



# KitchenAid

## Cook Processor 5KCF0104

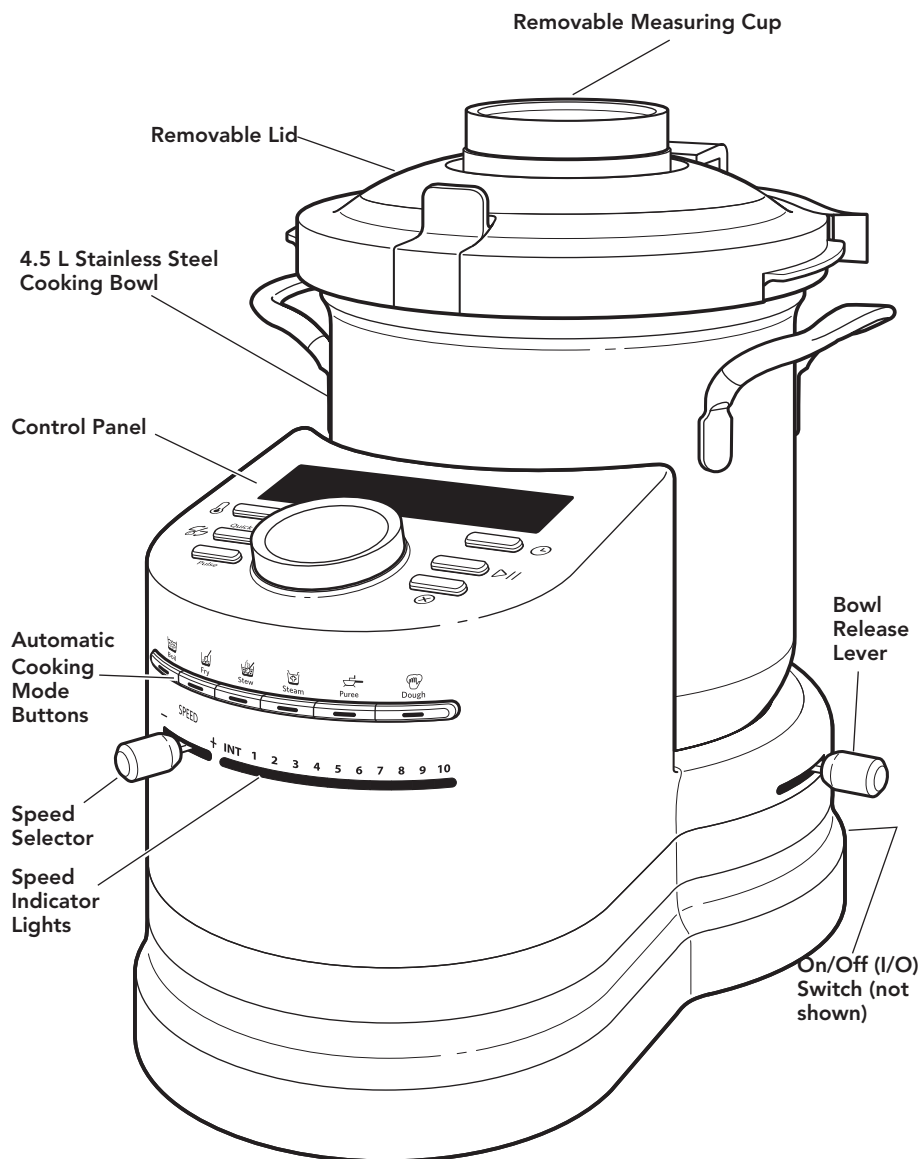


<b>EN</b>	Use and Care manual	2	<b>NO</b>	Håndbok for bruk og vedlikehold	275
<b>DE</b>	Gebrauchs- und Pflegeanleitung	33	<b>FI</b>	Käyttö- ja huolto-opas	305
<b>FR</b>	Manuel d'utilisation et d'entretien	63	<b>DA</b>	Vejledning til anvendelse og vedligehold	335
<b>IT</b>	Manuale d'uso e manutenzione	95	<b>IS</b>	Notenda & Meðhöndlunar handbók	365
<b>NL</b>	Gebruiks- en onderhoudshandleiding	125	<b>RU</b>	Руководство по эксплуатации и уходу	395
<b>ES</b>	Manual de uso y cuidado	155	<b>PL</b>	Instrukcja obsługi i konserwacji	425
<b>PT</b>	Manual de utilização e manutenção	185	<b>CS</b>	Návod k použití a údržbě	455
<b>EL</b>	Εγχειρίδιο Χρήσης και Φροντίδας	215	<b>TR</b>	Kullanım ve Bakım kılavuzu	485
<b>SV</b>	Handbok för skötsel och användning	245	<b>AR</b>	دليل الاستخدام والعناية	1





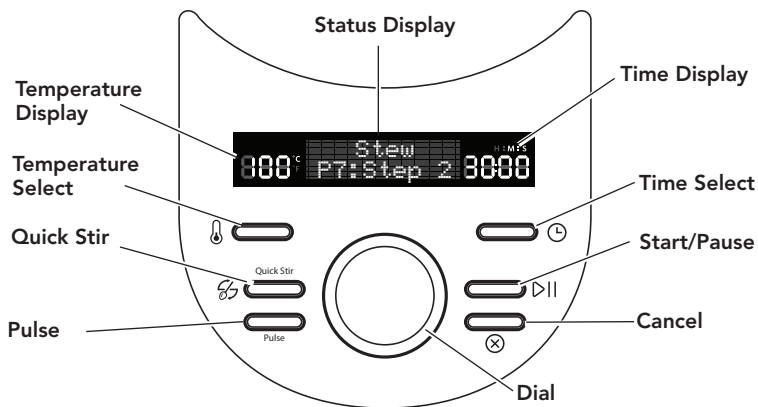
# PARTS AND FEATURES



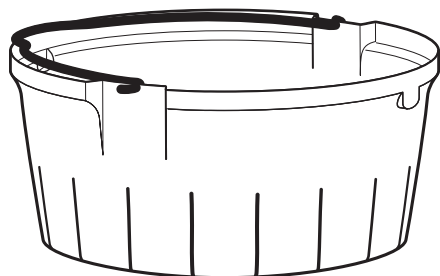
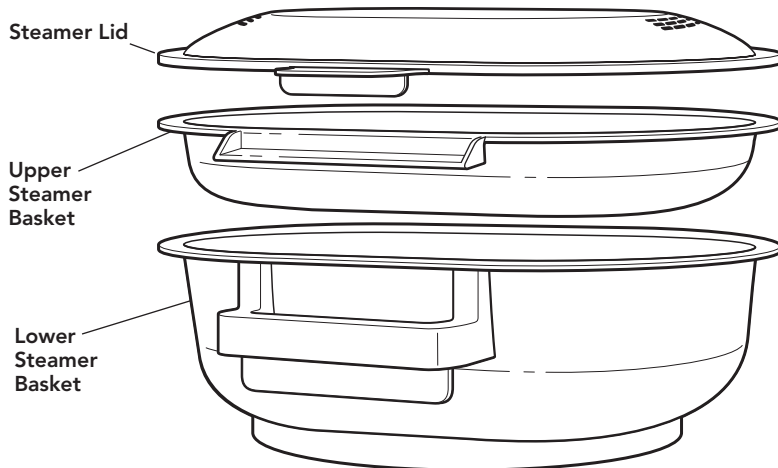


# PARTS AND FEATURES

## CONTROL PANEL



## ACCESSORIES



Inner Steamer Basket

### Steamer Capacity

Basket	Capacity (examples)
Upper	3-4 small fish
Lower	500 g chopped or sliced vegetables 3-4 large potatoes or 6-8 small potatoes
Inner	6-8 medium-sized shrimp

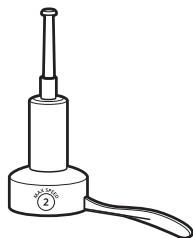
Food quantities for capacity are recommendations only.



