

concept RM9000 Built In Food Processor



concept RM9000 Built In Food Processor Instruction Manual

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Product Information

Specifications

- Power Supply: 220-240 V ~ 50-60 Hz
- Power Consumption: 1300 W
- Container Capacity: 2/3.5 l (MAX)
- WiFi Frequency: 2400-2483.5 MHz
- WiFi Antenna Max Power: 20 dBm

Product Usage Instructions

Mixer Setup

1. Place the mixing container (8) onto the device base (11) with the logo facing front and the max sign at the back. Push the container lightly until you hear a click.

Steam Attachment

To use the steam attachment, ensure to add enough water to the mixing container. The minimum level is marked inside the mixing container (8).

Icons and Their Meanings

- Start
- Pause
- Stop
- Settings: Network Parameters, Language, About Us, Help
- Favorites Recipes and Search for recipes sorted bycategory
- Rotational speed
- Closed lid
- Open lid
- Display cooking procedure

Automatic Programs

Programs include Kneading, Steaming, Slow Cooking, Cooking, Food Processor, Slicing, Turbo, Weight. Example: Time: 30 seconds Speed: 5. To start, press ..., to stop release ... Finish.

Frequently Asked Questions

Q: How do I clean and maintain the product?

A: For comprehensive maintenance or repairs that require internal product handling, it is recommended to seek assistance from a qualified service center.

Q: How can I contribute to environmental protection with this product?

A: You can recycle the device at the end of its life to help protect the environment.

ACKNOWLEDGMENT

Thank you for purchasing a Concept product. We wish you much joy with your new appliance every day you use it. Please read the instruction manual carefully before initial use. To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

Technical specifications	
Voltage	220-240 V ~ 50-60 Hz
Input	1300 W
Container volume	2/3.5 l (MAX)
Wi-Fi frequency	2400~2483.5 MHz
Maximum Wi-Fi antenna power	20 dBm

IMPORTANT SAFETY PRECAUTIONS

- Do not use the appliance in any other way than as described in this manual.

