



La Rochelle

Cooking Robot

PN-CR531



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Welcome to your La Rochelle Cooking Robot

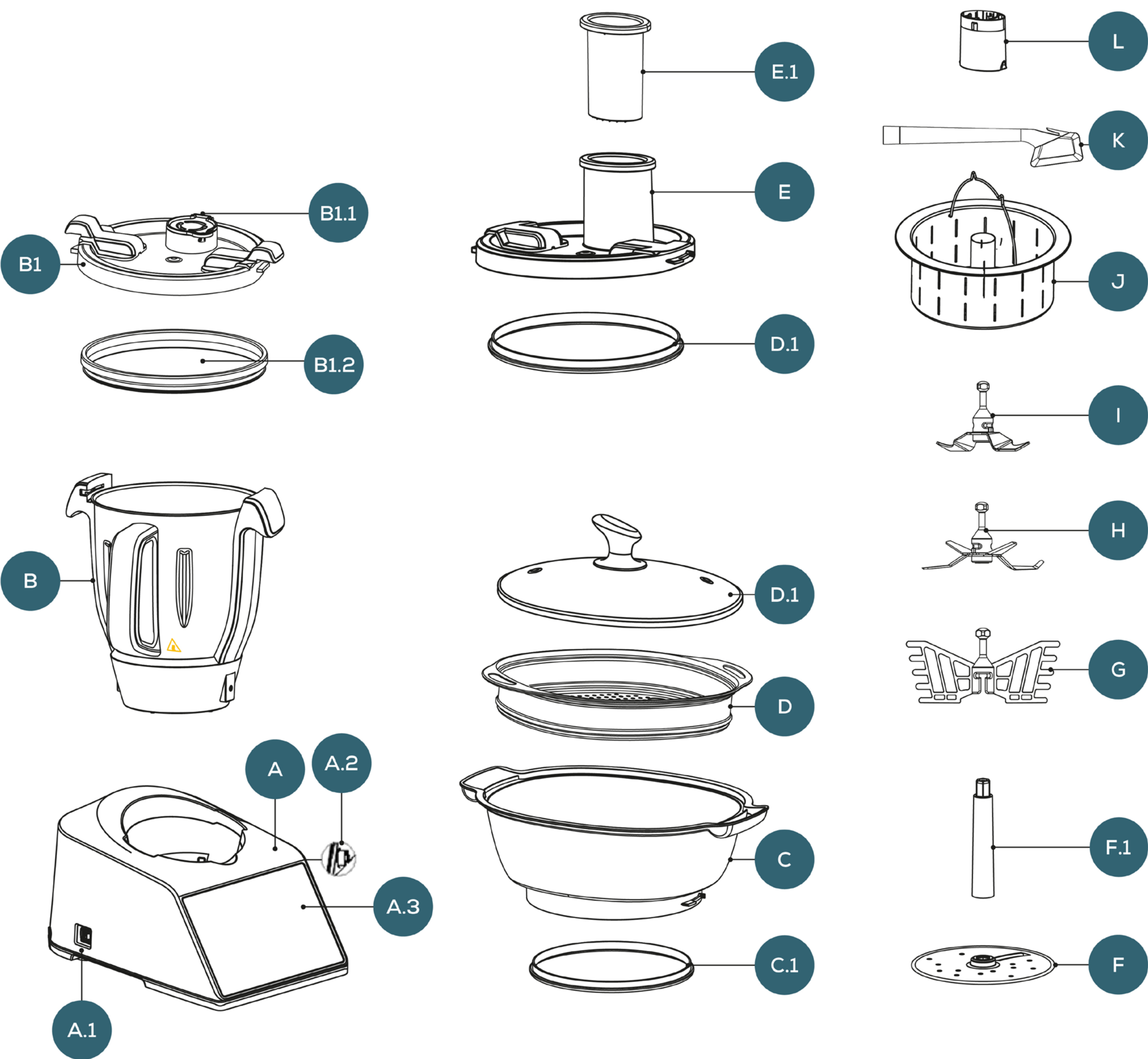
Welcome to the world of smart cooking with **La Rochelle cooking robot by Peugeot Smart Living**. This device has been designed to simplify the preparation of all types of recipes, combining cutting-edge technology, safety, power and precision.

Thanks to its automatic functions, intuitive touch screen, WiFi connectivity and wide range of accessories, you will be able to cook, mix, chop, weigh, knead, and much more with a single appliance.



**Discover a new way of cooking: faster,
more precise and healthier.**

What's in the box?



- A.** Main unit
- A.1** Power button
- A.2** Control knob
- A.3** Digital display
- B.** Cooking jar
- B.1** Cooking jar lid
- B.1.1** Measuring cap
- B.1.2** Cooking jar lid seal
- C.** Doble layer steamer
- C.1** Doble layer steamer seal
- D.** Metal steamer

- D.1** Metal steamer lid
- E.** Food processor lid
- E.1** Pusher
- E.2** Processor lid seal
- F.** Slicing and shredder disc
- F.1** Driving shaft
- G.** Whisk
- H.** Blade
- I.** Stir paddle
- J.** Steamer basket
- K.** Spatula
- L.** Measuring cup

Safety Instructions

Before using your cooking robot, please **read the following recommendations** carefully:

General Precautions

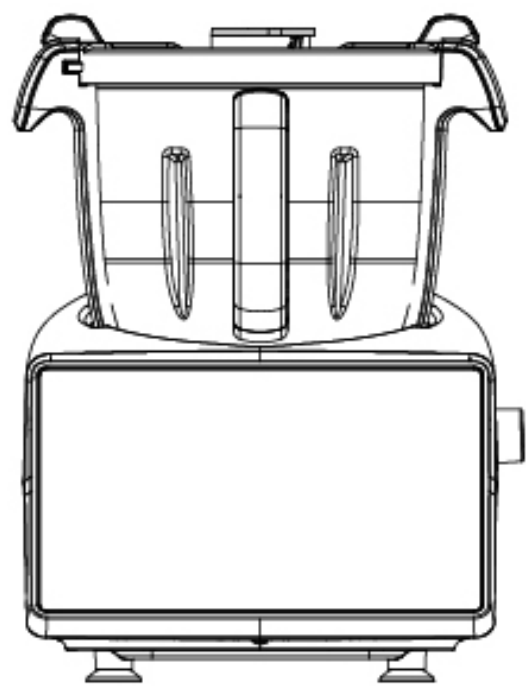
- Always ensure all parts are **properly assembled** before use.
- Do not touch **hot parts** during or after operation.
- Do not operate the appliance with **wet hands**.
- Do not exceed the **maximum filling** level indicated on the cooking jar (B).
- Keep the appliance **out of reach of children**.
- Unplug the unit and allow it to cool before cleaning.
- Do not leave the appliance **unattended** while operating.
- Before **removing any accessory**, ensure the appliance is turned off and the program has completely finished. Do not attempt to remove accessories while the appliance is running.

Technical Specifications

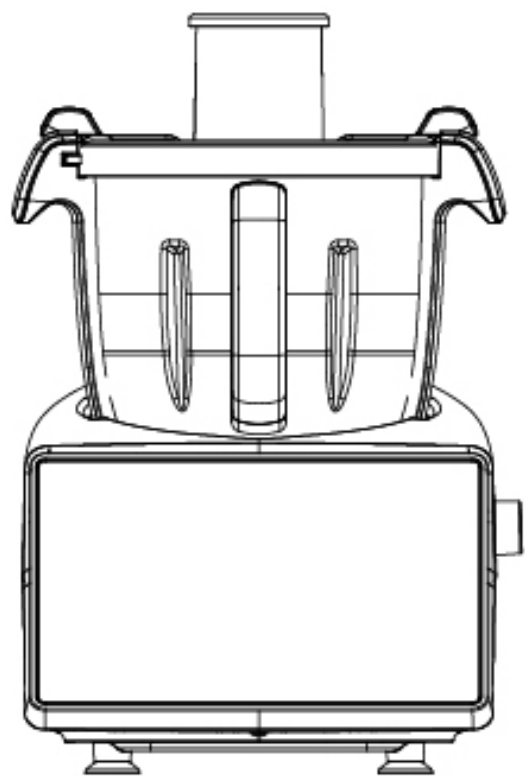
Model	PN-CR531
Voltage	220-240 V, 50-60 Hz
Maximum power consumption	1800 W
Heating power	1000 W
Mixing power	1400 W
Cooking jar capacity (B)	4,5 liters

Available Configurations

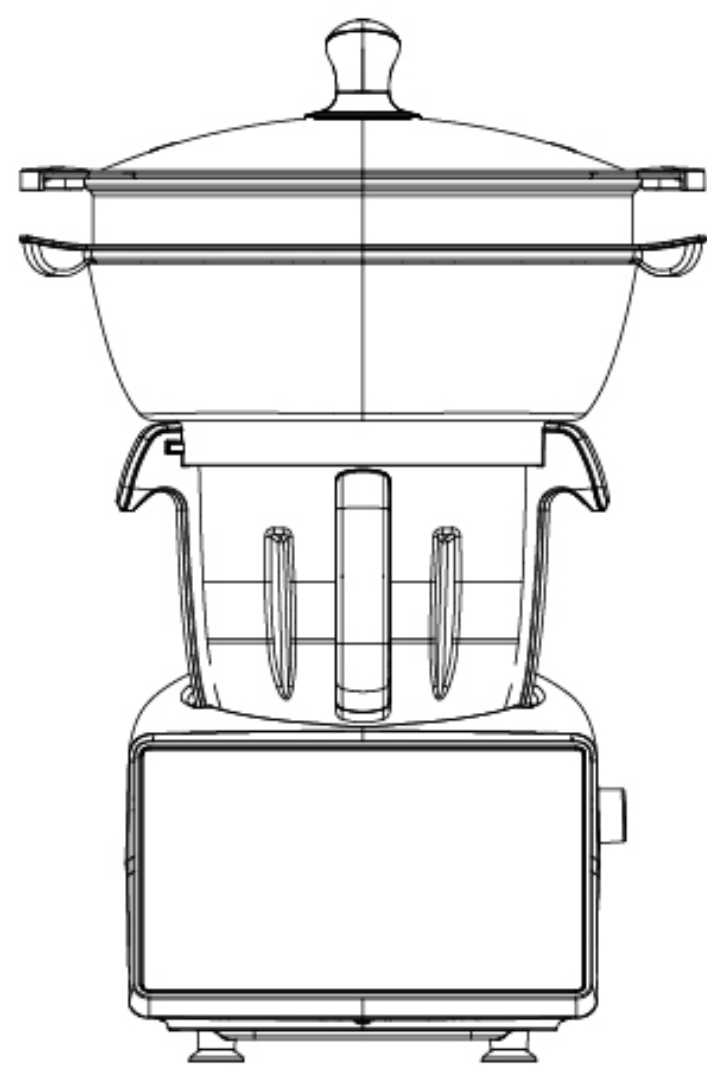
Includes **all functions required for cooking**. It mixes, whips, kneads, processes, grates, weighs, steams, sautés and more. It combines smart technology with ease of use to help you prepare all types of recipes from its intuitive digital touch screen.



Cooking configuration



Slicing and grating configuration



Steaming configuration

Functions Control and Panel

Main Screen

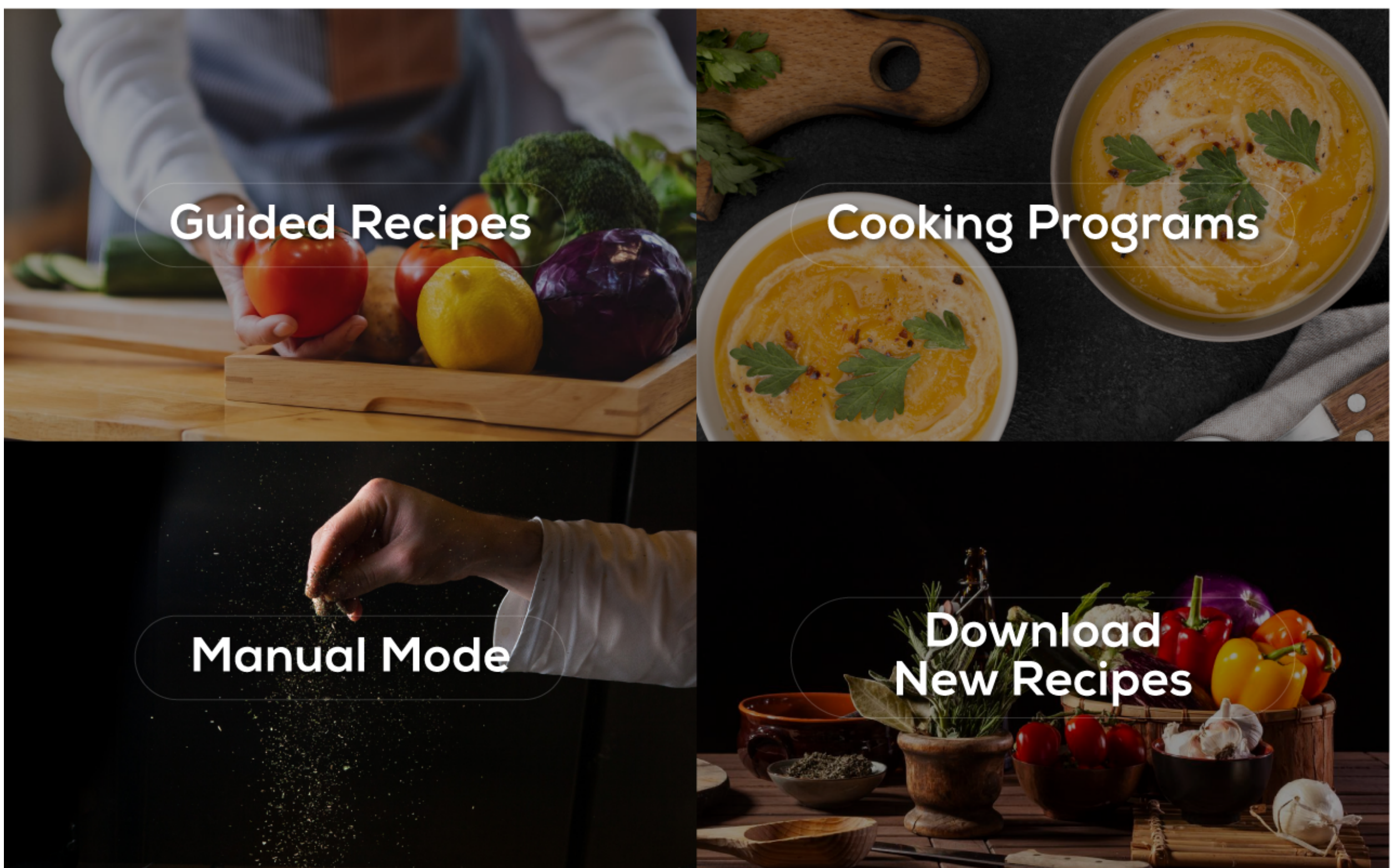
From this screen you can access all functions:

