User Manual

Fromaggio



Table of Contents

Important tips…….2-3
Before use 4
Safety Notice 4
2.1 Safety and hazards notice 4-10
2.2 User's responsibility 11
3. Compliant use 11
4. Delivery Inspection 12
4.1 Items supplied 12
4.2 Place the machine properly 13
4.3 First cleaning 13
5. Overview of Accessories 14
5.1 Base unit 14
5.2 Heating pot 15
5.2.1 Heating pot lid 16
5.2.2 Install the heating pot lid 16
5.3 Blade assembly 16
5.3.1 Uninstall blade 17
5.3.2 Install blade 17
5.4 Measuring beaker 18
5.5 Spatula 18
5.6 Mixer attachment 18
5.6.1 Install Cutter/Mixer attachment 19
5.6.2 Uninstall Cutter/Mixer attachment……19
5.7 Plastic drainer……..19
5.7.2 Install/uninstall the drainer…….19
5.8 Mesh strainer……...19
6. Operation 20
6.1 Power on/off 20
6.2 Homepage 20
6.3 Recipe homepage……..21
6.3.1 Recipes details page……21
6.4 Recipe: Heat, Mix, Cut, Blend 21
6.5 Weighing……..22
7. Cleaning heating pot……..23
7.1 Cleaning accessories…….23
8. Regular maintenance…….24
8.1 Change blade assembly……24
9. Malfunctions, Solutions 25-27
10. Customer service 27
11. Warranty 28
12. Technical specifications 29

Important Tips

Ingredients:

- If you are using pasteurized milk, avoid using milk that is labelled UHT (Ultra High temperature).

- If you are using pasteurized milk, it is recommended to use calcium chloride for the best yield. Also, don't use salt which contains iodine. Both ingredients, cheesemaking salt and calcium chloride, can be bought in our online shop.

- It is always important to use fresh milk and other ingredients. Cultures and rennet have much longer expiration dates, but they should not be exceeded either. Cultures and rennet should be stored in a freezer unless otherwise noted. Refer to ingredient labels for storage instructions.

- Fromaggio´s recipes are based off of ingredients sold directly by Fromaggio Corp. To order, go to https://fromaggio.com/collections/all. For best results, only use Fromaggio ingredients, and bought directly from Fromaggio.

- To find out what ingredients you need for each recipes, please see our recipes page at https://fromaggio.com/collections/recipes, click the recipes, and refer to the ingredients list.

Recipes:

- Fromaggio comes with a variety of preset recipes, which are saved in the machine. To access them, click the ¨Recipes¨ icon. You do not need the mobile app to run these recipes.

- The mobile application can be downloaded on the Apple or Google Play store for Android. It is highly recommended to download the app on to your smart phone. In the app, you can create your own unique recipes (click the CUSTOM RECIPES icon) according to your taste and diet. It is recommended to start off by copying a Fromaggio recipe and then modifying it rather than starting a new recipe from scratch.

- In the app, you will also find many recipes from our user community worldwide. Feel free to try other user recipes, and share your own recipes. However, note that only Fromaggio recipes are fully tested, so results may vary on non-Fromaggio recipes. The app will prompt you to make your recipe public. Please test your recipes carefully before making them public.

- To send a recipe from the app to the machine, make sure your mobile phone and fromaggio machine are on the same wifi network (access Wifi on the fromaggio machine by clicking Setup, then Wifi). Then click on a recipe on your app, and click the yellow button ¨SEND TO MY MACHINE¨. The app will locate your machine via Wifi and you

will see a pop up with ¨AVAILABLE MACHINES¨. Click on the yellow IP address button. After you will see a message ¨Recipe uploaded successfully¨. If you send a custom recipe that you created, then you can find the recipe in ¨My Recipes¨ on the machine. If you sent the Recipe from the public section ¨Recipes¨ on the app, then it can be found by clicking the ¨Recipes¨ icon on the machine. If you have an issue sending the recipe to your machine, please turn the machine off and then on again.

Machine:

- The top of the machine must be on properly in order for it to operate.

- The machine comes with a plastic drainer, a mesh metal drainer, and two cutter/mixers. When you click on a recipe, the start screen will indicate from the beginning what components are needed in the recipe.

- Astandard cheese recipe requires the plastic drainer and a cutter/mixer. The plastic drainer is inserted first, and then a cutter/mixer. The cutter/mixer attaches on the shaft, and fits on to the drainer, so when you lift the drainer for draining, it stays attached to avoid exposing the hole below it and reduce curd loss.

- The mesh strainer has two functions. One is to hold the plastic drainer for extra draining. Place the mesh strainer on the heating pot and the plastic drainer inside of the mesh strainer. The whey will drain through the mesh and into the heating pot. Any curd that might slip through the plastic drainer can also be caught in the mesh strainer.

- Secondly, the mesh strainer is helpful for very soft cheeses and yogurt. The user might be prompted to pour or scoop the curd from the plastic drainer into the mesh strainer. Follow recipe instructions for best results.

