

lucky chef Cook&A

Instruction Manual



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Please read this manual thoroughly before using it, save it for future reference, and recycle it according to local laws.

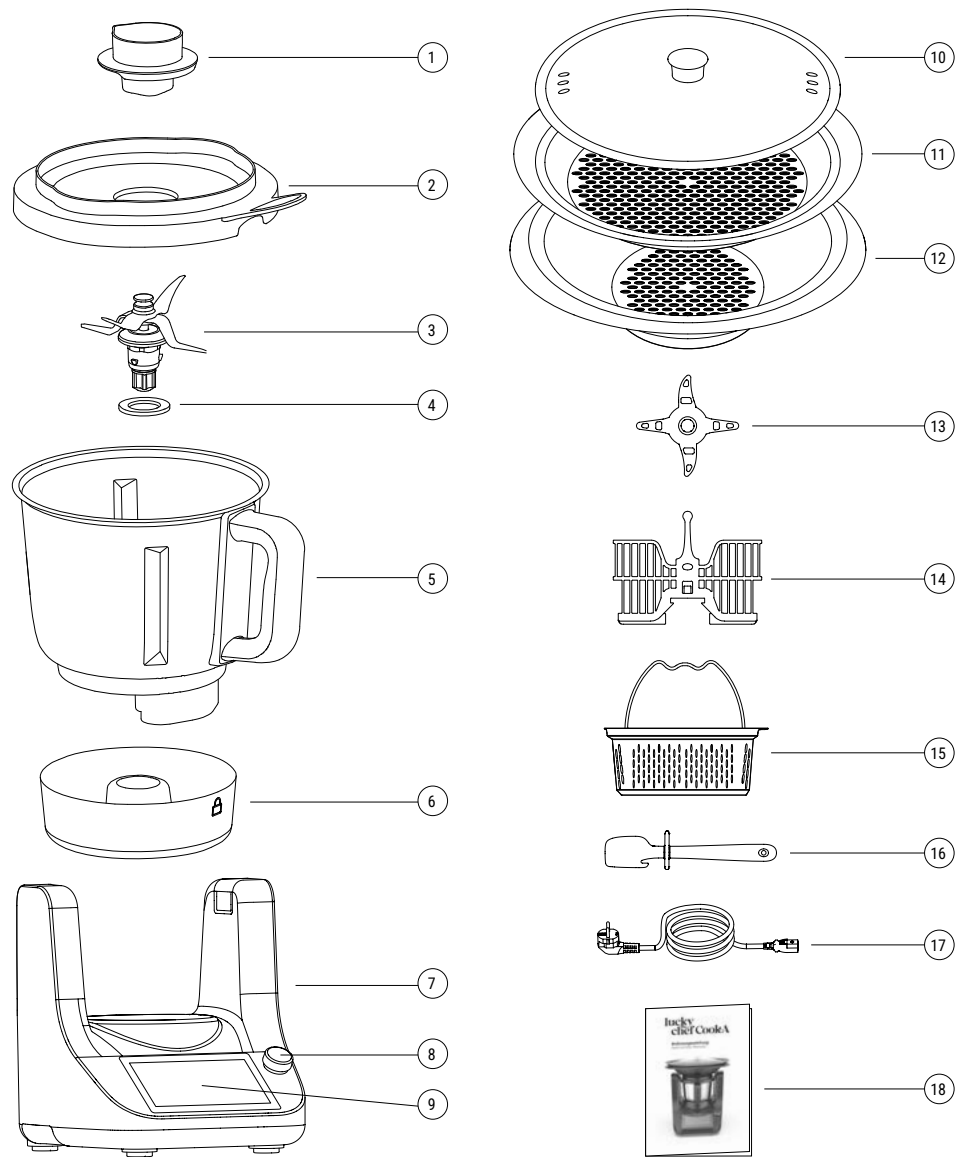
Warnings

1. To protect against the risk of electrical shock, do not immerse the appliance in water or any other liquid.
2. Plug in a power supply that corresponds to the rated one on the appliance only.
3. This appliance has a grounded plug. Please ensure the wall outlet in your house is well-earthed.
4. Before use, place the appliance on a stiff, flat, stable, and dry surface at least 40 cm from flammable objects or surfaces (like wood, plastic, styrofoam, etc.).
5. Close supervision is necessary when using the appliance near children.
6. Adults must supervise children so they do not play with this appliance.
7. Do not use the appliance if it is not working as it should, has received a sharp blow, has been dropped, damaged, left outdoors, or dropped into water.
8. Do not attempt any modification or repair yourself, and ensure that any repair is conducted only by an appropriately qualified technician.
9. If the Power Cable is damaged, it must be replaced immediately by an authorized and qualified person only.
10. This appliance should never be switched on or left plugged into the power supply when not in use while replacing accessories or during cleaning.
11. The Spatula only moves food out of the Pot. Don't use it while the Knife is running.
12. Use extreme caution when manipulating the parts to avoid injuries from the sharp Knives.
13. Using an attachment not recommended or sold by the distributor may cause fire, electric shock, or injury.
14. Don't use the appliance to blend hard and dry substances; otherwise, you could blunt the Knife.
15. Do not let the Power Cable hang over the edge of the table or counter.
16. Do not use your fingers to scrape food away from the Knife. Using your fingers may cause a cut-type injury.
17. This appliance is intended for indoor and dry household use only.
18. Never run the appliance empty to avoid overheating and abrasion, which can accelerate its aging.

19. This appliance can be used by children aged eight and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the safe use of the appliance and understand the hazards involved. Children shall not play with the appliance. Children shall not make cleaning and user maintenance unless they are older than eight and supervised.
