



## Chef Robot CR 7 Smart Food Processor Instruction Manual

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## Safety Precautions

### Safety Warnings

Please pay close attention wherever you see the terms Danger, Caution, Care or Attention in this manual.



**Danger:** Wrong or incorrect use of Chef Robot here could be dangerous and lead to personal injury or even death.



**Caution:** Wrong or incorrect use of Chef Robot here could be dangerous and lead to personal injury or even death.



**Care:** Wrong or incorrect use of Chef Robot here could lead to personal injury.



**Attention:** These are useful tips for using Chef Robot. Using or not using will not affect your personal safety.



**Read these instructions carefully before operating this product**



### Prevent electric shock

- This product is equipped with grounding protection. Please use it only in homes or buildings that are properly grounded.
- Be sure Chef Robot is switched off when cleaning or removing the parts and when not using the machine.
- Never immerse, soak, or rinse the machine itself. Clean the main body of Chef Robot only by wiping it with a damp cloth. Keep water and dirt outside the Chef Robot housing.
- Stop operating the machine if the power cord, plug, or other parts of the product are damaged, or if Chef Robot malfunctions and experiences product failure. Contact your nearest authorized service organization and send the machine for maintenance.

### **Caution**

#### **Open the mixing bowl lid carefully**

- Do not force open the mixing bowl lid.
- Only open the lid once the speed is set to 0 and the mixing bowl is set to the unlocked position.

### **Caution**

#### **Prevent heat and pressure-related injuries**

- Avoid touching or blocking the steam vents of the mixing bowl lid when Chef Robot is operating. When it is heating food, the mixing bowl can be under extreme pressure and contact with the boiling or near-boiling food can cause scalding burns.
- If the vents of the mixing bowl lid are blocked or if food is ejected from the bowl or the measuring cup during use, unplug the machine immediately and don't touch it until it has cooled down.
- Don't put an excessive amount of food into the steamer or mixing bowl.  
Food should not exceed the maximum line marked on the appliance.
- Don't cook food in the steamer that can easily block its vents.
- Don't cover the mixing bowl lid or the steamer during cooking.

### **Caution**

#### **Prevent spills and steam-related injuries**

- Avoid high temperature food spills. Such spills can cause burns either through escaping steam or through the ejection of boiling or near-boiling food during cooking.
- Be careful when moving the mixing bowl to avoid food spills.
- Chef Robot should be placed on a clean, flat, solid surface to prevent it from falling.
- When in use, keep the power cord safe and avoid entangling it in other objects.
- While heating food, don't suddenly start the Turbo function or begin high speed rotations. This may cause hot food to spill out of the machine. Process hot food slowly at first and increase the speed gradually.
- When heating food, the mixing bowl, the mixing bowl lid, the steamer, and the measuring cup can get very hot. Don't touch these parts during cooking to avoid possible injury.
- During cooking, some operations can produce a lot of steam. Stay away from steam to avoid possible injury.
- Please be careful to avoid steam ejection from the mixing bowl, steamer, steamer rack, and the steamer lid when touching or moving those parts.

### **Caution**

#### **Prevent cuts.**

- The mixing blade is very sharp. Please be very careful when operating. Hold the mixing blade from the top only when installing it in or removing it from the mixing bowl.
- When holding, installing, or removing the mixing blade, please be careful to avoid accidentally falling or dropping the blade.

- Don't place your hands or any non-food items in the mixing bowl to prevent hurting yourself or damaging the mixing blade.
- Switch off the machine when either installing or removing the mixing blade.
- Make sure to keep any loose hair and clothing away from the machine while it's operating.

### Care

#### **Avoid personal injury and machine damage.**

- If any parts of the machine are damaged, stop using the machine immediately and contact your service representative or the manufacturer for replacement parts.
- Don't leave the machine unattended while it is operating.
- While kneading dough, cutting certain foods, and performing other operations, Chef Robot may rock back-and-forth slightly. Be sure not to place the machine on or near the edge of the countertop or table to prevent it from falling.

#### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put the plug, power supply cord, or the main body in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning.  
To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
5. Do not touch moving parts. Do not attempt to defeat the cover interlock mechanism.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at [info@thechefrobot.com](mailto:info@thechefrobot.com) for information on examination, repair, or adjustment.
7. The use of attachments, not recommended by the manufacturer may cause a risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not touch hot surfaces. Use handles or knobs.
12. Keep hands and utensils out of the machine during use to reduce the risk of severe injury to persons or damage to Chef Robot.  
The spatula may be used but must be used only when the machine is not running.
13. The blade assembly is sharp. When handling the blade assembly, always handle carefully by the top. To avoid

- risk of injury, when pouring out the contents, be careful to grasp with two hands when pouring out food or liquid.
14. Always operate the machine with cover in place.
  15. Allow to cool before assembling or disassembling parts and before cleaning the appliance.
  16. To reduce the risk of injury, never place the mixing blade assembly on base without the bowl properly attached.  
Never place the mixing blade in the mixing bowl without locking it in place by rotating the latch on the underside of the mixing bowl clockwise.
  17. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
  18. Extreme caution must be used when moving an appliance containing hot liquids.
  19. 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.
  20. Do not use appliance for other than intended use.
  21. Intended for countertop use only.  
**WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
  22. Preheating of the appliance is not necessary.
  23. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  24. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
  25. For household use only.
  26. The appliance is only to be used with the stand provided.
  27. **CAUTION:** Insure that the appliance is switched off before removing it from its stand.
  28. **WARNING:** Be careful there no spillage on the electrical connections when operating, cleaning or other service.
  29. There is residual heat on the heating element surface after use.  
Be careful not to touch the hot surface of the bowl when in use.
  30. **CAUTION:** Do not operate without the cover in place. Extremely hot surface on the mixing bowl. Unplug before assembling or removing the mixing bowl.
  31. **CAUTION:** Risk of electric shock, cook only in the removable mixing bowl.
  32. **CAUTION:** Household use only. Do not immerse in water.

## **SAVE THESE INSTRUCTIONS**

### **To assure continued FCC compliance:**

#### **FEDERAL COMMUNICATIONS COMMISSION INTERFERENCE STATEMENT**

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- ☐ Reorient or relocate the receiving antenna.

- ☐ Increase the separation between the equipment and receiver.
- ☐ Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- ☒ Consult the dealer or an experienced radio/TV technician for help.

**Warning:**

To assure continued FCC compliance:

Any changes or modifications not expressly approved by the grantee of this device could void the user's authority to operate the equipment.

FCC ID:2A4J6-CR-7 **FCC**

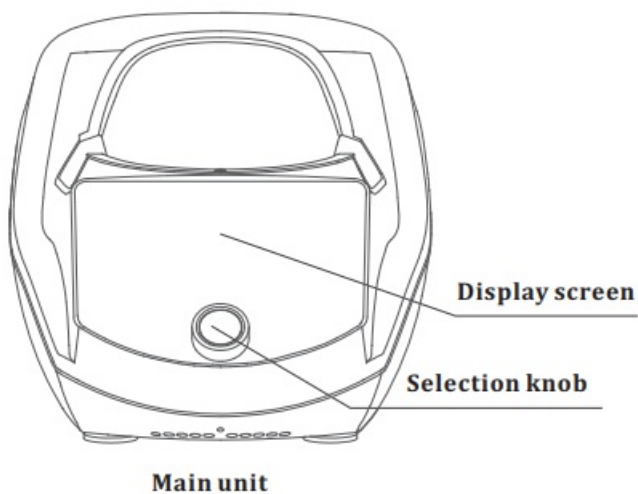
This device complies with Part 15 of the FCC Rules.

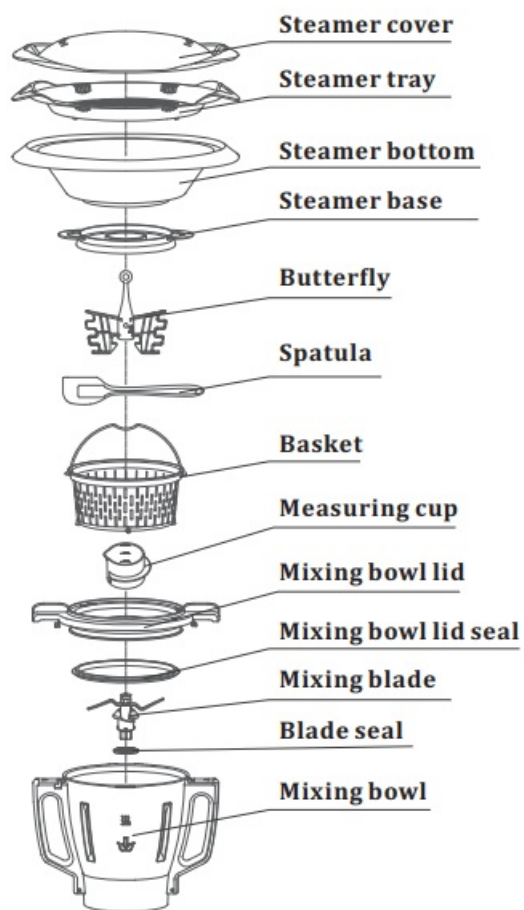
Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. this device must accept any interference received, including interference that may cause undesired operation.

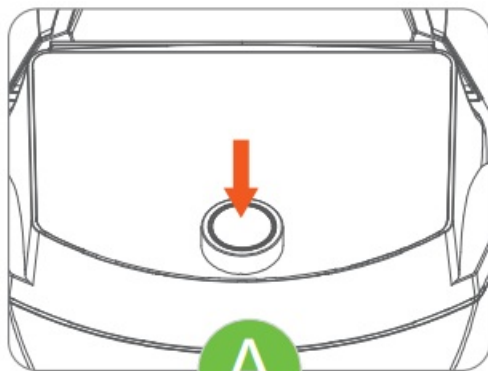
## About Your Chef Robot

### Chef Robot Overview

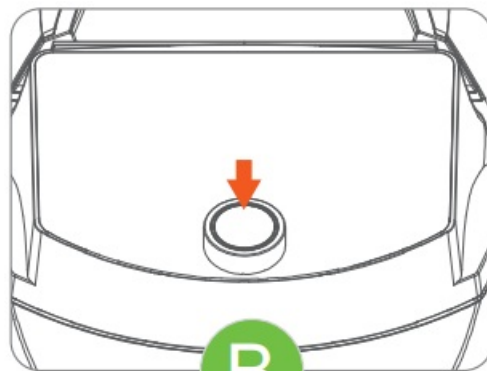




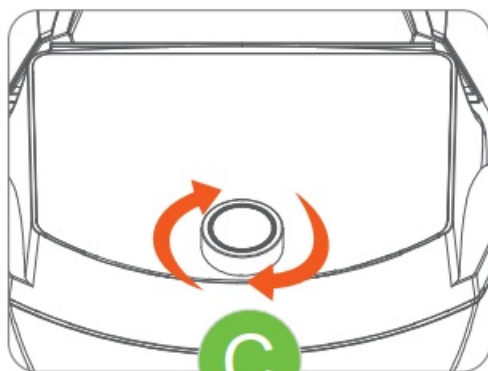
## Knob Instructions



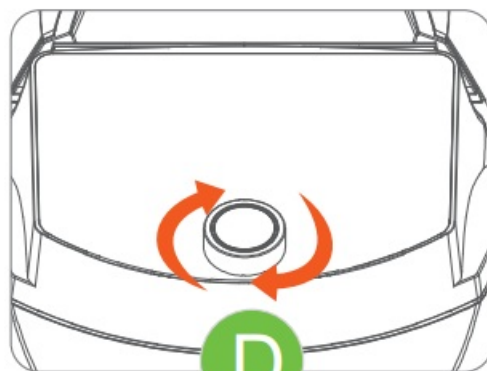
**Long press for 3 seconds: Puts the machine in sleep mode.**



**Short press: Start and pause.**

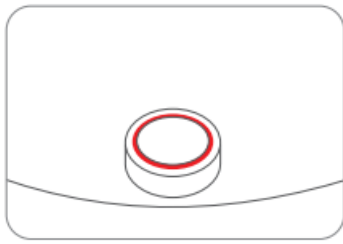


**Left and right rotations: Set time, temperature and speed.**

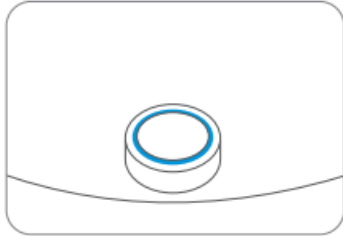


**When viewing recipes, left and right rotations: Switch the recipes.**

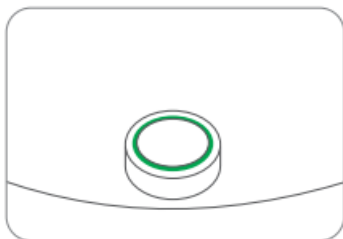
## LED & Button Guidelines



**Red: Fault is reported.**



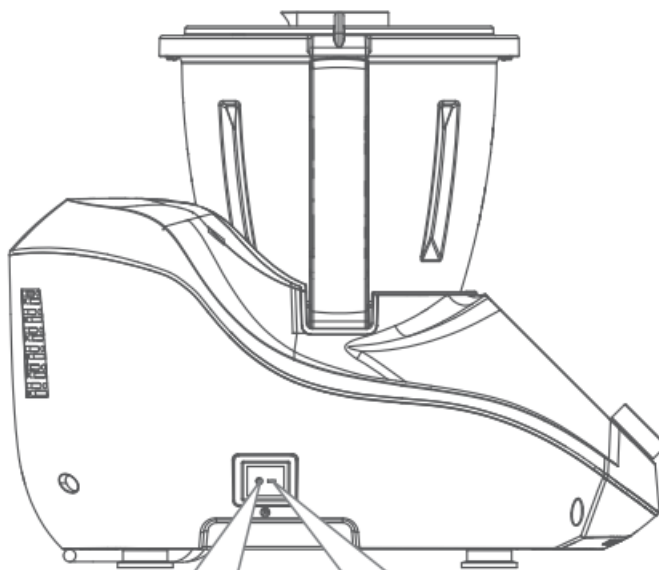
**Blue: Normal operations**  
**Flashing blue: Cooking**



**Green: End of cooking**

## Switch On/Off

Connect the power cable to a suitable electrical wall outlet, ensuring each is dry and clean.



