



# Intelli Kitchen Machine



## Instruction Manual

Model: MMKM985X



# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:**

## For Your Safety

***Read all instructions carefully, even if you are familiar with the appliance.***

- To protect against the risk of electric shock, DO NOT IMMERSE main body of this appliance, plug or power cord in water or any other liquid.
- The appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Switch off the power outlet and remove the plug before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the power cord. Never carry the appliance by the power cord.
- Do not operate any appliance with a damaged power cord or plug; if the appliance malfunctions; or if it is dropped or damaged in any manner.
- Do not allow the power cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of the appliance on or near any hot surfaces (such as a hot gas or electric burner, or in a heated oven).
- Do not use this appliance for anything other than its intended use. This product is intended for household use only.
- This appliance is intended to be plugged in a standard domestic power outlet only.
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Do not use outdoors.
- Operate on a dry level surface. Sinks, drainboards or uneven surfaces must be avoided.
- The use of attachments or accessories not recommended or sold by the manufacturer can cause fire, electric shock or injury.
- Never insert utensils into the appliance when the appliance is running.
- Allow to cool before cleaning.
- Do not use with an extension power cord.
- Store the unit indoors in a dry location.
- Do not operate under or near flammable materials, such as curtains, drapes or any other combustible materials.
- Caution should be taken when handling this appliance as some surfaces may be hot during and immediately after boiling. Severe burns may result from misuse.
- Avoid contact with steam from the lid when water is boiling, or just after the steamer has switched off. Take care when opening the lid when the steamer has recently boiled, as steam can burn.
- Extreme caution is necessary when moving any appliance containing hot water. Wait until the appliance has switched off automatically, or switch it off manually before moving it.
- Do not move the appliance containing hot liquids or food.
- Do not touch food inside the bowl directly.
- Do not touch the appliance when it is producing steam. Use a cloth to remove the steam compartment.
- To disconnect, remove plug from wall outlet.
- CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
- Do not touch any moving parts.
- Keep hands and utensils away from cutting blade while chopping food to reduce the risk of injury to persons or damage to the food processor. A plastic or wooden scraper may be used but only when the blender is not running.

- Never attach the chopping blade without the bowl in place.
- Do not operate the appliance when empty.
- Do not operate any appliance with a damaged power cord or plug after the appliance malfunctions, or is dropped or damaged in any manner.
- Ensure the bowl and lid are fitted correctly before starting appliance.
- Blade must stop completely before removing lid.
- Do not touch the blade when removing food from the bowl or when removing the blade for cleaning as they are sharp.
- Do not attempt to override the cover lock mechanism.
- Do not touch the blade, especially when the appliance is plugged in. The blade are very sharp.
- If the blade get stuck, unplug the appliance before you remove the ingredients blocking the blade.
- The appliance becomes very hot during steaming and may cause burns when touched. Only lift the bowl by its handle.
- Beware of hot steam that comes out of the steam basket during steaming and when you remove its lid.
- Always unplug the appliance and let it cool down before you clean it.
- Never use the bowl or any other part of the appliance in a microwave, as they are not suitable for this use.
- Never sterilise the bowl or any other part of the appliance in a steriliser or in a microwave, as they are not suitable for this use.
- Do not use the appliance if it has fallen or is damaged in any way.
- Make sure that you do not overfill the bowl. Do not exceed the maximum level indicated on bowl.
- When you steam ingredients, make sure that you do not overfill the steam basket.
- When you blend liquids, do not exceed the maximum level indicated on the bowl.
- Never connect this appliance to a timer switch or remote control system in order to avoid a hazardous situation.
- Always check the consistency of baby food. Make sure there are no chunks in the food.
- Turn the Measuring cup to lock position whilst using the master at high speeds or when using the Pulse function.

## Warning

If the supply power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

## Save These Instructions

**THIS APPLIANCE IS DESIGNED FOR HOUSEHOLD USE ONLY**

### Symbol Meanings



**CAUTION: HOT SURFACES.**  
The surfaces are liable to get hot during use, do not touch.



The Regulatory Compliance Mark (RCM) shows that a product is safe to supply to the Australia market.

Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning.

Be careful if hot liquid is poured into the appliance as it can be ejected out of the appliance due to a sudden steaming.

Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

Avoid spillage on the connector.

The heating element surface is subject to residual heat after use.

**CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

# Features of Your Intelli Kitchen Machine



## Accessories Included with Intelli Kitchen Machine



# Getting to Know the Control Panel



LCD Screen

Power Indicator Light



Power switch

## Power Switch

Press the power switch to on position before use.

## Power Indicator Light

When the Intelli Kitchen Machine is connected to the power supply, a red Power Indicator Light situated in the upper part of the control panel will come on and will remain this way until the master is disconnected from the electrical supply. A beep confirms that the master is ready to be used. All the functions that appear on the LCD screen, such as time, speed and temperature will mark "00". Press the On/Off button to turn Intelli Kitchen Machine on, the Power Indicator Light's colour will change to blue.

## Timer Dial

The Timer Dial is used to program the cooking and/or the preparation time of the ingredients for a maximum of 60 minutes with this Timer Dial.

Intelli Kitchen Master can be programmed in minutes with an interval of 1 second for the first minute and then in intervals of 30 seconds.

The timing can be increased by turning the Timer button clockwise, or decrease the time in an anti-clockwise direction. Intelli Kitchen Machine counts the time down and the initial timing of the function can be changed if needed.

It is necessary to program the operation time.

## ON/OFF Button

This button is used to start the Intelli Kitchen Machine after having selected the time, speed and temperature (although the temperature function is not always necessary given the cooking function). When it is ON, the Power Indicator Light changes from red to blue and the appliance begins to perform the programmed task.

To stop the master, simply press this button again.

**Note: there is a cooling fan in the master, the cooling fan keeps running during the operation and continues running for approximately 20 seconds after operation time is up or the operation is stopped by pressing the ON/OFF button.**

## Pulse/Pause Button

The PULSE function can only be activated when appliance is in Standby mode. At standby mode, press ON/OFF button once, then press Pulse/Pause button to activate Pulse and release to stop Pulse. In Operation mode (When appliance is in use, blade are running and timer is counting down) press this button to pause operation.

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

**Note: At Pulse mode, the speed icon on the display is flashing.**

**Caution:** When using this function, it 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 Turn the Measuring cup to lock position when using Pulse function. Do not use the Mixing tool with this function.

**Note: For an added safety measure the pulse function is only available in the OFF mode.**

### Pause function:

During operation, press Pulse/Pause once to pause the operation. press ON/OFF button to re-start the operation.

During operation, open the lid to pause the operation, after close the lid, press ON/OFF button to re-start the operation.

note: at Pause mode, the digits for time are flashing.

### Reverse/Knead button:

#### Reverse function:

Press this button, the blade starts running in anticlockwise direction. press it once more, it change back clockwise direction.  
note :

1. the Reverse function does not work if the speed level is over 3.
2. the Reverse icon appears on the display at reverse mode.
3. the reverse function is intended for gently stirring delicate foods which are not required to be chopped,

#### Knead function:

Press and hold the Reverse/Knead button for approximately 2 seconds, then press ON/OFF, the master starts kneading automatically in clockwise or anticlockwise. it will stop automatically after the operation time goes to "00".

**Note: At Kneading mode, do not adjust the time or speed level. During kneading, press ON/OFF button to stop the operation.**

### Scale function:

The integrated scales allow you to weigh all ingredients directly in the mixing bowl and in the Steam Accessory, Please observe the following sequence of steps:

at standby mode, press the Scale/Tare button to enter Scale mode, The display will show as below:



if the display is not '0' before weight ingredients, Press Scale/Tare button once. Wait for the tone "beep" and the display will show the scales 0000g.

