



Gourmia

MODEL#GKM9000

GORUMIA
GORUMIA
ALL IN ONE
AUTO INTELLIGENT COOK CENTER



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The Steelstone Group
Brooklyn, NY**

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IT'S EVERY KITCHEN APPLIANCE YOU CAN *IMAGINE*

If you're ready to eat better, fresher, smarter and healthier but aren't ready to enroll in culinary school or hire a private chef, you're ready for Gourmia's GourMagic Pro.

Because it was engineered to function like a gourmet cookbook that actually cooks, it combines 10 indispensable prep & cooking appliances with Gourmia's exclusive GourmetGenie 'Auto Recipe Realization System.

The result? A true all in one solution that's pre-programmed to control virtually every part of both the prep and cooking processes! Finally, creating goof proof, gourmet favorites is as easy as 1,2,3!

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.



Gourmagic Pro

ALL IN ONE AUTO INTELLIGENT
COOK CENTER



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IMPORTANT SAFEGUARDS

Disclaimer:

Read these instructions carefully even if you are familiar with the equipment. Following these important safety rules and operation guidelines will reduce the risk of fire, electric shock and injury. Before starting up the machine, ensure you are in compliance with all the basic safety precautions included in this user's manual. It is important to understand the equipment's proper usage and limitations in order to avoid potential dangers.

READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING

- Do not place the equipment, socket or power cable in water or in any other liquid. When cleaning, only use a damp cloth. Do not allow water or dirt to get inside equipment.
- Operation by children is not recommended. Keep the appliance and its cord out of reach of children. Persons with reduced physical, sensory or mental capabilities or with lack of knowledge and experience—may use this appliance if they are under adequate supervision or have been given adequate instruction on its safe use and associated hazards. This appliance is not a toy.
- Turn the appliance off and remove the socket plug before cleaning it or whenever it is not being used. Never take the appliance out of the socket by pulling the cable. Never carry the appliance by its cable. To turn it off, hold the plug and pull it out of the socket.
- Do not attempt to operate damaged equipment.
- Do not allow the power cable to hang over edges of a table or work bench; never allow the equipment or cable to touch hot surfaces.
- Do not use the appliance for any use other than those indicated.
- This appliance was designed solely for connection to a standard household electric socket (220-240V ~ 50/60Hz).
- Never try and repair, dismantle or modify the equipment.
- Never use the appliance outside.
- The use of components or accessories not recommended or supplied by the manufacturer may cause fire, electric shock or injury.
- Never insert utensils into the appliance when it is in operation.
- Leave the equipment to cool before cleaning it.
- Never use the appliance with a power cable extension.
- Keep the appliance in a dry place.
- Never use the appliance on or near flammable products such as curtains, towels or any other combustible material.
- Be careful when using this appliance, as some of its surfaces may heat up during & immediately after boiling.
- Avoid any contact with the steam coming out of the lid during and after using the appliance. Whenever necessary, use a cloth to remove the steam tray.
- If the appliance contains hot liquids, wait until it is automatically disconnected or Only use the apparatus with alternating current and with an electrical socket
- Do not touch the mobile components of the appliance.

- Regularly inspect your appliance and its respective accessories to detect any possible damage.
- Never use the appliance when it is empty.
- Never directly touch food when it is inside the mixing cup.
- Make sure that the mixing cup and lid have been placed correctly before setting the equipment in operation.
- Do not remove the lid before the blades have totally stopped moving.
- Do not try to lock or impede the lid braking system.
- Do not touch the cutting blades. To remove or place the blade in the cup, always secure it by the upper part of the blade.
- If the blades are blocked by food, turn the apparatus off before removing it.
- Always hold the mixing cup by its handle.
- Never use the mixing cup or any other component of the equipment in the microwave.
- Never sterilize any part of the appliance or accessories in a sterilizer or microwave.
- Make sure you never fill the mixing cup over the maximum level indicated.
- When steam cooking ingredients, never fill the steam tray above the maximum limit.
- Never connect the apparatus to a timer or remote control system.
- Always check the consistency of the food you prepare for your baby. Make sure it does not contain any large chunks of food.
- This appliance was designed for household use (as well as for similar uses, for example, in hotels and restaurants) and it conforms to safety standards accordingly.
- Always make sure that the Steam Tray is positioned properly above the mixing cup.