To switch the main unit off,  
set the power switch to the  
"O" position.

To switch the main unit on ,  
set the power switch to the  
"I" Position.

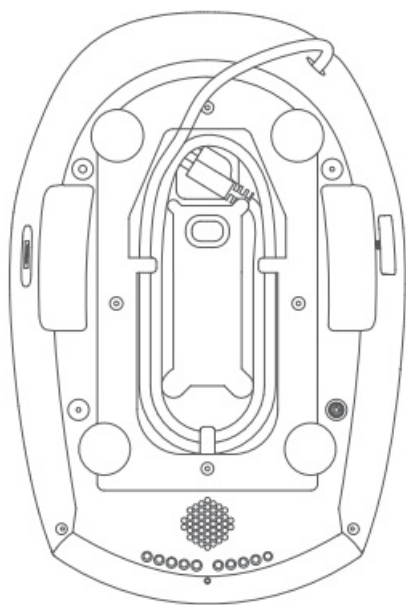


### ⚠ Attention

After use, switch off, then unplug Chef Robot from the electrical wall outlet.

### Use the power cable collector on the bottom of device

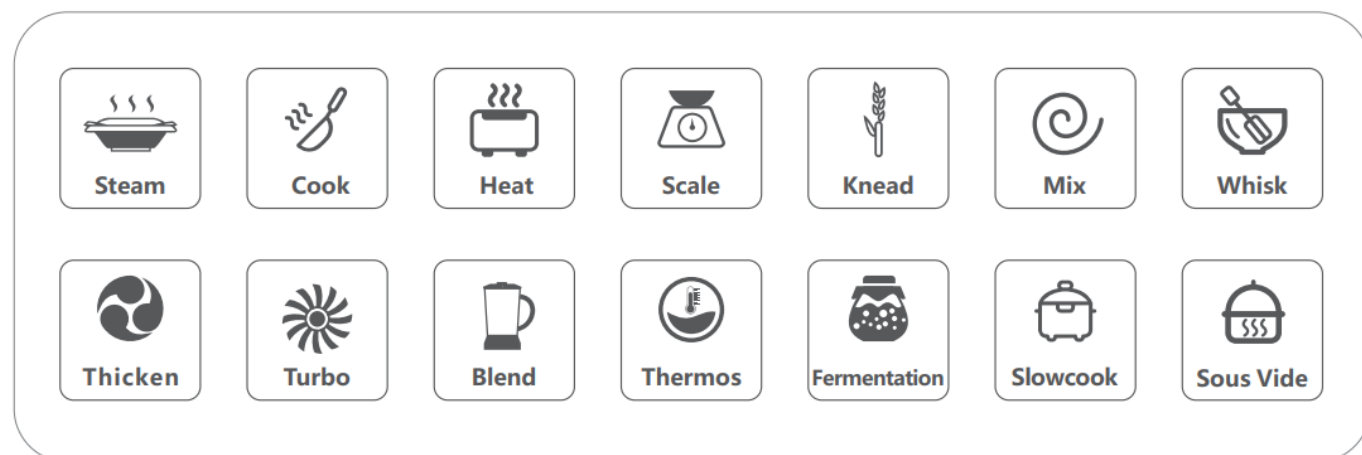
1. Before use, remove the power cable from the power cable collector.
2. After use, store the power cable as shown in the figure.



### Main functions

Chef Robot is a multifunctional smart kitchen cooking machine that allows you to create and share your own recipes.

It lets you cook more easily and makes food preparation fun and enjoyable!



Chef Robot is intended for household use only and not for commercial use.

Chef Robot is intended to be used in dry indoor areas only.

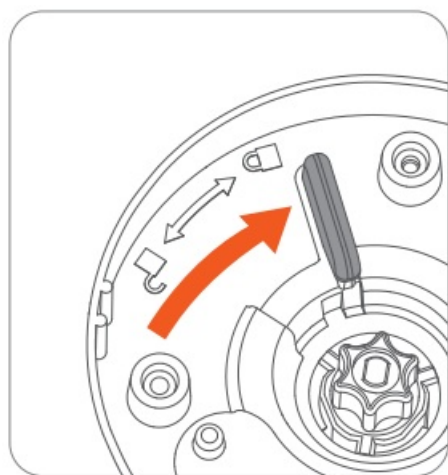
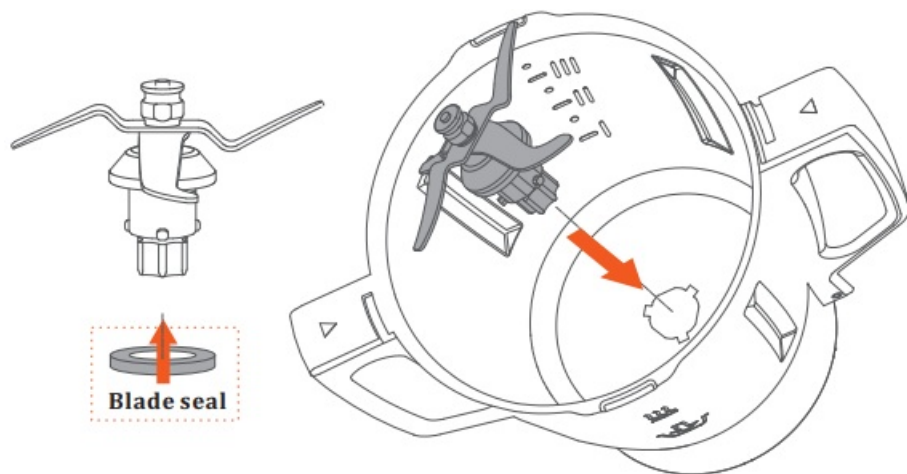
### Use of Chef Robot

## A. Installing the mixing blade

The blade is sharp. Handle carefully to avoid being cut.

Do not turn over the mixing bowl when removing the blade. The blade might fall out suddenly. Never hold the mixing blade by the blades themselves to avoid injury.

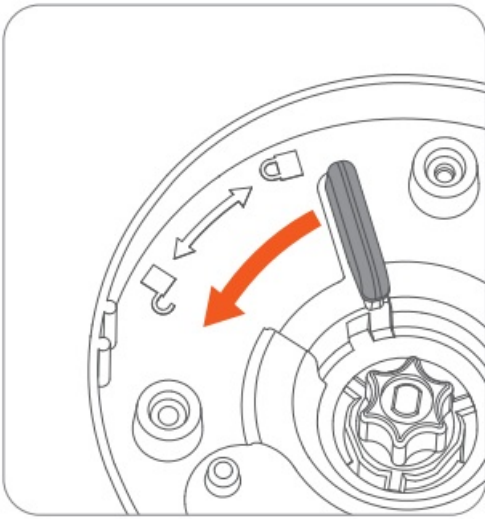
1. Attach the blade seal the bottom of the mixing blade as pictured here.
2. Grab the upper part of the mixing blade and place it in the mixing bowl, as shown here.
3. Lock the blade in place by rotating the latch on the underside of the mixing bowl clockwise.



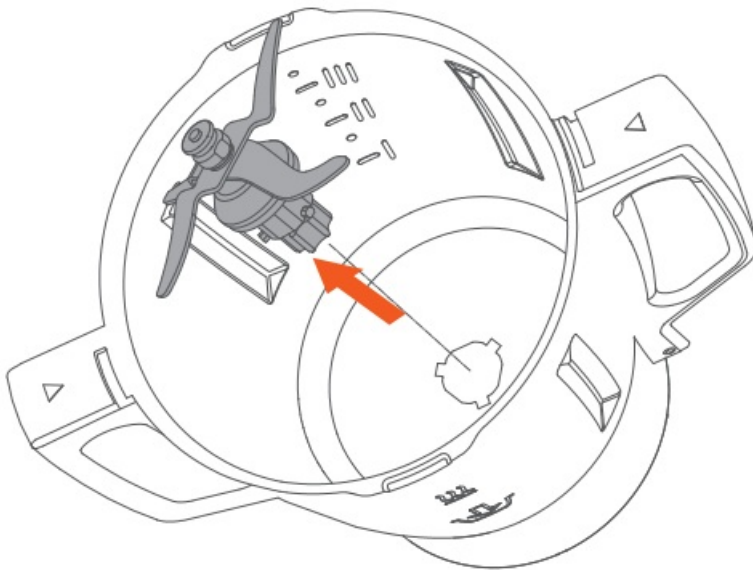
Rotate the latch clockwise to lock blade after putting the blade into bowl

## B. Removing the mixing blade

1. Remove the mixing bowl from the main body, keeping the mixing bowl opening pointed upward.
2. Rotate the latch on the underside of the mixing bowl counter-clockwise.
3. Then carefully pull the upper part of mixing blade to remove it.



Rotate the latch counter-clockwise to release the blade



### ⚠ Caution

- Make sure the mixing bowl is removed from the main body and the power switched off before removing or installing the mixing blade
- The mixing blade is very sharp, so be careful. Hold it only by the top piece when removing and installing it. Be careful to avoid accidentally dropping the blade.
- Keep your hair and clothes away from the machine while operating it.
- Do not put your hands or any non-food items in the mixing bowl to avoid personal injury or machine damage.

### ⚠ Attention

- When installing the mixing blade, make sure the blade seal, the bowl base, and the blade itself are closely connected to prevent liquid from leaking.
- If any liquid leaks into the machine, unplug it and then clean it .

## C. Installing the mixing bowl

**The maximum capacity of the mixing bowl is 3 liters (3.1 qts).**

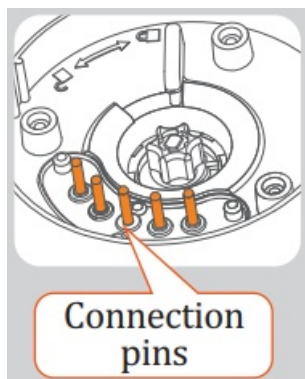
- Make sure the icons of the mixing bowl face outward. Install the mixing bowl as shown here.
- Make sure the connection pins are clean, dry and unobstructed.
- Place the mixing bowl lid O-ring seal on.
- Place the lid and rotate it clockwise until it locks.

#### **⚠ Caution**

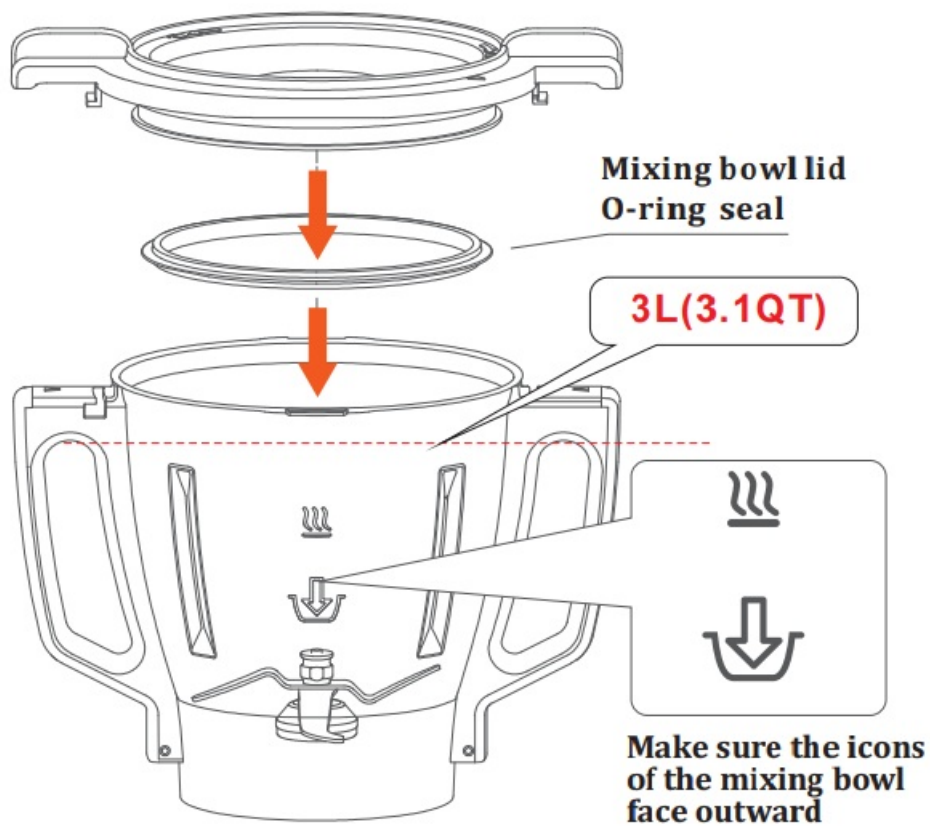
- Overfilling the mixing bowl may cause damage.
- Ensure the vents on the mixing bowl lid are not blocked during operation.
- The food in the mixing bowl should not exceed the maximum capacity.
- When moving the mixing bowl, take care to avoid food overflow or spills.

