

Silvercrest SKMS 1200 B1

Silvercrest Monsieur Cuisine Smart SKMS 1200 B1 Food Processor User Manual

Model: SKMS 1200 B1

1. INTRODUCTION

Thank you for choosing the Silvercrest Monsieur Cuisine Smart SKMS 1200 B1 Food Processor. This versatile kitchen appliance is designed to simplify your cooking process with its intelligent technology and multiple functions. This manual provides essential information for safe and efficient use, including setup, operation, maintenance, and troubleshooting.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all safety warnings and instructions carefully before using the appliance.

- Always ensure the appliance is placed on a stable, flat, and dry surface.
- Keep hands and utensils away from moving blades during operation to prevent injury.
- Do not immerse the main unit in water or other liquids. Clean with a damp cloth only.
- Ensure the lid is securely locked before operating the appliance.
- Unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended attachments and accessories.
- Exercise caution when handling sharp blades. Always hold the blade insert by the plastic top.
- Avoid contact with hot surfaces, especially during and after cooking functions.

3. PACKAGE CONTENTS

Carefully unpack all items and check for any damage. Ensure all components are present:

- Monsieur Cuisine Smart Main Unit
- 4.5 L Stainless Steel Mixing Bowl (with a maximum working capacity of 3 liters)
- Cooking Insert
- Mixing Attachment
- Steamer Attachment with Lid and Steamer Basket
- Blade Insert (with extra sharp blades)
- Spatula
- Lid with Filling Opening and Measuring Cup



Image 3.1: Exploded view showing the main unit, mixing bowl, cooking insert, steamer attachment, blade insert, and spatula.

4. PRODUCT OVERVIEW

The Monsieur Cuisine Smart features an intuitive design for ease of use. Familiarize yourself with the main components:

- **Main Unit:** Houses the motor, control panel, and an 8-inch reactive touchscreen.
- **Mixing Bowl:** Stainless steel bowl for processing ingredients.
- **Blade Insert:** Removable blades for chopping, mixing, and pureeing.

- **Control Knob:** For adjusting settings and confirming selections on the touchscreen.
- **Steamer Attachment:** For gentle steaming of vegetables and fish.



Image 4.1: Front view of the Monsieur Cuisine Smart food processor, highlighting the touchscreen display and control knob.



Image 4.2: The 4.5-liter stainless steel mixing bowl with handle.



Image 4.3: The mixing bowl lid with a central filling opening and a removable measuring cup.

5. SETUP

5.1 Initial Cleaning

Before first use, clean all removable parts (mixing bowl, lid, blade insert, cooking insert, mixing attachment, steamer attachment, spatula, measuring cup) with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.

5.2 Assembly

1. Place the main unit on a clean, stable, and dry surface.
2. Insert the blade into the mixing bowl. Ensure it is securely seated.
3. Place the mixing bowl onto the main unit, ensuring it clicks into place.
4. Add ingredients to the mixing bowl.
5. Place the lid on the mixing bowl and turn it clockwise until it locks. Insert the measuring cup into the lid opening.



Image 5.1: Proper insertion of the blade into the mixing bowl.

5.3 Power Connection and Wi-Fi Setup

Plug the appliance into a grounded power outlet. The touchscreen will power on. Follow the on-screen instructions to connect to your Wi-Fi network. This enables access to online recipes, updates, and smart features like Google Assistant voice control.

6. OPERATING THE APPLIANCE

The Monsieur Cuisine Smart offers a wide range of functions and programs accessible via its 8-inch touchscreen and control knob.

6.1 Basic Controls

- **Touchscreen:** Navigate menus, select programs, and adjust settings.
- **Control Knob:** Turn to adjust values (time, temperature, speed) and press to confirm selections.

6.2 Functions and Programs

The appliance features 16 automatic programs and 11 different functions:

- **Automatic Programs:** Kneading, Steaming, Searing, Smoothie preparation, Pureeing, Cleaning, Egg cooking, Fermentation, Slow cooking, Sous-vide.
- **Functions:** Cooking, Searing, Steaming, Blending, Emulsifying, Weighing (integrated scale up to 5 kg), Sous-

vide, Simmering, Mixing, Kneading, Chopping, Pureeing.