- It is important to run a cleaning cycle in between each recipe. You can also handwash or put all parts into the dishwasher, except for the machine base. The heating pot can be put in the dishwasher, but make sure its totally dry before using.

For more information, including video tutorials, please see:

www.youtube.com/@fromaggiocheese2400

*A press (for making hard cheese) and other accessories are sold separately and will come with their own instructions.

1 Before use

For safe handling of the product, and in order to get to know the entire range of features:

- ✓ Read these user instructions thoroughly prior to initial use, and especially the safety warnings.
- ✓ The device should only be used as described in these user instructions.
- ✓ Keep this copy of the user manual
- ✓ If you pass the device on to someone else, please include the manual.

2 Safety Notice

Please follow all of the safety indications in order to assure your safety while operating the machine.

2.1 Safety and hazards notice

DANGER! Risk of electric shock if the base unit get water in the circuit!



- Do not put the base unit in water or other liquid.
- Do not put the base unit under the faucet.
- Do not spray water on the base unit.
- Remove the power plug before cleaning the base unit.
- Only wipe the base unit with a dry cloth or towel.
- Do not use it in outdoors.
- Please contact customer service if water gets inside of the base unit !

DANGER! Risk of electric shock if the power plug is not connected well!



- Connect the power cable correctly!

DANGER! Risk of electric shock if the base unit or power cable is damaged!



- Check regularly if there is any damage the base unit, power cable or accessories.
- Ensure that the power cable cannot be damaged by sharp objects or hot spots, Keep the power cable away from hot surfaces.
- If the power cable of this device get damaged, it must be replaced by the manufacturer, and their customer service department or a similarly qualified specialist in order to avoid any hazards.
- Do not try to repair it yourself!
- Do not insert your fingers, hands, or anything else in the bottom holes of heating container.

DANGER! Risk of fire if the base unit is put on hot surface!



- Do not put the base unit on stoves (ceramic or electric) or any other heating platform.
- Keep a safe distance from heating platforms or external heating sources, and ensure the power cable will not touch them.

DANGER! The base unit has high energy consumption. An insufficient power supply could cause a fire!



- Note the max power support of your power outlet before connecting to the base unit.
- Do not use the base unit and other appliances in the same power outlet.

DANGER! Food may spill/overflow and cause scalding!



- Always make sure that the holes in the heating pot lid are never blocked or covered from the inside (e.g. with food inside), or from the outside so that steam can escape at all times without creating high pressure.
- Use only the original accessories supplied .
- Do not add ingredients above the 3.0 liter maximum filling mark.
- If you find the hole of the heating pot lid blocked during cooking, unplug the cable.

- Carefully remove drainer by the handle from the heating pot to prevent spilling or splattering.
- Be cautious when pouring liquids into the heating pot.

DANGER! Liquids may spill after boiling and cause scalding!



- If you cook large amounts at high heat (> 194°F, 90°C) without following the the recipe, it may boil over, spill out of the heating pot, and cause scalding.
- Be especially careful when working at high temperatures.
- Press the select button or turn off the power to halt it after boiling.
- Please use caution when motor is operating at high speeds and the machine is heating at 149°F/65℃ or above.

DANGER! Hot steam can cause scalding!

DANGER! Hot oil can cause scalding!



- Do not pour hot oil into the heating pot.

DANGER! Improper operation of heating pot can cause scalding!



- Do not force open the heating pot lid.
- Check heating pot silicone seal regularly. If it is damaged or leaking, replace it immediately.
- Make sure the heating pot and lid are sealed well together, and that no food residue is sticking to the rim of pot and the seals.

DANGER! Improper placement of the power cord may cause injury!



- Do not let the power cord hang over the edge of a table or counter.
- To prevent unexpected tripping and falling, do not plug the power cord of the base unit into an extension cord.

DANGER! Improper use of accessories can cause injury!



- Use only recommended original accessories.
- Do not modify the device and its accessories without authorization.
- Do not use device with damaged accessories.
- Do not use accessories for other purposes, especially at high temperature.
- Do not use the spatula to stir in other pots and pans at high temperatures.

- If an accessory is visibly damaged, stop using it and replace it immediately.

DANGER! Hot liquids or curd can cause scalding!



- Please be careful when removing the drainer.
- Use the handle when lifting the drainer, and gloves if necessary.

DANGER! Dropping the device can cause injury!



- Place the base unit on a clean, sturdy, flat food preparation surface.
- Keep a safe distance from the edge of the work surface to prevent it from vibrating or falling.
- Do not leave the machine unattended while operating.

DANGER! The reproduction of pathogenic bacteria is a health hazard!



- Please be hygienic throughout the preparation and cooking process.
- Please follow the recipe instructions (temperature and time) strictly.
- Make sure to refrigerate fresh cheese
- For aged cheese, follow aging instructions.
- Aging cheese is usually done at temperatures ranging from 45°F to 60°F (7°C to 15°C).

  Here's a breakdown of temperature/humidity ranges for some common cheese types:

- Soft Cheeses (Brie, Camembert): 50-55°F (10-13°C) with higher humidity
- Hard Cheeses (Cheddar, Parmesan): 55-60°F (13-15° C) with lower humidity
- Blue Cheeses (Roquefort, Gorgonzola): 45-50°F (7-10°C) with moderate humidity

DANGER! Risk of cuts and burns!