ALWAYS KEEP THE APPLIANCE OUTSIDE THE REACH OF CHILDREN.

Only use the supplied spatula to mix food in the mixing cup. Do not use any other utensils to mix food such as metal spoons, wooden spoons, etc. These utensils may get stuck to the cutting or mixing blades and cause damage or injury. Close the lid of the mixing cup before inserting the spatula in the mixing cup lid opening.

Keep the appliance far enough away from the edge of the work surface to prevent the appliance from falling into the floor. When using the Gourmia Kitchen Machine with or without the steam tray, make sure that you leave enough of a gap above [wall cabinets, shelves and other furniture] and on the sides as to prevent any damage which may be caused by steam. Before operation, always ensure that the rubber sealing ring of the mixing blade has been placed properly. If it hasn't, the food being processed or cooked may run off inside the machine and damage it.

Only use the apparatus with alternating current and with an electrical socket properly installed by a technician and/or similar entity. The voltage and frequency of the electrical current must correspond to the data on the identification plate to be found in the apparatus (secured to the lower part of the appliance).

Only an authorized technician may repair this appliance. This also pertains to any damage that may occur to the connection cable, which can only be replaced by Gourmia's after-sales service. Any repair works carried out incorrectly or mishandling may constitute serious risk to the user.

This appliance is intended to be used in households and similar environments such as:

- Staff kitchen areas in shops, offices and other work environments
- By clients in hotels, motels and other residential environments
- Bed and breakfast type establishments

WARNING

This product was not designed for any uses other than those specified in this manual.

Place the Gourmia Kitchen Machine on a clean, solid, level, heat-resistant surface. If you don't use the appliance for extended periods of time, please pull its plug out of the socket as you would with the majority of electrical appliances.

Make sure that the ventilation opening at the rear of the appliance is always free of fat splashes, food leftovers and similar waste; never cover the ventilation opening, or damage may occur.

Switch off the appliance and disconnect from the power supply before changing accessories or handling parts that move during use. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning. Ensure that the appliance is switched off before removing accessories from the stand.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE!

INTRODUCTION THE GOURMIA KITCHEN MACHINE



INTRODUCTION THE GOURMIA KITCHEN MACHINE



INTRODUCTION THE GOURMIA KITCHEN MACHINE



Inserting and removing the micro SD card

Insert the supplied SD card into the card slot in the side of the machine. Make sure the contacts on the micro SD card are pointing downwards. Carefully push the micro SD card in until you hear it click. In order to remove the micro SD card, push the card in until it ejects and you can pull the card out.

Included micro SD card: 8GB

Maximum micro SD card compatibility: **32GB**

You can play your MP3 or MP4 files, after put them into the SD card "mp3"or "mp4" folder and insert it to the machine.



NOTE: Before using the Gourmia Kitchen Machine for the first time, make sure that the appliance came with all the parts and accessories indicated above.

Mixing Cup

The Gourmia Kitchen Machine's mixing cup has a maximum capacity of 2 liters. In the interior part and on the exterior part of the mixing cup, there are marks indicating individual fill levels. Each mark corresponds to 0.5 liters.

WARNING: Never exceed the maximum capacity limit indicated on the mixing cup to ensure safe operation. Take particular care when removing the cup from the central unit to avoid any spillage and splashes. At high speed levels and when using the turbo function, the measuring cup must be securely placed. Never heat up the mixing cup when it is empty.

Lid

The Gourmia Kitchen Machine only works when the lid has been put on securely.

