



Mm
Master mixer



INSTRUCTION MANUAL

TT-015

www.zline-world.com

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 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 incorporate maximum air and prepare the meals, snack, and dessert wonderful and enjoyable.

TECHNICAL DATA

Model: TT-015

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

Power consumption: 1200W

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 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

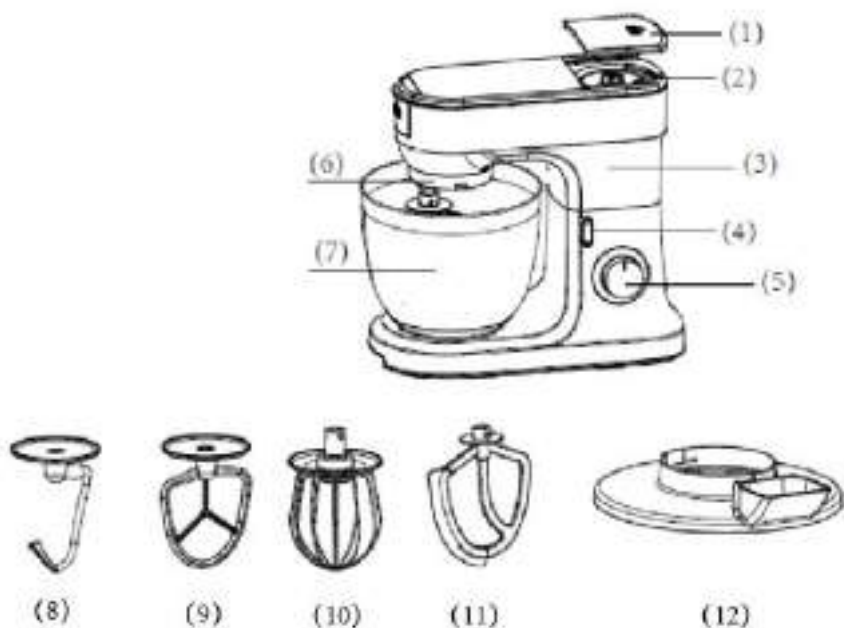
concerning use of the appliance by a person responsible for their safety.

- 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.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming
- This appliance is intended to be used in household only.

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.

KNOW YOUR KITCHEN MACHINE



1	Blender outlet cover	7	Bowl
2	Blender outlet	8	Kneading hook
3	Motor unit	9	Stirrer beater
4	Locking bar	10	Whisk
5	Speed knob	11	Flex Edge Beater
6	Accessories outlet	12	Bowl Lid

INTELLIGENT SWITCH

This machine has “Mode”, “0”, “Speed” controls.

(0 level): On / Off

(Speed level): from Min Speed to Max speed

(Mode level): Pulse function

(Mode level): 1 min. timer

(Mode level): 2 min. timer

(Mode level): 3 min. timer



Once plug it, **(0 level)** will be in red light, it means the machine ready now.

If the light is not ready, please recheck whether the Blender outlet cover or the blender is not locked well or not. Also check whether the plug is correct inserted or not.

- **“0” LEVEL SWITCH CONTROL**

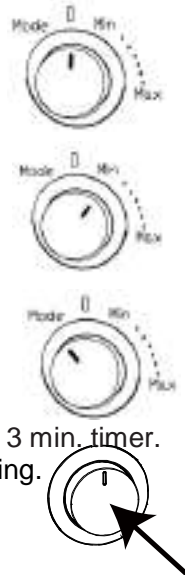
This level control is to stop the machine or reset the machine speed.

- **VARIABLE SPEED SWITCH CONTROLS**

Slow speed, turn the control knob into the beginning
Fast speed, turn the control knob till to the end

- **“MODE” LEVEL SWITCH CONTROL**

Turn to this switch control into “0” position.
Choose knob into Pulse / 1 min. timer / 2 min. timer / 3 min. timer.
And then press down the knob to start the mode setting.



- **“Pulse” mode:**

Press for Pulse blending, remove to stop.

- **“1 min. timer” mode**

Machine will automatically increase speed from **min. till 1/4 Speeds** and working for 1 min.






- **“2 min. timer” mode**


Machine will automatically increase speed from **min. till 1/4 Speeds** and working for 2 min.

- **“3 min. timer” mode**




Machine will automatically increase speed from **min. till max.** and working for 3 min.

All speeds have the slow Start feature which automatically starts the Stand Mixer at a lower speed to help avoid ingredient splash-out, then quickly increases to the selected speed for optimal performance.

SPEED	ACTION	DESCRIPTION	ACCESSORY
Min. speed;	SLOW START	For starting all mixing procedures, slow stirring, combining, and mashing. Use to add flour and dry ingredients to batter, and to add liquids to dry ingredients. Do not use this Speed mix or knead yeast dough.	
1/4 Speeds; 1 min Mode 2 min Mode	SLOW MIXING	For slow mixing, mashing, and faster stirring. Use to mix and knead yeast doughs, heavy batters, and candies; start mashing potatoes or other vegetables; cut shortening into flour; mix thin or splashy batters. If the result is not good, repeat the mixing for more time.	
2/4 Speeds	MIXING, BEATING	For mixing semi-heavy batters, such as cookies. Use to combine sugar and shortening, and to add sugar to egg whites for meringues. Medium speed for cake mixes.	
3/4 Speeds	BEATING, CREAMING	For medium-fast beating (creaming), or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes.	
Max Speeds 3 min Mode	FAST BEATING, WHIPPING, SMOOTHIES	For whipping cream, egg whites, and boiled frostings. Also this speeds is good for smoothies making. If the result is not good,	

	BLENDING	repeat the mixing for more time.	
Pulse mode	SHORT WORKING	Very fast speed for stirring, combining, and mashing, even crusher function	

CHOOSING THE RIGHT ACCESSORY

ACCESSORY		USE TO MIX	DESCRIPTION
Kneading hook		Mixing and kneading yeast dough	Breads, Rolls, Pizza dough, Buns
Whisk		Mixtures that need air incorporated	Eggs, Egg whites, Heavy cream, Boiled frostings, Sponge cakes, Mayonnaise, some Candies
Stirrer beater / Flex Edge Beater		Normal mixtures	Cakes, Creamed frostings, Candies, Cookies, Biscuits, Pie pastry, Meat loaf, Mashed potatoes

- Before use the accessory, the bowl lid must assembly into the motor unit firstly.
- Please choose the right speeds for different accessory.
- **Remark: Bowl cannot process more than 900g flour with water in one time.** (flour : water = 1:0.65)

FOR FLEX EDGE BEATER

- Its flex edge could be very useful to clean up mixture, which stick on the bowl, and these mixture will be pushed into bowl for processing again.
- It is also could be used by hand to clean up the mixture on the bowl only after plug off.
- Cannot use it for harden or blocked mixture.



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.