2.1 Automatic recipes

2.2 Preset programs (kneading, steaming, slicing, grating, etc.)

2.3 Manual cooking mode

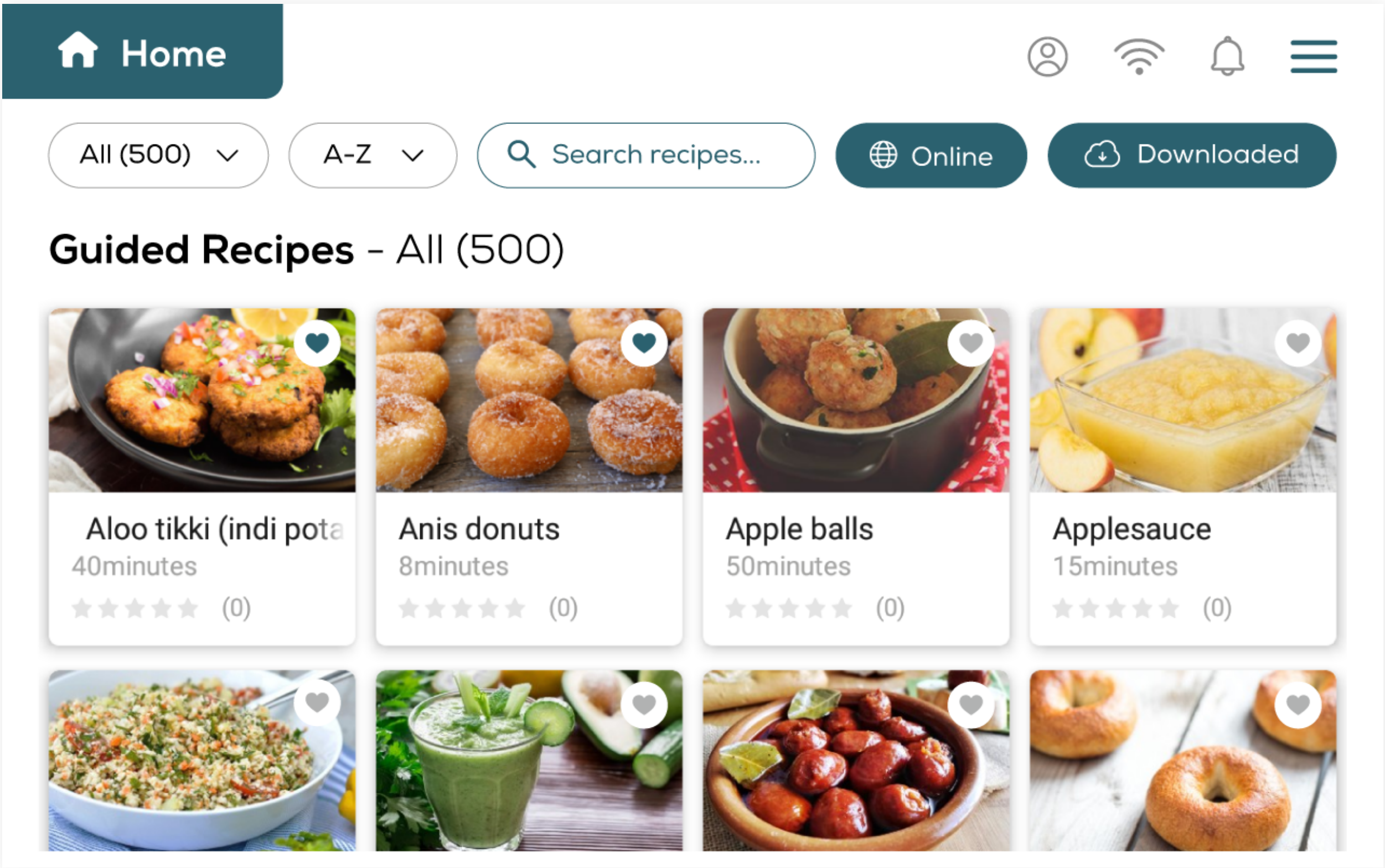
2.4 Download new recipes



2.1 Automatic Recipes

Select “Automatic Recipes” to access the recipe list of the cooking robot. They are organized into the following categories:

- Appetizers
- Baby food
- Broths, soups and creams
- Desserts
- Doughs
- Fish
- Legumes, pasta and rice
- Meats
- Oils
- Sauces
- Vegetables



You can sort and search recipes in the database using different criteria: alphabetical order, most popular, newest, highest rated, or directly by name. You can also add your favorite recipes to the “Favorites” list and include personal notes or comments for future reference.

2.2 Preset Programs

Select “Preset Programs” to access the following predefined functions:

Home



Cooking Programs



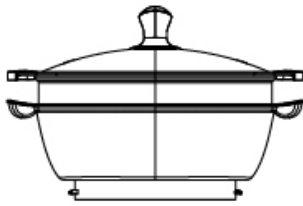
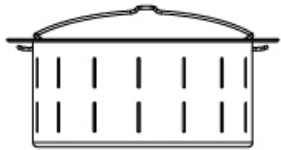
Steam



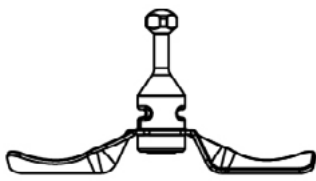
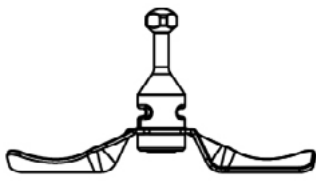
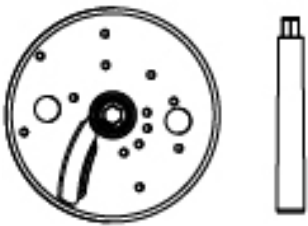
Knead



Slow Cook

Program	Parameters	Accessories	Description
Kneading	Temperature: - Time: 3 min Speed: 3 Direction: alternate	 Blade (H)	For preparing bread, pizza, or pastry dough. Performs alternating rotations to simulate manual kneading.
Steaming	Temperature: 100 - 120°C Time: 20 min (starts timing once water reaches 95°C) Speed: - Direction: -	 Steamer set (C + D)  Steam basket (J)	For healthy steaming without the food contacting the water.

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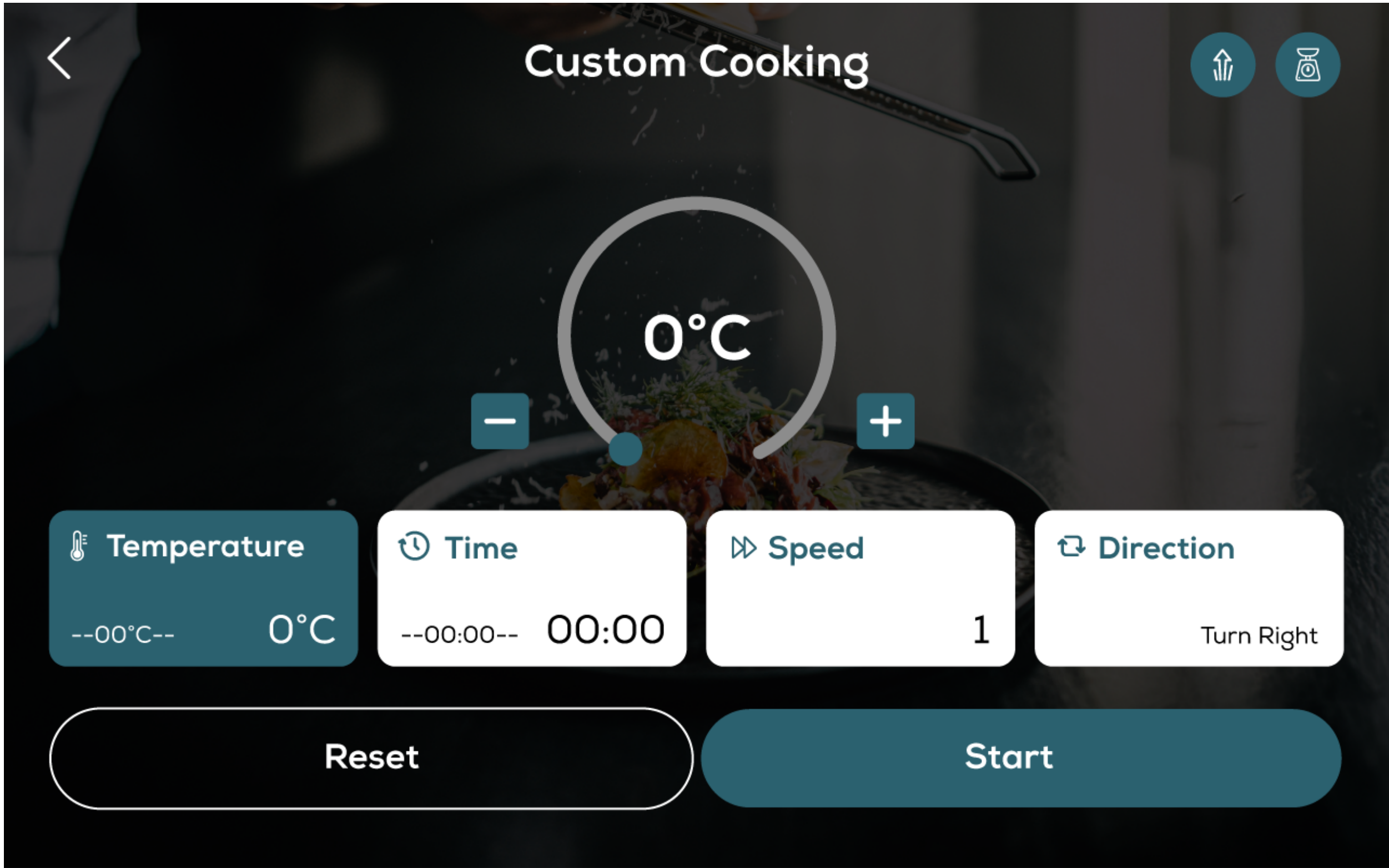
Slow cooking	Temperature: 37 - 95 °C Time: 0 - 8 hrs Speed: 1 Direction: right	 Stirring paddle (I)	For long-cooking preparations such as stews or tender meats. Maintains a low, consistent temperature while gently mixing ingredients for even cooking and intense flavors.
Boiling water	Temperature: 100 °C (60 a 100 °C) Time: until reaching 100 °C Speed: 1 Direction: left	 Stirring paddle (I) (Optional)	For heating liquids, soups, broths, and sauces while controlling temperature up to 100°C. Can be used with the stirring paddle to maintain gentle movement during cooking.
Processing	Temperature: - Time: 0 - 60 sec Speed: 5 Direction: right	 Slicing and grating disc (F) + Shaft (F1)	For grating and slicing thin layers of various vegetables
Chopping	Temperature: - Time: 0 - 4 min Speed: 6 Direction: right	 Blade (H)	For finely chopping everything from vegetables to raw meats.

Weighing Function	Scale range: 0 – 5 kg	–	Allows you to weigh ingredients directly in the bowl (B) with 1 g precision and tare function.
Turbo	Temperature: – Time: – Speed: 12 Direction: –	 Knife Blade (H)	Activates the maximum motor speed to pulverize and finely chop ingredients. To activate, press and hold the TURBO button.
Emulsify	Temperature: 0 °C Time: 3 min Speed: 4 Direction: right	 Whisk (G)	Enables the preparation of emulsions such as mayonnaise, aioli, or vinaigrettes. The whisk rotates at a constant speed to achieve smooth and uniform textures, preventing ingredient separation.

Self-Cleaning	Temperature: 55 °C Time: 2 min 30 s Speed: 4 Direction: right	 Knife Blade (H)	Preset program designed to make bowl cleaning easier. Add water and a few drops of detergent. The robot runs an agitation cycle at controlled temperature, loosening residues and leaving the bowl ready to rinse.
Fermentation	Temperature: 40 °C Time: 8 h Speed: 1 Direction: left	–	Ideal for fermented doughs or preparations requiring low and stable temperature. Maintains uniform heat to support natural fermentation processes without supervision.

2.3 Manual Cooking Mode

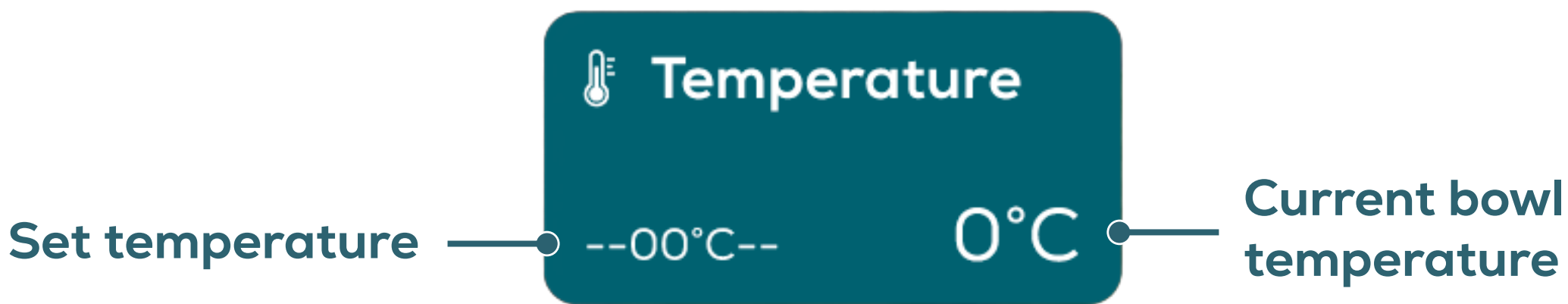
Select “Manual Cooking Mode” to customize time, temperature, and speed, using any accessory you need.