The symbol will appear on the display when the mixing cup has not been closed properly.

Before putting on the lid, always make sure that the rubber sealing ring has been placed correctly. Place the lid with the interior part turned upwards on its working surface, and fit the rubber ring into the lid, exerting pressure across the rubber ring's surface. The sealing ring prevents liquids or foods from coming out of the mixing cup.

When cleaning the lid, clean the sealing ring carefully and separately.

WARNING: Only use the apparatus if the rubber sealing ring of the lid is clean and has been properly installed. Examine the sealing ring regularly in order to detect any possible damage. Should there be any damage or leakage, change the sealing ring immediately.

Measuring Cup

The measuring cup is highly versatile, allowing you to use the Gourmia Kitchen Machine without the need to stop the unit during operation. Use it to:

- Add ingredients to the mixing cup [via the hole of the lid] while the lid is closed
- Maintain cooking temperature
- Measure ingredients up to 100ml capacity

After placing it on the lid with the opening turned downwards, the measuring cup can be secured by simply turning it.

WARNING: When you use higher speeds or the turbo function, place the measuring cup with its opening turned downwards and turn it clockwise to the lock position. Don't cover the lid of the mixing cup with towels or similar objects.

Cooking Basket

For maximum functionality, the Gourmia Kitchen Machine is equipped with a cooking basket which is placed inside the mixing cup. It is ideal for:

- Filtration of vegetable and fruit juice. Just place the basket inside the mixing cup, and use it as a filter to separate the juice pulp. When filtering, use the spatula to hold the basket.
- Cooking delicate foods such as meatballs or fish balls which cannot be prepared directly in the mixing cup.
- Cooking side dishes such as pasta and rice.

Steam Tray

The steam tray is ideal for steam cooking meat, fish and vegetables. This accessory consists of four parts. The first part is an outside tray to collect the stray liquids that result from preparation.

A second and third tray are used as a chamber to place food for cooking. The fourth part is the steam tray lid.

You can use the second and third trays at the same time to cook different foods. You can also use the deepest tray by itself to cook large quantities of the same food.

WARNING: This accessory must not be used in the microwave, oven or in any other kitchen appliance. You must be particularly careful when using the steam tray as it may contain steam or hot water in its interior. If the steam tray lid is not placed correctly, the steam generated will escape and the food may not be cooked properly. Never use the steam tray unless the tray lid has been placed correctly.

Blades

One end of the cutting blade face is sharp, which is suitable for the unit's mixing, cutting, mincing and grinding functions.

WARNING: You must handle the cutting blade with extreme precaution to avoid any injury once the cutting face has been sharpened. Wash and dry the blades immediately and never leave them immersed in water.

Application of the Sealing Ring

Make sure that the rubber sealing ring of the blade is inserted and adjusted to the blade bearing. If you do not place the rubber ring properly, the food to be prepared or mixed may leak out and damage the appliance.

When using your Gourmia Kitchen Machine, make sure that the rubber sealing ring of the lid is totally clean and has been properly installed. Examine the sealing ring regularly in order to detect any possible damage.

WARNING: For your safety, should there be any damage or leakage, change the sealing ring immediately.

Mixer

Some recipes such as cream, soup and Chantilly require a soft or slow speed for cooking. The Gourmia Kitchen Machine comes fitted with a mixer which has been specially designed for this type of preparation.

The mixer is placed on the top of the blades and works at speeds 1, 2 and 3. To remove it, hold it securely on the upper part and pull it, turning it in both directions.

Do not use the mixer with the turbo function.

WARNING: Do not exceed speed 3 when the mixer has been placed. Do not use the mixer when you are kneading as to prevent the blades from getting clogged up. Do not add ingredients which, owing to its consistency and size, may damage or block the mixer when the latter has been placed and is in motion. Only activate the speed selector after locking the Mixer correctly. Never use the Spatula when the Mixer has been placed.