#### **ⓘ Attention**

- Make sure the mixing blade and bowl base are well-connected when installing the mixing bowl to avoid machine damage.
- To prevent corrosion to sensitive parts of the machine, don't let the pins on the underside of the mixing bowl touch any corrosive object during cleaning. Completely dry the connection pins right after cleaning. This will prevent water from leaking into the machine through the connection pins, which can cause corrosion.

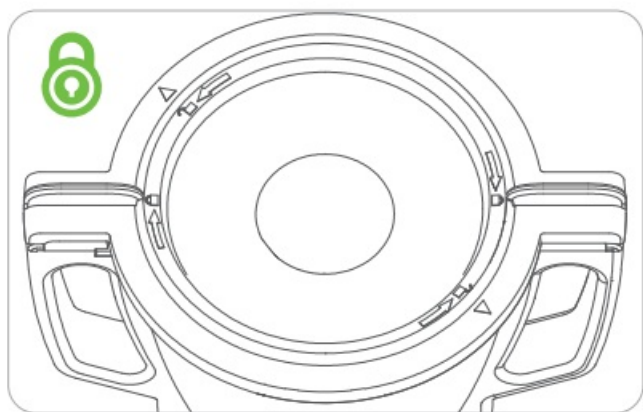
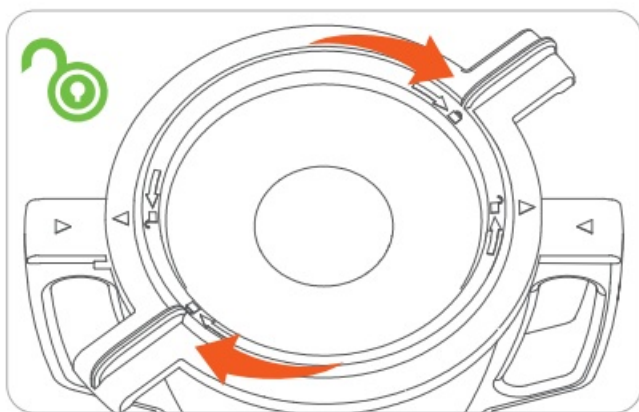


**I=1L II=2L III=3L**



### Mixing bowl lid

- The main function of the mixing bowl lid is to cover the mixing bowl. Make sure the mixing bowl lid is locked well during use, or the machine will not work.
- Never force open the mixing bowl lid.
- To attach the lid, place it on the top of the mixing bowl and rotate it clockwise to the middle of the bowl handle.



### ⚠ Caution

Never cover the mixing bowl lid with rags, towels, or similar items. Doing so could prevent the steam from discharging, which could be dangerous.

### ⚠ Attention

- Keep the silicone O-ring seal of the mixing bowl lid clean, so as not to negatively impact the sealing capacity of the seal.

- Regularly check if there is damage to the O-ring seal. If it is damaged, stop using it and replace it.
- Even if the O-ring seal is not damaged, it is recommended to replace it at least once every two years.

## Steamer

Once you've installed the mixing bowl, you can begin using the following accessories.

**The maximum capacity of the steamer is 3 liters (3.1 qts).**

The steamer includes the steamer cover, steamer tray, steamer bottom and steamer base.

### Using the steamer

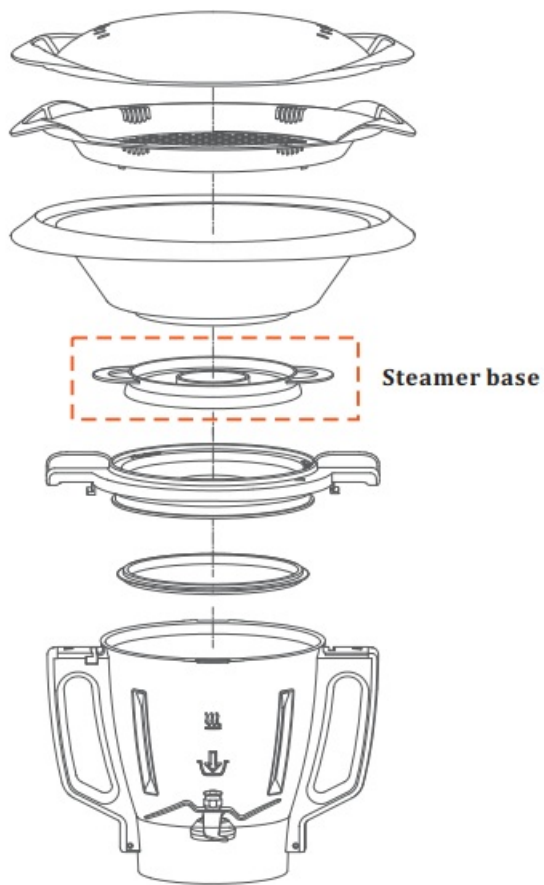
1. Place the mixing bowl in the main body, add at least 500 mL of water to the bowl, and then cover it with the mixing bowl lid.
2. Place the steamer base on the mixing bowl lid. When the steamer bottom is on the base, the base can collect drops of water from the steamer.
3. Put ingredients into the steamer. If steaming various ingredients simultaneously, first place one group in the steamer bottom, then add the steamer rack on top and place the next group of ingredients there.
4. Cover the steamer using the steamer cover after positioning all the ingredients.

### Caution

Don't overload the steamer with food. This could prevent steam from flowing through the steamer bottom and tray

### Attention

- Remove the measuring cup from the mixing bowl lid before using the steamer.
- Carefully connect the mixing bowl lid with the steamer base, steamer bottom, steamer tray (if in use), and steamer cover to prevent steam leakage.
- When starting the cook and steam function, do not exceed speed level 5, otherwise Chef Robot will not start the heating function.



## Basket

### The basket is mainly used for:

- Filtering, primarily for fruit juices, vegetable juices, etc.
- Serving as a food barrier during cooking.
- Cooking small foods, such as rice, grains, and others.
- Draining excess water.

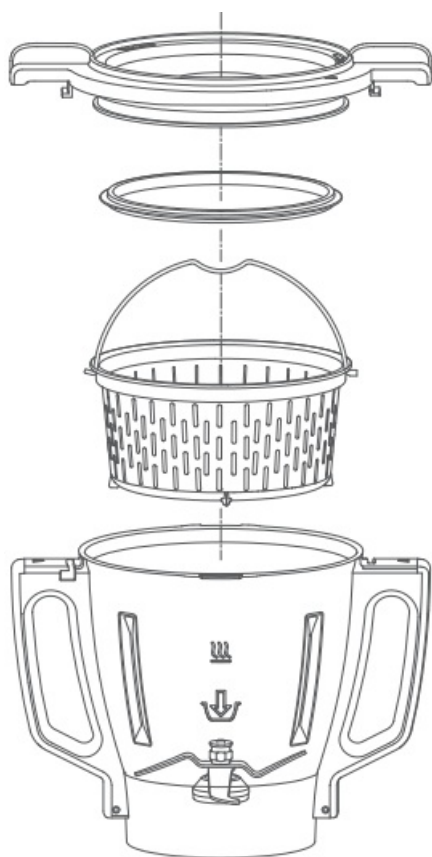
### Install/remove:

To use the basket, lift it by the handle and place it inside the mixing bowl and then place the handle on the edge of the pot.

To remove it, simply lift it out using the handle.

### ⚠ Attention

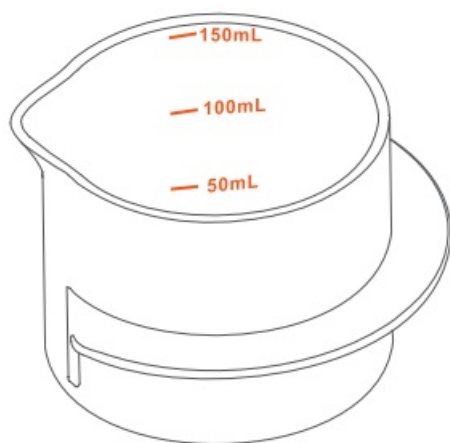
Don't put too much food in the basket when cooking, especially ingredients that can easily block the holes of the basket, such as rice, grains, etc.



## Measuring Cup

The main functions of the measuring cup include the following:

- Closing the hole in the mixing bowl lid, helping to seal the lid and maintain cooking heat.
- Preventing food in the mixing bowl from popping out or overflowing.
- Measuring liquid ingredients – full capacity is 150 milliliters.



## ! Caution

- During cooking, the opening of the measuring cup must be upward. Press it down to lock it in place.
- When removing the measuring cup either during or immediately following cooking, be careful of the rising steam to avoid scalding yourself.



## Spatula

Use the spatula to remove the residual food from the mixing bowl.



## Butterfly

The butterfly whisk is mainly used for mixing soft foods, such as creams, egg whites, and puddings.

Use it after attaching it tightly above the mixing blade, as shown at right

### ⓘ Attention

- Use the butterfly only after it is connected tightly above the mixing blade, as shown here.
- When using the butterfly, do not exceed speed level 4 or add ingredients during the mixing process.
- Don't use the butterfly to mix solid ingredients or very thick ingredients.
- Don't use the whisk to mix together too much food at one time.

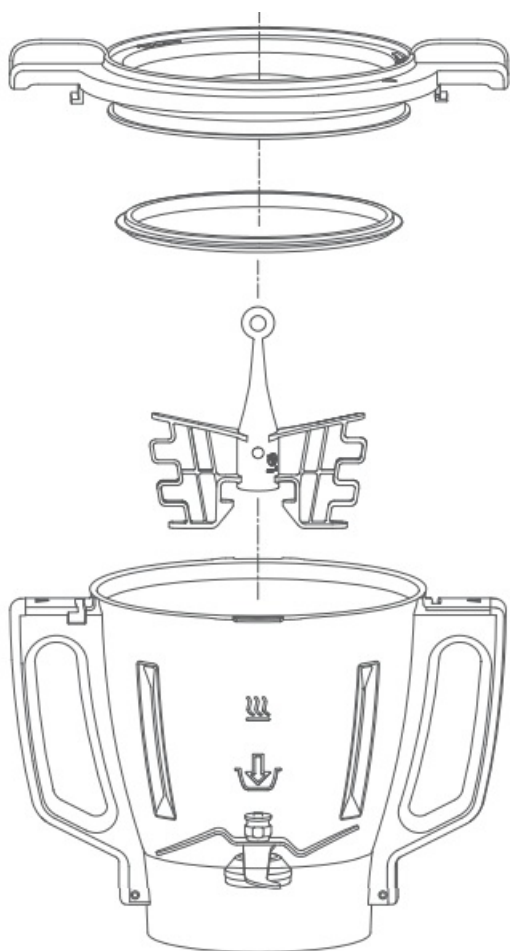
Doing so might not achieve good results.



