

SUPER^{COOK} Kitchen Master



Belini®

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Introduction

Thank you for purchasing the SUPERCOOK kitchen machine. Please read the user manual carefully and keep them in a safe place so you can refer to them at a later date. We hope you enjoy using your kitchen machine and that it produces good results.

Example uses of the multifunctional kitchen machine

- Puréeing fruit, vegetables, sauces and soups
- Mixing shakes and cocktails
- Pulverising sugar and dried chillies
- Grinding almonds and hazelnuts
- Grating fruit and vegetables
- Chopping onions and nuts
- Using the stirrer to emulsify mayonnaise and creams
- Grating cheese, breadcrumbs and potatoes
- Mixing light doughs, meringues and whipped cream
- Kneading yeast and bread dough
- Warming, frying and cooking at temperatures of 40 ° to 130 °C.
- Steaming in the Vapore steam tray or cooking basket

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 quite 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.
- This appliance is not intended for use by young children or infirm persons unless they are adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Children should be supervised to ensure that they do not play with the appliance.
- Switch off the power outlet and remove the plug before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the power cord. Never carry the appliance by the power cord.
- Do not operate any appliance with a damaged power cord or plug; if the appliance malfunctions; or if it is dropped or damaged in any manner.
- Do not allow the power cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of the appliance on or near any hot surfaces (such as a hot gas or electric burner, or in a heated oven).
- Do not use this appliance for anything other than its intended use. This product is intended for household use only.
- This appliance is intended to be plugged in a standard domestic power outlet only.
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Do not use outdoors.
- Operate on a dry level surface. Sinks, drainboards or **uneven** surfaces must be avoided.
- The use of attachments or accessories not recommended or sold by the manufacturer can cause fire, electric shock or injury.
- Never insert utensils into the appliance when the appliance is running.
- Allow to cool before cleaning.
- Do not use with an extension power cord.
- Store the unit indoors in a dry location.
- Do not operate under or near flammable materials, such as curtains, drapes or any other combustible materials.
- Caution should be taken when handling this appliance as some surfaces may be hot during and immediately after boiling. Severe burns may result from misuse.
- Avoid contact with steam from the lid when water is boiling, or just after the steamer has switched off. Take care when opening the lid when the steamer has recently boiled, as steam can burn.
- Extreme caution is necessary when moving any appliance containing hot water. Wait until the appliance has switched off automatically, or switch it off manually before moving it.
- Do not move the appliance containing hot liquids or food.
- Do not touch food inside the bowl directly.
- Do not touch the appliance when it is producing steam. Use a cloth to remove the steam compartment.
- To disconnect, remove plug from wall outlet.
- CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
- Do not touch any moving parts.
- Keep hands and utensils away from cutting blade while chopping food to reduce the risk of injury to persons or damage to the food processor. A plastic or wooden scraper may be used but only when the blender is not running.
- Never attach the chopping blade without the bowl in place.
- Do not operate the appliance when empty.
- Do not operate any appliance with a damaged power cord or plug after the appliance malfunctions, or is dropped or damaged in any manner.
- Ensure the bowl and lid are fitted correctly before starting appliance.
- Blades must stop completely before removing lid.
- Do not touch the blades when removing food from the bowl or when removing the blades for cleaning as they are sharp.
- Do not attempt to override the cover lock mechanism.
- Do not touch the blades, especially when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients blocking the blades.
- The appliance becomes very hot during steaming and may cause burns when touched. Only lift the bowl by its handle.
- Beware of hot steam that comes out of the steam basket **during** steaming and when you remove its lid.
- Always unplug the appliance and let it cool down before you clean it.
- Never use the bowl or any other part of the appliance in a microwave, as they are not suitable for this use.
- Never sterilise the bowl or any other part of the appliance in a steriliser or in a microwave, as they are not suitable for this use.
- Do not use the appliance if it has fallen or is damaged in any way.
- Make sure that you do not overfill the bowl. Do not exceed the maximum level indicated on bowl.
- When you steam ingredients, make sure that you do not overfill the steam basket.
- When you blend liquids, do not exceed the maximum level indicated on the bowl.
- Never connect this appliance to a timer switch or remote control system in order to avoid a hazardous situation.
- Always check the consistency of baby food. Make sure there are no chunks in the food.
- Turn the Measuring cup to lock position whilst using the 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.

Care instructions

Handle the kitchen machine and accessories with care. The recommendations below will help you preserve your guarantee and ensure any guarantee claims are valid.




1. Switch the kitchen machine off if you do not plan do use it for an extended period.
2. Allow the kitchen machine to cool completely before cleaning.
3. Clean all components and accessories which come into contact with food.
4. Use a soft, slight moistened cloth to clean the jar recess on the kitchen machine.
5. The contacts under the jar must be kept clean and dry.
6. All accessories are dishwasher-safe.
7. To avoid the build-up of germs, clean the kitchen machine and sealing rings after every use.
8. Never use abrasive or astringent detergents.
9. Any lime scale marks can be removed using vinegar.
10. It is normal for some discolouration to occur in the plastic accessories from beta-carotin in carrots or tomatoes or spices in curry. You can reduce the discolouration slightly by moistening a cloth with cooking oil and rubbing the area gently. Then rinse off quickly with warm water, then with cold water and a little washing-up liquid.
11. Only use the kitchen machine as described in these operating instructions.