- Operate the blade assembly with care!
- Do not touch the blades of the assembly.
- Remove the blade assembly carefully to prevent it from falling, and make sure it´s cooled down.
- Keep body parts and hair away from blade.

Substances left in the cooking process can be harmful to health!



- Clean all components and accessories that will be in contact with food before first use.

Steam may damage other items!



- Keep a safe distance from top and side objects to prevent nearby objects from being damaged

Improper use of the heating container can cause damage



- The device may be damaged if the heating pot is operated without any liquid inside it.
- Make sure there is enough milk in the heating pot. The device evaporates about 250ml of milk every 15 minutes.
- It´s safest to operate at full capacity (3 liters), but not more

Improper cleaning or not following instructions can damage the device!



- The heating pot and blade assembly may be damaged if they have contact with water,other liquids or food residues for prolonged periods of time.
- Wash components immediately after use.
- Do not keep the blade assembly in liquids for too long, as this will cause premature aging of the sealing system of the blade bearing.
- Due to differences in water quality, the heating pot interior may rust if exposed to liquids for long periods of time. Therefore, the components should be cleaned immediately after use.

The inside of the device may become corroded!



- If you load the heating pot after cleaning, especially when the contact pins on the bottom are still wet, it may cause rust inside the pot.
- Dry the heating pot thoroughly before loading it in the device.

Improper installment of blade assembly will cause damage



- Please make sure the seal ring is in place with the blade assembly.
- Make sure the seal ring is not damaged.
- Make sure the blade assembly is properly installed and locked before adding food.
- Do not use the device to chop particularly hard foods.
- If liquid spills and gets into the housing of the device, unplug the power plug and contact the customer service center.

Improper use of accessories can cause damage!



- Make sure the mixer attachment is properly installed.
- Do not set speed level more than 50 rpm when using the mixer attachment.

- When you remove food from the heating pot, avoid touching the blade assembly blades.

2.2 User's responsibility

To ensure the correct operation of the device, please note:

1. Follow the instructions in the user manual and all product instructions.
2. Save the manual.
3. Contact customer service to repair if damaged.

3 Compliant use

- Please use the device correctly and compliantly to avoid danger to yourself or others, or damage to your property.
- Fromaggio is designed for adults. Minors may only use the machine in the company of an adult.
- Minors should always be kept away from the device and its power cord while operating.
- Alert minors to potential hazards, such as heat and steam generation, hot condensation, and hot surfaces.
- Do not let minors play with fromaggio as a toy.
- This device is not allowed to be used for any other purposes than those specified in this manual. The consumer is responsible for any damage in this case. Any technical changes to the product will void all warranties/claims.

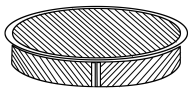
4 Delivery Inspection

4.1 Items supplied

7



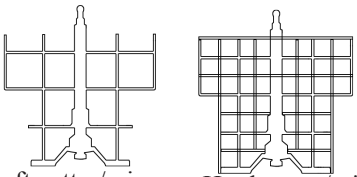
10



9



6



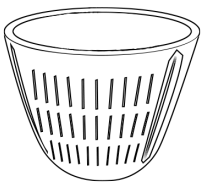
Soft cutter/mixer

Hard cutter/mixer

8



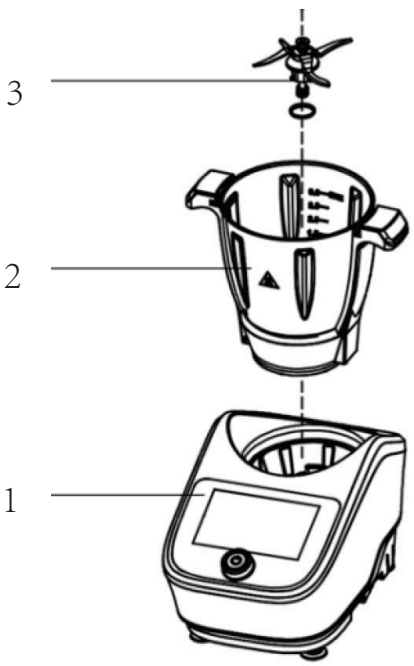
5



4



3



2

1

Please check the completeness of the contents of the delivered goods, the following included:

1	Base unit x1	2	Heating pot x1	3	Blade assembly x1set (with seal)
4	Shaft x1	5	Drainer x1	6	Mixer attachments x 2
7	Heating pot lid x1	8	Measuring beaker x 1	9	Spatula x 1
10	Mesh strainer				

4.2 Place the machine properly

Please place the device on a fixed place in the kitchen for easy use. Before choosing a proper placement:

1. Do not place the base unit on a stove top (conventional,ceramic glass, induction or other cook top) or on any other heated surface.
2. Please keep enough distance from any external heat source, so the device will not heat up.
3. Make sure the power cord is not in contact with hot surfaces and external heat sources.
4. Please power on the machine only after the power connection is correctly established.
5. Connecting the base unit to a faulty or incorrect power source will damage the device.
6. Place the device on a clean, sturdy, flat food preparation surface to prevent it from slipping.
7. Keep enough distance from the edge of the work surface to prevent it from falling due to a collision, etc.
8. Never leave the device unattended while its running.
9. Make sure no foreign matter (grease or similar substances) can reach the vents on the back of the device.
10. Make sure there is a gap between the device and other objects. Do not stack other objects on it, which will affect the weighing accuracy.

