

mistral

Supersmart Pro Kitchen Machine



Instruction Manual

Model: MKM1059

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 use 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. Use the provided spatula.
- Do not touch the appliance when it is producing steam. Use a cloth to remove the steamer baskets.
- To disconnect, remove plug from wall outlet.
- CAUTION: This appliance generates heat and 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.
- Ensure the bowl and lid are fitted correctly before starting appliance.
- Ensure the blade has stopped completely before removing the 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.
- If the blade gets 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.
- 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.
- 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 kitchen machine 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 pouring hot liquid into the appliance, as sudden steam formation can cause the liquid to be expelled.

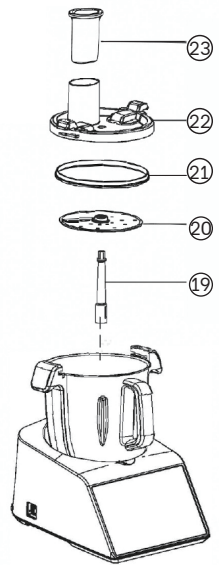
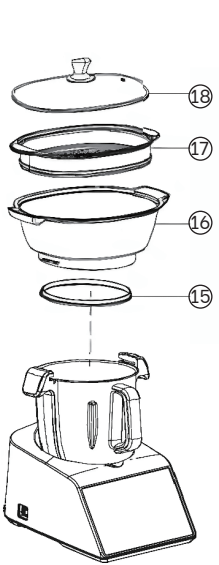
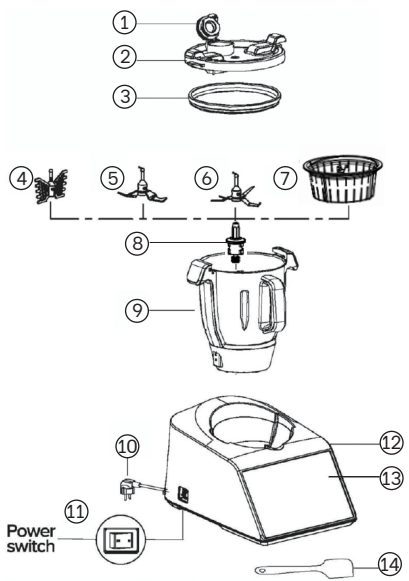
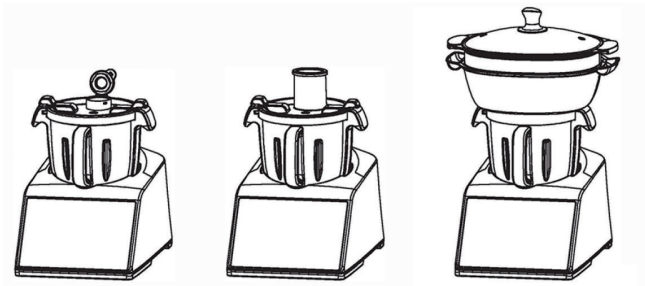
Switch off the appliance and disconnect from power supply before changing accessories or other moving parts.

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 Your Supersmart Pro Kitchen Machine



- 1. Lid cap
- 2. Bowl lid
- 3. Bowl lid sealing ring
- 4. Butterfly whisk
- 5. Stirring attachment / Paddle
- 6. Stainless steel blade
- 7. Small steaming basket
- 8. Drive Shaft
- 9. Bowl
- 10. Power cord
- 11. Power switch

- 12. Motor base
- 13. 10 digital display screen
- 14. Spatula
- 15. Large steamer basket sealing ring
- 16. Large steamer basket
- 17. Shallow steamer basket
- 18. Steamer basket lid
- 19. Food processor pin
- 20. Food processor disk
- 21. Food processor lid sealing ring
- 22. Food processor lid
- 23. Pusher

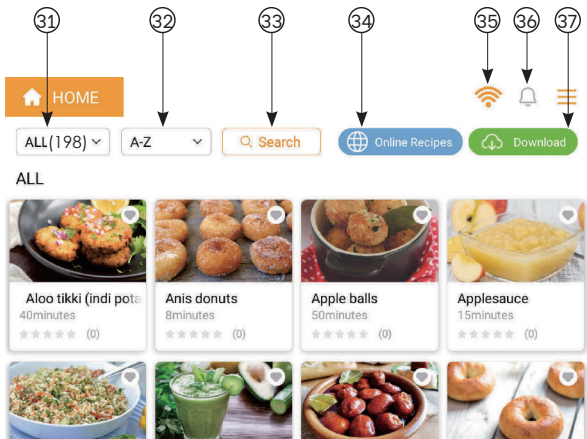
Getting To Know Your Supersmart Pro Kitchen Machine Digital Display / Control Panel

Home Screen - Menu

27	Automatic Recipes
28	Automatic Programs
29	Manual Cooking
30	Download New Recipes

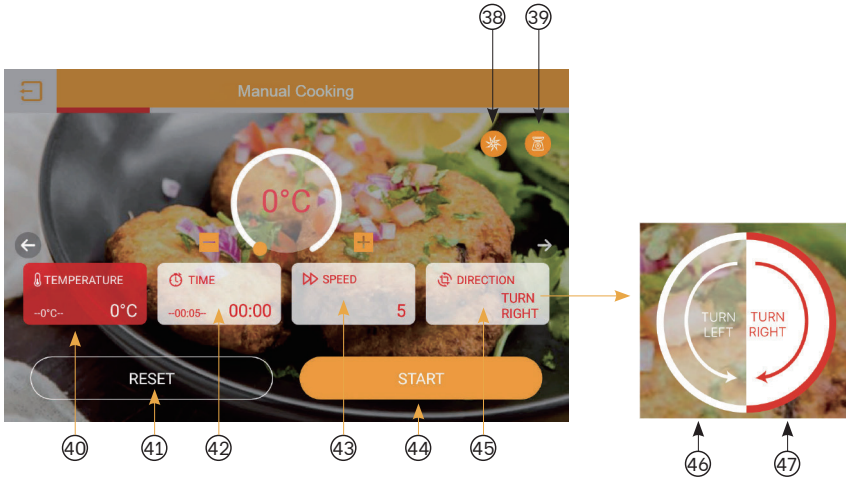


Automatic Recipes Interface



31	Recipe Classification
32	Recipe Sorting
33	Recipe Search
34	Online Recipes
35	WiFi
36	Notifications
37	Download Recipes

Manual Cooking Interface



38	Turbo Button	39	Weight
40	Temperature Setting	41	Reset To Default Setting
42	Time Setting	43	Speed Setting
44	Start Button	45	Steering Setting
46	Reverse	47	Clockwise

Automatic Programs Interface



Setup / Settings

48	Settings
49	Software Updating
50	Android System Updating
51	Recipes Updating

Settings

x

About

APK	Update v1039.000A.230725141	← 49
MCU	2P2S16301	
FW	Update CF1039_000A_V0.0.1_20230729	← 50
SN	010A10390020123010100010	
MODEL	MKM1059	

FoodCooking_Android

Update the recipes

51

Download and Install Mistral Connected App



Mistral Connected

For Android smart phone

Method1: Scan the QR code with a browser scanner, then download and install the APP.

