

# **CREATE Chefbot Compact Connect User Manual**

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# CREATE

**CREATE Chefbot Compact Connect** 



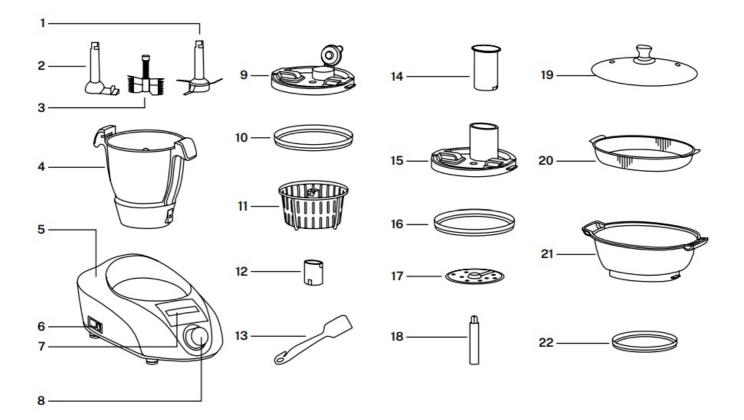
### **FAQs**

- Q: Can I wash all parts in a dishwasher?
  - A: It is recommended not to wash the container in the dishwasher to prevent damage to electrical connections on the base. Refer to the user manual for specific cleaning instructions for each part.
- Q: How do I pair Chefbot Compact Connect with the mobile app?
  - A: To pair your Chefbot Compact Connect with the mobile app, follow the instructions provided in the user manual under the "Connection to the APP" section.

### PRODUCT INFORMATION

Thank you for choosing our cooking robot. Before using the appliance, and to ensure the best use, carefully read these instructions. The safety precautions enclosed herein reduce the risk of death, injury and electrical shock when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and package. If applicable, pass these in-structions on to the next owner of the appliance. Always follow basic safety precautions and accident-prevention measures when using an electrical appliance. We assume no liability for customer failing to comply with these requirements.

#### **PARTS LIST**



- 1. Blades
- 2. Remover trowel
- 3. Whisk
- 4. Food container
- 5. Main base
- 6. Power button
- 7. Screen
- 8. Control knob
- 9. Blender lid
- 10. Lid gasket
- 11. Steam basket
- 12. Measuring glass
- 13. Spatula
- 14. Pusher
- 15. Food processor lid
- 16. Lid gasket
- 17. Slicing/shredding disc
- 18. Grating disc shaft
- 19. Steamer lid
- 20. steamer tray
- 21. Steamer basket
- 22. Steamer gasket

## **SECURITY INSTRUCTIONS**

Before using any electrical appliance, read the instructions carefully and always respect the safety measures:

- Turn off and unplug the appliance before changing accessories or touching moving parts while the unit is in use.
- Keep body extremities with jewelry and loose clothing away from moving parts and mounted utensils/accessories.
- Always remove the blade before pouring the contents of the container.
- Keep hands and utensils out of the container while the appliance is connected to the power source.
- Never use a damaged appliance. If the product is damaged, have it checked or repaired.
- Do not exceed the maximum fill mark on the inside of the container.
- Do not let the power unit, cord or plug get wet.
- Be careful when handling or touching any part of the appliance when using it in cooking mode or after cooking.
   In particular, the container, lid and accessories, as they will remain hot long after the appliance has been turned off.
- Use the handles to remove and transport the container. Use oven mitts to handle the container and utensils when they are hot.
- The bottom of the container will remain warm for some time after the heat source has been turned off. Use caution when handling the unit and use a trivet if placing the container on heat-sensitive surfaces.
- Be careful of steam escaping from the container, especially when remo-ving the lid or filler cap.
- Do not remove the lid or fill plug while the liquid is boiling.
- Always close the fill cap when using the chopping function.
- Only use the container and utensils supplied with this appliance. Never use the container with any other heat source.
- Never start the appliance in cooking mode with an empty container.
- Do not use the mixer lid to operate the food processor. The appliance will be damaged and may cause injury if the locking mechanism is subjected to excessive force.
- When using this appliance make sure it is placed on a level surface and away from the edge. Do not place the unit under hanging cabinets.
- For safe and correct operation, ensure the base of the container and temperature sensors are clean and dry before starting cooking.

**Caution**: To avoid the danger of inadvertent resetting of the thermal fuse, this appliance should not be connected via an external device, such as a timer or a circuit that switches on and off depending on use.