4.3 First cleaning

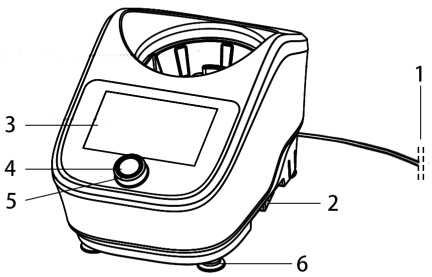
Due to production conditions, there may be residue on the components of the device that are not removable.
Rinse all components and accessories thoroughly that will have contact with

food before first use as follows:

1. Disassemble the heating container, refer to: [5.3.1] to uninstall blade.
2. Then wash all parts and accessories by hands or dishwasher (except the base unit). The heating pot can be washed in dishwasher as well. Additional details on cleaning can be found in :[9] Cleaning and maintenance.

5 Overview of Accessories

5.1 The base unit

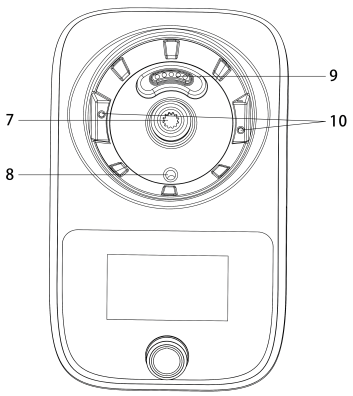


① Power cord

Plug in the power plug in the power outlet only after confirming that the power cord is not damaged.

② Power switch

Turn to “On” or “Off” to power the device on or off. Unplug cord for 3 min. or more for a full power off.



③ Display

The display can be operated directly by touching the screen with your finger

④ The knob switch button

1. Scroll the knob switch to select.
2. Activate or pause the device by tapping the knob switch.

⑤ Knob switch indicator

Around the knob switch are indicator light circle to indicate the device running status and heating pot temperature.

Heating pot temperature status:

1. When the detected temperature is lower than 99°F/37°C (no real temperature displayed,only shows 0°C), the white light is on.
2. When the detection temperature is ≥99°F/37℃ and <140°F/60℃, the green light is on.
3. When the detected temperature is ≥140°F/60℃, the red light is on

Device working status:

1. Working: according to the detected temperature, the corresponding color light will be on constantly.

2.Not working:powered on but not started or cooking completed,according to the detected temperature, the corresponding color light will blink.

⑥**Rubber feet:** 4 suction rubber feet on the bottom of the device help it to sit on the operating platform more firmly.

⑦**Heating pot base :** The base of the heating pot has two different sides. If the heating pot is placed in the wrong direction, the device will not work.

⑧**Overflow hole:** If liquid/food spill out of the heating pot,it can be drained through the hole, so that no liquid will be caught in the base.

⑨**Coupler with pin holes:** Protruding from the heating pot base to connect the heating device and temperature sensors.

⑩**Unlock slots:** 4 unlocking slots are on the heating pot. Device works only when pot is placed correctly and with lid on.

5.2 Heating pot

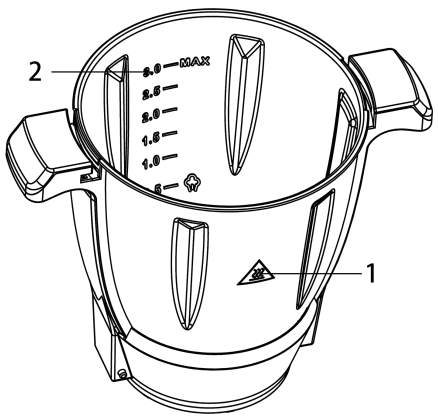
The stainless steel heating pot is for mixing, cooking and heating, and with blade or shaft assembly installed on.

① **High temperature sign:**

- The high temperature sign should face the front only.

② **Scale marks：**

- Maximum load is 3 liters. Do not fill beyond 3 liters.
- The minimum scale mark is 0.5 liters.

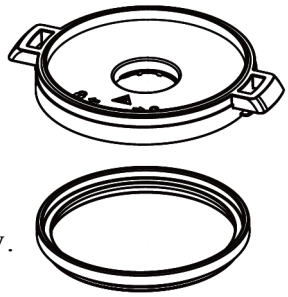


Warning！ High temperature during heating process

- During the heating process, be careful not to touch the heating pot, which can get very hot.
- Hold the plastic handles of the heating pot when removing after operating in order to avoid scalding.

5.2.1 Heating pot lid

heating pot lid is to seal the heating pot.



Warning!