Spatula

Use this accessory to stir and mix the ingredients or to remove the cooking basket.

During the operation of the Gourmia Kitchen Machine, put the spatula through the opening in the lid. The safety protection disc will ensure that the spatula does not get trapped in the blade. This means you can use the spatula while cooking, draining or cutting food. To remove the basket, place the spatula in the groove of the basket itself to cook/drain and lift it up. The spatula may be removed at any time.

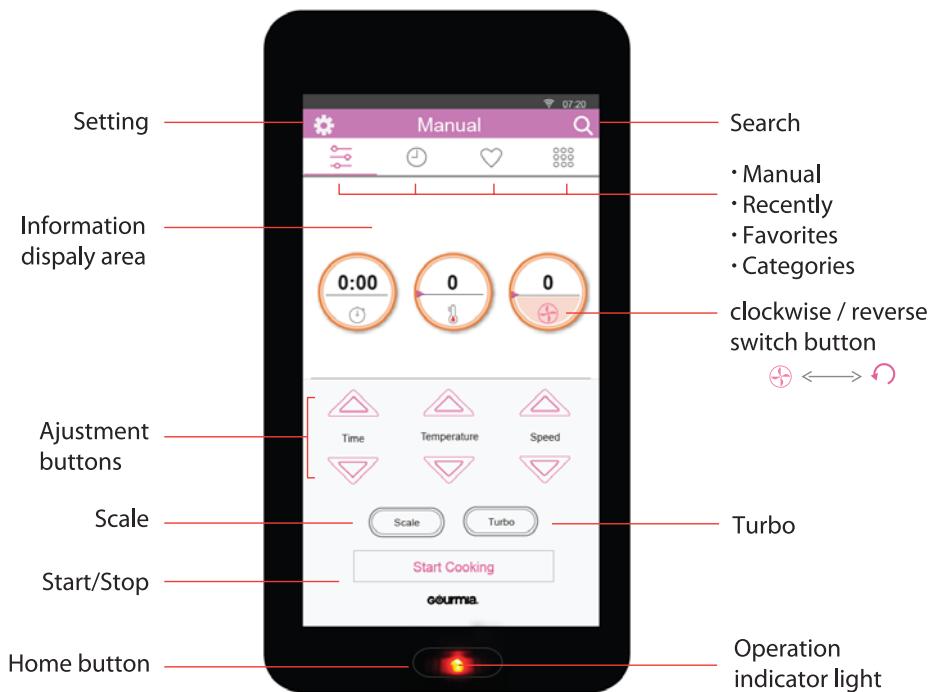
Other kitchen appliance. You must be particularly careful when using the steam tray as it may contain steam or hot water in its interior. If the steam tray lid is not placed correctly, the steam generated will escape and the food may not be cooked properly. Never use the steam tray unless the tray lid has been placed correctly.

WARNING: Never place the spatula inside the mixing cup while the blades are in motion. When using the spatula to scrape or remove food from the unit, only do so in a clockwise direction. Never use the Spatula when the Mixer has been placed.

COMPONENTS AND ACCESSORIES



TOUCH CONTROL PANEL

**Home Button**

If the machine goes into hibernation, press the "Home" button to wake it up.

Operating Indicator Light

When the Gourmia Kitchen Machine is connected to a power supply, and you have turned the "On/Off switch" on the back of the machine a red light [situated in the upper area of the control panel] will appear, indicating the unit is working. The light will remain on until the appliance has been disconnected from the electrical current. All the functions which appear on the display area such as time, speed and temperature will display the value zero.

Timer Buttons

The timer buttons are used to program the cooking up to a maximum of 90 minutes. The Gourmia Kitchen Machine can be programmed in 1-second intervals for the first minute, and in 30-second intervals from the first minute onward. From 10 minutes onward, the machine can be programmed in 1 minute intervals.

