TRIO® Cuisine

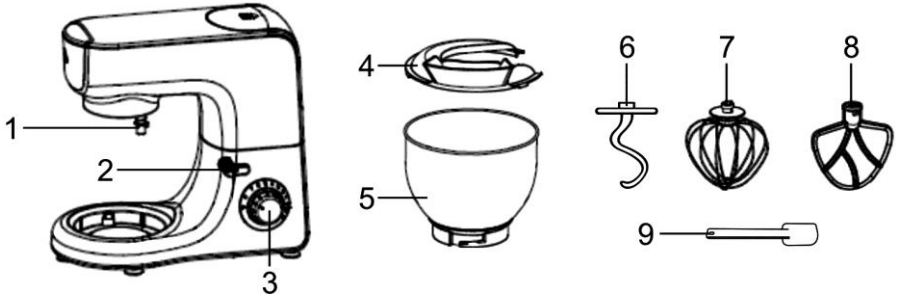
POWER MIXER



USER MANUAL

TPM-1100

Parts Identification



Power Mixer

1	Drive shaft	6	Dough hook
2	Tilt-Lock button	7	Whisk
3	Speed selector	8	Beater
4	Splash guard	9	Spatula
5.	Stainless steel mixing bowl		

Specifications

Model	TPM-1100
Rated Voltage	220-240V~
Rated Wattage	1000W
Frequency	50/60Hz
Capacity	5.5L

General Safety Precautions

1. Read all instructions carefully. Keep instructions booklet for future reference.
2. Always unplug appliance from the mains electrical supply outlet before cleaning it or when not in use.
3. Always attach the power cord to the appliance BEFORE you plug it to the Mains electrical supply. To disconnect appliance, switch off first before removing the plug from the mains electrical supply outlet.
4. Close supervision is necessary when operating appliance near children. Ensure the electrical cord does not hang over the work surface.
5. Do not operate appliances with damaged cord set, or plug. Any repairs should always be done by an experienced technician or by an authorized service centre.
6. Always place appliance on a flat sturdy surface.
7. Do not immerse appliances, or electrical parts into water or any other liquids.
8. Use of accessories or equipment not supplied by the manufacturer may cause damage or malfunctioning of your appliance or result in injuries.
9. Do not place the appliance on or near heat sources such as a gas or electric burner, or in a heated oven.
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience & knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Safety Caution for Mixer

1. Never place your hands or fingers in the mixing bowl during operation, danger of injury due to rotating parts!
2. Do not change accessories unless the drive is at a complete standstill! After being switched off, the drive unit will continue to run for a short time.
3. In cases of malfunction, switch the appliance off and remove the plug from the wall socket to prevent the appliance from being switched back on unintentionally.
4. When working with the dough hook, beater or whisk we recommend allowing the appliance to cool down after 10 minutes of operation.
5. **The max operation time per time shall not exceed 10 minutes and minimum 20 minutes rest time must be maintained between two consecutive cycles.** When kneading yeast dough, suggest the speed selector first use a low speed and then use high speed to achieve the best results.
6. During kneading, some flour may be adhered on the inside of the bowl, you shall remove the splash guard, and scrape the flour on the inside wall of bowl by spatula to obtain well kneading results.
7. If necessary you can scrape the excess food particle from the beaters or dough hook by plastic spatula.
8. Always turn the speed selector to “OFF” position, unplug the cord from power outlet when mixing is completed.
9. The appliance will start only if the rear cover and the head are locked. **The appliance will stop immediately if you unlock the rear cover and the head during operation**. Lock the cover and head, turn the speed selector button to the “OFF” position, then start the appliance normally by selecting the desired speed.
10. The appliance comes with a microprocessor to control and analysis the operating power. **If the load becomes too high, the appliance will stop automatically.** Restart the appliance, turn the speed selector button to the “OFF” position and remove

