




NEWKERN KE-7001 Blend and Cook User Manual

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NEWKERN KE-7001 Blend and Cook



Section and Parts



1. Measuring Cup/ Knife Wrench
2. Jar Lid
3. Blending Knife
4. Jar with Heating function
5. Knife Locker
6. Main machine
7. Steamer Set
8. Butterfly (Use below 600RPM)
9. Spatula
10. Simmer basket
11. 7-inch Touching screen (Android system)

Main Function Areas



1. Jar Lid
2. Lid Safety Lock with sensors
3. Jar
4. 7-inch Android touching system
5. Screen On/Off
6. Measuring cup/Knife wrench

7. Knob

(Manual Mode: Fine-tune RPM)

(Recipe mode: Spin to Next Step!)

Smart cooking Android System

Home page: Mode selection



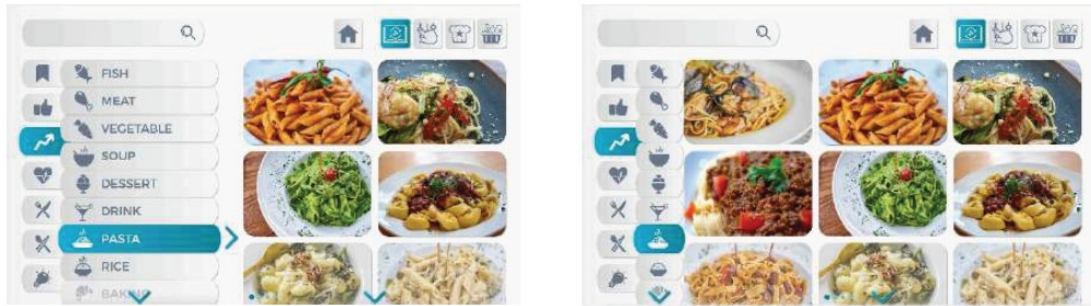
Totally there are 4 modes, Recipe Mode, Manual Mode, Special Mode, Shopping Mode, touch each icon to enter. Inside each mode, users can use navigation icons or slide to different modes. In this screen, users can also select language preferences.

Recipe Mode

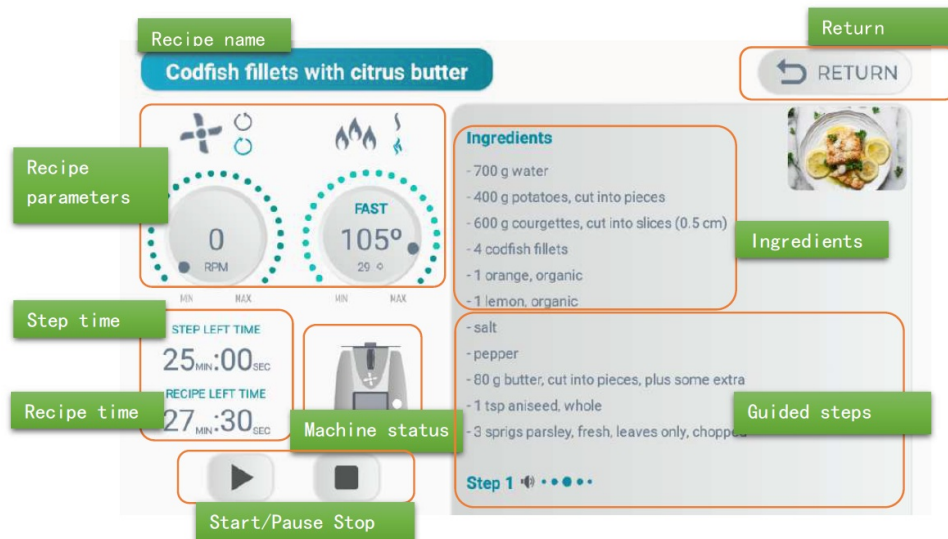
All recipes can guide user in cooking, by text and voice.