20. To avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit regularly switched on and off by the utility.
21. Do not interfere with any safety switches.
22. Do not insert any part of your body (including hair or clothing) into the rotating parts while the appliance runs.
23. Never operate this appliance empty or unloaded because doing so could cause it to fail and injure the user.
24. Care should be taken when using the appliance due to the possibility of steam emission; unplug it during filling and cleaning and keep it away from heat and moisture-sensitive surfaces.
25. Wash and dry thoroughly before first use.
26. Never fill the Pot with boiling liquid to avoid scalding or appliance damage.
27. Don't use the appliance if the Power Cable, the plug, or any other part is damaged.
28. Please refer to the paragraphs below for details on cleaning, operating times, and accessories speed settings.
29. Although the device has been checked, its usage and consequences are strictly the user's responsibility.

Parts

This device contains the following parts:



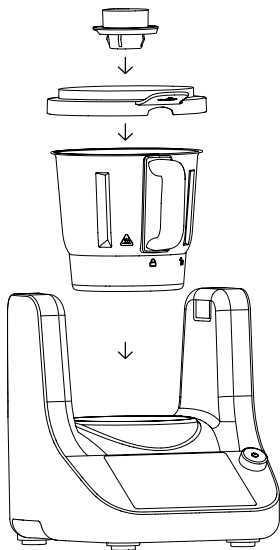
| NO | Part name |
|----|--------------------|
| 1 | Measuring Cup |
| 2 | Lid |
| 3 | Knife |
| 4 | Knife Seal Ring |
| 5 | Pot |
| 6 | Pot Base |
| 7 | Main Unit |
| 8 | Control Knob |
| 9 | Display |
| 10 | Steamer Lid |
| 11 | Steamer Plate |
| 12 | Steamer Bowl |
| 13 | Knife Guard |
| 14 | Stirrer |
| 15 | Basket |
| 16 | Spatula |
| 17 | Power Cable |
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Before Use

Unpack the device and check (for) all the parts.

Carefully remove the blade protector from the Knife and store it for further use.

Clean and dry thoroughly all the parts.



Pot with Lid and Measuring Cup

1. Align and lower the Pot into the base before pressing it down into the correct position.
2. Align the Lid handle with the Pot handle and press it down into place. Rotate the Lid slightly to make the Seal Ring fit.*
3. Insert the Measuring Cup in the hole of the Pot Lid.

Notes:

The Pot maximum usable capacity is 2.5 liters.

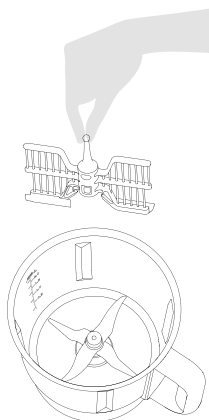
Ensure all parts are clean, properly aligned, and fitted before use.

The sealing ring is not removable, and forced removal may cause damage. If it is damaged or leaky, please stop using it and replace the main Lid immediately.

