



# TurboTronic TT-DMC22 Digital Multi Cooker Instruction Manual

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# TurboTronic TT-DMC22 Digital Multi Cooker Instruction Manual



Thank you for purchasing the **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!

ITEM NUNBER:	TT-DMC22	BRAND	TurboTronic
PRODUCT SIZE	400*300*250mm	QTY.:	1 PCS/CTN
GB PACKAGE SIZE	400x310x268mm	N.W:	3.7kg
MC PACKAGING SIZE:	415*325*286mm	G.W:	4.2kg
DESCRIPTION:	Digital Multi Cooker	POWER CORD:	Out 1m VDE
POWER & VOLTAGE	220-240V AC, 50-60Hz 860W	CAPACITY:	5 Litres
PRESET PROGRAMS	15 Programs	SUITABLE FORNO. OF PEOPLE:	5-10 people



**CAPACITY:** 5.0L



**DIGITAL TOUCH CONTROL**



**POWER:** 860W



**15 PRESET COOKING FUNCTIONS**

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all the instructions.
2. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces.
5. To protect against a risk of electrical shock, do not immerse the cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions or if it has been dropped or damaged in any way.

Power cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the customer service number provided for information on examination, repair, or adjustment.
9. Do not use outdoors.
10. Do not let cord hang over the edge of a table or counter or touch hot surfaces, including the stove.
11. Do not place a removable pot or base on or near a hot gas or an electric burner. Do not place base in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil, food, water, or other hot liquids.
13. Do not use the appliance for purposes other than its intended use.
14. Lift and open cover carefully to avoid scalding, and allow water to drip into the cooker.

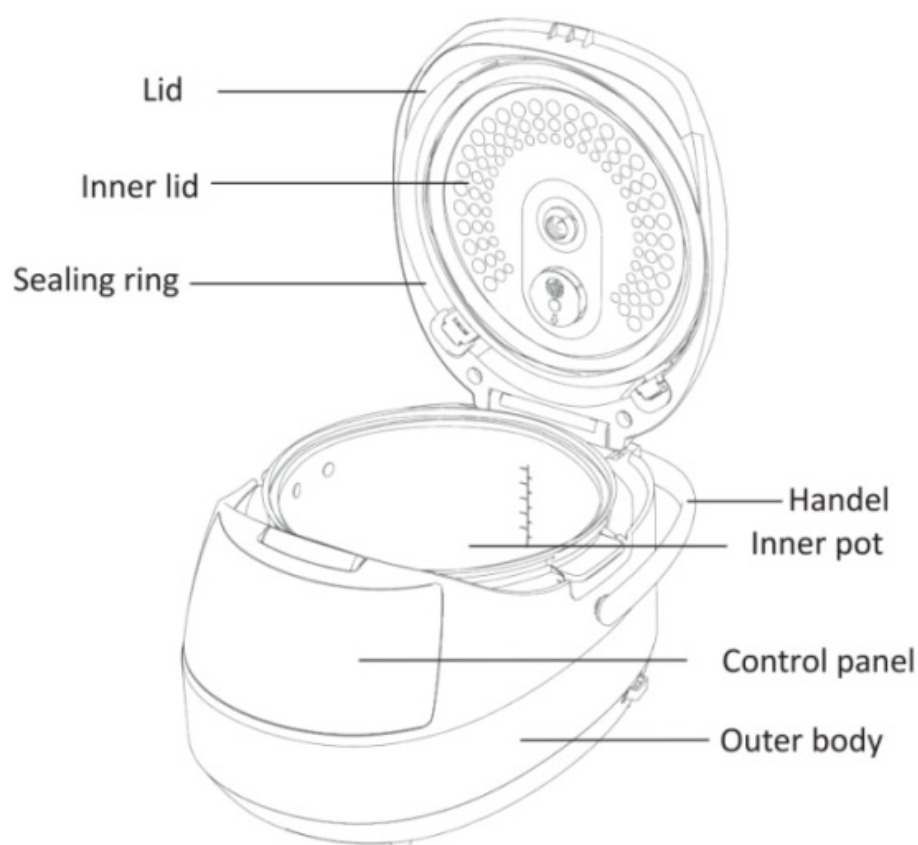
15.  **CAUTION:** Risk of electric shock. Cook only in removable container.
16. Intended for countertop use only.
17. Do not place the unit directly under cabinets when operating as this product produces large amounts of steam.  
Avoid reaching over the product when operating.
18.  **WARNING:** Spilled food can cause serious burns. Keep appliance and power cord away from children.  
Never drape the power cord over edge of counter, never use outlet below the counter, and never use with an extension cord.