- New recipes will be updated to each machine, users will be able to update recipes when the “Accept Upgrade” button appears.
- UI can also be upgraded via OTA. This mode has the following function areas:
 1. Navigation buttons can switch to other modes or home.
 2. By clicking “Recipe Style” the screen will show categories in this style, click each category to view the recipes, if the screen is not touched for some time, “Recipe Style” and “Recipe Category” will shrink to icons, giving room to show more recipes



3. Searching function to be provided
4. Clicking each photo of recipe will enter cooking interface as shown below.



After the start of each recipe, each step will need users to confirm by spinning the rightside knob, then the machine will proceed each step, if the knob is not spined, the machine will keep waiting.



Spin to Confirm Next step

Stop button will stop current step, after stop or pause, if touch Return, machine will reset all steps.

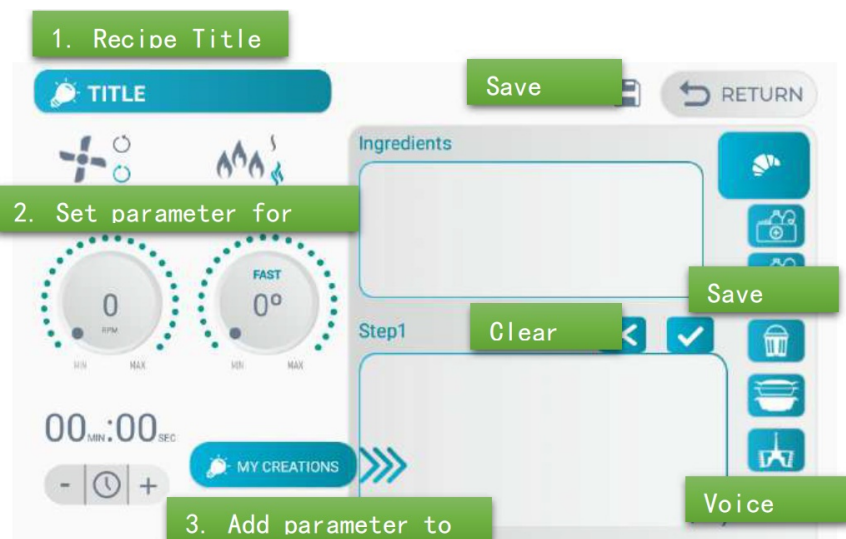
My Creation (Customize Recipe)

Users can create and store his/her own recipe series via "My Creation". In this section, recipes are grouped in the same categories as other recipes.



Like in Manual mode, user can define the parameter in this page, including

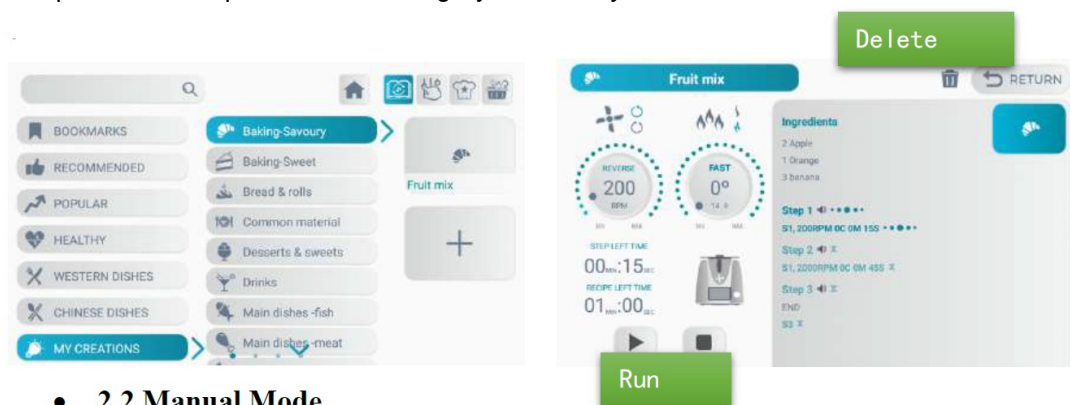
1. RPM, Temperature, Time, Reverse/Forward, Fast/Slow heating.
2. Adding voice prompt;
3. Add Title and ingredients, Step texts.
4. Category of recipe will automatically show on right side



A simple example. Users can navigate each step by touching on its labels before saving the recipe.