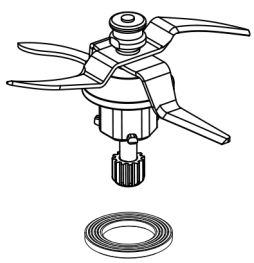
1. For safety, the device will only work after heating pot lid is put on correctly.
2. Do not force open the heating pot lid
3. Check the seal regularly. If damaged,replaced it at once.

5.2.2 Install the heating pot lid

1. Hold the left and right handles of the heating pot lid and place it on the heating pot.
2. Hold the handle with both hands, and twist the lid in clockwise; when the cover's handle coincides with the pot´s handles and cannot move any more, it means the pot´s lid is in place.

5.3 Blade assembly

The blade assembly is a multi-functional part composed of 4 blades and a seal ring.
It is used for blending on low speed, for mixing on medium speed, and for mixing or chopping on high speed.



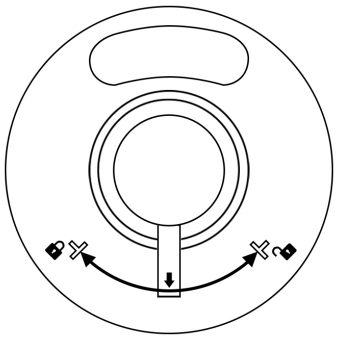
Please install the seal ring for the assembly correctly

- The heating pot will leak if the seal ring is damaged or not fastened properly, so you must check it before installing the blade assembly.
- The blade may fall off or loosen in the heating pot if the seal ring is not put on correctly.

Take care of the blade! It is sharp!

- Don't touch the blades.
- Be careful when removing the blades in case it falls.
- Please keep your body and hair away from the running blades.
- Please operate the blade assembly carefully.

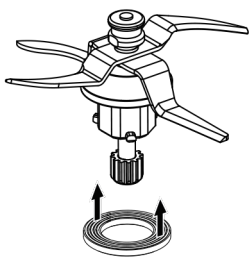
5.3.1 Uninstall blade



1. Hold the heating pot with top facing up.
2. Twist the unlock level from lock to unlock (or 90 degree reverse). You will feel the blades loosen. Keep the blades assembly in the heating pot for now.
3. Grip the top parts of the assembly, remove it from the heating pot together with the seal ring.

5.3.2 Install blade

1. Hold the heating pot with top facing up.
2. Twist the unlock level from lock to unlock.
3. Grip the above parts of the assembly,install it from the bottom hole of the heating pot together with the seal ring, until the seal ring makes contact with heating pot bottom.
4. Twist the unlock level from unlock to lock signs to fix the blades firmly.

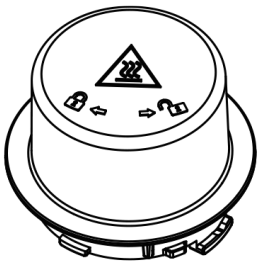


Installing or uninstalling the blade assembly:

- You must uninstall the assembly to thoroughly clean it and to clean the heating pot.
- Before disassembling the heating pot and removing the blade assembly, allow the heating pot and blade assembly to cool sufficiently to prevent scalding.

1. Make sure the seal ring and blade assembly close well.
2. Make sure the seal ring is not damaged.
3. Make sure the assembly is properly installed and locked before adding food or liquid.
4. Unplug the power cable and contact customer service if liquid overflows into the case of base unit.

5.4 Measuring beaker



1. You can use the measuring beaker to close the opening of the heating pot lid to prevent heat loss and splattering.
2. You can also measure liquids with the measuring beaker.
3. The measuring range of the measuring beaker: max 100 ml, min 20 ml. It is marked every 20 ml.

Take out of the measuring beaker:

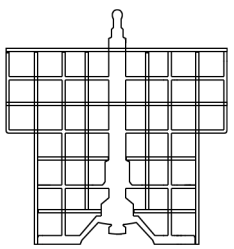
Hold the bottom of the measuring beaker and twist 30°in reverse (towards unlock signs). Take it out vertically.
Install the measuring beaker:
Put the measuring beaker in the opening of the heating pot lid and twist clockwise around 30°(towards lock signs), until it is fixed firmly.

5.5 Spatula

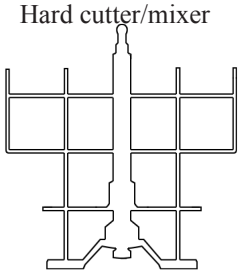


1. The spatula is helpful for removing contents from the heating pot, and in some cases from the plastic drainer as well.
2. When you us the spatula to mix or stir ingredients in the heating pot, be careful to avoid damaging it on the blade assembly.

5.6 Cuttter/Mixer attachments



Hard cutter/mixer



Soft cutter/mixer

- There are two cutter/mixer attachments. The one with less blades is for cutting curds for making soft and semi-soft cheeses. The one with more blades is for cutting curds for semi-hard and hard cheese.
- If you are just using the cutter/mixer for mixing and not cutting, it is recommended to use the hard cutter/mixer.
- Do not operate cutter/mixer at very high speeds.
- Always use it while heating milk, to prevent burning.
- Insert the plastic drainer first before using a cutter/ mixer. After the drainer is inserted, the cutter/mixer is inserted on to the shaft. It snaps on to the drainer. When you lift the drainer, use the drainer handle. When the drainer is lifted, the cutter/mixer should stay attached to the drainer to prevent curd from falling through the hole in the bottom center of the drainer.