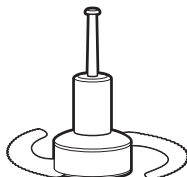


## PARTS AND FEATURES

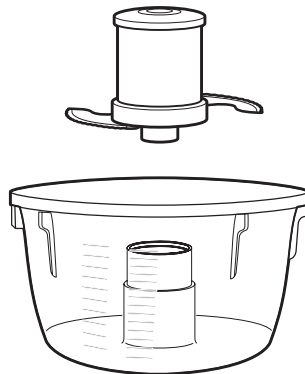
**IMPORTANT:** To avoid splashing or excess vibration, always follow recommended speeds shown on the StirAssist and Egg Whip.



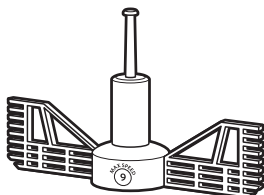
**StirAssist**



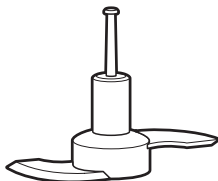
**MultiBlade**



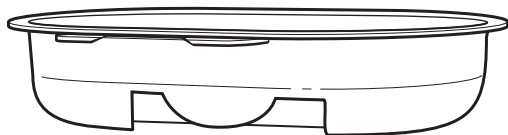
**Mini Bowl and Mini MultiBlade**



**Egg Whip**  
(max. temperature =  
100°C)\*



**Dough Blade**  
(max. temperature =  
40°C)\*



**Storage case**

\* Do not exceed these temperatures unless specified in a recipe in the KitchenAid cookbook or app.





## PRODUCT SAFETY

### Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

**⚠ DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**⚠ WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.


## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions. Misuse of appliance may result in personal injury.
2. To protect against risk of electrical shock do not put appliance in water or other liquid.
3. Unplug the appliance from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from Blades during operation to reduce the risk of injury to persons and/or damage to the appliance.
5. European Union Only: Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
6. European Union Only: This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
7. This 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.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorised Service Facility for examination, repair, or electrical or mechanical adjustment.
9. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock or injury.



## PRODUCT SAFETY

10. Do not use the appliance outdoors.
11. Do not let the cord hang over edge of table or counter.
12. Do not let the cord contact hot surfaces, including the stove.
13. Never leave the appliance unattended while it is in operation.
14. The temperature of accessible surfaces may be high when the appliance is operating.
15. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
16. Do not immerse the drive assembly in water.
17. This appliance is intended for household use only.
18. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
19. Be certain cover is securely locked in place before operating appliance.
20. Do not attempt to defeat the cover interlock mechanism.
21. Be careful if hot liquid is poured into the Cook Processor as it can be ejected out of the appliance due to a sudden steaming.
22. Care shall be taken when handling the sharp cutting blades, emptying the bowl, and during cleaning.
23. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
24. Children should be supervised to ensure that they do not play with the appliance.
25. If the bowl is overfilled, boiling water may be ejected.
26. The appliance is only to be used with the base provided.
27. CAUTION: Ensure that the appliance is switched off before removing it from its base.
28. The heating element surface is subject to residual heat after use.
29. The Cook Processor should be positioned in a stable situation with the handles positioned to avoid spillage of hot liquids.
30. Avoid spillage on the connector.
31.  indicates hot surface during cooking.
32. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
33. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
34. Refer to the "Care and Cleaning" section for instructions on cleaning the surfaces in contact with food.
35. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
36. Do not touch hot surfaces. Use handles or knobs.
37. Close supervision is necessary when any appliance is used by or near children.
38. Do not place on or near a hot gas or electric burner or in a heated oven.
39. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off" then remove plug from wall outlet.





## PRODUCT SAFETY

40. Do not use appliance for other than intended use.
41. To disconnect, set all controls to O (off), then remove plug from wall outlet. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
42. If control panel is blank during or after a cooking cycle, the Multi-Cooker may have lost power during the cooking cycle. Check food to be sure it is cooked to an internal temperature of at least 74° C (165°F).
43. Do not exceed [ 16 ounces (475 ml) ] of oil when cooking with the Multi-Cooker.
44. Do not fill cooking pot above the Max Fill line.
45. Cook only in removable container.
46. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

## SAVE THESE INSTRUCTIONS


Instructions are also available online, visit our website at:  
[www.KitchenAid.co.uk](http://www.KitchenAid.co.uk) or [www.KitchenAid.eu](http://www.KitchenAid.eu)



# PRODUCT SAFETY

## ELECTRICAL REQUIREMENTS

**⚠ WARNING**



**Electrical Shock Hazard**

**Plug into an earthed outlet.**

**Do not remove earth prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

**Voltage:** 220–240 VAC

**Frequency:** 50-60 Hz

**Wattage:** 1050 W


**Motor:** 450 W

**NOTE:** This product has a earthed plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or technician install an outlet near the appliance.

## ELECTRICAL EQUIPMENT WASTE DISPOSAL


### Disposal of packing material

The packing material is recyclable and is marked with the recycle symbol . The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

### Scrapping the product

- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health,

which could otherwise be caused by inappropriate waste handling of this product.

- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service, or the shop where you purchased the product.

## DECLARATION OF CONFORMITY

This appliance has been designed, constructed and distributed in compliance with the safety requirements of EC Directives: 2014/35/EU, 2014/30/EU, 2009/125/EC and 2011/65/EU (RoHS Directive).







## COOKING MODES GUIDE

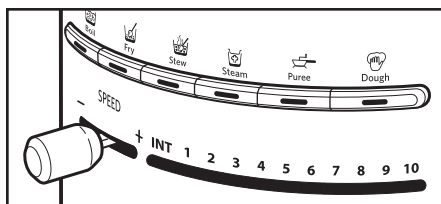
Your Cook Processor features 6 automatic cooking modes, each with specialty modes, designed for a variety of cooking tasks.

The included recipe book features a selection of recipes optimized to work with these cooking modes.

Refer to the provided cookbook for directions on selecting attachments, cooking modes, and settings when using Automatic Cooking modes.



Reference quick guide below for Cooking Mode operations and tips.

You can also use it to cook in manual mode, to develop your own recipes, or create cold dishes such as mayonnaise, guacamole, tapenades, tartare, and rouille.



### AUTOMATIC COOKING MODES





Temperatures, times, and speeds for multistep Cooking Modes are indicated with an → to show the value for each step.

Cooking Mode	Temp (°C)	Time (minutes)	Speed	Recipes (see included recipe book for details)
 <b>Boil</b> (MultiBlade/StirAssist)				
<b>Boil P1</b>	120	20	2	Carrot-Ginger Soup, Zucchini Cappuccino, Jams/Jellies, Fruit Coulis
<b>Boil P2</b>	130→110	5→30	INT→2	Artichoke Soup, Clear Gyoza Bouillon, Tomato Soup, Pea Soup, Bisque, Onion Soup
<b>Boil P3</b>	130→100→100	5→8→13	2→2→2	Minestrone
 <b>Fry</b> (MultiBlade/StirAssist)				
<b>Fry P1</b>	140	10	INT	Stir-Fried Asparagus, Gyros
<b>Fry P2</b>	130→130	10→3	2→2	Oriental Noodles with Scampis, Fried Rice with Tofu, Chop-Choy
<b>Fry P3</b>	130→120	2→1.3	1→2	



# COOKING MODES GUIDE

Temperatures, times, and speeds for multistep cooking modes are indicated with an → to show the value for each step.

Cooking Mode	Temp (°C)	Time (minutes)	Speed	Recipes (see included recipe book for details)
 <b>Stew</b> (MultiBlade/StirAssist/Inner Steamer)				
Stew P1	100	7	2	Bavaois, Panna Cotta, Pesto
Stew P2	110	45	1	Couscous with Lamb, Chutney, Tajini Chicken, Coq au Vin, Chicken Tikka Masala, Chili con/sin Carne
Stew P3	120	10	2	Moroccan Meatballs, Pepper Cream Sauce, Tomato Sauce, Bouillabaisse, Curry Sauce
Stew P4	95	90	1	Rillettes, Beef Stew
Stew P5	120→100	10→25	2→2	Rice Pudding
Stew P6	100→100	60→10	1→1	Cassoulet, Irish Stew
Stew P7	130→100→100	5→30→12	1→1→1	Fish Stew, Bolognese + Pasta
Stew P8	80→80	6→2	3→3	Béarnaise, Sabayon
Stew P9	120→100→110→100	2→3→3→15	2→2→2→2	Risotto
Stew P10	120	9	0	
Stew P11	120→100	10→15	2→2	Ratatouille, Chicken Green Curry
 <b>Steam</b> (MultiBlade/StirAssist/Steamers)				
Steam P1	130	10	0	Fish in Oriental Bouillon, Salmon in Papilotte, Dim Sum, Scampi
Steam P2	120	5	2	Mussels in White Wine, Steamed Vegetables
 <b>Purée</b> (MultiBlade/StirAssist/Inner Steamer)				
PuréeP1	120	5	2	Hummus
PuréeP2	120	25	2	Salt Cod Brandade (Purée), Potato-Savoy
PuréeP3	80→110→130	20→5→10	2→1→2	
PuréeP4	120	10	2	Baby Food
PuréeP5	120	15	0	Broccoli Mousse
 <b>Dough</b> (Dough Blade)				
Dough P1	40→0→40	2→2→30	2→2→0	Pizza Dough, Raisin Bread, Spelt Bread, White Bread, Whole Grain Bread



## AUTOMATIC COOKING MODES

### Boil



Select Boil mode to create delicious soups and bisques. It is also great for creating jams and jellies, stock, and other foods that need to cook at a boil for several minutes.