Method2: Open the Google “Play Store” on your smart phone and search “Mistral Connected”, then download and install the APP.

For IOS smart phone

Method1: Scan the QR code and follow the prompt to get into the App Store, then download and install the APP.

Method2: Open the Apple “AppStore” on your smart phone and search “Mistral Connected”, then download and install the APP.

Note: Please enable the app’s required permissions (Storage, Location, and Camera) during installation to ensure proper operation.

Note: Make sure your phone’s Wi-Fi and Location services are turned on.

Registration

1. If you do not have any account, please tap button “Sign up”.
2. Read the Privacy Policy & User Agreement and tap “Agree”.



Sign Up


Register

Australia

Email Address

I agree to the [Privacy Policy](#) and [User Agreement](#)

Get Verification Code

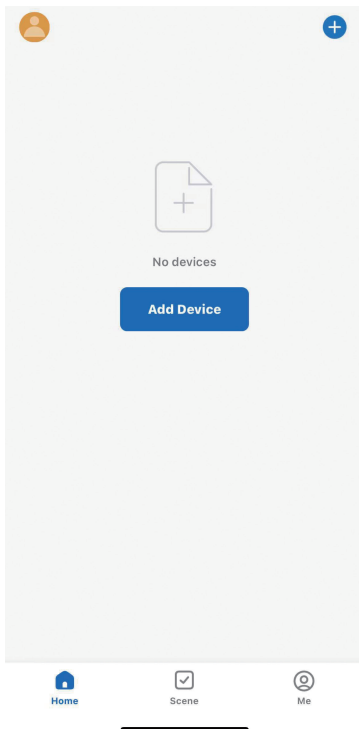
3. Tap “” and choose the country.
4. Enter your e-mail address or phone number.
5. Tap the button “Get Verification Code”.
6. Enter the verification code you received from e-mail or smart phone.
7. Set the Password including characters and numbers.
8. Tap “Done”.

Login


1. Tap “Log in with existing account”.
2. Enter your registered account and password.
3. Tap “Log in” button.

Add device:

When you use the app for the first time, you need to add a device.



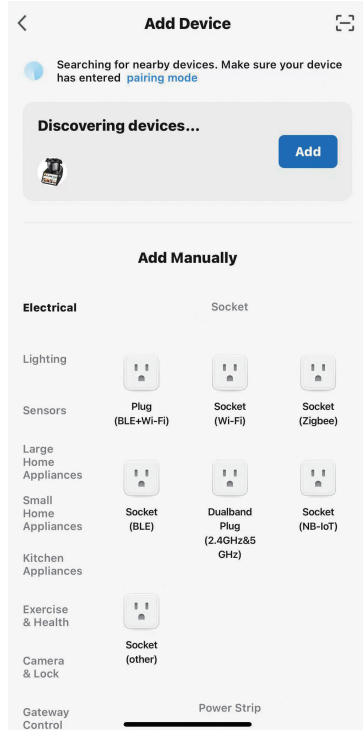
Before adding device, you need to power on your Smart Kitchen machine and connect Wi-Fi to your machine.

Then tap “Add Device” or tap the “” sign in the top-right corner.

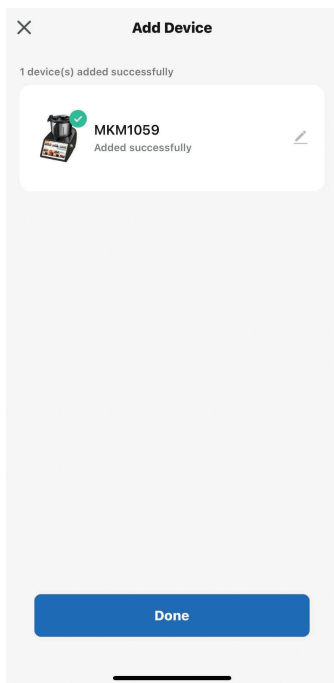
There are two methods to add the device.

Method 1: by searching directly

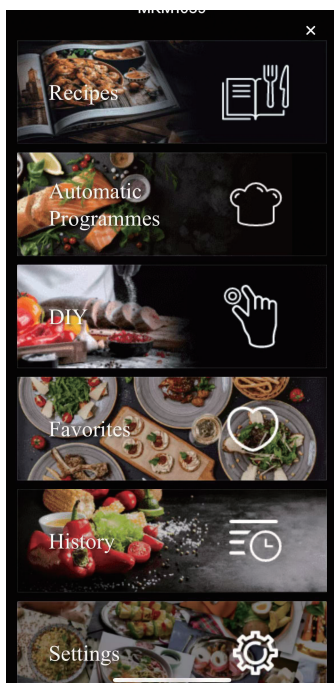
Make sure your Smart Kitchen Machine and your phone are connected to the same network. The machine should appear automatically during the search.



Tap “Add” and wait a few seconds, The machine “MKM1059” will be added successfully.

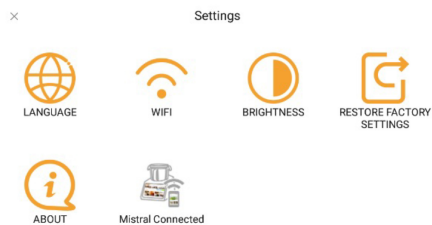


Tap “Done”, you can use your smart phone to control the machine.



Method 2: by scanning the QR code on the machine.

Power on the machine, enter setting, connect Wi-Fi to the machine.



Note: please wait a few seconds if the icon of Mistral Connected icon is not highlighted.

Tap Mistral Connected, the QR code will be shown on the display.

