

COLORATO

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INSTRUCTION MANUAL MULTICOOKING MACHINE SUPERCHEF



MODEL: CLCM-1500

Read carefully these instructions before using the appliance and save them for future reference

BASIC FUNCTION	TIME, TEMPERATURE & SPEED
Beating	
Eggs - 4-8 eggs, room temperature, use butterfly bar	3-5 minutes, speed 3
Butter softening	
chopped	40 seconds, temperature 50°C, speed 3
Boiling	
Water 500g	8-10 minutes, temperature 100°C, speed 1
1000g	12-14 minutes, temperature 100°C, speed 1
Dry Pasta 400g (1000g water)	14 minutes, temperature 100°C, speed 1
Potatoes 750g, cubed (500g water)	15-20 minutes, temperature 100°C
Cakes, mixing	
Maximum 600g	30 seconds, speed 5-6
Chocolate, grating and melting	
Grating - Maximum 250g, broken into pieces	Pulse using the pulse function 3 times, grate for 10 seconds, gradually increasing from speed 5-7-9
Melt - times may vary due to quantities of chocolate used	2 minutes, temperature 50°C, speed 3
Chopping	
Onion, garlic	5 seconds, speed 6
Salads	5-10 seconds, speed 4
Crushing	
Ice, maximum 400g (using small blocks or cubes)	Pulse using the pulse function 3 times, crush for 20 seconds, graduating from speeds 5-7-9
Heating	
Milk, approx 400g	6-8 minutes, 70C, speed 2 (do not exceed 90°C)
Juicing	
Add fruit, vegetables and ice	20-30 seconds, graduating from speed 5-7-9
Add liquid	20 seconds or until desired consistency is achieved, strain through cooking basket if required

BASIC FUNCTION**TIME, TEMPERATURE & SPEED****Kneading**

Dough – maximum 600g flour 1-2 minutes, speed 1

Milling/Grinding/Grating

Grains, spices 20 seconds – 2 minutes, speed 9

Lemon Rind 10-20 seconds, speed 8

Nuts to nut meal 5- 10 seconds, speed 8

Sugar to icing sugar 15-20 seconds, speed 8

Sugar to caster sugar 5 seconds, speed 8

Coffee – maximum 250g 30-60 seconds, speed 9

Bread Crumbs 10 seconds, speed 6

Parmesan Cheese – maximum 150g Pulse using the Pulse function 4 times, grate for 15 seconds gradually increasing speed from 5-7-9

Soft Cheese- maximum 250g 5-10 seconds, speed 8

Mincing

Meat – maximum 400g (slightly frozen gives best results) 10-20 seconds, speed 7 until desired consistency is achieved. For a chunky mince, pulse using the Pulse function 3-5 times

Sautéing

Onion, garlic, meat Chop first, then cook 1-3 minutes, temperature 110°C, speed 1

Steaming

Vegetables (500g water. Cooking time will vary depending on the type of vegetable) 18 minutes, temperature 110°C, speed 1

Rice – 400g (900g water) 18 minutes, temperature 110°C, speed 1

Fish/Chicken (cooking time will vary depending on the type of meat) 15 – 30 minutes, temperature 110°C, speed 1

Whipping

Thickened cream – 300g-500g, use mixing tool 20-60 seconds, speed 4 or until desired consistency is achieved

Safety measures for the correct use of this product

1. Read this instruction manual carefully before using this product and save it for future reference.
2. The safety of the use of this product is guaranteed when it is connected to a socket that has a power point with an earth wire connection that meets the required standards.
3. The manufacturer does not accept any responsibility for damages caused by insufficient energy supply or faulty electrical installation. When in doubt please contact a qualified electrician.
4. Make sure that the electric supply is the same as that of the machine.
5. Remove the packaging from the machine and ensure that the electrical appliance is in perfect state.
6. This product is for domestic use only.
7. In the event of a malfunction or damage, disconnect the machine and do not attempt to repair it on your own. Do not change the cord neither any other component of this machine. Please contact a registered technician.
8. Do not submerge the electrical appliance in water or in any other liquid substance. Do not leave the blades soaked in water for long periods of time as this may damage in the mechanisms of the machine.
9. Do not pull the machine by the cord to disconnect it but use the cord only.
10. This machine is not a toy and should not be used by children.
11. This machine is not for outdoor use.
12. Do not use an extension cord. Only use an extension cord that is in good condition with a cord that has sufficient power for this electrical appliance as well as an earth wire connection.
13. Keep packaging material such as plastic bags, polystyrene foam etc. should be kept out of reach of children.

