

143.00 mm

210.00 mm

 **TurboTronic**
Kitchen Electronics

Multi-Function Food Mixer
Semi-Professional



TT-007
INSTRUCTION MANUAL

GB

This heavy duty Stand Mixer has the power, capacity, precision and planetary mixing action ensure efficient mixing and beating, not only can knead even the toughest whole grain bread, also has a sufficient wide range usage. Different speed is engineered for whipping custards, cream, meringues and so on.

What is more, this mixer with blending & meat grinding function, which will enlarge your food preparation range and make all convenient and ready in a short time.

In words, with this heavy duty stand mixer you could prepare the meals, snack, and desserts and so on.

TECHNICAL DATA

Model: TT-007

Rated voltage: 220-240V, 50/60Hz

Power consumption: 2000W (Max)

Protection class: II

GENERAL SAFETY INSTRUCTIONS

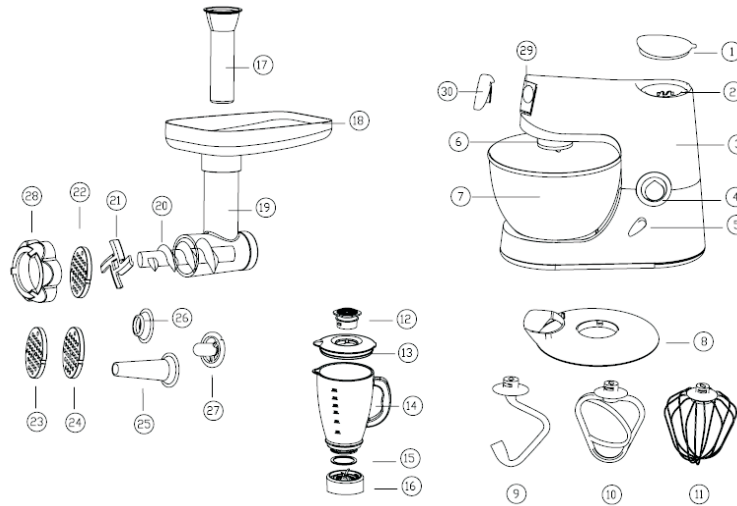
Read the operating instructions carefully before putting the appliance into operation and keep the instructions for future reference.

- This appliance is suitable for household use only.
- Never dip machine into any liquid and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- Always disconnect the product from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Avoid children or other people who do not know the operation of this machine to use it, unless they are under proper instruction. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- If the supply cord is damaged, it must be replaced by the manufacture of its service agent or a similar qualified person in order to avoid a hazard.
- Keep your finger away from moving parts and fitted tools .Never put your fingers etc in hinge mechanism.
- Use only original spare parts.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.
- Take care when rise up the arm of this appliance in case any strikes.

BEFORE CONNECTING TO POWER

- Before connecting to the power, please check whether the type of supply and the mains voltage match with the details given on the rating label on the appliance.
- Using for the first time, rip off all wrapping paper and plastic bags. Clean the fittings.

PARTS DESCRIPTION



1	Lid of Blender Outlet	11	Whisk	21	Cut Blade
2	Blender Outlet	12	Cup of blender lid	22	Small hole Filter
3	Motor Unit	13	Blender Lid	23	Middle hole Filter
4	Speeds Selector	14	Blender Jar	24	Big hole Filter
5	Locking Bar	15	Seal Ring	25	Long Sausage Feeder
6	Accessories Outlet	16	Blender blade set	26	Small Sausage Feeder
7	Mixing bowl	17	Food Presser	27	Sausage Feeder Fixer
8	Bowl Lid	18	Tray	28	Accessories lock fixer
9	Kneading hook	19	Meat Grinder Tube	29	Meat Grinder Outlet
10	Stirrer beater	20	Spiraled Presser	30	Cover

USING THE MIXING BOWL

1. Press down the Locking Bar to lift up the arm.
2. Place the mixing bowl into the housing and turn the bowl until it locks into place.
3. Inserting the Bowl Lid and then Kneading hook / Stirrer beater / Whisk into Accessories Outlet. Sure the Accessory is inserted well.
4. Now fill in your ingredients through the Bowl Lid .
5. Press the Locking Bar down again and in the same time press down the arm to lock into body unit
6. Turn Speeds Selector to start the machine and set the right speed.
7. After operation, turn the Speeds Selector back to "0" position to stop machine. Then remove the mains plug.
8. Press the Locking Bar down again to disassemble Kneading hook / Stirrer beater / Whisk , Bowl Lid , and

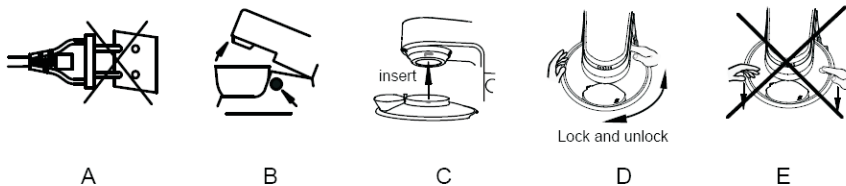
then remove mixing bowl ,

9. The mixture can now be released with the help of a spatula and removed from the mixing bowl.

10. Clean the parts as described under "Cleaning"

How to assemble / disassemble Accessory

I) Bowl lid

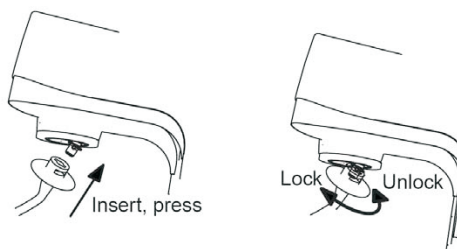


- A) Plug off before assemble / disassemble bowl lid
- B) Press the button and rise up the arm
- C) Assemble -- Insert the lid into the outlet of arm, turn right
Disassemble – Turn left the lid
- E) Do not disassemble the lid as E picture.