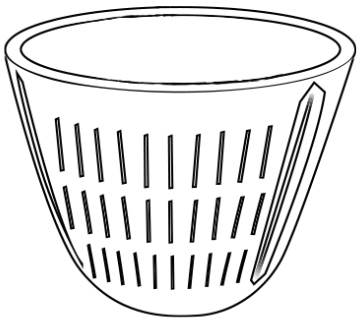
5.6.1 Install Cutter/Mixer attachment

1. Insert the plastic drainer first.
2. Push cutter/mixer down on to the shaft until it fits on to drainer.

5.6.2 Uninstall Cutter/Mixer attachment

Pull the top of it until it comes off the shaft.

5.7 Plastic drainer



- The plastic drainer is used to drain the curd.
- Use the handle to lift plastic drainer. If there is a cutter/mixer attached, it should stay on drainer to prevent curd from going through the hole.
- A large portion of whey will drain into the heating pot as soon as the drainer is lifted. For further draining, place the mesh strainer in the heating pot, then the plastic drainer in the mesh strainer.

7.2 Install/uninstall the drainer:

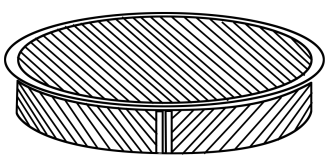
Any standard dairy cheese will require the use of the drainer, which is inserted into the heating pot. After, a cutter/mixer is installed. If its too hot, uses gloves to help lift the handle of the drainer to get it in or out of the heating pot.



Be careful! Hot curd or whey in the drainer can cause scalding!

5.8 Mesh strainer

The mesh strainer can be used to hold the plastic drainer on top of the heating pot when a cheese needs more draining time. The mesh strainer can also be used to drain soft cheese and yogurt. Each recipe will provide instructions as needed.



6. Operation

1 Power on/off

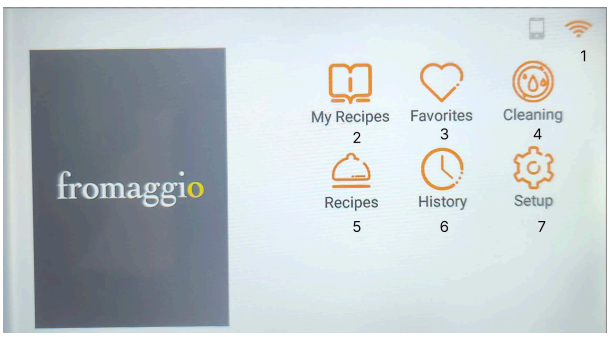
1. Verify that the power cord is not damaged
2. The power switch is on the bottom right side of device base
3. A "beep" sounds after 2 secs. indicating it´s powered on successfully. Wait for the device program to start for about 25 seconds.
4. It will go to the home page once started.

Power off

Turn the power switch from ‘on’ to ‘off ’.Unplug the power cord if you aren´t going to use it again for a long time.

Note: If you don’t use device, it will shut off the display to save power.

6.2 Homepage



Click below icons for the desired functions:

① **Wifi :** Wifi connection

② **My Recipes :** Your saved recipes

③ **Favorites:** Bookmark favorite recipes

④ **Cleaning**: To clean machine. Use after each recipe.

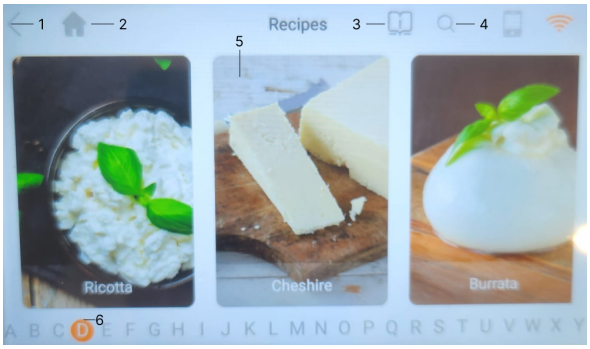
⑤ **Recipes**: Entire database of recipes, including Fromaggio and user-generated recipes.

⑥ **History**: History of recipes you have run.

⑦ **Setup:** Change metric system, language, Wifi connections and Hardware/ Sofware info.