#### Important:

**When pressing the Scale/Tare button do not touch the master or lean anything against.**

**The scale is sensitive to airflow and may affect the accuracy of the measurement taken.**

Put in the first ingredient and check the quantity on the display. If you wish to add more ingredients push the Scale/Tare button again and add the next ingredient. Repeat these steps as often as required to the maximum weight (5 kg).

**Note: the scale works from 5g to 5kg (max.) with a increments of 5g.**

The display provides you with valuable information when weighing or adding ingredients. if the ingredients is overload 5300g, the display shows as below:



## Further information about weighing

The tare function works from 5 g to 5.0kg. When weighing and adding ingredients with the help of the tare function always add ingredients slowly because two to three seconds are needed before the scales show the correct weight.

Always press the Scale/Tare button first before weighing or using the tare function. This will increase the accuracy of the scales. Please be careful not to move the appliance during the weighing process.  
to exit the scale mode, press and hold the Scale/Tare button for approximately 2 seconds.

## Temperature

Intelli Kitchen Master has a temperature range from 37°C minimum to a maximum of 100°C and Steam setting (ST) that can be programmed with the temperature control TEMP. The temperature is increased or selected by turning this control in a clockwise direction and reduced in an anticlockwise direction. The selected temperature will appear on the screen and a beep will indicate that the Intelli Kitchen Machine has reached the selected temperature.

This innovative Intelli Kitchen Machine comes with the heating film technology which is situated in the base of the bowl and allows the master to quickly reach the desired temperature. The temperature interval is of 10°C and begins from 37°C: 37, 50, 60, 70 until it reaches a maximum of 100°C and Steam setting (ST)



## Soft start function (above 60°C )

If the Pulse button is pressed or the high speed level actuated while the temperature in the bowl is 60 °C or above , the electronic system prevents the food from escaping by delaying the speed increase. This soft start only works if the food has been heated up or cooked in the bowl. Then the temperature sensor can measure the actual temperature correctly and control soft start accordingly. If using the master to process food that has not been heated or cooked in the appliance (e.g. preparing a gravy from hot meat juices) you should only increase the speed slowly and gradually.

**CAUTION:** Danger of scalding by splashing hot food. Never use the Pulse button or abruptly increase the speed when processing food that has not been heated in the master.

## Lid safe lock function

For safety reasons, the lid cannot be opened/ removed during operation.  
When the timer operation has expired (00.00) the appliance indicator light will flash Red & Blue , the lid can only be opened/removed when indicator light stops flashing.  
Ensure that lid is properly locked in position in order to operate the appliance.

**WARNING: Do Not attempt to open the lid during operation, if you want to stop the appliance during operation, simply press to ON/OFF button to Stop the operation and only open lid by turning anti-clockwise and remove once the indicator light stops flashing.**

**Note: At the end of any cooking cycle and machine stopping you will hear a mechanical operation sound for a brief moment, this is entirely normal, this is the electronic lid locking mechanism unlocking the lid, this ensures that lid cannot be opened whilst blade inside the bowl is turning.**

**Warning: The lid cannot be opened during operation, it is electronically locked. If trying to open the lid during operation the machine will stop, you can only fully open lid by turning lid clockwise first to fully closed position, then turning anti-clockwise to unlock and remove lid.**

## SPEED Dial

Intelli Kitchen Master comes with 10 speeds for chopping, mixing, blending, kneading and grating that are controlled by the Speed dial.

## Speed for Creamy Mixtures

As certain recipes require a smooth or slow speed, such as cream, soups, whipped creams etc. Intelli Kitchen Machine comes with an accessory, the Mixing Tool, specially designed for these types of dishes.

This accessory is placed on top of the blade inside the bowl and mixes at speeds 1 -3.



