



Click Cook C1 Multifunction Kitchen robot Instruction Manual

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Click&Cook

Click Cook C1 Multifunction Kitchen robot



Product Information:

- Product Name: Click&Cook
- Languages: English (EN), French (FR), German (DE), Dutch (NL), Italian (IT), Polish (PL), Spanish (ES), Portuguese (PT), Russian (RU), Ukrainian (UK), Czech (CZ), Slovak (SK)
- Components: C, C1, C2, C2.1, C2.2, C2.3, C2.4, C2.5, C2.6, C2.7, C2.8, C2.9, C2.10, C2.11, C2.12, C2.13, C2.14, C4, C5, E, E1, E2, E3, A, A1, A2, A3, A4, B, B1, B2, B3, B4, B5, D, D1, D2, D3, D4

Product Usage Instructions

Safety Instructions:

- Before using the appliance for the first time, read the user manual and keep it in a safe place.
- Ensure personal safety by checking if the power cord or plug is damaged. If damaged, the power cord must be replaced at an authorized service center.
- Do not immerse the motor unit in water.
- Operate the appliance with the cap inserted into the lid opening.
- Take care with the sharp edges of the knife when cleaning them and when emptying the bowl.
- Be cautious when pouring hot liquid into the bowl to prevent sudden boiling.
- Do not spill liquid onto the connectors while handling the appliance.
- The surface of the heating element retains residual heat after use. Only touch the bowl handle and the measuring cap during heating and until it has fully cooled down.

Incorrect Use:

- If the appliance is not working properly or is damaged, have it repaired at an approved service center.
- Wait until the food being mixed has stopped moving before removing the bowl from the base.
- Do not use the bowl without ingredients or only with dry products.
- Add liquid ingredients after adding solid ingredients, ensuring not to exceed the MAX marker on the inside of

the bowl.

- Do not add objects in the bowl while the appliance is in operation.
- Do not use the appliance for purposes other than food preparation.
- Place the appliance on a heat-resistant surface that is clean and dry.
- Avoid placing the appliance near a steam source or in a closed cupboard to prevent damage.
- Allow hot food to cool before storing in the refrigerator.

Caution:

- Some recipes may not cook the ingredients enough to eradicate all health risks from bacteria. Sensitive individuals should be cautious.

Additional Information:

The appliance is designed solely for the preparation of foods and for indoor domestic use. The product's design may change, but it will still be operated in the same way and remains compatible with the recipes suggested in the recipe book.

The product offers various tips for making the most of your appliance, including preparing sauces, soups, stews, steamed dishes, dough/pastry, and desserts.

SAFETY INSTRUCTIONS

Personal safety

- Read the instruction manual carefully before using your appliance for the first time and keep it in a safe place.
The manufacturer shall not accept any liability in the event of any use that does not comply with the instructions.
- Always disconnect the appliance from the power supply if you are leaving it unattended and before assembling, disassembling and cleaning.
- Do not let children use the appliance unsupervised.
- This appliance should not be used by children. Keep the appliance and its cord out of the reach of children.
- Keep your appliance out of the reach of children.
- When using the appliance, some parts will become hot (cap, stainless steel bowl, lid, accessories, inner and outer steam baskets). This may lead to burns. Handle the appliance using its cold plastic parts (handle, base).
- Accessible surfaces may be hot when the appliance is in use.
- The appliance is not designed to be switched on using an external timer or a separate remote control system.
- Do not use your appliance if it is not working properly, if it has been damaged, or if the power cord or plug is damaged. To avoid any risk of hazards, the power cord must be replaced at an authorised service centre (see list in the service booklet).
- The appliance must not be immersed in water. Do not place the motor unit (C) under running water.
- This machine is exclusively intended for interior use in domestic settings, at an altitude less than 2000 m. The manufacturer accepts no liability and reserves the right to void the guarantee in the event of commercial or inappropriate use, or if the instructions have not been followed.
- The appliance has not been designed for use in the following cases, which are not covered by the guarantee:
 - staff pantry areas in shops, offices and other working environments.