## FOR HOUSEHOLD USE ONLY

## SAVE THESE INSTRUCTIONS

## ADDITIONAL IMPORTANT SAFEGUARDS

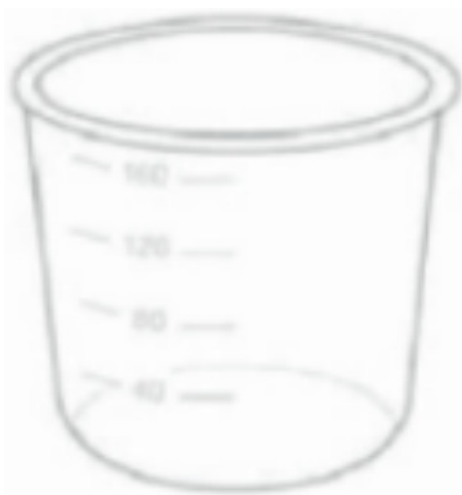
## PARTS OF PRODUCT



Steamer



soup spoon



rice cup



rice spoon

**CONTROL PANEL**



## HOW TO USE THE MULTI-COOKER

·Before first use: Wash the Cooking Pot following “Care and cleaning “instructions; dry thoroughly. Assemble the Lid with flat side of silicone washer facing down toward Cooking Pot.

### COOKING RICE

Rice Measuring Cup – Do not throw away the Rice Measuring Cup that comes with your unit. This is an important tool in using your multi-Cooker successfully as a rice cooker and its size is standard in the rice industry.

1. Add desired amount of uncooked rice to Cooking Pot; then fill with water to corresponding water line. Example: If you add 3 level measuring cups of rice to the Cooking Pot, add water to the “3” line of the pot. DO NOT exceed the 10-cup MAX.
2. Place Cooking Pot straight down on Base. Make sure Cooking Pot is securely placed into Base. NOTE: Make sure bottom of Cooking Pot is not bent or warped, or it will not conduct heat correctly.
3. Plug into power outlet. Press menu to select functions.
4. At the end of the cooking time, the multi-Cooker will automatically switch to KEEPWARM. Use oven mitts if removing the Cooking Pot from Base while still hot.

### PRESET

Press “MENU “and choose the accordingly functions; press “PRESET”, rice cooker goes into preset status. The default time is 1-24 hours. Press “START”, rice cooker works in preset status.

If you want to adjust the cooking time. Please set cooking time firstly and then set the preset time.

The preset time of our product is the cook finish time.

For example, the time now is 12:00 noon, if you want to eat at 6:00 pm. Then set up 6:00 hours. You can then have a good dinner at 6:00 pm.

### RICE TYPE

Press “Rice” to choose different kinds of rice like Long Grain, Pearl Rice, Brown Rice or GRAINS.

#### Steam

Use the STEAM function for steaming fresh or frozen vegetables as well as fish and shellfish.

Preparing Vegetables for Steaming

- Peel vegetables when appropriate, or scrub them well. Keep in mind that hard vegetables, such as potatoes and beets, hold their shape better when the peel is left intact.
- Vegetables can be cooked whole or chopped into pieces; the larger the pieces, the longer they will take to cook.
- Vegetables with the same cooking time can be cooked together..

## Yogurt

Preparing homemade yogurt in your digital multi-cooker is both simple and convenient.