### Fry



Use Fry mode to create delicious stir-fries, oriental-style dishes, and easy scrambled eggs and bacon.

### Stew



Stew mode features a wide range of preprogrammed modes for creating everything from sauces to risotto. Whether you want Irish Stew, Béarnaise Sauce, or Ratatouille, stew mode presets allow you to prepare everyday dishes quickly and easily.

### Steam



Steam mode uses upper, lower, and inner steamer baskets to allow you to steam vegetables, fish, mussels, and more. This mode is excellent for delicate foods and cooking with indirect heat.

### Purée



Purée mode combines the cooking and chopping abilities of the KitchenAid Cook Processor to make preparing hummus or shrimp croquettes a snap.

### Dough





Knead and proof doughs easily and with minimum effort. Whether you are preparing homemade pizza crust or making bread, the KitchenAid Cook Processor makes it easy.

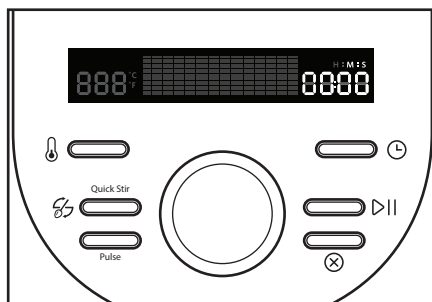
## ADDITIONAL FUNCTIONS

### TIMER OPTION

The timer can be used as a cooking timer, or as a kitchen timer. For use with cooking modes, see Manual Cooking section.

To use as a kitchen timer:


1. Press  (time). The time indicator will blink 00:00.
2. Turn the dial clockwise to increase the time, counterclockwise to decrease the time.
3. Press  (start) to begin the countdown. A tone will sound when the countdown reaches 00:00.







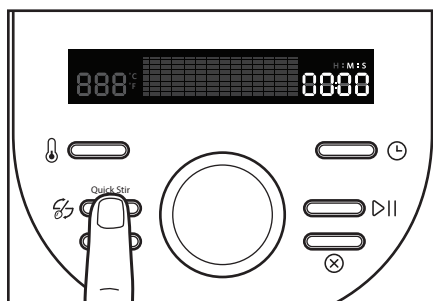
## ADDITIONAL FUNCTIONS

### QUICK STIR

With the StirAssist paddle installed, press  (Quick Stir) once to stir for 2 seconds at low speed.

You may also press and hold the  (Quick Stir) button; the StirAssist paddle will operate at low speed until the button is released.

The timer will count up as long as the  (Quick Stir) button is held down.

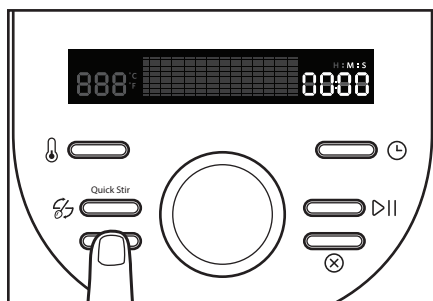


### PULSE

Press Pulse to run the installed attachment at high speed. Release to stop.

The timer will count up as long as Pulse is held down.

**IMPORTANT:** To avoid splashing or excess vibration, do not use Pulse with StirAssist. Always follow recommended MAX speed, as indicated on the Blade.

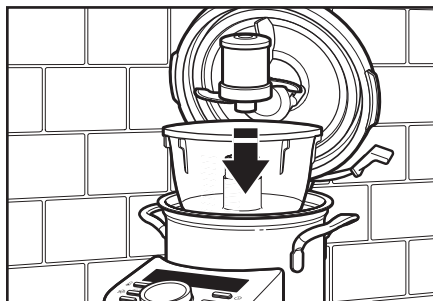


### MINI BOWL AND MINI MULTIBLADE

Use the Mini Bowl and Mini MultiBlade for processing smaller quantities.

1. Insert the Mini Bowl into the Cook Processor Bowl, aligning the arrows on the Mini Bowl with the arrows on the Cook Processor bowl.
2. Insert the Mini MultiBlade.
3. Add foods to be processed.
4. Close and latch lid.
5. Engage lid locking lever.

Use the Mini Bowl for food processing only. Do not use the Mini Bowl with cooking cycles.





## ADDITIONAL FUNCTIONS

### MEASURING CUP

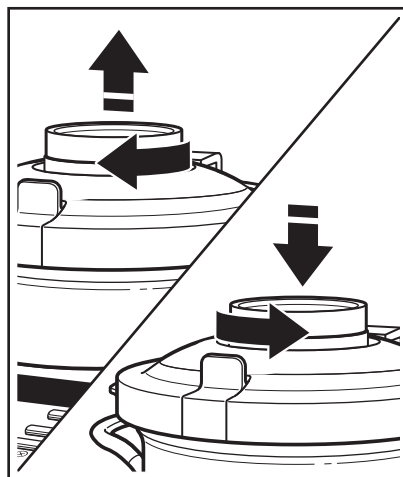
The centre cap of the lid is removable and can be used as a measuring cup, allowing you to add liquid ingredients.

**HOT SURFACE!** Touch only the centre grip on the measuring cup.

To reduce the possibility of splashing, be sure the measuring cup is locked in place when the cook processor motor is operating.

To remove, turn clockwise to unlock, and lift out.

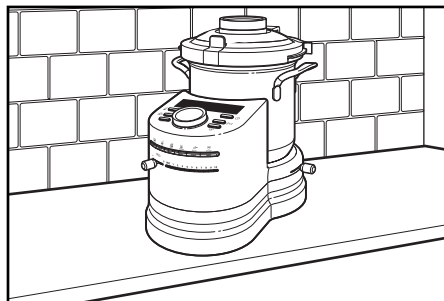
To reinstall, insert the measuring cup in the lid and turn counterclockwise to lock.



## GETTING STARTED

### PREPARING THE COOK PROCESSOR FOR USE

1. Place the Cook Processor on a dry, flat, level surface such as a countertop or table.
2. Be sure to provide enough room above the Cook Processor to open Lid and remove Bowl.
3. Remove all packaging materials, if present.
4. Wash lid and attachments in hot, sudsy water and rinse thoroughly. Wipe out inside of bowl with a damp cloth. Do not immerse bowl. Dry thoroughly.

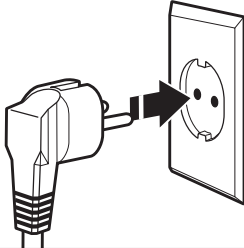


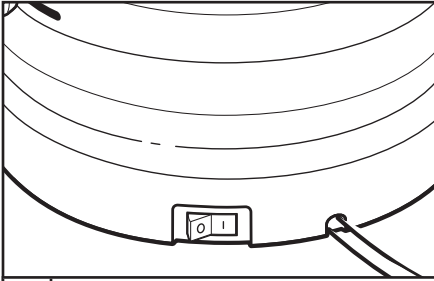


# GETTING STARTED

## USING THE COOK PROCESSOR

<b>⚠ WARNING</b>	
	
<b>Electrical Shock Hazard</b>	
<b>Plug into an earthed outlet.</b>	
<b>Do not remove earth prong.</b>	
<b>Do not use an adapter.</b>	
<b>Do not use an extension cord.</b>	
<b>Failure to follow these instructions can result in death, fire, or electrical shock.</b>	

	
<b>1</b>	Plug into an earthed outlet. The Cook Processor should be the only appliance operating on the circuit. The Cook Processor is now ready to use.