- use by employees in shops, offices and other professional environments.
- on farms.
- use by guests in hotels, motels and other residential environments.
- in bed and breakfast environments.
- **WARNING:** Your appliance releases steam which can cause burns.
- Handle the lid with caution by its handles or cap (using gloves or a potholder).
- Do not operate the appliance if the seal is not correctly positioned on the underside of the lid and/or if the underside of the lid is not correctly positioned on the lid. The appliance must be operated with the cap inserted into the lid opening (except where there are specific instructions for a recipe).
- After using the appliance in cooking mode, remove the measuring cap to let the steam out, and wait for it to disperse before opening the lid.

WARNING: Injuries may occur if the appliance is used incorrectly.

Take care with the sharp edges of the knife (B1) when cleaning them and when emptying the bowl—they are extremely sharp.

Be careful when pouring hot liquid into the bowl; this may be released from the appliance due to sudden boiling.

WARNING: Take care when handling your appliance (cleaning, filling and pouring): ensure that no liquid is spilled onto the connectors.

WARNING: The surface of the heating element retains residual heat after use. Be sure to only touch the bowl handle and the measuring cap during heating and until it has fully cooled down.

- Refer to the instruction manual to set the speeds and operating times for each accessory and for each programme.
- Refer to the instruction manual for details on assembling and fitting the accessories to the appliance.
- Refer to the instruction manual for details on cleaning and maintaining your appliance.

Always follow the cleaning instructions when cleaning your appliance:

- Unplug the appliance.
- Do not clean the appliance when it is hot.
- Clean with a damp cloth or sponge.
- Never place the appliance in water or under running water.

Electrical connection

- The appliance must be connected to an earthed electrical socket.
- The appliance is designed to operate on alternating current only. Check that your mains voltage matches the voltage indicated on the appliance's identification plate.
- Any connection error voids the guarantee.
- Do not pull on the cord to unplug the appliance.
- Do not place the appliance or the power cord near to or in contact with the heatconducting parts of the appliance, near a heat source, or on a sharp edge.
- Always disconnect the appliance from the power supply if you are leaving it unattended and before assembling,

disassembling and cleaning.

- Keep the power cable out of the reach of children and do not leave it near to or in contact with the hot parts of the appliance, near a heat source, or on a sharp angle.
- Do not submerge the appliance, power cable or plug in liquid.

Incorrect use

- Do not use your appliance if it is not working properly or if it is damaged.
Have it repaired at an approved service centre (refer to the list in the service booklet).
- Do not touch the lid until the appliance has completely stopped (stop key); wait until the food being mixed has stopped moving before removing the bowl from the base.
- In heating mode only, never use the bowl without ingredients or only with dry products.
- Always add solid ingredients into the bowl first before adding liquid ingredients (see Fig. 8), do not exceed the “MAX” marker on the inside of the bowl (see Fig. 8). If the bowl is too full, boiling water may escape.
- Note: During the steam cooking programme, ensure that you add 0.7 litres of water (see Fig. 5.1–5.2).
- Do not place your fingers or any other objects in the bowl while the appliance is in operation.
- Do not use the bowl as a container (preservation, freezing, sterilisation).
- Place the appliance on a stable, heatresistant surface that is clean and dry.
- Do not place the appliance near a wall or cupboard, as the steam produced may cause damage.
- Do not place your appliance near a heat source that is in operation (hob, electric household appliance, etc.).
- Do not cover the lid with a cloth or other item and do not try to plug the lid opening—always use the measuring cap.
- Do not allow your hair, scarf, tie, etc. to hang over the bowl while the appliance is in operation.
- Do not place the accessories into a microwave.
- Do not use the appliance outdoors.
- Do not exceed the maximum quantity indicated in the instructions.
- Only tidy the appliance away after it has cooled down.
- Never place the bowl into the freezer to cool—always use the refrigerator.

NON-EUROPEAN MARKETS ONLY

- This appliance is not intended for use by individuals (including children) with reduced physical, sensory or mental capabilities, or with a lack of experience or knowledge, unless they are supervised or given prior instructions concerning the safe use of the appliance by an individual responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

EUROPEAN MARKETS ONLY:

- When heating only: This appliance can be used by children aged 8 years or over, on the condition that they are supervised or that they have received instructions on how to use the appliance in full safety and that they fully understand the dangers related to the appliance. Cleaning and maintenance of the appliance should not be performed by children without supervision, unless they are 8 years of age or older and under the supervision of an adult.
- When using the mixer or blender: This appliance should not be used by children. Keep the appliance and its

cord out of the reach of children.

