




kogan Thermoblend Elite All-In-One Food Processor & Cooker User Guide

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THERMOBLEND ELITE ALL-IN-ONE FOOD PROCESSOR & COOKER

QUICK START GUIDE

kogan.com



SAFETY & WARNINGS

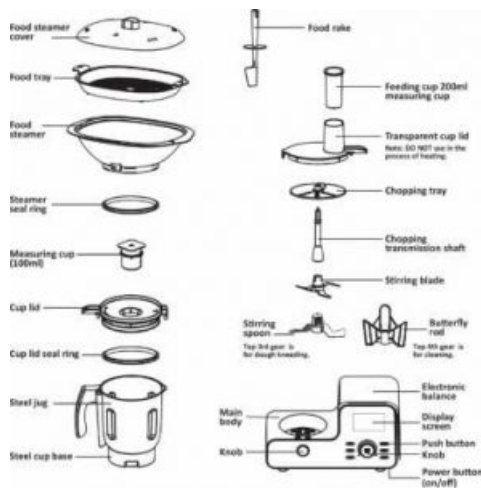
Handle with care and inspect regularly to ensure product is in good working order. If this product, power supply cord or plug shows any signs of damage: stop use, unplug the product and contact Kogan.com support.

- Read all instructions before using the appliance and retain for reference.
- 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.
- This appliance is designed for consumer use: follow directions and use only as described.
- Do not use with an extension cord unless necessary and if so, ensure it is suitably rated and it is handled safely as is the product's own power cord:
- Do not allow the power cord to be exposed to water, heat, direct sunlight or overhang where it can be pulled or otherwise be damaged or pose a hazard.
- Read all instructions carefully, even if you are quite familiar with the appliance.
- To protect against the risk of electric shock, DO NOT IMMERSE main body of this appliance, plug or power cord in water or any other liquid.
- Switch off the power outlet and remove the plug before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the power cord. Never carry the appliance by the power cord.
- Do not operate or place any part of the appliance on or near any hot surfaces (such as a hot gas or electric burner or in a heated oven).
- Do not use this appliance for anything other than its intended use. This product is intended for household use only.
- This appliance is intended to be plugged in a standard domestic power outlet only.
- Do not use outdoors.
- Operate on a dry level surface. Sinks, drain boards or uneven surfaces must be avoided.
- The use of attachments or accessories not recommended or sold by Kogan.com can cause fire, electric shock or injury.
- Never insert utensils into the appliance when the appliance is running.
- Allow to cool before cleaning.
- Store the unit indoors in a dry location.
- Do not operate under or near flammable materials, such as curtains, drapes or any other combustible materials.
- Caution should be taken when handling this appliance as some surfaces may be hot during and immediately after boiling. Severe burns may result from misuse.

- **CAUTION:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
- Avoid contact with steam from the lid when water is boiling or just after the steamer has switched off. Take care when opening the lid when the steamer has recently boiled, as steam can burn.
- Extreme caution is necessary when moving any appliance containing hot water. Wait until the appliance has switched off automatically or switch it off manually before moving it. Do not move the appliance containing hot liquids or food.
- Do not touch food inside the bowl directly.
- To disconnect, remove plug from wall outlet.
- Do not touch any moving parts.
- Keep hands and utensils away from cutting blade while chopping food to reduce the risk of injury to persons or damage to the food processor. A plastic or wooden scraper may be used but only when the blender is not running.
- Never attach the chopping blade without the bowl in place.
- Do not operate the appliance when empty.
- Ensure the bowl and lid are fitted correctly before starting appliance.
- Blades must stop completely before removing lid.
- Do not touch the blades when removing food from the bowl or when removing the blades for cleaning as they are sharp.
- Do not attempt to override the cover lock mechanism.
- Do not touch the blades, especially when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients blocking the blades.
- The appliance becomes very hot during steaming and may cause burns when touched. Only lift the bowl by its handle.
- Always unplug the appliance and let it cool down before you clean it.
- Never use the bowl or any other part of the appliance in a microwave, as they are not suitable for this use.
- Never sterilize the bowl or any other part of the appliance in a sterilizer or in a microwave, as they are not suitable for this use.
- Make sure that you do not overfill the bowl. Do not exceed the maximum level indicated on bowl.
- When you steam ingredients, make sure that you do not overfill the steam basket.
- When you blend liquids, do not exceed the maximum level indicated on the bowl.
- Never connect this appliance to a timer switch or remote control system in order to avoid a hazardous situation.
- Always check the consistency of baby food. Make sure there are no chunks in the food.
- Turn the measuring jug to lock position whilst using the machine at high speeds or when using the Pulse function.
- This appliance contains no user-serviceable parts. If it suffers any failure or damage, cease usage and contact Kogan Support after consulting the Troubleshooting section of this manual.