**Note: Do not surpass speed 3 when the Mixing tool is in place.**

## LCD Screen

When Intelli Kitchen Machine is connected to the power supply, the LCD screen lights up and shows all the control symbols of the Intelli Kitchen Machine. (See Figure 1)

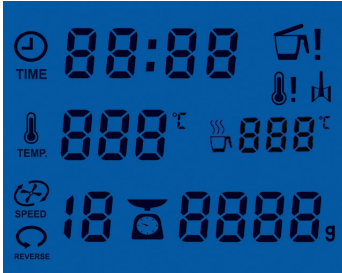


Figure 1

## Time

The selected time appears in the upper part of the screen with the symbol of the clock and the work time. Here the time is shown in minutes and seconds and can be programmed up to a maximum of 60 minutes. (See Figure 2)



Figure 2

## Speed

The selected speed is shown on the screen by the Speed symbol and ranges from 1 to 10. (See Figure 3)



Figure 3

## Speed for Creamy Mixtures

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

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

## Temperature

The temperature selected is shown on the screen by the TEMP symbol (See Figure 4) with a range from 37° C to 100° C. This temperature is the exact temperature inside the bowl and can be changed without having to stop the master.



## Steam Function:



setting ST is only for steam function.

## Screen Messages

### ***Bowl lid is open***



The Intelli Kitchen Machine bowl comes with two security sensors in the lid and base of the bowl. When the lid is open or incorrectly closed, this warning symbol will appear on the screen.

### ***Programmed temperature reached***



This symbol flashes on the screen for a few seconds to indicate that Intelli Kitchen Machine has reached the selected temperature. Also, a beep can be heard when the temperature is reached.

# Getting to Know the Intelli Kitchen Machine



Before using the Intelli Kitchen Machine for the first time, make sure that it has all the listed parts and accessory.

## 1. Placing the bowl:

Ensure that the blade 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.

### Warning:

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

## 2. Placing the lid:

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

Also, the clip in the back of the cover, connects perfectly with the cavity in the handle of the bowl. (See Figure 5 & 6)



Figure 5



Figure 6

**Warning:** The appliance is equipped with a built-in safety lock between the lid and main unit. The Intelli Kitchen Machine will not work unless the lid is correctly fitted.

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 Intelli Kitchen Machine bowl has a capacity of 2.2 litres indicated by level marks of 0.5 litres both on the inside as well as on the outside.

**Caution:** Never exceed the maximum level of the bowl.

## 3. Assembling the blade

The blade can be removed easily for cleaning and maintenance of the master.

Installing the Blade Assembly:

BE CAREFUL, THE CUTTING BLADE IS VERY SHARP. Pick up the blade assembly with a tea towel and hold it with three fingers at the Hex nut. Place bowl in an inverted position with the opening facing downwards. Ensure that blade lock mechanism of the bowl is pushed to Un-Lock position. From inside the bowl push blade assembly all the way through the opening in the bottom, aligning blade assembly locking tabs with slots in base. Turn lever of the blade lock.

Removing the Blade Assembly:

Place a bundled tea towel inside the bowl. Place the bowl in an inverted position with its opening facing downwards. Disengage the Locking Lever by turning in an anticlockwise direction and allow the blade assembly to drop on to the towel. Carefully remove the loose blade assembly from inside the bowl. (See Figure 7)



Figure 7

### Caution

1. Special care must be taken when removing or replacing these blade as they are very sharp.
2. After cooking, leave the blade to cool before handling them.

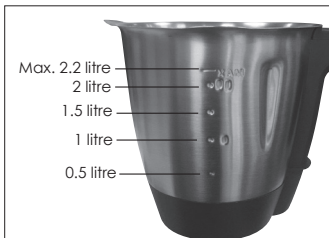
# Getting to know the Components & Accessories

## Bowl


The Thermo Cooker bowl is made of stainless steel and has Max. 2.2 litre, 2 litre, 1.5 litre, 1 litre & 0.5 litre indicated by level marks on 2 sides.

### Caution

- Never fill the bowl exceeding the maximum level amount for safer use of the Thermo Cooker and for better performance.
- Special care must be taken when removing the bowl from the central unit to avoid spills and splashes.
- At high speed levels and when using the Pulse function, the Measuring cup should be turned to lock position for additional security.