II) Kneading hook / Stirrer beater / Whisk

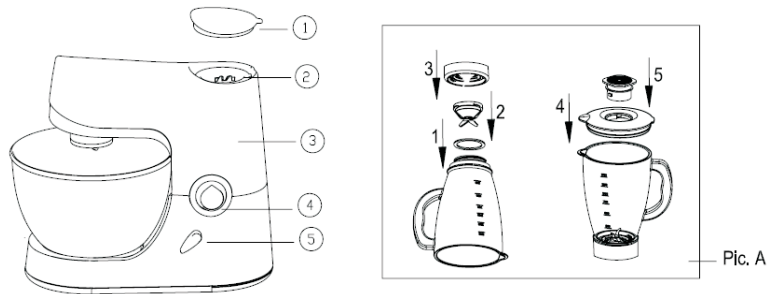
The Assembly or disassembly way as below:

- Insert the accessory into the pin of Accessories Outlet, and then press it inside the pin lock.
- Turn right for lock
- Turn left for release / unlock



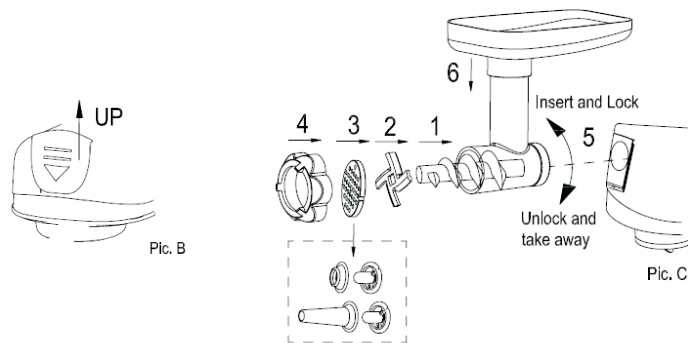
III) Blender


- Assemble the blender jar as below picture A:
- ① Upset the jar and Place the Seal Ring onto the jar base
- ② Settle the blade set down on to the Seal Ring
- ③ Lock the plastic base on to the jar and lock well the blade set
- ④ settle the lid down and press into jar
- ⑤ settle the Cup of blender lid
- Take off lid (No. 1)
- Place the blender into Blender Outlet (No. 2),
- Turn right the blender jar to lock the Jar onto the Motor Unit (No. 3),
- Disassembly the blender jar only after the motor is stopped
- Turn left the blender jar to release blender from the Blender Outlet (No. 2)
- Cover the lid into the Motor Unit (No. 3),





IV) Meat Grinder / Sausage Maker

- Take the cover away from the outlet as pic.B
- Assembly the meat grinder as below picture C
- Change the filter (No.3) with Sausage Feeder, the Sausage Maker will be ready.



Speed Levels	Use	Type of Mixture
Forside 1/3 of full speed	<p>Kneading hook</p> 	<p>Heavy mixtures (e.g. bread or short pastry)</p> <p>BASE RECIPES TIPS:</p> <p>*** Ingredients: Max 1000g strong white bread flour; 700ml water (flour weight : water weight= 1 : 0.7)</p> <p>*** Operation: ** Lock well the lid into body ** Insert Kneading hook into body, sure it is inserted well. ** Put the strong white bread flour into mixing bowl and then the remaining ingredients ** Start the stirrer for 15 seconds at slow speed ** Approximately 3-5 minutes on a faster till to 1/3 max speed (operation time depends on kinds of food and volume)</p>

<p>Foreside 1/2 of full speed</p>	<p>Stirrer beater</p> 	<p>Medium-heavy mixtures (e.g. crepes or sponge mixture)</p> <p>OPERATION:</p> <p>** Lock well the lid into body ** Insert Stirrer beater into body, sure it is inserted well. ** Start the stirrer for 30 seconds at slow speed ** Approximately 5 minutes on a faster till to 1/2 max speed (operation time depends on kinds of food and volume)</p>
<p>Full speed</p>	<p>Whisk</p> 	<p>Light mixtures (e.g. cream, egg white, blancmange)</p> <p>BASE RECIPES TIPS:</p> <p>*** Ingredients: 5-6 egg whites</p> <p>*** Operation: ** Lock well the lid into body ** Insert whisk into body, sure it is inserted well. ** Put the eggs white to the mixing bowl, ** Start the Whisk approximately 8-10 minutes on the fastest / Max speed. (operation time depends on kinds of food and volume)</p>
<p>Min. speed</p>	<p>Meat Grinder Sausage Maker</p>	<p>Use the min. speed for the best result of meat grinder and Sausage Maker</p>
<p>P</p>	<p>Stirrer beater Kneading hook Whisk Blender</p>	<p>Use " P" (pulse speed) for</p> <p>1. One shot / fast operation 2. Settle the best location to assemble or disassemble the accessories</p> <p>(Not need to use this speed for Meat Grinder / Sausage Maker)</p>

CLEANING

1. Before cleaning remove the power cord from the socket.
2. Never immerse the housing with motor in water!
3. Do not use any sharp or abrasive detergents.
4. Only a damp rinsing cloth should be used to clean the outside of the housing.
5. Components that have come into contact with food can be cleaned in soapy water.
6. Allow the parts to dry thoroughly before reassembling the device.