COMPONENTS LIST



CONTROLS



Display screen:

Displays cooking time and indicators.

Time button:

Press to select minutes and adjust by turning the knob. Press again to select seconds, adjust by turning the knob and press any other function key to confirm. To set the time again, follow the above procedure. In the setting process, touching any other function key will restore previous settings.

Temp button:

Press to select temperature control, adjust by turning knob (0~120°C) and press any other function key to confirm. To set temperature again, follow the above procedure.

Speed button:

Press to select speed control, adjust by turning the knob and press any other function key to confirm. To set speed again, follow the above procedure. Speed can be adjusted in increments from “L” (low-speed, often used for stir-frying and simmering) and Gear 1-10. Under heating mode, speed can only be set to L~4 and both temperature and time must be set. Under non-heating mode, all speeds are available.

Weight button:

During standby, press to access weighing function (0~3,000g). Press again to return to time display. Press and hold for 3s to reset weight. Pulse button: Press to temporarily set maximum speed (non-heating mode only, will not function if the temperature is above 60°C). Do not use for longer than 30s.

Quick button (Preset cooking modes):

Press to enter preset mode menu (indicator will flicker), turn the knob to select shortcut menu and press START/STOP to begin preset mode cooking. Once cooking is complete, a 1-second alarm will sound 3 times. Start/Stop button: Begin, pause or stop operation.

Function	Time	Temp.	Speed	Applicable attachments	Tips

Steam (phase 1)	10 min	105°	Level 1	Stirring blade, stirring spoon, food steam cover, food tray and steamer.	The device will run phase 1. The device will beep 5 times when complete. The device will start phase 2. The device will beep 5 times when complete.
Steam (phase 2)	15 min	100°	Level 1		
Cook (phase 1)	2 min	120°	Level 1	Stirring spoon and measuring cup(100ml)	The device will run phase 1 and will beep 3 times when complete. After 30 seconds, the device will start phase 2. The device will beep 5 times when complete.
Cook (phase 2)	40 min	100°	Level 1		
Jam	25 min	100°	Level 3	Stirring blade and measuring cup(100ml)	The device will beep 5 times when complete.
Sauce (phase 1)	10 min	105°	Level 1	Stirring blade and measuring cup(100ml)	The device will run phase 1, phase 2 and phase 3. The device will beep 5 times when complete.
Sauce (phase 2)	10 min	100°	Level 1		

Sauce (phase 3)	5 min	0°	Level 4		
Saute (phase 1)	2 min	120°	Level 1	Stirring spoon and measuring cup(100ml)	The device will run phase 1 and will beep 3 times when complete. After 30 seconds, the device will start phase 2. The device will beep 5 times when complete.
Saute (phase 2)	10 min	100°	Level 1		
Dough	3 min	0°	Level 2	Stirring blade and measuring cup(100ml)	The device will beep 5 times when complete.
Cake	2 min and 30 seconds	0°	Level 4	Stirring spoon and measuring cup(100ml)	The device will beep 5 times when complete.

