

# mīstral

## Smart Kitchen Machine



## Instruction Manual

Model: MKM3015

# 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.



**ATTENTION!** Danger of getting burned by steam!

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.

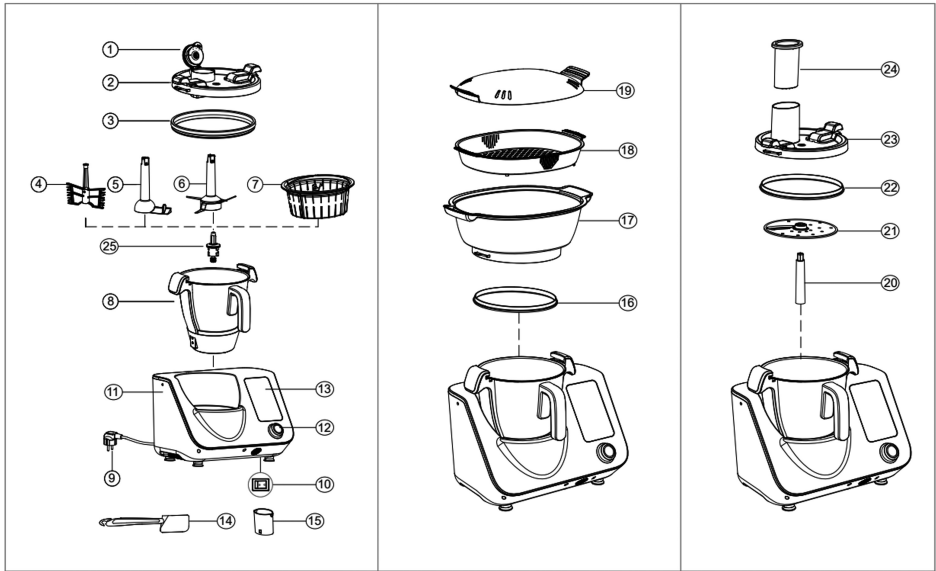
Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

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 Smart Kitchen Machine



1. Tiltable blender lid cap
2. Blender lid
3. Blender lid seal
4. Whisk
5. Stir paddle
6. Chop blade
7. Steam basket
8. Stainless steel bowl
9. Power cord
10. On/Off switch
11. Base unit
12. Control knob

13. Control panel
14. Spatula
15. Measuring cup
16. Deep steamer seal
17. Deep steamer (lower tray)
18. Deep steamer (upper tray)
19. Deep steamer lid
20. Food processor pin
21. Grating/Slicing disc
22. Food processor lid seal
23. Food processor lid
24. Pusher
25. Drive Shaft

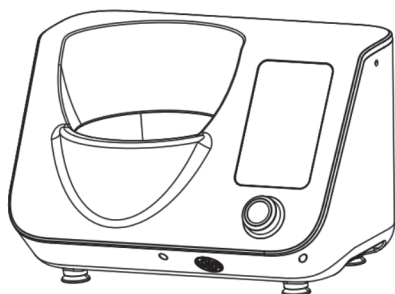
# Accessories Functions and Features

## CONTROL PANEL WITH TOUCH SCREEN

The control panel is equipped with a touch screen. The Smart Kitchen Machine allows you to use the dedicated recipes in the Smart Kitchen Machine database and automatic programmes to operate Smart Kitchen Machine equipment. It is also possible to define custom settings. With the WI-FI module you can update your recipes database. Intuitive and easy operation allows you to enjoy the Smart Kitchen Machine.

## VIBRATION REDUCTION SYSTEM

The flexible bowl mounting system in the kitchen machine reduces vibrations transmitted to the kitchen machine housing during high speeds or heavy kneading.



## BOWL AND BOWL LID

The bowl (8) is made of high-grade stainless steel. In its bottom there is a hole for mounting the drive shaft (25). The bowl is equipped with handles for easy adjustment. The lid of the bowl (2) is fitted with a seal to ensure that it is leak-proof during use. The tiltable lid cap (1) allows dosing of ingredients and spices. The bowl and lid are equipped with a system of interlocks and safety devices to prevent start-up in case of incorrect installation.

## CHOP BLADE

The chop blades (6) are made of stainless steel so selected that they retain their parameters for a very long service life. Its unique design provides the highest performance from the lowest speed.