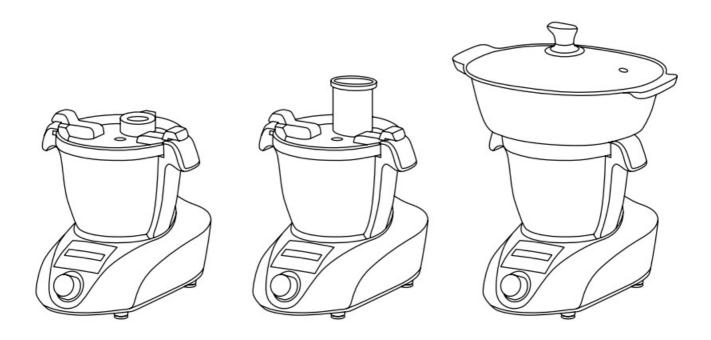
- Always make sure food is cooked thoroughly before eating it.
- Food should be consumed shortly after cooking is completed or allowed to cool quickly and then refrigerated as soon as possible.
- Misuse of your appliance may cause injury.
- This appliance can be used by people with physical, sensory or mental disabilities, as well as people with a lack of experience and knowledge, provided they are under supervision or have received instructions regarding its safe use and understand the potential hazards associated.
- Children should not play with this device.
- This appliance should not be used by children. Keep the appliance and its cord out of the reach of children. Never leave the cord hanging where children can reach it.

Warning: Use caution when handling the sharp blades, emptying the container, and during cleaning.

- Always unplug the appliance from the electrical outlet if left unattended and before assembly, disassembly, and cleaning.
- If the power cable is damaged, it must be replaced with a special cable available from the manufacturer or its official service to avoid possible dangers.
- Use the appliance only for its intended domestic use. The company declines all responsibility arising from improper use or failure to follow these instructions.
- The maximum mixing capacity is 920g ingredients + 1380g liquid.
- Be careful if you pour hot liquid into the food processor, as it may be expelled out of the appliance due to the sudden release of steam.
- The device must only be used with the support provided.
- The appliance is intended for indoor household use only.
- · Avoid spills on the connector.
- Do not disassemble the base of the cup (including the enclosure with handle), it is not for the user to carry out
  maintenance work.
- · Surfaces may become hot during use.
- Clean parts that come into contact with food before use.
- Make sure the machine is connected to the network so that you can receive recipes and software update
  notifications in time. If you are not connected to the network, you will not be able to receive recipes or software
  update notifications.
- When you remove the steam basket after use, you should wait a while or remove it carefully as water leakage
  may occur due to heavy sweating. In case of steam burns when opening the lid, use oven mitts when placing
  the pieces in the container.
- Caution: Make sure the device is turned off before removing it from the stand.

### **BEFORE PLUGGING IN THE APPLIANCE**

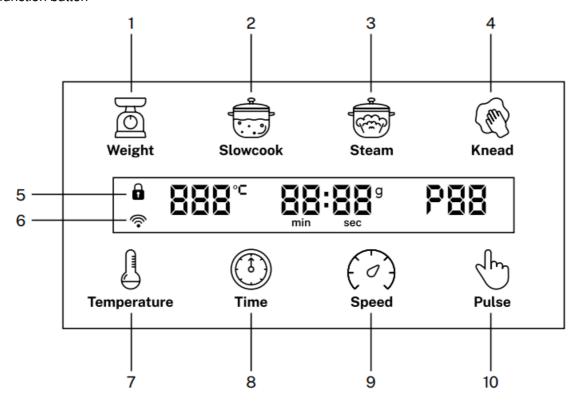
Check that your power supply matches that indicated on the bottom of your appliance. WARNING: This device must be connected to a ground outlet.



