



INSTRUCTION MANUAL



DIGITAL MULTI COOKER
TT-DMC21





Thank you for buying **COOKMASTER** – Digital multi cooker by **TurboTronic®**.

With the smart cook central, you can do it all without firing up the stovetop. Brown ingredients in the cook central and then Slow Cook or Steam with one button for effortless one machine combination cooking.

Presets, time, and temperature controls make it simple to Slow Cook, Rice, or Steam alone, or in combination!

The Cook Central makes dinnertime easy and programmed ahead of time so your meal is done exactly when you want it, with the Keep Warm feature your meal will not be cold!

BRAND: TURBOTRONIC	ITEM NUMBER: TT-DMC21
DESCRIPTION: Digital Multi Cooker	QTY.: 1 PCS/CTN
GB PACKAGE SIZE: 310*310*331mm	N.W: 2.70kgs
PRODUCT SIZE: 285*300*265mm	G.W: 3.55kgs
POWER & VOLTAGE: 860W, 220-240V 50-60Hz	CAPACITY: 5L
COLOR: Stainless Steel	EAN: 4260563038391
COLOR: Black	EAN: 4260563038384



**18 PRESET
COOKING
FUNCTIONS**



**POWER:
860W**



**DIGITAL
TOUCH CONTROL**



**CAPACITY:
5.0L**

TECHNICAL SPECIFICATIONS

Inner pot coating: non-stick

steam vent cup: removable

18 preset functions

preset time: 1 minutes - 12 hours

cooking time adjustable

Accessories: measuring cup, rice scoop, Soup ladle, steamer

power cord length: 0.9mX75mm²

product size : 285*300*265mm



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

GENERAL SAFETY INSTRUCTIONS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.
- Do not use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away switch off the appliance and always pull out the plug from the socket (pull the plug itself, not the lead) If the appliance is not being used and remove the attached accessories.
- Do not operate the device without supervision. If you leave the room, you should always turn the device off. Remove the plug from the socket.
- The device and the mains lead have to be checked regularly for signs of damage. If damage is found the device must not be used.
- Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger always have faulty cable be replaced only by the manufacturer by our customer service or by qualified person and with a cable of the same type.
- Use only original spare parts.
- Pay careful attention to the following "special safety Instructions"

CHILDREN AND FRAIL INDIVIDUALS

- In order to ensure your children's safety please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.



WARNING!

Do not allow small children to play with the foil as there is a danger of suffocation!

- This device is not intended to be used by individuals (including children) who have restricted physical sensory or mental abilities and/or insufficient knowledge and/or experience, unless they are supervised by an individual who is responsible for their safety or have received instructions on how to use the device.
- Children should be supervised at all times in order to ensure that they do not play with the device.

SPECIAL SAFETY INSTRUCTIONS FOR THIS DEVICE

- Make sure the heating element and the outside of the inner pot are clean and dry before you put the plug in the wall socket.
- Do not use the appliance if the sealing ring is damaged.
- Do not plug in the appliance or press any of the buttons on the control panel with wet hands.
- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
- Only use the rice scoop provided. Avoid using sharp utensils.
- Do not expose the multi-cooker to high temperatures, nor place it on a working or still hot stove or cooker.
- Always insert the inner pot before you put the plug in the wall socket and switch on the device.
- Always unplug the multi-cooker if you are not going to use it for a longer period of time.
- Always let the multi-cooker cool down before you clean or move it.

- Do not place the inner pot directly over an open fire to cook.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in this user manual the guarantee becomes invalid and the producer refuses liability for any damage caused.
- Place the multi-cooker on a stable, horizontal and level surface.
- The accessible surfaces may become hot when the appliance is operating. Only touch the control panel.
- Beware of hot steam coming out of the steam vent during cooking or out of the multi-cooker when you open the lid.
- Do not lift or move the multi-cooker by its handle while it is operating.
- Be careful with the inner pot and the steam basket when you handle them after the cooking process, as they maybe hot and heavy.
- Do not expose the multi-cooker to direct sunlight.
- Do not insert metallic objects or alien substances into the steam vent.
- Do not place a magnetic item on the lid. Do not use the appliance near a magnetic item.
- Do not use the inner pot if it is deformed .
- Do not exceed the maximum water level indicated in the inner pot to prevent overflows.
- Do not place the rice scoop inside the pot while cooking, keeping warm or reheating.
- Always clean the appliance after use.
- Do not clean the main unit in the dishwasher.

BEFORE FIRST USE

- Take out all the accessories from the inner pot. Remove the packaging material of the inner pot.
- Clean the parts of the multicooker (only inner pot and plastic attachments) thoroughly before using it for the first time.

Notice: Make sure all parts are completely dry before you start using the multicooker.

GENERAL PREPARATION

- Press the lid release button to open the lid
- Take out the inner pot.
- Prepare food and ingredients according to your preference.
- Put food and ingredients into pot.
- Wipe the outside of the inner pot dry, then put the inner pot back. Check if the inner pot is in proper contact with the heating element.
- Insert the plug in the power socket.

