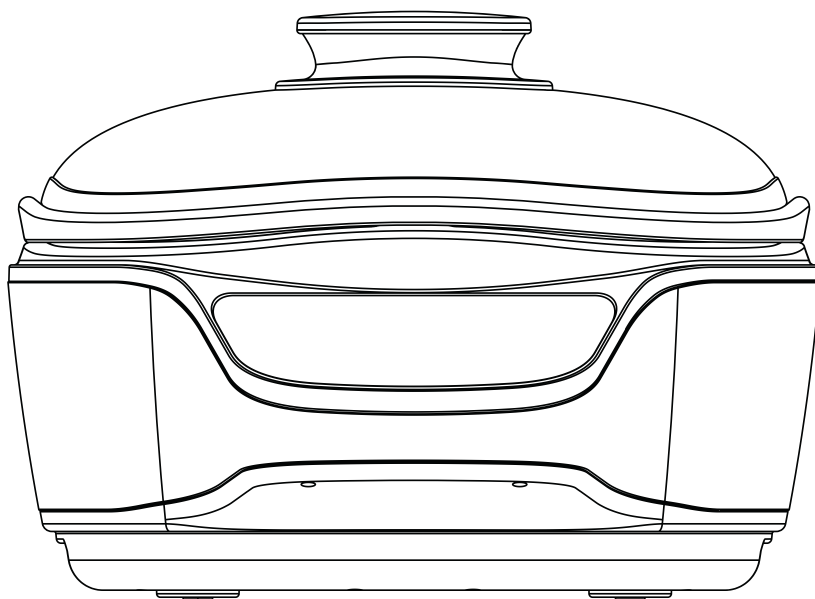


COOKMASTER
Professional Multi Cooker

INSTRUCTION MANUAL



DIGITAL MULTI COOKER

TT-DMC24





Thank you for purchasing **CookMaster** -Digital Multi Cooker by **TurboTronic®**. Experience a revolution in your kitchen and get help from this handy multifunction multicooker that combines many kitchen appliances in one smart device. **TT-DMC24** has a range of 8 smart cooking preset programs for perfecting any dish up to 70% faster than usual cooking methods while also retaining more nutritional value. This energy saving multi tasker can help you make delicious and vitamin packed meals with minimal effort.

TECHNICAL DATA

ITEM NUMBER	TT-DMC24	BRAND	TurboTronic
PRODUCT SIZE	345.5*386*250.7mm	QTY.:	1 PCS/CTN
GB PACKAGE SIZE	420*400*285mm	N.W:	4.6KG
MC PACKAGING SIZE	430*415*310mm	G.W:	6.2KG
DESCRIPTION:	Digital Multi Cooker	POWER CORD:	Out 0.9m VDE
POWER & VOLTAGE	220~240V 50-60Hz, 1500W	CAPACITY:	5 Litres
PRESET PROGRAMS	8 Programs	TEMPERATURE RANGE	50-240°C

For your security, please read this manual carefully before using and pay more attention to the safety and warning items. Should keep this manual good for reference.

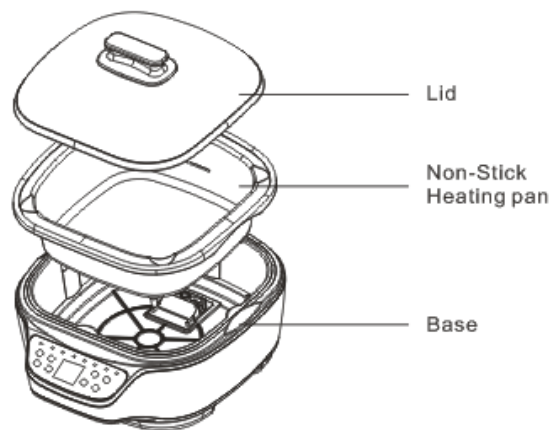
WARNING

- This appliance is intended to be household usage only.
- 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

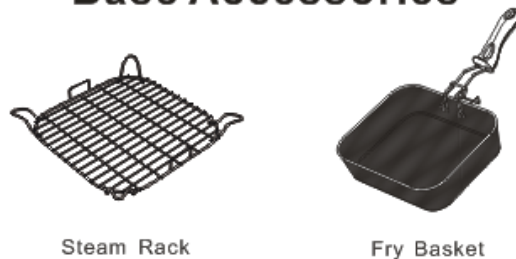
use of the appliance by a person responsible for their safety.