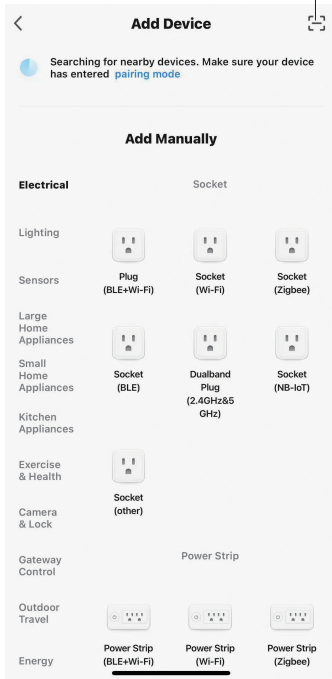
Mistral Connected



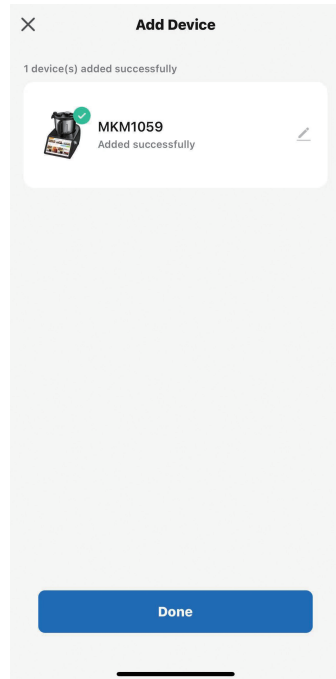
Please use app to scan the QR code

Use the Mistral APP to scan this code by tap the “QR” on the top-right corner.

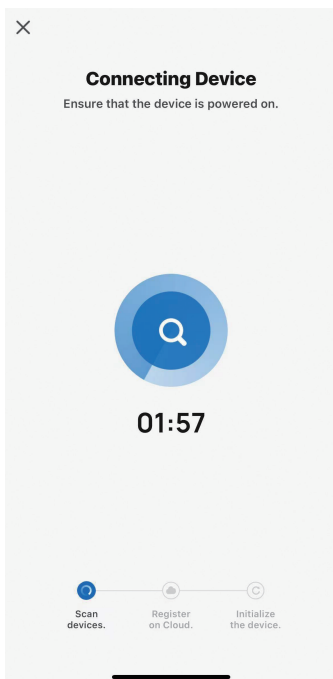
Tap this icon



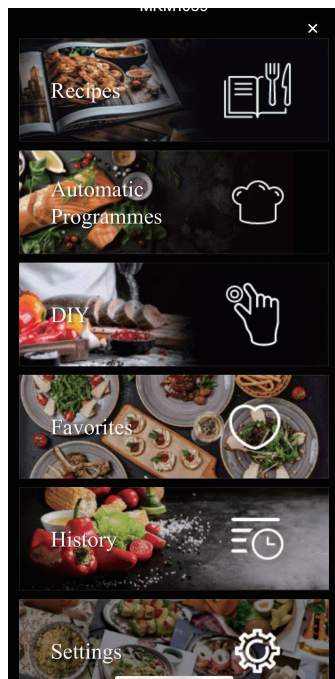
Wait a few seconds, the display will be like below:



The display will show as below:



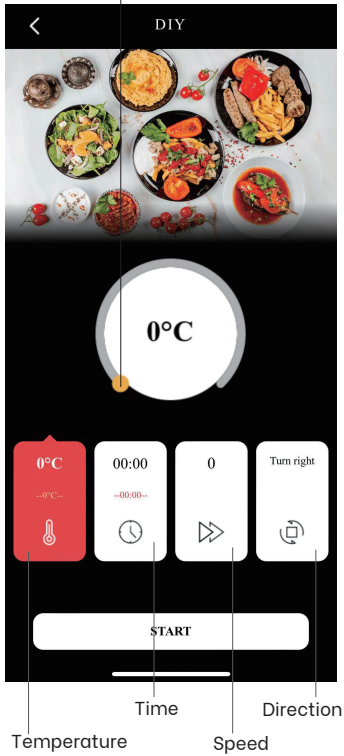
Tap DONE, the device will be added.



DIY mode:

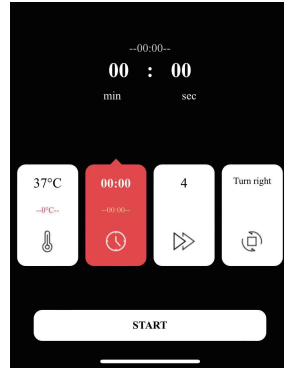
Tap DIY, the display is as below:

Slide the dot to adjust setting



Time setting:

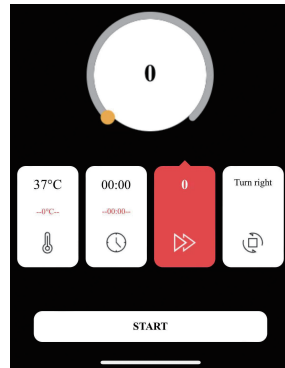
Tap the Time, the display is as below:



Slide the "min" or "sec" to set the desired cooking time.

Speed setting:

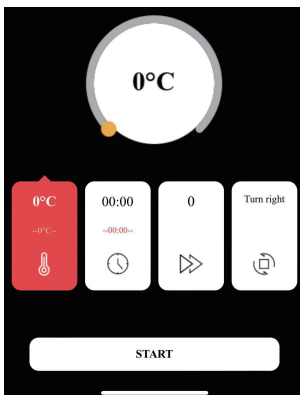
Tap Speed, the display is as below:



Slide the dot clockwise or anticlockwise to set the desired speed.

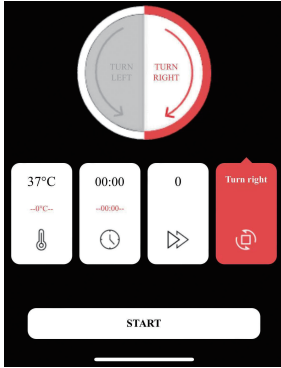
Temperature setting:

Tap the Temperature, slide the dot clockwise or anticlockwise to set the desired temperature.



NOTE: if the temperature is set, the speed cannot be set over level 3.