Customized recipe will show up in selected category, and ready to run. Users can also delete it.



- 2.2 Manual Mode

Recommended RPM and food

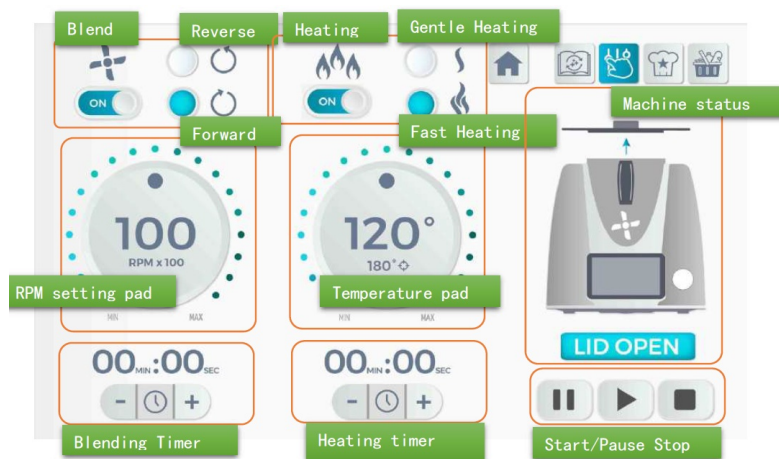
- 8000-11000 RPM 1 minute for coffee beans, sugar powder, ice cube crushing, juice or very fine soup;
- 1500-8000RPM different texture of juices and meat;
- 1000-3000RPM cut and chop vegetables and meat;
- 500-600RPM with butterfly accessory to beat egg white or cream;
- 150-350RPM, low speed stirs or sauté;
- 50-150RPM ultra low speed stir soup or liquid;

Blending Function

Default blending direction is clockwise; we can switch to Reverse blending before or during blending process; By spinning the RPM pad on the screen can set RPM range: 50- 11000RPM; Touch Start to begin;

During blending process, by spinning pad or knob, users can adjust RPM real-time.

For safety reason, missing Jar or Jar Lid will stop the machine.



In this mode, Timer range from 10 seconds to 120 minutes, long press will increase faster; By default, without setting timer, machine can run for 5 minutes. Safety Timer: System has inner Safety Timer related to RPM and temperature, as shown below,

Above 60 C degrees RPM Safety Timer		Bellow 60 C degrees RPM Safety Timer	
RPM	Timer	RPM	Timer
11000-3000 RPM	1 min	11000-10000 RPM	1 min
2900-1000 RPM	2 min	9900-9000 RPM	2 min
900-50 RPM	120 min	8900-5000 RPM	3 min
		4900-4000 RPM	5 min
		3900-1000 RPM	10 min
		50-900 RPM	120 min

Pause During blending, opening the jar will trigger motor to pause, make sure to wait until the blade fully stops then remove the lid. Restart the blend will need to touch the “Start” button.

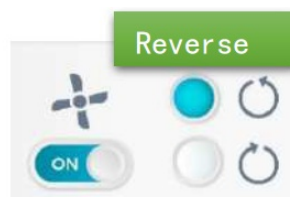
Real-time adjust: Knob or RPM pad can adjust the RPM during the blending process. Stop will stop the blending process and reset RPM and timer.

Reverse Blending

Reverse blending can be set/switched to before/during the blending process.

