

**NEWKERN**



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# KE7001 Blend & Cook User Manual

## 1. Section and Parts



1. Measuring Cup/ Knife Wrench
2. Jar Lid
3. Blending Knife
4. Jar with Heating function
5. Knife Locker
6. Main machine

7. Steamer Set
8. Butterfly (Use below 600RPM)
9. Spatula
10. Simmer basket
11. 7-inch Touching screen  
(Android system)

## Main Function Areas



- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 1. Jar Lid                        | 5. Screen On/Off                 |
| 2. Lid Safety Lock with sensors   | 6. Measuring cup/Knife wrench    |
| 3. Jar                            | 7. Knob                          |
| 4. 7-inch Android touching system | (Manual Mode: Fine-tune RPM)     |
|                                   | (Recipe mode: Spin to Next Step) |

## 2. Smart cooking Android System

### Home page: Mode selection

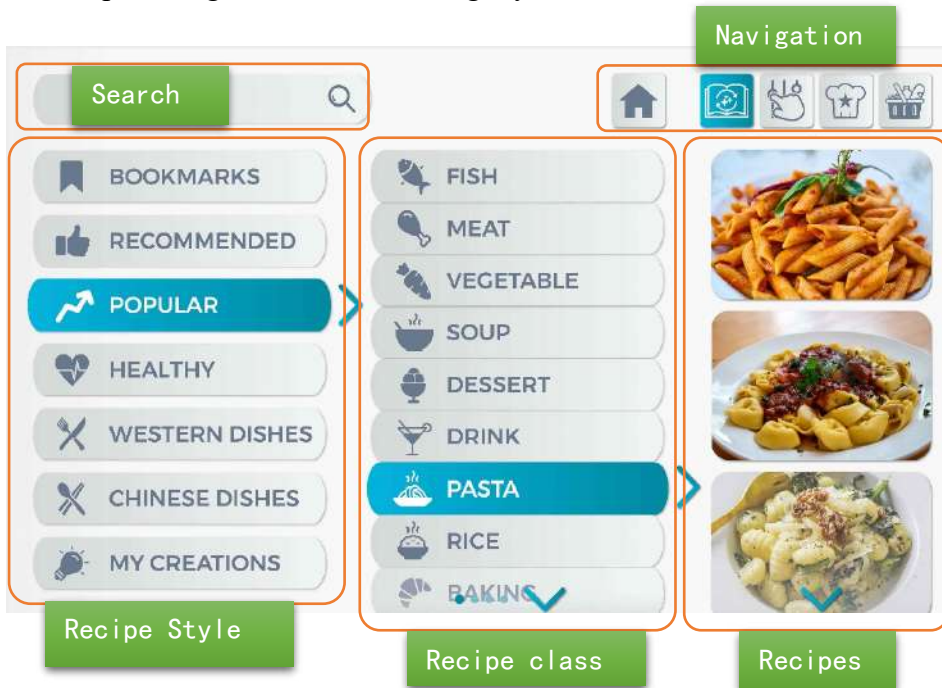


Totally there are 4 modes, Recipe Mode, Manual Mode, Special Mode, Shopping Mode, touch each icon to enter. Inside each mode, users can use navigation icons or slide to different modes.

In this screen, users can also select language preferences.

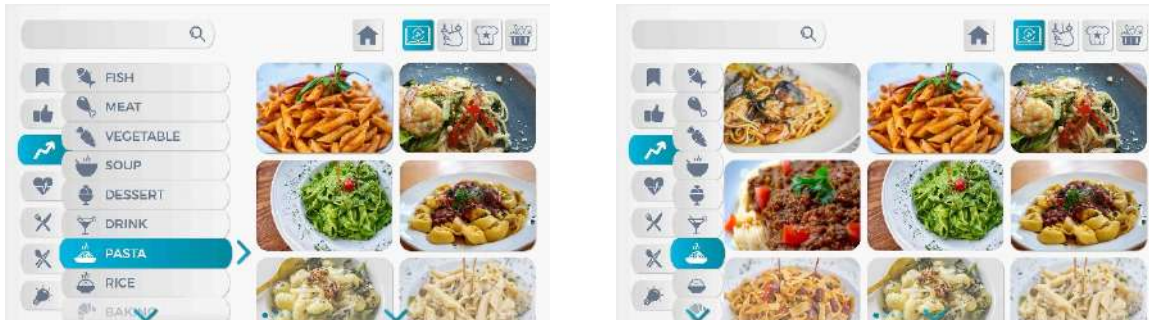
### 2.1 Recipe Mode

All recipes can guide user in cooking, by text and voice.