Direction setting:



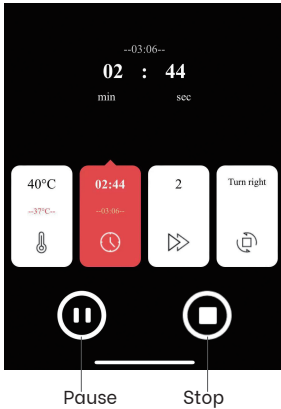
Tap TURN RIGHT or TURN LEFT to set the blade running direction.

Note: TURN LEFT is only available when the speed is less than or equal to level 3.

After the above setting, tap START to start the operation.

NOTE: Before start operation, Prepare and add all ingredients to the bowl and ensure the lid is properly secured.

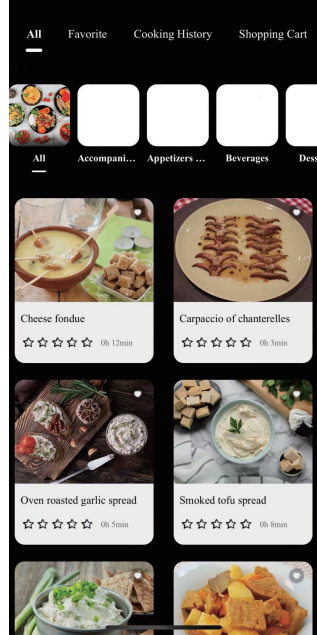
During operation, the display is like below:



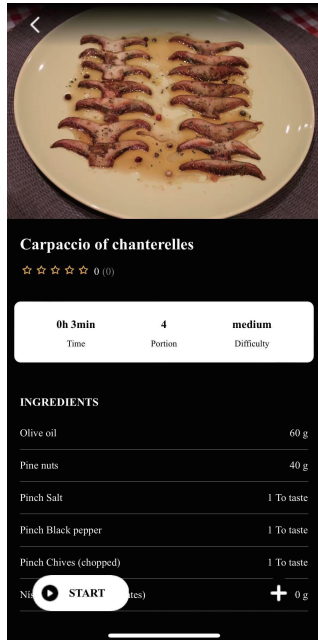
You can pause the operation by tapping 'Pause' or stop the operation by tapping 'Stop'.

Recipes mode

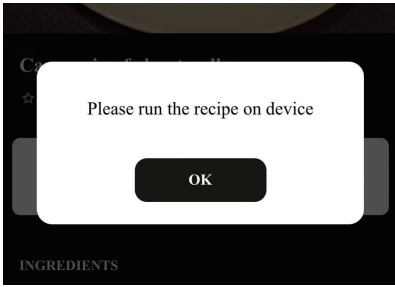
Tap "recipes", it enters the below:



Tap one recipe, it shows below similar information:



After tapping “Start”, show below:



Note: Recipes cooking is not available to be controlled by smart phones.

Automatic Programmes mode

Tap Automatic Programmes, the display is as below:

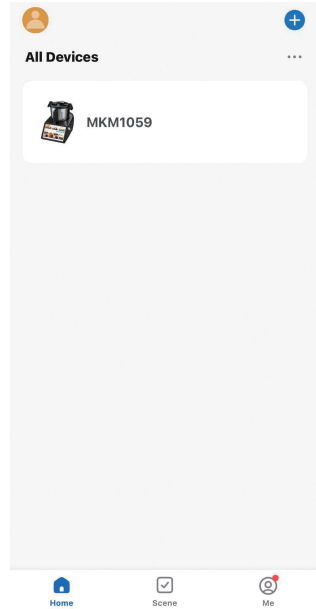


You can select one of them to start the automatic programme cooking.

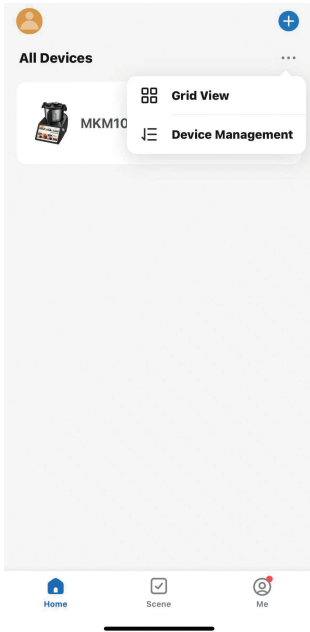
Remove the device from the Mistral APP

The machine can only be controlled by one smartphone at a time. If you want to use another smartphone to control the machine, you need to remove the device from your current smartphone first.

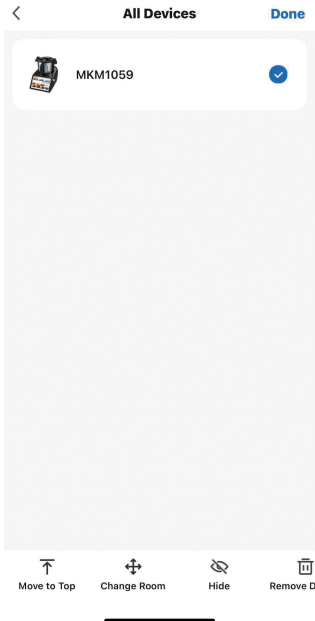
Tap the “...” on the right-top corner.



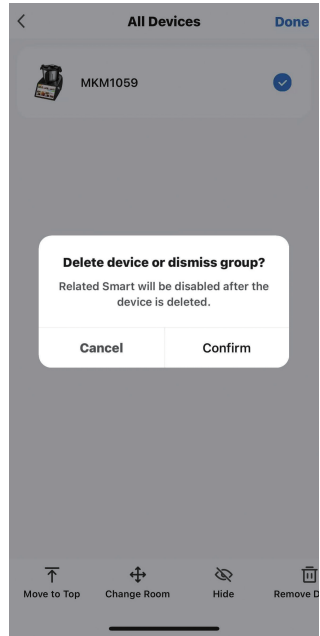
Then tap Device Management.



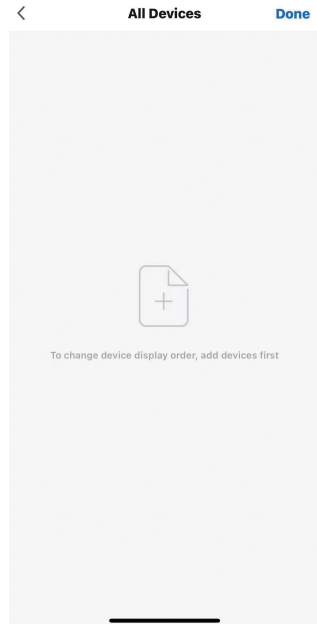
Then tick the circle and tap Remove Device.