- When heating only: Keep the appliance and its cord out of the reach of children under 8 years of age.
- Children should not use the appliance as a toy.
- This appliance may be used by persons with reduced physical, sensory or mental capabilities, or whose experience or knowledge is not sufficient, provided that they are supervised or have received instructions to use the appliance safely and understand the possible dangers.

AFTER-SALES SERVICE

- For your safety, do not use any accessories or spare parts other than those provided by authorised after-sales service centres.
- Any operation other than cleaning or routine maintenance should be performed by an approved service centre.
- Refer to the “What to do if your appliance does not work ” table at the end of the instruction manual.

COOKING FOOD

In order to ensure that all ingredients are cooked through, and to prevent bacterial contamination, you should respect minimum times and temperatures depending on the food:

- to ensure that beef, pork and poultry is pasteurised: hit 75°C for at least two minutes in the centre of the foodstuff.
- to ensure that eggs and egg-based products are pasteurised: hit 75°C for at least two minutes in the centre of the foodstuff.
- to ensure that vegetables are pasteurised: hit 65°C for at least two minutes in the centre of the foodstuff.
- to ensure that fish and seafood are pasteurised: hit 65°C for at least two minutes in the centre of the foodstuff.

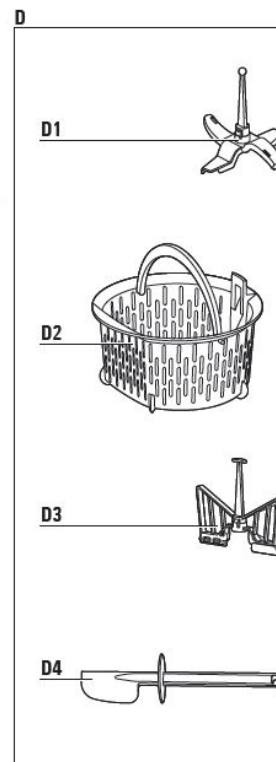
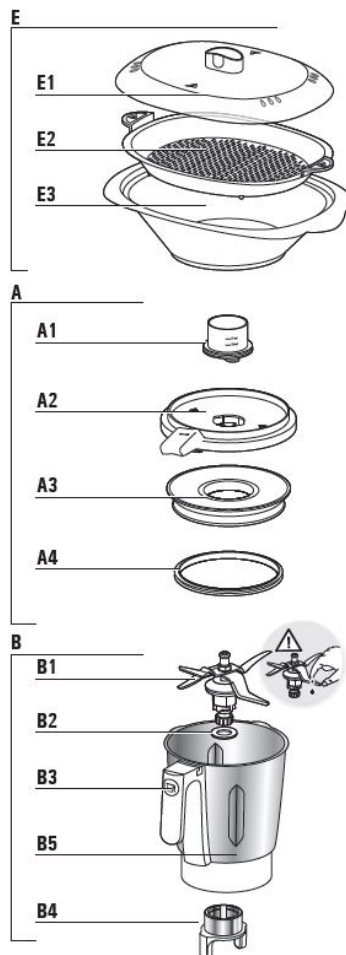
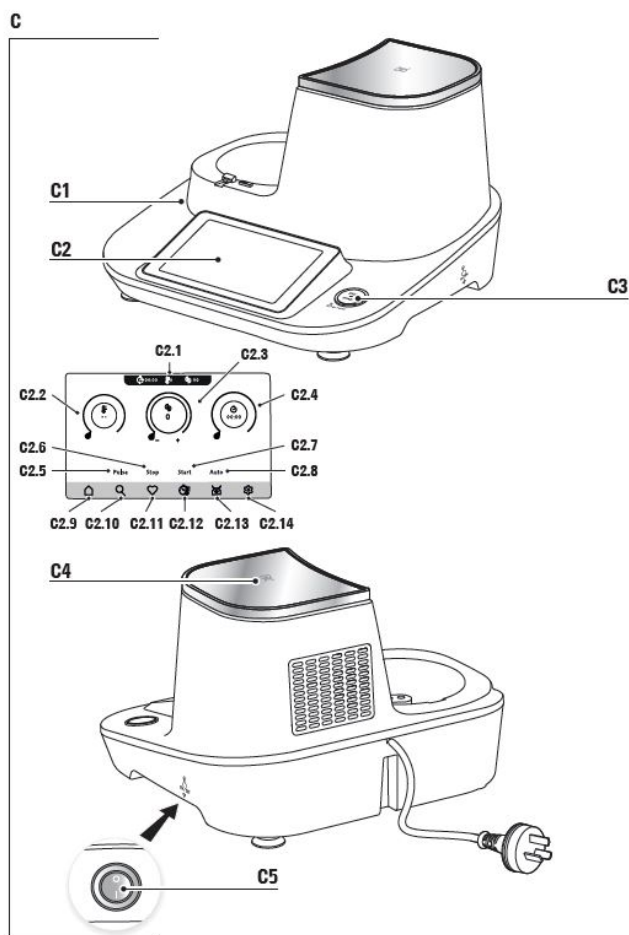
/!\ Caution:

Sensitive individuals such as pregnant women, young children, the elderly and those with compromised immune systems should bear in mind that some recipes may not cook the ingredients enough to eradicate all health risks from bacteria.'

Thank you for choosing this appliance, which is designed solely for the preparation of foods and for indoor domestic use. The product's design is subject to change. However, the machine will still be operated in the same way and remains compatible with the recipes suggested in the recipe book.

This leaflet contains some tips for making the most of your appliance: preparing sauces, soups, stews, steamed dishes, dough/pastry and desserts.

APPLIANCE DESCRIPTION



A Lid assembly

1. A1 Measuring cap
2. A2 Lid
3. A3 Underside of lid
4. A4 Seal

B Bowl assembly

1. B1 Blade attachment
2. B2 Seal
3. B3 Unlock button
4. B4 Locking ring
5. B5 Stainless steel bowl
6. C Motor unit base
7. C1 Base
8. C2 Screen
9. C3 Start/Stop button
10. C4 Scale
11. C5 Start/Stop switch (0/1)

D Accessories

1. D1 Mixer attachment
2. D2 Internal steam basket
3. D3 Whisk attachment
4. D4 Spatula
5. E External steam basket
6. E1 Lid
7. E2 Tray
8. E3 Steam basket base

C2 Screen

1. C2.1 Banner showing settings of recipe in progress
2. C2.2 Temperature touch dial
3. C2.3 Speed touch dial
4. C2.4 Time touch dial
5. C2.5 Pulse button
6. C2.6 Stop button
7. C2.7 Start/Pause button
8. C2.8 Automatic programs
9. C2.9 Home page
10. C2.10 Search
11. C2.11 Favourites
12. C2.12 Manual Mode
13. C2.13 Scale
14. C2.14 Settings

TECHNICAL DATA FOR THE APPLIANCE

- Power: 500 W motor + 1000 W heating
- Temperature range: 30°C to 120°C Adjustable by 5°C.
- Range of operating time: up to 2 hrs
- Number of speeds: 12 speeds + pulse

GETTING STARTED EN

Before using for the first time:

- Read this instruction manual carefully. It contains some tips for making the most of your appliance: preparing stews, soups, steamed dishes, desserts and sauces, as well as weighing your ingredients.
- Keep it in order to refer to it later on. The manufacturer shall not accept any liability in the event of any use that does not comply with the instructions.
- Be sure to remove all packagings and stickers from your product.
- Clean the various parts in soapy water: lid assembly, bowl assembly and accessories. (See CLEANING section in this instruction manual).

- Caution: the base should not be immersed in water.

Getting started with the appliance:

Your appliance has a power cord. Plug the power cord into the main socket and press the switch (C5) at the right bottom of the base. (see Fig. 6)

Setting up the bowl and accessories:

- Remove the bowl from the appliance base by taking the handle in one hand and pressing the unlock button (B3).
- You may use your other hand to help lift the bowl (see Fig 11). Open the lid. If required, place the chosen attachment on the blade. Add the ingredients. Close the lid.
- Use the handle to place the bowl back on the appliance base, then start the desired program.
- To use the internal or external steam basket, first fill the bowl with water up to the steam marker (see Fig. 5.1–5.2).

Caution: never move your bowl using the lid handle, always use the bowl handle to carry it (see Fig. 19.1–19.2)





Setting up the lid assembly:

- Your product's lid has three parts: the lid, the underside of the lid and the watertight seal.
- These three parts are supplied assembled. These three parts can be taken apart to make it easier to clean the lid. (see Fig. 13 and 14).
- Note that you cannot unlock the lid when the bowl is on the base. To open the lid you should remove the bowl from the base.
- The lid should only be put in place if the seal is in the correct position (see Fig. 9.1) on the underside of the lid and if the underside of the lid is attached to the lid. (see Fig. 16–17).