Use of these operating instructions



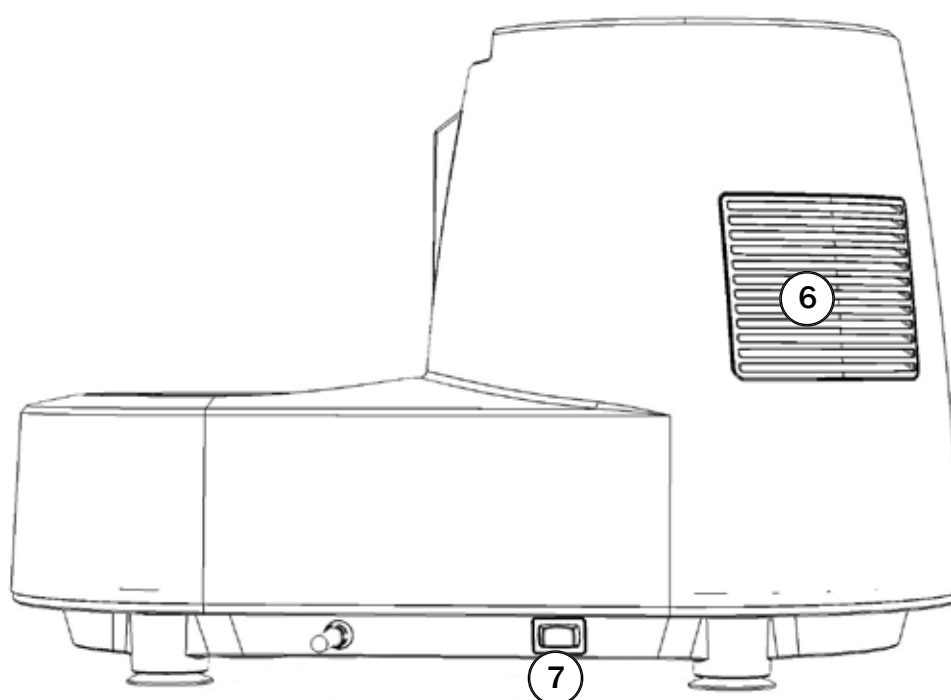
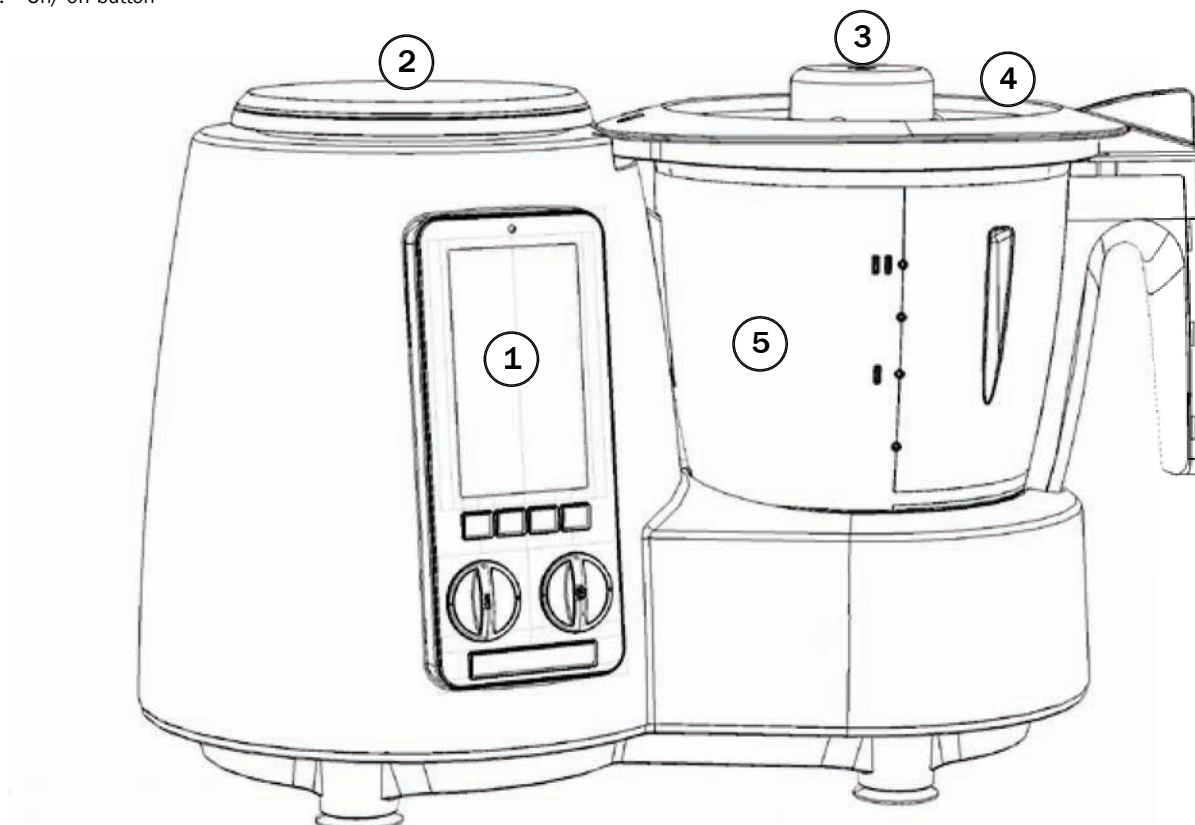
This symbol indicates warnings which you must read before use:

Display and error messages

Symbol / Question / Description of error	Explanation	Solution
	The jar is not sealed correctly or the safety switch is not working.	Please check the seal again.
	The kitchen machine has an error in the electrical circuit.	Please contact 1300 373 199 for directions.
	The motor is overloaded.	Please switch the kitchen machine off and wait a few minutes until the motor has cooled down.
The kitchen machine stops when the whisk paddle is used.	The kitchen machine has a special control system. The speed can vary and the rotation is interrupted in 2-second intervals. This means that the kitchen machine starts making an unusual noise. This is normal. This noise means that the speed of the knife is being adjusted to prevent the motor overheating.	Remove part of the mixture or increase the speed to a maximum of 3.
The speed is irregular or the motor is sticking.		Increase the speed from 1 to 2 or from 2 to 3.
The knife is working very slowly when preparing dough.	Please check whether you have exceeded the maximum of 500 g of flour.	Remove some of the mixture from the jar.
There is smoke coming from the kitchen machine.	The motor is overheating. Check the maximum fill level.	Remove some of the mixture from the jar. Allow the kitchen machine to cool down for around 20 minutes.
Kitchen machine not working with the temperature set and speed set over 5.	The temperature can only be set for speeds 1 to 4.	Change the speed setting to 1 to 4.
Jar is difficult to fit.	Positioning the jar gets easier with use, as the silicon seal alters as a function of the heat and humidity, while still forming a seal.	Rub a little cooking oil into the silicon seal or moisten it.
Is the kitchen machine used? The jar base shows marks and residual moisture on delivery.	All kitchen machine modules are tested prior to delivery. The jar is filled with water and brought to the boil. As with a dishwasher, residual moisture can be left behind. These residues can result in slight but perfectly safe marks on the base of the jar.	In order to remove the marks, please use a conventional stainless cleaner, such as Sidol from Henkel.
Noises when first used or under heavy load.	When first used and under heavy load, the motor can heat up and make strange noises. As in any electric motor, e.g. in a model railway or model motorway, the engine uses brushes needs to be 'run in' to begin with. The noises are nothing to be concerned about.	Allow the kitchen machine to cool down after it has been working hard, e.g. kneading firm dough. The kitchen machine will be fully operational again after cooling down.
Beeping noise.	The module beeps to tell you the kitchen machine has reached the right temperature.	The beeping also indicates that the pre-set time has run out.

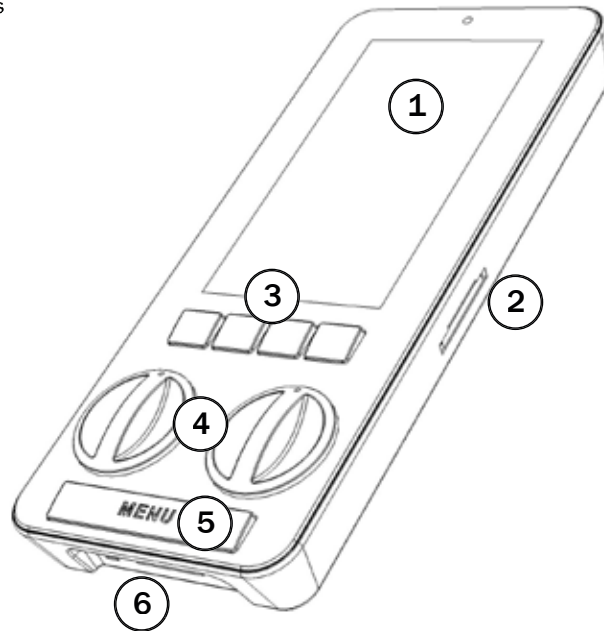
Kitchen machine overview of front and back views

1. Control module „Yumi“
2. Libra kitchen scale
3. Measuring cup
4. Lid
5. Jar
6. Ventilation slot
7. On/ off button



Overview of „Yumi“ control module

- 1. LCD display
- 2. 4 control buttons
- 3. Right and left rotary knobs
- 4. MENU button
- 5. SD card slot
- 6. Socket



Warning :
Take care to ensure the socket contacts remain clean and dry .