Use only the original Measuring Cup and Pot Lid; otherwise, damage to the user, product, and surroundings can occur.

Do not open the Pot Lid forcibly to avoid scalding or burning. The user can open the Pot Lid only at a complete stop with the Lid locking mechanisms open.

* Device will automatically check whether the lid is properly placed before use.



Stirrer

1. Lift the Pot Lid and firmly hold the Stirrer at its top (nowhere else, or injury may occur due to sharp blades!).
2. Align and slide the Stirrer onto the Knife, ensuring it is free from any Knife obstruction.
3. Lightly press down on the Stirrer until a “click” indicates it is locked in position firmly and safely.
4. When done, hold the Stirrer at its top and rotate it slightly to release it from the Knife before lifting it.

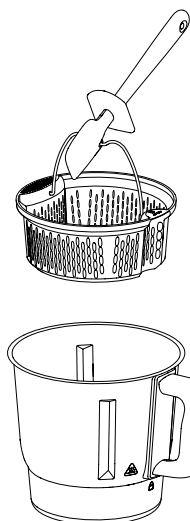
Tip:

Although the Stirrer’s primary use is whipping egg whites or cream, it can also be used to make milk, pudding, puree, or cream mixtures.

Notes:

The rotating speed should not exceed Level 10 when using the Stirrer to prevent damage.

Do not add food during the rotation of the Stirrer, as it may be damaged or get stuck.

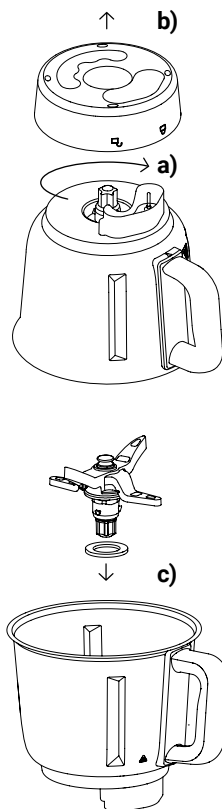


Basket

1. Lift the Pot Lid and remove Stirrer (if present).
2. Insert the Basket into the pot if preferred/needed for cooking/steaming.

Note:

We strongly suggest using Spatula (its hook) to handle the Basket in order to prevent scalding.



Knife dis/assembly

Knife disassembly:

Carefully place the Knife Guard on the Knife.

1. Hold the handle with one hand, with the Pot upside down.
 - a) With the other hand, rotate the Pot base counterclockwise until the Knife is released (dropped), and
 - b) lift it.
2. Turn the Pot upwards, and
 - c) carefully rotate the Knife slightly in any direction to align and lift it together with the Knife Seal Ring.

Knife assembly:

Carefully place the Knife Guard on the Knife.

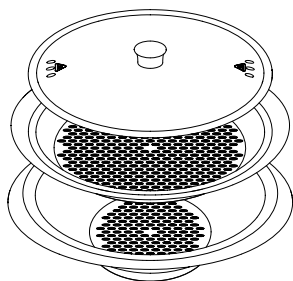
1. Ensure the Knife Seal Ring is installed correctly on the Knife.
2. With the Pot turned upwards, hold the handle with one hand while you rotate/align and insert the Knife with the other hand until it sits flat on the bottom of the Pot.
3. Turn the Pot upside down while holding the Knife in. Rotate and align the Pot base before rotating it clockwise until it locks in position (the "lock" mark must align with the Pot handle).

Notes:

Do not dis/assemble any Pot parts before they cool down.

Ensure all parts are clean, properly aligned, and fitted before use.

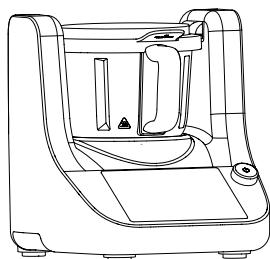
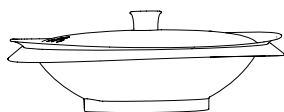
Use the Knife Guard when disassembling or assembling any Pot parts, and remove it before further use.