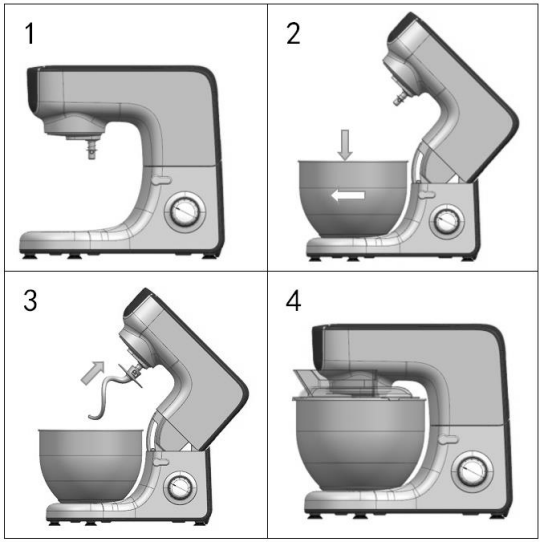
some of your ingredients, and allow the appliance cool down for a few minutes, then restart the appliance.

How to Use Your Appliance

Features

Bowl size	5.5L
Capacity - Cake	2.5kg
Capacity – Egg Whites	Min- 3 pcs Max - 22 pcs
Flour Capacity (Pastry)	Max – 1.0kg

Fig. 2 the proper bowl tools assembly



Using your Power Mixer

1 - Mixing / Kneading / Beating / Whisking

1.1 - Assembly the accessories

- Rotate Tilt-Lock button (2) to lift the head upwards until it lock in place.
- Lock the Stainless steel mixing bowl (5) clockwise on the appliance and put in the ingredients.
- Insert the desired accessory such as Dough hook, Whisk or Beater (6,7or 8) on the Drive shaft (1), push and rotate it to lock the accessory in its housing.
- Place the unit head to the horizontal position: rotate the Tilt-lock button (2) and manually press the head downward until it locks to initial position.
- Put the Splash guard (4) on the Stainless steel mixing bowl (5).

Note: It is not essential to use the lid but it prevents splashing.

1.2 - Use

- Start by turning the Speed selector button (3) to your desired position according to the recipe.
- The appliance starts working. You can add ingredients through the hole of the Splash guard (4) during operating.
- To stop the appliance, turn the Speed selector button (3) to “OFF”.

Speed settings

Please keep in note that the various mixing speeds, listed in the table below may slightly vary from recipe . Please refer to it regularly as you develop your understanding of how different ingredients interact when mixing.

	Use	Suitable for…	Speed
	Dough hook	Kneading and mixing of firm dough or firmer ingredients.	1-2
	Beater	Mixing thick cake mixture -Mixing butter and flour -Mixing yeast dough	1-10
	Whisk	For whipping cream, egg whites and boiled frostings.	10

Tips:

Kneading

- Use the Dough hook (6) at speed “1-2”.
- You can knead up to 1.0kg of flour (e.g. White bread, grain bread, short crust pastry, etc)

Mixing

- Use the Beater (8) at speed “1-10”.
- You can mix up to 2.5 kg of light dough (light cake mixture, sponge cake, biscuit or cookie dough).

Note: Never use the beater (8) to knead heavy dough.

Beating / Whisking

- Use the Whisk at speed “10”.
- You can prepare: mayonnaise, sauces, whisk egg whites (up to 22 egg whites), whipped cream (up to 1000ml), meringues etc.

Note: Never use the whisk (7) to knead heavy dough or mix light dough.

1.3 - Dismantling the accessories

- Wait for the appliance to stop completely.
- Remove the splash guard (4).
- Rotate the Tilt-Lock button (2) to lift the head upwards.
- To remove the Dough hook, Whisk or Beater (6), (7) or (8) from the Drive shaft by pushing up and turn anti-clockwise.
- Remove the Stainless steel mixing bowl (5).

Care and Cleaning

Always follow the correct way to clean which can help you maintain the appliance to avoid unnecessary loss.

Cleaning list	Cloth	Water	Dishwasher
	√	X	X
	√	√	√
	√	√	√
	√	√	X
	√	√	X
	√	√	√

Caution:

Unplug the appliance and wait it completely cool down before cleaning.