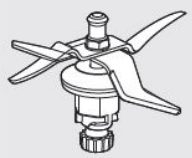



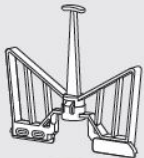








SWITCHING THE APPLIANCE ON

The appliance will only start if the bowl is correctly installed on the base and if the lid is correctly installed on the bowl. If the bowl is not properly installed on the base, the error code E3 will be shown. When handling the bowl during a recipe, remove the bowl from the base by taking the handle with one hand. If the bowl is full, place your other hand on the grip area on the back of the lid to make it easier. (see Fig. 11).


Turn on your Click&Cook using the 0/I switch (see Fig. 6) then refer to the “User Guide” section in the settings .
Take a guided tour of how to use your Click&Cook.


ACCESSORIES

The following accessories are provided with your appliance

				Prog.				
Blade	Chopping/Mixing		Mixing soups	Soup	10	2 min.	2 L	100°C
			Mixing fruit purées		10	20 sec.	1.2 kg	
			Mixing smoothies		12	2 min.	2 L	-
			Chopping onions		6	10 sec.	500 g	-
			Chopping meat		12	15 sec.	500 g	-
	Chopping fish		12		10 sec.	500 g	-	
	Kneading/Grinding		Kneading brioche dough	Brioche	3	12 min.	600 g (300 g flour)	-
			Kneading bread dough	Bread	4	3 min.	800 g (500 g flour)	
			Kneading short crust pastry, biscuit dough	Bread	4	3 min.	750 g (400 g flour)	-
			Waffle, pancakes and cakes	Cake	5	2 min. 30 sec.	1.2 kg	-
			Crushing ice			5 x 6 sec.	10 pieces (250 g)	-
			Chopping nuts		12	30 sec.	500 g	-
Whisk		Emulsifying/Blending	 	Whisked eggs		4	4 min.	5 egg whites
	Sauce (Béchamel)			Sauce	1	13 min.	1 L	90°C
	Mayonnaise				4	2 min.	0.5 L	-
	Whipped cream				4	6 min.	0.4 L	-
	Mashed potatoes				4	1 min.	1 L	-
Mixer	Mixing	 	Saute / stir fry		1	5 min.	300 g	120°C
			Stews	Stew	0	2 hrs	2 L	100°C
			Risottos	Risotto	1	21 min.	1.4 kg	95°C
Steam basket	Internal		Steam cooking	low steam	-	5 to 60 min.	800 g	100°C
	External		Steam cooking	high steam	-	5 to 60 min.	1.2 kg	120°C

These accessories also feature gripping areas to make them easier to use during recipe preparation. EN Never exceed the MAX (2 L) level marked on the bowl.

For liquid preparations, we recommend not exceeding the  (1.5 L) level shown on the bowl.

For steam cooking, we recommend that you observe the  (700ml) level shown on the bowl and you should use the high steam or low steam program depending on which basket you are using.

USING THE APPLIANCE

Click&Cook is a home food maker that helps you make every meal a success. It offers hundreds of free recipes, available in just a few taps.

With its intuitive, interactive touch screen, it lets you prepare a range of dishes in no time.

Click&Cook takes care of preparing, mixing and cooking your ingredients. It guides you step-by-step through all stages of the recipes.

Follow the steps—it couldn't be quicker or easier!






Turn on your Click&Cook using the 0/I switch (C5) and follow the instructions on the screen.

Choice of language

The first time you use the appliance, you will access the language settings.

Once this step has been completed, a welcome screen will be displayed.

The icons below will always appear on the screen:

-  • Home page to access the recipe categories
-  • Search recipes (by name or ingredient)
-  • Find your favourite recipes
-  • Use manual mode and automatic programs
-  • Weigh your ingredients
- Appliance settings

PRODUCT FEATURES

Your Click&Cook appliance is made to inspire you every day and to make every meal a success!

• Recipe search

You can search recipes using the “Search” function from the home screen. Search by dish or by ingredient.

• Favourites

You can access the “Favourites” function from the home screen. This feature lets you find any recipes you have previously saved as favourites.