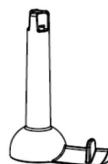


## STIR PADDLE

The shape of the stir paddle (5) has been designed so that the content of the bowl is only mixed, without shredding. It is suitable for slow and long cooking of, for example, soups.

Additional wings of the blade make blending easier. The mixer has different mixing characteristics depending on the direction of rotation.

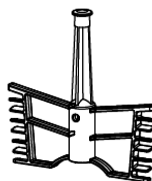
**ATTENTION!** Do not set the speed higher than “3” when using the stir paddle during heating process.



## WHISK

The whisk (4) and the chopping blade (6) are suitable for whisking light creams, pulps and egg whites. Their design helps prevent over-processing or complete shredding of the whisked ingredients.

**ATTENTION!** Do not set the speed higher than “4” when using the whisk.



## GRATING/SLICING DISC

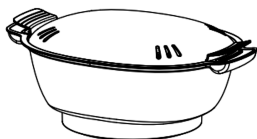
The disc (21) is used for grating or slicing fruits and vegetables, depending on which side is facing up during installation. The disc is driven by the food processor pin (20), which transmits power to the attachment.



**ATTENTION!** Do not set the speed higher than “6” when using the disc.

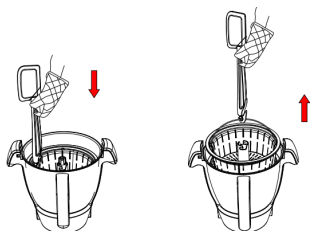
## DEEP STEAMER

The smart kitchen machine can act as a steamer. The lower tray (17) is mounted on the bowl (8). The upper tray (18) is placed onto the lower tray (17) so you can increase the amount of cooked food. The whole tray is covered with a lid (19).



## STEAM BASKET

The steam basket (7) is designed for cooking loose products such as rice or groats. The perforations in the basket act as a sieve, allowing water to drain from the cooked contents when the basket is removed from the bowl. Use the hook on a spatula to safely lift the steam basket by its handle. The steam basket can also be used to steam smaller portions of food.




## DRIVE SHAFT

The drive shaft (25) is installed at the bottom of the bowl. It features a silicone seal to ensure a tight fit and prevent leaks. Additional rotating accessories are mounted onto the shaft.



## WEIGHING FUNCTION

The appliance is equipped with scales enabling measurement in the range 0–5000g with the accuracy of 5g. The scales allow for precise dosing of ingredients, also while the programme is running. In addition, the built-in scales have a zero (tare) function. Access to the weighing function is possible after selecting the appropriate function or after selecting the weigh shortcut icon .

## TURBO MODE

This function activates the maximum speed (level 12) of the installed chopping blade, allowing the appliance to operate like a blender. This function only works while the “TURBO” button is held down.

**ATTENTION!** Do not use the TURBO function for more than 60 seconds at a time.



TURBO

## REVERSE FUNCTION

The appliance can operate in reverse direction at speeds 1 to 3. Using the reverse function appropriately can enhance the performance of the chopping blade and the stir paddle by improving mixing and preventing food from accumulating.

## INDICATOR LIGHT

During standby mode, both white and red indicator lights flash alternately. In any working mode:

- The red light beneath the control knob turns on when the temperature exceeds 60 °C.
- The white light turns on when the temperature is below 60 °C.

## LID SAFE LOCK FUNCTION

For safety reasons, the lid cannot be opened/ removed during operation. There is a bowl icon with a lock at the middle-right area of the display. If the lid and lock is in red, the lid can not be opened, if they are in green, the lid can be opened.

When the timer operation has expired (00.00), there is warning message of “Do not open the lid” on the display, after approximately 5 seconds, the lock icon with the bowl icon will become green that means the bowl lid is available to be opened.

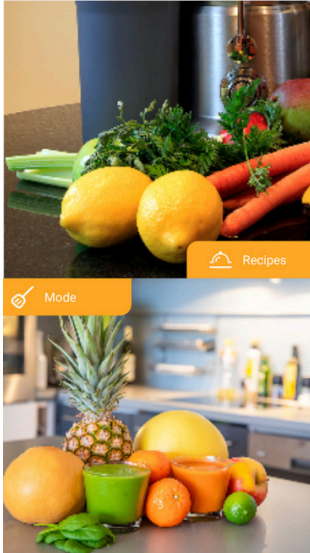


Ensure that lid is properly locked in position in order to operate the appliance.