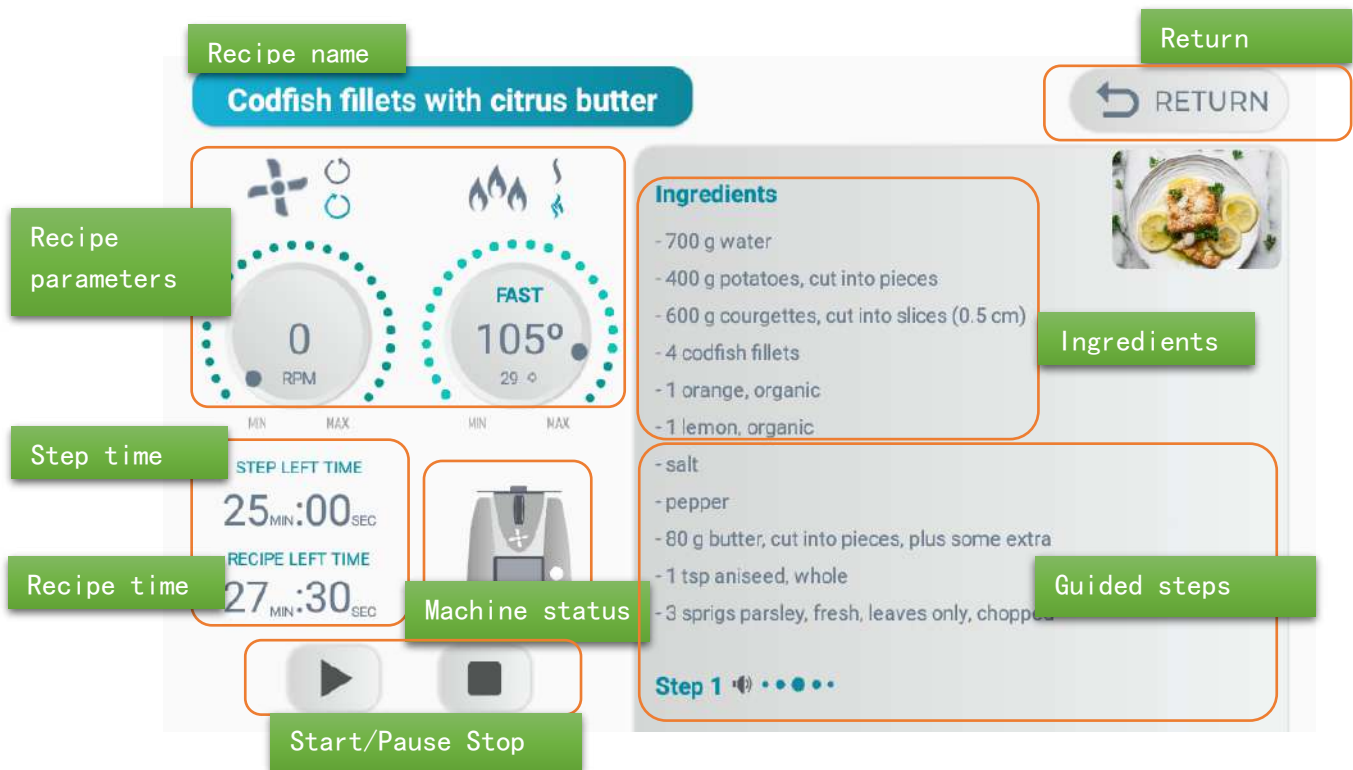
- New recipes will be updated to each machine, users will be able to update recipes when the “Accept Upgrade” button appears.
- UI can also be upgraded via OTA. This mode have the following function areas:
  1. Navigation buttons can switch to other modes or home.
  2. By clicking “Recipe Style” the screen will show categories in this style, click

each category to view the recipes, if the screen is not touched for some time, “Recipe Style” and “Recipe Category” will shrink to icons, giving room to show more recipes.

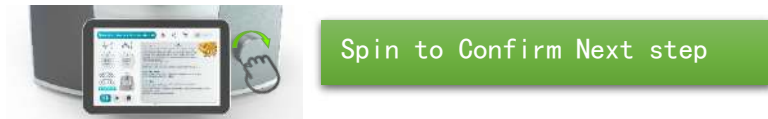


3. Searching function to be provided

4. Clicking each photo of recipe will enter cooking interface as shown below,



After the start of each recipe, each step will need users to confirm by spinning the right-side knob, then the machine will proceed each step, if the knob is not spined, the machine will keep waiting.



Stop button will stop current step, after stop or pause, if touch Return, machine will reset all steps.

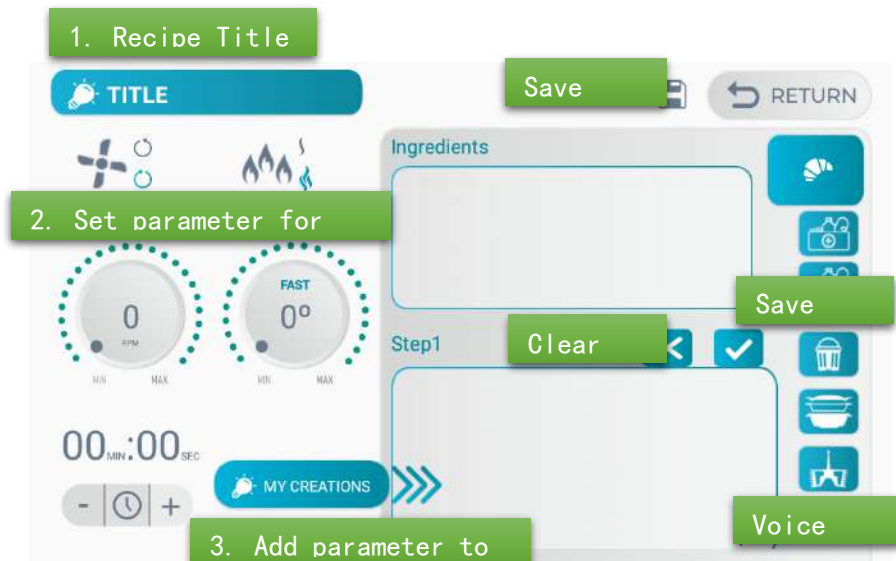
### My Creation (Customize Recipe)

Users can create and store his/her own recipe series via “My Creation”. In this section, recipes are grouped in the same categories as other recipes.