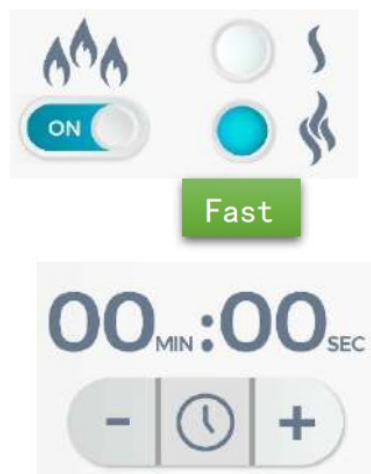
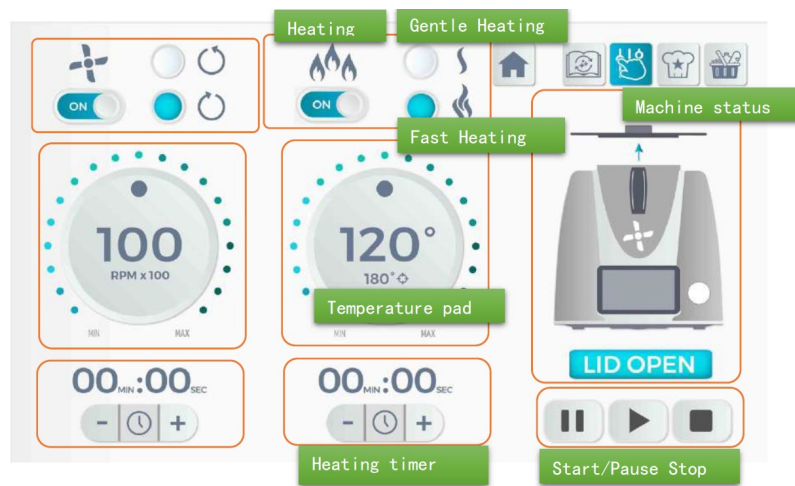
Heating Function

Two modes Fast Heating or Gentle Heating



A Fast-heating mode

- Default is Fast heating mode
- Spin the temperature pad to set target temperature,
- Target temperature can be set before or during the heating process.
- In this mode, Timer range from 10 seconds to 120 min.
- By default, without setting timer, machine can run 5 minutes after setting target temperature.
- During heating process, users can spin the temperature pad to adjust temperature real-time.



Slow Heating (with stir)

- Slow heating will gently output heating power, allow users to cook milk, starch, and sugar etc., without burning the jar.
- This function is companied by reverse 150RPM stir.
- Customize Slow Heating, In Slow Heating Mode, long press on flame icon will enter Configuration Menu, adjust slider from 1 to 9 to adjust slow heating power output ratio, lowest is 1, highest is 9, factory default is 3.
- During heating process, users can spin the temperature pad to adjust temperature real-time.



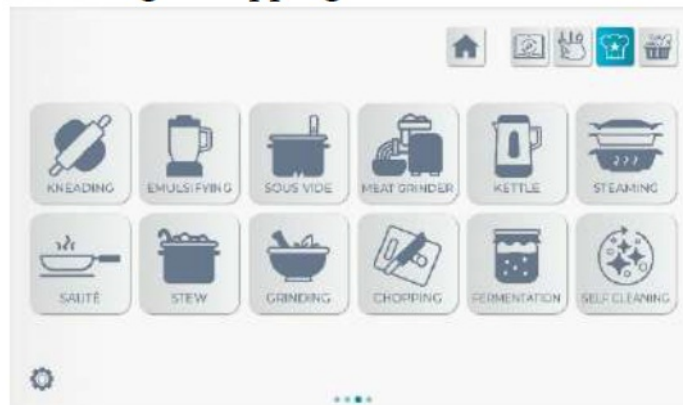
Blend & Heat combination.

- Blend & Heating combination can set different timer.

- During process, user can spin the knob/RPM pad to adjust RPM & spin the temperature pad to adjust temperature real-time.