6.3 Recipe homepage

Click “Home” ->“Recipes”

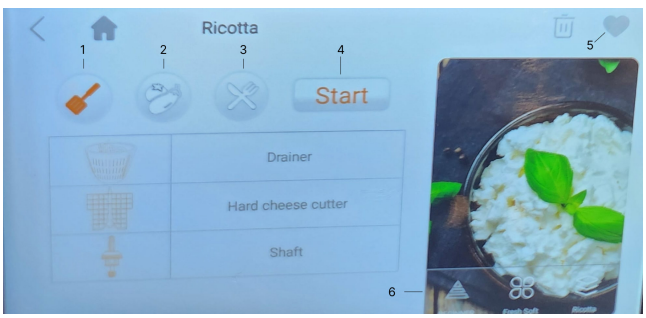


① **Return**: Return to previous page.
② **Homepage:** Return to home.
③ **Filter** Filter recipes by difficulty level, cheese style, cheese type.
④ **Search** Search recipes
⑤ **Recipes** Slide to scroll. Tap to select.
⑥ **Alphabetical order** Tap to select recipe by first letter of name

6.3.1 Recipes details page

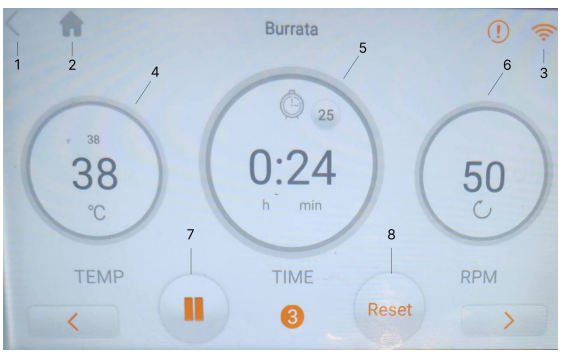
Click “Home”→Recipes→Recipe photo

① **Accessories list** Accessories needed for selected recipe
② **Ingredients list** Ingredients needed for selected recipe
③ **Recipe** Recipe details, step by step
④ **Start** Start cooking operations.
⑤ **Favorite** Save as favorite. Pics of favorite recipes will appear on home slider.
⑥ **Recipe info** Difficulty level, cheese style, cheese type



6.4 Recipes: Heat, Mix, Cut, Blend

Click →”Start” on recipe.



① **Return**：Return to previous screen.
②**Homepage**: Return to home screen.
③ **WIFI**：Show the WIFI
④ **Temperature** 113°F/45°C indicates current temperature and 60 indicates target temperature. Temperature measures heating pot, not milk itself. Temperature detection range: 0-100℃
⑤ **Time:** ¨h¨ indicates hour, ¨min¨ indicates minute(s). Number next to stopwatch indicates seconds.
⑥ **Speed dial**: Indicates speed of motor by RPM (rounds per minute)
⑦ **Start/pause**：Click to start or pause recipe
⑧ **Reset**：Resets step from beginning

Weighing



Note- Used for adding ingredients

- Do not touch the heating pot during weighing process, and do not let anything lean on the device.
- Make sure the device is placed in a stable position.
- The power cord must not be strained, otherwise the weighing result will be inaccurate.

Weighing operations:

1. Load the heating pot into the device
2. Weigh the first ingredient. Maximum weight is10 kg (22 lb) and minimum 2g.
3. Click the zero icon if you want to add other ingredients, and then add the next ingredient to the heating pot.

Note:

It is normal that a negative value is displayed if the heating pot is removed from the device or some ingredients in the main heating pot are taken out in the weighing process.

DANGER! Risk of electric shock if the base unit gets water in the circuit!

Refer to [2.1] safety and hazards notice

7. Cleaning heating pot

Use the cleaning function to clean the heating pot after each recipe.

The inside of the base unit may be corroded!

- If you load the heating pot while wet after cleaning, especially when the contact pins on the bottom are still wet, it may cause rust inside the heating pot.
- Dry the heating pot thoroughly before loading it in the base unit.

7.1 Clean accessories

You can wash all the parts and accessories in the dishwasher except the base unit. Only place plastic parts on the upper rack of the dishwasher to prevent them from being deformed by the heat and pressure of objects placed on them.
Certain plastic parts may discolor, which neither affects your health nor the function of the associated components.
Wash thoroughly all used parts after each use.
Disassemble blade, motor shaft and other attachable components before cleaning heating pot.

1. Take the heating pot out of the Base unit.
2. Uninstall the blade assembly（refer to [5.3.1] uninstall blade）.
3. Then hand wash all parts inside and out, or put them in the dishwasher.
4. Also wipe the plastic on the bottom of the heating pot if necessary. Make sure the plastic is clean and dry before installing the blade assembly into the heating pot.
5. Only use a soft cloth when cleaning plastic surfaces.
6. Never use sharp-edged objects or metal sponges to clean it.
7. For particularly stubborn dirt in the heating pot, use a special detergent for stainless steel.
8. Install the blade assembly with the seal ring into the heating pot. (refer to [5.3.2] install blade)



DANGER! Risk of cut!

- Operate the blade assembly with care.
- Do not touch the blade assembly, especially when it is working.
- Be careful when you uninstall the blades assembly so it does not drop.
- Do not reach into heating pot with hands when it is working.
- Keep body parts and hair away from the blade assembly.



Risk of device damage for improper cleaning or not following instructions in long cooking!

- The heating pot and blades may be damaged if they are in contact with water, other liquids or food residues for extra long periods of time.
- Wash the parts immediately after each use.
- Do not keep heating assembly in rinsed water for long periods of time. Doing so will cause premature aging of the sealing system of the blade bearings.