To save a recipe in your favourites, click on the “Favourites” icon shown in the list of recipes and/or within the recipes.

When you click on it, the icon will turn red.

You can remove recipes from your favourites by clicking again on the “Favourites” icon.

• Recipe in progress

This banner shows the settings of your current recipe. If you click on it, you will be able to go back to viewing the current step.

You can therefore browse freely through your appliance's menus whilst it is preparing your recipe.

AUTOMATIC PROGRAM MODE



1. From the home screen, press .
2. Click on Auto (C2.8) to show the 10 automatic programs.
3. Select the program of your choice. The pre-programmed settings will be displayed on the screen (you can change them as per the table below). Follow the directions that appear on the screen, then press “Start”.
4. When an automatic program has started, you have the option of pausing the machine at any time by pressing “Pause” on the screen (C2.7) or using the “Start/Stop” button (C3). The automatic program is then paused; you can restart it by pressing “Start” again.

If you have entered the wrong program and wish to cancel it, click “Stop” on the screen (C2.6) or press the “Start/ Stop” button on the appliance for two seconds (C3).

5. When the program is complete, the appliance will beep.

At the end of the sauce program, the appliance will beep and the motor will keep turning at speed 1 to prevent the mixture from sticking to the bottom of the bowl. The display will then show a temperature of $-^{\circ}\text{C}$ and a 30 minute countdown timer automatically begins. At the end of this countdown, the appliance will beep and stop. If you want to stop this mode, click “Stop” on the screen (C2.6) or press the “Start/Stop” button on the appliance for two seconds (C3).

FIND OUT MORE ABOUT THE AUTOMATIC PROGRAMS AVAILABLE:

Programs	Default temperature (adjustable)	Default speed (adjustable)	Default time (adjustable)
Soup (P1)	100°C	Slow speed during cooking then mixing for 2 minutes after cooking	35 minutes (25 min. to 45 min.)
Sauce (P2)	85°C (60°C to 105°C)	Default speed 1 (speed 1 to speed 4)	10 minutes (1 min. to 60 min.)
Brioche (P3)	/	Speed 3 intermittent for kneaded dough (brioche etc.)	8 minutes (5 sec. to 12 min.)
Bread	/	Speed 4 continually for heavy dough (bread, pastry etc.)	3 minutes (5 sec. to 3 min.)
Cake	/	Speed 5 continually for light dough (pound cake, cake etc.)	2 minutes 30 seconds (5 sec. to 2 min. 30 sec.)
Stew (P6)	100°C (80°C to 100°C)	Slow speed intermittently	1 hour (1 min. to 120 min.)
Risotto (P7)	100°C (80°C to 100°C)	Speed 1 intermittently	1 hour (1 min. to 120 min.)
Low steam (P8)	100°C Inner steam basket	/	30 minutes (5 min. to 60 min.)
High steam (P9)	120°C Outer steam basket	/	30 minutes (5 min. to 60 min.)
Auto-clean	80°C	Speed 8	5 minutes

USING THE STEAM BASKET EN

The cooking times provided are intended as a guide—in most cases they are a reliable indicator of cooking times.

However, certain factors will affect cooking times:

- the size of vegetables (chopped or whole)
- the amount of ingredients in the basket the variety and ripeness of vegetables
- the amount of water in the bowl, which should correspond to the steam markings.

If the food is not cooked well enough you can add extra cooking time, but remember to adjust the level of water to

the steam markings.

Some recipes can cause unexpected overflow due to the formation of bubbles, especially when using frozen vegetables. In this case, you will need to reduce volumes accordingly.

MANUAL MODE

You can customise the speed, temperature and cooking time of your Click&Cook for your own recipes.



: select the motor speed, up to 12 progressive and continuous speeds.




: select the cooking temperature between 30°C and 120°C.



: select the operating time up to 120 minutes of continuous use.

“Pulse” selector: for a quick boost without adjusting the settings.



1. From the home screen, press . The screen will show the three cooking touch dials (speed, temperature, time).
2. Next, change the setting(s) using the “touch dials”. Press the desired touch dial and adjust using the cursor or the +/- buttons. For safety reasons, it is not possible to modify the temperature without modifying the cooking time.
3. When you have adjusted all your settings, press “Start” (C2.7). When your appliance starts, the white light around the “Start/Stop” button will fade in and out to show that the program is under way. You have the option of pausing the appliance at any time by pressing “Pause” (C2.7) or “Start/Stop” (C3). The program is then paused and the white light will stay on. You can restart it by pressing “Start” again (C2.7) or the “Start/Stop” (C3) button.