**WARNING: Do Not attempt to open the lid during operation, if you want to stop the appliance during operation, simply press the Stop button to Stop the operation and only open lid by turning anti-clockwise and remove once the lock with the bowl icon becomes green.**

## Control Panel

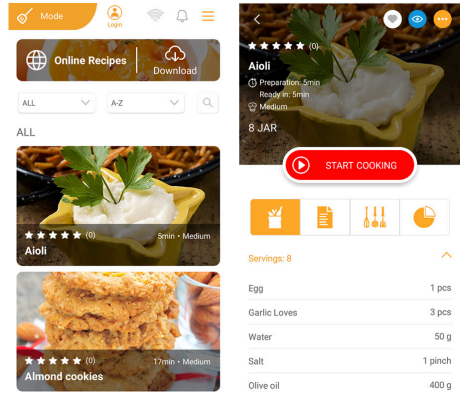
After turn on the appliance, the display will show the below home page:



## Recipes

By selecting the “Recipes” panel, you can access the list of recipes available on the appliance. You can add selected recipes to the “FAVOURITE” tab for quick access. Using ready-made recipes helps save time and simplifies the cooking process.

Notifications about recipe list updates will appear directly on the control panel screen.



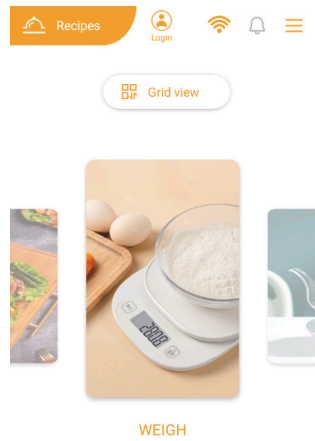
**Note: press this  icon to connect WIFI. After connecting of the WIFI, the machine will automatically to download the new recipes or software to the machine if available.**

## Mode

Using the “Mode” panel, you can select from the predefined programmes available on the appliance by sliding through the available modes on the screen.

The preset modes are designed to speed up operation and suggest the optimal processing time for various types of food. These programmes can be modified, but only to a limited extent. In addition, the appliance features a TURBO mode, which boosts the motor speed to the maximum, as well as a product weight measurement function for added convenience.

Press Mode, show the below:



Press Grid View, show the below:

List view



Adapted cooking



WEIGH



Boil






Ferment




SLOW COOK



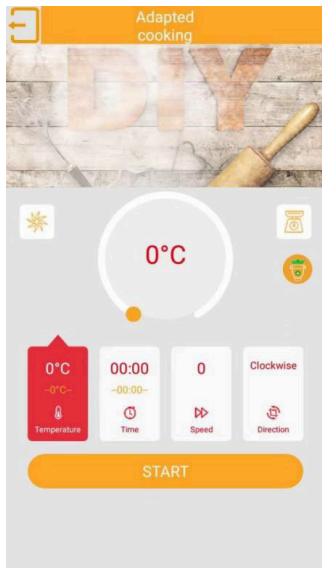
KNEAD DOUGH

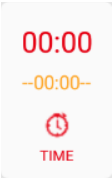


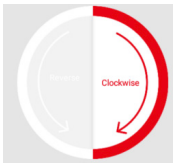
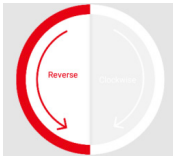
Mode/Icon	Parameters and editing range	Accessory	Notes
 KNEAD DOUGH	Time: 3 minutes (Range: 2-4 minutes) Temperature: 000 Speed: 1 (combined in 3 cycle phases as follows): Clockwise at speed 1 for 30 seconds; Reverse at speed 1 for 30 seconds	Stir paddle	Paddle running in clockwise or anticlockwise
 STEAM	Time: 20 minutes (Range: 1-60 minutes) Temperature: 120 °C Speed: 0 (Range: 0-3)	Steam Basket / Deep Steamer (w/ or w/o Stir Paddle)	The timer starts counting once the temperature exceeds 95 °C
 SLOW COOK	Time: 4 hours (Range: 0-8 hours) Temperature: 90 °C (Range: 37-95 °C) Speed: 1 (Clockwise / Reverse)	Stir paddle	