	
<b>2</b>	Turn the main power switch to I (ON).





# START UP AND CONTROL SETUP

## WELCOME SCREEN

A welcome screen will be displayed any time the Cook Processor is first turned on after being plugged in, after the main power switch is turned on, or after a power outage.

Press any key on the control panel to continue.



## DISPLAY LANGUAGE

You will be asked to select the display language the first time the Cook Processor is turned on:

1. Turn the dial until the desired language is displayed.
2. Press ▷|| (Start/Pause) to select and save.

To change the display language:

1. Press and hold ▷|| (Start/Pause) and ⌚ (Time) at the same time for 3 seconds.
2. The display will show the current language.
3. Turn the dial until the desired language is displayed.
4. Press ▷|| (Start/Pause) to select and save.

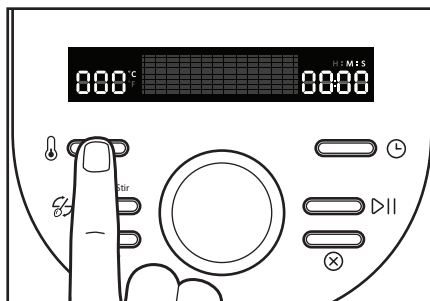


## CHANGING BETWEEN DEGREES FAHRENHEIT AND CELSIUS

The default setting for the Cook Processor temperature is degrees Celsius.

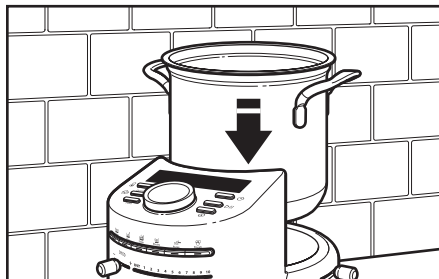
To change between Celsius (°C) and Fahrenheit (°F):

1. Press and hold the 🌡️ (Temperature) button for 3 seconds to switch between Celsius and Fahrenheit.



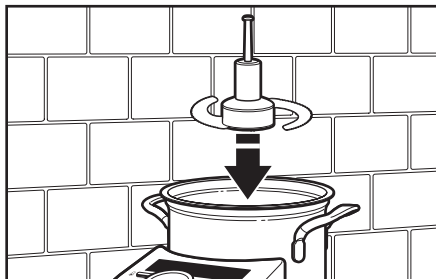
# USING AUTOMATIC COOKING MODES

**IMPORTANT:** Refer to the provided cookbook for directions on selecting attachments, cooking modes, and settings when using Automatic Cooking modes.



**1**

Place the bowl on the base, making sure it locks into place. If the bowl is not locked in place, UNLOCKED will show in the display.



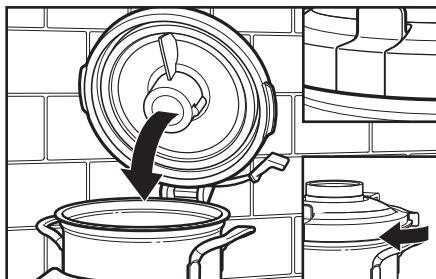
**2**

Insert the accessory indicated by the recipe into the bowl, sliding it onto the drive shaft.



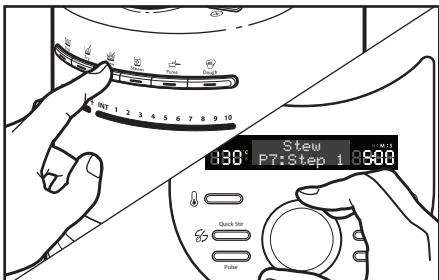
**3**

Add the ingredients for the first step of cooking. Do not exceed the MAX FILL line.



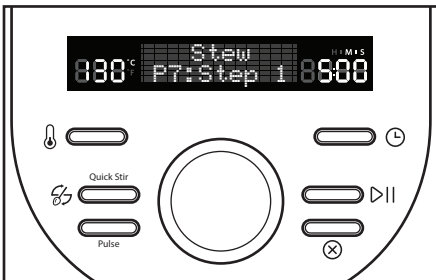
**4**

Close and latch the lid, then engage the lid locking lever. If the lid is not properly installed and latched, LID OPEN will show in the display if any mode except STEAM P1 is selected.



**5**

Select the desired preset cooking mode by pressing the mode button, then use the dial to select the mode version, for example, Stew P7. The default time and temperature will flash in the display.



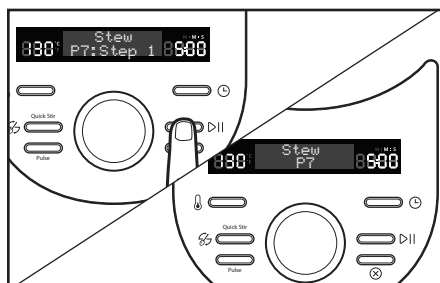
**6**

Press ▷|| (Start). For cooking modes with multiple steps, the next cooking step will appear in the lower part of the display, and the default time and temperature will flash in the display. Use the dial to change the step, if desired.

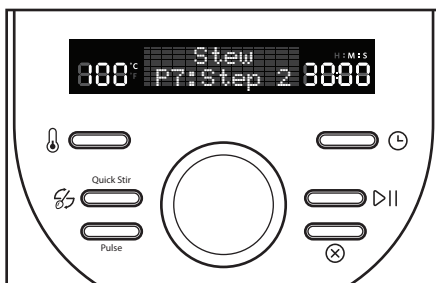




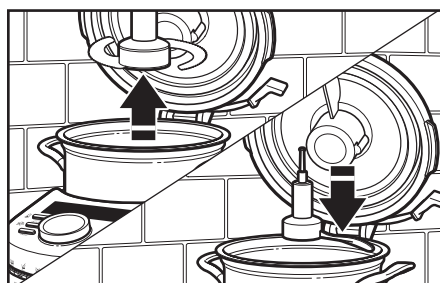
# USING AUTOMATIC COOKING MODES



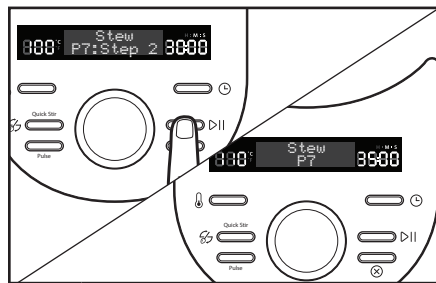
**7** Press **▷||** (Start) again. The temp and time will stop flashing. Once the set temperature is reached, the time will begin counting down.



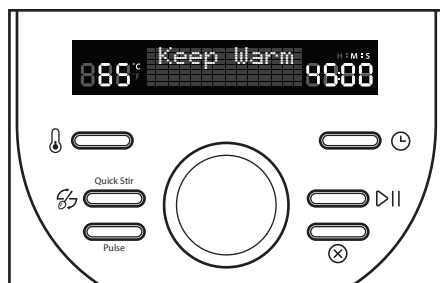
**8** Once the first step is complete, a tone will sound and the settings for the next step will blink in the display.



**9** Change accessories, if necessary, and add any additional ingredients for the next step.



**10** Press **▷||** (Start). The temp and time will stop flashing, and the time will begin counting down.



**11** A tone will sound at the end of the next step. Repeat steps 9-10 until all cooking steps are complete. After the last step, the Cook Processor will automatically go into Keep Warm mode for 45 minutes. After 45 minutes, a tone will sound and the Cook Processor will turn off.

In the event of a power outage, the welcome screen will be displayed when power is restored.

**⚠ WARNING**

**Food Poisoning Hazard**

**Do not eat food from the cook processor if “KitchenAid Press Any key to Continue” shows in the display.**

**Doing so can result in food poisoning or sickness.**

If a cooking cycle was interrupted, be sure that food is cooked completely, to a minimum internal temperature of at least 74°C (165°F).