The time can be increased by pressing the button or reduced by pressing the button. The Gourmia Kitchen Machine counts the time down, and the initial time of the function selected can be changed if necessary. The desired operating time must be programmed to start the operation.

PRE-PROGRAMMED CONTROL PANEL

Start/Stop Button

This button is used to turn on the Gourmia Kitchen Machine after you've selected your desired time, speed and temperature. When you press "Start," the operating indicator light changes from red to blue and the appliance starts carrying out the programmed task. To turn the appliance off or pause it, simply press this button again.

Turbo Button

This function is used to mix and cut ingredients at a very high speed. To operate, keep the button pressed down for as long as necessary, usually from 3 to 4 seconds.

Take care when using this function, as food may splash. We recommend placing the measuring cup in such a way as to block the hole in the mixing cup lid. Do not use the mixer with this function.

NOTE: When the mixing cup temperature is over 60°C, the machine does not allow you to use Turbo function.

WARNING: When preparing food at a temperature over 60° C, you are strongly recommended not to use the turbo or higher speeds (5-10). You must also take care when touching the mixing cup or measuring cup.

Temperature

The Gourmia Kitchen Machine has a temperature interval from at least 37°C to a maximum of 130° C (37°C, 45°C, 50°C, 55°C, 60°C, 65°C, 70°C, 75°C, 80°C, 85°C, 90°C, 95°C, 100°C, 105°C, 110°C, 115°C, 120°C, 125°C, 130°C) which can be programmed.

The temperature can be increased by pressing the  button or reduced by pressing the  button. A sound signal will indicate when the Gourmia Kitchen Machine has reached the selected temperature.

Speed Selection

The Gourmia Kitchen Machine is equipped with 10 speeds for cooking, cutting, chopping, mixing, emulsifying, kneading and steam cooking, which are all controlled by the speed button.

If you first select a speed higher than 3, for example 4, and then regulate the temperature, the temperature will remain at 0 for the sake of safety (even if you press the button). However, during operation, if you again select a lower speed from 1-3 and the temperature button position is, for example, at 50°C, the appliance will automatically heat up to the selected temperature.

If you select the desired temperature first and then the speed, the latter will be maintained if you select a speed between 1 and 3.

The speed can be increased by pressing the  button or reduced by pressing the  button.

Scale Function

In standby mode, press the " Scale " button to enter to SCALE interface.

Press the "Back" button to return to manual page.

When the machine is working, scale function is not available.

- Pressing the "Zero" button to tare the scale.
- Pressing the "Unit" button lets you select the measurement. Units turn from grams [g] to kilograms [kg] to ounces [oz] to pounds [lbs].
- Integrated scales allow you to weigh all ingredients directly in the mixing cup and in the steam tray.
- Each time you increase, the weight limit for 2 kg is +/- 30g. The scale function works from 5.0g to 5.0kg.

IMPORTANT: When pressing the Zero button, do not touch the appliance or lean anything up against it to ensure accuracy.

Reverse function



⟳ means the blade runs clockwise, using for stirring, chopping and cutting.

⟲ means the blade runs counter-clockwise (Reverse), using for gently stirring.

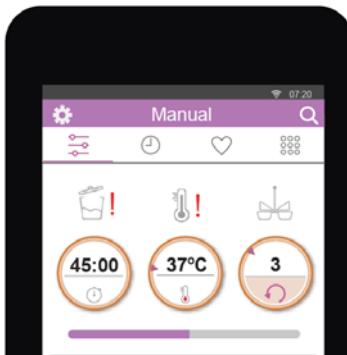
Pressing the icon directly to shift between clockwise and counter-clockwise.

Counter-clockwise operation is intended for gently stirring delicate food which cannot be chopped.

NOTED: Only speed 1,2,3 or 4 can use the reverse function.



Display Messages



Mixing cup or mixing cup lid has been placed incorrectly

The Gourmia Kitchen Machine comes with two safety sensors on the lid and base. When the cup has been incorrectly placed or when the lid is open or incorrectly closed, this warning symbol appears on the display.