 <p>BOIL WATER</p>	<p>Temperature: 100 °C Speed: 0-1 (Clockwise / Reverse)</p>		<p>Automatically stops operation once the desired temperature is reached.</p>
 <p>FOOD PROCESSOR</p>	<p>Time: 30 seconds (Range: 10-60 seconds) Speed: 5 (Range: 4-6) (Clockwise)</p>	<p>Grating/Slicing disc</p>	<p>Use the food processor lid to safely feed ingredients into the bowl during operation.</p>
 <p>ADAPTED COOKING</p>	<p>Time: 0-90 minutes Temperature: 0-130 °C Speed: 1-12</p>		<p>Manually set speed, temperature, and time to customize cooking for various recipes.</p>
 <p>FERMENT</p>	<p>Time: 8 hours (Range: 0-12 hours) Temperature: 40 °C (Range: 37-65 °C) Speed: 1</p>		<p>The timer starts counting down once the set temperature is reached.</p>
 <p>TURBO</p>	<p>Time: 60 seconds Speed: 12 Press  to operate. Release or press the knob to stop.</p>	<p>Chop blade</p>	<p>This function will not operate if the temperature is 60 °C or higher.</p>
 <p>WEIGH</p>	<p>Scales up to 5000g, accurate to 5g</p>		<p>Tare option available</p>

## Setting adjustment Interface ADAPTED COOKING (DIY) mode:
















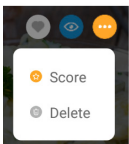
Below is an overview of the interface for adjusting temperature, time, speed, and rotation direction. Tap the corresponding icon (e.g. Temperature, Time, Speed, or Direction) to enter adjustment mode, then use the control knob to change the value.



UI elements	Description	Notes
	<p>Displays the set time (in orange) and the elapsed operation time (in red). Time range: 0 – 90 min</p> <p>Tap “min” or “sec”, then swipe on the numbers or turn the knob to adjust the desired time.</p>	
	<p>Displays the set temperature (in orange) and the current food temperature (in red). Temperature range: 37–130 °C After 40 °C, the temperature increases in 5 °C intervals.</p> <p>Adjust the temperature using the knob or onscreen slider.</p>	<p>0 °C indicates that no specific temperature setting is applied.</p>
	<p>Clockwise: Speed range 0–12 Reverse: Speed range 0–3</p> <p>Adjust the speed using the knob or on-screen slider.</p>	<p>If you have set a temperature, the speed level cannot be set greater than 3.</p>
	<p>Clockwise rotation</p> <p>Click left or right to shift between clockwise and reverse.</p>	
	<p>Reverse rotation</p> <p>Click left or right to shift between clockwise and reverse.</p>	

**Note: Settings cannot be adjusted during operation. To make changes, first pause or stop the operation. After adjusting the settings, press Start to resume operation.**

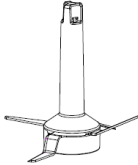
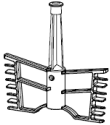




## Description and Meaning of Other Controls

Controls	Description
	<ol style="list-style-type: none"> <li>Used to adjust temperature, time, speed, or to navigate UI, Modes, and Recipes.</li> <li>Press to pause/resume cooking, or to confirm a selection.</li> <li>Long press to stop cooking.</li> <li>Press to start cooking after completing all settings.</li> <li>Long press during setting to cancel the operation.</li> <li>After cooking is finished, press to enter standby mode.</li> </ol>
	Bowl lid missing or not correctly fitted.
	Entering the “settings” menu, including WIFI, System version, Language, etc.
	Shortcut to the “Weigh” function.
	Tare
	End weighing
	Recipe search Pressing the text area brings up the virtual keypad.
	Take notes
	More
	Exit
	Favorite/History
	Ingredients Tap this icon to access the list of ingredients used in the selected recipe.
	Cooking step Tap this icon to view the cooking step of the selected recipe.
	Tips Tap this icon to view the tips of the selected recipe.
	Accessories Tap this icon to view the recommended accessories of the selected recipe.
	More Options Menu Tap the three-dot icon to access additional actions for the selected recipe, such as scoring or deleting it.