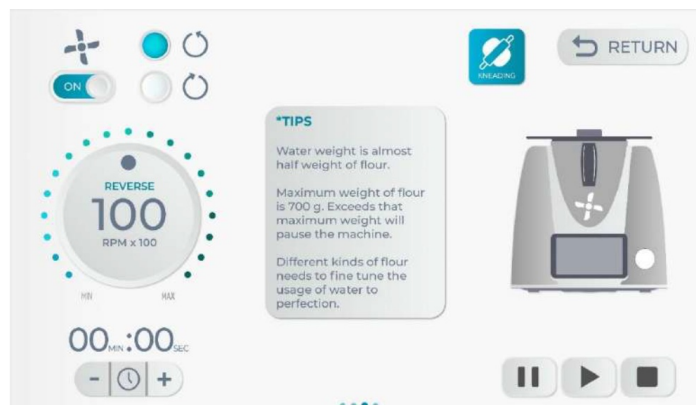
Special Cooking Mode

In Special Cooking Mode, there are following modes, Kneading, Emulsifying, Sous Vide, Meat Grinder, Kettle, Steaming, Saute, Stew, Grinding, Chopping, Fermentation, Self-Cleaning.



Kneading Mode

- No heating, 3 minutes
- After start, machine will do the following,
- 300RPM 30 sec, 300RPM reverse 30 sec;
- 400RPM 30 sec, 400RPM reverse 30 sec;
- 500RPM 30 sec, 400RPM reverse 30 sec;



Emulsifying Mode

No heating, 4000RPM 3 min;

Blending / Reverse range: 4000-6000 RPM

Timer range 1-5 min

Sous Vide Mode

Temperature range : 45-85 C degrees.

Reverse only, default 150RPM Range: 0-150RPM

Timer: default 45 min: range: 45 min- 24 hour

Short press Timer at 15min steps, long press timer at faster speed change



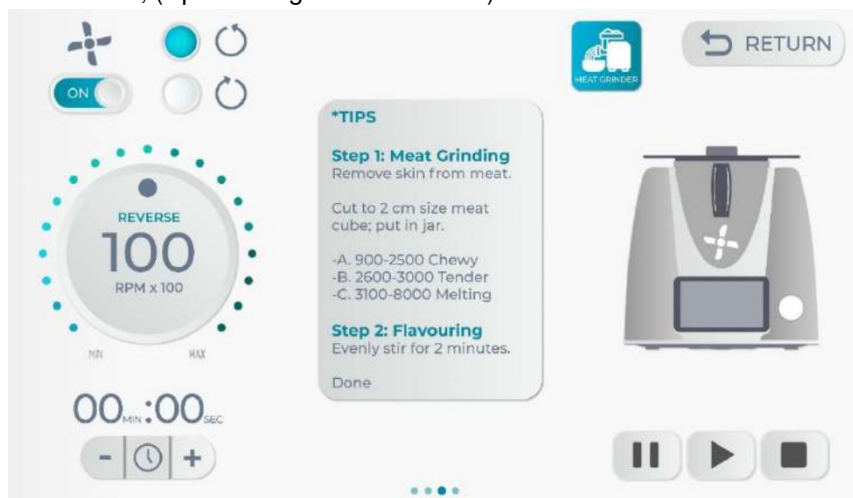
Meat Grinder Mode

Two steps, first, grinding meat; second, Stir the added spices and sault etc. No heating.

First: 2000 RPM 1 min; (Speed range 900-8000RPM)

Timer range: 1-10 min;

Second: 300RPM reverse 2 min; (Speed range 150-500RPM)



Kettle Mode

Heating 105C degree 15 min,

Timer range: 15-30 min

Steamer Mode

Heating 105C degree,

Timer range: 15-120 min



Sauté Mode

Heating: default 120 C degree, Heating range: 80-120 C degree;

Reverse blending: default 150RPM, range: 50-300 RPM;

Timer: 5 min -120 min



Grinding Mode

Blending: default 11000RPM, RPM range:8000-11000RPM;

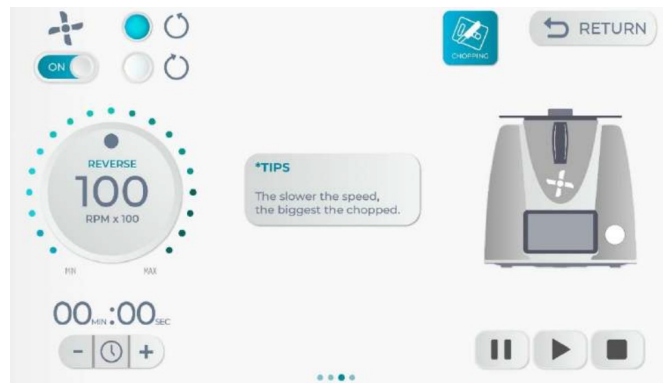
Timer: default 1min, Timer range: 1-3 min