- Experiment with various types of milk, including non-dairy options like soy, coconut, or nut milks. Be creative with classic and fresh flavor additions and combinations such as vanilla bean, coffee, or chocolate...
- There are several ways to produce a thicker, Greek-style yogurt.
  1. Use Greek yogurt as a starter.
  2. Add yogurt starter culture.
  3. Add powdered milk.
  4. Line a strainer with cheesecloth and place it over a bowl. Pour the yogurt into the lined strainer and store it in the refrigerator to drain for 6 hours or overnight.

## Slow Cook

1. Place the food to be slow cooked into the removable cooking pot.
 

**IMPORTANT:** Do not fill the cooking pot higher than the 10-cup line when cooking vegetables or whole pieces of meat. Do not cook with food content below the 2-cup line inside the cooking pot.
2. Press the SLOW COOK button to activate the recipe. Then adjust the time as needed.
3. Press START to begin cooking. The Keep Warm function will activate after cooking is finished.

## Crust

This recipe cooks rice with a crispy bottom layer, perfect for preparing exotic dishes. The default cooking time is 1 hour and 30 minutes, with a maximum cooking time of 2 hours.

## Congee

Add rice and much more water into pot to prepare congee. Its default cooking time is 1 hour 30 minutes and longest 4 hours. Suggest to add water no higher than 50% of the pot.

## Pasta

This recipe is ideal for Italian dishes like macaroni or spaghetti. The default cooking time is 8 minutes, with a maximum of 20 minutes. After the water boils, add salt before putting in the pasta. Stir well before serving.

## Preset

- Press "MENU" and choose the function you like.
- Press "PRESET" to put the multi-cooker into preset status. The default preset time ranges from 1 to 24 hours. Hold the "START" button to activate the preset status.
- To adjust the cooking time, first set the cooking time and then set the preset time.
- The preset time indicates the time the cooking will be finished.

For example, if it is 12:00 pm and you want to eat at 6:00 pm, set the preset time to 6 hours. You will have dinner ready at 6:00 pm.

#### Recipe Introductions

Menu	Operation step	Default time	Time adjustment range	Preset
Rice Cook	Press 'Menu' and choose 'Rice Cook'. Press 'Start' to begin the cooking process. The indicator lights will flash. After cooking is complete, the multi-cooker will automatically switch to keep warm mode.	—	—	24 hr



Fast Cook	Press 'Menu' and choose 'Fast Cook'. Press 'Start' to begin the cooking process. The indicator lights will flash. After cooking is complete, the multi-cooker will automatically switch to keep warm mode.	—	—	24 hr
Slow Cook	Press 'Menu' and choose 'Slow Cook'. Press 'Start' to begin the cooking process. The indicator lights will flash. After cooking is complete, the multi-cooker will automatically switch to keep warm mode.	—	—	24 hr
Crust	Press the 'Menu' button and select 'Crust'. Then, press 'Start' to initiate the cooking process. The indicator lights will flash during cooking. Once the cooking is finished, the multi-cooker will automatically switch to keep warm mode.	1.5 hr	1-2hr	—
Congee	Press the 'Menu' button and select 'Congee'. Press 'Start' to begin the cooking process. The indicator lights will flash while cooking. Once the cooking is complete, the multi-cooker will automatically switch to keep warm mode.	1.5 hr	1-3hr	24hr
Fry	Press 'Menu' and select 'Fry'. Press 'Start' to begin the cooking process. The indicator lights will flash during operation. Once the cooking is complete, the multi-cooker will automatically switch to keep warm mode.	50 min	30-90 min	—
Soup	Press 'Menu' and select 'Soup'. Press 'Start' to begin the cooking process. The indicator lights will flash while cooking. Once the cooking is complete, the multi-cooker will automatically switch to keep warm mode.	2 hr	1-4 hr	24hr
OAT	Press 'Menu' and select 'Oat'. Press 'Start' to begin the cooking process. The indicator lights will flash during cooking. Once the cooking is complete, the multi-cooker will automatically switch to keep warm mode.	30min	20min- 90min	24hr
Reheat	Press 'Menu' and select 'Reheat'. Press 'Start' to begin the process. The indicator lights will flash during operation. Once the reheating is complete, the multi-cooker will automatically switch to keep warm mode.	20min	10-60min	24hr

## CLEAN AND MAINTENANCE

Using hot water, detergent and sponge to clean inner pot, aluminum cover with protecting overflow.  
If food sticks to the inner pot, you can soak for a moment before cleaning.