Notice

### Intended Use of Accessories

ACCESSORIES	ACTIVITY	SPEED	TIME	TEMPERATURE
	meat chopping	8-12	30-60 seconds	-
	ice cube crushing	8-12	10-20 seconds	-
	sugar milling	8-10	10-30 seconds	-
	blending	8-12	1-2 minutes	-
	chopping of onions, celery, etc.	5-7	15-60 seconds	-
	beans, soya, nuts, coffee, almonds	12	2-3 minutes	-
	whisking of egg whites	4	2-4 minutes	-
	cream whipping	3	3-5 minutes	-
	butter making	4	5 minutes	-
	soup simmering	1-2	1-90 minutes	100°C
	other dishes requiring stirring	1-2	as required	as required
	dough kneading	-	2 minutes	-
	steaming rice, groats	-	20-30 minutes	110°C
	slicing/grating (compatible with food processor mode only)	5-6	30-60 seconds	-
	steaming fish, vegetables	-	10-60 minutes	110-120°C

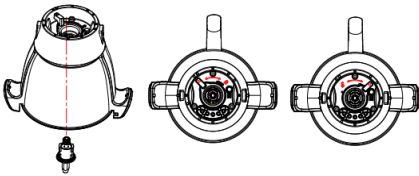
# Preparation for Use

1. Unpack the appliance from the cardboard, remove all packaging materials. Check the appliance for any damage that may have occurred during transport. In case of any doubts, please contact the seller.
2. Make sure that the parameters of your mains supply correspond to the technical data on the product rating plate.
3. Thoroughly wash and dry all parts in contact with food following the instructions in the section "Cleaning and Maintenance".
4. Place the appliance on a dry, flat, stable and horizontal surface.
5. The appliance has a safety system - it can only be switched on if the bowl (8) and the bowl lid (2) are correctly fitted.

## SETTING UP THE APPLIANCE

**Caution: Never operate the appliance if it is not fully assembled. Risk of injury!**

1. Insert the drive shaft (26) into the bowl, making sure the sprocket passes through the hole at the bottom. Ensure it is properly aligned and securely locked in place.



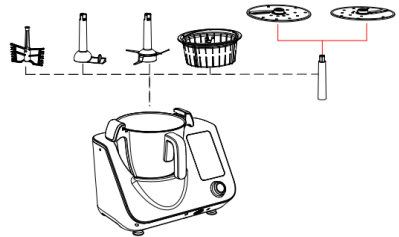
2. Place the bowl (8) on the base unit (11). Press down firmly until it locks into place, with the handle facing front and the MAX level indicator at the back.



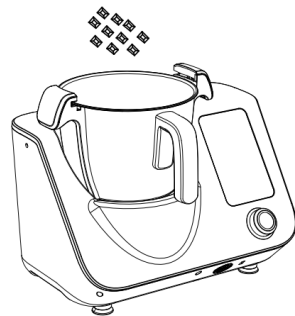
3. Follow the setup instructions for the blender, food processor, or deep steamer as required for your intended use.

## SETTING UP FOR BLENDER/FOOD PROCESSOR

1. Follow the instructions in section SETTING UP THE APPLIANCE to set up the bowl.
2. Select the appropriate accessories based on the desired cooking mode. For the whisk (4), stir paddle (5), and chop blade (6), attach them on the installed shaft as required. For the grating/slicing disc (21), install it onto the food processor pin (20) with the appropriate side facing upwards before attaching to the shaft.

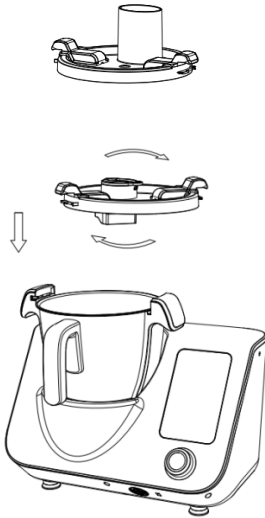


3. Make sure that the seal (3)(22) is properly seated in the bowl lid (2)(23). It must be properly seated in the groove for the seal around the entire circumference.
4. Add ingredients into the bowl. If using the food processor function, attach the food processor lid and insert ingredients using the pusher into the food dispenser.



- Attach the blender lid (2) or food processor lid (23) as needed.

To secure a lid, place it diagonally on the bowl, press it down, and rotate it clockwise until the lid handle aligns with the bowl handle. The tabs on the lid will lock into the corresponding sockets on the bowl.