Accessories



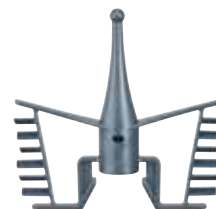
Cooking basket



Measuring cup, Lid, Knife, Jar



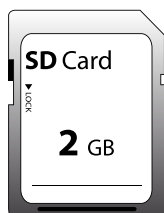
Stirring Blade



Whisk paddle

























Spatula



SD card

Getting started

General symbols	Meaning
 Calendar *	Sets date and date format
 Language *	Selects language desired. * Only required when you first switch on or after the battery is replaced by the service department.
 Confirm	Confirms selection
 Back	Scrolls back
 Next	Scrolls forwards
 Play	Controls playback
 Plus	Increases cooking time
 Minus	Decreases cooking time
 Down	Navigation: Down or sideways
 Up	Navigation: Up or sideways
 On/ Off	Switches control module on/ off
 Quit	Quits cooking process for safety reasons
 Pause	Process is paused, settings are kept
 Favorite	Pressing this symbol saves the selected recipe in the Favorites menu.
 Stop	Stops the process
 Speed	Speed levels: 1 to 10 and turbo function
 Time	<ul style="list-style-type: none"> Cooking or processing time: 1 second to max. 60 minutes When you start the function, the clock counts backwards with the selected time shown on the display in minutes and seconds with a clock symbol. The cooking or processing time can be adjusted at any time. In order to start processing, you need to set the time.
 Temperature	<ul style="list-style-type: none"> The temperature starts at 40 °C and can be adjusted up to the maximum temperature of 130 °C in 5 °C increments. The module beeps to tell you right temperature has been reached. This symbol flashes for a few seconds as soon as the kitchen machine has reached the temperature set. If you are preparing foods at above 50 °C, you should avoid using the Turbo button. Temperatures above 100 °C are designed for steaming, frying and boiling.
 More	Keep cooking manually after a recipe stage is complete.
 Previous one	Go back one recipe stage within a recipe sequence (Recipe cooking).
 Re-start	Restarts the cooking process at the next stage after stopping the programme for safety reasons.
 Warning	Warning - please note!

Preparation



Jar

1. The jar has a capacity of 2 litres and has a handy measuring scale on the inside and outside.
2. Once the knife has been properly fitted in the jar, place the jar in the recess on the kitchen machine. Then gently press it down until the jar engages with the gear drive and contacts.



1. Do not fill the jar above the maximum level of 2 litres. Otherwise, safe operation cannot be guaranteed and the quality of your finished dishes may be compromised.
2. When you remove the jar from the kitchen machine, make sure you do not spill any of the contents. If the contents are hot, you could scald yourself.
3. If the jar does not engage with the drive on the kitchen machine immediately, carefully turn the knife head.





Fig. 1



Fig. 2

Knife

1. The knife is fitted in the jar on delivery.
2. In order to remove the knife, put the jar in a vertical position. Push the lever down anticlockwise to release the knife. (see Figure 1)
3. In order to insert the knife, move it into position and push the lever upwards clockwise. (see Figure 2)
4. Chopping Blade: has a sharp edge and is intended for blending, chopping, mincing, ice crushing and grinding functions.
Ensure great care when handling the chopping blade, due to its sharp edge.
 The display of this icon in the recipe book, indicates that it requires insertion of the Cutting blade.
5. Stirring Blade: has a blunt edge and is intended for gently stirring delicate foods which are not required to be chopped, or for kneading dough.
 The display of this icon in the recipe book, indicates that it requires insertion of the stirring blade.



1. The knife is very sharp! Be very careful when fitting and removing it.
2. Make sure that the sealing ring is properly seated on the knife bearing. If the sealing ring is not fitted, the content of the jar can leak out and damage the kitchen machine.
3. When adding food, make sure that it does not block the knife.
4. Allow the knife to cool down completely after each cooking process before removing it.
5. The maximum processing amount is 500 g flour in a firm bread dough.

Cooking basket

1. The cooking basket is used for steaming small quantities of food and is fitted directly into the jar.
2. There is an inset to the side which makes it easy to remove the cooking basket with the aid of the spatula.



Preparation

AUST

DE

FR

ES

IT

PT

NL

RUS

AR

HE



Whisk paddle

1. The whisk paddle is placed on the knife in the knife space with slight resistance.
2. The whisk paddle is perfect for producing, for example, creamy desserts, meringues and whipped cream.
3. The whisk paddle can only be used at speeds 1 to 4.



1. The whisk paddle must not be used in conjunction with the turbo button.
2. When adding food, make sure that it does not block the whisk paddle.
3. The whisk paddle is not suitable for kneading firm dough. Use the knife for kneading bread or pizza dough, for example.
4. The whisk paddle must not be used in conjunction with the spatula.



Lid

1. The sealing ring must be fitted in the lid to avoid potential spillages.
2. Place the lid diagonally on the top of the jar.
3. Turn the lid clockwise until the notch on the bottom of the front part of the lid fits into the relevant slot in the kitchen machine.
4. The kitchen machine can only be switched on if the lid is properly in position.
5. The lid has a top-up opening to make adding extra ingredients easier.