Configurable Parameters

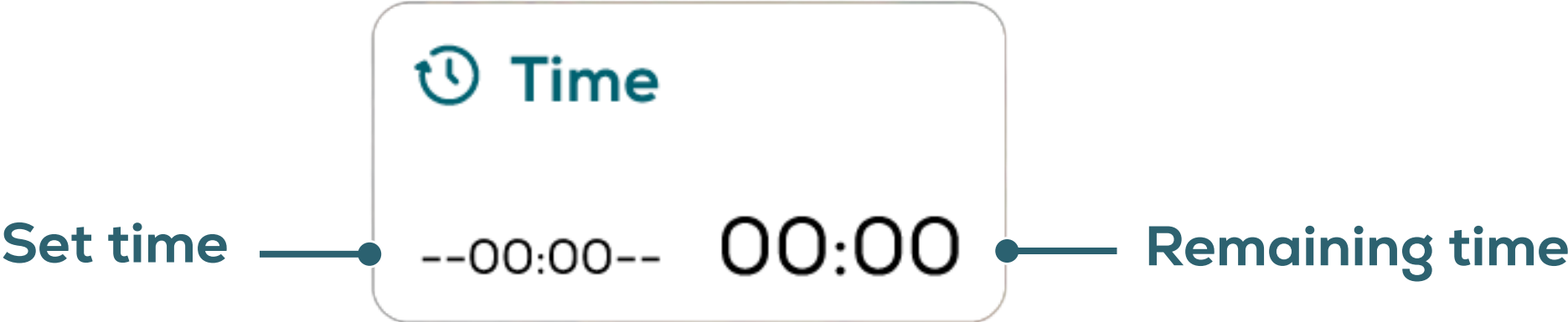
Temperature

Adjustable from 37 °C to 130 °C, in 5 °C increments. You can monitor both the set temperature and the current bowl temperature.



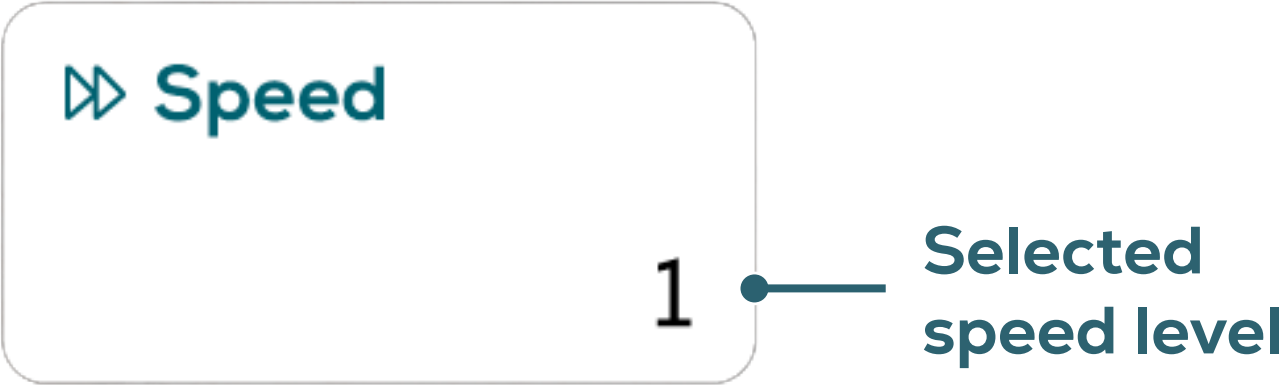
Time

Adjustable from 1 second to 1 hour and 30 min. The timer displays both remaining time and originally programmed time.



Speed

12 speed levels, from “1” (120 RPM) to “12” (5000 RPM).



⚠ Important: Do not exceed speed 3 if the temperature is above 55 °C or when using the stirring paddle (I). Do not exceed speed 4 when using the whisk (G).

Rotation Direction

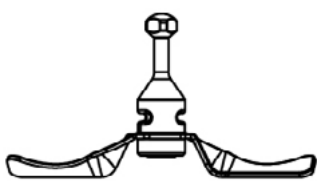
You can select the rotation direction. Reverse rotation (left) is available only for speeds 1, 2 and 3.

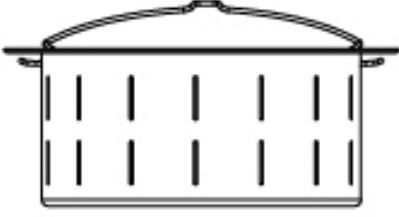
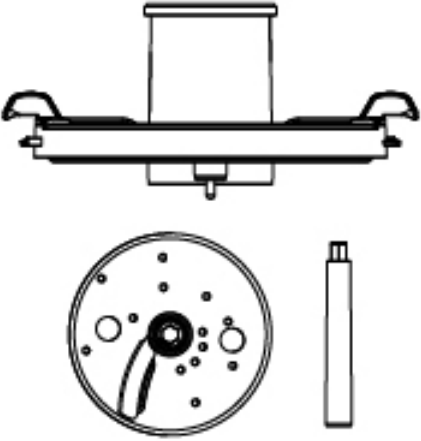
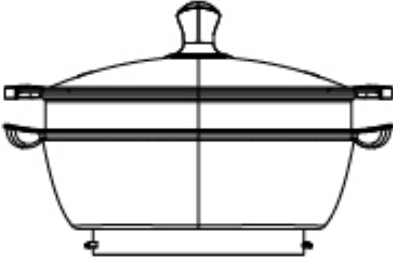


2.4 Download New Recipes

This function keeps the recipe database updated with the latest additions from the manufacturer. When new recipes are available, the user will be notified. To download them, connect the device to an available Wi-Fi network and follow the on-screen instructions.

Intended Use of Accessories

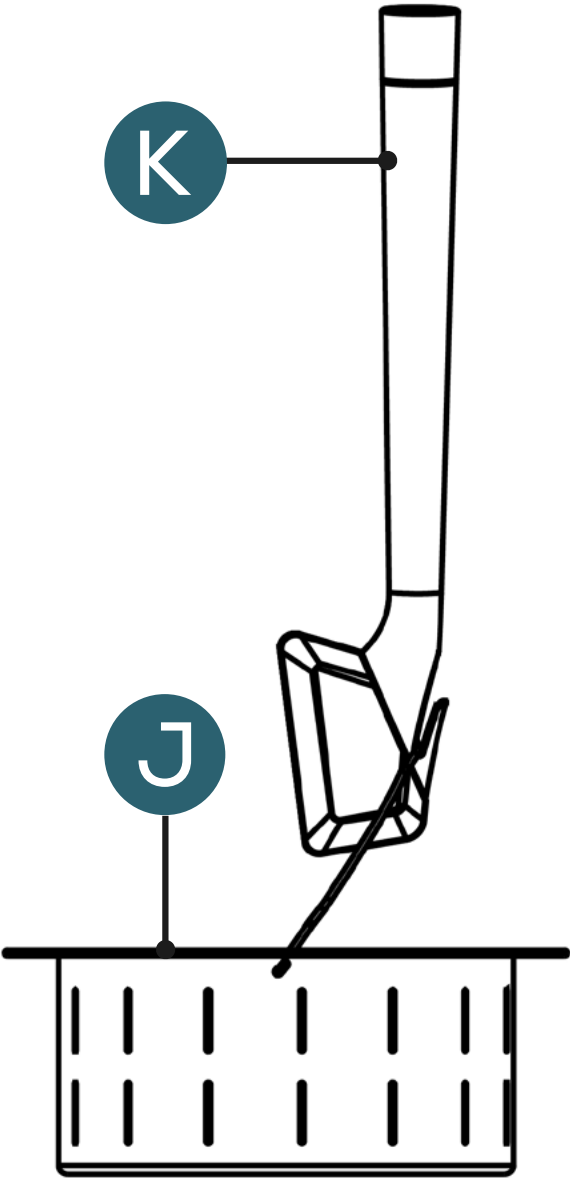
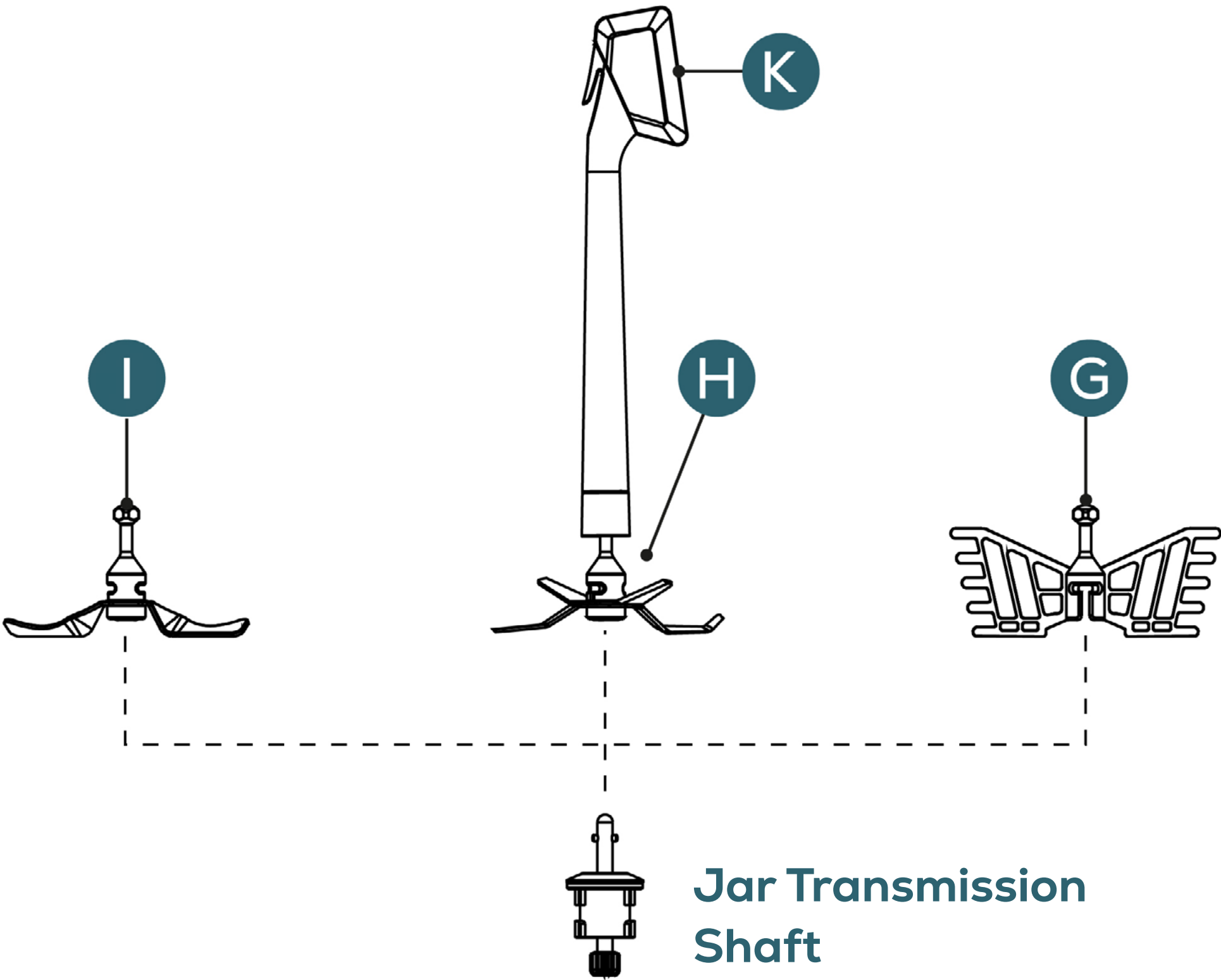
Accesory	Recommended Use	Speed	Time	Temp.	Max. Qty in Bowl
 Knife Blade (H)	Mince meat	8 - 12	30 - 60 sec	-	800 g boneless meat
	Grind sugar	8 - 10	10 - 30 sec	-	800 g
	Blend	8 - 12	60 sec	-	2500 ml
	Chop vegetables	5 - 7	15 - 60 sec	-	800 g
	Grind grains	10	2 - 3 min	-	800 g
	Heavy doughs (% low hydration)	1 - 3	Use within the preset “knead” program		900 g
 Whisk (G)	Whip egg whites	4	2 - 4 min	-	2500 ml
	Whipped cream	3	3 - 5 min	-	3000 ml
	Emulsions	1 - 4	3 - 6 min	May require heat	2500 ml
	Light doughs (% high hydration)	1 - 3	Use within the preset “knead” program		900 g
 Stirring Paddle (I)	Soups and stews	1 - 2	1 - 90 min	100 °C	2500 ml

 Cesta de vapor (J)	Cook and drain rice and other grains	-	15 - 35 min. Use within “steam cooking” preset program	100g rice or other grains + 2000 ml water
 Slicing and grating assembly (E + E1 + F + F1)	Grate or slice cheeses and vegetables into thin cuts	5 - 6	-	-
 Steamer assembly (C + D)	Steam vegetables, fish, and doughs without contact with water	-	1 - 60 min. Use within “steam cooking” preset	600 - 1500 ml water



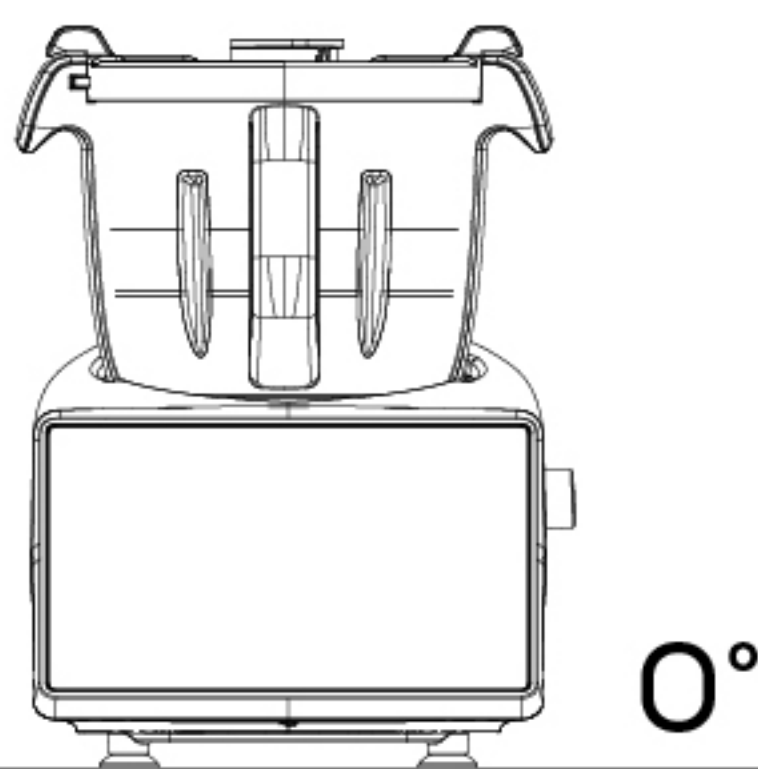
Important: Keep in mind that approximately 500 ml of water are consumed every 30 minutes.