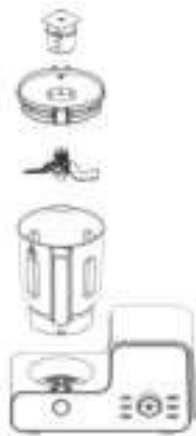
Function	Time	Temp.	Speed	Applicable attachments	Tips
Ice (phase 1)	15 seconds	0 °	Level 6	Stirring blade and measuring cup (100ml)	The device will run phase 1 then phase 2. The device will beep 5 times when complete.
Ice (phase 2)	1 min	0 °	Level 10		
Juice (phase 1)	15 seconds	0 °	Level 4	Stirring blade and measuring cup (100ml)	The device will run phase 1 then phase 2. The device will beep 5 times when complete.
Juice (phase 2)	2 min	0 °	Level 10		
Puree	180 seconds	0 °	Level 10	Stirring blade and measuring cup (100ml)	The device will beep 5 times when complete.
Clean (phase 1)	90 seconds	90 °		Stirring spoon and cleaning cloth	The device will start Cleaning phase.
					Bowl will be heated to 50° or for 90 seconds (whichever comes first). Cleaning phase 2 will commence.
Clean (phase 2)	2 min 30 seconds	90 °			The device will operate for 30 seconds at level 4. This will repeat 4 times with 10 seconds intervals in between. The device will beep 5 times when complete.

OPERATION

Setup



Stirring/grinding



Dough kneading/stirfrying/stirring

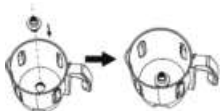


Chopping (slicing/shredding)

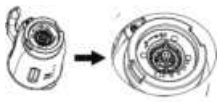
Cooking Steps

Steps below are for stirring/grinding setup, but applicable to other configurations as well.

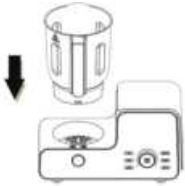
1. Align the snap joint of blade holder with the bottom notch of jug and insert the blade holder into the bottom round hole. (Note: the nut of holder should be unlocked)



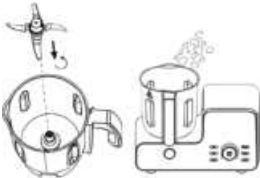
2. Turn the nut rightward and fasten as indicated by the arrows.



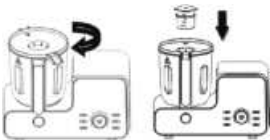
3. Place jug vertically on main body and press down until it clicks into place.



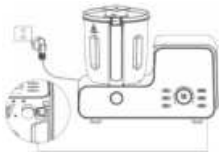
4. Place stirring place into jug and rotate to left to fix blade on bottom of jug. To remove, mount jug on main body and turn blade. Do not touch blade with your bare hands.



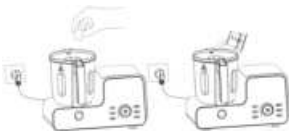
5. Place jug lid with seal ring installed and turn to secure. Place measuring jug on lid.



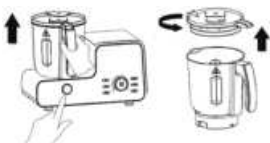
6. Turn the machine on, the power switch is located on the bottom of the device. Select function and press START/STOP.



7. To add ingredients during operation, press START/STOP and use feeding chute (use the measuring jug for liquids) before pressing START/STOP again to resume.



8. Machine will beep five times when ingredients are processed. Unplug, use one hand to hold down removal button and the other to lift jug upward. Turn lid counter clockwise to remove.



Steamer

1. Position steamer on jug with steaming lid Scraper



2. Turn steamer clockwise to lock it into place.



Scraper



During operation, you can remove the measuring cup and scrape down the inside of the jug.

Butterfly Rod



Put the butterfly rod directly on the jug's blade holder and it will turn during operation to beat eggs or make butter, soy sauce, etc..

WARNING:

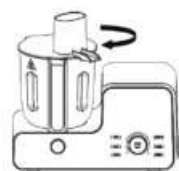
- (1) Do not start without butterfly rod fully installed.
- (2) DO NOT cook food which could damage or choke the butterfly rod.

Chopping Tray

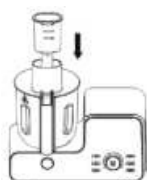
1. Mount transmission shaft on blade holder inside jug and place chopping tray on transmission shaft.









