

# TurboTronic TT-DMC20 Digital Multi Cooker Instruction Manual

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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-DMC20

• **DESCRIPTION:** Digital Multi Cooker

GB PACKAGE SIZE: 293\*293\*285mm
 SM PACKAGING SIZE: 596\*303\*582mm

• POWER & VOLTAGE: 1200W, 220-240V | 50-60Hz

• EAN: 4260563038858

QTY.: 1 PCS/CTNN.W: 2.80kgs

• **G.W**: 15kgs

COLOR: BlackCAPACITY: 4L



CAPACITY: 4.0L



DIGITAL TOUCH CONTROL



**POWER: 1200W** 



6 PRESET COOKING FUNCTIONS

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#### **IMPORTANT SAFEGUARDS**

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

#### 1. READ ALL INSTRUCTIONS.

- 2. Do not over fill water to cook pot. Watch the appliance closely when cooking.
- 3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
- 4. 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.

- 5. Close supervision is necessary when any appliance is used by or near children.
- 6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to the nearest authorized service facility or a qualified technician for examination, repair or electrical or mechanical adjustment.
- 8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 9. Do not use outdoors.
- 10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 11. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 12. Extreme caution must be used when moving an appliance containing hot food or other hot liquids.
- 13. Do not soak the cook pot into water while cleaning. Pay attention to the bottom of cook pot.
- 14. Do not use appliance for other than intended use.
- 15. Oversize foods or metal utensils must not be inserted in the air fryer as they may create a fire or risk of electric shock.
- 16. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- 17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- 18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
- 19. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
- 20. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- 21. Preheating of the appliance is not necessary



Indicates to read and review instructions to understand operation and use of product.

Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.

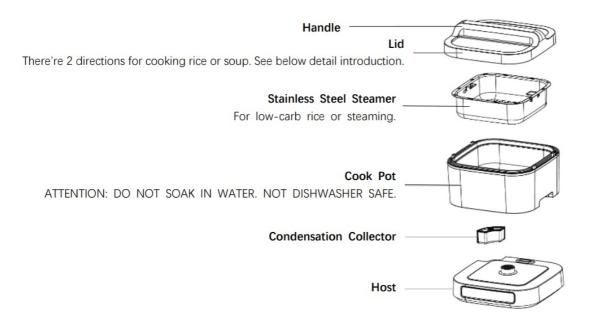


Take care to avoid contact with hot surface. Always use hand protection to avoid burns.

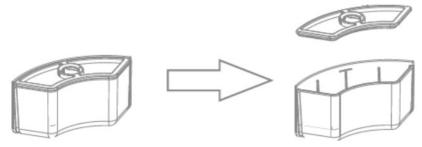


For indoor and household use only

## PRODUCT INTRODUCTION



Open condensation collector to clean residues inside.



## **CONTROL PANEL**



Short press once to start cooking.

Long press for 2 seconds to cancel DELAY, KEEP WARM or cooking.



Press to select pre-programmed recipes.



Available for recipes except SLOW COOK.



- The cooker will be in Keep Warm after cooking. Default keep warm 2 hours.
- 2. Long press for 2 seconds when in standby mode to enter keep warm function. Timer counts from 00:00 and longest 9:59.

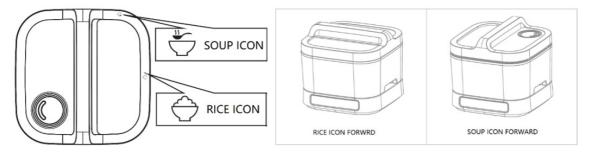
#### BEFORE USING THE FIRST TIME

- 1. Remove all packing material and labels from the inside and outside of the multi cooker. Check that there is no packaging underneath and in the cook pot.
- 2. Wash cook pot in hot, soapy water. BE CAREFUL not to soak the pot into water nor put in dishwasher. Wipe the cook pot with a damp cloth. Dry all parts thoroughly.
- 3. Always close the lid when cooking.

#### **OPERATING INSTRUCTIONS**

- 1. A beeper alarms after plugging in outlet. Default program is RICE and clock shows 0:50. If not operating in 2 minutes, cooker will turn to standby mode and shows on screen.
- 2. If the cook pot is removed from host while cooking, there would be a beeper and shows E1 on screen. A beeper alarms as soon as cook pot returns to hose and to continue with cooking.
- 3. The hose can remember cooking forever if it's not plugged off. However, the cooking process only remembers 5 minutes if plugged off.
- 4. Let the RICE icon facing forward while cooking RICE, GRAINS or LOW-CARB.
  Let the SOUP icon facing forward while making soup. There would be a gap between lid and cook pot which helps to avoid spilling out.