Like in Manual mode, user can define the parameter in this page, including

1. RPM, Temperature, Time, Reverse/Forward, Fast/Slow heating.
2. Adding voice prompt;
3. Add Title and ingredients, Step texts.
4. Category of recipe will automatically show on right side.

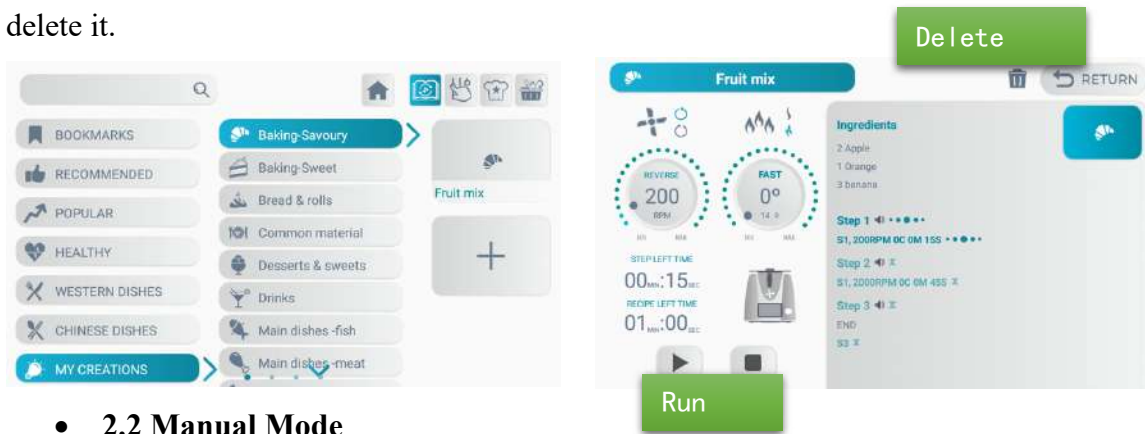




A simple example. Users can navigate each step by touching on its labels before saving the recipe.



Customized recipe will show up in selected category, and ready to run. Users can also delete it.



- **2.2 Manual Mode**

**Recommended RPM and food**

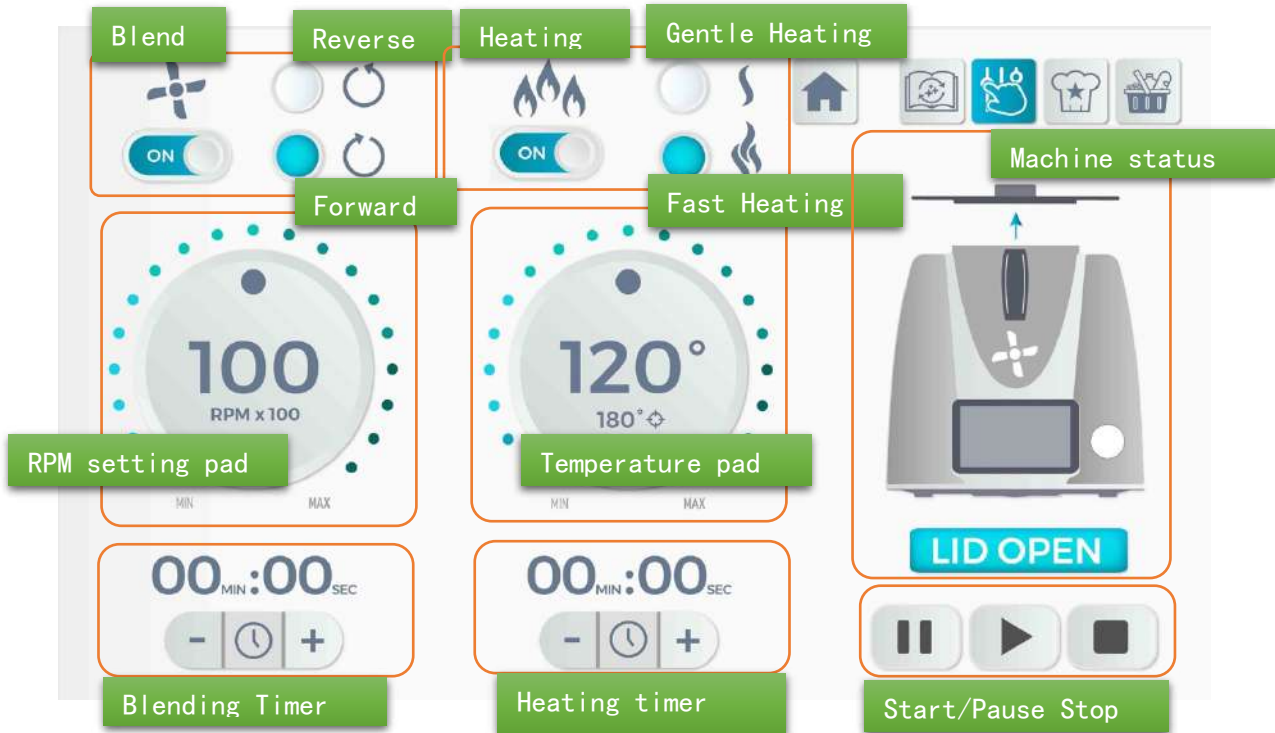
- ♥ 8000-11000 RPM : 1 minute for coffee beans, sugar powder, ice cube crushing, juice or very fine soup;
- ♥ 1500-8000RPM : different texture of juices and meat;
- ♥ 1000-3000RPM cut and chop vegetables and meat;
- ♥ 500-600RPM with butterfly accessory to beat egg white or cream;
- ♥ 150-350RPM, low speed stirs or sauté;
- ♥ 50-150RPM ultra low speed stir soup or liquid;