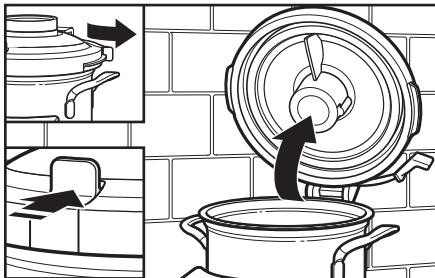
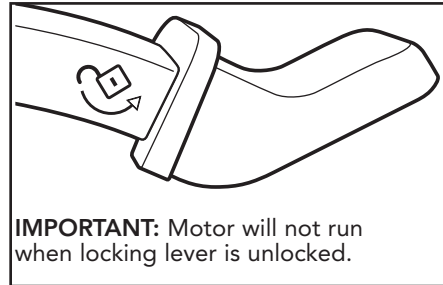
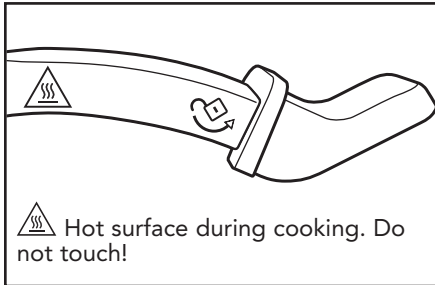




## USING AUTOMATIC COOKING MODES

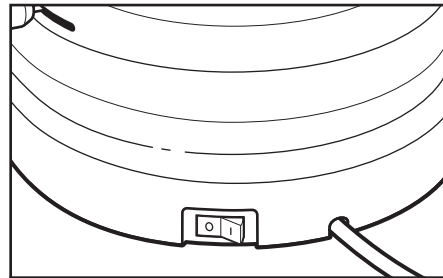
**IMPORTANT:** To avoid splashing, always turn motor OFF before unlatching and opening the lid.

**HOT SURFACE!** Lid, latches, and accessories may be hot. Use oven mitts or pot holders.



**12**

Using oven mitts or pot holders, release the locking lever, then unlatch and open the lid. Remove any accessory before removing the bowl and serving.



**13**

Turn the main power switch to O (OFF).



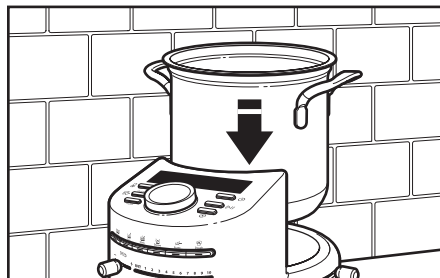


## USING STEAMER BASKETS

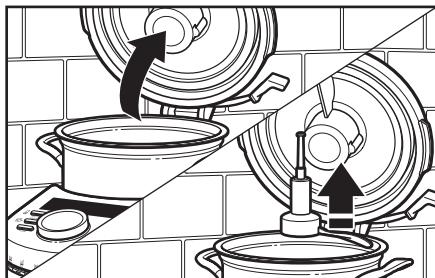
The Cook Processor includes two different types of steamer baskets that can be used when cooking in certain modes.

**NOTE:** Steamer baskets cannot be used with food processing attachments such as the MultiBlade, StirAssist, Dough Blade, or Egg Whip.

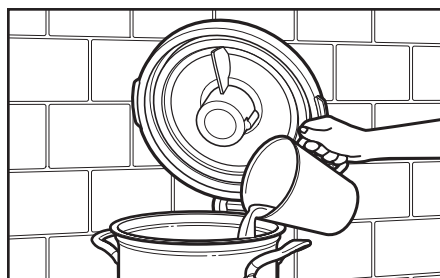
### USING THE ROUND INTERNAL STEAMER BASKET



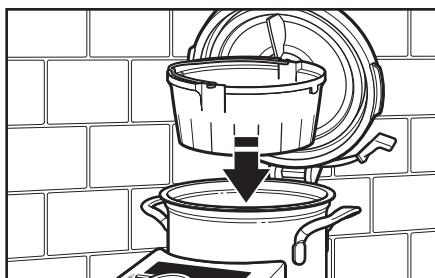
- 1** Place the bowl on the base, making sure it locks into place. If the bowl is not locked in place, UNLOCKED will show in the display.



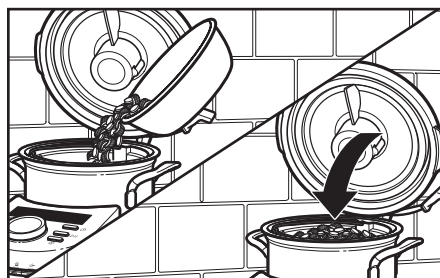
- 2** Open the lid of the bowl and remove any food processing attachments, if installed.



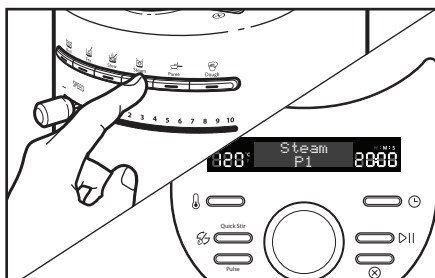
- 3** Add ingredients or water to the bowl, according to the recipe.



- 4** Place the internal steamer basket in the bowl.



- 5** Place food to be steamed in the basket. Close and latch the lid, then engage the lid locking lever. Be sure the measuring cup is in place.



- 6** Proceed with the Steam cooking mode specified by your recipe, or with Manual cooking mode.

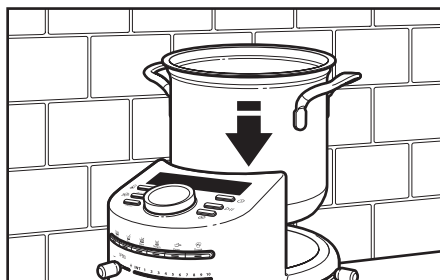




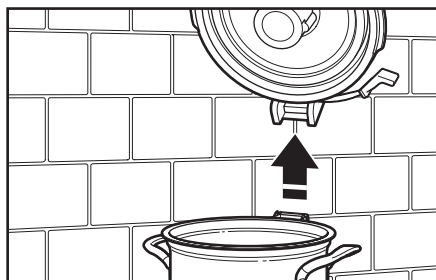
## USING STEAMER BASKETS

You can use the upper and lower steamer baskets together, or just the lower steamer basket. You may also use the lower steamer basket with the inner steamer basket. The instructions below show an example of using both upper and lower baskets.

### USING THE UPPER AND LOWER STEAMER BASKETS



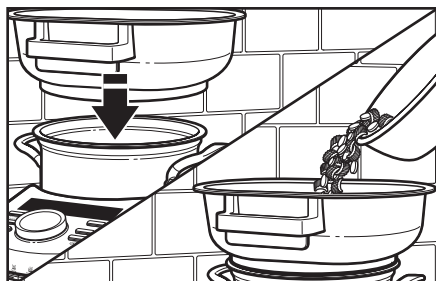
- 1** Place the bowl on the base, making sure it locks into place. If the bowl is not locked in place, UNLOCKED will show in the display.



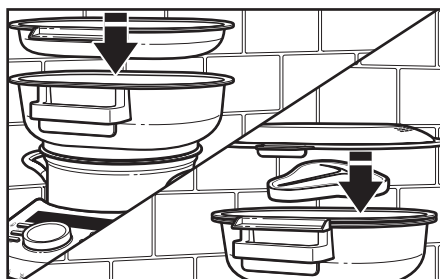
- 2** Remove the lid by opening it, then disconnecting it from the hinge.



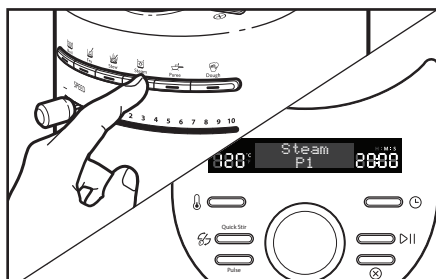
- 3** Add ingredients or water to the bowl, according to the recipe.



- 4** Place food to be steamed in the lower steamer basket, then place the basket on top of the bowl.



- 5** The upper and lower steamer baskets can be stacked together to steam two different foods at once. After ingredients are added, cover with the steamer lid.



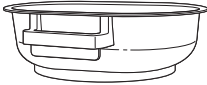
- 6** Proceed with the Steam cooking mode specified by your recipe, or with Manual cooking mode.