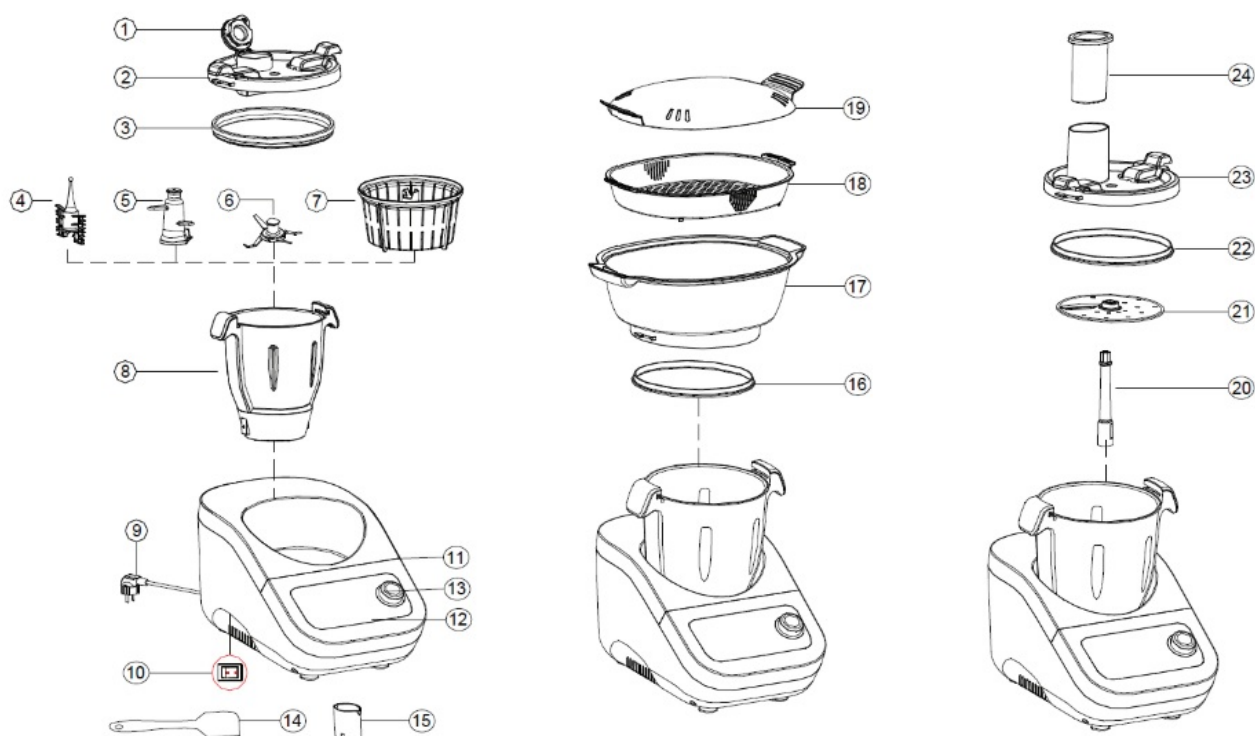
- Remove all the covering and marketing materials from the appliance before the first use.
- Make sure the mains voltage corresponds to the values on the rating plate of the appliance.
- Do not leave the appliance unattended when it is switched on or connected to the mains.
- There is a safety lock under the main container that can be activated if the product is suddenly heated. Once activated, the product will be inoperative. It must then be manually switched again to make the product functional again. Disconnect the appliance from the electrical outlet if it is not being used.
- When disconnecting the appliance from the wall outlet, never pull the power cord, grasp the plug end and disconnect it by removing it from the receptacle.
- Do not allow children or unauthorized people to handle the appliance, use it out of their reach.
- Pay extra attention if the appliance is used near children.
- Do not allow the appliance to be used as a toy.
- Do not use the appliance outdoors or on a wet surface, there is a risk of electric shock.
- Do not use any accessories other than those recommended by the manufacturer.
- Do not use the appliance with a damaged cord or plug and have it repaired immediately by an authorized service centre.
- Do not use the power cord to move or handle the appliance.
- Keep the appliance away from heat sources such as radiators, ovens, etc.
- Protect it from direct sunlight and humidity.
- Do not touch the appliance with wet hands.
- When installing accessories, cleaning and maintenance or in the event of a malfunction, switch off the appliance and disconnect the plug from the electrical outlet.
- The appliance is only suitable for home use and is not intended for commercial use.
- Do not immerse the power cord, plug or appliance in water or any other liquid.
- Check the appliance and the power cord for damage regularly.
- Never switch on a damaged appliance.
- Do not touch moving parts when using the appliance.
- Keep your hair, fingers and cloth away from the moving parts of the appliance.
- Pay extra attention when handling the attachments, the blades are very sharp and can cause injury.
- Take special care when handling or touching any part of the appliance that is used for cooking. In particular, the bowl, lid and accessories may be hot long after the appliance has been switched off.
- Use the handles to remove and carry the bowl, and use kitchen gloves when handling hot containers or accessories.
- The underside of the bowl will remain hot long after the appliance has been switched off, take care when handling and placing the bowl on temperature-sensitive surfaces.
- Do not open the lid or cap of the opening for filling if water is boiling in the bowl.
- Take special care when steam escapes, especially when opening the lid or the cap of the opening for filling.
- Do not switch on the appliance when the bowl is empty.
- The appliance accessories must not be used in a microwave oven.
- Use only original accessories! Do not use accessories of other appliances
- Immediately after switching off the motor and unplugging the power cord, some parts may be still moving for a while. Wait until they stop completely.
- Use the appliance for food processing only.
- Do not use the appliance to process boiling food!