Spatula

1. Use this accessory for removing or mixing in ingredients.
2. The spatula is designed not to come into contact with the knife when ingredients are added through the top-up opening.



Measuring cup

1. The measuring cup has a capacity of 100 ml and is removable.
 - a. This makes it easy to add additional ingredients.
 - b. The temperature is maintained as soon as the measuring cup is on the lid.
 - c. This controls the steam output.



1. Only remove the measuring cup at speeds 1 to 3. Otherwise, ingredients can be thrown out and you could get burnt.
2. If you are using a higher speed, turn the measuring cup to lock position to prevent spillages.

Preparation



Vapore overview

1. Cover
2. Flat steam tray
3. Deep steam tray
4. Condensation catcher to trap fluids

Vapore steam tray

The Vapore steam tray is used to gently cook foods while preserving their vitamins. Steaming is one of the healthiest ways of cooking.

Benefits of steaming

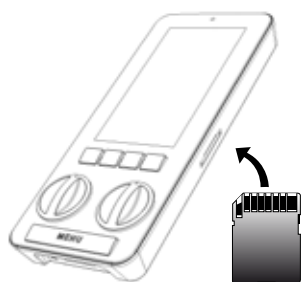
1. Vitamins and nutrients are preserved
2. Saves time as multiple dishes can be prepared at the same time
3. Healthy food, low in salt and fat
4. Food remains moist
5. No transfer of flavours

Using the Vapore

1. Fill the jar with at least 700 ml of water or other steaming fluid, such as stock.
2. Grease the inset bowls so that the food does not stick.
3. Place the ingredients on steam trays. Make sure that food that takes longer to cook is placed in the deep steam tray. Leave some of the holes free to allow the steam to rise.
4. Place the Vapore straight on the lid without the measuring cup.
5. Check that the steam trays are fitted to one another and the lid is properly fitted so the steam cannot escape.



1. When handling the Vapore steam tray, remember that there is hot water vapour coming out of it and fluid in the condensation catcher. Warning - burning risk!
2. Only hold the inset bowls by the handles.
3. Remove the condensation catcher carefully.
4. The condensation catcher is made of plastic and heat resistant to approx. 90 °C.
5. The Vapore steam tray is not suitable for microwaves, ovens or other heat sources.



Inserting and removing the memory card

Insert the supplied SD card into the card slot in the „Yumi“ control module. Make sure the contacts on the SD card are pointing upwards. Carefully push the SD card in until you hear it click. In order to remove the SD card, push the card in until it is ejected and you can pull the card out.



Switching on and off

Place the „Yumi“ control module in the recess on the kitchen machine. Press the on/ off button (7) and the kitchen machine is ready for use.

Switching the control module on for the first time

When you first switch on, you are prompted to set the date/ time and the screen language.

Change the calendar and language settings as follows:

MANUAL COOKING



1.

1. Use the ▼ ▲ buttons to switch between calendar and language and use the left and right rotary knob to adjust the settings.
2. Confirm your setting by pressing the ✓ button.

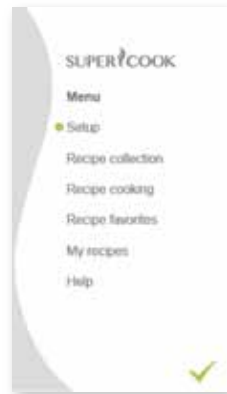


2.

3. Press or turn any control button apart from the MENU button. This takes
4. Use the left rotary knob to set the temperature you want.
5. Use the right rotary knob to adjust the speed.
6. Use the + - buttons to adjust the time manually.
7. Pressing the ⚙ button increases the speed for a short time (Turbo).

Menu structure

Press the MENU button to enter the main menu.



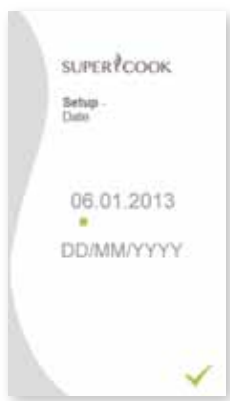
1. Use the ▼ ▲ buttons to navigate through the menu.
2. The ● dot indicates the current position.
3. Confirm your selection by pressing the ✓ button.
4. If necessary, close the menu by pressing the MENU button.

Settings

You can adjust various settings in the Setup sub-menu.

Date

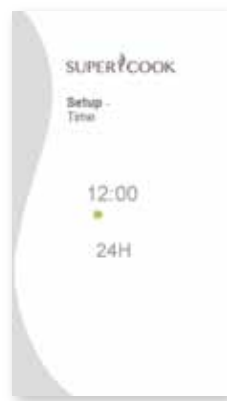
How to change the date:



1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select Date.
2. Use the right rotary knob to adjust the selection. Use the left rotary knob to switch between year, month and day.
3. Then press the ✓ button to confirm.