Programmed temperature reached

A sound signal is heard and this symbol will appear on the display to indicate that the Gourmia Kitchen Machine has reached the selected temperature.



Mixer function symbol

The symbol for creamy mixtures appears on the display when speeds 1, 2, 3 are selected. The use of the mixer accessory for creamy mixtures is optional depending on the type of recipe you're making.



Time progress bar

As the operation time counts down, the time progress bar will be gradually covered by red, and fully covered by red after programmed time finished.

PREPARING THE GOURMIA KITCHEN MACHINE



PREPARING THE GOURMIA KITCHEN MACHINE

Place the mixing cup

First, make sure that the blades have been properly placed inside the mixing cup.

1. Place the mixing cup in the central unit.
2. Press downwards firmly until the edge of the mixing cup rests under -appliance lock.

WARNING: The lid will not fit in its place if the mixing cup is not properly placed.

Place the lid

3. Place the lid diagonally on the top of the mixing cup.
4. Press the lid downwards and turn clockwise so that the tab under the lid fits into the groove found on the central unit.
5. The rear clip should fit perfectly into the cavity on the mixing cup handle.

WARNING: The appliance is fitted with a safely lock between the lid and the main unit. The Gourmia Kitchen Machine will not work unless the lid has been closed properly. Never try to force open the lid of the mixing cup to avoid burn or projection of food. Before opening the lid, wait for the movement of the Gourmia Kitchen Machine and its contents to be stabilized.

Blade assembly

The blades can be easily removed for machine cleaning and maintenance.

6. Start by placing a towel inside the mixing cup, and allow the blade-once loose to fall onto the towel.
7. Place the mixing cup in the vertical position with the open part turned downwards.
8. Move the lever at the base of the cup counter-clockwise to remove the blades. If the blade is not released immediately, then carefully use the cloth to secure the upper part of the blade and remove it along with its sealing ring.

To put the blades back into place:

9. Make sure that the sealing ring is placed on the blade. If it has not been placed properly, the food to be processed or cooked may run off inside the machine and damage it.
10. Move the lever clockwise into the closed padlock position.

WARNING: You must be particularly careful when removing or placing the blades since they are very sharp. After cooking, let the blades cool down before stirring them. To remove or place the blades in the mixing cup, always secure it by the upper part of the blade. Take the proper precautions to prevent the blade from falling accidentally.

USING THE GOURMIA KITCHEN MACHINE

Manual function

The default function lets you manually control the machine, including scales & functions.

WARNING: The Gourmia Kitchen Machine comes with two safety sensors on the lid and base of the mixing cup. For optimum use of the machine, the mixing cup must be properly placed in the central unit. Otherwise, the machine will detect an error and won't work.

Make sure that the mixing cup, blades and all the accessories are completely clean before using the machine.

1. Place the Mixing Cup as indicated before.
2. Select your desired cooking time.

During the cooking process, the Gourmia Kitchen Machine will count down the programmed time, and a sound signal will indicate when the time has transpired.

3. Select your desired cooking temperature.
4. Select your desired speed.

When mixing the dough, never use a low speed from 1 to 4 at the start. Always mix the dough at higher speeds for a few seconds and then put at speed 2-3 for 3 or 4 minutes. Never use the mixer when kneading the dough. If the blades are locked or the apparatus starts vibrating too much, turn it off immediately to avoid any damage.

Turbo and high speeds (7-10) are appropriate for short operations. Do not use these functions for periods exceeding 30 seconds at a time.

5. Press the "Start cooking" button to start the operation.
6. The cooking time, temperature and speed may be altered at any time without any need to stop the machine.

WARNING: If the blade speed of the appliance shows any signs of slowing down, please increase the speed progressively as to allow the blades to move freely. Should this fail to work, stop the equipment and open the lid according to the safety procedure and unlock the blade in use using the spatula.