- Do not repair the appliance yourself. Contact an authorized service centre.
- Do not leave the appliance switched on unattended.
- Never bypass the safety switches.
- The thermal fuse (thermostat) is activated by pressing the white button on the bottom of the working vessel.
- Do not put food in the rotating hook while the appliance is working.
- Place the appliance on a smooth, flat and stable work surface.
- Do not insert the plug into the wall outlet without installing all the necessary accessories.
- Never use a broken appliance.
- Do not exceed the maximum filling level marked on the inside of the container.
- Always close the cap of the opening for filling when using the chopping function.
- Make sure the appliance is correctly assembled before using it.
- For correct and safe operation, make sure that the base sensors and the base of the bowl are clean. Dry before cooking.
- Do not use the blender lid to operate the appliance. Exposure to excessive force may damage it.
- Improper use may result in injury.
- Take care when pouring hot water into the bowl, it may spill out due to steaming.
- Do not disassemble the main base of the unit. It is not intended for user maintenance.
- All surfaces may become hot during use. Therefore, use protective equipment.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Cleaning and maintenance performed by the user must not be carried out by children unless they are 8 years old and under supervision. Children aged under 8 years of age must be kept away from the appliance and its power cord. Do not let children play with the appliance. Damages from failure to follow the manufacturer's instructions are not covered by the warranty.

PRODUCT DESCRIPTION

1. Cap of the opening for filling
2. Top cover of the blender
3. Sealing of the blender cover
4. Whipping whisk
5. Stirring, dough hook
6. Knife
7. Cooking basket
8. Blending bowl
9. Power cord
10. Main switch
11. Appliance base
12. Display
13. Main button
14. Spatula
15. Measuring cup
16. Steam basket sealing

17. Deep steam basket
18. Shallow steam basket
19. Steam basket lid
20. Grater drive shaft
21. Grater disc
22. Grater lid sealing
23. Grater lid
24. Pusher