**2.2.1 Blending Function**

Default blending direction is clockwise; we can switch to Reverse blending before or during blending process; By spinning the RPM pad on the screen can set RPM range: 50-11000RPM; Touch Start to begin;

During blending process, by spinning pad or knob, users can adjust RPM real-time. For safety reason, missing Jar or Jar Lid will stop the machine.

**Blending TIMER**



In this mode, Timer range from 10 seconds to 120 minutes, long press will increase faster;

By default, without setting timer, machine can run for 5 minutes.

**Safety Timer:** System has inner Safety Timer related to RPM and temperature, as shown below,

Above 60 C degrees RPM Safety Timer	
RPM	Timer
11000-3000 RPM	1 min
2900-1000 RPM	2 min
900-50 RPM	120 min

Bellow 60 C degrees RPM Safety Timer	
RPM	Timer
11000-10000 RPM	1 min
9900-9000 RPM	2 min
8900-5000 RPM	3 min
4900-4000 RPM	5 min
3900-1000 RPM	10 min
50-900 RPM	120 min

**Pause** During blending, opening the jar will trigger motor to pause, make sure to wait until the blade fully stops then remove the lid. Restart the blend will need to touch the “Start” button.



**Real-time adjust:** Knob or RPM pad can adjust the RPM during the blending process.

**Stop** will stop the blending process and reset RPM and timer.

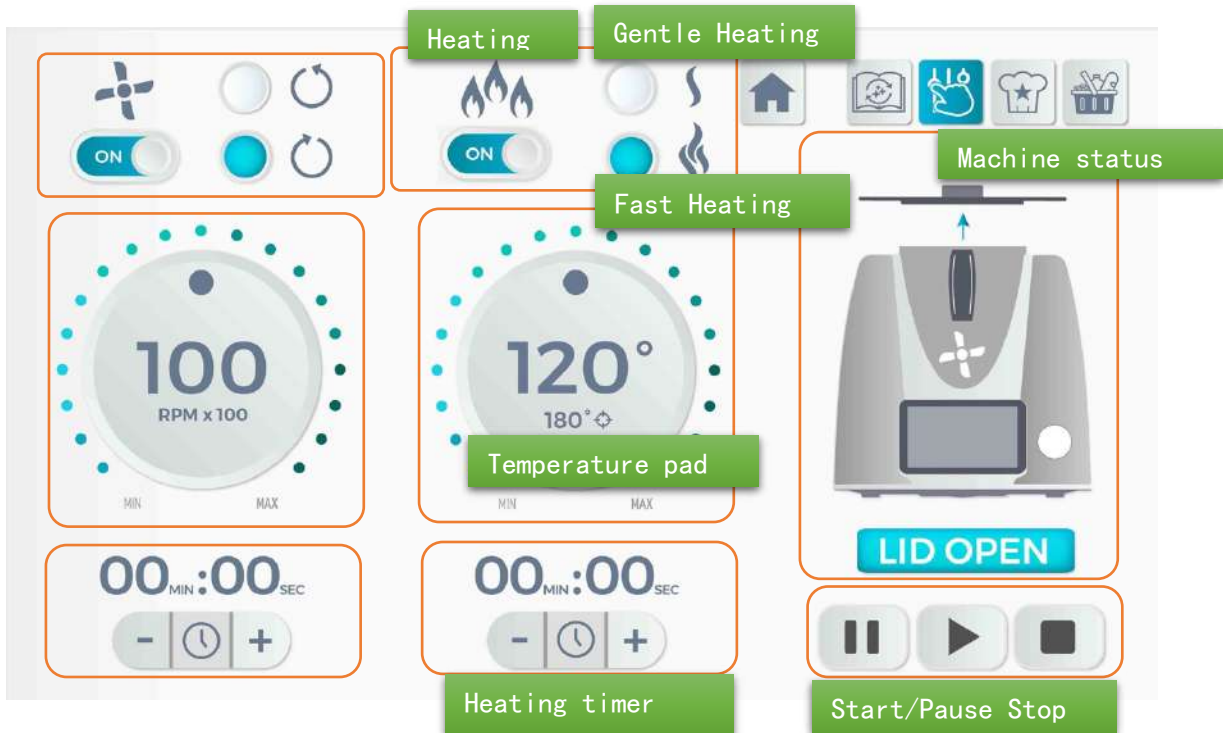
### 2.2.2 Reverse Blending

Reverse blending can be **set/switched** to **before/during** the blending process.



### 2.2.2 Heating Function

**Two modes :** Fast Heating or Gentle Heating



#### A Fast-heating mode

- ♥ Default is Fast heating mode
- ♥ Spin the temperature pad to set target temperature,
- ♥ Target temperature can be set before or during the heating process.
- ♥ In this mode, Timer range from 10 seconds to 120 min.
- ♥ By default, without setting timer, machine can run 5 minutes after setting target temperature.
- ♥ During heating process, users can spin the temperature pad to adjust temperature real-time.