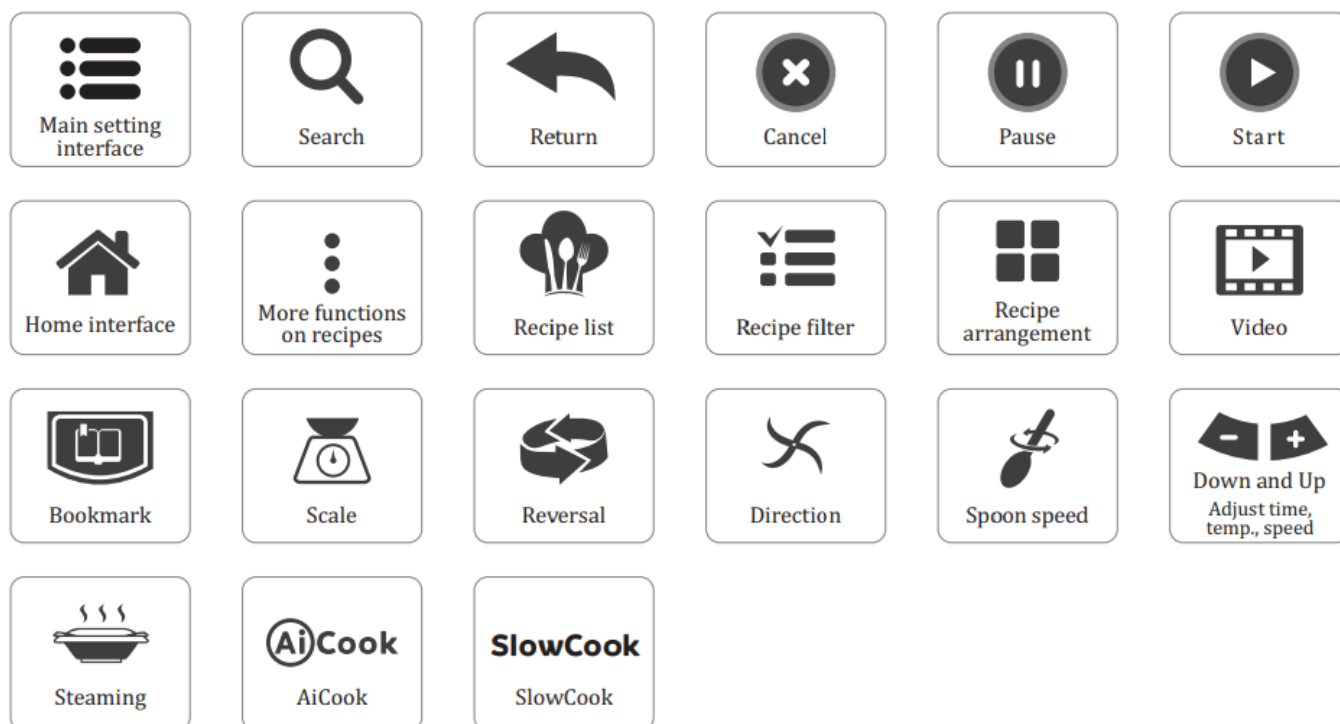
**Mixing**



**Emulsifying**



## Main Icons



## Main User Interface

## Opening Screen

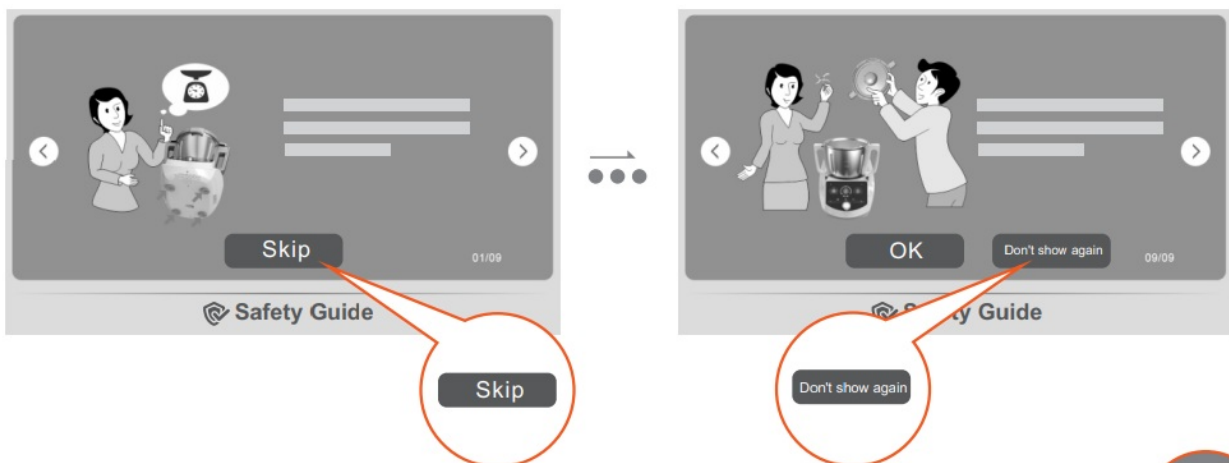


After turning on the screen the Chef Robot opening screen is displayed.

### Safety Guide

Tap the arrows to view the guide or tap Skip to proceed to the Home screen.

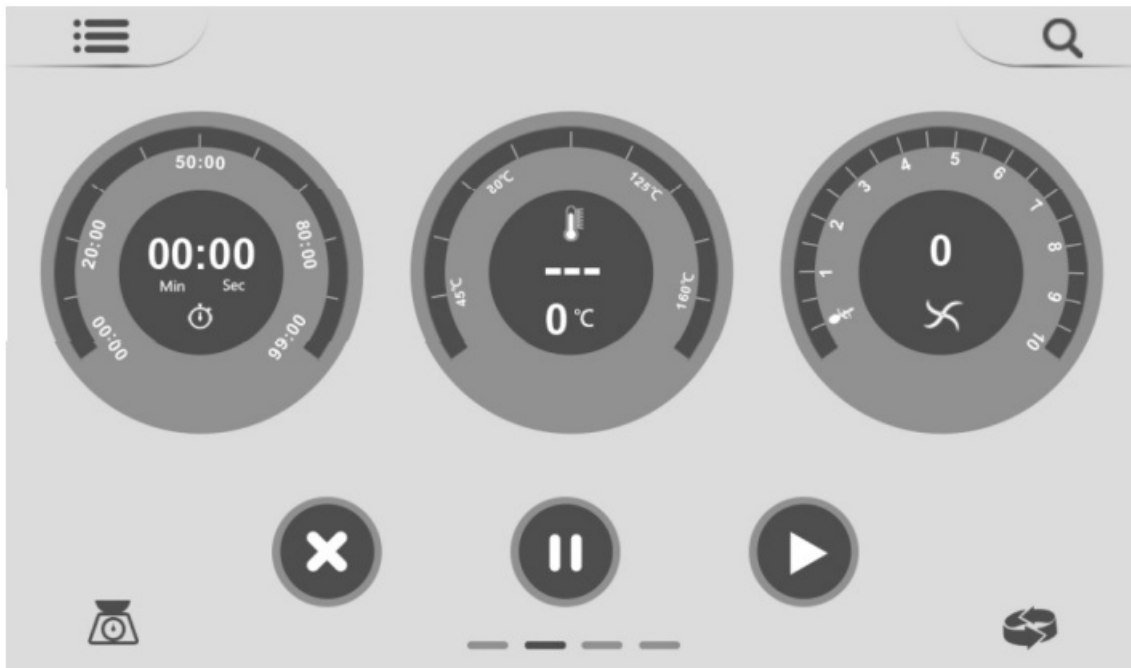
On the last page, you can select “Don’t show again”, and the Safety Guide won’t be displayed after startup.



If you want to redisplay the Safety Guide after startup, follow the path below and tap **Show Again**.



### Home Screen



On the home screen, you can create or follow your own recipes, and freely adjust time, temperature and speed.


### Setting the Cooking Time

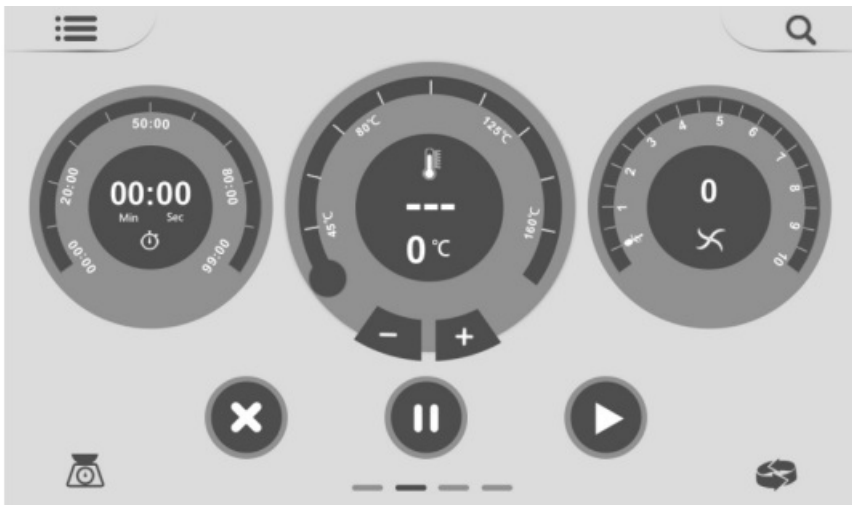


1. Set the cooking time by tapping the time icon on the home screen to select it and then adjusting the time by swiping the time slider, tapping the Down or Up buttons, or using the Selection knob. Cooking time can be set in the range of 0-99 minutes.
2. The maximum time in the Slowcook and sous vide quick functions is 12 hours.

### Setting the Temperature

Set the cooking temperature by tapping the temperature icon on the home screen to select it and then adjusting the temperature by swiping the slider, tapping the Down or Up buttons, or using the Selection knob.

1. Temperatures can be set in the range of 37°C ~ 160°C (max) (in 5° increments). SlowCook, AiCook, and Steaming temperatures are also available. Fahrenheit degree settings and increments are available as well.
2. The cooking time must be set before adjusting the temperature.
3. The default rotational speed  is set when setting the temperature is activated.



## Special Functions



### SlowCook

1. Set the cooking time before starting.
2. SlowCook is used to cook foods of thick consistencies such as milk and cheese. It is heated relatively slowly to prevent the bottom from getting burned.



### AiCook

1. Set the cooking time before starting.
2. Use AiCook to stir fry meat that otherwise might stick to the bottom of the pot.






### Steam

1. Set the cooking time before starting.
2. Steaming cooks food by using boiling water vapor to heat ingredients.

## Setting the Rotational Speed

Set the rotational speed by tapping the speed icon on the home screen to select it and then adjusting the speed by swiping the slider, tapping the Down or Up buttons, or using the Selection knob.

1. Forward speed settings:  and 0.5 – 10, in 20 increments of 0.5 rotations per second.
2. Reverse speed settings:  and 0.5 – 4.5, in 9 increments of 0.5 rotations per second.
3. When setting the temperature is selected, the adjustable range of speed  is -level 4.5.



## Special Functions



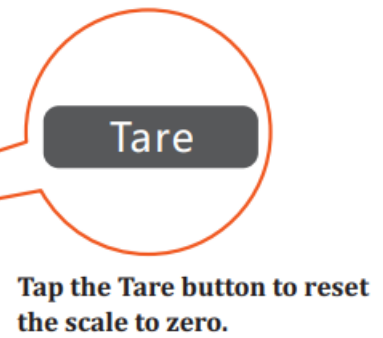
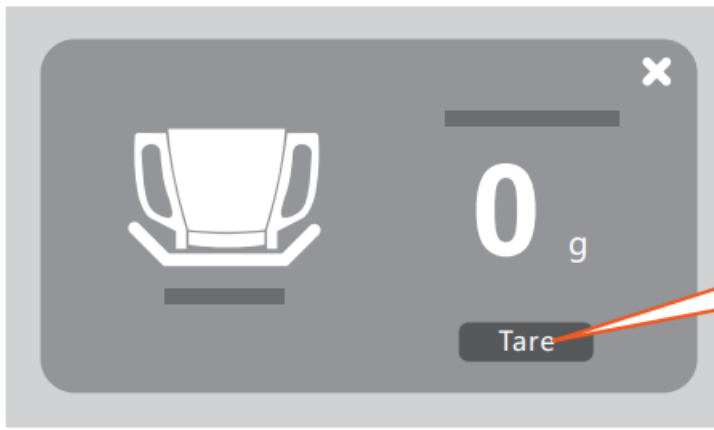
Spoon speed: This slowest speed is similar to the effect of slow mixing with a wooden spoon.



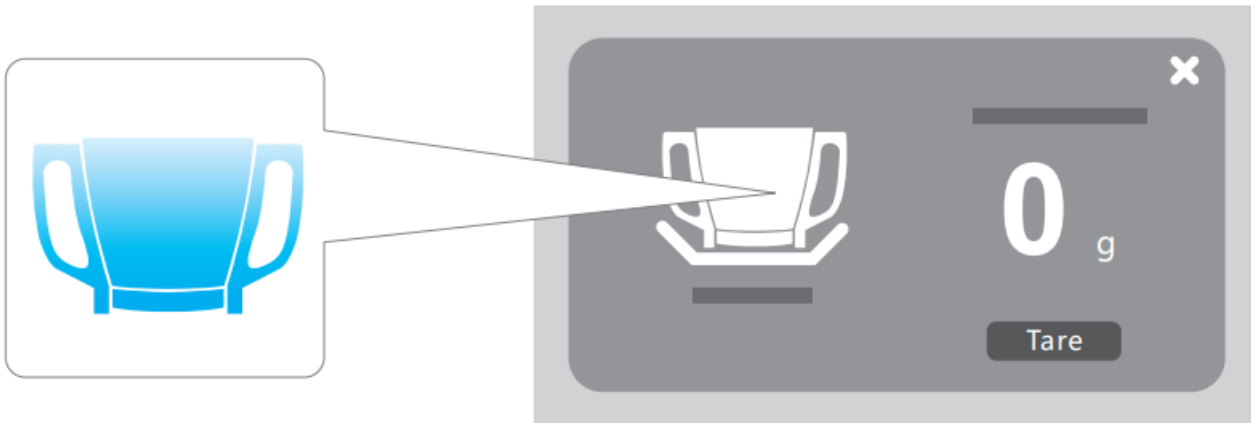
Reversal rotation: the machine mixing blade rotates counterclockwise.