# USING STEAMER BASKETS

## STEAMER BASKET COOKING RECOMMENDATIONS

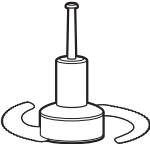
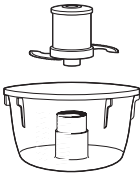
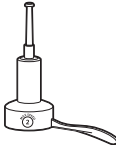
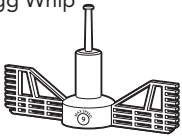
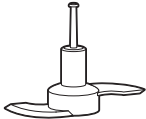
Accessory	Food	Preparation	Max. Quantity	Operating time
Lower steamer basket Add 700 ml of water in the bowl and select STEAM P1 function. 	<b>VEGETABLE</b>			
	Carrot	Slices of 0.5 cm	400 g	15 min
		Sticks of 5 cm	400 g	17 min
	Potatoes	Cubes or segments	1 kg	25 min
		Whole potato of ± 150 g	8 units	35 min
	Green beans		500 g	20 min
	Brocoli	In florets	3 units	17 min
	Cauliflower	In florets	1 units	20 min
	Cabbage	Strips	500 g	20 min
	White asparagus	Peeled	2 bundles	15 min
	Green asparagus	Peeled	2 bundles	10 min
	Pepper	Strips	400 g	15 min
	Button mushrooms		400 g	15 min
	Frozen peas		400 g	15 min
	Fresh peas		400 g	10 min
	Leek	Slices of 1 cm	400 g	15 min
	Fennel	Cut in 4	4 units	20 min
	Zucchini	Slices of 1 cm	500 g	10 min
	<b>FRUIT</b>			
	Apple	Cored and cut in 4	5 units	20 min
	Pear	Cored and cut in 4	4 units	20 min
		Whole fruit	6 units	25 min
	Apricot	Cored and cut in 2	8 units	10 min
	Peach	Cored and cut in 2	6 units	10 min
	Plum	Cored and cut in 2	8 units	10 min
	<b>FISH</b>			
	Filets		800 g	15 min
	Trout	Whole fish	4 units	20 min
Bream	Whole fish	3 units	25 min	
Shrimps	Without head	15 units	12 min	
	Without head, shelled	25 units	10 min	
Mussels		1 kg	10 min	
Clams		1.5 kg	10 min	
<b>MEAT</b>				
Chicken filets	Whole filet	5 units	25 min	
	In strips or 1 cm pieces	600 g	15 min	
Meat balls	3.5 to 4 cm diameter	600 g	20 min	
Sausages		750 g	15 min	



# USING MANUAL COOKING MODES

## ACCESSORY OPERATION GUIDE

Refer to the guide below for recommended speeds and quantities for accessories when using manual cooking modes. **IMPORTANT:** To avoid splashing or excess vibration, always follow recommended speeds shown on the StirAssist and Egg Whip.

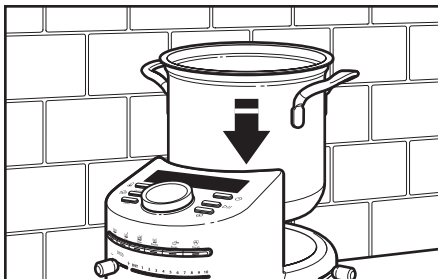
Accessory	Food	Speed	Max. Quantity	Operating Time
	Puréed soups	10	2.5 L	Up to 1 min. for purée†
	Meat (boneless)	10	1.0 kg	Up to 1 min. for purée†
	Fish (boneless)	10	1.0 kg	Up to 1 min. for purée†
	Vegetables	10	1.0 kg	2 min.†
	Compote	10	500 g	30 sec.
	Nuts (almonds, pecans, walnuts, peanuts)	10	700 g	30 sec.
	Puréed soups	10	1.0 L	Up to 1 min. for purée†
	Meat, fish (boneless).	10	500 g	Up to 1 min. for purée†
	Nuts (almonds, pecans, walnuts, peanuts)	10	300 g	30 sec.
	Pesto	10	450 g	30 sec.
	Fry (2x2 cm cubed meats, bacon, onion)	1	600 g	5 min.
	Risotto	1	1.5 kg (350 g of rice)	20 min.
	Root Vegetables, Poultry and Meat	1	2.5 L	30–45 min.
	Egg whites	7–9	8 eggs	5–10 min.
	Mayonnaise, whipped cream	7–9	1.3 L	5–8 min.
	Cremes, sauces	4–6	1.2 L	5–10 min.
	Bread dough	2	1.2 kg	2–3 min.
	Pastry	5	1.2 kg	2 min.
	Brioche bread	5	1.2 kg	2 min.
	Cake batter	6	1.5 L	2 min.
	Crepe batter	8	1.5 L	2 min.

†Cut into 2 cm pieces

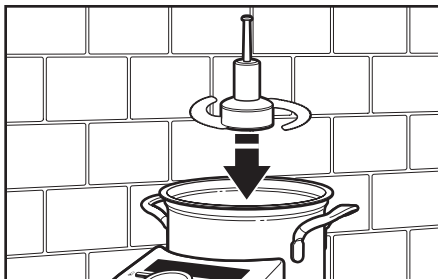


# USING MANUAL COOKING MODES

## COOKING WITH MANUAL SETTINGS



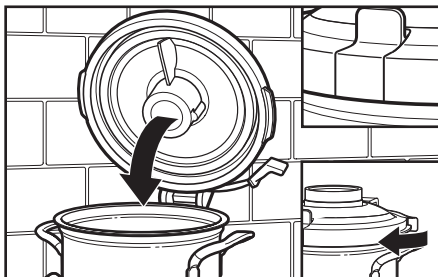
**1** Place the bowl on the base, making sure it locks into place.




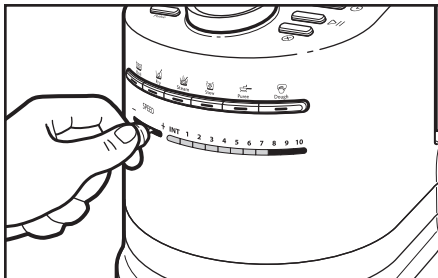
**2** OPTIONAL: Insert the desired accessory into the bowl, sliding it onto the drive shaft.




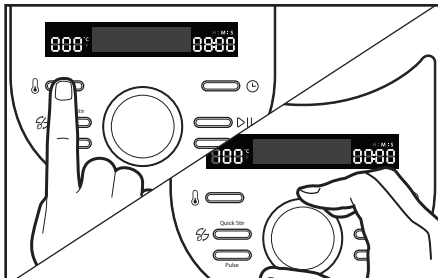
**3** Add the ingredients for the first step of cooking. Do not exceed the MAX FILL line.




**4** Close and latch the lid, and engage the locking lever. If the lid is not properly installed, LID OPEN will show in the display if the speed lever, Pulse, or  (Quick Stir) buttons are activated.



**5** If using an accessory: Press the speed lever right (+) or left (-) to select the desired speed, or press the Pulse or  (Quick Stir) button.

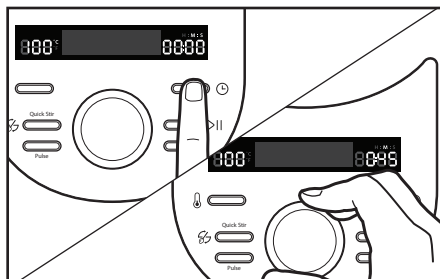


**6** Press  (Temperature) and use the dial to set the desired cooking temperature.

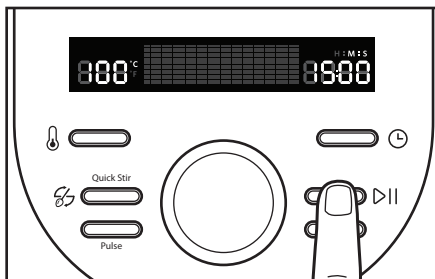




## USING MANUAL COOKING MODES



- 7** Press ⌚ (Time) and use the dial to set the desired cooking time.



- 8** Press ▶|| (Start). The temperature and time will stop flashing and the time will begin counting down. PREHEATING will appear in the display until the set temperature is reached.

**NOTE:** If the Cook Processor is at a higher temperature, and a lower temperature is selected, COOLING will appear in the display until the lower temperature is reached.