14. The manufacturer abstains from any responsibility for damages caused due to inadequate, incorrect or imprudent use of the machine by the user.
15. Avoid use of this machine near to inflammable materials (curtains, etc.) or heat emitting apparatus (gas heaters, vitro ceramic etc.)
16. Please pay constant attention to the machine when it is in use.
17. Disconnect the electrical appliance when:
 - a) It is not being used.
 - b) When there is a shortage in the electrical supply.
 - c) During cleaning.
18. Do not cover the appliance with kitchen towels, tea towels etc.
 - Special caution must be taken when removing or replacing the blades as they are very sharp and it is recommended to hold them by the upper part.
 - Cook & Mix comes with a security system that prevents the functioning of the machine if the bowl is not properly connected to the central unit.
 - Never surpass the maximum level indicated in the bowl as this may present a danger to the user.
 - Hold the measuring cover of the bowl firmly whilst using the machine at high speeds or when using the Pulse function.
 - Always use the machine on a flat surface that is sturdy and clean and does not radiate heat.
 - Use only the accessories provided by the manufacturer.
 - Place the appliances at a safe distance to prevent it from falling when mixing dough.
 - Never leave the machine unattended.
 - Never under any given circumstance place your hands or any object inside the bowl whilst this is connected to the power supply.
 - In the case of damage. Malfunction or if the machine has fallen, or other parts of the machine are in a deteriorated state, or the cord is damaged, turn the machine off and do not attempt to repair it on your own. Instead, contact the registered After Sales Services of this product.

Note: The manufacturer reserves the right to modify the models and their characteristics without previous warning.

Technical specification valid unless for typing error.

Description parts and accessories

The kitchen machine is made up of the following parts and accessories:

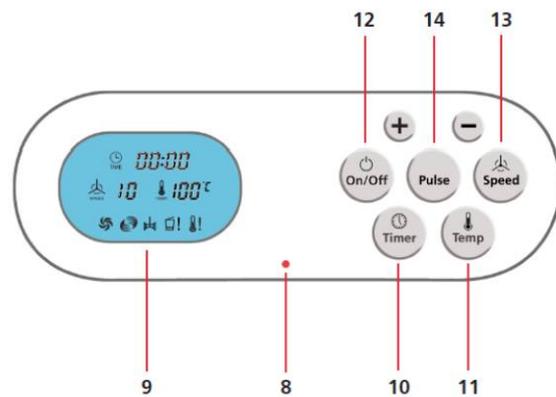
- 1 - Central unit
- 2 - Control panel
- 3 - Stainless steel bowl of 2 litres
- 4- On/Off Switch (1-0)



- 4 – Measuring cover
- 5 – Bowl cover
- 6 – 4 Stainless steel blades
- 7 – Stainless steel bowl of 2 litres



- 8 – Illuminated pilot light
- 9 – LCD screen
- 10 – Timer
- 11 – Temperature
- 12 – On/Off Switch
- 13 – Speed control
- 14 – Pulse button



ACCESORIES INCLUDED WITH KITCHEN MACHINE

Cooking basket

Steam tray

Mixing tool Heat resistant

Spatula



Cooking basket



Steam tray



Mixing tool

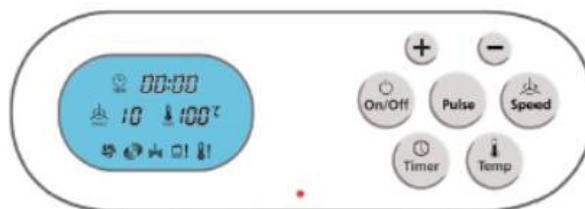


Heat resistant
spatula

CONTROL PANEL

ILLUMINATED PILOT LIGHT

When turning the kitchen machine with the On/Off Switch (0-1) located on the rear of the machine, a red pilot light situated in the upper part of the screen will come on and will remain this way until the machine is disconnected from the electrical supply. An acoustic signal which lasts for a couple of seconds confirms that the machine is ready to be used. All the functions rapture will mark "0".