### For inner pot, please check the instruction as below:

Please use plastic or wood rice spoon, to protect the inner pot do not use metal rice spoon.

To preserve the lifespan of the inner pot, do not cut food in it.

To avoid corrosion do not put vinegar into the inner pot.

### Cleaning and maintenance of the other parts:

Use a wet cloth to clean the surface of rice cooker, the inside of the lid, power cord, do not use a corrosive

product.

Use a towel to clean the heating plate, if there is any water and rice there.

**Please note:** Before cleaning the rice cooker, you must switch it off and allow it to cool down.

## KEEP WARM/OFF

When all the function has completed, it will switch automatically to keep warm.

When operating, press “Keep warm/Off” button for 2 seconds to complete the function and switch to standby state.

When it is standby state, press “Keep warm/Off” button for 2 seconds to keep warm.

## PROBLEM AND METHOD OF SOLVING

Indication	Reason	Solution
Indicator lights	<ol style="list-style-type: none"><li>1. The power control plate power doesn't switch on</li><li>2. Power cut</li></ol>	<ol style="list-style-type: none"><li>1. Check if the rice cooker is unplugged</li><li>2. Wait until power returns</li></ol>
Heating plate not heating up	<ol style="list-style-type: none"><li>1. The power control plate is damaged</li><li>2. The fuse is damaged</li><li>3. The heating plate is damaged</li></ol>	Contact the Repair Service Centre
Indicator lights, heating plate not heating up	<ol style="list-style-type: none"><li>1. The heating plate is damaged</li><li>2. The power control plate is damaged</li></ol>	Contact the Repair Service Centre
Rice is under-cooked	<ol style="list-style-type: none"><li>1. The capacity is set too high or too low for the quantity of rice.</li><li>2. The quantities of water and rice are not correct</li><li>3. The inner pot is at an angle</li><li>4. There is something between the inner pot and the heating plate</li><li>5. The inner pot is deformed</li><li>6. The main power control plate is damaged</li></ol>	The capacity of rice and water should be adjusted, should be limited between highest and lowest Adjust the quantities of water and rice Reposition the inner pot, check the “heating plate” sensor Clean the surfaces Send it to the Repair service Centre or buy a new one Send it to the repair service center

Rice is over-cooked	<ol style="list-style-type: none"> <li>1. The inner pot is deformed</li> <li>2. The main power control plate is damaged</li> <li>3. Main temperature control of the machine unusual</li> <li>4. Inner pot oblique</li> </ol>	<ol style="list-style-type: none"> <li>1. Send it to the Repair service center'</li> <li>2. Reposition the inner pot, check the "heating plate" sensor</li> </ol>
Porridge is overflowing	<ol style="list-style-type: none"> <li>1. There is too much porridge</li> <li>2. The overflow-proof lid had not been fitted</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust the capacity</li> <li>2. Fit the overflow-proof lid</li> </ol>

## 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 optimise the recovery and recycling of the materials that 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. The Limited Warranty applies 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 VIA ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR EXERCISING THE WARRANTY SHOULD BE ONLY / DIRECTLY VIA 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 damage.
5. Defects caused by repair persons not authorised 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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[www.zline-world.com](http://www.zline-world.com)



## Documents / Resources

 The thumbnail shows the front cover of the instruction manual. It features the TurboTronic logo at the top, followed by the text "COOKMASTER", "INSTRUCTION MANUAL", and an image of the digital multi-cooker. The model number "TT-DMC22" is visible at the bottom.	<p><a href="#">TurboTronic TT-DMC22 Digital Multi Cooker</a> [pdf] Instruction Manual TT-DMC22 Digital Multi Cooker, TT-DMC22, Digital Multi Cooker, Multi Cooker, Cooker</p>
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## References

- [User Manual](#)

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