Time

How to change the time:

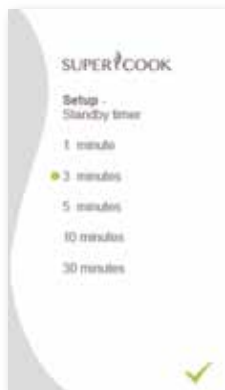


1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select Time.
2. Use the right rotary knob to adjust the selection. Use the left rotary knob to switch between hours and minutes. At the same time, you can set the time format as either 12 or 24 hours.
3. Then press the ✓ button to confirm.

Standby timer

The Standby timer allows you set a time at which the kitchen machine automatically switches to Standby mode. After, for example, 1 minute in Standby mode, the display switches off if there is no Screen saver activated (see Screen saver).

How to change the Standby timer:



1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select Standby timer.
2. Use the right rotary knob to adjust the selection.
3. Then press the ✓ button to confirm.

Screen saver

The Screen saver is activated as a function of the time selected in the Standby timer menu item. You can use any number of custom images as a Screen saver. Please note that only image files can be used. Save these in the „995SAVER“ system folder on your SD card. They need to be saved in the following format in order to work:

Example: XXX00001.jpg
XXX = max. 3 characters
12345 = max. 5 digits
.jpg = file format

The files need to be numbered in sequential order: XXX00002.jpg, XXX00003.jpg, etc. The image size should match the LCD display resolution of 480 x 272 pixels. Pictures which are not this size are automatically cropped to the correct proportions.

How to change the Screen saver:



1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select Screen saver.
2. Use the right rotary knob to adjust the selection. (Stop/ Play)
3. Then press the ✓ button to confirm.

Language

How to change the language:



1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select Language.
2. Use the right rotary knob to adjust the selection.
3. Then press the ✓ button to confirm.

Volume

Use this setting to adjust the volume of the beeps emitted when you switch on/off, when the device reaches temperature or when time is up.

How to change the volume:

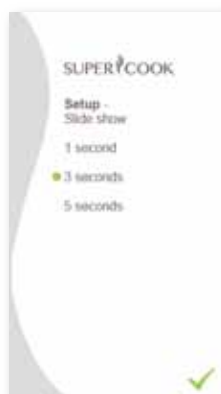


1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select Volume.
2. Use the right rotary knob to adjust the selection.
3. Then press the ✓ button to confirm.

Slide show

Use this setting to customise the display of images in Screen saver mode.

How to adjust the slide show:



1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select Slide show.
2. Use the right rotary knob to adjust the selection.
3. Confirm your selection by pressing the ✓ button.

In-store promotion mode

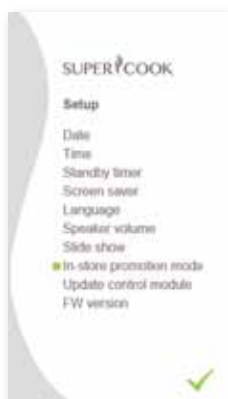
In-store promotion mode provides an additional marketing tool for retailers. This shows product information on the LCD display which is saved in the „996PROMT“ system folder.

If In-store promotion mode is selected, all other device functions are deactivated. In order to exit In-store promotion mode, Press MENU and the left button of the 4 control buttons at same time.



For safety reasons, remove the knife when displaying the kitchen machine in store.

How to activate In-store promotion mode:



1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select In-store promotion mode.
2. Confirm your selection on or off by pressing the ✓ button.
3. In order to exit In-store promotion mode, Press MENU and the left button of the 4 control buttons at same time.

Updating the „Yumi“ control module

Use this setting to update the firmware of the „Yumi“ control module. To do this, download the latest kitchen machine firmware from www.supercook.me. Extract the firmware from the compressed file and copy it to the root directory of the SD card.



1. Insert the SD card into the control module:
2. In the Setup menu, you can navigate with the ▼ ▲ buttons and select Update control module.
3. Confirm your selection by pressing the ✓ button.
4. Follow the instructions on the screen.

Please switch the kitchen machine on and off. After the update, the new FW is displayed as described in the next step.

FW version

This setting allows you display the current firmware version, the device serial number or a QR code. More information on the current firmware version can be found at www.supercook.me. You will need the serial number for all service requests and to register the product at www.supercook.me.

Displaying the firmware information:



1. In the Setup menu, you can navigate with the ▼ ▲ buttons and select FW version.
2. Use the ✓ button to return to the Setup menu.

Recipe collection

The Recipe collection menu item is your digital recipe book, which you can use as a reference book. It contains all the recipe categories, all the recipes and the individual instructions. The categories are designed to help you find the recipes quickly.

An SD card can save a maximum of 895 recipes although the memory is greater than 1 GB. On average, a recipe takes up around 1 MB per language. A 1 GB SD card is supplied as standard. In order to save the maximum number of 895 recipes from www.supercook.me in multiple languages, you will need a higher capacity SD card.

How to Register

To gain access to the extensive Library of recipes to download you need to register on the following website :

<http://www.supercook.me/en/supercook/register/>

Complete the requested information into the required fields ,then SAVE it to register .