WHAT TO DO IF YOU APPLIANCE DOES NOT WORK

If you appliance does not work, check:

- That is plugged in correctly.
- That the accessory is correctly locked.
- That the unit head is locked horizontally.

Your appliance comes with a microprocessor to control and analysis the operating power. **If the load becomes too high, the appliance will stop automatically.** Restart the appliance, turn the rotary button to the “OFF” position and remove some of your ingredients, and allow the appliance cool down for a few minutes, then restart the appliance.

If your appliance still does not work? Contact an authorized service centre.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, then should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, then adding to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
4. Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.

5. Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.

RECIPE for Hook, Beater and Whisk

Basic Two Egg Yellow Cake (dough hook)	2 cups sifted cake flour 1-1/4cups granulated sugar 2-1/2teasp. Double-acting baking powder 3/4 teaspoon. Salt 1/2 cup soft shortening 3/4 cup milk 1-1/4 teaspoon. Vanilla 2 eggs, unbeaten	1) Sift together into a big bowl, sifted flour, sugar, baking powder and salt. Add shortening; pour in the milk and vanilla 2) Knead 0..5min, on the lowest setting until blended 3) Then on the medium setting for 2 min. 4)Stop, scrape sides and bottom of bowl 5) Add eggs, knead 1-1/2min longer on the highest setting
Oatmeal bread (dough hook)	2 cups sifted all-purpose flour 1 teaspoon. Soda 1 teaspoon. Salt 1-1/2 teaspoon. Cinnamon 2 cups quick-cooking oatmeal 1 cup shortening or margarine 1/2 cup granulated sugar 3/4 cup brown sugar 2 eggs, unbeaten 1-1/2 teaspoons .vanilla 1/3 cup milk 1 cup chocolate chips 3/4 cup chopped nuts	1) Sift together flour, soda, salt and cinnamon, then add oatmeal. set aside 2) Combine butter, sugar, eggs and vanilla in mixing bowl. 3) cream on the highest setting for 2 min, stop, scrape bowl 4) Add milk and half of flour mixture, blend in on fold-blend, then knead on the highest setting for 1min 5) Add remaining flour mixture and repeat mixing. Stop, scrape bowl, 6) Knead in chocolate chips and nuts on the highest setting for 1 min
Oatmeal Drop Cookies(dough hook)	2 cups sifted all-purpose flour 1 teaspoon. Soda 1 teaspoon. Salt 1-1/2 teaspoon. Cinnamon	1) Sift together flour, soda, salt and cinnamon, then add oatmeal. set aside 2) Combine butter, sugar, eggs and vanilla in mixing bowl. 3) Cream on the highest setting for 2 min, stop, scrape bowl

	2 cups quick-cooking oatmeal 1 cup shortening or margarine 1/2 cup granulated sugar 3/4 cup brown sugar 2 eggs, unbeaten 1-1/2 teaspoon. vanilla 1/3 cup milk 1 cup chocolate chips 3/4 cup chopped nuts 1 teaspoon. Soda 1 teaspoon. Salt 1-1/2 teaspoon. Cinnamon	4) Add milk and half of flour mixture, blend in on fold-blend, then knead on the highest setting for 1min 5) Add remaining flour mixture and repeat mixing. Stop, scrape bowl, 6)Knead in chocolate chips and nuts on the highest setting for 1 min
Whipped Potatoes (beater)	2 lbs peeled potatoes 1/2 cup hot milk 2 tbsp. margarine 1 teaspoon. Salt	1) Pare potatoes and cook until tender, but not mushy in boiling salt water 2) When mealy, mash in sauce pan or turn into a large potatoes, then beat on the medium setting about 1min 3) Stop, scrape bowl or sauce pan. 4) Combine hot milk, butter and salt. Pour over potatoes, whip on the highest setting for 1min
Make egg white (whisk)	4 eggs	1) Put the egg white into a bowl. 2) Whisk at the highest setting for 3min.

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