- The temperature of accessible surfaces may be high when the appliance is operating.
- The appliance is not intended to be operated by means of an external timer or separate remote.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children
- Unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years
- The appliance must not be immersed.

PRODUCT STRUCTURE



Base Accessories

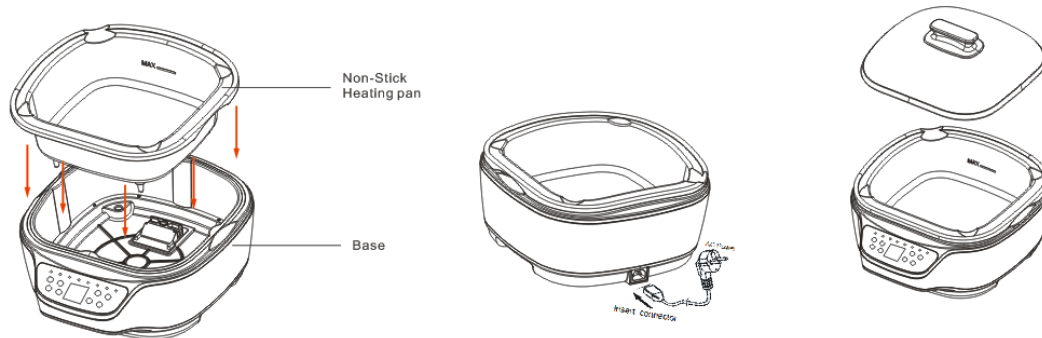


Steam Rack

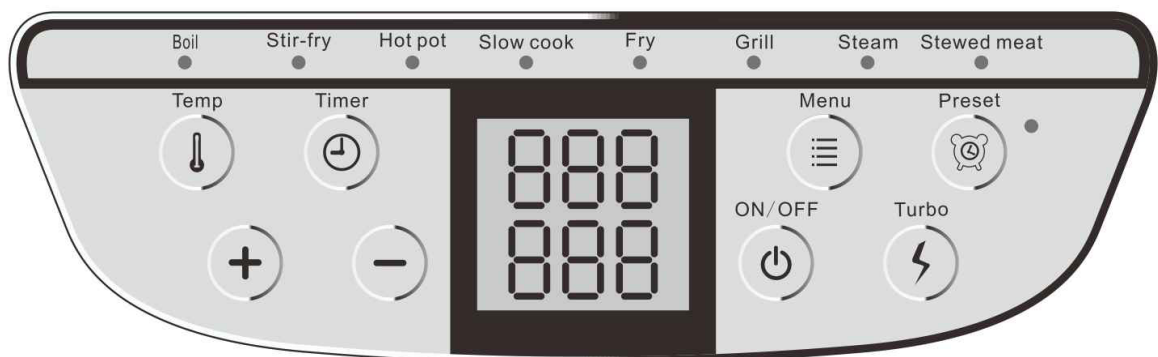
Fry Basket

BEFORE USE

- ◆ Remove the appliance from the packaging and unpack all the accessories.
- ◆ Take out the packaging materials and the protective film.
- ◆ Take out the power base.
- ◆ Check that there is nothing (packing, paper etc.) stuck between the non-stick heating pan and the power base of the appliance.
- ◆ Use dry clothes or textile to wipe the electrical probe of heating tube to make sure it in dry condition.
- ◆ Clean the inside of the non-stick heating pan with a damp sponge and dish-washing detergent.
- ◆ Attach non-stick heating pan to power base.