Steamer

The Steamer consists of three parts, as shown in the picture:

- Steamer Lid (top)
- Steamer Plate (middle)*
- Steamer Bowl (bottom)



For the best usage of the Steamer, the user must set the appliance correctly:

Before steaming, please pour 125 ml of water into the Pot for every 5 minutes of cooking.**

1. Place the Lid on the Pot and make sure Measuring Cup is removed from it.
2. Align and place the Steamer onto the Lid while making sure that it sits flat and stable.
3. Place the food into the Steamer and place the Steamer Lid over it.***
4. Ensure all the parts are positioned well and securely to prevent steam leakage and parts from tipping over during steaming.

* You can steam larger food without a steaming tray.

** **Fill the bowl with enough water/liquid for the entire steaming process.** When you open the Steamer, please tilt the Lid slightly to let the hot steam escape away from you and let the condensation water drip into it. When lifting the Steamer from the Pot, please allow a few seconds for the condensation water to drip onto the Pot Lid before removing it.

*** If you want to use Steamer Plate as well, place it on the Steamer Bowl – make sure that is not obstructed or leaning because of the food under it – and add food into it before placing the Lid on top.

Tips:

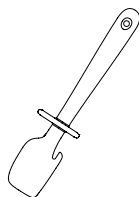
The Basket could also be used for steaming. Just place it inside the Pot, add the ingredients, and cover it with the Pot Lid (without the Measuring Cup) before putting on the Steamer.

Arrange the food evenly and roomy for better steam flow and cooking results.

When adding ingredients to the Steamer, place the ingredients that need longer cooking closer to the bottom and those that need less cooking closer to the top.

Notes:

The cooking time suggested in recipes will vary depending on the nature of the food, its size, and personal preferences.

**Spatula**

A Spatula can scrape ingredients in the Pot or lift the Basket.

Notes:

Do not touch the Knife with Spatula as they can damage it. Spatula should never be used while Knife and/or Stirrer are rotating.

Usage

Turn ON

Press the Power/Control Knob to turn ON the appliance, and the Display will show the current main menu.

Turn OFF

Press, hold, and release the Power/Control Knob for approximately 3 seconds to turn the device OFF.

Notes:

Place the appliance on a dry, clean, stable, and thermally resistant surface.

Ensure all the parts are undamaged and correctly assembled without any packaging material.

When the appliance is ready for cooking, plug it into the power supply using the provided Power cable.

If the device does not operate for 20 minutes, it will turn OFF automatically.

Slight odors are possible at the beginning of usage until the appliance reaches thermal stability.

This appliance is delivered with a secure transport mode that holds the bowl locked to the Main Unit. The appliance will unlock the bowl automatically after connecting it to the power supply and pressing the Control Knob.

Connecting to Wi-Fi

1. Click on the Menu (≡) in the top left
2. Click on Settings
3. Click on Wi-Fi
4. In the „My Wi-fi“ bar, choose the correct network
5. Enter your password in the line below
6. Click on connect in the bottom right

Quick Modes



Cooking Rice

Quick mode for cooking rice



Cooking Potatoes

Quick mode for cooking potatoes



Steaming Vegetables

Quick mode for steaming vegetables



Cooking Barley

Quick mode for cooking barley



Cooking Quinoa

Quick mode for cooking quinoa



Bone Broth

Quick mode for cooking bone broth



Whipped Cream

Quick mode for whipped cream



Pre-Cleaning

Quick mode for pre-cleaning the Pot*



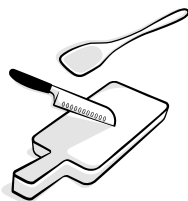
Manual Grinding

Touch and hold quick mode for manual grinding**

* Your pot has been pre-cleaned successfully! Please remove the liquid from the pot and rinse out well before your next use.

** For optimal results, restrict each grinding interval to a maximum of 10 seconds. Intervals longer than 10 seconds are not recommended.

Recipe Steps



Preparing

This step involves all the initial tasks that are performed outside of the CookA, such as cutting vegetables, slicing meat, or preparing other ingredients. Ensure all ingredients are ready and measured before starting the cooking process.



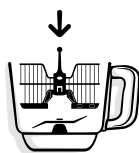
Weighing

Place the ingredients into the Pot, Basket, Steamer, or a separate bowl, according to the recipe instructions. Ensure that all ingredients are accurately weighed to achieve the best results.



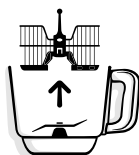
Adding

Place the ingredients directly into the Pot as instructed, without the weighing them. Follow the recipe guidelines for the correct quantities.