TIMER

By pressing the timer button you can program the cooking and/or the preparation time of the ingredients for a maximum of 90 minutes. With this timer button kitchen machine can be programmed in hours and in minutes with an interval of 1 second.

Press the timer button and then use the control buttons + o - to select the required time. The kitchen machine counts the time down and the initial timing of the function can be changed if needed.

It is necessary to program the time for the machine to start to work.

PULSE

The Pulse function is used to mix and chop ingredients at a very high speed by keeping this button pressed during the needed time usually of 3 to 4 seconds.

Caution:

When using this function is important to note that the ingredients may splash and might result in burns if the necessary caution is not taken. It is therefore recommended to firmly hold the measuring cover in place and use this function for short periods of time.

TEMP

The kitchen machine has a temperature range from 40°C minimum to a maximum of 120°C. Pulse the Temperature control TEMP and then the control buttons + o - to select the required time. The selected temperature will appear on the screen and an acoustic signal will indicate that the kitchen machine has reached the selected temperature.

This innovative kitchen machine comes with the heating film technology which is situated in the base of the bowl and allows the machine to quickly reach the desired temperature, the temperature interval is of 10°C and from 40,50,60,70... 110°C, 120°C.

Note: When preparing ingredients at a temperature higher than 60° C, it is strongly recommended not to use the Pulse button and caution must be taken when touching the bowl and measuring cover.

SPEED

For a more versatile kitchen machine, comes with 10 speeds for boiling, mixing, blending, kneading and chopping that are controlled by the Speed button.

Presses SPEED button and then the control buttons + o - to select the required speed.

Speed for creamy mixtures and dough.

As certain recipes require a smooth or slow speed, such as cream, soups, whipped creams etc. Kitchen machine comes with an accessory, the Mixing Tool, specially designed for these types of dishes and can also be used to make dough for pizzas and breads. This accessory is placed on top of the blades inside the bowl and mixes at speeds 1-4..

Speed for boiling.

The kitchen machine enables to cook non - moving, specially recommended for boiling.

Note: Do not surpass speed 4 when the Mixing tool is in place.

ON/OFF

This button is used to start the kitchen machine after having selected the time, speed and temperature. When the ON button is pressed, the pilot light changes from red to blue and the appliances begins to perform the programmed task. To stop or pause the machine, simply press this button again.

LCD SCREEN

When you turn ON the kitchen machine with the switch button ON-OFF located on the rear of the machine, the LCD screen lights up and shows all the control symbols of the kitchen machine. See Figure 1



Figure 1

TIME

The selected time appears in the upper part of the screen with the symbol of the clock and the word Time. Here the time is shown in minutes and seconds and can be programmed up to a maximum of 90 minutes. (See Figure 1)



Figure 1

SPEED

The selected speed is shown on the screen by the Speed symbol and ranges from 1 to 10. (See Figure 2)



Figure 2

SPEED 1 - 4

It is used for cooking with temperature.
(See Figure 3)



Figure 3

SPEED 5 - 6

Is used for cooking without temperature: knead, blend, mix, chop, mash ...
(See Figure 4)



Figure 4

SPEED 0 FOR BOILING.

Speed for creamy mixtures and dough

The symbol for creamy mixtures appears on the screen when the speeds 1, 2, 3,4 are selected. The use of the Mixing Tool accessory for creamy mixtures and dough is optional and may vary according to the type of recipe.
(See Figure 5)

Note: The Pulse symbol does not appear on the screen when this function is being used.