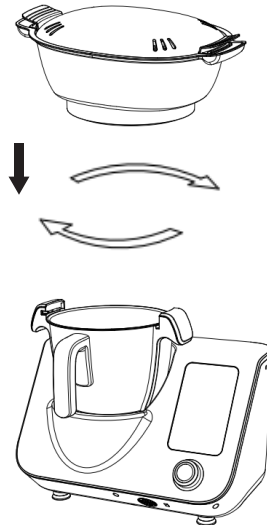
- To remove the bowl from the appliance, follow these steps:
  - Turn the blender lid (2) / food processor lid (23) slightly anticlockwise so that the tabs in lid slides out of the sockets in the bowl, carefully remove the lid from the bowl.
  - Remove the bowl from the base unit.
  - Remove the chop blade from the shaft.

**Caution: The appliance features a safety lock design. Never attempt to open the lid before the operation is complete. A warning message will appear on the display if the lid is not securely closed or if an operation is in progress.**

**Attention: Remove the lid before attempting to remove the bowl.**

## SETTING UP FOR DEEP STEAMER

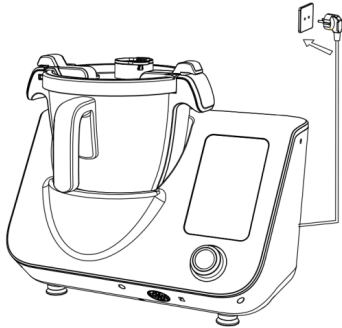
- Follow the instructions in section SETTING UP THE APPLIANCE to set up the bowl.
- Make sure that the seal (16) is properly seated in the deep steamer (17). It must evenly adhere around its entire circumference to the outside of the ring in the container.
- Place the Deep steamer (lower tray) (17) diagonally on the bowl (8), and turn it clockwise so that the handles of the bowl and the lid overlap (the tabs in the lid will take their places in the sockets of the bowl). Place the upper tray (18) on the lower tray (17) and cover the lid (19).



- To remove the deep steamer from the appliance, follow these steps:
  - Remove the lid (19) and the upper tray (18).
  - Turn the lower tray (17) slightly anticlockwise so that the tabs in the container slide out of the sockets in the bowl, carefully remove the lower tray from the bowl.
  - Remove the bowl from the base unit.

# Using the Appliance

1. Set up the appliance as described above for your intended use.
2. Connect the power cord (9) to the mains and switch on the appliance using the On/Off switch (10).  
**Important:** Do not attach or remove the power cord while the appliance is powered on or connected to the mains.



3. Select from the Mode panel the desired mode for operation. Adjust the setting as needed and start the operation. For detailed instructions, please refer to the “Using the Preset Modes” section below.

**Caution: Always use heat-resistant kitchen gloves when steaming or heating the contents of the bowl, adding ingredients or emptying the bowl.**

**Note: The appliance should be monitored during operation. Adjustments to settings or ingredient quantities must only be made after the appliance has stopped. Small ingredients may be added during operation through the lid opening by removing the cap (1).**

4. You may stop the process at any time by pressing the “STOP” button. If the duration is set to count up from zero, the appliance will automatically terminate the operation after 90 minutes.

5. Upon completion of the operation, verify the condition of the prepared food. If further processing is required, initiate a new operation with the necessary parameter adjustments.
6. Switch off the appliance by pressing the control knob, then disconnect the power supply. Remove the bowl lid followed by the bowl. If necessary, use a scraper to empty the bowl, depending on the texture and consistency of the contents.
7. Allow the appliance and all accessories to cool down completely before proceeding with cleaning. Clean all components promptly in accordance with the Care and Cleaning section.

## Using the Preset Modes

### KNEAD DOUGH

1. Place the stir paddle on the drive shaft, then add the ingredients as per recipe into the bowl. Select the KNEAD DOUGH mode using the control panel and press the Start icon, the appliance will start kneading at the preset speed level in clockwise or anticlockwise.
2. After cooking, switch off the appliance, disconnect from the power supply, and allow the appliance to cool down before cleaning.

### STEAM

1. Pour approximately 600 ml of water into the bowl (8). This is the default amount required for steaming in the automatic program (with fixed duration). For longer cooking times, increase the water quantity accordingly.

**ATTENTION: Steaming uses approximately 500 ml water per 30 min. For runs longer than 30 min, check the water level and refill as required. Never exceed 60 min continuous steaming without checking. Running dry can damage the appliance and cause burns or fire.**

2. Install the deep steamer on the bowl according to instructions in “SETTING UP FOR DEEP STEAMER”.
3. Place the food in the deep steamer (lower tray). For cooking more food, use the upper tray. Cover with the deep steamer lid.