 Spatula (K)	For serving preparations from the bowl (B) without scratching it and for removing accessories (G), (H), (I), and (J).	-	-	-	-
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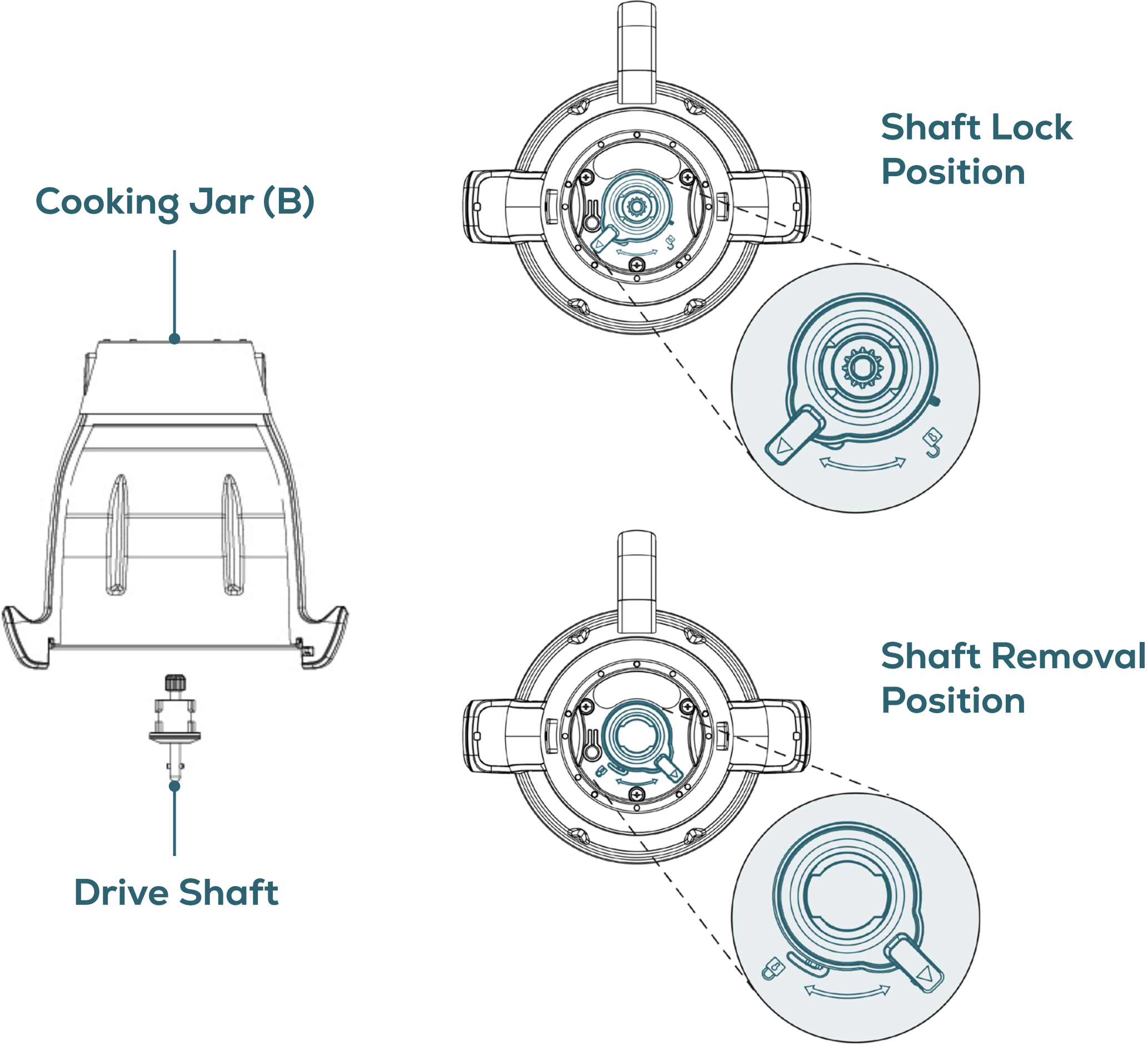


How to Prepare Your La Rochelle Cooking Robot for Use

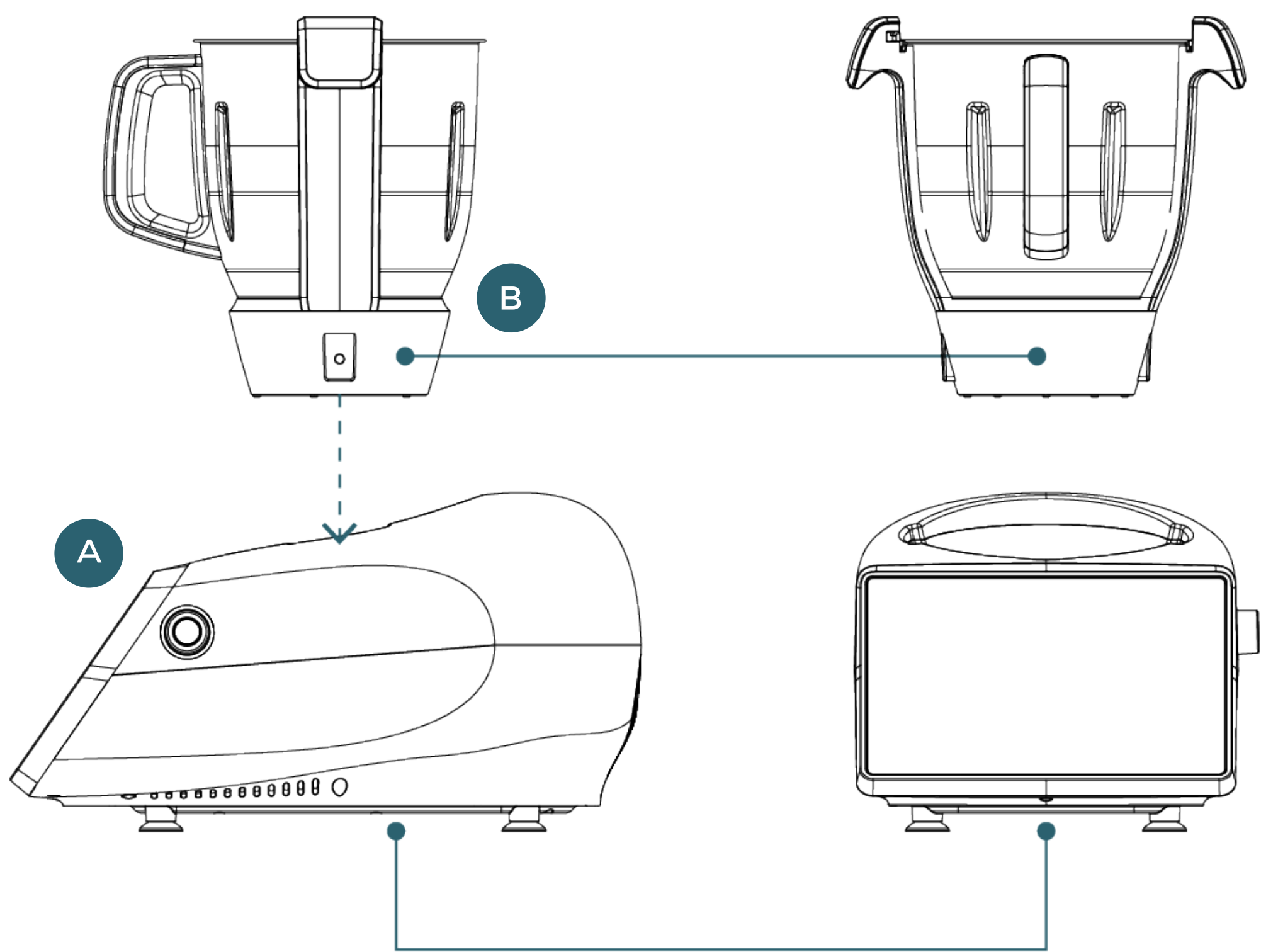
⚠ Important: Use the robot on a dry, flat, stable and level surface so the rubber feet adhere properly.