# (pay attention to lid direction)

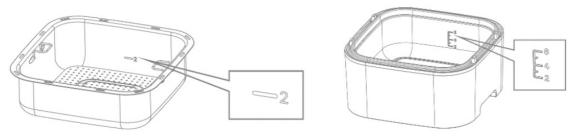


5. Press RECIPES to select program. Selected program would flash while the others stay lighted. Default time for every recipe as below:

#### RICE, GRAINS and LOW-CARB (default timer 50 minutes)

- 1. Press START to start recipe. Those not selected recipes would be off. LED runs on the screen.
- 2. Long press 2 seconds to cancel cooking. 1 beeper alarms.
- 3. There would be 3 beepers after cooking finished. The cooker will turn to keep warm mode automatically.
- 4. Cooker will resume to standby mode if not operation in 2 hours.
- 5. Steamer can be used to cook low-carb rice or steaming. Add 2 cups of rice to steamer and add water to marking -2.
- 6. When cooking rice or grains in cook pot, please add water to the mark number according to cups of grains you

put in.



## SLOW COOK (default timer 1 hour 40 minutes)

- 1. Press START to start recipe. Those not selected recipes would be off. LED runs on the screen.
- 2. A long beeper alarms when the pot temperature reaches 97°C. LED screen will alternatively show P2 and timer countdown.
- 3. Long press 2 seconds to cancel cooking. 1 beeper alarms.
- 4. There would be 3 beepers after cooking finished. Then cooker will NOT turn to keep warm mode.

## STEAM (default timer 30 minutes)

- 1. Press START to start recipe. Those not selected recipes would be off. LED runs on the screen.
- 2. A long beeper alarms when the pot temperature reaches 94°C. LED screen will alternatively show P2 and timer countdown.
- 3. Long press 2 seconds to cancel cooking. 1 beeper alarms.
- 4. There would be 3 beepers after cooking finished. Then cooker will turn to keep warm mode.

#### SOUP (default timer 1 hour)

- 1. Press START to start recipe. Those not selected recipes would be off. LED runs on the screen.
- 2. A long beeper alarms when the pot temperature reaches 94°C. LED screen will alternatively show P2 and timer countdown.
- 3. Long press 2 seconds to cancel cooking. 1 beeper alarms.
- 4. There would be 3 beepers after cooking finished. Then cooker will turn to keep warm mode. If no operation, cooker will turn to standby mode.

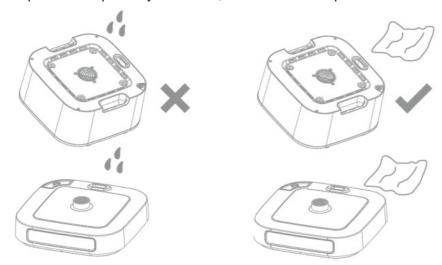
## **DELAY COOKING**

- 1. Delay cooking function is available for recipes except SLOW COOK.
- 2. Press DELAY button after selecting recipe. Screen flashes and show default time. Maximum delaying time is 9 hours 30 minutes.
- 3. Short press DELAY button to add time by every 15 minutes.
- 4. Press START to start countdown

#### CARE AND CLEANING INSTRUCTIONS

**WARNING!** Allow the multi cooker to cool fully before cleaning.

- 1. Unplug the appliance. Remove cook pot. Make sure the pot has cooled completely before cleaning.
- 2. Wash the cook pot and lid with soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the nonstick coating.
- 3. Wipe the cook pot body with a soft, non-abrasive damp cloth to clean.



#### **Storing Instructions**

- 1. Make sure the appliance is unplugged and all parts are clean and dry before storing.
- 2. Never store the appliance while it is hot or wet.
- 3. Store the multi cooker in its box or in a clean, dry place.

#### **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:

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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# **Documents / Resources**



<u>TurboTronic TT-DMC20 Digital Multi Cooker</u> [pdf] Instruction Manual TT-DMC20 Digital Multi Cooker, TT-DMC20, Digital Multi Cooker, Multi Cooker, Cooker

# References

# • User Manual

#### Manuals+, Privacy Policy

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