The Serial Number (S/N) of the appliance can be found on both the back of the Yumi Control Module or base of the appliance (Near Rating label)

Logging on to Website www.supercook.me

Select English version from choice of languages

Pick Yumi APP

Enter Username and Password to Login

How to FREE download existing recipes from the library or create your own recipe and save it to SD Card

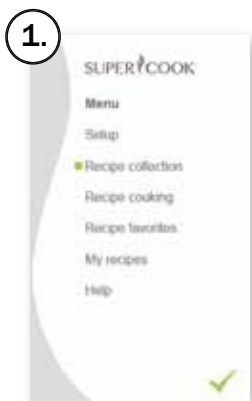
Login to the website as per following link:

<http://www.supercook.me/en/supercook/login/>

Enter Username and Password to Login

Follow the instructions on how to create your own recipe or make selection from extensive library to Save to SD Card

How to select a recipe to view:



1. Use the ▼ ▲ buttons to navigate through the Recipe collection menu.
2. Confirm your selection by pressing the ✓ button.



3. A ○ circle indicates the current category.
4. Use the ▼ ▲ buttons to navigate and select the category you want.
5. Confirm your category selection by pressing the ✓ button.
6. Or press the ⏻ button if you wish to switch off the control module.



7. Use the ★ button to add the recipe to your favorites selection.
8. Use the ◀ ▶ buttons to navigate within the category selected and browse the different recipes.
9. Use the ✓ button to confirm your selection.



10. Use the ◀ ▶ buttons to navigate through the recipe pages.
11. Use the ⏻ button to switch the control module off.
12. Use the MENU button to exit the recipe collection.

Recipe categories

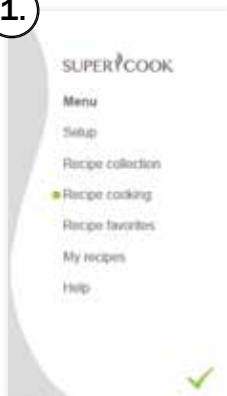
1.	Starters	
2.	Soups	
3.	Fish and meat main courses	
4.	Vegetarian main courses	
5.	Side dishes	
6.	Baby food	
7.	Sauces	
8.	Dressings	
9.	Bakes	
10.	Desserts	
11.	Mixed drinks	
12.	Pet food	

Recipe cooking

In this menu, you can begin working with the kitchen machine. You can either follow the pre-set processing times, speeds and temperatures or adjust them manually yourself.

How to start cooking:

1.



1. Use the ▼ ▲ buttons to navigate to the Recipe cooking menu option.
2. Confirm your selection by pressing the ✓ button.

2.



3. A ○ circle indicates the current category.
4. Use the ▼ ▲ buttons to navigate and select the recipe you want.
5. Confirm your selection by pressing the ✓ button.

3.



6. Use the ★ button to add this recipe to your favorites selection.
7. Use the ◀ ▶ buttons to navigate within the category selected and browse the different recipes.
8. Once you have decided on a recipe, confirm your selection by pressing the ✓ button.

4.



9. Use the ▶ button to start the process with the default settings.
10. Use the || button to pause the current setting. (Appears once the process has started. See step 9).
11. Use the + - buttons to adjust the preset time manually.
12. Use the left rotary knob to adjust the preset temperature manually.
13. Use the right rotary knob to adjust the preset speed manually.

5.



14. Pressing the ⚙ button increases the speed for a short time (Turbo).
15. Use the ◀ button to go back one step providing the cooking process is not yet active.

6.



16. This reminder appears after 80 % of the pre-programmed processing time.
17. Press the || button to end the step and add ingredients. The heating automatically switches off at the end of the step. The motor continues, depending on how long the cooking process is.



7. 18. You now have the option of using the **⋮** button to extend the current process with the new settings you have selected.

OR



8. 19. Press the **▶** button to continue working through the recipe.



9. 20. If you wish to extend the process manually as described in step 18, the image shown to the left appears. Once you have worked through the settings, the kitchen machine reverts to step 19 and you can continue working through the steps.

This loop is repeated at the end of every step.



10. 21. If you do not do anything by the end of the loop and the safety time runs out, the motor switches off. The image shown to the left appears.
22. Press the **↺** button and revert back to the next step in the recipe which has already started.
23. Use the **⏏** button to exit the Recipe cooking mode.

Kitchen machine safety settings in the menu options: Recipe cooking, Recipe favorites and My recipes

Pre-programmed settings

The „This step is about to end.“ note appears on the display after 80% of the pre-programmed time (20% time remaining). For example, if the processing time is 5 minutes, the kitchen machine beeps when there is 1 minute left to go.

If you do not adjust any more settings after this step, the heating automatically switches off and the kitchen machine continues to run for a further 1 to 5 minutes, depending on the length of the recipe step. This prevents the food sticking where possible. After this time, the kitchen machine automatically exits the recipe and reverts to the category overview. You now have the option of using the **↺** button to revert back to the next step of the recipe or stopping the cooking process completely using the **⏏** button.