Figure 5

TEMPERATURE

The temperature selected is shown on the screen by the TEMP symbol (See Figure 6) with a range from 40°C to 120°C, temperature inside the bowl and can be changed without having to stop the Machine



Figure 6

<p>BOWL COVER IS OPEN Kitchen machine comes with two security sensors in the cover and base of the bowl. When the cover is open or incorrectly closed, this warning symbol will appear on the screen.</p>	
<p>PROGRAMMED TEMPERATURE REACHED This symbol flashes on the screen for a few seconds to indicate that kitchen machine has reached the selected temperature. Also, an acoustic signal can be heard when the temperature is reached.</p>	
<p>ERROR MESSAGE This symbol appears when the bowl is not well placed on the central unit or has been removed whilst the machine is turned on.</p>	<p>HHH</p>
<p>Note: Error in the electrical system that can only be solved by an authorized technician.</p>	<p>LLL</p>

Before using the kitchen machine for the first time, make sure that it has all the listed parts and accessory.

1. Placing the bowl

Ensure that the blades are well placed in the bowl.

Connect the bowl to the central unit by placing it in the cavity of the central unit and lightly pressing it down so that it fits correctly in place.

The cover will not fit into place if the bowl is not well connected.

2. Placing the cover

First, place the cover diagonally on top of the bowl and turn in a clockwise direction in such a way that the tongue found underneath the cover and in the front fits into the space that projects from the central unit.

Also, the clip, found in the back of the cover, connects perfectly with the cavity in the handle of the bowl. See Figure 7

- If the cover is not connected correctly the kitchen machine will not work and the

- bowl symbol will appear on the screen

- If the bowl is incorrectly placed the symbol will appear on the screen and will only disappear when the bowl is correctly fitted in place.

The kitchen machine bowl has a maximum capacity of 2litres indicated by level marks of 0.5litres both on the inside as well as on the outside.

Caution: Never exceed the maximum level of the bowl.

3. Assembling the blades

The blades can be removed easily for cleaning and maintenance of the machine.

Place the bowl in a horizontal position and turn the lever, found in the base of the bowl, to the right to remove the blades.

See Figure 8

To assemble the blades again, put them in place and turn the lever, found in the base of the bowl, in a clockwise direction.

Caution:

1. Take special care must be taken when removing or replacing these blades as they are very sharp.

2. After cooking, leave the blades to cool before handling them.



Figure 7



Figure 8

COMPONENTS AND ACCESSORIES

Bowl

The kitchen machine is made of stainless steel and has a maximum capacity of 2litres with marked levels of 0.5 litres indicated on the outside and inside of the bowl.

Caution:

1. Never fill the bowl exceeding the maximum level amount for safer use of the kitchen machine and for better performance.
2. Special care must be taken when removing the bowl from the central unit to avoid spills and splashes.
3. At high speed levels and when using the Pulse function, the bowl must be firmly held for additional security.

Cover

The kitchen machine only works with the cover in place and it is therefore necessary to close it correctly. The bowl symbol will appear on the screen to indicate that the bowl is not properly closed.

Measuring Cover

The measuring cover is very versatile and allows the easy use of the kitchen machine without the need to stop it whilst it is in use:

- For adding ingredients to the bowl with the cover closed while the kitchen machine is working to maintain the cooking temperature
- As a measuring cup with capacity of 100ml
- Allows an improved vaporization, some recipes may require cooking without the measuring cover providing a better vaporisation

Caution: Do not remove the Measuring Cover at speeds higher than speed 4 to avoid the ingredients from splashing.

Cooking Basket

For the maximum functionality of the machine, the kitchen machine comes with a Cooking Basket that is placed inside the bowl and is perfect for preparing different types of the dishes

- Colander maintaining the texture and taste of the ingredients
- As accessory for cooling stews
- For preparing dishes that need a lot of sauce



STEAM TRAY

The Steam Tray accessory is perfect for steaming meat, fish and vegetables. This accessory consists of three parts the first of them being an outer tray for collecting liquids that may fall from the ingredients during the cooking process. A second and smaller size tray is used for placing the ingredients inside for steaming. The third part is the cover which is used to keep the steam inside the bowls.

WARNING

1. This accessory is not to be used in the microwaves, ovens or other cooking appliances.
2. Care must be taken when using the Steam Tray as it may have steam or hot water inside.