OPERATING PROCEDURES



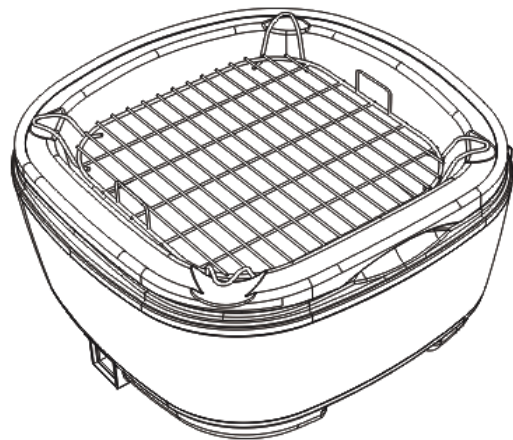
Item Number	Function
1. ON/ OFF	On/ Off the appliance
2. Menu	Cooking mode selection
3. Turbo	Quick cooking process
4. Preset	Preset the cooking time and mode
5. Temp	Set your desired cooking temperature
6. Timer	Set your desired cooking time

Boil

- Place the desired liquid or food directly into the non-stick heating pan and close the lid.
- Press the Boil key setting. The indicator light will go on
- To retain heat and moisture during cooking, it is best not to lift the lid. Always make sure there is sufficient liquid to cover the food.
- Always press “ON/OFF” key and unplug when no longer in use

Slow Cook / Steam

- Use the steam rack for steaming.
- Place the steam rack on the non-stick heating pan.
- Add 2000ml of water (keep the water level below the rack) and close the lid.
- Press the Slow Cook / Steam key setting. The indicator light will go on.
- To retain heat and moisture during cooking, it is best not to lift the lid
- When steaming is complete, carefully remove the hot steam rack.
- Always press “ON/OFF” key and unplug when no longer in use.

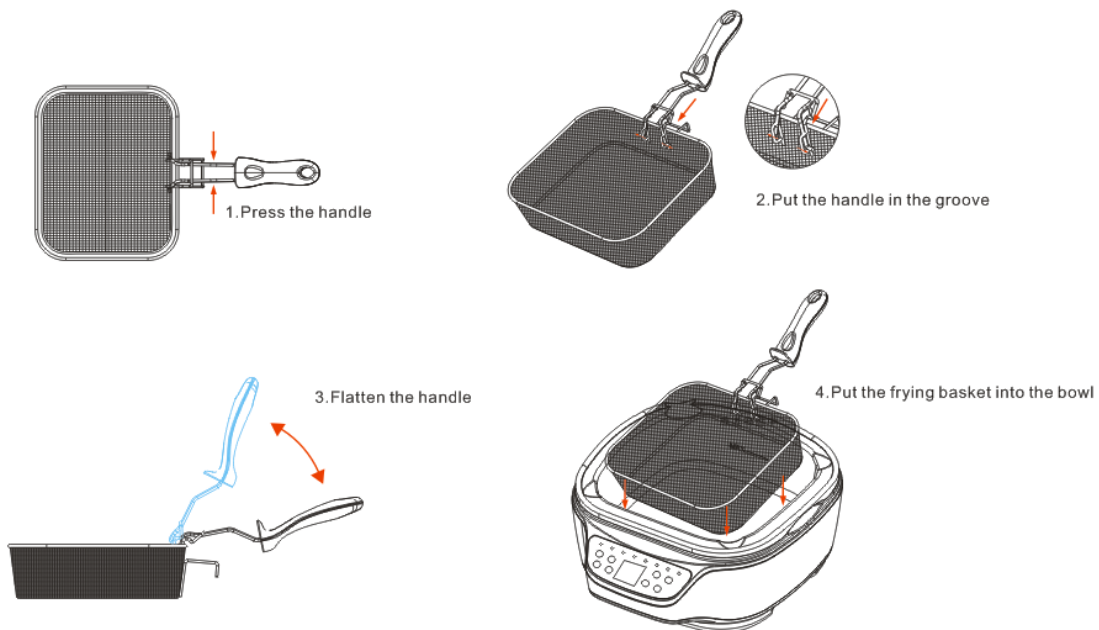


Saute /Grill

- Press the Grill key setting. The indicator light will go on .
- Add a small amount of cooking oil, butter or margarine to the non-stick heating
- When Sauteing or Grilling is complete, remove the food.
- Always press “ON/OFF” key and unplug when no longer in use.

Deep Fry

- Pour oil into the non-stick heating pan. Press the Fry key setting, the indicator light will go on.
- Place food in fry basket and lower into the oil.
- Place food on dry paper towel.
- Always press “ON/OFF” key and unplug when no longer in use.



