TRIO® Cuisine

MULTI-FUNCTION

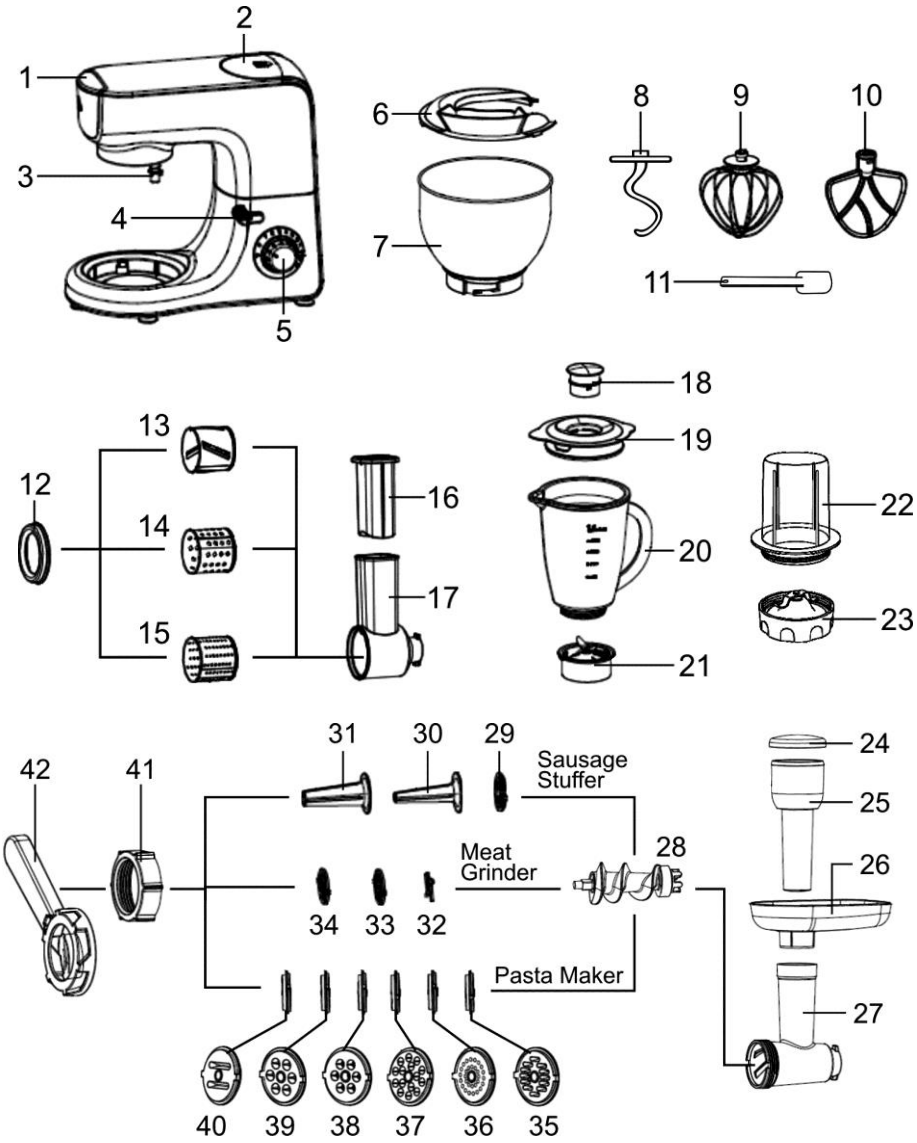
POWER MIXER



USER MANUAL

TPM-1112

Parts Identification



Power mixer assembly

(1) Front out cover
(2) Rear output cover
(3) Drive shaft
(4) Tilt-Lock button
(5) Speed selector
(6) Splash guard
(7) Stainless steel mixing bowl
(8) Dough hook
(9) Whisk
(10) Beater
(11) Spatula

Rotary slicer / shredder assembly

(12) Cutting tube cover
(13) Slicing blade cone
(14) Coarse shredding blade cone
(15) Fine shredding blade cone
(16) Pusher
(17) Shredder body unit

Blender assembly

(18) Funnel
(19) Blender lid
(20) Blender jar (glass)
(21) Blender blade assembly

Dry mill assembly

(22) Dry mill cup
(23) Dry mill cup base asm

Mincer assembly

(24) Pusher cover
(25) Pusher
(26) Hopper plate
(27) Mincer body
(28) Feed screw
(29) Sausage fitting bracket
(30) Small sausage fitting
(31) Big sausage fitting
(32) Cutter blade
(33) Grinding disc B
(34) Grinding disc A
(35) Wide-spaghetti mould
(36) Spaghetti mould
(37) Macaroni mould
(38) Large-macaroni mould
(39) Rigatoni mould
(40) Wide-noodle mould
(41) Nut ring
(42) Spanner