## B. Slow Heating (with stir)

- ♥ Slow heating will gently output heating power, allow users to cook milk, starch, and sugar etc., without burning the jar.
- ♥ This function is accompanied by reverse 150RPM stir.
- ♥ **Customize Slow Heating,**



In Slow Heating Mode, **long press on flame icon** will enter Configuration Menu, adjust slider from 1 to 9 to adjust slow heating power output ratio, lowest is 1, highest is 9, factory default is 3.



- ♥ During heating process, users can spin the temperature pad to adjust temperature real-time.

### 2.2.3 Blend & Heat combination.

- ♥ Blend & Heating combination can set different timer.
- ♥ During process, user can spin the knob/RPM pad to adjust RPM & spin the temperature pad to adjust temperature real-time.

## 2.3 Special Cooking Mode

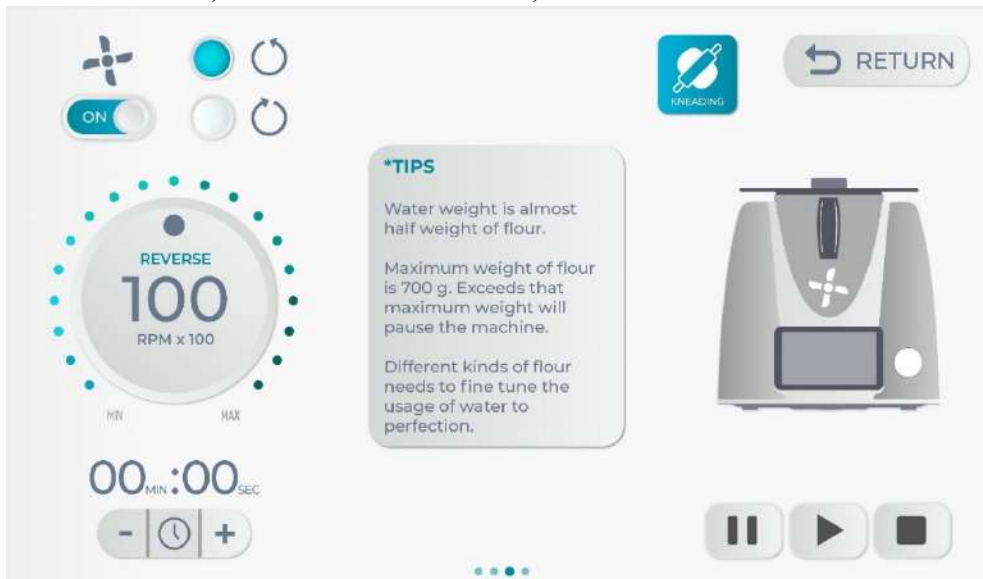
In Special Cooking Mode, there are following modes, Kneading, Emulsifying, Sous Vide, Meat Grinder, Kettle, Steaming, Saute, Stew, Grinding, Chopping, Fermentation, Self-Cleaning.



### Kneading Mode

No heating, 3 minutes

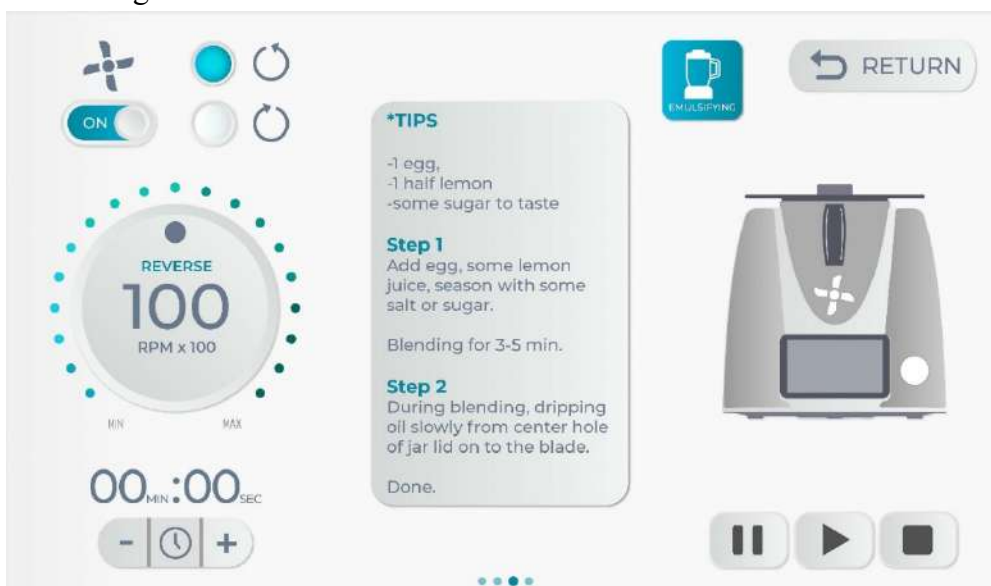
After start, machine will do the following,  
 300RPM 30 sec, 300RPM reverse 30 sec;  
 400RPM 30 sec, 400RPM reverse 30 sec;  
 500RPM 30 sec, 400RPM reverse 30 sec;



### Emulsifying Mode

No heating, 4000RPM 3 min;

Blending / Reverse range: 4000-6000 RPM ,  
 Timer range : 1-5 min



### Sous Vide Mode

Temperature range : 45-85 C degrees.