Add Stirrer

Firmly grip the Stirrer by its rounded tip, place it on top of the Knife, and apply gentle downward pressure. As the Stirrer is rotating during use, it will securely lock into place.



Remove Stirrer

Firmly grasp the Stirrer by its rounded tip, gently pull upwards, and lift it out of the Pot.



Add Basket

Using the wire handle, carefully lower the Basket into the Pot until it securely fits in place. Once the Basket is properly positioned, fold down the wire handle.



Remove Basket

Using the hook on the backside of the Spatula, first lift the wire handle. Then, hook the wire handle and pull upwards until the Basket is fully removed from the Pot. Carefully move the Basket away from the Pot.

Note:

Ensure to place the Basket on a surface that does not leak.



Lid closing

When closing the Lid, ensure it is properly aligned with the Pot handle, then press it down gently. To seal the Lid, insert the Measuring Cup into the hole located in the middle of the Lid.

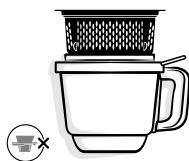


Lid closing without Measuring Cup

Close the Lid without the Measuring Cup.

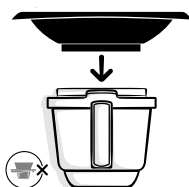
Note:

Do not put your hand or any other objects above the steam release holes while steaming.



Lid closing with Basket

Close the Lid, and place the Basket on top to serve as a splash guard.

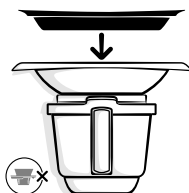


Add Steamer Bowl

Place the Steamer Bowl onto the Lid. Ensure that the longer sides of the Steamer Bowl are aligned with the Main Unit and that it is firmly seated within the Steamer Bowl bracket on top of the Lid.

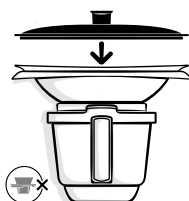
Note:

Remove the Measuring Cup before placing the Steamer Bowl.



Add Steamer Plate

Place the Steamer Plate into the Steamer Bowl if you want to steam more than one ingredient at the same time. Ensure the plate is securely positioned before adding ingredients.

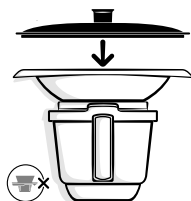


Add Steamer Lid onto Steamer Bowl + Steamer Plate

Place the Steamer lid onto the Steamer plate, ensuring it fits securely to properly contain the steam and ingredients.

Note:

Do not place your hand or any other objects over the steam release holes while steaming, as this can result in burns or other injuries.

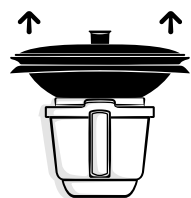


Add Steamer Lid

Place the Steamer Lid onto the Steamer Bowl, ensuring it fits securely.

Note:

Do not place your hand or any other objects over the steam release holes while steaming, as this can result in burns or other injuries.



Remove Steamer

After use, carefully remove the Steamer parts by holding the Steamer Bowl handles with both hands. Lift the Steamer Bowl upwards and place it on a stable surface. To prevent damage from dripping water, ensure the steamer set is placed on a suitable, water-resistant surface.



Rinsing Pot

Rinse the Pot with water between cooking steps to remove any leftover ingredients.

Note:

It is not recommended to use dish soap while rinsing the Pot during the cooking steps.



Scraping Pot walls

Use the Spatula to remove any ingredients stuck to the Pot wall.

Note:

This should only be done when the device is not running and the Lid has been removed.



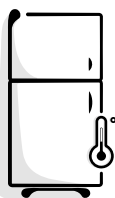
Pushing ingredients

Gently push down the ingredients using the Spatula while mixing.



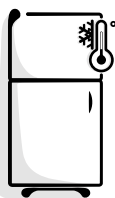
Baking

Preheat the oven to the required temperature and prepare all ingredients. Put the ingredients in an oven-safe container, then place it in the preheated oven. Monitor cooking according to the recipe. Once done, carefully remove the dish from the oven and let it rest before continuing with the next cooking step.



Cooling

Allow the cooked meal to cool slightly at room temperature, then transfer it to an airtight container. Place the container in the fridge, ensuring it is on a stable shelf. Let the meal cool completely in the fridge before serving or storing.