Speeds 1, 2 and 3 are for cooking (with heat) and mixing at the same time. For greater safety, Gourmia Kitchen Machine will not work if the mixing speed is greater than 3. The cooking function will only work when mixing speed level 1, 2 or 3 is programmed beyond the temperature and time.

When you use the appliance in conjunction with the heating function, bear in mind that recipes containing ingredients with a high degree of sugar or with milk may leave a film or caramelized deposit (brown stain) at the bottom of the mixing cup during the operating process. This film may be easily removed after you have stopped using the machine if you wash it using the same quantity of white vinegar and water (A minimum of 300 ml). Heat up the mixing cup and allow it to vaporization for a few minutes. Afterwards, turn the appliance off and leave it to rest overnight.

In the morning, rub with a sponge and leave to rinse thoroughly.

Recipes function

 **RECENTLY:** your recently used recipes record

 **FAVORITES:** your favorite recipes list. Enter into a recipe, then press the  icon on the ingredients page, it will change the  to  icon, at the same time this recipe will show on the favorites list. Press this icon again, it will remove from the favorites list.

 **CATEGORIES:** all the recipes are spread into several categories

 **SEARCH:** you can search the recipes by the recipe name

For the first time, press the recipe categories icon  to see and select recipes , or press recipes searching icon  to search and select recipes.

After you have cook recipes or collect recipes as favorite, you can find and select from Recently  or Favorites  directly.

How to cook recipe?

1. Select a recipe
2. Prepare and weigh the listed ingredients
3. Press "Start Cooking" into recipe steps
4. Before "Start" each step, you can adjust the time/temp/speed if necessary, press "Ingredients" button and "Scale" button to check and weigh ingredients.
5. After "Start" the step, it will show the remaining time, current speed and temperature and time progress bar.
6. During the cooking, you can "Pause" it, or press "stop" to finish this step.
7. After each step finished, you can either "Cook again" or go to "Next" step.

Note: You can skip some steps if necessary, by pressing the step number on top of steps pages.

Setting

Press  to enter the setting menu. Here, you can adjust various settings: language, wifi, brightness, volume, internet ...

You can play your MP3 or MP4 files, after put them into the SD card "mp3"or "mp4" folder and insert it to the machine.

ADDITIONAL WARNINGS

Exercise precaution when using turbo for mincing hard foods

When crushing ice cubes or grinding hard foods, select the turbo button alternately until the desired result has been achieved.

Beware danger of burns from the projection of hot food

Open the lid of the mixing cup only AFTER the food prepared has stopped mixing. Take care to avoid splashes of hot food which may escape through the mixing cup. Return the measuring cup to the locked position when cooking at high speeds (6-10) or when you press the turbo button to cut or mince food, thereby preventing the measuring cup or food from splashing outside the appliance.

Leave hot ingredients to cool down before transferring them directly

USING THE GOURMIA KITCHEN MACHINE



PROBLEM	SOLUTION
THE ELECTRICAL CIRCUIT COMMUNICATION HAS AN ERROR. 	Please switch the kitchen machine off and restart the kitchen machine. If the problem persists, please contact your local service center.
THE POWER SUPPLY VOLTAGE IS TOO LOW. 	Please check the power supply voltage is in accordance with the rated voltage of the kitchen machine. If in accordance, please contact your local service center.
PROBLEM: THE POWER SUPPLY VOLTAGE IS TOO HIGH. 	Please check the power supply voltage is in accordance with the rated voltage of the kitchen machine. If in accordance, please contact your local service center.
THE MIXING CUP IS NOT PLACED IN THE MACHINE PROPERLY. 	Please check whether the mixing cup is properly placed into the machine. If you confirm it is placed properly, please contact your local service center.
THE MOTOR HAS OVERHEATED. 	Please switch the kitchen machine off and wait a few minutes until the motor has cooled down.