Reverse only, default 150RPM Range: 0-150RPM ,

Timer: default 45 min: range: 45 min- 24 hour

Short press Timer at 15min steps, long press timer at faster speed change.



### Meat Grinder Mode

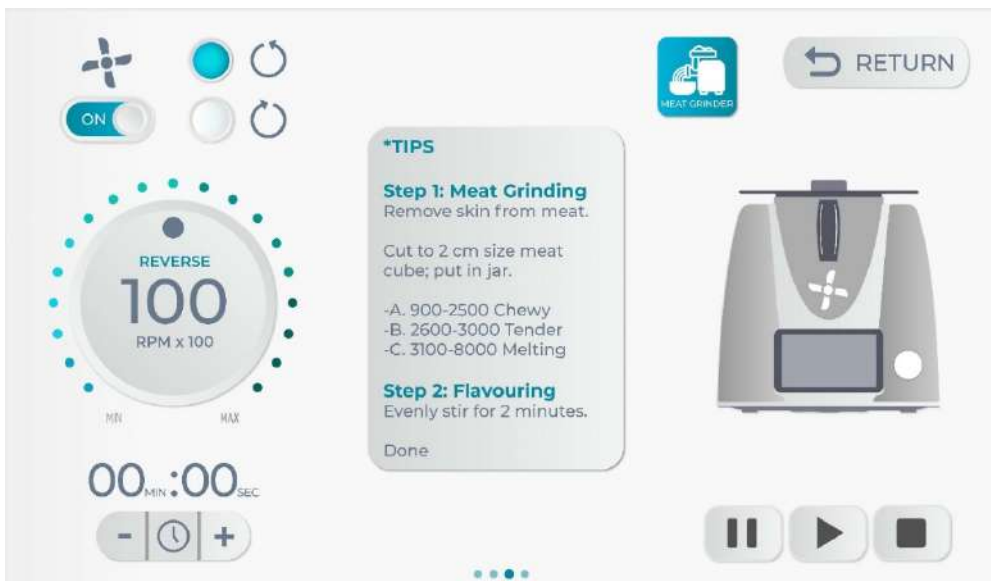
Two steps, first, grinding meat; second, Stir the added spices and sault etc.

No heating.

First: 2000 RPM 1 min; (Speed range 900-8000RPM)

Timer range: 1-10 min;

Second: 300RPM reverse 2 min; (Speed range 150-500RPM)



**Kettle Mode**

Heating 105C degree 15 min,  
 Timer range: 15-30 min



**Steamer Mode**

Heating 105C degree,  
 Timer range: 15-120 min



# KE7001 Blend & Cook

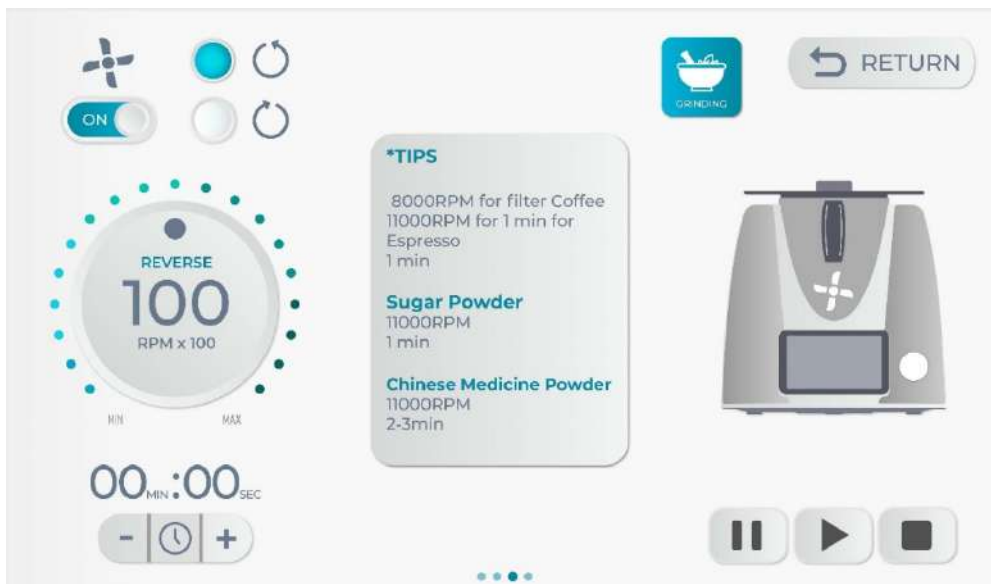
## Sauté Mode

Heating: default 120 C degree, Heating range: 80-120 C degree;  
Reverse blending: default 150RPM, range: 50-300 RPM;  
Timer: 5 min -120 min



## Grinding Mode

Blending: default 11000RPM, RPM range:8000-11000RPM;  
Timer: default 1min, Timer range: 1-3 min.