1. Make sure the transmission shaft inside the bowl (B) is correctly placed and locked.

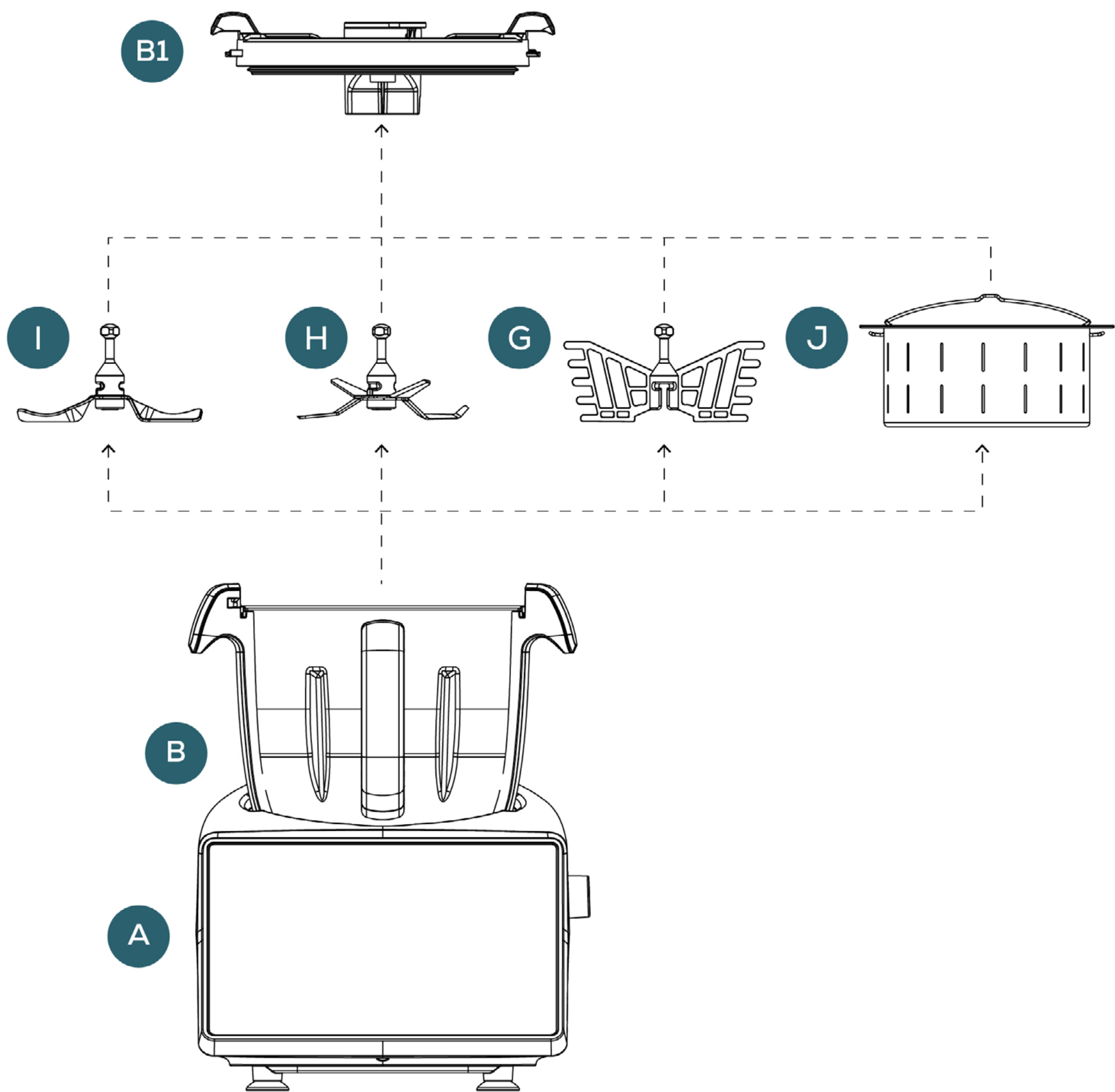


2. Place the bowl (B) on the main unit (A) as shown.

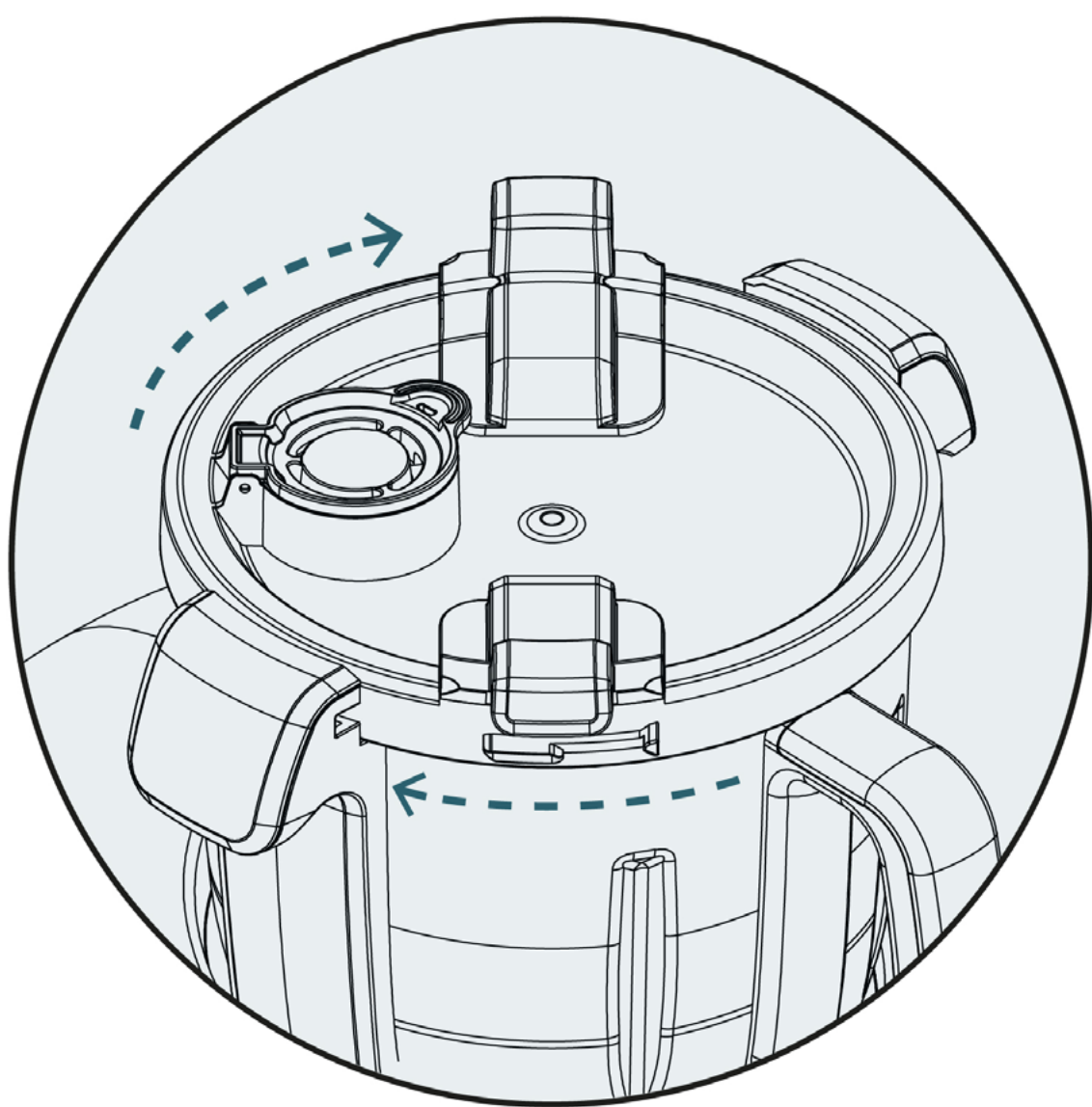


3. Select and install the accessories according to the configuration you will use (cooking, steaming, slicing/grating).

Cooking Configuration



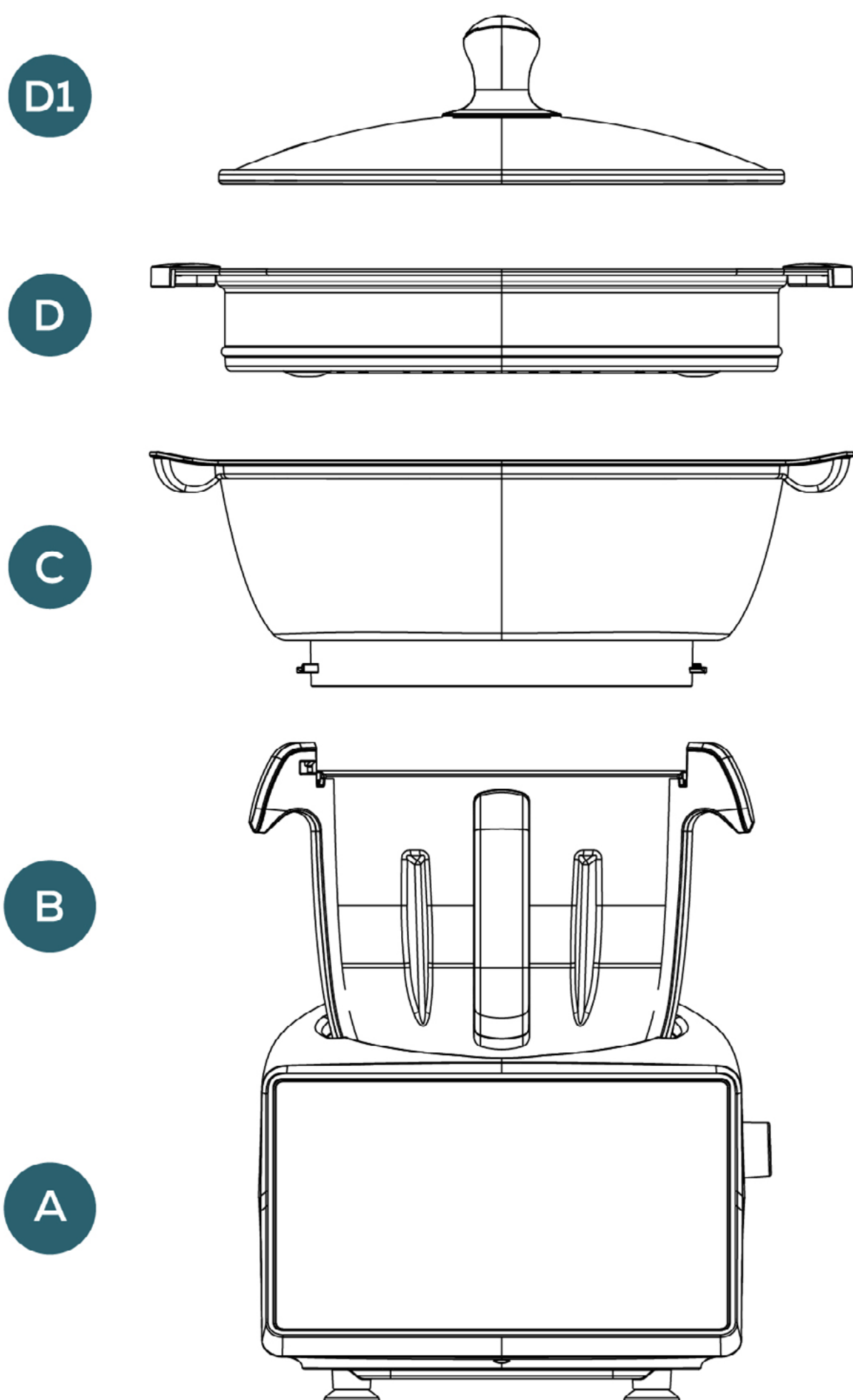
To place the lid (B1), rotate in the indicated direction until you hear a CLICK.



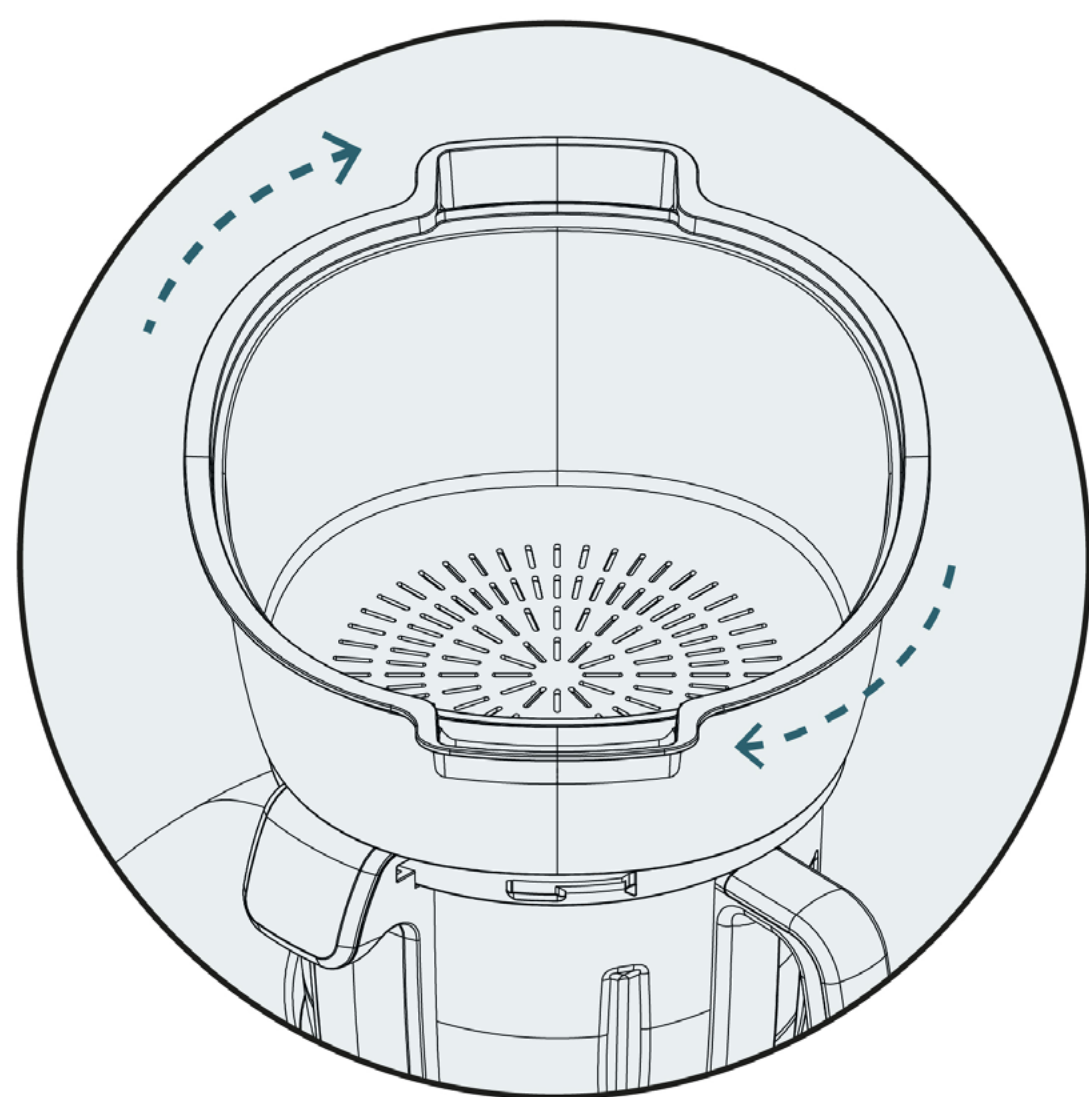
 **Important:** The robot will not operate unless the lid is correctly positioned and locked.

Steaming Configuration

Use this configuration with the preset “steam cooking” program.



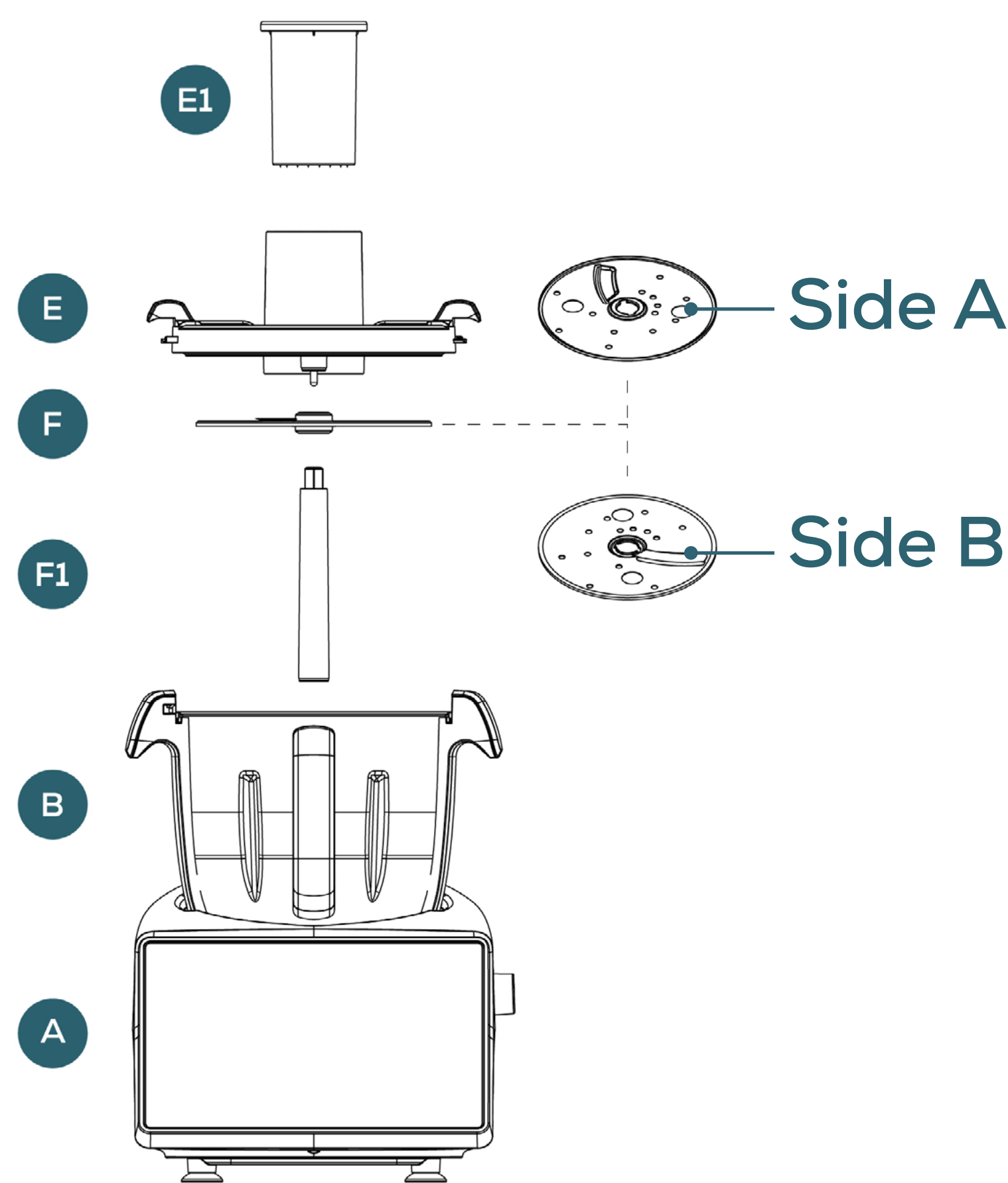
To install the steamer (C), rotate in the indicated direction until you hear a CLICK.