## Scale

1. Each time you launch the scale function, it automatically resets to zero.



2. As the weight on the scale increases, the “mixing bowl” image on the left gradually fills in blue.



3. Don't use the scale for items that weigh more than 5 kg.

Weights of 5 kg or more will prompt the warning.

“Excessive weight”, as shown in the figure below.

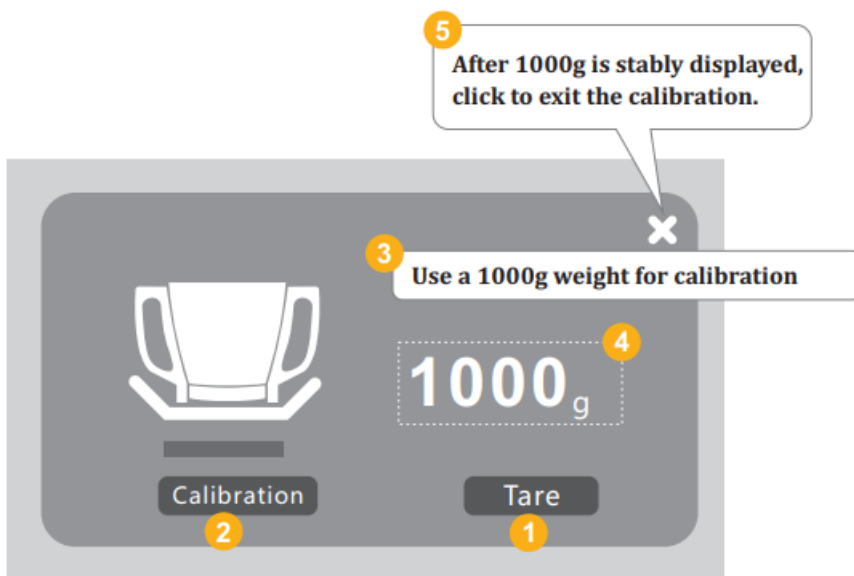


#### 4. Calibration:

In the scale interface, press the “mixing bowl” image for 5 seconds to activate calibration:

Once activated, the Calibration button is displayed. First click the Tare button to reset to zero, then put 1000g on the machine, click Calibration to calibrate until 1000g is stably displayed on the screen, and the weight is not fluctuating frequently during calibration.

Otherwise, click Calibration again to calibrate. After 1000g is stably displayed, click the **X** button at the upper right to exit the calibration.



## Quick Functions

Swipe your finger to the left on the home screen to display the quick functions screen.

There are 15 quick functions in total as shown here. Follow the machine prompts for more information about each of the quick functions.

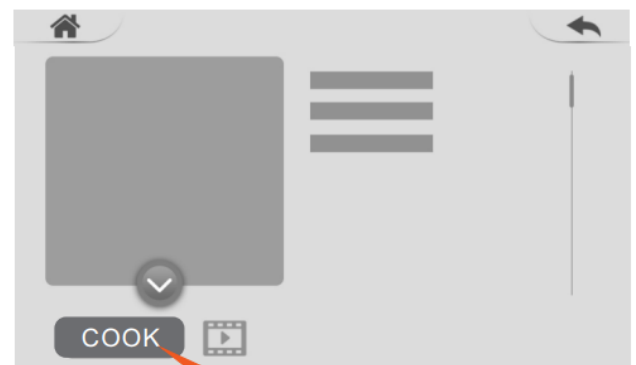
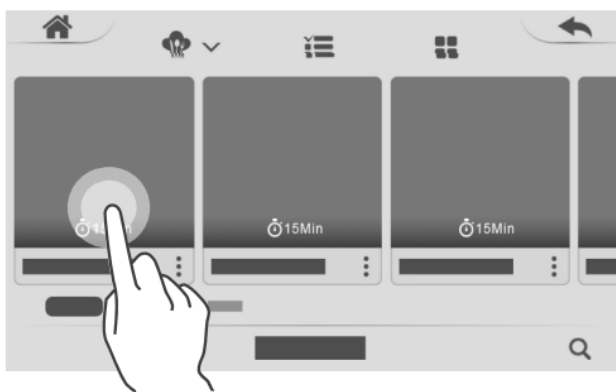
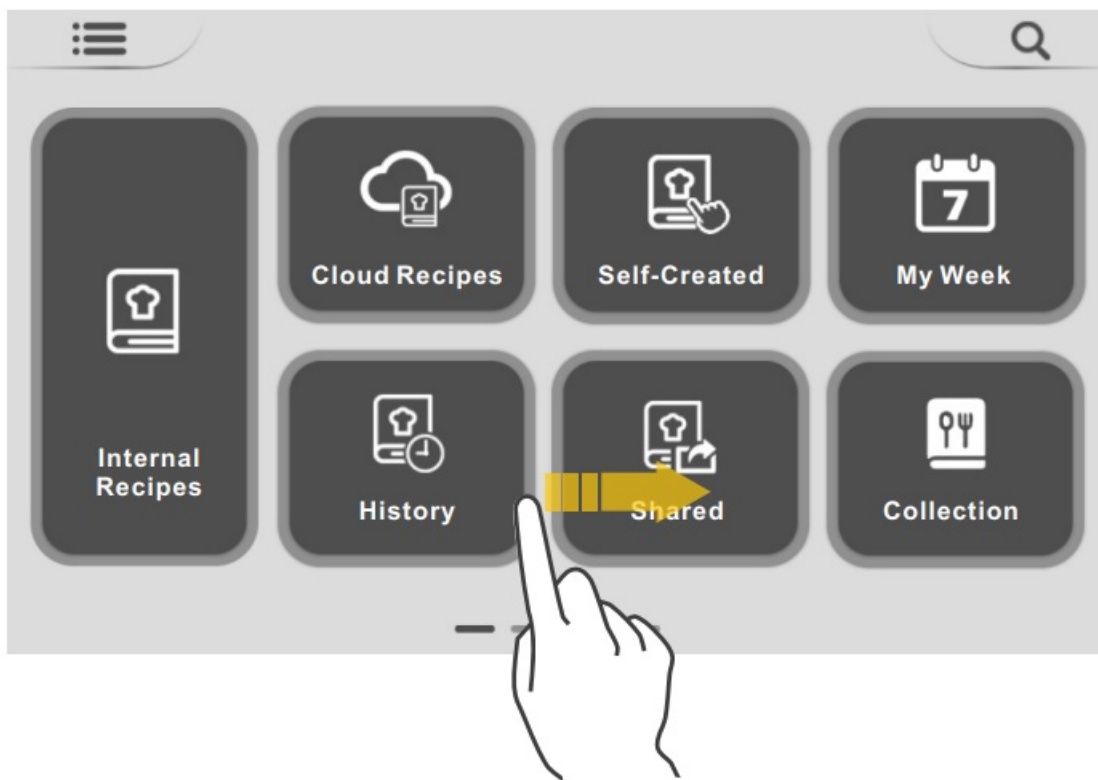


## Recipes Screen

No login is required to access the internal recipes.

Log in to your account to access the cloud recipes, self-created, my week, history, shared , and collection.





Following recipes is easy with Chef Robot.

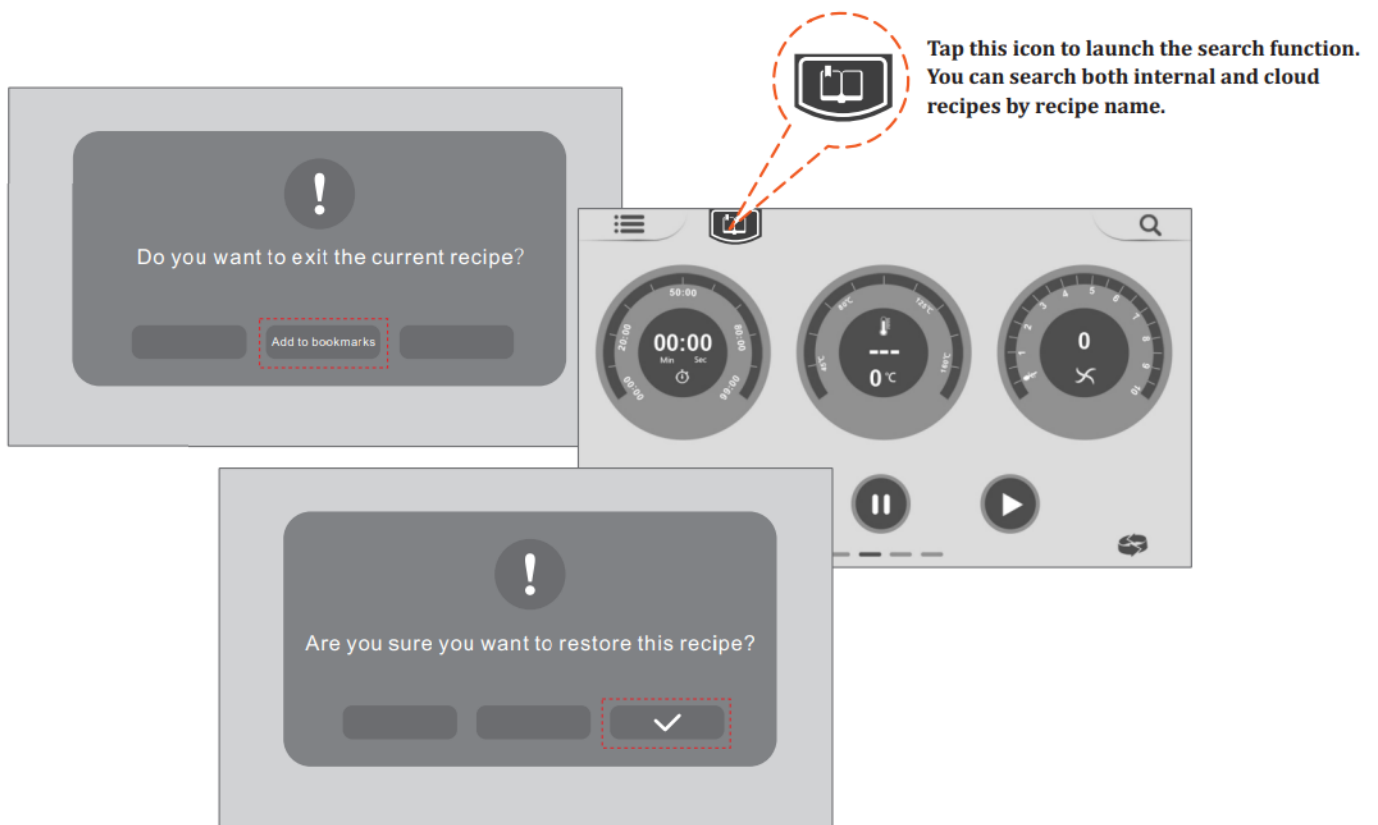
If the recipe has a video, tap the video to watch.

Once you're ready to start cooking, tap Cook to get started. That displays the recipe screen, with steps and ingredients.

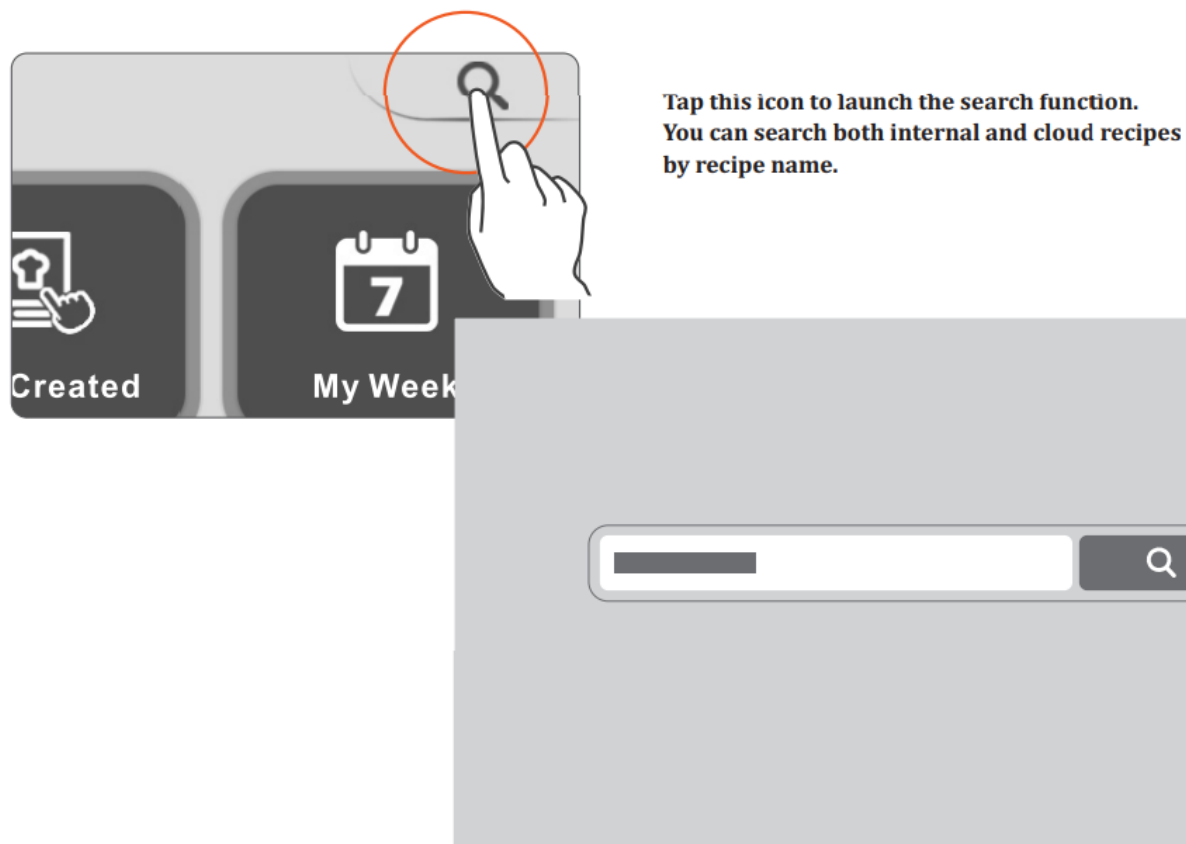
### Special Function

If you want to quit cooking in the middle of a recipe, you can select the bookmark function to remember the current steps of cooking as shown below:

Tap the bookmark icon to restore the recipe.