In the event of a power outage, the welcome screen will be displayed when power is restored.

### **! WARNING**

#### **Food Poisoning Hazard**

**Do not eat food from the cook processor if “KitchenAid Press Any key to Continue” shows in the display.**

**Doing so can result in food poisoning or sickness.**

If a cooking cycle was interrupted, be sure that food is cooked completely, to a minimum internal temperature of at least 74°C (165°F).



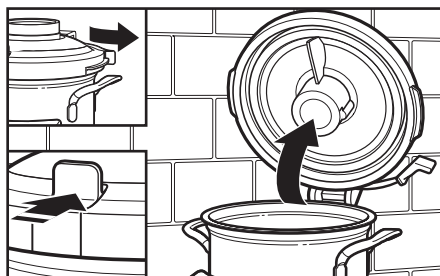
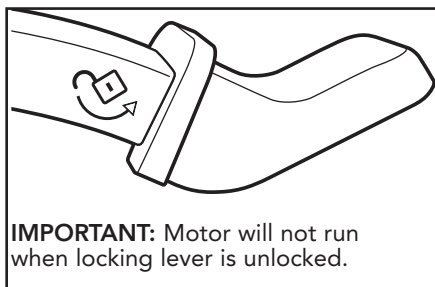
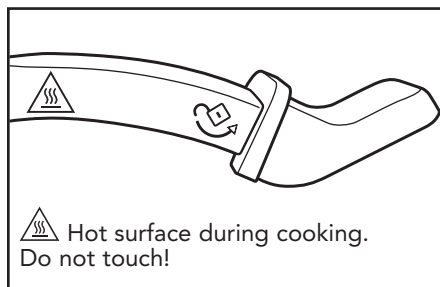




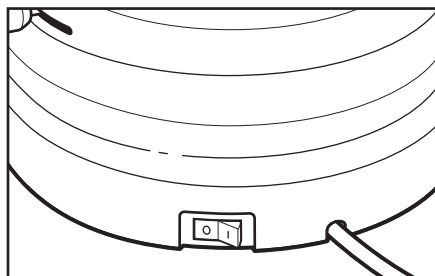
## USING MANUAL COOKING MODES

**IMPORTANT:** To avoid splashing, always turn motor OFF before unlatching and opening the lid.

**HOT SURFACE!** Lid, latches, and accessories may be hot. Use oven mitts or pot holders.



**9** When the timer reaches 00:00, a tone will sound and the Cook Processor will turn off. Using oven mitts or pot holders, release the locking lever, then unlatch and open the lid. Remove any accessory before removing the bowl and serving.



**10** Turn the main power switch to O (OFF).





## CARE AND CLEANING

The Bowl and Lid are dishwasher-safe, however hand washing is recommended.

Unplug your Cook Processor from the wall socket before cleaning.

- Allow Cook Processor and Accessories to cool completely before cleaning.

### Exterior Surfaces:

- Do not use abrasive cleaners or metal scouring pads. They could scratch the surface.
- Wipe the outside of the Cook Processor with a clean, damp cloth and dry thoroughly.

### Bowl:

To clean the inside of the bowl, wipe with a nonabrasive damp, sudsy cloth, then wipe out with a clean damp cloth. To remove tough cooked-on foods, fill bowl with hot, soapy water and allow to soak before cleaning.

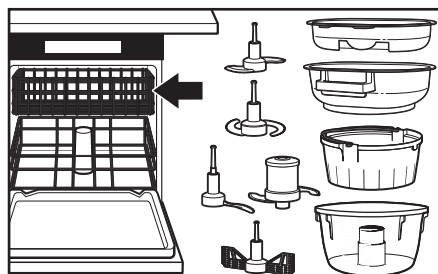
- To remove baked-on stains, scrub with a paste made from baking soda and water. Rinse and dry thoroughly.

The bowl is also dishwasher-safe.

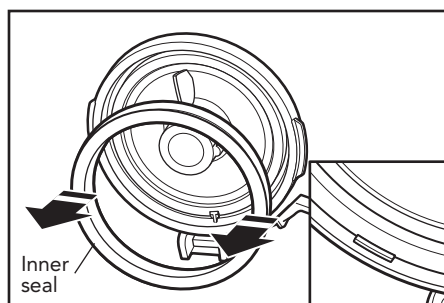
After washing, thoroughly dry the bowl with a soft cloth.

### Lid and Inner Lid Seal:

- When washing the lid in the dishwasher or by hand, remove the inner seal from the lid by pulling it from under the tabs on the bottom of the lid. Wash the seal in the dishwasher or in warm, soapy water, and dry before reinstalling. Reinstall the seal before placing the lid back on the Cook Processor.



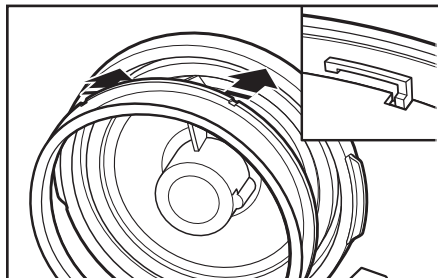
All accessories and Blades are top rack dishwasher-safe. Thoroughly dry all parts after washing. Use gentle dishwashing cycles such as normal. Avoid high temperature cycles.



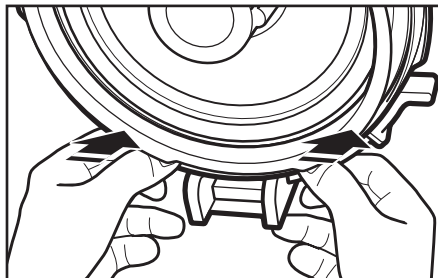


## CARE AND CLEANING

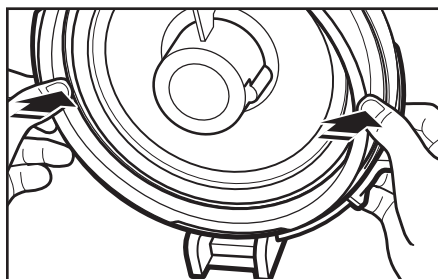
To reinstall the inner lid seal:



- 1** Insert the front edge under the tabs, as shown.

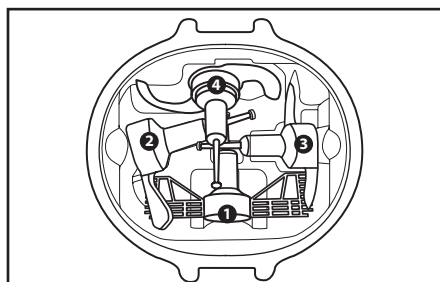


- 2** Starting at the back, press the seal into place.

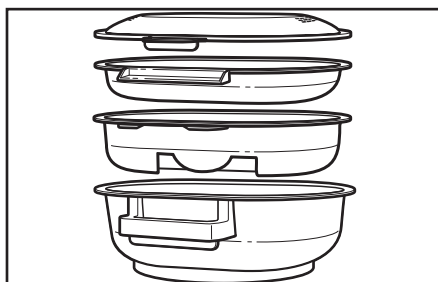


- 3** Work around to the front of the lid until the seal is seated completely on the lid.

## STORING ACCESSORIES



- 1** The Egg Whip (1), StirAssist (2), Dough Blade (3), and MultiBlade (4) fit into the storage case, as shown.



- 2** The Storage Case nests with the upper and lower Steamer Baskets and steamer lid.





# TROUBLESHOOTING

## IF YOUR COOK PROCESSOR MALFUNCTIONS OR FAILS TO OPERATE

**⚠ WARNING**



**Electrical Shock Hazard**

**Plug into an earthed outlet.**

**Do not remove earth prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

- **Is the Cook Processor plugged into an earthed outlet?**  
Plug the Cook Processor into a earthed outlet.
- **Is the fuse in the circuit to the Cook Processor in working order?**  
If you have a circuit breaker box, make sure the circuit is closed. Try unplugging the Cook Processor, then plug it back in.
- **Display shows UNLOCKED:**  
Bowl is not locked into the base correctly. Check the bowl to be sure it is locked into place.
- **Display shows LID OPEN:**  
Lid is not latched on the bowl and an Automatic Cooking Mode other than Steam P1 or a manual attachment speed, Pulse or Quick Stir is being selected. Check the lid to be sure it is latched into place.
- **Display shows MODE:**  
The display will show MODE if Quick Stir or Pulse is pressed during an Automatic Cooking Mode. These functions are disabled during

Automatic Cooking modes.