- **Speed Settings:** 10 speed levels and an additional turbo function for pulse mixing.
- **Blade Rotation:**
 - **Left Rotation:** For stirring soups, risottos, stews, and gentle food preparation without chopping.
 - **Right Rotation:** For chopping ingredients.
- **Temperature Control:** Adjustable from 37 °C to 130 °C.
- **Timer:** Up to 99 minutes.



Image 6.1: The touchscreen displaying options for dough preparation (solid, soft, liquid dough).

6.3 Pilot Cooking and Smart Features

The Monsieur Cuisine Smart integrates with an app and offers advanced cooking features:

- **Pilot Cooking:** Access over 1000 pre-installed recipes with step-by-step instructions.
- **Video Guide Cooking:** For selected recipes, video guides are available.
- **Recipe Updates:** Monthly recipe updates are available via Wi-Fi with an activated user account.
- **Voice Control:** Control the appliance using Google Assistant (requires active Wi-Fi connection).
- **Meal Planning:** Utilize the weekly planner feature.
- **Shopping List:** Add recipes directly to a shopping list.
- **Notes:** Easily save personal notes within recipe steps.



Image 6.2: The Monsieur Cuisine Smart with the steamer attachment in use, showing steaming settings on the display.



Image 6.3: Detailed view of the steamer attachment components.

7. MAINTENANCE AND CLEANING

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

7.1 Cleaning the Main Unit

Wipe the main unit and touchscreen with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.

7.2 Cleaning Removable Parts

All accessories are dishwasher safe and BPA-free. For manual cleaning:

1. Carefully remove the blade insert from the mixing bowl.
2. Wash the mixing bowl, lid, blade insert, cooking insert, mixing attachment, steamer attachment, spatula, and measuring cup with warm soapy water.
3. Use a brush for hard-to-reach areas, especially around the blades.
4. Rinse thoroughly under running water.
5. Dry all parts completely before reassembling or storing.

7.3 Automatic Cleaning Program

The appliance features an automatic cleaning program. Add water and a drop of dish soap to the mixing bowl, select the cleaning program, and start. Afterwards, rinse and dry the bowl.

8. TROUBLESHOOTING

If you encounter issues with your Monsieur Cuisine Smart, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; test outlet with another appliance; check circuit breaker.
Mixing bowl not recognized.	Mixing bowl not correctly seated or locked.	Ensure the mixing bowl is properly placed and twisted until it clicks into position.
Lid not locking.	Lid not aligned correctly; food obstructing closure.	Align the lid properly and turn clockwise until it locks. Ensure no food is blocking the locking mechanism.
Motor stops during operation.	Overload protection activated; overheating.	Reduce the amount of ingredients; allow the appliance to cool down before restarting.
Wi-Fi connection issues.	Incorrect password; weak signal; router issues.	Re-enter Wi-Fi password; move appliance closer to router; restart router.

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

9. TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	SKMS 1200 B1
Motor Power	Max. 1200 W
Cooking Power	1050 W
Mixing Power	1000 W
Rotation Speed	Approx. 125 to 5500 rpm
Temperature Range	37 °C to 130 °C

Feature	Specification
Mixing Bowl Capacity	4.5 L (max. 3 L working capacity)
Integrated Scale	Up to 5 kg
Display	8-inch Reactive Touchscreen
Timer	99 minutes
Connectivity	Wi-Fi, Google Assistant Voice Control
Dimensions (approx.)	45.7 x 37 x 29 cm
Materials	Titanium, Stainless Steel, Plastic (BPA-free accessories)
Care Instructions	Dishwasher safe accessories

10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official Silvercrest website. Keep your proof of purchase for any warranty claims.

Note: The manufacturer reserves the right to discontinue the automatic monthly delivery of free recipes at any time.