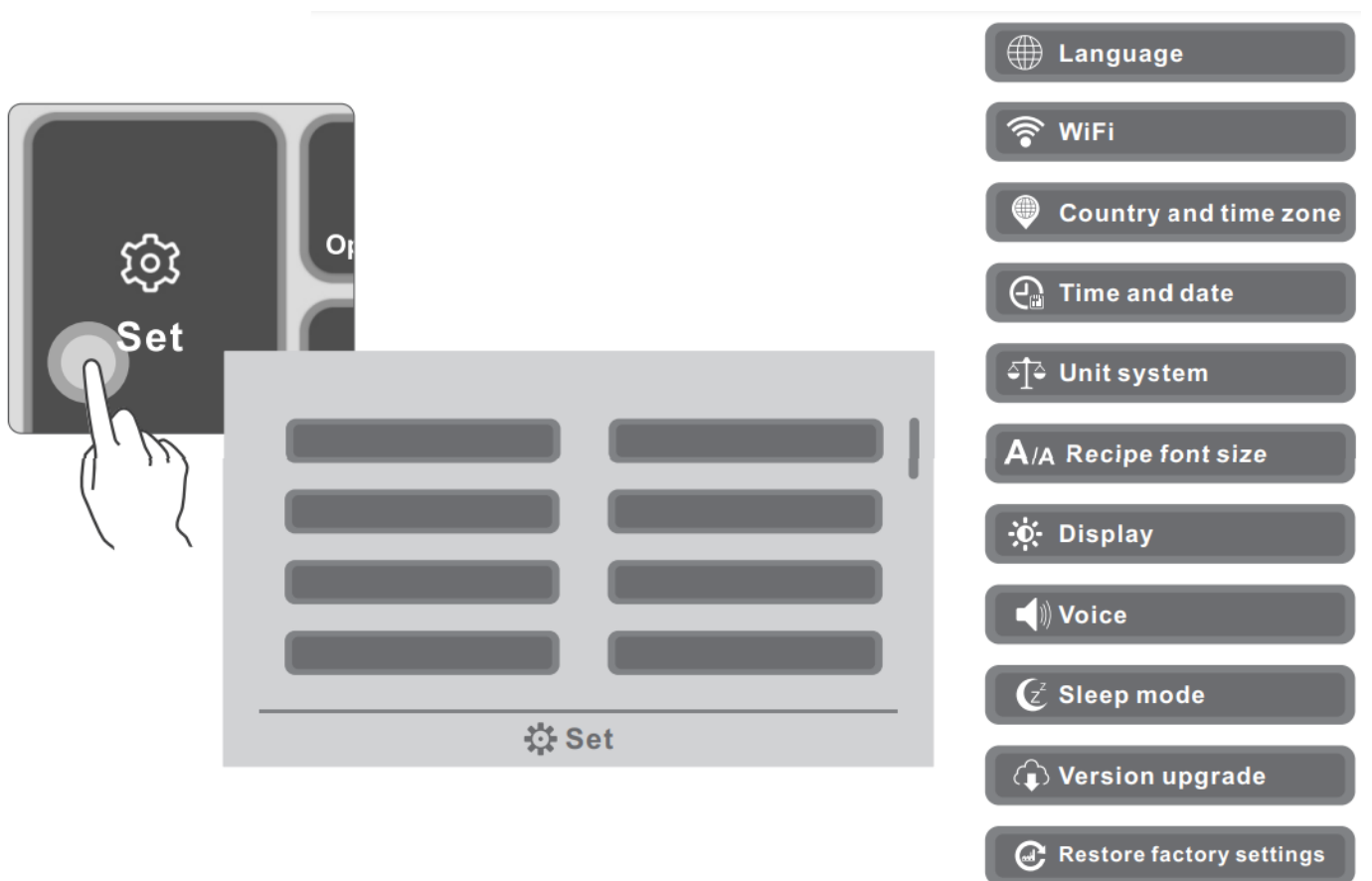
### Recipe Search Screen



### Main Settings Screen

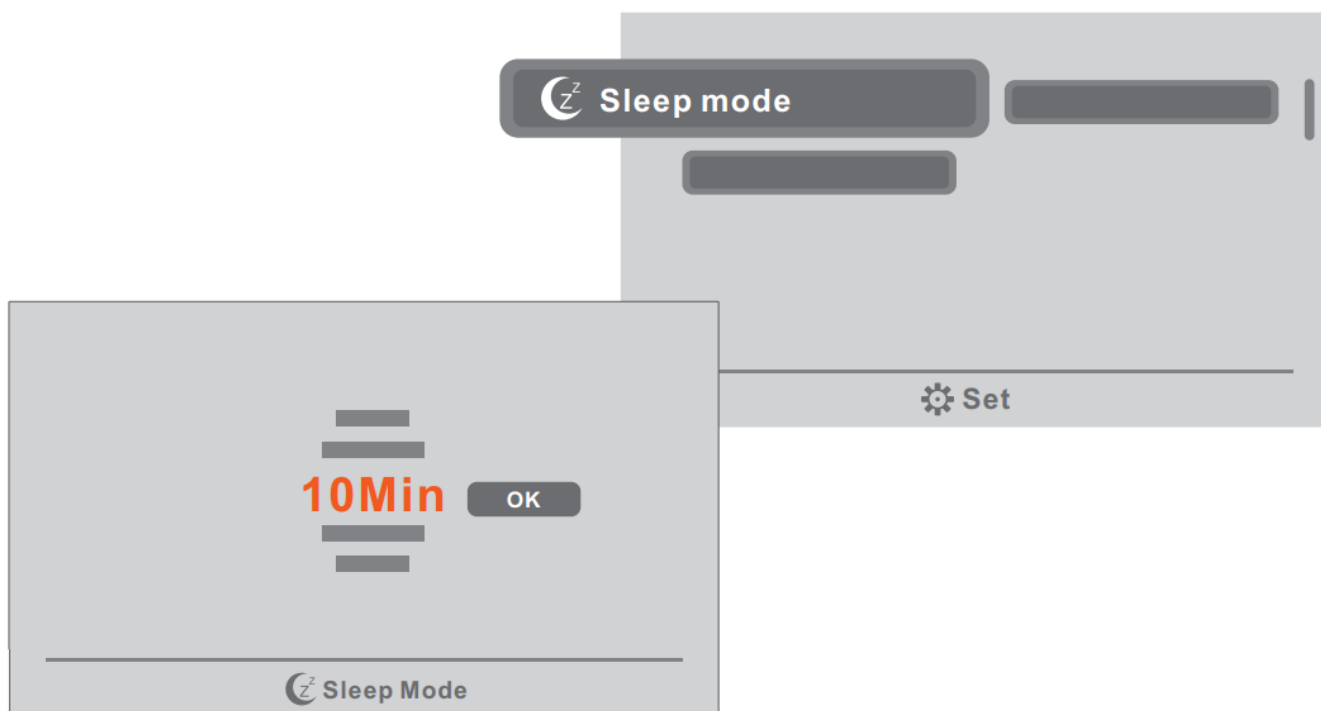


## Settings



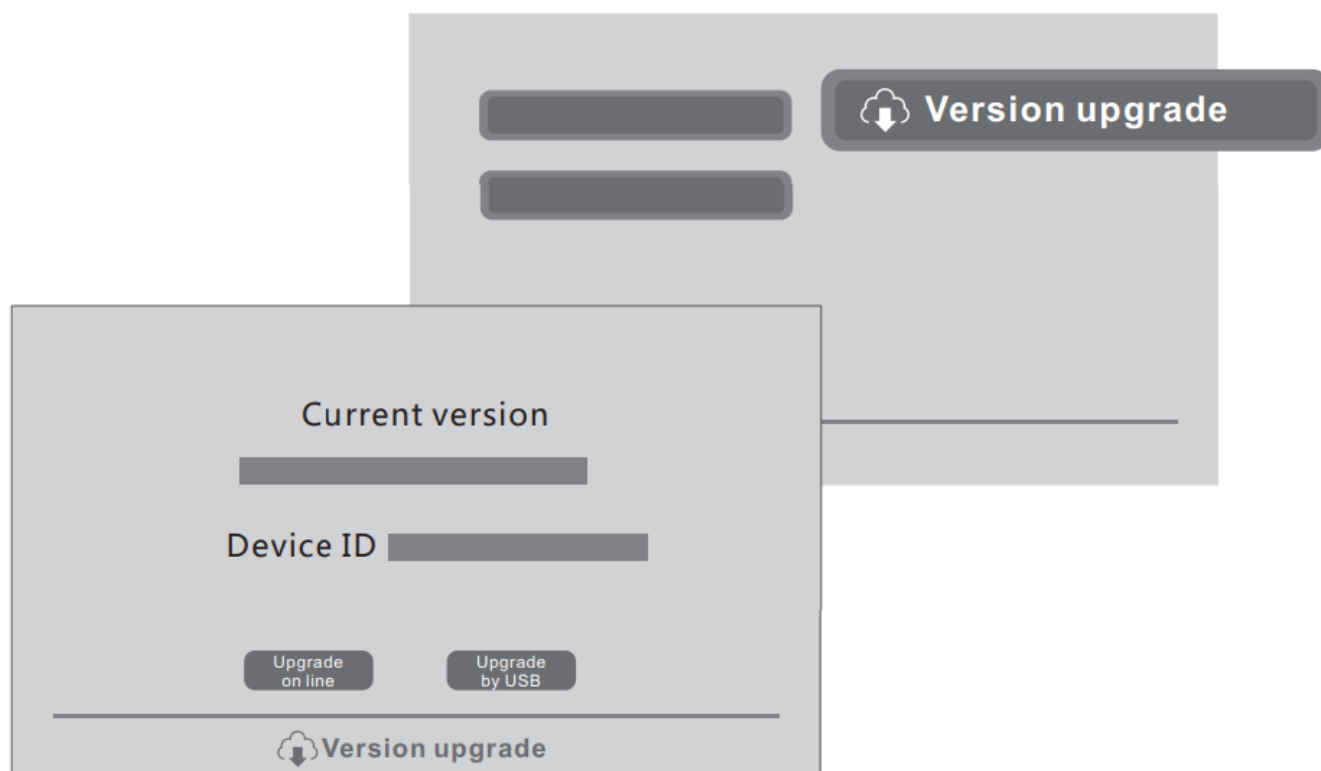
### 1. Sleep mode

Select the length of inactivity in minutes after which time the machine will enter sleep mode. Tapping the screen or pressing the selection knob redisplay the previously open screen. The adjustable range is 5-60 minutes in 5-minute increments. Sleep mode can be canceled at any time.