Specifications

Model	TPM-1112
Rated Voltage	220-240V~
Capacity	5.5L(Bowl)/ 1.5L(Jug)
Rated Wattage	1000W
Frequency	50/60Hz

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 beater 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.
11. **Maximum working time for meat grinder & pasta maker is 10mins.**

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

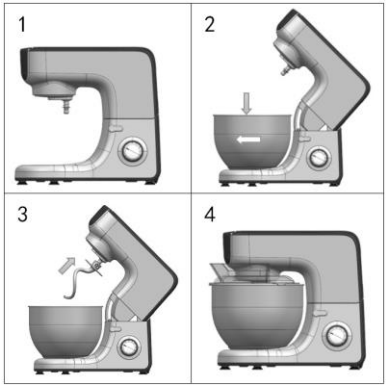


Fig. 3 the proper blender assembly

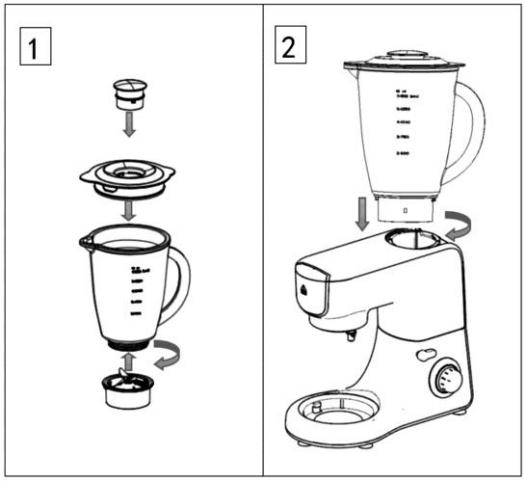


Fig. 4 the proper meat mincer assembly

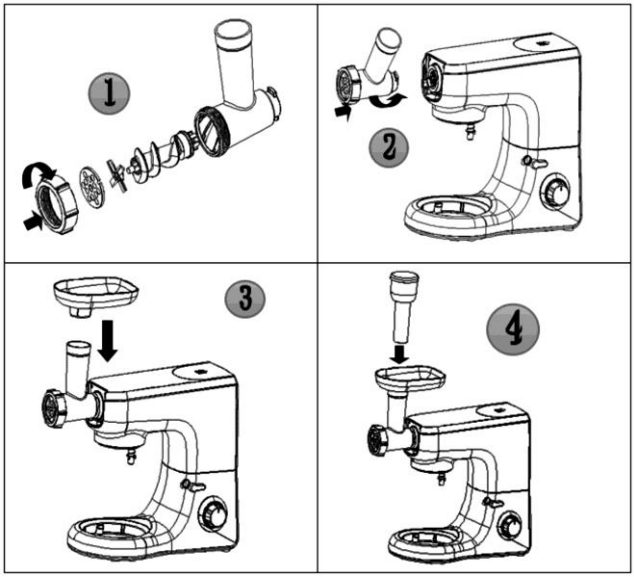


Fig. 5 the proper sausage maker assembly

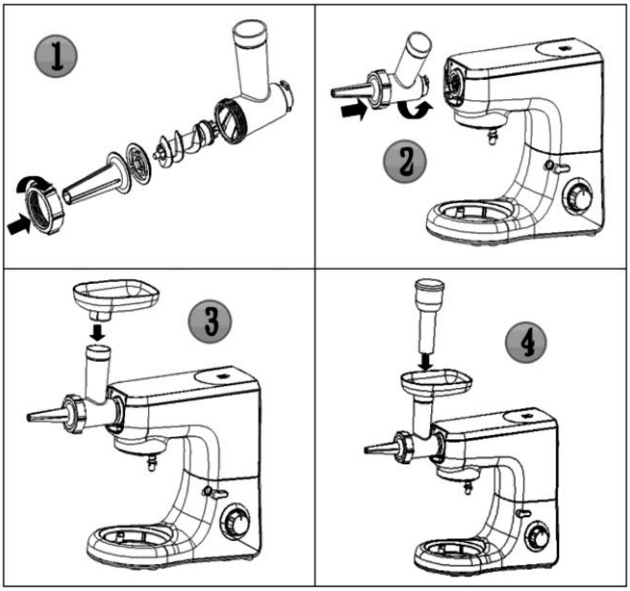


Fig. 6 the proper rotary slicer / shredder assembly

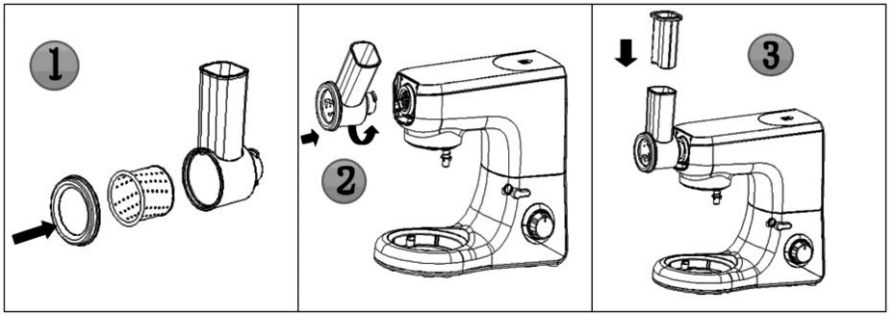
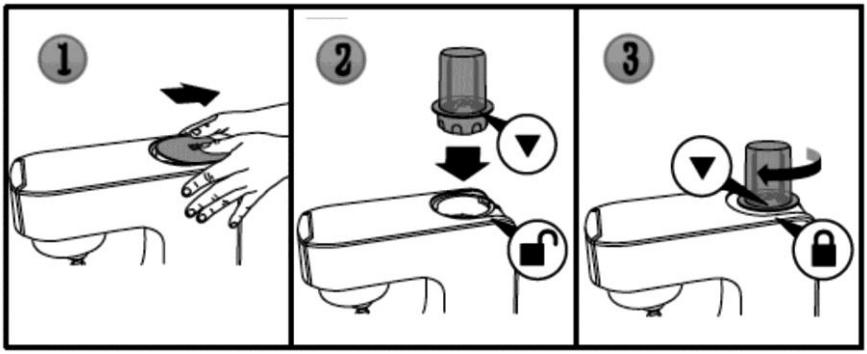


Fig. 7 the proper dry mill assembly



Using your Mixer

1 - Mixing / Kneading / Beating / Whisking

1.1 - Assembly the accessories

- Rotate the Tilt-Lock button (4) to lift the head upwards until it lock in place.
- Lock the Stainless steel mixing bowl (7) clockwise on the appliance and put in the ingredients.
- Insert the desired accessory such as Dough hook, Whisk or Beater (8,9 or 10) on the Drive shaft (3), push and rotate it to lock the accessory in its housing.
- Place the unit head to the horizontal position: rotate the Tilt-lock button (4) and manually press the head downward until it locks to initial position.
- Put the splash guard (6) on the Stainless steel mixing bowl (7).

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

1.2 - Use

- Start by turning the speed selector button (5) to your desired speed according to the recipe.

- The appliance starts working. You can add ingredients through the hole of the splash guard (6) during operating.
- To stop the appliance, turn the speed selector button (5) to “OFF” position.