## Lid

The Intelli 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 Cup

The Measuring cup is very versatile and allows the easy use of the Intelli Kitchen Machine without the need to stop it whilst it is in use:

- For adding ingredients to the bowl with the cover closed while Intelli Kitchen Machine is working.
- To maintain the cooking temperature.
- As a measuring cup with a capacity of 100ml.

## Caution

When using higher speed or pulse function, place the Measuring cup onto the lid, turn it in clockwise direction to lock position to avoid the ingredients or the Measuring cup from splashing.

## Cooking Basket

For the maximum functionality of the master, Intelli Kitchen Machine comes with a Cooking Basket that is placed inside the bowl and is perfect for preparing different types of dishes:

- Filtering of fruit and vegetable juices. Chop and make a puree in the master, then insert the basket into the mixing bowl and use it as a filter when pouring the juice out. When pouring the juice use the spatula to hold the basket.
- Delicate food such as meatballs or fishballs that are not suited to be prepared in the mixing bowl as a whole should be put into the basket. Here they can be stewed.
- For cooking side dishes (e.g. rice, potatoes).



## Steam Accessory

The Steam Accessory is perfect for steaming meat, fish and vegetables. This accessory consists of three parts.

A first and second tray are used for placing the ingredients inside for steaming. The third part, is the steamer lid



## 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.

## Blade:

1. Has a sharp edge and is intended for blending, chopping, mincing, ice crushing and grinding functions.

Ensure great care when handling the blade, due to its sharp edge.



## How to Use the Steam Tray

1. Put the bowl in place in the central unit and add 0.5 litres of water.

**Note: 30 minutes steam cooking requires 0.5 litre of water, for every additional 15 minutes an additional 250ml.**

2. Place the steam tray on the bowl, turn the bottom tray in clockwise direction to the lock position ensuring that they are well fitted.
3. Place the ingredients in the inner tray for steaming.
4. Cover the trays.
5. Program the time and temperature.

The ingredients will start cooking when the water begins to boil in Steam setting and the steam rises from the bowl and passes to the trays.



## Mixing Tool

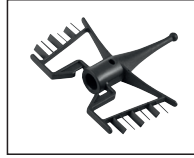
The Mixing Tool is ideal for whipping cream or beating egg whites.

It is also the perfect utensil for the preparation of creamy puddings or cream mixtures.

The Mixing Tool is placed on top of the blade and works with speeds 1, 2 and 3. To remove it,

hold it firmly by the upper part and pull it out with rotations in both directions..

Do not use the Mixing Tool with the Pulse function.



**Warning:** Do not use the Mixing Tool when Kneading dough to avoid the blade becoming jammed.

Do not add ingredients that might damage or block the Mixing tool when the blade is in motion and the Mixing tool is fitted.

## Spatula

Use this accessory for stirring, mixing the ingredients. Or lifting the basket as per the below image:



## Warning

1. Do not use other utensils to stir the ingredients inside the Intelli Kitchen Machine bowl as these may damage the master and may get caught between the blade.
2. Never place the Spatula inside the bowl whilst the blade is in motion.
3. When using the spatula to scrape or remove food from the bowl, only scrape in a clockwise direction. The spatula will be damaged by the sharp blade if used in an anticlockwise direction.

# How to use the Intelli Kitchen Master

## Important

- Place the Intelli Kitchen Machine on a clean and stable surface that does not radiate heat.
- Intelli Kitchen Master comes with two security sensors that can be found in the handle and bottom of the bowl. For an optimum use of the master, the bowl has to be properly fitted to the central unit. Otherwise, the master will detect an error and will not work.
- Make sure the bowl, blade and all the accessories are well cleaned before using the master.

1. Place bowl in to unit ( Without lid ) and firmly press down until lip on bowl sits below the locking tab of appliance

Place the lid on the bowl with the lid lever at 2 o'clock position to the handle ( Or align unlock Icon on lid with Arrow on locking tab of the appliance )

Rotate the lever on the lid in a clockwise direction to lock the lid by aligning the lever with the handle.