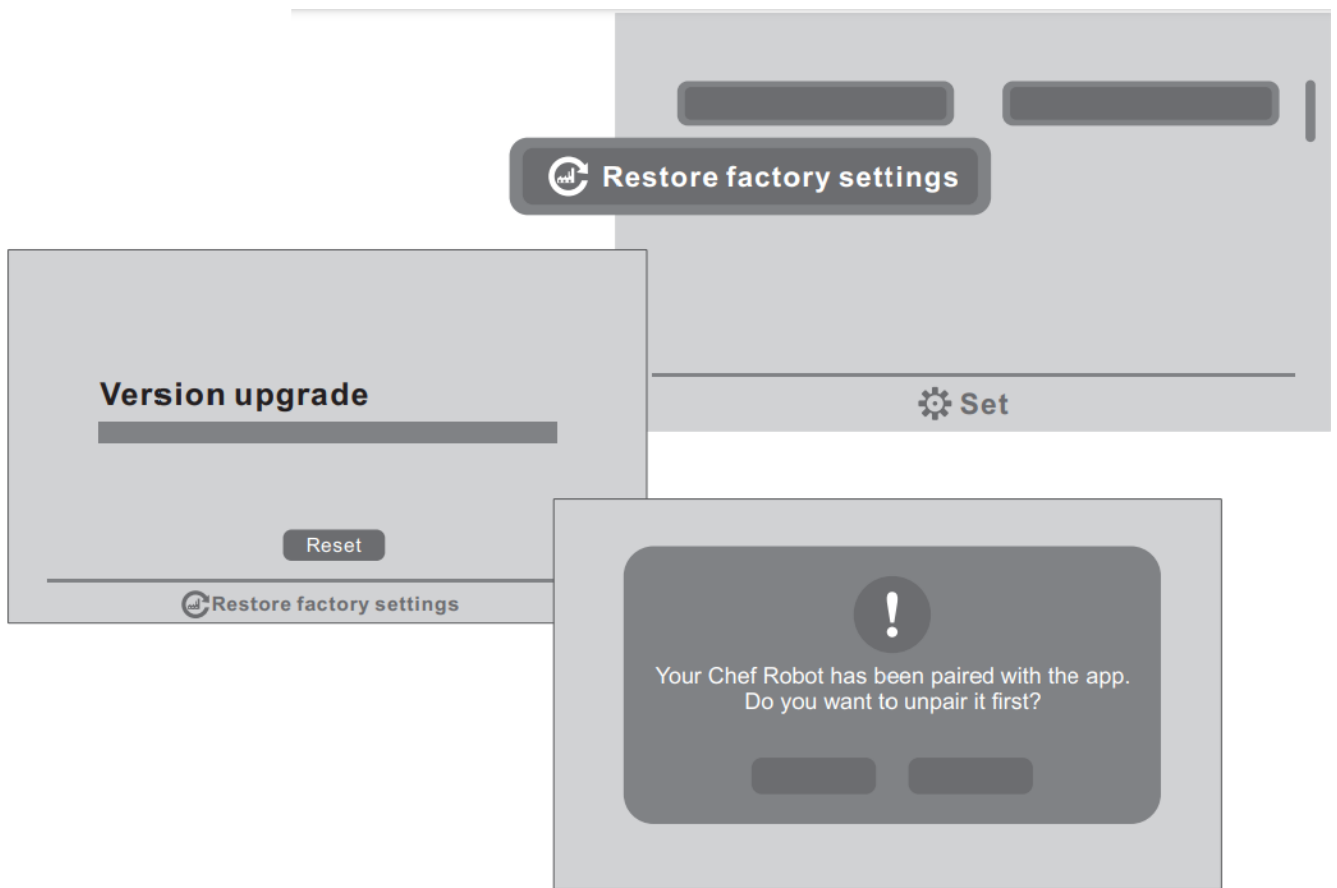
### 2. Version upgrade

Select Upgrade on line to update the system over the WiFi network or Upgrade by USB through USB flash disk. Version upgrade will not reset personalization settings.



Device ID refers to the hardware ID of the screen.

### 3. Restore factory settings



1. Select Restore factory settings to restore the machine to its original settings. By restoring the factory, all personalized settings on the machine will be cleared.
2. When the factory settings need to be restored, if the machine has been paired with the app account, you need to select unpair.

### **App/Pair account**

#### **A. App Download**

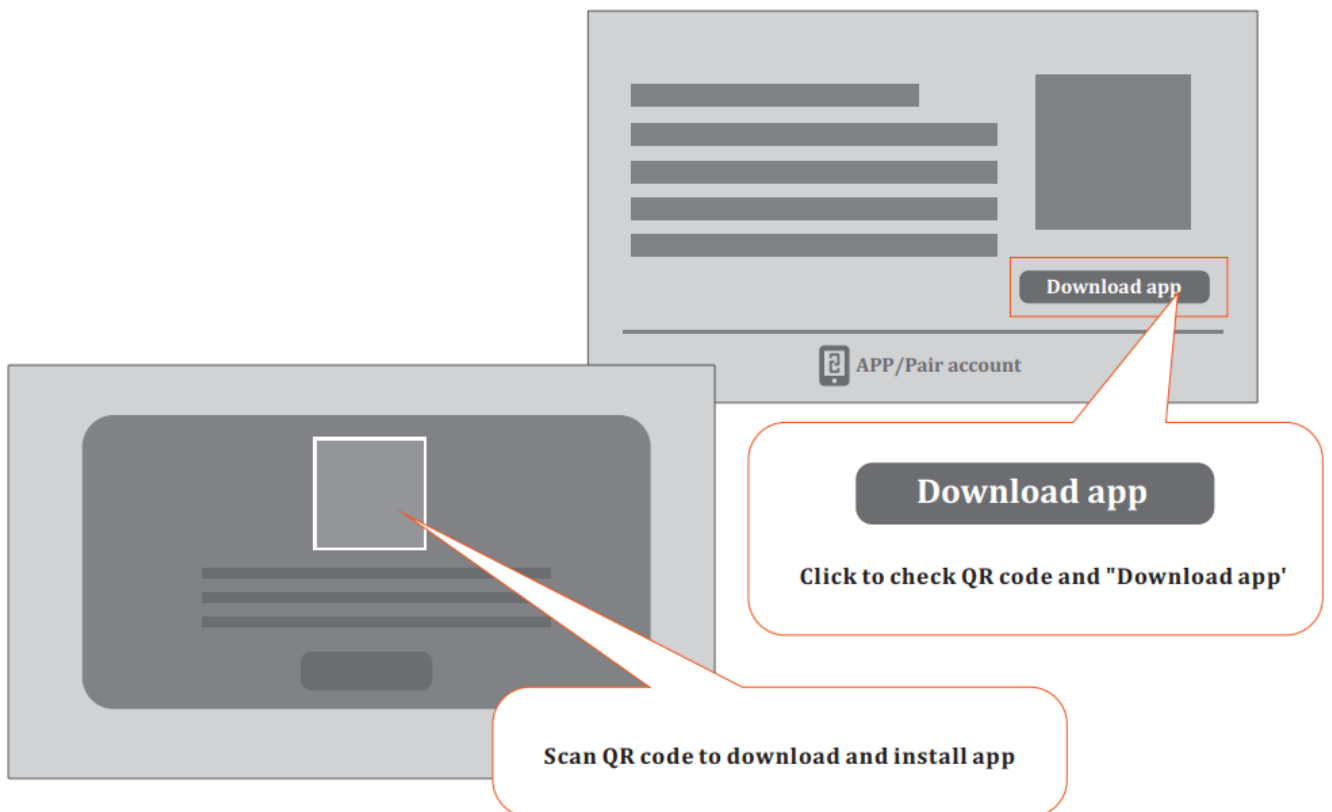
1. Search for “Chef Robot” in the app store to download and install.





**Chef Robot**

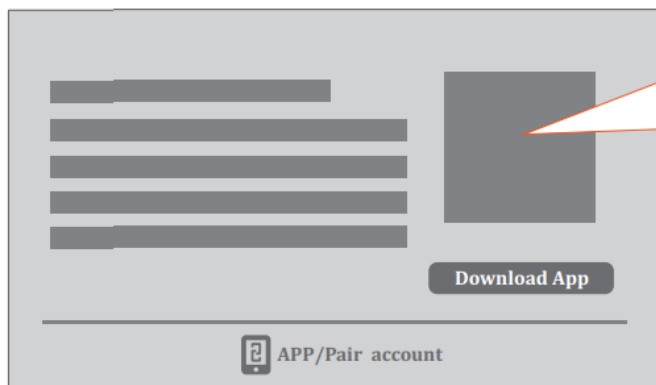
2. Scan the app QR code to download on machine.

Press  and press  to enter the following interface



## B. Pair account

Press  and press  to launch the following screen

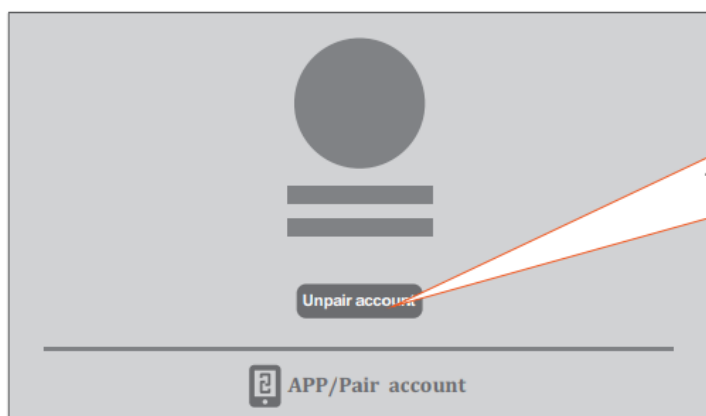


#### Scan the QR code and pair account

- (1) After registering an account, open the app, click "Profile" - "Chef Robot" or click "Add device", and then scan the QR code on machine to pair the account.
- (2) Account registration can only be performed on the app.
- (3) Only one machine can be paired with each app account.
- (4) After pairing with the app, you can access all the functions of machine, including cloud recipes, history self-created, shared, my week, collection, sending app recipes to the machine for cooking and other functions.

### C. Unpair account

Press  and press  to launch the following screen



#### Unpair account

- (1) Click the "App / Pair The Account" - "Unpair"
- (2) App path: click "Profile" - "Chef Robot" - "unpair".
- (3) Both device and mobile app can be unpaired unilaterally
- (4) After unpairing, most functions of the recipe will not be available.

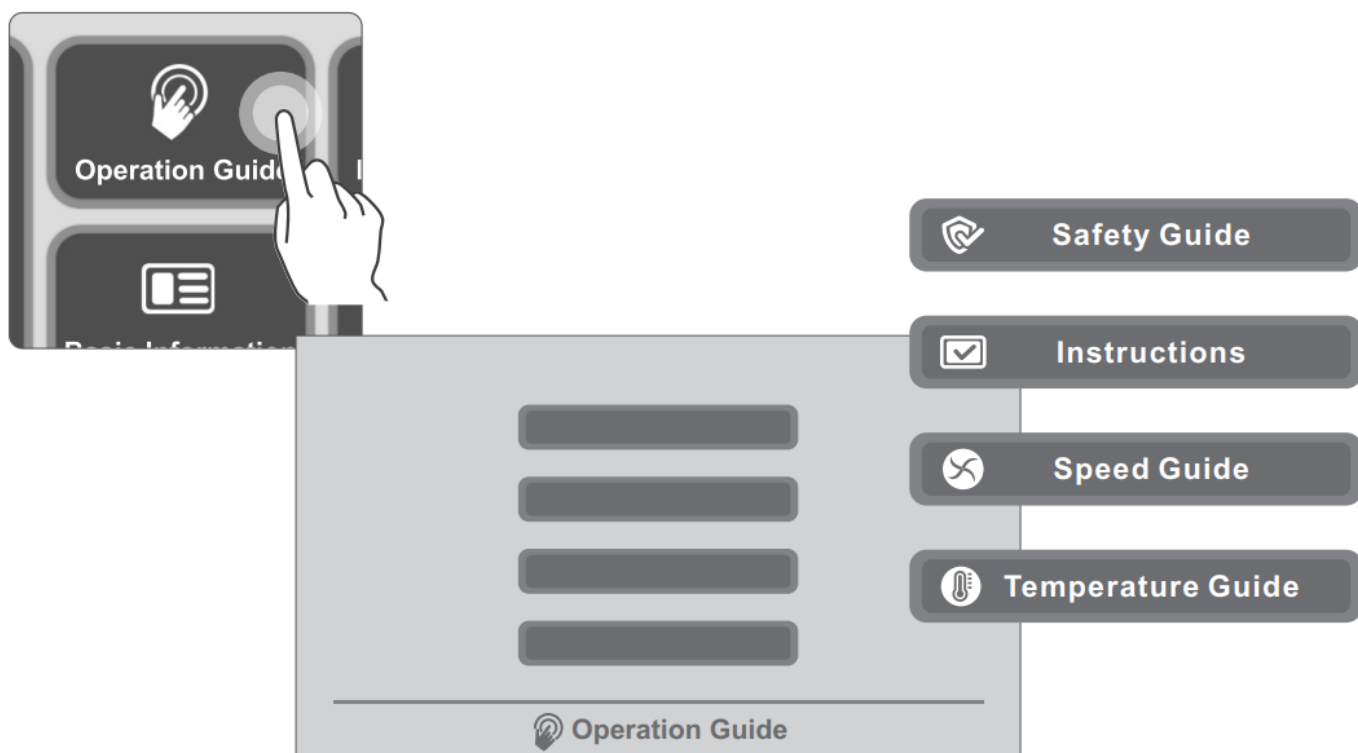
### Operation Guide

Press Operation Guide to open the guide.