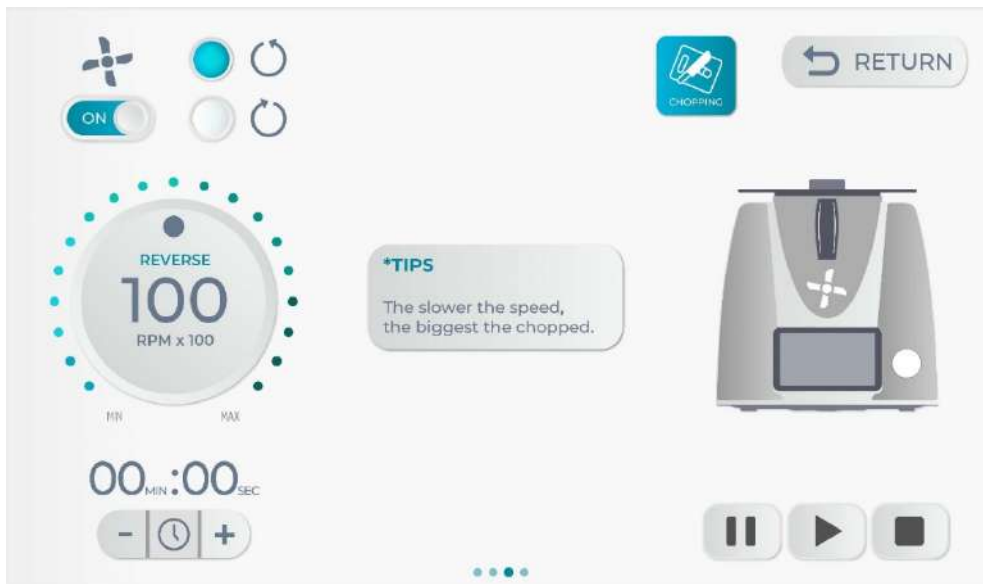




### Chopping Mode

Blending: default 1500RPM, Range: 900-8000RPM

Timer: default 2 min, Range 2-10min



### Fermentation Mode

Heating: default 40 degrees, Range 37-40 degrees ,

Timer: default 45 min; Range 30 min- 120 min;



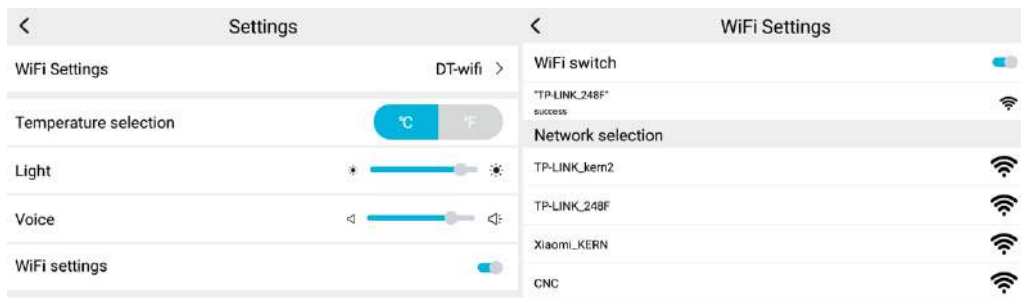
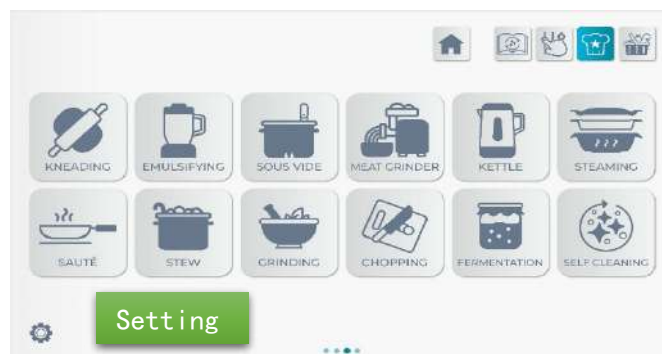
**Self-Cleaning Mode**

Blending: default 8000RPM, Range 8000-11000  
 Blending Timer: 1min, Range 1-2min;  
 Heating: default 60 degrees, Range 60-100 degrees;  
 Heating Timer: 6 min, Range 6-15 min;



**Setting:**

Setting includes Volume, Screen Brightness and WIFI setting.



## 2.4 Shopping Mode

Here you could go to different websites for shopping.



## 3. Functions of Main parts

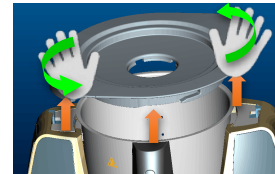
### Jar lid

- ♥ Jar Lid is an important safety part, without it, machine will not start. Only when Jar Lid is correctly installed and locked, will the machine start to work.
- ♥ Any time Jar Lid loosening will result in pausing operation. Re-install Jar Lid then push the “Start” button on screen will resume the process.
- ♥ Sensors inside Jar lid will increase the safety.

### Remove/Install Jar Lid

Jar Lid is locked on machine when shipped out factory. To remove the Jar Lid, needs to **Spin** (Counterclockwise) + **Lift**

1. Use both hands to hold both sides of Jar Lid, Spin (counterclockwise) about 45 degrees, unlock the jar lid from machine and jar, then lift it from jar. It is normal to feel resistance of sealing ring.

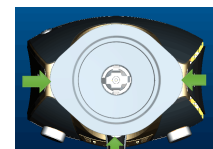
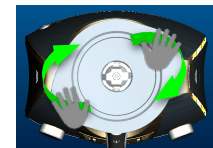
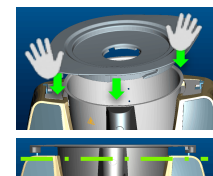


### Close the Jar Lid

1. Aim the jar lid 45 degrees like the picture on the right, evenly press down to fully installed like right side picture.