Freezing

Allow the cooked meal to cool at room temperature. Transfer the meal into a freezer-safe, airtight container and place the meal in the freezer.



Emptying Pot

Once ready, pour the cooked ingredients or food from the Pot into an appropriate container.

Note:

Do not remove the Knife before pouring out the ingredients or food.



Done

The delicious and healthy meal is now ready to be served to your pet.

Cleaning and Maintenance

Clean all the parts before first and after each use.

Please ensure the water does not exceed 1.5 liters when cleaning the Pot.

Do not set the rotating speed to more than 15. The cleaning time should be at most 5 minutes.

Some plastic parts may fade slightly after a period of use, but it does not affect your health and the function of the parts.

If you suspect liquid might have entered the Main Unit, do not attempt to start or disassemble the appliance; instead, contact customer service.

Cleaning the Main Unit

Use a soft cloth and mild cleaner to clean the Main Unit.

Please ensure that all ventilation and drain holes are clean and unobstructed to ensure the appliance's best and safest use.

Notes:

Always unplug and remove the Power Cable from the appliance before cleaning. You can wipe the Power Cable clean with a soft, damp cloth.

Do not immerse the Main Unit in water or other liquids.

Cleaning the Pot and Pot Lid

The Knife is very sharp, so please handle it with care. Always install a Knife Guard and hold the upper part of the Knife when handling it. Remove it only just before cleaning.

Leakage around the Knife may damage the device, so make sure the Knife is appropriately locked on the base of the Pot after cleaning and drying all the parts.

Do not use sharp or pointed objects to clean parts to avoid damaging the appliance or hurting the user or their surroundings.

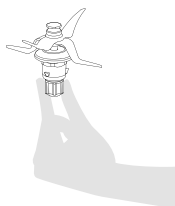
Disassemble all the parts (please refer to chapter “Before use”) before thorough cleaning.

Clean the whole Pot, Knife, Spatula, Stirrer, Basket, Measuring Cup, Pot Lid, and Steamer, preferably with hot water and dish soap or in the dishwasher.

Wipe and dry all the parts thoroughly before reassembly.

Cleaning the Knife

As shown in the picture below, hold the base of the Knife and rinse it under the faucet upward, either using a brush or in the dishwasher.



Notes:

Please only place the Knife in water briefly to prevent damage.

Minor rust stains may occur during or after cleaning. This rust is harmless and easily removed with a brush or soft vinegar solution.

Please carefully dis/assemble the Pot and Knife (including the Knife Seal Ring) to prevent any damage or leakage.

Error Codes

| Code | Error Message | Trigger Condition | Possible Situations |
|------------|--|--|--|
| A01 | Error when synchronising the serial number. | <ol style="list-style-type: none"> 1. Driver error 2. Production Error | If the error persists, please contact customer service. |
| A02 | Motor overload. Please check whether the pot contents are blocking the Knife. | <ol style="list-style-type: none"> 1. Too much food in the pot 2. Food is blocking the Knife 3. Issue with the motor 4. Issue with electronic components | <p>Please check whether the contents of the Pot are blocking the Knife.</p> <p>In this case, carefully remove the food that is blocking it or reduce the amount of ingredients in the pot. If the error persists, please contact customer service.</p> |
| B01 | Pot is not placed correctly. Please adjust its position. | <ol style="list-style-type: none"> 1. Pot is not placed correctly 2. Contact of Pot with the Main Unit interrupted | <p>Please check if the pot is placed correctly. If yes, check if the contact pins of the pot are dirty and clean them.</p> <p>If the error persists, please contact customer service.</p> |

| Code | Error Message | Trigger Condition | Possible Situations |
|------|--|--|---|
| B02 | Motor temperature is too high. Wait until the motor has cooled down. | <ol style="list-style-type: none">1. Cooking duration was too long2. Food is blocking the Knife3. Issue with the motor | <p>Please wait until the motor cooled down and check whether contents of the pot are blocking the knife set. In this case, carefully remove the food that is blocking it or reduce the amount of ingredients in the Pot.</p> <p>If the error persists, please contact customer service.</p> |
| B03 | Lid could not be detected. Please close the Lid correctly. | <ol style="list-style-type: none">1. Lid is not correctly on the Pot2. Issue with the locking mechanism | <p>Close the Lid correctly and check for items preventing the Lid from closing.</p> <p>If the error persists, please contact customer service.</p> |
| B04 | CookA left the surface, safety stop was activated. | <ol style="list-style-type: none">1. Device tipped over2. Loose Power Cable connection | <p>Check the device for possible damage that occurred when device was tipped over.</p> <p>If the error persists, please contact customer service.</p> |