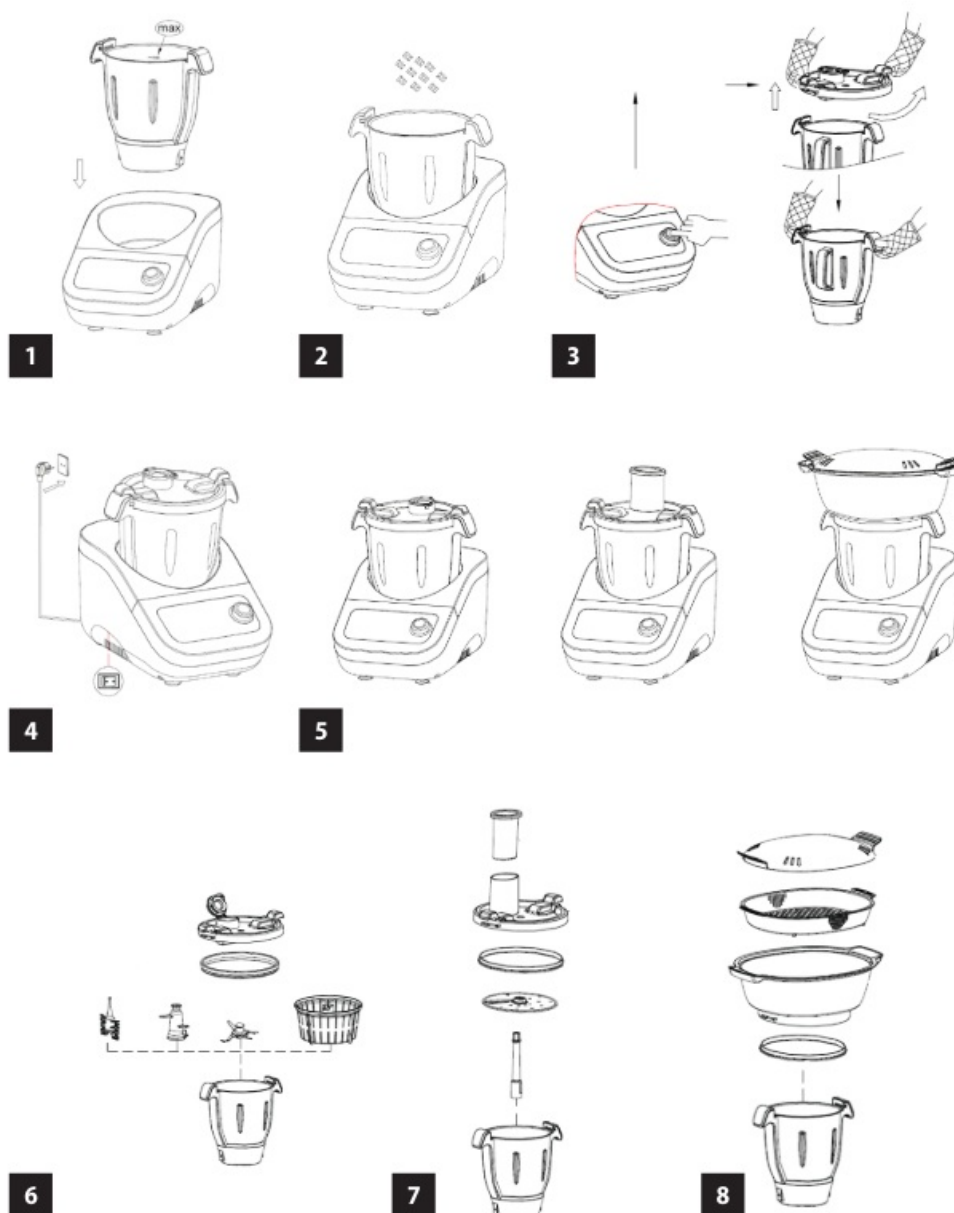


OPERATING INSTRUCTIONS

1. Place the separate blending bowl (8) in the base of the appliance (11) so that the logo on the blending bowl is at the front and the MAX mark at the back 1 . Push very lightly on the bowl until you hear a click.
2. Unwind the cable and connect the plug to the socket 4 .
3. Switch the appliance on by pressing the button on the left side 4 .
4. Once switched on, the following 4 functions 13 will appear on the main display. Recipe Search, Manual Settings, Automatic Programs and Recipes Updates.
5. Insert the desired accessory into the blending bowl 6 7 8 .
6. Now add the desired ingredients or liquid suitable for the selected function and accessory 2 . If you need to add ingredients during cooking, do so only through the opening for filling in the lid or cover. If you need to add a larger ingredient, you must pause the function and remove the cover.
7. To start the functions of the robot, it is necessary to put the appropriate lid or cover on the blending bowl 10.
8. Touch the display or turn the main button to browse.
9. During standby mode, the white and red lights flash. The red light under the main controller is on when the temperature is above 60 °C and the white light is on when the temperature is below 60 °C, in any operating

mode. Some programs cannot be fully used while the temperature is above 60 °C and you must wait until the food has cooled down.

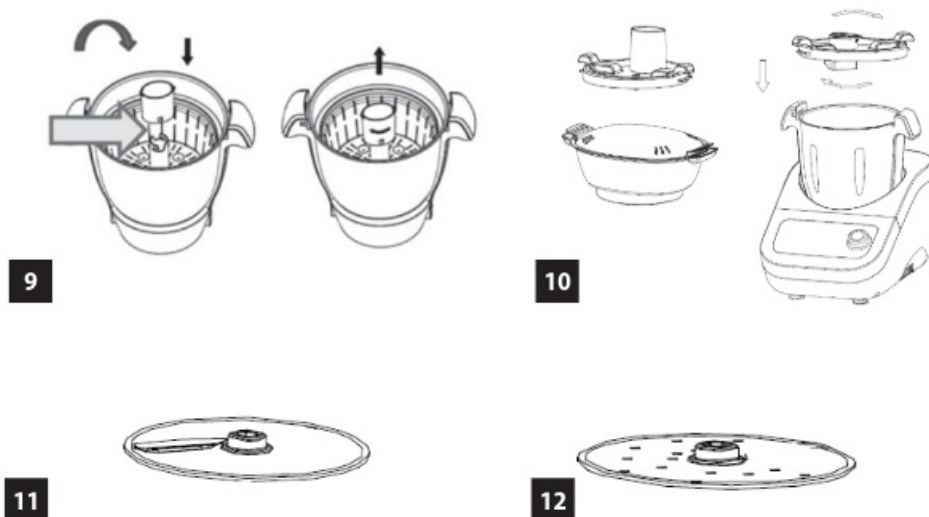
10. Always use protective equipment such as kitchen gloves 3 to handle the blending bowl (8).