WARNING: Do not wash the container in the dishwasher as this will damage the electrical connections on the

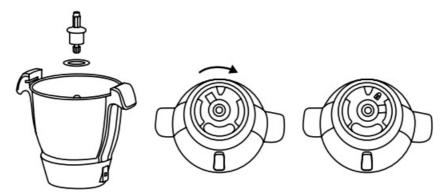
## **CONTROL PANEL**

- 1. Weight regulator
- 2. Slow cooking program
- 3. Steam program
- 4. Kneading program
- 5. Lock indicator
- 6. Wifi indicator
- 7. Thermostat
- 8. Time regulator
- 9. Speed regulator
- 10. Manual function button

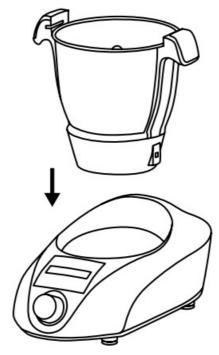


## **HOW TO USE**

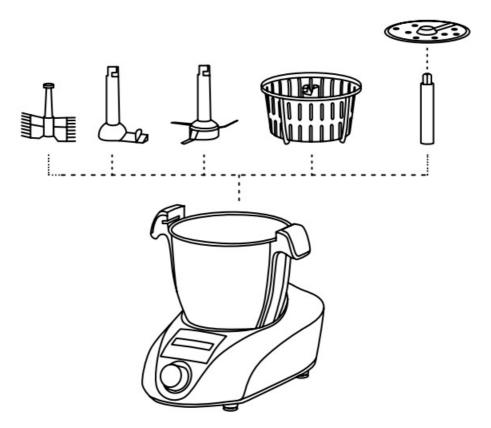
1. Place the drive shaft properly locked into the jar.



2. Insert the jug into the main unit. Press down firmly to secure it in place.



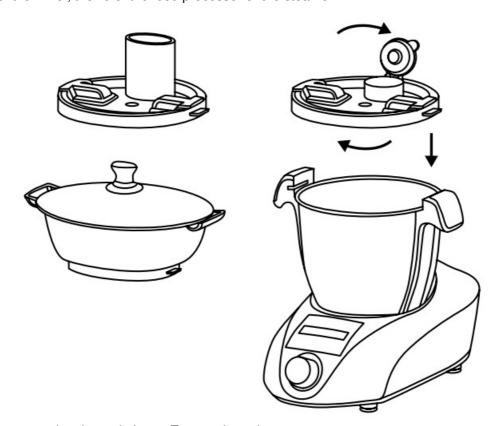
3. Select the different accessories for the different cooking functions you want to use.



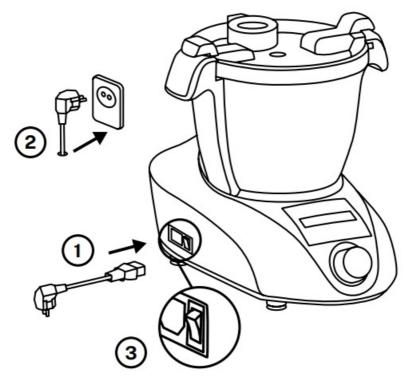
4. Add the ingredients and/or water to the container. If you are going to use the food processing function, you must attach the corresponding lid and insert the ingredients directly through the food dispenser.



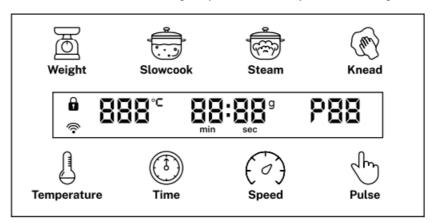
5. Attach the lid of the mixer, the lid of the food processor or the steamer.



6. Connect the power cord to the main base. Turn on the unit.



7. Once the appliance is turned on, the screen will light up and the food processor will go into standby mode.



8. Press the time, temperature and/or speed button to set the parameters you want to use.



9. Turn the knob to choose the time, temperature and/or speed and press the knob to start cooking.



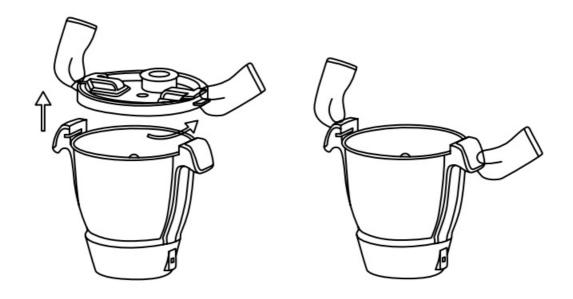
10. If you want to stop cooking, press the power knob. To continue cooking, press the knob again and the appliance will start working again.



11. If you want to finish cooking, keep pressing the power knob and the robot will turn off.



12. Be careful when removing the lid and removing the container from the body of the product. It is recommended to use kitchen gloves to avoid burns.