Tap Confirm to remove it.



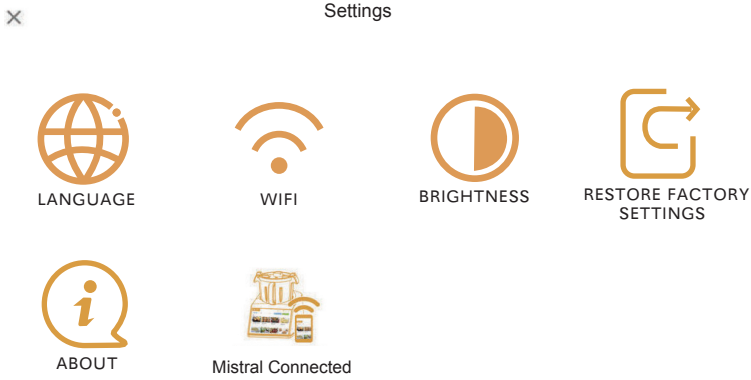
Then tap DONE, it will be removed.



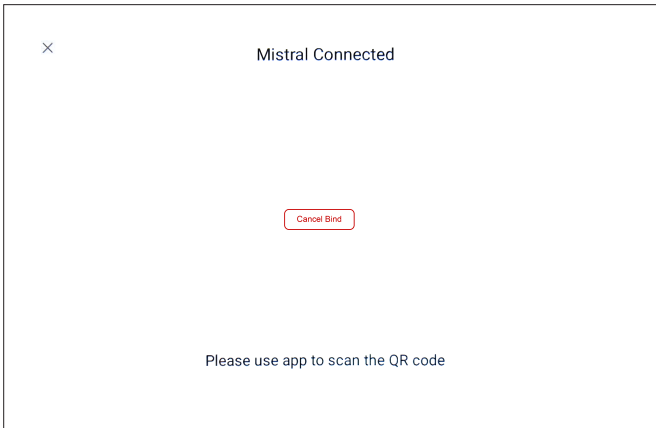
After removing the device from Mistral Connected APP, the kitchen machine will re-start automatically.

Another method to remove the device is “Cancel the bind” from the machine.

Tap Mistral Connected icon from the below:



Then the display will show as below:

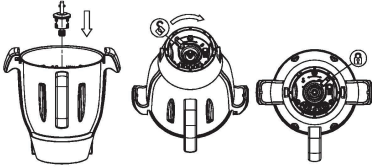


Tap “Cancel Bind”, the machine will remove the device from a smart phone and restart.

Operating Instructions

1 Place the motor base on a flat, sturdy surface. Ensure the surface is clean and dry.

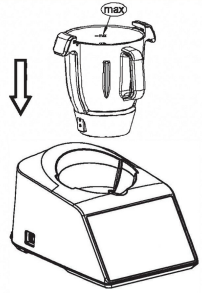
2



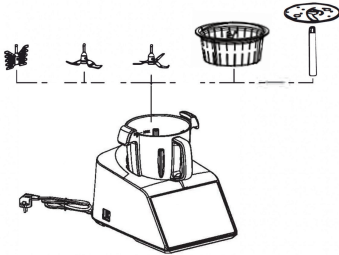
Ensure the blade assembly base is correctly inserted and securely locked to the bowl with the blade assembly nut.

3

Place the bowl onto the motor base, ensuring the handle is pointing to the front. Press down firmly to lock the bowl into place.



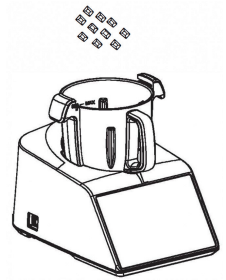
4



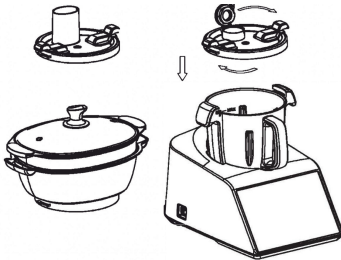
Attach any additional accessories for your recipe.

5

Add ingredients or water to the bowl. If using the food processor function, add ingredients directly through the food processor lid.



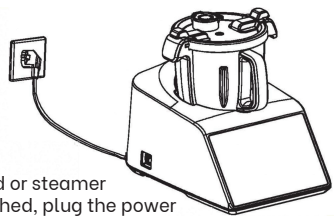
6



Attach bowl lid, food processor lid or steamer for your recipe.

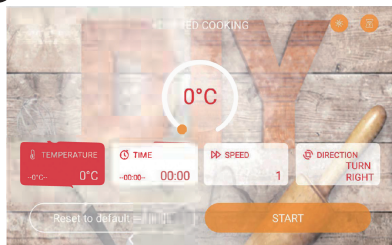
7

Once lid or steamer is attached, plug the power cord into an electrical outlet. Switch on the machine at the main power switch and select your recipe or function to start cooking.



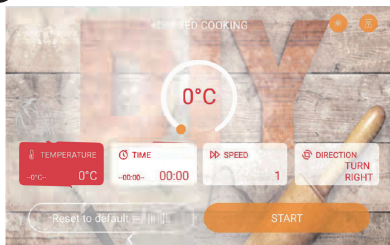
IMPORTANT: Please note, in order to turn the unit on, there is an on/off switch located on the lower left-hand side of the machine.

8



Press the temperature, time, speed and direction icons to adjust settings. To quickly set exact times, press on the minute or second time icons. For reverse function, press the reverse function icon.

9

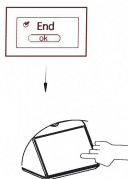


Temperature, time, speed and direction icons highlighted in red can be adjusted by turning the dial until you reach your setting. To clear current settings, press STOP and then press RESET.

Press PAUSE to pause the machine from running. Press RESUME to start the machine again. Press STOP to return to the home screen. When changing the temperature, time or speed whilst the machine is in operation, you need confirm your changes by clicking RESUME.

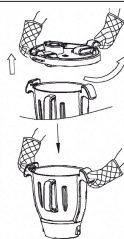
10

Once cooking is completed and the function has finished, the screen will show END.