11. The multifunctional kitchen machine can be assembled in three ways. As a blender, food processor, or you can use the steam attachment 5 .

BLENDER

Place the desired accessory (whisk, whipping whisk, stirring hook, dough hook, blade or cooking basket) 6 on the shaft in the blending bowl (8). Take special care when using the blade (6) as it is very sharp. Add the desired foods to the bowl (8). Place the top cover of the blender (2) on the blending bowl (8). To put the lid on, turn one handle towards you, put it on the blending bowl and then turn it clockwise. You will hear a slight click indicating that the lid is properly sealed and this will engage the safety fuse 10. Then just select the desired function and you can start cooking. Removing the cooking basket with the ingredients: After cooking, the basket (7) is still hot. In order to safely remove it, place the measuring cup (15) on the shaft of the cooking basket. Turn the measuring cup clockwise to properly secure it. You can then gently pull the basket upwards 9 .



FOOD PROCESSOR

Place the drive shaft of the grater (20) on the shaft of the blending bowl (8) and then attach the grater disc (21) 7 . If you want to slice the foods, the edge of the blade must point upwards 11. If you want to grate, the sharp blades must point upwards 12. Place the grater lid (23) on the blending bowl (8). To put the lid on, turn one handle towards you, put it on the blending bowl and then turn it clockwise. You will hear a slight click indicating that the lid is properly sealed and this will engage the safety fuse 10. Then just select the Food Processor function and you can start grating different foods. Always use the pusher when adding foods and never add them in any other way.

STEAM ATTACHMENT

When using the steam attachment, you must pour sufficient amount of water into the container. The minimum level is marked inside the blending bowl (8). Place the deep steam basket (17) on the blending bowl (8) 8 . To attach the basket, turn one handle towards you, put it on the blending bowl and then turn it clockwise. You will hear a slight click indicating that the lid is properly sealed and this will engage the safety fuse 10. Then attach the shallow steam basket (18), add the foods and close the lid of the steam basket (19). Then just select the steam cooking function 21. Here you can also choose one of the three steam flow rates by clicking on the steam icon (Fast, medium, slow).

ICONS AND THEIR MEANING

- Start Pause Stop
- Settings: Network parameters, Language, About us, Help
- Return to the main display with functions
- Scale: It can be found in the Recipe Search, Manual Settings and Automatic Programs functions. It can be used at any time when cooking. The TARE function can be used when adding more foods.
- Box in Recipe Search Favourite recipes and Recipe history
- Recipe search by recipe order
- Rotation speed Change rotation direction
- Lid closed Lid open

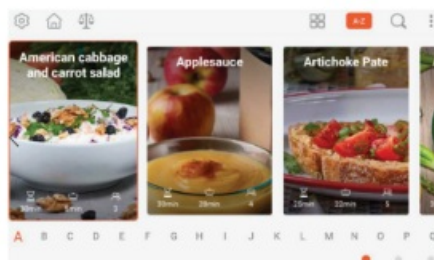
RECIPE SEARCH

You can browse recipes by sliding your finger on the screen or rotating the main button 14. Once you have selected the recipe, click on its icon by touching it with your finger or pressing the main button. In the next step,

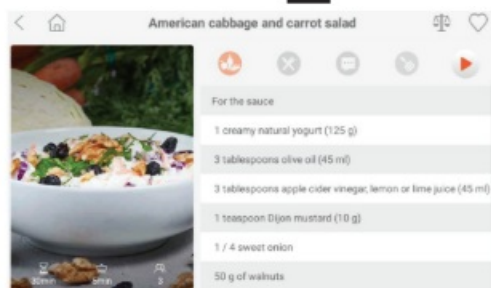
you will see the following icons 15.