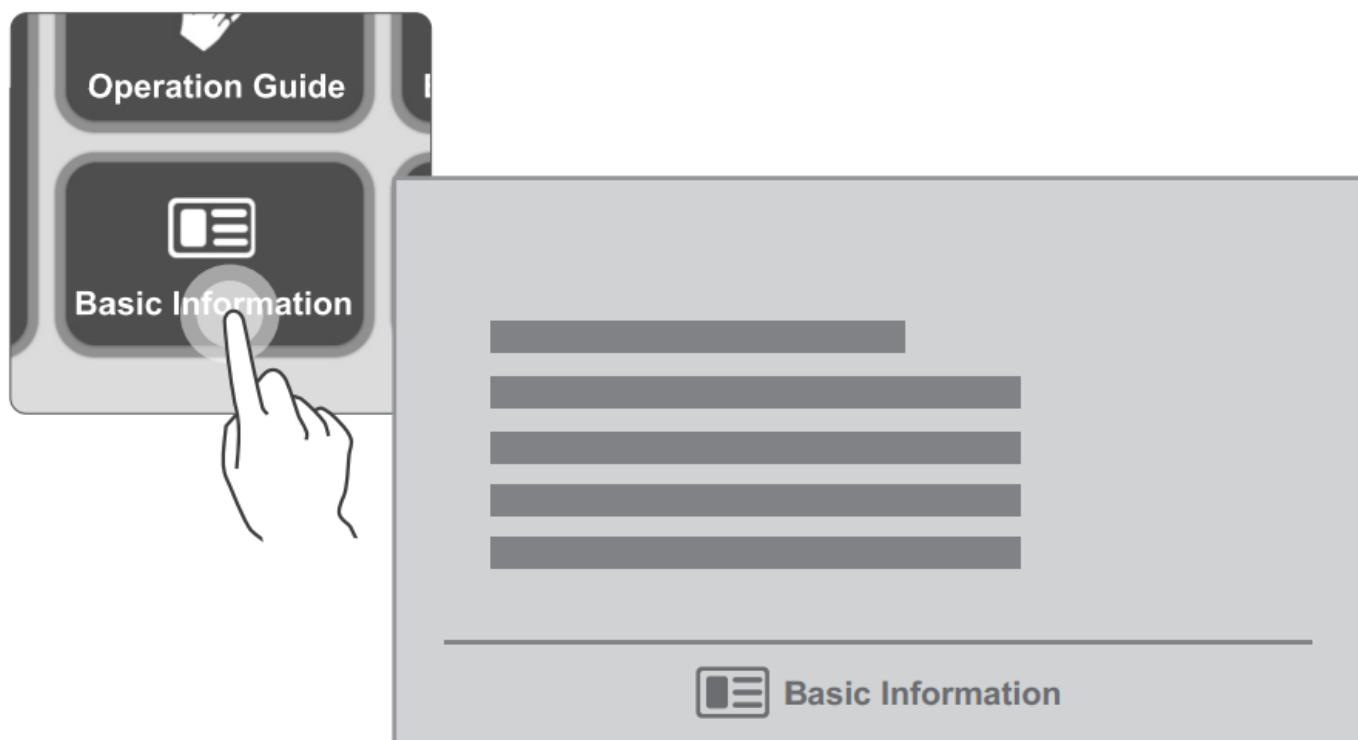
There are four options to select on the Operation Guide screen:

Safety Guide, Instructions, Speed Guide, and Temperature Guide.

Select any of the options to read the details.











## Basic Information



## Troubleshooting



Problem	Solution	When will it appear
 <b>E01 Motor locked</b>	Power off and restart the motor after cleaning out the large food stuck under the knife.	When machine is running
 <b>E07 Motor overheating</b>	Please wait 10 minutes before restarting the motor	When machine is running
 <b>E09 Communication failure</b>	Please unplug the machine, reinsert the plug and power it on again	Anytime possible
 <b>E13 Abnormal communication of scale</b>	Please exit the scale screen and re-enter	Scale screen
 <b>E17 The motor speed is not controlled</b>	Please unplug the machine, reinsert the plug and power it on again	When machine is running
 <b>E18 Bowl is not detected</b>	Put the mixing bowl in place, check the connection between the mixing bowl and the machine, or replace the mixing bowl.	When machine is running
 <b>E19 Motor NTC fault</b>	Please unplug the machine, reinsert the plug and power it on again	When machine is running
 <b>E20 The bowl lid is not closed</b>	Please close the bowl lid and restart	When machine is running

## Cleaning & Maintenance

### Cleaning the Main Unit

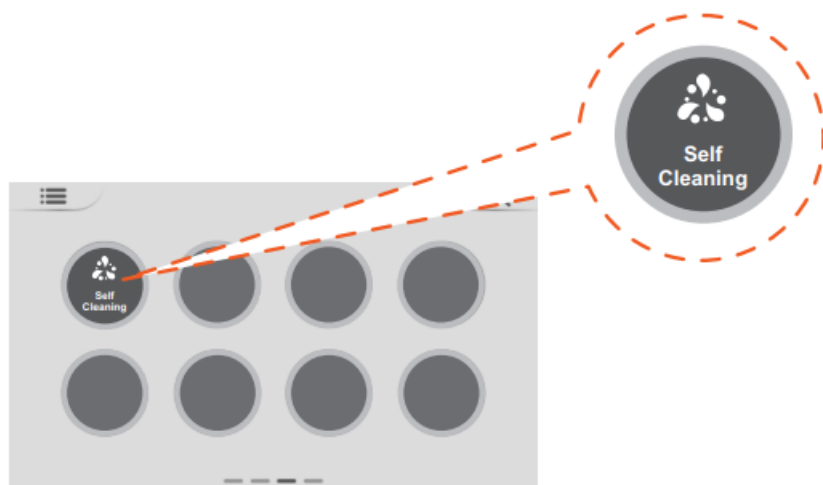
- Unplug the main unit before cleaning.
- Clean the main unit only with a dry or damp cloth.
- Do not pour water over the main unit.
- The main unit and electrical cables and the plugs should always be kept dry and clean.
- Do not immerse the main unit in water or other liquids.
- If water has managed to penetrate the main unit, contact our service center.

### Caution

- Before cleaning the main unit, disconnect the machine from the power supply.
- If water penetrates into the electrical components, you are in danger of an electric shock

### Self-Cleaning

- Using the self- cleaning mode of the quick functions, you can quickly clean the stubborn and sticky food left in the bowl and on the blade, such as dough.
- The time of self- cleaning can be adjusted according to your own needs.



## Cleaning the Mixing Bowl

### How to clean the mixing bowl?

1. Remove the mixing bowl from the machine and remove the mixing blade as well.
2. Scrub with a mild detergent and soft cleaning cloth, then rinse with water and let dry.
3. It's recommended that you not put the mixing bowl in the dish washer.

### ⚠ Caution

The mixing blade is extremely sharp.  
Please be very careful when removing it.

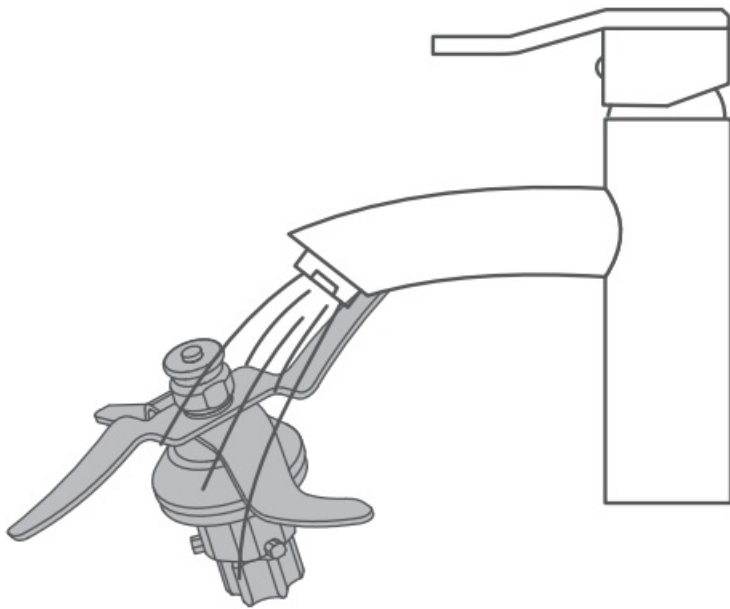
### ⚠ Attention

- Do not use abrasive objects, such as steel wool, to clean the mixing bowl. Doing so could damage or negatively affect the capacity to use the mixing bowl.
- To prevent corrosion, don't use corrosive cleaners to clean the mixing bowl. Be sure to fully dry the connection pins promptly after cleaning.

## Cleaning the Mixing Blade

### How to clean the mixing blade?

- Hold the upper part of the mixing blade, clean with a soft cleanser then rinse with water and let dry.
- The mixing blade is also dishwasher-safe.



### ⚠ Attention

- To prevent corrosion and rust, don't use corrosive cleaners to clean the mixing blade.
- Rust on the mixing blade is harmless, but it can be removed using a soft brush or vinegar.
- Don't soak the mixing blade in water for long periods of time.

This can cause the mixing blade seal to lose its efficacy.

### Cleaning other accessories

#### How to clean other accessories (steamer, basket, measuring cup, spatula, and butterfly)?

- All the accessories are made of high-quality food-grade plastic.  
They can be cleaned with a mild detergent and soft cleaning cloth.
- The accessories are also dishwasher-safe.

### Storage & Maintenance

- No oil is needed When doing the maintenance.
- Store the machine in its original packaging in a dry area.  
Keep away from children and pets.
- Do not expose to direct sunlight.
- Any other servicing than mentioned in this manual should be performed by an authorized repair center.
- Ensure that the mixing bowl and especially the connection pins underneath are thoroughly dried after cleaning.  
If you use the mixing bowl when it is still wet, rust could form inside the main unit.
- Let the mixing bowl dry completely before inserting it into the main unit.



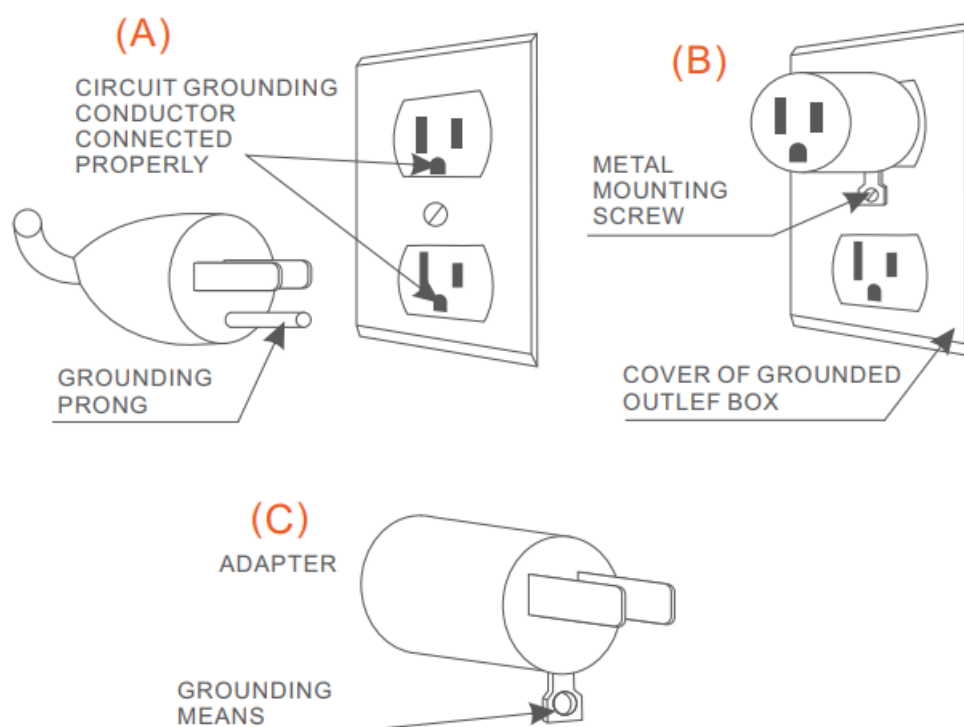
### ⚠ Warning

Any other servicing should be performed by an authorized service representative.

## GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to it the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. An adaptor, sketch B, should be used for connecting sketch-A plugs to two-prong receptacles. The grounding tab which extends from the adaptor must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.

### Grounding methods



## Specifications

Model	CR-7
Size of unit with bowl	16.8" x 12.7" x 14"
Net weight of unit	19.8 lbs
Color	White/Black
Cord length	130CM
Heater	1200W
Motor	500W
Voltage	120V 60Hz
Units per master	1 Set
Carton size	20.3" x 14.8" x 21.7"
Carton weight	27.6 lbs

## Certifications



## Disposal



This symbol means that electrical and electronic appliances may not be disposed of in the normal household waste.

Please check your local guidelines for instructions on how to dispose of electronic devices.





## [Chef Robot CR 7 Smart Food Processor](#) [pdf] Instruction Manual

CR 7 ChefRobot Smart Food Processor, CR 7, ChefRobot Smart Food Processor, Smart Food Processor, Food Processor

## References

- [User Manual](#)