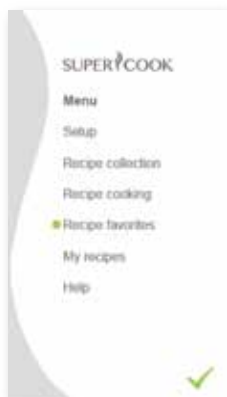


If you adjust the pre-programmed recipe processing time manually by overriding the safety prompt (20% of preset time remaining), then the message „This step is about to end.“ does not appear. However, other safety mechanisms as described above do kick in. The heating switches off at the end of the processing time. The motor stops after a defined period.

Recipe favourites

In this menu, you can find all your favourites. In order to start the cooking process in the Recipe favorites menu, follow the description under Recipe cooking.

This takes you to your favorites selection:

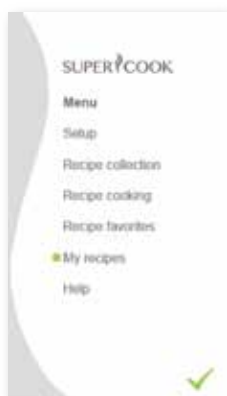


1. Use the ▼ ▲ buttons to navigate through the Recipe favorites menu.
2. Confirm your selection by pressing the ✓ button.

My recipes

No more collections of loose recipe cards, cut-outs from newspapers and internet downloads. The kitchen machine is your personal recipe book. You can create, cook, enjoy and collect your own recipes. Find out how it works at www.supercook.me.

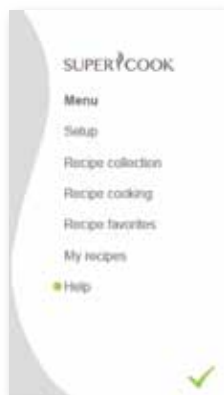
In order to start the cooking process in the My recipes menu, follow the description under Recipe cooking.



1. Use the ▼ ▲ buttons to navigate to the My recipes menu option.
2. Confirm your selection by pressing the ✓ button.
3. Select the category and follow the instructions as described under Recipe cooking.

Help

This menu option provides explanations of the symbols used in the „Yumi“ control module.



1. Use the ▼ ▲ buttons to navigate through the Help menu.
2. Confirm your selection by pressing the ✓ button.

Important instructions before started

1. Always use the multifunctional kitchen machine on an even surface which is clean and stable and does not emit heat.
2. Remove all packaging.
3. Clean all accessories.
4. Never put your hand into the multifunctional kitchen machine while it is turning.
5. Make sure that the sealing rings used are always clean and undamaged.
6. The kitchen machine has an internal safety mechanism. If the jar is not seated correctly on the kitchen machine, it will not work.
7. Disconnect the kitchen machine from the mains:
 - a. if the device is damaged or malfunctions
 - b. if the kitchen machine has been dropped.
 - c. if components are visibly damaged or the power supply is faulty.
8. Do not leave the kitchen machine unsupervised.
9. Only used accessories recommended by plawa.

Cleaning

1. Clean the kitchen machine before first use and after every use, and clean all components and accessories which come into contact with food. Make sure the kitchen machine is fully cooled before you start cleaning it.
2. Remove the mains plug from the socket before cleaning.
3. The contacts on the bottom of the jar must also be kept clean and dry.
4. Remove both sealing rings (knife/ lid), as food residues can be present underneath them. The knife is very sharp! So be very careful when fitting and removing it.
5. All accessories are dishwasher-safe.
6. To avoid the build-up of germs, clean the kitchen machine and sealing rings after every use.
7. Use a soft, slight moistened cloth to clean the recess for the jar on the kitchen machine.
8. Do not use any abrasive or astringent detergents. These can damage the surface.
9. It is normal for some discolouration to occur in the plastic accessories from beta-carotin in carrots or tomatoes or spices in curry. You can reduce the discolouration slightly by moistening a cloth with cooking oil and rubbing the area gently. Rinse off quickly with warm water, then with cold water and a little washing-up liquid.

Technical specifications

SUPERCOOK kitchen machine

Power consumption	
Cooking	1000 Watts
Mixing	500 Watts
Capacity	2 litres
Minimum temperature	40 °C
Maximum temperature	130 °C
Speed levels	10 + turbo
Motor speed	20,000 rpm
Beeps	Yes
Mains voltage/Frequency	220-240V~50 Hz
Control module	
Connection	5V socket to plug
LCD display for control module	4.3 inches
Memory card	
Memory capacity	1 GB -> 32 GB
Vapore steam tray (optional)	
Dimensions	approx. 23.1 x 19.2 cm (almost A4 size)

As part of our ongoing further development, we reserve the right to change the product, including accessories, packaging, instructions and recipe book at any time without prior notice.

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SUPER^{COOK} Kitchen Master



G | S | M

Gerard Sourcing & Manufacturing

GSM International Ltd.

Consumer Service Centre : 1300 373 199

In the event of any product fault you must contact 1300 373 199 as the first step to obtain advice on Warranty support, for replacement parts or Return Authority to return product back to place of purchase for replacement or refund.

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

MADE IN CHINA for GSM International Ltd.

Cat. No. BTMKM800X
Nov 2014

www.supercook.me