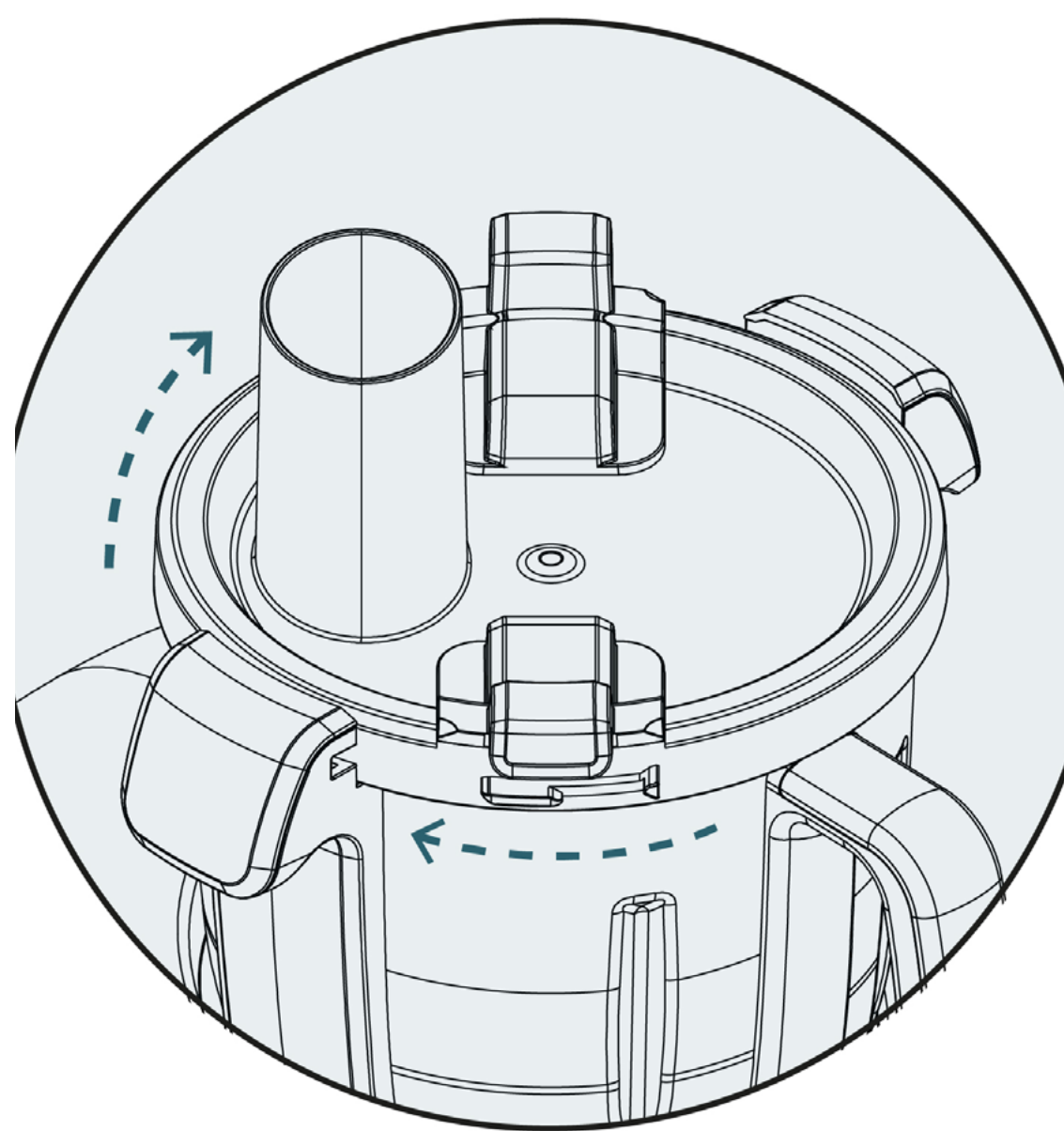
⚠ Important: For safety reasons, the robot will not operate until the steamer is properly positioned.

Slicing/Grating Configuration

Use this configuration with the preset “process” program. Remember that the disc has two sides: Side A: grating. Side B: slicing thin mandolin-style cuts.



To place the lid (E), rotate until you hear a CLICK.



⚠ Important: Do not use the processing lid (E) for cooking. Use it only as indicated.

Wi-Fi Connection and Tuya Smart App

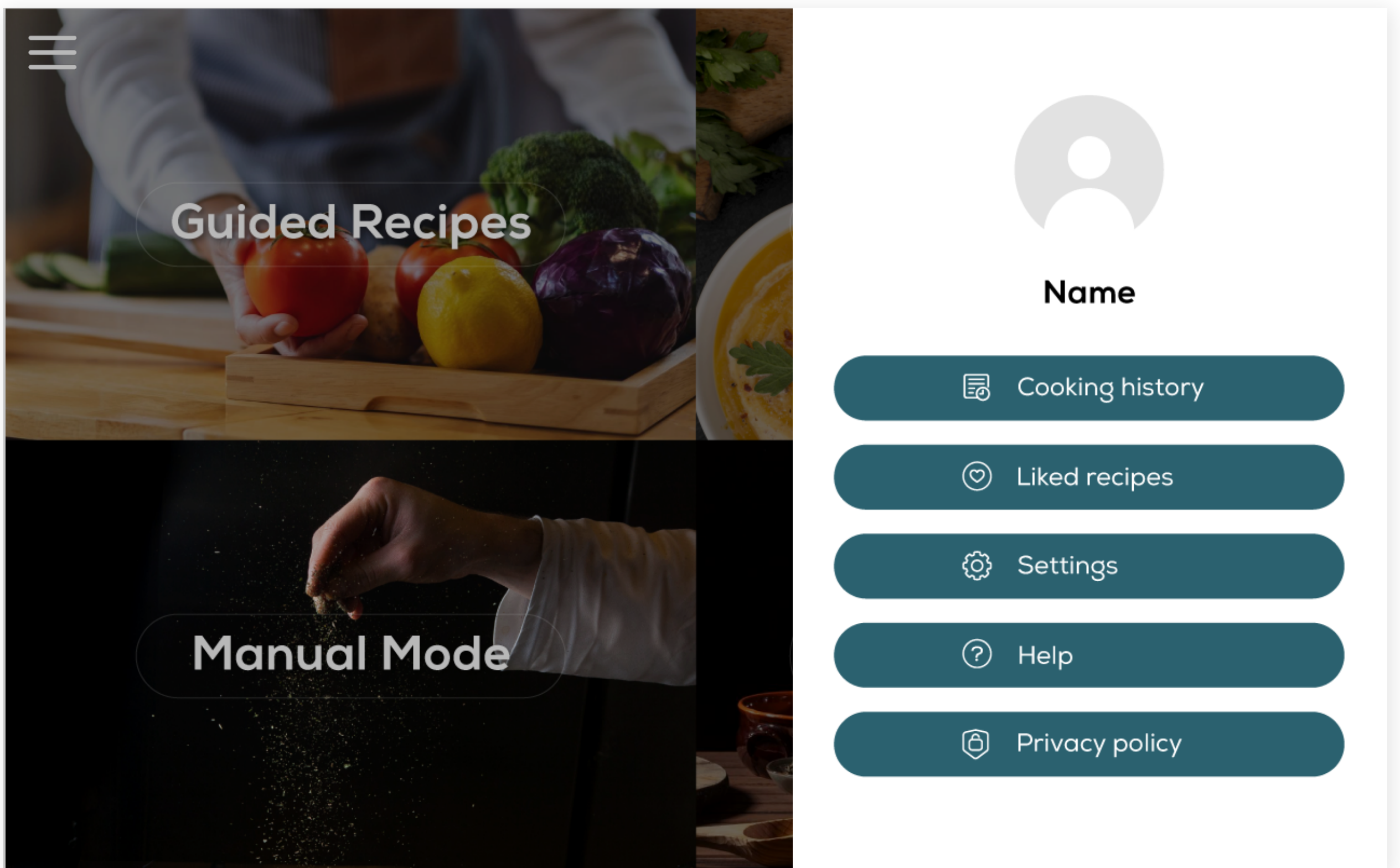
The La Rochelle cooking robot includes Wi-Fi connectivity that allows linking the device with the Tuya Smart app. Once connected, you can control the robot directly from your phone.

Steps to Pair Your Robot

1. Download the Tuya Smart app from Google Play or the App Store.
2. Turn on the cooking robot and tap  to access the settings menu (fig. 1) on the touchscreen.



(fig. 1)