- **Display shows COOLING:**  
Unit is cooling down if a temperature lower than the current cooking temperature is selected.
- **Lid won't close.**  
Be sure that the inner lid seal is installed correctly in the lid.

### Error messages:

- **Motor turns off during processing and display shows "Error 1":**  
The motor is overloaded. Reduce the amount of ingredients and turn off the unit to allow the motor to cool down for several minutes.
- **Motor and/or heater will not turn on and display shows "Error 2":**  
Turn off and unplug the Cook Processor. Call for service.
- **Cook Processor turns off before the end of the cycle and display shows "Error 3":**  
Unit is malfunctioning. Turn off and unplug the Cook Processor. Call for service.
- **If the problem cannot be corrected:**  
See the "Terms of KitchenAid Guarantee („Guarantee")" section. Do not return the Cook Processor to the retailer – retailers do not provide service.





# TERMS OF KITCHENAID GUARANTEE ("GUARANTEE")

## Covering U.K. - Ireland - South Africa - UAE

KitchenAid Europa, Inc., Nijverheidslaan 3, Box 5, 1853 Strombeek-Bever, Belgium ("Guarantor") grants the end-customer, who is a consumer, a Guarantee pursuant to the following terms.

### FOR U.K.:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product. In summary, the Consumer Rights Act 2015 says products must be as described, fit for purpose and of satisfactory quality. During the expected lifespan of your product your legal rights entitle you to the following:

- Up to 30 days: if your product is faulty, then you can get an immediate refund.
- Up to six months: if your product can't be repaired or replaced, then you're entitled to a full refund, in most cases.
- Up to six years: if your product does not last a reasonable length of time you may be entitled to some money back.

These rights are subject to certain exceptions. For detailed information please visit the Citizens Advice website [www.adviceguide.org.uk](http://www.adviceguide.org.uk) or call **03454 04 05 06**.

### FOR IRELAND:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product under the European Communities (Certain Aspects of the Sale of Consumer Goods and Associated Guarantees Regulations 2003 (S.I. No. 11/2003)) and other enactments governing the sale of consumer goods.

### FOR SOUTH AFRICA:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product. In summary, the Consumer Protection Act, 2008 says that products must be: (i) reasonably suitable for the purpose for which they are intended; (ii) in good working order, of good quality and free of any defects; (iii) useable and durable for a reasonable period of time, having regard to the use to which they would normally be put and to all the surrounding circumstances; and (iv) in compliance with any applicable standards or any other public regulations.

During the expected lifespan of your product and where the products are not purchased online, your legal rights will entitle you to the following:

- You will be entitled to a full refund, if you did not have the opportunity to examine the product before delivery and if you rejected delivery of the product on the basis that the type and quality of the product was not as reasonably expected or did not reasonably conform to the material specifications.
- Within 5 business days after delivery: you may rescind your purchase and request a refund, if your purchase resulted from direct marketing.
- Within 10 business days after delivery: you will be entitled to a full refund, if it is found that the product was unsuitable for a particular purpose specifically communicated to you by the Guarantor.
- Within 15 business days after delivery: you will be entitled to a refund if: (i) the product was not delivered to you; or (ii) if you returned the product to the Guarantor.
- Within 6 months after delivery: you will be entitled to a refund or a replacement product, if the product is defective or fails to operate in terms of its specifications.





# TERMS OF KITCHENAID GUARANTEE ("GUARANTEE")

Where you have purchased a product online your legal rights will be governed by the Electronic Communications and Transactions Act, 2002 and you will be entitled to the following:

- Within 7 days after conclusion of the transaction or after delivery: you may cancel your purchase without reason and without penalty.
- Within 30 days of the date of cancellation of the transaction: you will be entitled to receive a refund, if you have already made payment.
- You will only be liable for the direct costs of returning the product to the Guarantor.

## FOR UAE:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product.

### 1) SCOPE AND TERMS OF THE GUARANTEE

a) The Guarantor grants the Guarantee for the products mentioned under Section 1.b) which a consumer has purchased from a seller or a company of the KitchenAid-Group within the following countries: U.K., Ireland, or South Africa, or the United Arab Emirates (UAE).

b) The Guarantee period depends on the purchased product and is as follows:

#### **5KCF0104 Three years full guarantee from date of purchase.**

c) The Guarantee period commences on the date of purchase, i.e. the date on which a consumer purchased the product from a dealer or a company of the KitchenAid-Group.

d) The Guarantee covers the defect-free nature of the product.

e) The Guarantor shall provide the consumer with the following services under this Guarantee, at the choice of the Guarantor, if a defect occurs during the Guarantee period:

- Repair of the defective product or product part, or
- Replacement of the defective product or product part. If a product is no longer available, the Guarantor is entitled to exchange the product for a product of equal or higher value.

f) If the consumer wishes to make a claim under the Guarantee, the consumer has to contact the country specific KitchenAid service centres or the Guarantor directly at KitchenAid Europa, Inc. Nijverheidslaan 3, Box 5, 1853 Strombeek-Bever, Belgium;

Email-Address U.K.: [CONSUMERCARE.UK@kitchenaid.eu](mailto:CONSUMERCARE.UK@kitchenaid.eu)

Email-Address IRELAND: [CONSUMERCARE.IE@kitchenaid.eu](mailto:CONSUMERCARE.IE@kitchenaid.eu)

Toll Free Number U.K. & IRELAND: **00 800 381 040 26**

## FOR SOUTH-AFRICA:

### **Our local KitchenAid Distributor:**

KitchenAid Africa  
PO Box 52102  
V&A Waterfront  
Cape Town  
8002





# TERMS OF KITCHENAID GUARANTEE ("GUARANTEE")

## Contact our distributor:

Telephone: +27 21 555 0700

You can contact our Customer Service Centre for Small Domestic Appliances from 8.30 am to 1.00pm and from 1.30 pm to 5.00 pm or write to us at the following address: [hello@kitchenaidafrica.com](mailto:hello@kitchenaidafrica.com)

## FOR UAE:

### AL GHANDI ELECTRONICS.

POST BOX NO. 9098,

DUBAI, UNITED ARAB EMIRATES

Toll free number: +971 4 2570007

g) The costs of repair, including spare parts, and any postage costs (if applicable) for the delivery of a defect-free product or product part shall be borne by the Guarantor. The Guarantor shall also bear the postage costs for returning the defective product or product part if the Guarantor or the country specific KitchenAid customer service centre requested the return of the defective product or product part. However, the consumer shall bear the costs of appropriate packaging for the return of the defective product or product part.

h) To be able to make a claim under the Guarantee, the consumer must present the receipt or invoice of the purchase of the product.

## 2) LIMITATIONS OF THE GUARANTEE

**a) The Guarantee applies only to products used for private purposes and not for professional or commercial purposes.**

**b) The Guarantee does not apply in the case of normal wear and tear, improper or abusive use, failure to follow the instructions for use, use of the product at the wrong electrical voltage, installation and operation in violation of the applicable electrical regulations, and use of force (e.g. blows).**

**c) The Guarantee does not apply if the product has been modified or converted, e.g. conversions from 120 V products to 220-240 V products.**

**d) The provision of Guarantee services does not extend the Guarantee period, nor does it initiate the commencement of a new Guarantee period. The Guarantee period for installed spare parts ends with the Guarantee period for the entire product.**

### **e) FOR SOUTH-AFRICA & UAE ONLY:**

**Further or other claims, in particular claims for damages, are excluded unless liability is mandatory by law.**

After expiry of the Guarantee period or for products for which the Guarantee does not apply, the KitchenAid customer service centres are still available to the end-customer for questions and information.

Further information is also available on our website:

- For U.K. & Ireland [www.kitchenaid.eu](http://www.kitchenaid.eu)

- For South-Africa: [www.kitchenaidafrica.com](http://www.kitchenaidafrica.com)

- For UAE: [www.KitchenAid-MEA.com](http://www.KitchenAid-MEA.com)

## PRODUCT REGISTRATION

Register your new KitchenAid appliance now: <http://www.kitchenaid.eu/register>