HOW TO USE THE STEAM TRAY

1. Put the bowl in place in the central unit and add 0.5litres of water.
2. Cover the bowl without the Measuring Cover.
3. Put the trays on top of the cover ensuring that they are well fitted.
4. Put the ingredients in the inner tray for steaming.
5. Cover the trays.
6. Program the time and temperature.
The ingredients will start cooking when the water begins to boil at 100°C and the steam rises from the bowl and passes to the trays through the space left open by the Measuring Cover.

Mixing Tool

The Mixing Tool is ideal for making creams, purees, and whipped cream and creamy desserts.

The Mixing Tool is placed on top of the blades and works with speeds 1, 2, 3 and 4.

To remove it, hold it firmly by the upper part and pull lightly.

Spatula

Use this accessory for stirring or mixing the ingredients

WARNING

1. Do not use other utensils to stir the ingredients inside the kitchen machine bowl as these may damage the machine and may get caught between its blades.
2. Never place the Spatula inside the bowl whilst the blades are in motion.



GETTING STARTED WITH THE KITCHEN MACHINE

Important

- Place the kitchen machine on a clean and stable surface that does not radiate heat
 - The kitchen machine comes with two security sensors that can be found in the handle and bottom of the bowl, for an optimum use of the machine, the bowl has to be properly fitted to the central unit, Otherwise the machine will detect an error and will not work
 - Make sure the bowl, blades and all the accessories are well cleaned before using the machine
1. Connect the bowl to the central unit
 2. Turn on the unit with the ON/OFF switch (0~1) located on the rear of the machine
 3. Select the cooking time.
 4. Turn the temperature control to the right to select the cooking temperature.
 5. Select the speed.
 6. When the machine has reached the selected temperature, an acoustic signal which lasts for a few seconds will indicate that the cooking process can begin.
 7. During the cooking process the kitchen machine will count down the programmed time and an acoustic signal will indicate that the cooking has finished.
The cooking time, temperature and speed can be changed in any moment without the need to stop the machine.

Maintenance

1. If the machine is not going to be used for a long period of time, it is strongly recommended to turn it off and disconnect it from the power supply.
2. To avoid overheating, do not cover the air vents of this machine.
3. Never exceed the maximum capacity of the bowl.
4. Allow hot ingredients to cool before transferring them directly.
5. Wash and dry the blades thoroughly never leaving them to soak.
6. If when using the machine the speed seems not to be stable or that the motor is going to stop, increase the speed from 1 to 2 and from 2 to 3. Speed 0 for boiling.
7. The speeds 1, 2,3and 4 are for cooking (with heat) and mixing at the same time. For maximum security the kitchen machine will not work if the speed for cooking (with heat) is higher than 4.
8. The cooking function will only work when the speed level is also programmed in addition to the temperature and time.
9. For preparing dishes at high speeds, firmly hold the Measuring Cover to avoid spills.
10. Temperatures higher than 100° is only to be used for steaming or boiling and where there is water in the bowl.
11. Never place your hands in the bowl when the temperature is turned on and in functioning mode.

Cleaning

1. Before using the kitchen machine for the first time and after each use, clean the machine, its components and accessories thoroughly as these are in contact with the ingredients.
2. The contact points that are at the bottom of the bowl should always be clean and dry.
3. Special care must be taken when removing the blades from the bowl as they are very sharp.
4. All the components and accessories of this machine can be washed in the dishwasher. However, it is highly recommended not to leave them in the dishwasher for long periods of time.
5. Clean the sealing ring that can be found in the cover after each use.
6. Thoroughly dry all the components and bowl accessories after each wash for optimum performance of the machine.
7. Clean the cavity of the central unit with a damp towel and dry it well.

TECHNICAL SPECIFICATIONS

Model: CLCM-1500

Voltage: 220V-230V / 50Hz

Electric cable: 1.8 m

Motor: 500W for mixing, 1000W for cooking

Speeds: 10+Turbo

Maximum temperature: 110°C

Bowel capacity: 2 liters



The symbol  on the product means that at the end of its life, the appliance has not to be considered a common waste. It is a special waste and has to be demolished in specific recovery and disposal area, as prescribed by the EC Directive 2002/96/EC (WEEE). By disposing this product correctly, you can avoid negative consequences for the environment and for the human health, due to the presence of potentially dangerous substances in the product.