error message on screen.	Specific operational issue.	Note the error code or message. Refer to the digital manual on the device or contact customer support for specific guidance.

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

8. SPECIFICATIONS

Technical specifications for the CREATE IKOHS Chefbot Touch:

Feature	Specification
Brand	CREATE
Model	Chefbot Touch
Color	Black
Power	1400 Watts
Voltage	110 Volts
Material	Stainless Steel (bowl), Aluminum (body)
Number of Speeds	12 + Turbo
Temperature Range	37°C to 120°C
Max Continuous Operation	90 minutes
Compatible Devices	IOS, Android
Product Dimensions (L x W x H)	38 x 24 x 23 cm
Product Weight	10 kg

CREATE

CHEFBOT TOUCH + STEAMER BASKET



KITCHEN ROBOT + STEAMER BASKET



Image: Front view of the Chefbot Touch, illustrating its dimensions (465mm height, 380mm width) and 3.5L bowl capacity.



Image: Side view of the Chefbot Touch, showing its depth dimension of 380mm.


9. WARRANTY AND SUPPORT

For information regarding warranty coverage, terms, and conditions, please refer to the documentation included with your purchase or visit the official CREATE website.

If you require technical assistance, have questions about your product, or need to report an issue, please contact CREATE customer support through their official channels.

Manufacturer: CREATE IKOHS

Related Documents - Chefbot Touch

 <p>CREATE Chefbot Compact Connect User manual Manual de Instrucciones</p>	<p>Chefbot Compact Connect User Manual</p> <p>User manual for the Create Chefbot Compact Connect, a smart multifunctional kitchen robot. This guide provides instructions on setup, operation, safety, and maintenance.</p>
 <p>CREATE WIPEBOT WINDOWS CLEANER USER MANUAL</p>	<p>CREATE WIPEBOT Automatic Window Cleaner User Manual</p> <p>User manual for the CREATE WIPEBOT automatic window cleaner by IKOHS. This guide provides detailed instructions on setup, operation, safety, troubleshooting, and technical specifications for efficient and safe window cleaning.</p>
 <p>CREATE NETBOT S18 LINE SMART ROBOT VACUUM CLEANER WITH MOP & WIFI ROBOT AUTOMATICO PULVERIZADOR CON MOP USER MANUAL</p>	<p>CREATE NETBOT S18 LINE Smart Robot Vacuum Cleaner User Manual</p> <p>Comprehensive user manual for the CREATE NETBOT S18 LINE Smart Robot Vacuum Cleaner with Mop & WiFi. Learn about safety instructions, product components, app usage, cleaning modes, and maintenance.</p>
 <p>CREATE SILKAIR CONNECT PRO PORTABLE AIR CONDITIONER 4 IN 1 WITH WIFI USER MANUAL</p>	<p>CREATE SILKAIR CONNECT PRO Portable Air Conditioner User Manual</p> <p>User manual for the CREATE SILKAIR CONNECT PRO, a 4-in-1 portable air conditioner with WiFi. This guide provides safety instructions, features, parts list, control panel functions, remote control operation, app connection, troubleshooting, and maintenance information.</p>
 <p>CREATE FRYER AIR SMART OIL FREE FRYER 5.5L WITH WIFI AND APP FREIDORA SIN ACEITE 5.5L CON WIFI Y APP USER MANUAL</p>	<p>CREATE Fryer Air Smart 5.5L User Manual - Oil-Free Cooking with App Control</p> <p>Comprehensive user manual for the CREATE Fryer Air Smart 5.5L. Learn about safety instructions, parts, operation, app connection, default functions, and cooking tips for this oil-free air fryer.</p>
 <p>CREATE AROMA STUDIO AROMA DIFFUSER USER MANUAL</p>	<p>CREATE Aroma Studio Aroma Diffuser User Manual</p> <p>User manual for the CREATE Aroma Studio Aroma Diffuser, providing instructions, safety advice, and technical specifications.</p>