2. Select the cooking time.
3. Turn the temperature control to the right to select the cooking temperature.
4. Turn the Speed dial to select the speed.
5. Press the ON/OFF button once, it will start operation.
6. During the cooking process Intelli Kitchen Machine will count down the programmed time and a beep will indicate that the cooking has finished.

The cooking time, temperature and speed can be amended at any time without the need to stop the master.

Strongly recommended to turn it off and disconnect it from the power supply when not in use.

- To avoid overheating, do not cover the air vents of this master.
- Never exceed the maximum capacity of the bowl.

- Allow hot ingredients to cool before transferring them directly.
- Wash and dry the blade thoroughly never leaving them to soak.
- If the appliance blade speed shows signs of slowing under load at the selected speed or stalling , please progressively increase speed to the nearest speed setting where the blade will move freely.

**Note: Speeds 1, 2 and 3 are for cooking (with heat) and mixing at the same time. For additional safety the Intelli Kitchen Master will not work if the speed for mixing and cooking is higher than 3.**  
**The cooking function will only work when the speed level for mixing of 1, 2 or 3 is programmed in addition to the temperature and time.**

- For preparing dishes at high speeds, turn the measuring cup to lock position to avoid spills.
- Special caution has to be taken when removing the chopping blade as they are very sharp.
- Never place your hands in the bowl when the master is turned on and in functioning mode.

**WARNING: Avoid blending hot liquids at the highest speeds where possible. When blending hot liquid contents, limit the content of the bowl to a maximum of 1.5 litres when using standard lid and measuring cup configuration. If cooking liquids with contents up to but not exceeding the Max. level, only do so by replacing the standard lid/measuring cup configuration with the steam tray lid assembly, this avoids contents thermal expansion, steam pressure built up at high speed and spillage. Never blend hot liquids without the measuring cup or steam tray assembly in place. Ideally heat liquid contents and stir at low speed until cooked, let content cool down to less than 50 degrees, then micro blend at higher speed, reheat to desired temperature at speed 3.**

**Note: When using the appliance in conjunction with heating function please be aware that recipes containing ingredients with high sugar or dairy contents may leave a thin film of caramelised deposit (Brown staining) on the bottom of the bowl during the cooking process “ This can easily be removed after the use of the appliance by adding equal amounts (approx . 300ml) of white vinegar & water, heating bowl and allowing it to steam for a few minutes, turn the appliance Off and allow mixture to sit overnight, dispose of mixture in the morning and immediately rub with a fine scouring pad and rinse bowl afterwards.  
When crushing ice cubes or grinding hard food, select the Pulse button in short bursts until the desired result is achieved**

### **Danger of scalding by splashing hot food**

Never use the Pulse button or high speed or abruptly increase the speed above speed 3 when processing hot food .

### **Danger of injury by splashing food liquids**

Turn the Measuring cup to lock position while operating at higher (6-10) speed levels or pressing Pulse button to chop or to purée cold food to avoid the measuring cup or food splashing out.

### **Property damage**

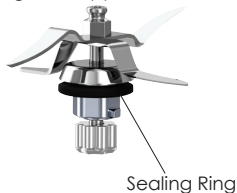
Place your appliance on a clean, solid, even and non-heatable surface so that it cannot slip. Keep the appliance in a sufficient distance from the edge of this surface to prevent it from falling down. When preparing dough or chopping food, an imbalance can develop in the mixing bowl which, under certain circumstances, may cause the whole appliance to move. Do not, therefore, leave the appliance unattended while it is operating as it might fall from the work surface.

When Kneading dough, Never use a low speed of 1-4 at the beginning, always mix the dough at higher speeds for a few seconds, then set the speed back to 2-3 for 3-4 minutes. Never use the Mixing tool when Kneading dough. if the blade become jammed or the unit begins to seriously vibrate , turn it off immediately to avoid damaging the appliance.