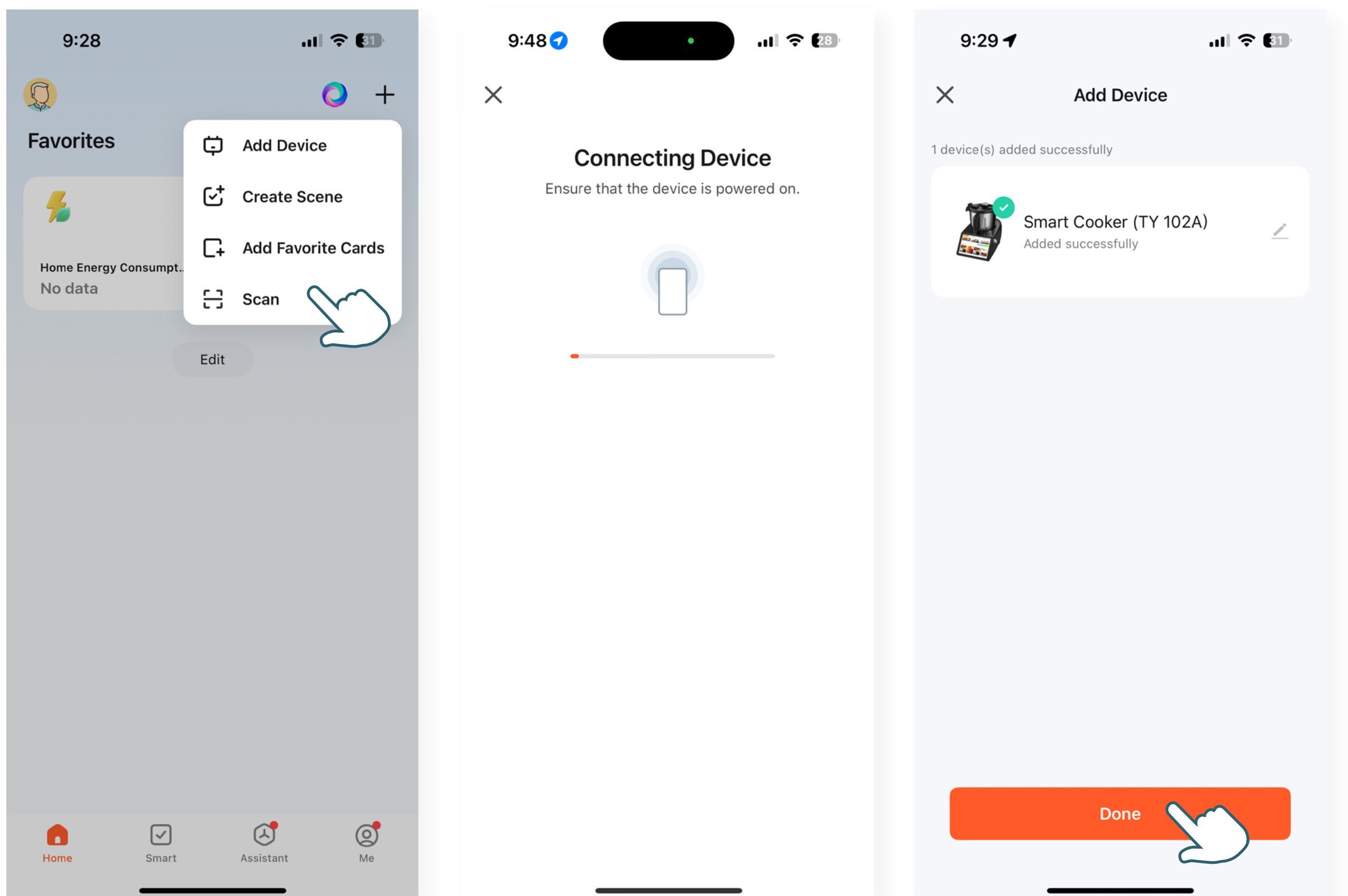


3. In the settings menu, go to the Wi-Fi option  and connect the robot to your home network.

 **Important:** Works exclusively with 2.4 GHz WiFi networks.

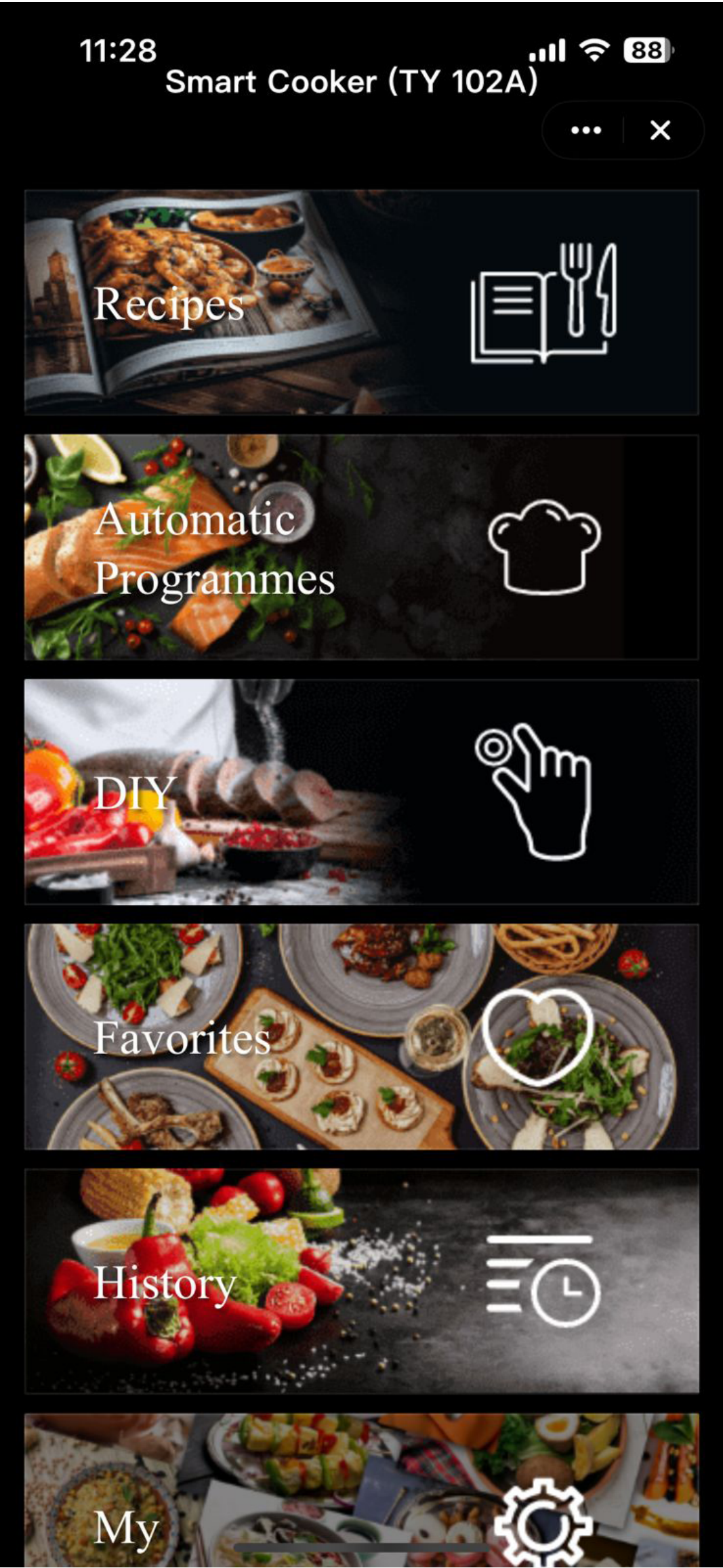
4. Enter the settings menu again and select the “**Get the App**”  option.

A QR code will appear on the robot’s screen. You must scan it using the TUYA Smart app in the “**Scan QR Code**” section to link your device.



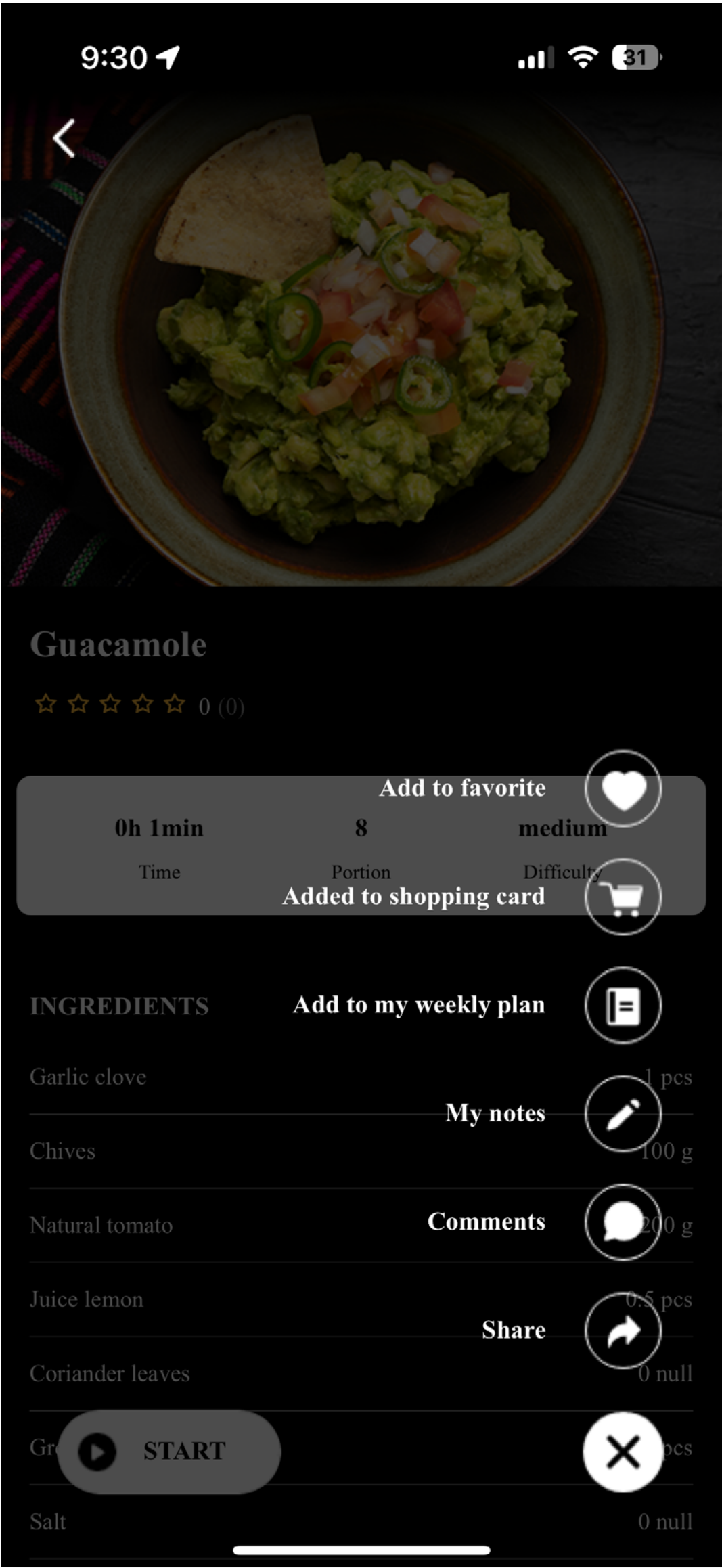
5. **From the APP**, you can control all the robot's functions just as you would from the touch screen: start, pause, or stop programs; adjust temperature, speed or time; and select automatic recipes.

Additionally, you will be able to create your weekly or monthly cooking plan by choosing recipes for each day, automatically generate the list of ingredients based on the selected recipes to facilitate your supermarket shopping, and receive notifications and reminders when your preparations are completed or require attention.



Home Screen

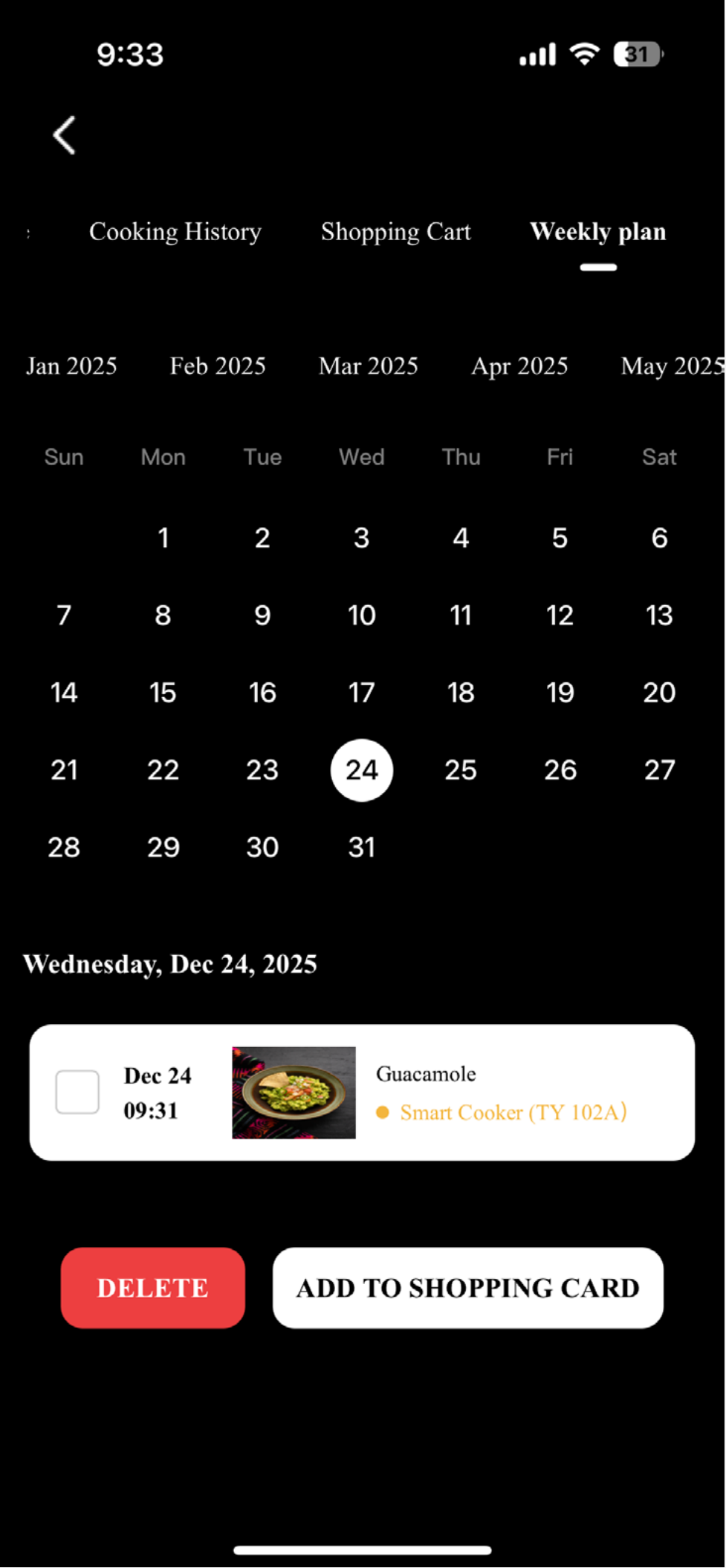
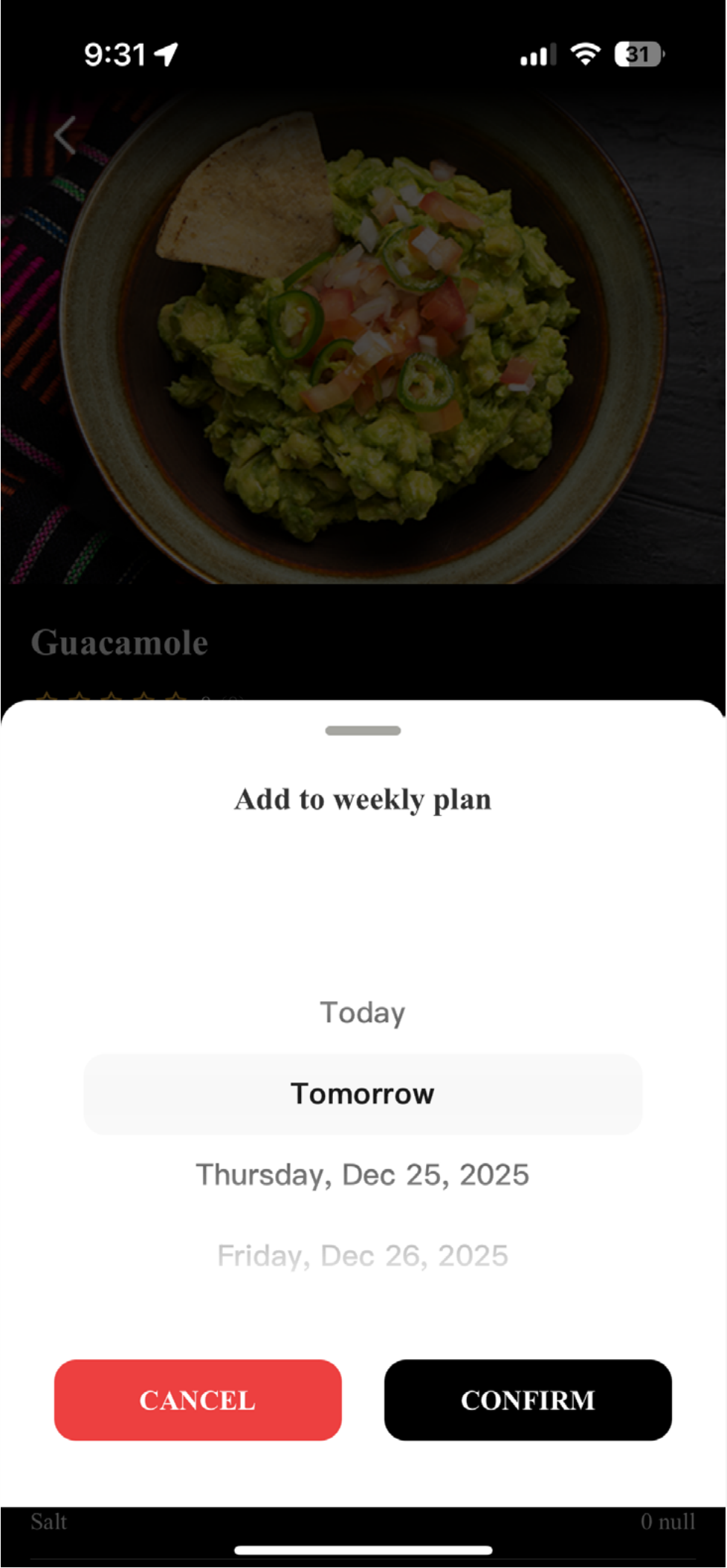
From here you can access the robot's main functions (automatic recipes, preset programs, and manual cooking mode). You can also access your list of favorite recipes, cooking history and settings.