If you have entered the wrong program and wish to cancel it, click “Stop” on the screen (C2.6) or press the “Start/Stop” button on the appliance for two seconds (C3).
4. When the program is complete, the appliance will beep.

Pulse function

Press “Pulse” (C2.5) in successive pulses. The screen will display operating time. For safety reasons, this function is not available for preparations above 60°C.

WEIGHING SCALE.



- Press  to start the scales function.
- Place the mixer bowl or any other container on the scale.
- To set the scale, click the “Set” button. The display will show 0 g.
- Proceed to add ingredients up to the desired amount.
- To exit scale mode, press outside the weighing window.
- This scale allows you to weigh your ingredients to the nearest gram up to 5 kg. For liquids, use the measuring cap (A1).

- You can use the scale whilst your appliance is in use, or you can use it as a stand-alone accessory when you are not cooking with your appliance.

Caution

- If there is too much weight on the scale, the screen will show “Overload”.

SETTINGS

You can access the “Settings” function from the home screen.

This function allows you to:

- change the language
- access the user guide at any time
- adjust the screen brightness
- reset your settings (delete favourites, choice of language, default brightness).

IMPORTANT: APPLIANCE ENTERING SECURITY MODE (E4)

As standard, your appliance is equipped with electronic motor protection devices to ensure a long lifespan. This electronic security system safeguards the motor against abnormal use, meaning your motor is completely protected.

Under certain very extreme operating conditions, or with personal recipes (from the Internet or elsewhere), that do not comply with the recommendations of the manual (see “ACCESSORIES” section: volumes that are potentially too big and/or unusually long operating times and/or not enough time allowed between recipes), the electronic protection system will be triggered to protect the motor. If this happens, the appliance will stop and “E4” will appear on the screen to show that the appliance is temporarily non-operational.

If “E4” appears on your screen and your appliance stops operating, proceed as follows:

- Leave your appliance plugged in and the 0/I switch (C5) in position 1 “ON”.
- Refer to the recommendations in the manual to modify your program settings (see “ACCESSORIES” section for ingredient quantities/cooking time/temperature/ accessory type).
- Wait half an hour for the motor to cool down.
- Flick the main appliance switch into the “OFF” position, then flick it back to the “ON” position again to use your appliance.

Your appliance is fully fit for use again.

Our customer service department is available in case of any questions (see contact information in the guarantee booklet).

STANDBY:

Your appliance goes into standby mode after five minutes of inactivity. An alarm will sound to warn you that the screen is going into standby mode.

To come out of standby, press the “Start/Stop” button (C3).

CLEANING THE APPLIANCE

- The appliance must not be immersed in water. Do not place the base (C) under running water.

- After use, unplug the appliance.
- Clean the bowl immediately after use. You can use the automatic “auto-clean” program to pre-wash your bowl.
- Remove the bowl from the base by taking the handle in one hand and pressing the unlock button on the bowl (B3) (see Fig. 11).
- Place the bowl on a flat surface.
- Unlock the lid by turning it to the right. Remove the lid carefully. (see Fig. 1-2).
- The parts of the lid (seal, underside of the lid and lid) can be dismantled. Once the parts have cooled down, unclip the underside of the lid from the lid by pressing the two pins on the lid while pulling the underside of the lid (see Fig. 13).
- Take care when handling the blade attachment as it has extremely sharp edges.
- Once the parts have cooled down:
 - dismantle the blade by unscrewing the ring (cf. Fig. 12.1) under the bowl, taking care not to cut yourself.
 - Clean the bowl, blades and accessories using a sponge and warm soapy water.
- Rinse each of the parts under running water.
- In the event of limescale in the bowl or any marks, use the rough side of a sponge soaked in white vinegar if necessary, or cleaning products suitable for stainless steel.
For food stuck in the bowl, soak for several hours with water, detergent and scrape off any residue where required using the spatula (D4) or with the rough side of a sponge.
- Clean the base (C1) using a damp cloth. Dry off carefully.
- For easier cleaning, please note that the lid assembly and accessories are dishwasher-safe, with the exception of the bowl and the blade. (see Fig. 15).
- The accessories, detachable blade and lid components may become slightly discoloured when certain ingredients are used, (curry, carrot juice etc.). This does not pose a risk to your health and will not affect the operation of your appliance.
- Before reusing your bowl assembly (B), always ensure that the electrical contacts under the bowl are clean and dry.
- To ensure that the blade attachment (B1) does not become damaged, avoid soaking it in water for too long.