Pulse and High Speeds (7-10) are only designed for short time operation, never use this function for more than 30 seconds at one time.

### **Leaking of food**

Ensure sealing ring of the blade is fitted to the blade bearing. If there is no sealing ring the food to be mixed or cooked may leak out and damage the appliance.



### **Drive Cog:**

The Drive Cog can be removed by lifting it upward. if it is damaged, it is easily to replace it by a new Drive Cog.



Drive Cog

After remove the Drive Cog

# Cleaning

- Before using the Intelli Kitchen Machine for the first time and after each use, clean the master, its components and accessories thoroughly.
- The contact points that are at the bottom of the bowl should always be clean and dry.
- Special care must be taken when removing the blade from the bowl as they are very sharp.
- The bowl (Excluding Lid) and blade assemblies can be washed in the dishwasher, all other plastic accessories recommended to wash by hand.

**Note: Remove the seal prior to washing blade assembly and ensure both parts are dried before fitting back together.**

- Clean the sealing ring that can be found in the cover after each use.
- Thoroughly dry all the components and bowl accessories after each wash for optimum performance of the master.
- Clean the cavity of the central unit with a damp towel and dry well.

**WARNING: Never immerse the main unit , cord and plug into any liquids.**

**WARNING: Do not using the Mixing Tool for Kneading.  
Do not use speeds 1-3 at the beginning of the Kneading process.  
Do not mix frozen fruit or frozen meat.  
Cease use immediately if excessive vibrations are experienced during use;  
serious damage to the master can occur if these warnings are not followed.**

# Technical specifications:

Model: .....MMKM985X  
Rating Power :.....220-240V~50Hz 1000-1200W  
Heating Power :.....1000W  
Motor Power :.....800W


## Compliance

This product has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1, AS/NZS60335.2.14 and AS/NZS60335.2.15.

## Responsible disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

# Troubles shooting

Problem		Possible cause	Solution
Unit not working	 Appears on the LCD	Bowl lid is incorrectly placed and not completely pushed down.	Reposition the bowl lid correctly until this icon disappears.
	E3 appears on the LCD	The motor has overheated.	Unplug the power plug, allow the unit to cool down, normal operation will commence once it has sufficiently cooled down.
	E2 appears on the LCD	the bowl is not placed at correct position.	reposition the bowl.
When kneading dough the unit is noisy and blade slows down or stall under load.		Blade Jammed.	Temporarily adjust the speed higher for a few seconds, then set the speed back to 3
Burn mark appears when heating milk, dairy products or cooking recipes with high sugar contents.		food burn marks are not unusual for high sugary or dairy ingredients.	1) a light food burn is not unusual and easy to clean up, follow cleaning instructions on the page 11  2) if burn marks are distinct, need to increase the speed to 3 and reduce cooking time
Lid cannot be locked into position.		Bowl is not correctly positioned (Sitting up to high) or lid is not correctly aligned to match arrow on appliance with unlock icon on lid before turning to lock position.	Place bowl in to the unit (Without the lid) and firmly press down until the lip on the bowl sits below the locking tab of the appliance. Place lid on the bowl with lid lever at 2 O'Clock position to the handle (Or align unlock Icon on lid with Arrow on locking tab of the appliance) Rotate Lever on lid in clockwise direction to lock lid by aligning lever with handle
Unit will not cook (with heat) and mix if the speed is higher than 3.		The cooking function will only work with a speed for mixing of no more than 3. This is by design to ensure the safe use of the product	Only cook (with heat) and mix at a speed no higher than 3



# Notes

# Notes

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**G | S | M**

Gerard Sourcing & Manufacturing

**GSM RETAIL AUSTRALIA PTY LTD**

Consumer Service Centre :

Aus: 1300 373 199

NZ: 0800 200 037

GSM Retail Australia Pty Ltd has a policy of continual improvement throughout the product range.  
As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM Retail Australia Pty Ltd.

Cat. No. MMKM985X  
October 2020