Chopping Mode

Blending: default 1500RPM, Range: 900-8000RPM

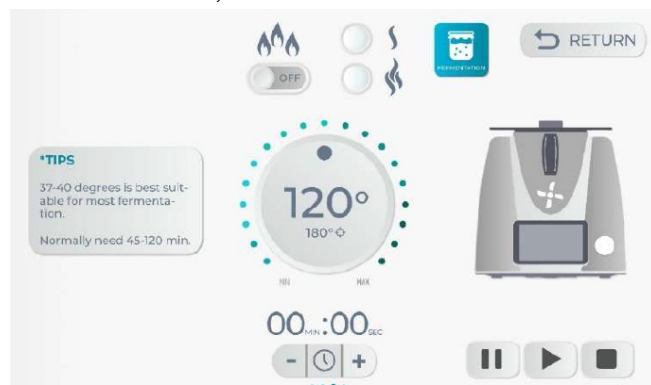
Timer: default 2 min, Range 2-10min



Fermentation Mode

Heating: default 40 degrees, Range 37-40 degrees

Timer: default 45 min; Range 30 min- 120 min;



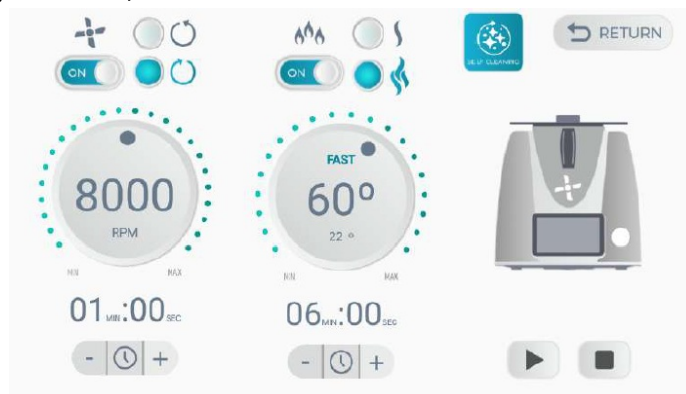
Self-Cleaning Mode

Blending: default 8000RPM, Range 8000-11000

Blending Timer: 1min, Range 1-2min;

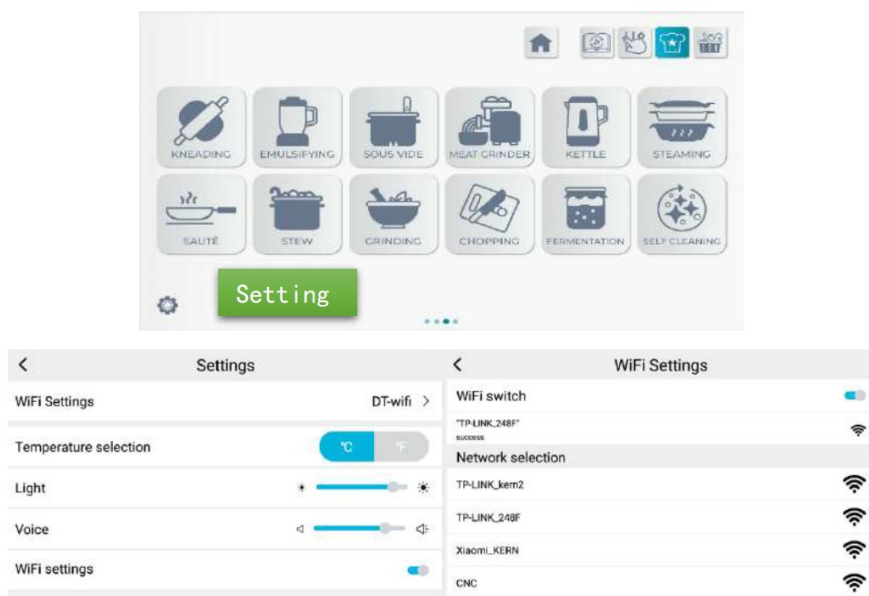
Heating: default 60 degrees, Range 60-100 degrees;