| Code | Error Message | Trigger Condition | Possible Situations |
|------|---|--|---|
| B05 | Heating error. Please reposition the pot. | <ol style="list-style-type: none">1. Contact of Pot with the Main Unit interrupted2. Issue with heating unit3. Insufficient power supply | <p>Please check if the pot is placed correctly. If yes, check if the contact pins of the pot are dirty and clean them. Assure the device is connected to a single socket outlet.</p> <p>If the error persists, please contact customer service.</p> |
| B06 | Temperature sensor failure. Please ensure the main unit and outside of the Pot are dry. | <ol style="list-style-type: none">1. Humidity affecting the temperature sensor2. Issue with motor temperature sensor | <p>Please check whether the Main Unit and outside of the pot are dry and allow 24 hours to dry before trying again.</p> <p>If the error persists, please contact customer service.</p> |
| C01 | Main board temperature is too high. Please wait until the device has cooled down. | Cooking took too long | <p>Please wait until the device has cooled down.</p> <p>If the error persists, please contact customer service.</p> |

Troubleshooting

| Issue | Possible cause | Possible solution |
|---|--|--|
| Shuts down during operation | Check whether the Power Cable is connected correctly or the appliance has overheated. | Allow the device to cool down (for at least 5 min) before further use. |
| It can't be heated | Check whether you set the heating time and temperature. | Continue using after setting. |
| The scale problem | Either other objects are leaning on the appliance, or the surface under it is not smooth or clean. | Ensure you position the appliance on a flat, hard, and stable surface. |
| Motor overheats, please try again later | Check if there is too much food in the Pot. | Remove excess food before further use. |
| Blades are not turning | Too much food is obstructing the Knife. | Remove some of the food and clean the Knife. |

Notes:

If any (of the above) issues persist, contact your customer service. In the unlikely event of a power outage, the safety latches holding the Pot/Lid might not open. Please wait for the power to come back on and release the safety latches at that point.

Customer Service

E-Mail: support@luckychef.com

FAQs & Contact form: www.luckychef.com/en/faq/

Technical Data

| | | | |
|---------------------|-----------------------------------|-----------------------|---------------------------------|
| Motor power | 500 W | Voltage | 220–240 V~ |
| Heater power | 1300 W | Frequency | 50/60 Hz |
| Scale | 1–6000 g | Combined power | 1700 W |
| Pot | Max usable capacity 2.5 liters | Wi-Fi | 802.11 b, g, n up to 2.4 GHz |



Manufacturer's declaration that the product meets the requirements of the applicable E.C. directives.



This marking indicates that this product should not be disposed of with other household waste throughout the E.U. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased.



Food contact safe product.



The "hot surface" symbol is a hazard notification. It indicates that the marked item can be hot and should not be touched without caution!



The transport and protective packing have been selected from materials that are environmentally friendly for disposal and can be recycled. Ensure that any plastic, wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Rather than just throwing these materials away, recycle them.



This device incorporates an earth connection for functional purposes only.



A seal of approval for "Geprüfte Sicherheit" (Tested Safety).

Your gift subscription: activate it now!

It's almost time and you can become a Gourmet Chef for your lovely dog. For your 6-month gift subscription, you will need your personal activation code. Check your welcome letter or the email we sent you. There we will also explain the next steps.



If you have any questions or problems, please contact our LuckyChef team directly at support@luckychef.com – we will be happy to help you!

EN Product name: CookA / Model number: CMC-20G / Voltage: 220–240 V ~ / Frequency: 50/60 Hz / Wattage: 1300 W heater, 500 W electric motor, 1700 W combined / Class I / Country of origin: P.R.C. / Importer to EU: The Pets Team F&H GmbH & Co. KG, Südliche Münchner Straße 55, 82031 Grünwald, Germany / Distributed by Lucky Chef GmbH Wolfratshauser Str. 40, 82049 Pullach im Isartal, Germany

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