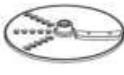






2. Place transparent lid on jug and turn transparent lid clockwise until it is firmly fastened.



3. Feed suitable ingredients through hole in lid and use feeder cap to push into machine.



Time	Weight	Gear (Speed)		
	 Onion	5 x 1s	500g	10
	 Turmeric root	5 x 1s	500g	5
	 Celery	30s	50g	10
	 Nuts	60s	250g	10
	 Ice block	45s	250g	10
	 Nutmeg	30s	200g	10
	 Chinese Pastry	180s	300g flour 155ml water (add 500g flour at most)	2
	 Carrot	30s	500g	4
	 Nutmeg	30s	200g	4
	 Lotus root	30s	2	4
	 Potato	30s	500g	4

CLEANING & CARE

- Before cleaning, please be sure to turn off the switch and unplug the power.
- Wash after each use.
- Use a wet cloth to wipe the outer surface of main body; DO NOT put the body into water or any other fluid or rinse it under water or it may suffer damage.

- Wash the jug body and accessories with clean water and wipe them dry. NOTE:
the blade is very sharp, so take care to avoid being cut and wear protective gloves.
- Before storing, make sure the product is clean and dry.
- Store in a dry place not directly exposed to ultraviolet rays.

TROUBLESHOOTING

Issue	Troubleshooting
Motor not working or suddenly stops working	Ensure product is turned on, via the power switch underneath.
	Ensure jug lid and transparent lid have been sealed well and stirring cup is firmly connected.
Blade or motor blocked	Switch off and scrape off food blocking blades with spatula.
	In addition, it is recommended to reduce the weight of food and cut hard food into pieces.
Motor smokes and produces odour	The motor will emit a small amount of smoke and produce odour after first use. This is normal and will dissipate after 1
	To ensure safe operation, observe these recommended time limits: Dough kneading: 30-180s Chopping and mixing: 30-60s
	After use, allow appliance to cool completely before using again
Screen not displaying	Ensure product is turned on, via the power switch underneath.

Error Codes

Code	Meaning
E01	Jug not properly installed.
E02	Overheat protection or control speed main board Fault
E03	Lid not tightened
E04	Other: contact Kogan.com.

QUICK REFERENCE – RECIPES


Tomato Stewed Beef Brisket	Ingredients: 10ml oil, 10g onion, 500g beef brisket, 2 tomatoes, 15g light soy sauce, pinch of sugar, salt to taste, boiled water Method: Install stirring spoon, add oil and onion and run [Slow Stew] mode. Pause when appliance beeps, add other ingredients and resume.
Strawberry Jam	Ingredients: 600g strawberries, 250g sugar, 1tbs lemon juice Method: Install stirring blade, place ingredients in jug and run [Jam] mode.
Pumpkin Soup	Ingredients: 300g pumpkin, approx. 600ml water, salt to taste Method: Install stirring blade, place ingredients in jug and run [Soup] mode.
Mango Ice Cream	Ingredients: 350g sliced frozen mango, 300ml frozen milk, 50ml condensed milk, 50ml cream Method: Install stirring blade, place ingredients in jug and run [Ice Cream] mode.
Banana Milkshake	Ingredients: 2 bananas, one pitaya and 400ml milk Method: Install butterfly rod, place ingredients in jug and run [Juice] mode.
Cake	Ingredients: 600ml unsalted butter or 5 egg whites Method: Install stirring blade, place ingredients in jug and run [Cake] mode.
Self-cleaning	Method: Install butterfly rod, add approx. 500ml water and run [Self Cleaning] mode.

NOTES

Need more information?

This is a Quick Start Guide and we hope that this has given you the assistance needed for a simple set-up. For the most up-to-date guide for your product, as well as any additional assistance you may require, head online to help.kogan.com

Documents / Resources

<div data-bbox="124 94 284 116"><div>QUICK START GUIDE</div><div>kogan.com</div></div> <div data-bbox="134 145 280 241"></div> <div data-bbox="134 277 277 300"><div>THERMOBLEND ELITE ALL-IN-ONE</div><div>FOOD PROCESSOR & COOKER</div><div><small>KAPRETHBLNA</small></div></div>	<div data-bbox="316 174 1342 241"><div>kogan Thermoblend Elite All-In-One Food Processor & Cooker [pdf] User Guide</div><div>Thermoblend Elite All-In-One Food Processor Cooker, KAPRETHBLNA</div></div>
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