13




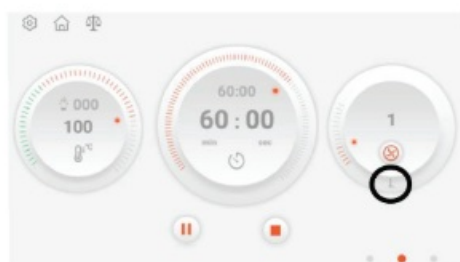
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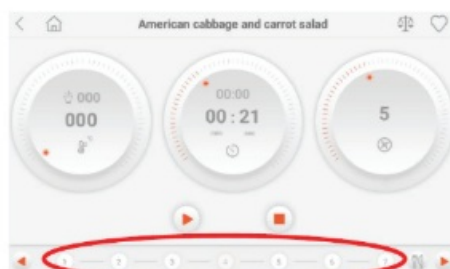
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-  Display the required ingredients and their quantity.
-  Display the preparation procedure.
-  Chef's notes, advice and tips.
-  The necessary cooking accessories.



Once you are sure of the recipe you have chosen, click on the  icon to start the detailed cooking process. You will see the first step of the detailed cooking and preparation procedure. You can move around by touching the selected step with your finger or by rotating the main button 23.







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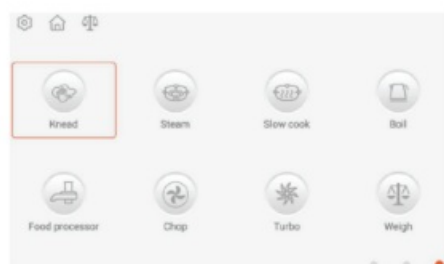


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-  View the cooking process, ingredients and chef's tips at any time during cooking.
-  Add a recipe to your favourites, which can be found when you select the Find Recipe function.

MANUAL SETTINGS

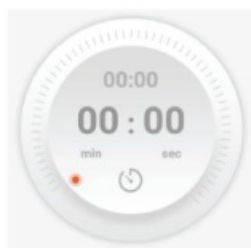
- In this function, you can choose your own cooking values 20. You can set the temperature, cooking times, rotation speed and, if necessary, change the direction of rotation 17 18 19.
- Click on the selected dial to change the values. Then you can touch the small orange ring on the dial and move it around or turn the main button. In the speed dial 19, you can also change the direction of rotation by touching the  icon.
- After setting all the necessary values, press the main button or touch the  icon on the screen.
- All functions can be paused  or switched off completely  at any time during cooking.
- The temperature can be set to 37-130 °C 17.
- The maximum cooking time can be set to 90 minutes 18.
- The highest speed of rotation is the 12th degree 19. In the reverse rotation direction, the maximum speed grade is 3.



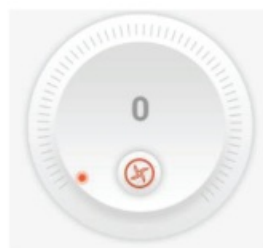
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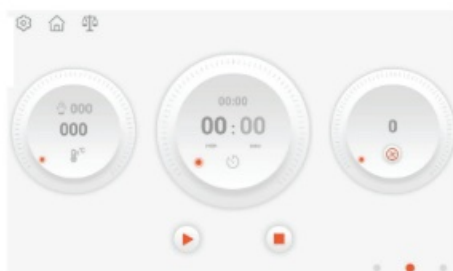
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21

AUTOMATIC PROGRAMS

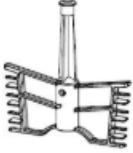





This function allows you to select programs with pre-set values 16. These are Kneading, Steam Cooking, Slow Cooking, Cooking, Food Processor, Chopping, Turbo and Scale. Some values can also be slightly adjusted. Just select the desired program by touching it with your finger. In this function, you will also see in the last speed dial what the recommended accessory is for program 22.