Heating Timer: 6 min, Range 6-15 min;



Setting:

Setting includes Volume, Screen Brightness and WIFI setting



Shopping Mode

Here you could go to different websites for shopping.

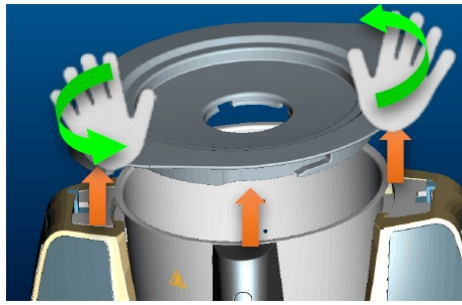
Functions of Main parts

Jar lid

- Jar Lid is an important safety part, without it, machine will not start. Only when Jar Lid is correctly installed and locked, will the machine start to work.
- Any time Jar Lid loosening will result in pausing operation. Re-install Jar Lid then push the “Start” button on screen will resume the process.
- Sensors inside Jar lid will increase the safety.

Remove/Install Jar Lid

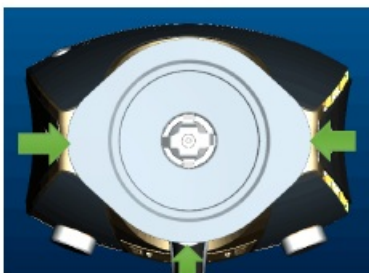
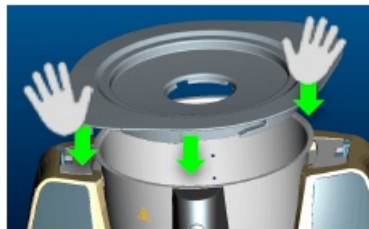
Jar Lid is locked on machine when shipped out factory. To remove the Jar Lid, needs to Spin (Counterclockwise) + Lift



1. Use both hands to hold both sides of Jar Lid, Spin (counterclockwise) about 45 degrees, unlock the jar lid from machine and jar, then lift it from jar. It is normal to feel resistance of sealing ring.

Close the Jar Lid

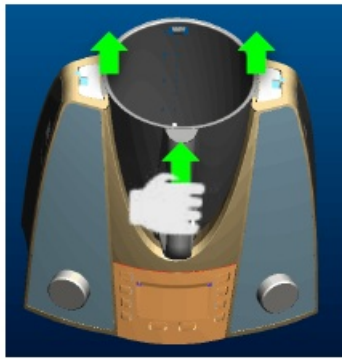
1. Aim the jar lid 45 degrees like the picture on the right, evenly press down to fully installed like right side picture.
2. Spin the lid with both hands until both sides tightly locked onto machine.
3. Correct position of locked Jar Lid looks like the right-side picture.



Jar with heating function

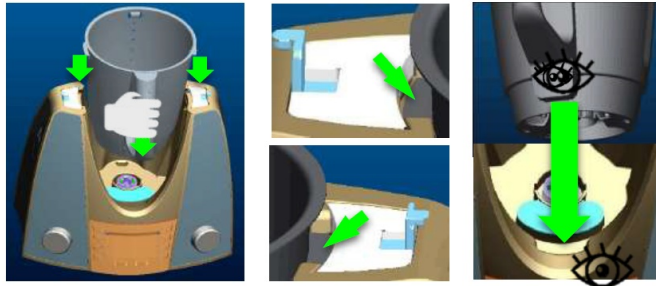
Take out the Jar

Firmly hold the Jar Handle, pull vertically to remove it from the machine.