# **CONTROL PANEL OVERVIEW**

ICON	FUNCTION
Power knob	<ol> <li>It can be used to adjust temperature, time and speed.</li> <li>Press the knob briefly to pause the unit while cooking. It will continue cooking when you press the knob again.</li> <li>Press the knob for several seconds to stop the unit.</li> <li>Press the knob to start cooking once you have set all the parameters.</li> <li>Press the button for several seconds to cancel the setting.</li> <li>Once you have finished cooking, the display will show "End." Press the button and the unit will enter standby mode.</li> </ol>
Weight / Weight	<ul> <li>Press the button and enter the weight program.</li> <li>Weight: Maximum: 5kg 5g interval.</li> <li>Long press the button to exit the weight program.</li> </ul>
Slow cook / Slow cooking	<ul> <li>Press the button and enter the slow cooking program.</li> <li>The default time is 60 minutes, you can adjust it from 10 to 90 min.</li> <li>The default temperature is 100°C, you can adjust it from 60 to 100°C.</li> <li>The default speed is 1. It can be adjusted from 1 to 3.</li> </ul>
Steamer / Steam	<ul> <li>Press the button and enter the steam program.</li> <li>The default time is 20 minutes, you can adjust it from 0 to 60 minutes.</li> <li>The default temperature is 120°C, you can adjust it from 100 to 120°C.</li> <li>Steam flow: Slow/Medium/Fast.</li> <li>For this program the speed is 0 and locked, you will not be able to modify it.</li> <li>Press the knob to start a cycle after setting.</li> <li>The time countdown starts from 95°C.</li> </ul>

Knead / Knead	<ul> <li>Press the button and enter the kneading program.</li> <li>The default time is 3 minutes, but can be adjusted from 2 to 4 minutes.</li> <li>The temperature is 0 and cannot be adjusted.</li> <li>The default speed is 1, you can adjust it from 1-2.</li> <li>Press the knob to start a cycle after setting.</li> </ul>
Temperature / Temperature	<ul> <li>Press the temperature button and set the desired temperature.</li> <li>Temperature range: 37-120°C.</li> <li>From 40°C the temperature is regulated in intervals of 5°C.</li> </ul>
Time / Timer	<ul> <li>Press the timer button to set the cooking time.</li> <li>Rank of time: 0-90 minutes.</li> <li>To adjust the time, perform the following steps:</li> <li>Press the button once to set the seconds.</li> <li>Press again to set the minutes.</li> </ul>
Speed / Speed	<ul> <li>Press the speed key and set the speed you want.</li> <li>Speed range: 1-10 Speeds</li> </ul>

ICON	FUNCTION
Pulse / Pulse	<ul> <li>Press and hold the pulse button to activate. The unit will stop working when you stop pressing the button.</li> <li>The pulse button will not activate if the temperature inside the container exceeds 60°C.</li> </ul>
Lock icon	<ul> <li>The lock icon is displayed on when:</li> <li>The lid is placed correctly.</li> <li>When cooking is in standby mode and ready to go.</li> <li>The icon will flash:</li> <li>The lid was not installed correctly.</li> </ul>

# **ACCESSORIES**

Accessory	Function	Speed	Time	°C	Max. Ingredients
Whisk	Beat egg whites	4	2-4 min		2-4 eggs
	Whip cream	3	3-5 min		200ml
Remover trowel	Soup	1-2	1-90 min	100°C	
	Other ingredients that need heat	1-2	According to need	According to need	2000 ml
	Cut meat	8-10	30-60s		500 g
	Crush ice	8-10	10-20s		300 g ice
Blade	Blender	8-10	1-2 min		2000 ml (800 g ingredients + 1200 g liquid)
	Chop (onion, carrot, celery, etc.)	5-7	15-60s		300 g
	Beans, soybeans, walnuts, peanuts, coffee beans, almonds	10	2-3 min		200 g
	Knead	1	1-2min		350 g flour + 175 g water + 20 g oil
Steam basket	Rice, etc.		20-30 min	Steam program	600-1500 ml water
Discs grate/slice	Fruits and vege- tables	5-6	30-60S	Food processing program only	500 g
Steamer	Fish, vegetables,		10-60 min	Steam program	600-1500 ml water

# **CONNECTION TO THE APP**

- The CREATE HOME app is available for both Android and iOS (search for the app in Google Play or App Store or scan the QR code). Depending on the provider, there may be costs involved in downloading the app.
- With the app you can manage the device via your home network. A prerequisite is a permanent Wi-Fi connection to your router and the free CREATE HOME app.
- We recommend disconnecting the appliance from the power supply when you are away from home to prevent unintentional switching on while you are away.