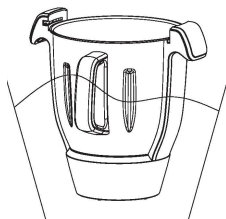


11

IMPORTANT: To lift the jug off the base, please ensure the lid is open. Then, use both handles at the top of the bowl and both hands, to lift the jug directly upwards from the base.



12



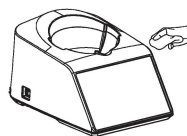
We recommend cleaning the bowl with warm soapy water. It can also be placed on the lower rack of the dishwasher.

13

Accessories that can be put in the dishwasher include the bowl, cooking lid, food processor attachment, large steamer basket, small steaming basket, stirring paddle attachment, butterfly whisk, and spatula.



14



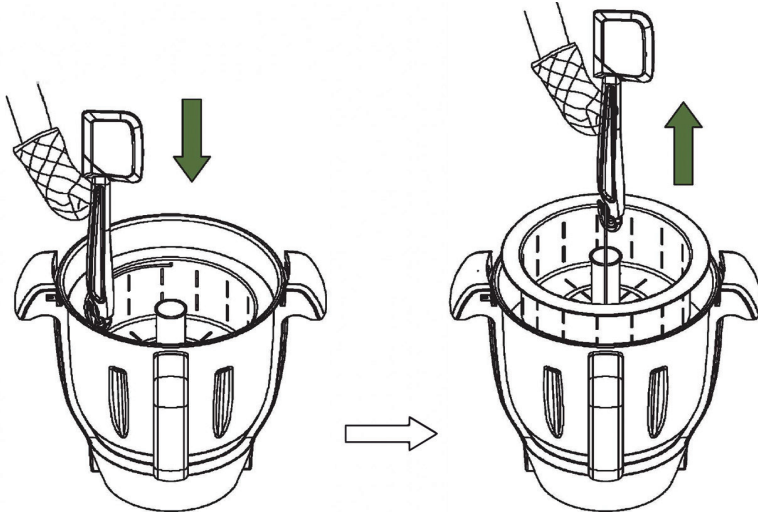
Wipe the motor base with a soft damp cloth.

NOTE:

To remove the small steaming basket safely, follow these steps:

- Put on oven gloves for protection.
- Use the hook on the handle of the spatula to wrap around the middle of the steam basket handle.
- Lift the steam basket up with care.

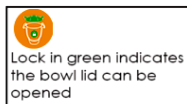
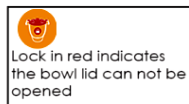
Note: Wait until the steam has cleared before handling to prevent burns.



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.




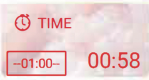



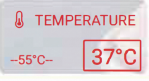









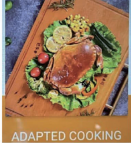

Ensure that lid is properly locked in position in order to operate the appliance.

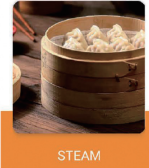
WARNING: Do Not attempt to open the lid during operation, if you want to stop the appliance during operation, simply press the Stop button to Stop the operation and only open lid by turning anti-clockwise and remove once the lock with the bowl icon becomes green.








NOTE: When the device is in standby (with the screen off), tap the screen to wake it up. Then, tap again to access the home screen.







Control Panel Overview

	Icon	Function description
1		Back Button: Press this icon at any time to return to the previous menu.
2		Set time display Working time display. 0-60 minutes for manual mode. Up to 8 hours in slow cooking programs Press TIME to select.
2.1		Press your finger on the numbers to set value. You can also use the "+" and "-" icons to adjust the time. When the time is not set, it will show the working time after starting. When setting the time, the remaining time will be displayed after starting the machine.
2.2		The digit within the red box indicates the set time.
2.3		When the time is not set, the digit in the red box indicates the working time. When setting the time, the remaining time will be indicated in the red box.
3		Set temperature display Temperature range 37°C-130°C After 40°C temperature increases by 5°C increments. Press TEMPERATURE to select
3.1		The digit within the red box indicates the temperature setting.
3.2		Current bowl temperature: After 40°C temperature increases by 5°C increments.







	Icon	Function description
3.3		Adjust temperature by sliding the disk with your finger. Use the “+” and “-” buttons to adjust the temperature. The actual temperature in the bowl will be displayed after starting.
4		Set speed display Clockwise speed ranges between 0-12 Reverse speed ranges between 0-3. Press SPEED to select.
4.1		Adjust the speed by pressing and sliding the disc with your finger.
4.2		Direction button used to change blade direction to forward (clockwise) or reverse (anti-clockwise)
4.3		Forward (clockwise)
4.4		Reverse (anti-clockwise)
4.5		This icon indicates a safety feature related to opening the lid. For safety reasons, the lid cannot be opened during cooking. When you press the “Pause” button, a 5-second countdown will appear in the top right corner of the screen, after which the lid can be opened. Please exercise caution when opening, as hot steam may escape.
5.1		Auto Programs Time range: 0-90 minutes, Temperature range: 0°C-130°C, Forward (clockwise) speed range: 0-12, Reverse (anti-clockwise) speed range: 0-3 Maximum working times for speeds 7-12 is 10 minutes.
5.2		Weighing function Maximum weight: 5kg, Increments: 0.1g

	Icon	Function description
5.21		Tare to reset scales
5.3		Boil Water Function Temperature: 100°C Speed: 1 (forward range 0-1 or reverse range 0-1) Ends function after reaching the preset water temperature.
5.4		Chop Function Temperature: 0°C Time: 10 seconds (range 0-4 minutes) Speed: 6 (forward range 1-12)
5.5		Slow Cook Function Temperature: 90°C (range 37°C-95°C) Time: 4 hours (range 0-8 hours) Speed: 1 (forward) or 1 (reverse) Heats to the preset temperature before time starts counting down.
5.6		Knead Dough Function Temperature: 0°C (range 0°C-37°C) Time: 3 minutes (range 2-4 minutes) Speed: 3 (range 1-3)
5.7		Steam Function Temperature: 120°C (range 100°C-120°C) Time: 20 minutes (range 1-60 minutes) Speed: 0 (forward range 0-3 or reverse range 0-3) Time starts counting down from 95°C.
5.8		Food Processor Function Time: 30 seconds (range 10-60 seconds) Speed: 5 (range 4-6)