Install the Jar

Aim both left & right-side steel plate to machine's fixing socket, aim handle to base's handle socket, firmly press the jar down, make sure the fixing plates are in correct place like shown in below picture.



Very small cases that Knife drive will touch the bottom drive, spin the knife 30 degrees by holding the top screw, will make sure the good installation of Jar.

Take out/ Install the Knife



Take out the knife

Use the measuring cup as knife wrench, loose the knife locker. When loosened enough, put the jar horizontal, totally loosen the knife locker, take out the knife by holding its top screw to avoid cutting. Like shown in following photos.



Install the knife

Put the knife into jar, aiming 4 position lockers with knife base to the bottom of jar. Use knife locker to loosely tight the base of knife, then use measuring cup as knife wrench to tighten the knife, until it tightly locked. Observe the knife from bottom and top, spin the knife by holding the top screw to check the free spinning of knife.



Knife sealing ring must be installed together with knife to make sure a tight sealing.



Other Accessories

A. Measuring cup/Jar center plug/ Knife

A1. Measuring Cup

maximum 100 ml, with 50ml and 100ml mark

A1. Jar center plug

Installed in center of jar to avoid spill when cooking, steam will come out from 4 designed avoid space.

A2. Knife wrench

To uninstall/install the knife by loosen/tight the knife locker.

B. Simmering basket

To steam or cook inside the jar and let the liquid flow out when take the food out, leaving the liquid inside jar.

Correct installation

C. Spatula

Helping to take out the food from inside the jar.

D. Butterfly

1. Beating the egg white or cream
2. Stir the soup with lots of ingredients
3. push to install on top of the knife until you hear the click
4. To uninstall, pull the spring around the top of butterfly, then pull it out of the knife
5. Use Bellow 600RPM to avoid damage.

E. Steamer

1. Remove the measuring cup from jar.
2. Avoid steam of top.
3. Enough water to avoid dry heating.

Cleaning

Fast cleaning the jar and knife

Add 0.5 -1L water, heated water can have better results, push self-cleaning in Special cooking mode, Start this mode. Add some detergents if jar contains oil.

Through cleaning,

Remove the knife and clean the jar & knife with brush and detergents. Clean in a dish washer It is ok to put jar inside the dishwasher, make sure to dry the jar's bottom plug completely before plug the jar back to machine to avoid damage or danger to users. The jar itself is not allowed to open by user from bottom. Opening the jar from

bottom will result in damage.

Sealing ring of Jar Lid

sealing ring needs to be cleaned once used, user need to make sure its securely installed on jar lid before using, to avoid liquid splash.

Collected liquid

collect liquid will appear on table top if some are drip inside the jar's fixing place, remove it with dry cleaning cloth.

Material contact food

Parts	Material
Cup Cover	Food Grade PA66+30%GF/R533H
Cup	SUS 304
Blending Blade	SUS 410
Measuring Cup	Food grade transparent PC/HP4
BladeSealing ring	Food grade Silicon
Cup Cover Sealing Ring	Food grade Silicon
Spatula	Food Grade PP/ST868M &
Steam Basket	Food Grade PP/ST868M
Butterfly	Food Grade PP/ST868M
Main body	PP
Base	ABS
Side board	ABS
Front board1	ABS
Front board2	PC+ABS
Decoration Plate	SUS 430
Slide locker	POM
Slide locker	POM

Technical specification

- Voltage 220-240V 50Hz
- Rated Power 1800W
- Motor Power 800W
- Heating Power 1000W
- Certificates CCC, CE/RoHS, LFGB,
- Torque 2NM/50RPM-11000RPM
- RPM range 50-11000RPM
- Energy transfer rate 85%
- Temperature Range 40-120C
- Timer Range 10 sec -120min
- Screen size 6.95 Inch
- CPU 1.3 G Quadra-Core
- Storage 1+8G
- WiFi Yes

Documents / Resources



NEWKERN KE-7001 Blend and Cook [pdf] User Manual
KE-7001 Blend and Cook, KE-7001, Blend and Cook, Cook

References

- User Manual