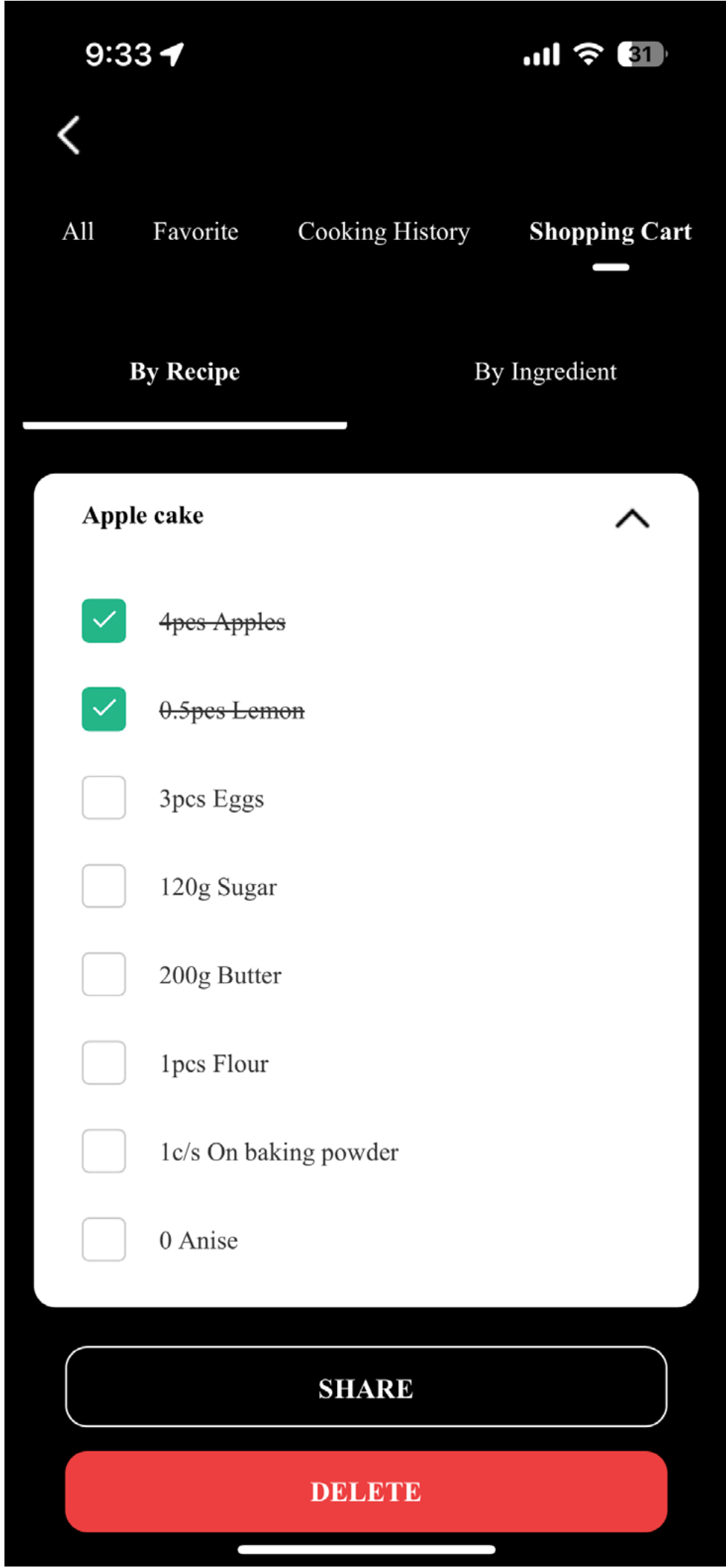
Recipe Screen

You can add your recipes to your weekly planning ("Add to my weekly plan") and also to your shopping list ("Added to shopping cart").

Weekly Plan



Shopping List



Control Panel

The robot’s touch screen displays different **quick-access icons** that allow you to navigate through the main functions and cooking options intuitively. Some icons are easy to identify by their symbol or name, while others require a brief description to understand their specific role within the system.

The following table details the icons available on the interface and their corresponding functions, organized according to the mode or menu where they appear. This **guide** will help you quickly identify each on-screen command and get the most out of the robot’s features in manual mode, automatic recipes and preset programs.

Location of appearance	Icon	Function
Main screen with the 4 operating modes		Access the settings menu
Function: automatic recipes		Return to the main screen with the 4 modes of use
		Log in to your account
		Access the WiFi settings
		Access notifications
		Search for recipes by name
		Access new recipes uploaded by the manufacturer to download
		Download new recipes uploaded by the manufacturer

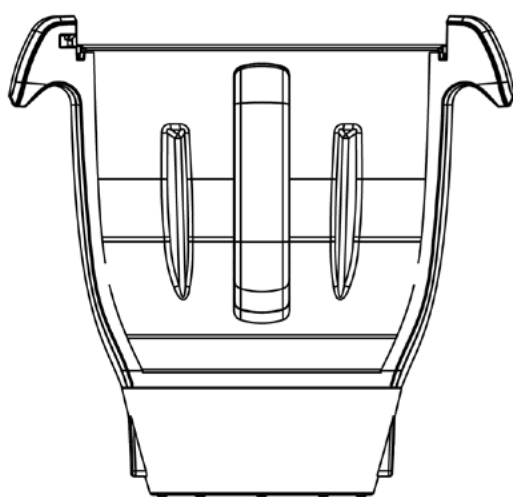
Inside each recipe		Access the necessary ingredients for your recipe
		Access the step-by-step description of the recipe
		Access the accessories required to prepare your recipe
		To rate or share the recipe
		To add the recipe to your “favorites” list
		To hide the preparation time and difficulty level
		Recipe difficulty level
		To view the recipe preparation time
Function: manual cooking and preset programs		To access turbo mode (max speed 12, function remains pressed)
		Access the weighing function (scale)
	Tare	To reset the weight of the scale to 0 g

Maintenance and Cleaning

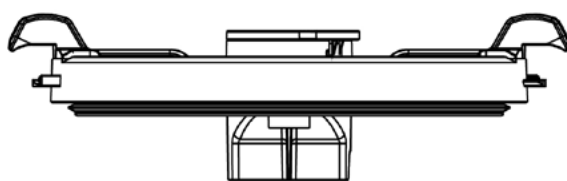
⚠ Important: Disconnect the cooking robot before starting any cleaning task.

Dishwasher-Safe Parts

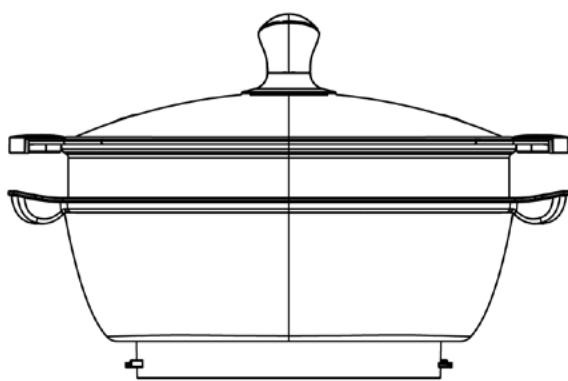
The following parts and accessories can be safely washed in the dishwasher.



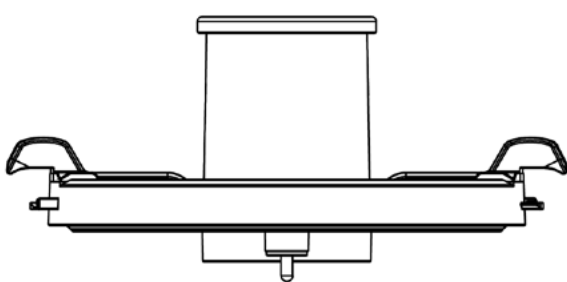
Cooking jar (B)



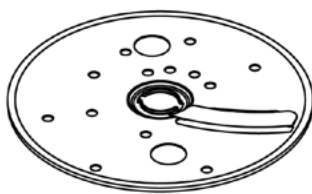
Assembly: cooking jar lid
(B1) + (B1.1) + (B1.2)



Steamer set
(C) + (C1) + (D) + (D1)



Assembly: food processor
lid (E) + (E1) + (E2)



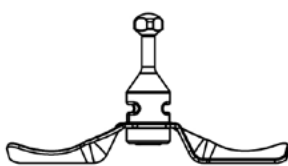
Slicer and
shredder (F)



Driving shaft (F1)



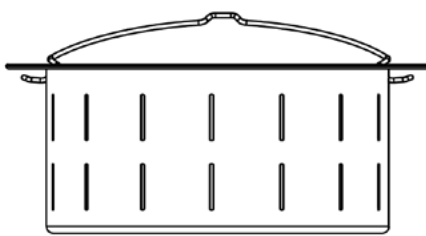
Whisk (G)



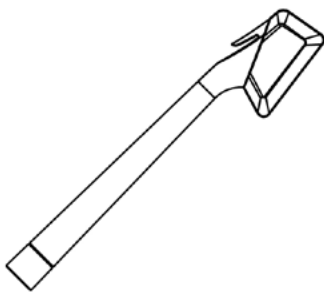
Stir paddle (I)



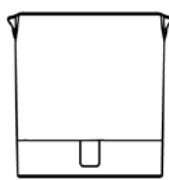
Blade (H)



Steamer basket (J)



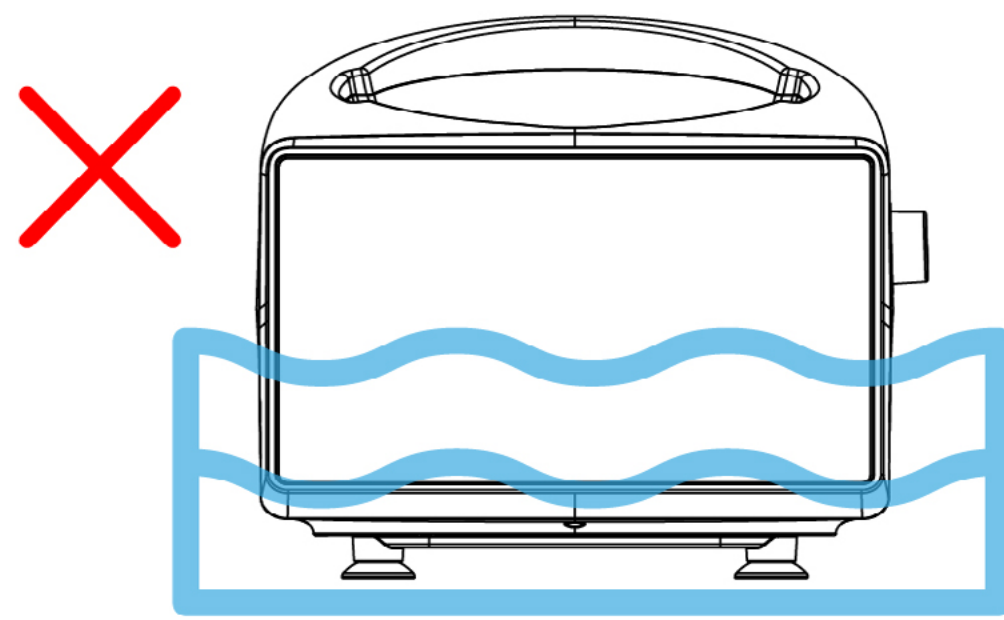
Spatula (K)



Measuring cup (L)

Parts NOT Dishwasher-Safe

The parts listed below must not be placed in the dishwasher, as they contain internal electrical components that can be damaged by water or heat during washing. They should also not be fully submerged in water for cleaning.



Main Unit (A)

Tips for Cleaning the Main Unit (A) and the Cooking Jar (B)

Main Unit (A)

Clean the main unit with a soft, damp cloth and then dry it with a clean, dry cloth.

Cooking Jar (B)

To perform an automatic wash, use the preset self-cleaning program (see section 2.2 Preset Programs).

If there are burnt residues at the bottom of the jar, fill it with water and a small amount of lemon juice, heat to approximately 60°C – 70°C for 5–7 minutes, and then remove the residues using the spatula (K).

Troubleshooting

Problem	Cause	Solution
The appliance does not start the cooking program or stops suddenly	Incorrect assembly	Check that the lid being used is correctly placed/positioned
Accessory is blocked	Exceeding the bowl's capacity or very large pieces of food	Do not fill the bowl above the maximum level; cut food into smaller pieces
Burning smell	The appliance components are heating up for the first time	It is normal; with continuous use of the product, the effect will disappear

Peugeot Smart Living Inspiration



With **Peugeot Smart Living**, every space comes to life through integrated design, comfort and technology. Connect, customize and experience your home like never before. **This is just the beginning.**

Warranty

This product has a one **(1)-year warranty** from the date of purchase, provided that the proof of purchase is presented, the product is in perfect physical condition, and it has been used correctly as explained in this instruction manual.

The warranty **does not cover the following situations:**

- The product has been used for purposes other than those intended; has been misused, dropped, exposed to moisture, submerged in liquids or corrosive substances, or has any other damage attributable to the customer.
- The product has been disassembled, modified, or repaired by persons not authorized by Peugeot Smart Living Technical Support.
- Failures resulting from normal wear of parts due to use.

The warranty covers all manufacturing defects of your appliance for one year, in accordance with current legislation, except for consumable parts. In case of misuse, the warranty will not apply.

If at any point you detect a problem with your product or have any questions, do not hesitate to contact Peugeot Smart Living Technical Assistance through our website:

www.peugeot-smartliving.com



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