STORING THE APPLIANCE

To make it easier to store your appliance, place the inner steam basket into the bowl and the two mixing accessories and whisk into the steam basket and close the lid.

WHAT TO DO IF YOUR APPLIANCE DOES NOT WORK

PROBLEMS	CAUSES	SOLUTIONS
	Volume of ingredients is too large.	Reduce the amount of ingredients.
	The sealing gasket is missing.	Position the sealing gasket (A4) on the underside of the lid (A3) and clip that onto the lid (A2) (see Fig. 16).
	The sealing gasket is damaged or worn.	Change the seal, contact an authorised service centre.

Leakage via the lid.				Wrong accessory.	Check that you are using the recommended accessory. Important: do not exceed speed 4 with the whisk attachment or speed 1 with the mixer attachment.
				The underside of the lid is missing.	Clip the underside of the lid with its seal in place to the lid.
Leakage via the bowl.				The seal (B2) is not in the right position.	Position the seal correctly.
				The seal (B2) is worn.	Contact an approved service centre.
				The locking ring is not correctly locked.	Lock the ring properly. (see Fig. 18-1 and 18-2).
Smell motor.	coming from		the	This may occur the first time you use the appliance, or if the motor becomes overloaded due to the volume of ingredients being too high, or pieces being too hard or too large.	Allow the motor to cool down (around 30 minutes) and reduce the volume of ingredients in the bowl.
The blades are struggling to turn.				Pieces of food are too large or too hard.	Reduce the size or volume of ingredients. Add liquid.
“E1” is displayed.				Product failure.	Report this to the after-sales service centre, specifying which error is displayed.
“E2” is displayed.				The bowl is not on the base or is not properly installed on the base.	Lift the bowl off the base and replace it correctly with its lid locked. If the fault persists, report this to the after-sales service centre, specifying which error is displayed.
“E3” is displayed.				The lid is not properly locked.	Lift the bowl off the base, lock the lid in place correctly and place the whole thing back on the base. If the fault persists, report this to the after-sales service, specifying which error is displayed.
“E4” is displayed.				The appliance has overheated. The appliance has been used too intensively or with too many ingredients.	Let the appliance rest for 30 minutes, then turn it off and back on again using the main switch (0/1). Reduce the amount of ingredients in the bowl. If the error reappears soon, increase the rest time or reduce the volume of ingredients further. If the fault persists, report this to the after-sales service, specifying which error is displayed.
“E5” is displayed.				The temperature sensor has overheated.	Let the appliance cool down for 30 minutes, then turn it off and back on again using the main switch (0/1). Make sure that you cook the ingredients with a minimum of fat or water, depending on the recipe. If the problem persists, take the appliance to the after-sales service centre, specifying which error is displayed.

"E6" is displayed.	Product failure.	Report this to the after-sales service centre, specifying which error is displayed.
"E7" is displayed.	Scales failure.	Report the appliance to the after-sales service centre, specifying which error is displayed.
Screen is off.	Appliance is on standby.	Press the "Start/Stop" button (C5) to exit this mode. If the problem persists, take the appliance to an after-sales service centre.

RECYCLING

Disposing of the packaging and the appliance

The packaging is made up of environmentally-safe materials and can, therefore, be disposed of in accordance with the recycling measures in force in your area.


To dispose of the appliance, check with the appropriate service in your area.

- Electronic or electrical products at the end of their service life:

Think of the environment!

- Your appliance contains valuable materials which can be recovered or recycled.
- Leave it at a collection point for processing

Documents / Resources

	<p>Click Cook C1 Multifunction Kitchen robot [pdf] Instruction Manual</p> <p>C1 Multifunction Kitchen robot, C1, Multifunction Kitchen robot, Kitchen robot, robot</p>
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References

- [Il motore di ricerca per risparmiare sui tuoi acquisti | Trovaprezzi.it](#)
- [User Manual](#)