DANGER OF ELECTRIC SHOCK

Regularly inspect your appliance and its respective accessories including the mixing cup to detect any possible damage since the damaged parts may compromise the Safety of your Gourmia Kitchen Machine. If you detect any damage, don't use the Appliance and contact our customer support service or an authorized technician.



CLEANING AND CARE

- Before using your Gourmia Kitchen Machine for the first time and after each use, clean the appliance and its components and accessories carefully.
- The contact points on the lower part of the mixing cup must always be clean & dry.
- You must be particularly careful when removing the cutting blades of the mixing cup since they are very sharp. To remove or place the blades in the mixing cup, always secure by the upper part of the blade or use a cloth.
- All the components and accessories of this machine (except the main unit) can be washed in the dishwasher. However, you are strongly recommended not to leave them in the dishwasher for long periods of time. Place any plastic parts, in particular the lid of the mixing cup, on the upper shelf of the machine so they are not damaged by exposure to high temperatures.
- The main unit may be cleaned with a damp cloth. However, use as little water as possible, wringing the cloth well to avoid getting excessive water inside the appliance.
- After each use, clean the rubber seal ring properly (which is inside the lid).
- Dry all the components and accessories of the mixing cup properly after each wash.
- Clean the cavity of the central unit with a damp cloth and dry well.
- Never use sharp or pointed objects when cleaning as you may damage the working parts or affect the safety of the appliance.
- The color of some plastic parts and accessories may become slightly faded; this will not affect their quality or their proper operation.
- To clean any food stuck to the mixing cup, use an appropriate cleaning agent for stainless steel utensils.
- To clean the cutting blade and the mixing blade, always hold them under running water with the blade turned upwards. To facilitate cleaning, use a brush or put in the dishwasher.
- To clean the steam tray and cooking basket, wash them carefully in hot water with an appropriate detergent or in the dishwasher. To clean, use a soft cloth and a soft detergent. Avoid using sharp objects or metal scourers since they may cause scratches to the material of these accessories.
- If the mixing cup, cutting/mixing blade, lid or measuring cup are only slightly dirty, a short cleaning operation will suffice. Put about 1 liter of water and a few drops of an appropriate detergent into the mixing cup and select speed 5 or 6. After this operation, rinse carefully with water and, where necessary, dry with a soft cloth.
- Some foods with a high content of citric acid may cause stains. We recommend that you wash these substances off of the lid, spatula, cooking basket and steam tray as quickly as possible. Any residual stain will fade away over time and will not affect the machine's quality or proper operation.

WARNING: Turn the appliance off from the power supply before cleaning it. Do not immerse your Gourmia Kitchen Machine, power cable or plug in water. Only clean them with a damp cloth. Do not allow water or dirt to get inside of them.

TECHNICAL DATA

APPROVALS	
MOTOR	Nominal power of 800W 10 speeds
POWER SUPPLY	Only for alternating current of 220-240V ~ 50/60Hz. Maximum power consumption of 1,100-1,300W
HEATING SYSTEM	Electrical consumption 1,000W
TEMPERATURE	Minimum: 37°C, Maximum 130°C
MAIN BODY OF MACHINE	Plastic
MIXING CUP	Stainless steel w/ heating system and integrated temperature sensor Max capacity 2 liters
DIMENSIONS AND WEIGHT (WITHOUT STEAM TRAY)	Height: 30 cm Width: 45.5 cm Depth: 20.5 cm
STEAM TRAY	Height: 15 cm Width: 41 cm Depth: 27 cm
ACCESSORIES	Cooking basket, steam tray, spatula, measuring cup, mixer, cutting blade, instruction manual.

WARRANTY & SERVICE

This product is guaranteed under the premise of a 1 year limited warranty period, applicable to the original purchaser and not transferable to a third party user.

Repair or replacement of defective parts are at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/ replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications, or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances

For Customer Service or Questions, Please call: (0) 333-220-5031

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