	Icon	Function description
5.11		<p>Turbo Function</p> <p>Press  and hold for 3 seconds for blades to spin at high speed. Release button to stop blades spinning.</p>
6		Press this icon at any time to return to the home screen.
7		Settings button
7.1		<p>Settings</p> <p>Press to change settings. Check system information including WIFI, versions, language and more.</p>
7.2		<p>Cooking History</p> <p>Review all previous recipes.</p>
7.3		<p>Favorite Recipes</p> <p>Browse through your personal collection of selected recipes.</p>

	Icon	Function description
8.1		Ingredients
8.2		Cooking steps.
8.3		Chef's tips
8.4		Check recipe information
8.5		There are the following functions. Recipes comments, Share recipes, delete recipes
8.51	 Score	Recipe comments
8.52	 Share	Share recipe
8.53	 Delete	Delete recipe
8.9		Favourite recipe
8.10		Unsave recipe
8.11		Hide recipe rating, preparation time, difficulty level
8.12		Display recipe rating, preparation time, difficulty level
8.13		Exit
8.14		Recipe notes

Processing Guide / Suggested Usage Of Attachments

Part / Attachment		Function	Speed	Time	Temperature °C	Maximum cooking ingredients in one batch
	Butterfly whisk	Whip egg white	4	2-4 minutes	-	2-4 egg white
		Whip cream	3	3-5 minutes	-	200ml
	Stirring attachment / Paddle	Soup	1-2	1-90 minutes	100 °C	Maximum Capacity: 2000ml
		Other ingredients requiring heating	1-2	As required	As required	
	Blade	Meat chopping	8-12	30 - 60 seconds	-	1500g beef / pork (boneless)
		Ice crushing	8-12	10 - 20 seconds	-	300g ice cube
		Blender	8-12	1-2 minutes	-	Maximum capacity: 3000ml: 1200g carrot 1800g water
		Chopping (onion, shallot, celery, etc)	5-7	15 - 60 seconds	-	300g
		Bean, soybean, nut, peanut, coffee beans, almonds, etc	12	2-3 minutes	-	200g
		Kneading	2-3	2-3 min	-	500g flour + 250ml water + 20ml oil
	Small steaming basket	Rice, grains and eggs	-	20-30 minutes	Steam program: Low / med temperature	600 - 1500ml water
	Food processor disk	Slices, shreds, grating (Carrot, cucumber, cheese, potato, etc)	5-6	30 - 60 seconds	Food processor program & DIY (manual model)	500g
	Large steamer basket	Fish, poultry, vegetables, baby foods and desserts	-	10 - 60 minutes	Steam program: Low / med temperature	600 water

Essential Settings / Quick Reference

This Quick Reference Guide is designed to help you make the most of your machine by providing all the time, speed and temperature settings for the most common kitchen tasks such as grating, chopping, milling, cooking and steaming for a variety of ingredients.

Whether you are preparing a simple meal or experimenting with new recipes, this guide will ensure you achieve perfect results every time.

Use it as your go-to resource for quick and easy settings, allowing you to save time and bring out the best flavours in all your dishes.

Let's get cooking with confidence!

YOU'LL NEED THE FOLLOWING ATTACHMENTS

Multifunction blades	Designed for a variety of tasks, from chopping and slicing to blending and mixing. These blades are made to handle both soft and hard ingredients.
Stirring / Kneading blades	Ideal for stirring sauces, sautéing and kneading dough. It provides precise control and thorough mixing, ensuring your recipes turn out perfectly every time.
Butterfly whisk	Perfect for whipping cream, beating eggs, and creating light, airy mixtures. Its unique shape ensures even aeration and smooth, consistent results.
Inner basket	Useful for cooking or steaming ingredients separately from those being prepared in the main bowl. It can also be used to rinse grains or strain ingredients.
Steamer and tray	Designed to fit on top of the mixing bowl, this steamer and tray allows for healthy steaming of vegetables, fruits, fish and meats, enabling you to cook multiple components of your meal simultaneously.
Food Processor Disc - Side for slicing	Slice vegetables, fruits and cheese for salads, garnishes and any dish needing evenly sliced ingredients.
Food Processor Disc - Side for grating	Achieves coarse grating with ease. Perfect for quickly grating cheese, vegetables, and other ingredients, adding flavour to your favourite dishes.

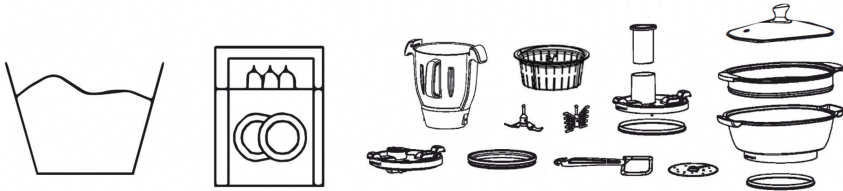
Cleaning And Maintenance

1. Before cleaning the appliance, switch off the appliance and remove the power cord plug from the power point.
2. Wipe the appliance base with a soft damp cloth.
3. Only use a soft dry cloth to clean the power cord.
4. Remove the lid and any attachments including the blade.

IMPORTANT

The blade is very sharp, please ensure to handle it with care.

5. Clean the bowl by hand with warm soapy water or use the “Auto Clean” program. You can also place the bowl in the dishwasher.
6. Clean all parts immediately after use with warm soapy water then dry thoroughly:
 - a. The following parts can be cleaned in the top rack of the dishwasher: Cooking lid, food processor attachment, large steamer basket, small steaming basket, stirring paddle attachment, butterfly whisk, and spatula.



- b. The following parts can be cleaned in the top rack of the dishwasher: Cooking lid, food processor attachment, large steamer basket, small steaming basket, stirring paddle attachment, butterfly whisk, and spatula.

DEEP CLEANING

The Mixing Bowl

- ▶ **Initial Rinse:** Empty any leftovers and rinse the bowl with warm water to remove loose particles.
- ▶ **Soapy Water:** Fill the bowl with warm water and add a few drops of dish soap. Run the machine for 30 sec/ speed 10 to let the soapy water clean the blades and interior.
- ▶ **Scrub if Needed:** For stubborn residue, use a non-abrasive sponge or brush to gently scrub the inside of the bowl. Avoid harsh scrubbing pads that can scratch the surface.
- ▶ **Rinse and Dry:** Thoroughly rinse the bowl with clean water and dry it with a clean towel or let it air dry.