	Kneading	Time: 3 min Temperature: 0-37 °C Speed: 1
	Steam cooking	Time: 20 min Flow: Fast/Medium/Slow The countdown starts at 95 °C
	Slow Cook	Time: 60 min Temperature: 100 °C Speed: 1
	Cooking	Temperature: 100 °C
	Food processor	Time: 30 seconds Speed: 5
	Chopping	Time: 10 seconds Speed: 6
	Turbo	Time: 60 seconds Speed: 12 Press  to switch on, release to switch off.
	Weight	Max: 5 kg Press  to reset the values and add more ingredients. Press  to end.

RECIPES UPDATES

This function is used to download new recipes. Simply click on the icon and it will automatically start downloading recipes to the Find Recipe function.

ACCESSORIES AND THEIR USE

Accessory	Accessory name	Function/Foods	Speed	Time	Temperature
	Whipping whisk	Whisked egg whites	4	2-4 minutes	-
		Whipped cream	3	3-5 minutes	-
	Stirring, dough hook	Soup	1-2	1-90 minutes	100 °C
	Knife	Meat chopping	8-10	30-60 seconds	-
		Ice crushing	8-10	10-20 seconds	-
		Blending	10	1-2 minutes	-
		Vegetable chopping	5-7	15-60 seconds	-
		Legume chopping	10	2-3 minutes	-
	Cooking basket	Rice	-	20-30 minutes	100-110 °C
	Grater disc	Slicing, grating	5-6	30-60 seconds	-
	Steam basket	Fish, vegetable	-	10-60 minutes	Steam cooking program

CLEANING AND MAINTENANCE

- Always switch off the appliance and unplug the power cord from the wall outlet before cleaning.
- First, make sure that all parts of the appliance are cool enough to prevent burning.
- Never immerse the base with a motor in water.

Do not use any sharp or abrasive cleaners.

- Use a dry cloth to clean the base. Do not wash it under water and do not immerse it in liquid.
- Use a dry soft cloth to clean the power cord.

Do not immerse the bottom of the blending bowl in liquid. Use only a damp cloth and mild detergent to clean it. Make sure that the container is dry enough before further use. All accessories must be removed before cleaning this container.

- All accessories can be washed by hand.
- The top cover of the blender, the whisk, the stirring hook, blade, steam basket, spatula, measuring cup, grater lid, grater disc and the drive shaft of the grater can also be washed in a dishwasher.

SERVICE

Extensive maintenance or repair, which requires access to internal parts of the product, has to be performed by a qualified service centre.

ENVIRONMENTAL CONCERNS

- Packaging materials and old appliances should be recycled.
- Packaging materials may be disposed of as sorted waste.
- Dispose the plastic bags made of polyethylene (PE) of as sorted waste.

Recycling of the appliance at the end of its lifespan



■ This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (Waste Electrical and Electronic Equipment – WEEE). The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The disposal of such material has to be done according to the recycling regulations. For more detailed information about recycling of this appliance see the authorized local office or service for household waste disposal or the shop, where you purchased the appliance.



The product meets all the necessary requirements of the EU directives applicable to the specific product.

Changes in text, design, and technical specifications are subject to change without notice and we reserve the right to change them.

Documents / Resources

	<p>concept RM9000 Built In Food Processor [pdf] Instruction Manual RM9000 Built In Food Processor, RM9000, Built In Food Processor, In Food Processor, Food Processor, Processor</p>
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References

- [User Manual](#)

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