2. Spin the lid with both hands until both sides tightly locked onto machine.

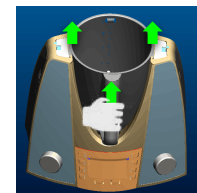
3. Correct position of locked Jar Lid looks like the right-side picture.



### 3.2 Jar with heating function

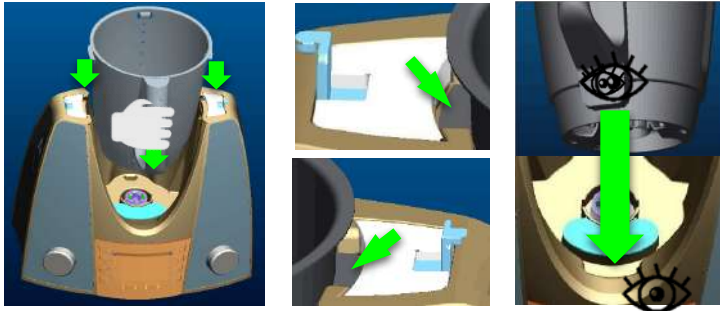
#### Take out the Jar

Firmly hold the Jar Handle, pull vertically to remove it from the machine.



**Install the Jar**

Aim both left & right-side steel plate to machine's fixing socket, aim handle to base's handle socket, firmly press the jar down, make sure the fixing plates are in correct place like shown in bellow picture.



Very small cases that Knife drive will touch the bottom drive, spin the knife 30 degrees by holding the top screw, will make sure the good installation of Jar.



**Take out/ Install the Knife**

**Take out the knife**

Use the measuring cup as knife wrench, loose the knife locker. When loosed enough, put the jar horizontal, totally loosen the knife locker, take out the knife by holding its top screw to avoid cutting. Like shown in following photos.



**Install the knife**

Put the knife into jar, aiming 4 position lockers with knife base to the bottom of jar. Use knife locker to loosely tight the base of knife, then use measuring cup as knife wrench to tighten the knife, until it tightly locked.

Observe the knife from bottom and top, spin the knife by holding the top screw to check the free spinning of knife.



Knife sealing ring must be installed together with knife to make sure a tight sealing



### 3.3 Other Accessories

#### A. Measuring cup/Jar center plug/ Knife

##### A1. Measuring Cup

maximum 100 ml, with 50ml and 100ml mark



##### A1. Jar center plug

Installed in center of jar to avoid spill when cooking, steam will come out from 4 designed avoid space.

##### A2. Knife wrench

To uninstall/install the knife by loosen/tight the knife locker.

#### B. Simmering basket

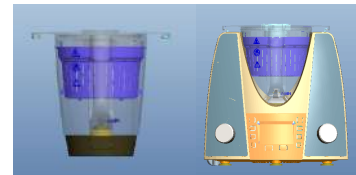
To steam or cook inside the jar and let the liquid flow out when take the food out, leaving the liquid inside jar.



#### Correct installation :

#### C. Spatula

Helping to take out the food from inside the jar.



#### D. Butterfly

1. Beating the egg white or cream
2. Stir the soup with lots of ingredients
3. push to install on top of the knife until you hear the click
4. To uninstall, pull the spring around the top of butterfly, then pull it out of the knife
5. Use Below 600RPM to avoid damage.



#### E. Steamer

1. Remove the measuring cup from jar
2. Avoid steam of top
3. Enough water to avoid dry heating



## 4. Cleaning

10.1

### Fast cleaning the jar and knife

Add 0.5 -1L water, heated water can have better results, push self-cleaning in Special cooking mode, Start this mode. Add some detergents if jar contains oil.

### Through cleaning,

Remove the knife and clean the jar & knife with brush and detergents.

Clean in a dish washer

It is ok to put jar inside the dishwasher, make sure to dry the jar's bottom plug completely before plug the jar back to machine to avoid damage or danger to users.

**The jar itself is not allowed to open by user from bottom. Opening the jar from bottom will result in damage.**



### Sealing ring of Jar Lid

sealing ring needs to be cleaned once used, user need to make sure its securely installed on jar lid before using, to avoid liquid splash.

### Collected liquid

collect liquid will appear on table top if some are drip inside the jar's fixing place, remove it with dry cleaning cloth

## 5. Material contact food

Parts	Material
Cup Cover	Food Grade PA66+30%GF/R533H
Cup	SUS 304
Blending Blade	SUS 410
Measuring Cup	Food grade transparent PC/HP4
BladeSealing ring	Food grade Silicon
Cup Cover Sealing Ring	Food grade Silicon
Spatula	Food Grade PP/ST868M &
Steam Basket	Food Grade PP/ST868M
Butterfly	Food Grade PP/ST868M
Main body	PP
Base	ABS
Side board	ABS
Front board1	ABS
Front board2	PC+ABS
Decoration Plate	SUS 430
Slide locker	POM
Slide locker	POM



## 6. Technical specification

<b>Voltage</b>	<b>220-240V 50Hz</b>
Rated Power	1800W
Motor Power	800W
Heating Power	1000W
Certificates	CCC, CE/RoHS, LFGB,
Torque	2NM/50RPM-11000RPM
RPM range	50-11000RPM
Energy transfer rate	85%
Temperature Range	40-120C
Timer Range	10 sec -120min
Screen size	6.95 Inch
CPU	1.3 G Quadra-Core
Storage	1+8G
WiFi	Yes