The components should be cleaned immediately after a recipe finishes.

8. Regular maintenance

Regular maintenance can extend the life of this device.

1. Inspect the device and its accessories (including the heating pot, power cord and sealing ring of the heating pot lid) for possible damage.
2. Do not use the device with any damaged accessories.
3. Check regularly whether the ventilation holes on the back and bottom of the device are clear to prevent damage.
4. Unplug it if you are not using the device.
5. For better ventilating,the opening of the heating pot lid should be opened when the device is not in use.

8.1 Change blade assembly

If you use your device frequently to chop hard ingredients, the blade will wear out over time.

9 Malfunctions/Solutions

Malfunction	Possible Reasons	Solution
The base unit does not power on	• Check if the power cord is damaged or not. • Check whether the power plug is properly connected. • Check whether the power switch is turned to "ON" .	• If the power cord is damaged, it must be replaced by the manufacturer or its service personnel or a person qualified for electrical maintenance to avoid any danger. • Do not attempt to repair the base unit by yourself.
Liquid found under the base unit	• Check whether the liquid level in the heating pot exceed the required level.	• If you find liquid under the base unit, unplug the power cord immediately. • Wipe excess liquid from the area underneath.

Malfunctions	Possible Reasons	Solution
Excessive curd drains through hole on bottom center of drainer	• Cutter/mixer not attached properly	After drainer is installed, attach cutter/ mixer on to shaft. Push it down firmly so it attaches to drainer.
The heating pot cannot be loaded to the base unit	• Check if the heating pot placed in right direction (the high temperature signs faces the front) . • Check if the unlock lever on the bottom of the heating pot is installed well, ref to [5.3.1 uninstall blade].	• Change the heating pot direction and load it again. • Setup the unlock lever properly and load the heating pot again.
It does not work after powering on	• Note whether there is a pop-up window message on the display. • Check if the heating pot is in place properly.	• Follow the instructions if there is a pop-up message.
Speed setting cannot exceed 50 rpm	• When there is a set temperature, the speed setting cannot exceed 50rpm • When it is set anti-clockwise, the speed setting cannot exceed 50rpm	• Set temperature to 0 • Cancel reverse

Malfunctions	Possible Reasons	Solution
Machine stops suddenly while working	Check if there is a pop-up • window message It´s a high temperature • protection alert for the motor.	• If there is a pop-up message prompt, follow it. • Check if the ventilation holes on the back and bottom of the base unit are obstructed. • If there is a high temperature message alert, please do not power off the base unit. It will cool down within 5 minutes by itself. • If the error message still displays after cooling down, please contact customer service.
Part of the device color has changed	Certain foods or spices may discolor the plastic.	It neither affects your health nor the functionality of the associated components.

10 Customer service

Email： contact@fromaggio.com
Manufacturer
Fromaggio Corp.

Contact your local customer service or visit our website for more info: http://www.fromaggio.com/

11. Warranty

Fromaggio provides a 1 year warranty starting from the purchase date. If the product is defective, then you may also be entitled to support from your vendor.

Warranty conditions

The warranty period starts from the date of purchase. Please keep the original purchase receipt in a safe place. This document is required to verify the purchase.

If within 1 year from the purchase date of this product, a material or factory defect occurs, the product will be repaired or replaced by us – at our discretion – free of charge to you. This warranty implies that within the period of 1 year the defective device and the purchase receipt are presented, including a brief written description of the defect and the time it occurred.

If the defect is covered by our warranty, the repaired or new product will be returned to you. A new warranty period does not start after a repair or replacement of the product.

Warranty period and statutory claims for defects

The warranty period is not extended when the warranty has been claimed. This also applies to replaced and repaired parts. Any damages and defects already existing at the time of purchase must be reported immediately upon unpacking.

Repairs after the expiration of the warranty period are subject to a charge.

Warranty coverage

The device was produced carefully according to strict quality guidelines and tested diligently prior to delivery. The warranty applies to material or factory defects.

Normal wear and damages to fragile parts, e.g. switches, batteries, lamps or other parts manufactured from glass is excluded from the warranty.

The warranty is invalid if the product is damaged by the user, not used as intended or not serviced. For the proper operation of the product, all instructions listed in the operating instructions must be carefully followed. Any form of use and handling that is advised against in the operating instructions or warned against must be avoided.

This product is intended for private, non-commercial use. In the case of incorrect and improper treatment, use of force and interventions not performed by our authorised Service Centre, the warranty shall become invalid.

12 Technical Specifications

Model	Fromaggio KC1-A2
Power supply	50/60 Hz AC100-120V for: KC1-A-US, KC1-B-US； 50/60 Hz AC220-240V for KC1-A-EU,KC1-B-EU；
Power	1500W Total power； Motor 800W,heating 1000W
Display type	KC1A-5.5 inch capacitive touch screen
WIFI	2.4G（<20 dBm）
Weigh	From 1g to +10000g,-1g to -10000g
Heating pot	Max Volume 3.0L