### **PAIRING**

- 1. Install the CREATE HOME app and create a user account.
- 2. Select the time zone and click to get the verification code.
- 3. Enter the verification code received.
- 4. Set a login password and log in with your account in the app.
- 5. Click on "Add device" (+) and then on the corresponding category.Long press the button
  - You can also select the "Scan QR" option to add the device directly.

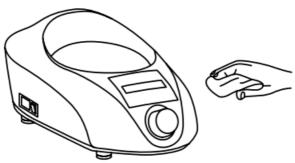


- the WiFi icon will start flashing on the screen. Click "Confirm" while the indicator light on the device flashes quickly.
- 6. Enter the password for your Wi-Fi network and confirm.
- 7. While connecting, make sure your router, mobile phone and device are as close as possible. Afterwards, your product will have been successfully added to the CREATE HOME application.

### **CARE AND CLEANING**

Always turn off and unplug the robot before cleaning, remove the lid and utensils from the bowl.

• Electric unit: Clean it with a damp cloth and then dry it. Never use abrasive products or immerse the unit in water. If burn marks form on the bottom of the bowl, put some citric acid or lemon in water, heat for 5 to 7 minutes and remove the marks with a cloth.

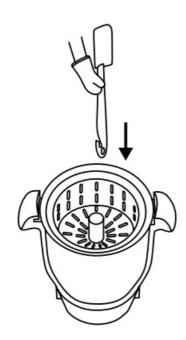


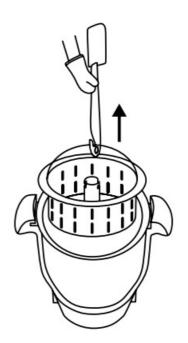
• Container, stirring paddle, blades: Wash the pieces, then dry them completely. If food or burns remain on the

inside of the bowl, remove them as soon as possible with a spatula. Fill the bowl with soapy water and let it soak. Remove embedded debris using a cleaning brush. Discoloration of the container will not affect its performance.

• **WARNING**: Do not wash the container in the dishwasher as this will damage the electrical connections on the base.

- **CAUTION**: Metal brushes, nylon brushes, household cleaners, thinners and others Abrasive cleaning products will damage the surface of the product.
- Remove the steam basket: Place the measuring cup in the slot of the steam basket and twist to secure. Then extract it





# **ERROR MESSAGES**

MISTAKE	CAUSE	SOLUTION		
E01	Engine overload.	<ul> <li>Unplug and let the device cool for one hour.</li> <li>Then it will be ready for use again.</li> </ul>		
E02	No weighing sensor was detect- ed or th e weighing sensor was damaged.	Contact after-sales service.		
E03	The robot jar is not attached or the NTC is damaged.	<ul><li>Place the jug in its place.</li><li>Clean the lower bowl pin.</li></ul>		
E05	Dry burning water during steam function .	<ul> <li>Turn off the robot and add water to the container.</li> <li>Turn it on after the temperature inside the jar cools down.</li> </ul>		
E06	No NTC detected.	<ul> <li>Clean the lower bowl pin.</li> <li>If the error persists, contact af- ter-sales service.</li> </ul>		
E07	Engine heat dissipation barrier.	Contact after-sales service.		

In compliance with Directives: 2012/19/EU and 2015/863/EU on the restriction of the use of dangerous substances in electric and electronic equipment as well as their waste disposal. The symbol with the crossed dustbin shown on the package indicates that the product at the end of its service life shall be collected as separate waste. Therefore, any products that have reached the end of their useful life must be given to waste disposal centres specializing in separate collection of waste electrical and electronic equipment, or given back to the retailer at the time of purchasing new similar equipment, on a one for one basis. The adequate separate collection for the subsequent start-up of the equipment sent to be recycled, treated and disposed of in an environmentally compatible way contributes to preventing possible negative effects on the environment and health and optimises the recycling and reuse of components making up the apparatus. Abusive disposal of the product by the user involves application of the administrative sanctions according to the laws.

### **Documents / Resources**



CREATE Chefbot Compact Connect [pdf] User Manual Chefbot Compact Connect, Chefbot, Compact Connect, Connect

### References

User Manual

## Manuals+, Privacy Policy

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