PARTS DESCRIPTION



- | | | | |
|----|-------------------------|-----|---------------------------|
| 1. | Measuring cup | 9. | Detachable steam vent cup |
| 2. | Soup ladle | 10. | LCD Display |
| 3. | Rice scoop | 11. | Lid release button |
| 4. | Water level indications | 12. | Outer lid |
| 5. | Inner pot | 13. | Control panel |
| 6. | Inner lid | 14. | Steam basket |
| 7. | Sealing ring | 15. | Handle |
| 8. | Heating element | 16. | 18 Function indicators |



HOW TO USE YOUR MULTICOOKER





● STAND-BY MODE




After connecting to the power socket, the product will go into the stand-by mode, the screen will show "----", first function icon  will flash,  will light up means that you can choose the function.

  will light up.

● CHOOSE THE FUNCTION




Every function has its default program, you can press  and  to choose the function you want. The function you choose will flash, and the other functions will not show.

● TEMPERATURE SETTING

Every function has its default temperature, but if you want to adjust the temperature, you can press  once to go into temperature setting. And then press  and  to adjust temperature you want.

Each function has its suitable temperature range, the step is 1°C.


● TIME SETTING



Every function has its default time, but if you want to adjust the time, you can press  to go into time setting. Press once is setting minute, press twice is setting hour. And then press  and  to adjust time you want.

Each function has its suitable time range, the step is 1minute/1 hour.


***Notice:** Rice, pilaf function cannot adjust time and temperature. Steam function can only adjust time.

● START COOKING


After you confirm the function, time and temperature, you can press  once to start cooking. When the cooking start, the function icon will stop flashing, screen

will show the cooking time.  and  will light up, means you can stop cooking or cancel the cooking

● STOP COOKING


When the multi-cooker is under cooking, you can press  once to stop cooking. If

the cooking be stopped, the function icon you choose will flash, and    

 will light up, means that you can adjust time and temperature.

If you change the time or temperature, and then start cooking again, the multicooker will run under the new setting time and temperature.




● CANCEL COOKING

When the multi-cooker is under cooking, you can press  to cancel cooking, then the multicooker will go into stand-by mode.

● PRESET



All the function can do 24 hours preset time. After you choosing the function,

confirming the time and temperature, press  button, the function icon will stop

flash, and  will flash. You can press  and  to adjust the reservation time, the step time is 30 minutes.

After confirming the present time, press  once, it will countdown the time of preset. The multicooker will automatically cooking when the countdown finish.

● KEEP WARM

You can press , and then press  to go into keep warm function directly. The keep warm temperature is 65°C. The screen will show the time of keep warm.

When the cooking finish, most of the function will go into keep warm function directly, the function icon will flash, and the screen will show the time of keep warm.

During the keep warm, you can press  to start or stop it.

If you want to cancel keep warm function, you can press .

***Notice:** Yogurt and Cheese function cannot go into keep warm function.

FUNCTION CHAT

Function	Icon	Default Time	Time range	Default Temperature	Temperature range
Rice		Automatic setting	/	Automatic setting	/
Pilaf		Automatic setting	/	Automatic setting	/
Milk porridge		40 min	5min-4hours	98℃	70-100℃
Soup		1hour	10min-8hours	100℃	70-100℃
Congee		45min	45min-2hours	100℃	70-100℃
Pasta		15min	2min-1hour	100℃	70-100℃
Deep fry		45min	15min-1hour	160℃	100-160℃
Cake		1hour	15min-2hours	130℃	100-160℃
Roast		15min	10min-1hour	150℃	100-160℃
Steam		30min	5min-1hour	100℃	/
Stew		1hour	1hour-12hours	100℃	70-100℃
Yogurt		6hours	4hours-12hours	40℃	35-50℃
Jam		1 hour	15min-4hours	95℃	70-100℃
Jelly		45min	15min-1hour	90℃	70-100℃
Cheese		20min	10min-2hours	95℃	70-100℃
Dessert		50min	35min-2hours	100℃	70-160℃
Reheat		10min	5min-8hours	100℃	70-160℃
Bake		40min	30min-2hours	140℃	100-160℃

***Notice:** Always make sure the food is well cooked.

CLEAN AND MAINTENANCE

- . After use you must remove all remaining food residue and clean the multicooker directly.
- . Unplug the multicooker before you clean it.
- . Wait until the multicooker has cooled down before you clean it.
- . To protect the non-stick coating of the inner pot, do not use the inner pot for washing dishes.
- . Avoid using metal brushes, scouring brushes or strong chemicals when cleaning – they cause more damage than they are worth. If residues cannot be removed directly, fill the internal pot with water and a little washing-up liquid before you attempt cleaning again.
- . Do not, under any circumstances, hold the rice cooker under water! To clean the external housing, you are best to use a damp sponge or a soft cleaning cloth.
- . Never put the pot in the dishwasher. The washing cycle and chemicals are too aggressive for it. Any damage caused by a dishwasher will not be covered by our warranty.
- . The steam cap on the lid can be removed. It too should also be regularly cleaned
- . Only use cooking utensils made of plastic or wood. Metal cutlery can damage the coating in the internal pot
- . Remove and clean the condensate collection container after every use. Wash it, leave it to dry and then return it back to its position
- . Never clean the internal pot with vinegar. This will also damage the ceramic coating
- . Over time, the color of the coating may change. This is completely normal and is no reason for concern

DISPOSAL OF OLD ELECTRICAL APPLIANCES:



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

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 workmanship. Limited Warranty apply only when it is used under normal household conditions and maintained according to the requirements outlined 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 THROUGH THE THIRD-PARTY SUPPLIERS FROM WHICH YOU PURCHASED THE PRODUCT.

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
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 wearable 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, altering, or repairing 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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