- Select the STEAM mode using the control panel. The steaming speed can be selected on the control panel from level 0, 1, 2 or 3 as desired. Press the Start icon to start operation, the time will be counted from the moment the water temperature exceeds 95 °C.
- Monitor the cooking progress as needed. At the end of the cycle, check the food condition and, if required, extend the cooking time using the same mode.

**ATTENTION! All operations related to taking off the lid and checking the condition of the cooked food should be carried out with kitchen gloves.**

- Steam cooking can also be carried out in the steam basket (7), by putting ingredients inside the bowl beforehand. Remember that the water level in the bowl must be below the bottom of the steam basket and at the same time the water volume must not be less than 600 ml.
- After cooking, switch off the appliance, disconnect from the power supply, and allow the appliance to cool down before cleaning.

## SLOW COOK

- Install the stir paddle according to the instructions in "SETTING UP FOR BLENDER/FOOD PROCESSOR". Ensure the paddle is securely in place before starting the operation.
- Place the ingredients into the bowl, ensuring the quantity does not exceed the maximum capacity. Liquid-based dishes such as stews or soups are recommended for this mode.
- Close the lid properly. For safety, the appliance will not operate if the lid is not correctly secured.
- Select the SLOW COOK mode using the control panel. Adjust the cooking time (0–8 hours), temperature (37–95 °C), and speed level (0–1) as required. Speed 1 includes automatic rotation in clockwise and reverse directions.
- Press the Start icon to begin operation. The countdown will begin immediately. The appliance will maintain a stable temperature throughout the set duration.
- Monitor the cooking progress as needed. At the end of the cycle, check the food condition and, if required, extend the cooking time using the same mode.

- After cooking, switch off the appliance, disconnect from the power supply, and allow the appliance to cool down before cleaning.

## BOIL WATER

- Pour water into the bowl and close the lid securely. Select the BOIL WATER mode and press the Start icon. The appliance will automatically stop once the water reaches boiling point.
- After boiling, switch off the appliance, disconnect from the power supply, and allow the appliance to cool down before cleaning.

## FOOD PROCESSOR

- Install the drive shaft (25) into the stainless-steel bowl (8), then insert the bowl into the base unit (11).
- Mount the food processor pin (20), grating/slicing disc (21), and food processor lid (23) onto the shaft. Ensure the correct side of the disc is facing up according to the selected operation (grating or slicing).

**ATTENTION: The grating and slicing disc (21) is sharp. Handle with care to avoid injury.**

- Prepare the ingredients by cutting them into smaller pieces that fit through the feed hole in the food processor lid (23). Remove pits or hard seeds from the ingredients.
- Connect the power cord (9) to the mains and switch on the appliance using the On/Off switch (10) located on the left side of the base unit (11).
- Select the Mode via the control panel (13), then choose Food Processor Mode. Adjust time and speed level using the control knob (12) if required.

**Warning: Never set the speed above level 6 when using the grating/slicing disc (21).**

6. Press the Start button to begin operation. To stop the process, press the Stop button or the control knob.
7. Gradually feed ingredients into the feed hole of the food processor lid (23) using the pusher (24). Do not allow the bowl to overfill. Stop the appliance periodically and empty the bowl (8) as needed.
8. When the program is complete, switch off the appliance using the On/Off switch (10), unplug the power cord (9), and clean the bowl and accessories thoroughly.

**ATTENTION: The food processor lid (23) is not designed for use during heated cooking functions or when using the chop blade (6) or stir paddle (5).**

## ADAPTED COOKING (DIY)

This mode allows for full manual control of the cooking parameters. It is suitable for custom preparations that require specific time, temperature, and speed settings.

1. Add the ingredients to the bowl (8). Install the appropriate accessory (e.g. stir paddle (5) or chop blade (6)) depending on the nature of the preparation.
2. Close the lid securely.
3. Select the ADAPTED COOKING mode from the control panel (13).
4. Set the desired parameters using the control panel and control knob (12).
5. Press the Start icon to begin cooking. The appliance will operate according to the selected parameters.
6. Monitor the process and stop or adjust the settings as needed. Once cooking is complete, turn off the appliance, disconnect from the mains, and clean all used components.

## FERMENT

The Ferment mode maintains a stable, low temperature for extended periods, making it suitable for preparing yogurt, fermenting dough, or other temperature-sensitive fermentation processes.