Menu Selection:


We offer a different cooking time and temperature combinations to fit your cooking style. Press the "time / temp" key to adjust what you desire start working. Easy operation! Here is our menu combination, at the same time, you can change the time and temperature according to your actual situation.


Function	Temperature	Time
Boil	200°C	25mins
Stir-Fry	150°C	15mins

Hot pot	220°C	60mins
Slow Cook	120°C	3 hours
Fry	150°C	15mins
Grill	240°C	30mins
Steam	220°C	15mins
Stewed Meat	120°C	2 hours

Set the cooking time and temperature

After choosing the “Menu”, you still need to set the time and temperature, you can press "Temp/Time " key to adjust the cooking time and temperature. Press down

the "Temp/Time " key, The icon  flash, now you can press “+” “-” to set the desired temperature. every click is 10°C adjustments. The continuous pressing is for 10°C changing.

When the icon  flash, now you can press “+” “-” set the desired cooking time. Every click is 1 min change, if continuous press, then it is for 10 mins changing.

Preset Function

In the standby mode, press PRESET key, then set the appointment time through timer key. The default setting is 60 minutes. Every click is 1 minute’s difference.

And the continuous press "+" and "-" is 10mins changing.

If you want to change the cooking temperature and time, please press the "menu" key to reset the time and temperature.

Then press “ON/OFF” key to confirm the preset function, the cooking time will count down.

CLEANING AND MAINTENANCE

NEVER SUBMERGE THE POWER BASE IN WATER OR OTHER LIQUID, OR PLACE IN DISHWASHER.

Always allow your multifunctional cooker unit to cool down before cleaning fry basket.

To clean

- Disconnect the power supply
- Lift lid and remove any cooking accessories. Wash the accessories with

soapy water.

- Always remove hot oil from non-stick heating pan before washing
- Remove non-stick heating pan, empty remaining food and liquid, and allow to cool.
- Fill the non-stick heating pan with warm water and a mild detergent. Use nonabrasive material to clean. Do not clean with a hard object (such as wire brush) avoid scratching the layer, causing rust.
- The outer unit can be cleaned with a damp sponge. Never use abrasive or scouring pads.

Maintenance

- Please make sure that the non-stick heating pan is thoroughly dry before using it
- Never pour cold water into warm non-stick heating pan.
- Do not use abrasive or steel wool this may damage the non-stick surface
- Only use wooden or heat proof plastic utensils to prevent damage the non-stick heating pan's surface.
- Never use metal utensils.
- Never immerse the outer unit in water or other liquid. Wipe clean with a damp cloth.
- Never add water to hot oil.

DISPOSAL OF OLD ELECTRICAL APPLIANCES:



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) mandates that old household electrical appliances should not be discarded with regular municipal waste. They must be collected separately to enhance material recovery and recycling, thereby minimizing their impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product serves as a reminder that

when disposing of the appliance, it must be handled separately.

Consumers are advised to contact their local authority or retailer for guidance on the proper disposal of their old appliances.

LIMITED WARRANTY:

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

TurboTronic® Warranty coverage applies to the original owner and to the original product only and is not transferable.

TurboTronic® warrants that the unit shall be free from defects in material and in workmanship. The Limited Warranty applies only when the unit is used under normal household conditions and maintained according to the requirements stated in the Owner's Guide, subject to the following conditions and exclusions:

ANY WARRANTY OR AFTER PURCHASE SERVICE, SHOULD BE WITH A THIRD-PARTY COMPANY, FROM WHICH YOU PURCHASED THE PRODUCT. TURBOTRONIC® PROVIDES THE WARRANTY ONLY TO OUR THIRD-PARTY SUPPLIERS. SINCE THIS PRODUCT IS NOT PURCHASED DIRECTLY FROM TURBOTRONIC® BUT THROUGH ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR RECEIVING THE WARRANTY, SHOULD BE ONLY / DIRECTLY DEALT WITH THROUGH THE THIRD-PARTY SUPPLIER FROM WHICH YOU PURCHASED THE PRODUCT.

What is covered by this warranty?

1. The original unit and/or non-wearing parts deemed defective will be repaired or replaced, at **TurboTronic®** sole discretion,
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearing parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.

4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, alteration, or repair of the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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