The Base and Touch Screen

- ▶ **Wipe Down:** Use a soft, slightly damp cloth to wipe down the base and touch screen. Avoid spraying any cleaning agents directly onto the base. Instead, apply a mild cleaner to the cloth if needed.
- ▶ **Avoid Moisture:** Ensure that no water seeps into the electrical components. Keep the cleaning cloth only lightly damp.

The Accessories (Steaming Basket, Blades, Lid, Measuring Cup)

- ▶ **Disassemble and Soak:** Remove all detachable parts and soak them in hot soapy water for a few minutes.
- ▶ **Scrub Each Part:** Use a dish brush or sponge to clean each part thoroughly, paying special attention to areas where food residue can accumulate.
- ▶ **Rinse and Dry:** After scrubbing, rinse all parts with clean water and dry them thoroughly before reassembling.

For stains at the bottom of the bowl

- ▶ Add 2 tablespoons of bicarbonate of soda, 1 tablespoons of white vinegar and enough water to cover the blades.
- ▶ Start your machine for 3 min / 100°C / speed 3. Then rinse with clean water and it's ready to go.

IMPORTANT

- Do not use the cleaning function with the food processor attachment. Only the multifunctional blades should be used during the auto-clean process
 - Never use pointed or sharp objects for cleaning as this may damage parts or affect the safety of the appliance.
 - Never leave the blade assembly soaking for extended periods of time as this may damage the bearings.
 - Never use harsh cleaning agents such as metal brushes, nylon brushes, household cleaners or diluents, as they may damage the surface and structure of the parts. Use gentle cleaning products only.
 - Always keep the contact pins on the bottom of the bowl clean and dry before putting the bowl back on to the base.
7. Reattach the clean blade assembly to the bowl.

NOTE: Check seals and gaskets around the lid and blades for wear and tear. Replace them if they show signs of deterioration to maintain the appliance's efficiency and safety.

Troubleshooting

Problem	Potential cause	Solution
Cannot be powered on	<p>Machine not properly plugged into the power source.</p> <p>The temperature of the motor is too high, triggering overheat protection.</p>	<ol style="list-style-type: none"> 1. Check that the machine is plugged into the wall and the power point is on. 2. If the machine is plugged in and the power point is on, switch it off. 3. Wait for 1 hour, then restart the appliance. 4. If the appliance still doesn't work after restarting, it needs to be sent to the approved service centre for further assessment and repair.
Motor overload or abnormal operation	<p>The temperature of the motor is too high, triggering overheat protection.</p>	<p>Firstly power off, and then restart the appliance after 1 hour. It needs to be sent to the approved service centre if it still doesn't work.</p>
Weighing unavailable or abnormal	<p>Incorrect placement of ingredients or accessories on the weighing scale.</p>	<ol style="list-style-type: none"> 1. Ensure ingredients or accessories are placed correctly on the weighing scale. 2. Check for any visible damage to the weighing scale or associated components; if found, contact customer support. 3. Restart the appliance or perform a software reset to address any software malfunctions affecting the weighing function. If the issue persists, contact customer support for further assistance.
No bowl detected	<p>Bowl not properly inserted or recognized by the appliance. The bowl is dirty on the underside.</p>	<ol style="list-style-type: none"> 1. Ensure the bowl is properly inserted and attached securely to the base. Check for any obstructions or debris preventing the connection. 2. If the issue persists after confirming the bowl is correctly inserted contact customer support for further assistance and possible replacement of the sensor.
Incorrect or no reaction on screen	<ol style="list-style-type: none"> 1. Accumulation of dirt or debris on the screen surface, obstructing visibility or affecting touch sensitivity. 2. Physical damage to the screen, such as cracks or scratches, impairing its functionality. 	<ol style="list-style-type: none"> 1. Clean the screen surface gently with a soft, dry cloth to remove any dirt or debris. Avoid using harsh chemicals or abrasive materials that could further damage the screen. 2. If the screen is physically damaged, such as cracked or scratched, it may need to be replaced. Contact customer support for further assistance.

Product Specifications

Product:	Supersmart Pro Kitchen Machine
Model:	MKM1059
Voltage:	220-240V
Frequency:	50-60Hz
Rated Power (Motor):	1400W
Rated Power (Heater):	1000W
Dimension:	43 X 28.5 X 37.2cm (with the stainless steel bowl)
Product weight (net):	9.7kg

Warranty

This product is guaranteed to be free from defects in workmanship and materials, including parts and unless otherwise specified, for a period of 12 months from the date of purchase.

Defects that occur within the warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion.

The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Proof of Purchase

This warranty is valid for the original purchase and is not transferable. Please keep your purchase docket, tax invoice or receipt as the best proof of purchase, and as proof of date on which the purchase was made.

Extent of Warranty

This warranty is limited to defects in workmanship and materials, including parts. All defective products or parts will be repaired, replaced or refunded. This warranty does not cover batteries or any other consumable items.

Normal wear and tear

This warranty does not cover normal wear to the products or parts.

Exclusions

This warranty does not cover:

- Any defects caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorised modification, loss of parts, tampering or attempted repair by a person not authorised by the distributor.
- Any product that has not been installed, operated or maintained in accordance with the manufacturer's operating instructions provided with the product.
- Any product that has been used for purposes other than domestic use.
- Any damage caused by improper power input or improper cable connection.

To make a claim

This warranty against defects is given by: **GSM Retail Australia Pty Ltd**

Address: Level 2, 142-144 Fullarton Road, Rose Park, Rose Park, South Australia 5067

Email: gsmretailgroup.com

Telephone: 08 8122 2390

If a defect in the product appears within the nominated warranty period (The identified period on the packaging/Instructions), cease using the product, and return the product **to the place of purchase**. If we agree that a defect covered by this warranty has occurred, you are entitled for replacement or refund of the product.

When making a return, please ensure the product is properly packaged to ensure that no damage occurs to the product during transit.

Where a claim for warranty extends beyond place of purchase replacement /refund (Installed products requiring service repair) please contact:

Telephone: 1300 941 901 (For warranty repairs and technical support)

Supplier Name: GSM Retail Australia Pty Ltd

Supplier Address: 142-144 Fullarton Road, Rose Park, SA 5067

Email: admin@gsmretailgroup.com

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.

MADE IN CHINA for GSM Retail Group
Mistral is a registered trademark of GSM Retail Group



Cat. No. MKM1059
December 2025