1. Add the prepared ingredients to the bowl (8). Use the stir paddle (5) if gentle mixing is needed.

2. Close the lid securely. Select the FERMENT mode from the control panel (13).
3. Set the desired fermentation time and temperature using the control knob (12).
4. Press the Start icon to begin. The appliance will preheat to the target temperature before starting the countdown.
5. After completion, remove the contents and store appropriately.

## TURBO

Press and hold the Turbo button to activate the function. It operates at maximum speed (level 12) for up to 60 seconds, ideal for rapid chopping or blending. Release the button or press the control knob to stop.

**Note: This function is disabled when the bowl temperature is 60 °C or higher.**

## WEIGH

To enter Weigh function:

In mode panel: press the Weigh button.

In standby or when paused: tap the Weigh icon in the upper-left corner of the display.

1. Add the first ingredient into the bowl. The weight will be shown on the display.
2. Press the Tare button to reset the display to zero.
3. Add the next ingredient. Repeat as needed, up to a total of 5 kg.

**Note: The scale measures from 5 g to 5 kg, with 5 g increments.**

If the total weight exceeds 5200 g, the display will show OVERWEIGHT. Press the End button to exit Scale mode.

# Care and Cleaning

**ATTENTION! Always unplug the appliance and allow it to cool completely before cleaning.**

**ATTENTION! Do not immerse the plug, power cord, base unit, or bowl in water or any other liquids.**

**ATTENTION! Before cleaning, dismantle all accessories of the appliance.**

**ATTENTION! The accessory blades are sharp. Handle with care to avoid injury.**

## General Cleaning Instructions

1. Clean the appliance and its accessories after each use to maintain optimal performance.
2. Do not use aggressive cleaners, solvents, or abrasive materials that may damage surfaces.
3. Wipe the housing of the appliance with a soft, damp cloth, then dry it thoroughly.
4. The bowl may be wiped with a dry cloth or rinsed with water.

**Warning: Do not immerse the stainless-steel bowl in water.**

5. You may pre-clean the bowl by pouring about 0.6 L of water with detergent inside and running the appliance briefly at high speed. This helps loosen residues but does not replace thorough cleaning.

If scorched food remains at the bottom of the bowl, pour in a citric acid solution and let it sit for a few minutes.

## Accessory Cleaning

1. Remove and clean all accessories with warm water and mild detergent.
2. Pay attention to the rubber seals (3), (16), and (22). These seals can be removed and washed separately but must be reinstalled in their correct positions. The seals vary in size and are not interchangeable.

## Storage

Store the appliance in a dry, well-ventilated place, away from moisture. For long-term storage, place the appliance in its original box or protective packaging.

## Thermal Control Reset

1. If the temperature in the bowl exceeds safe limits, the heating function will stop until the thermal control is reset. The reset button is located on the bottom of the bowl.
2. Always empty and cool the bowl before resetting thermal control. Before resetting, check for potential causes of overheating:
  - Not using the chop blade (6) or stir paddle (5) as required.
  - Cooking at excessively high temperature or for too long.
  - Not emptying the bowl between stages.
3. Use a pen or small screwdriver to press the reset button gently, and you will hear a click.

**Warning: Do not allow food to burn in the bowl. If needed, reduce temperature and add liquid or fat.**

**Warning: Do not place the bowl in the fridge.**

# Trouble Shooting

Problem	Cause	Solution
The appliance does not start or suddenly stops	Incorrect assembly	Assemble the appliance correctly
Blocking the blade or mixer	Too many or too large pieces of the processed food	Do not exceed the permitted capacity of the bowl, cut the food into smaller pieces
Overheating smell	Warming up of the parts during the first start-up	It is a normal phenomenon which will cease to exist in the future
	Overload	Turn off the appliance, wait for it to cool down. Do not exceed the recommended operating times

# Technical Specification

Model: ..... MKM3015  
 Power: .....220-240V 50Hz 1300W  
 Heating Power: .....1000W  
 Motor Power: .....600W  
 Bowl Capacity: .....2.3L (working capacity)

**Note: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated from the packaging.**

# Notes

# Notes

**G | S | M**

Gerard Sourcing & Manufacturing

**GSM Retail Group**

**Consumer Service Centre :**

**Aus: 1300 941 901**

**NZ: 0800 764 912**

GSM Retail Group 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.

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Cat. No. MKM3015  
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