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

Note: Never use the beater (10) to knead heavy dough.

Beating / Whisking

- Use the whisk (9) at speed “10”.
- You can prepare: mayonnaise, sauces, whisk egg white (up to 22 egg whites), whipped cream (up to 1000ml), meringues etc.

Note: Never use the whisk (9) to knead heavy dough or mix light dough.

1.3 - Dismantling the accessories

- Wait for the appliance to stop completely.
- Remove the splash guard (6).
- Rotate the Tilt-Lock button (4) to lift the head upwards.
- To remove the Dough hook, Whisk or Beater (8), (9) or (10) from the Drive shaft by pushing up and turn anticlockwise.
- Remove the Stainless steel mixing bowl (7).

2 - Blending

Before you start, make sure that you assemble according to Fig. 3.

2.1 - Assembly the accessory

- Place the unit head in the horizontal position and make sure the appliance is switched off or unplugged.
- Remove the rear output cover (2) by press and move it along the arrow direction.
- Place the blender Jar on the rear outlet by rotating it clockwise.

2.2 - Use

- Start by turning the speed selector button (5) to your desired speed “1-10” according to the recipe.
- Use the “P” position for better mixing control or for ice crushing until the ice is finely crushed.
- You can add ingredients through the hole in the blender lid (18) during preparation.
- To stop the appliance, turn the Speed selector button (5) to “OFF”.

Note:

- Never fill the blender jug with boiling liquid. Only use liquid or foods at simmering temperature or below.
- Never run the blender jug empty.
- Never use the blender jug without its lid.
- Never remove the lid before the blades have stopped completely.
- Always pour liquids or add ice cubes to the jug when use the blender.
- Don’t use the blender for blend meat and other oily food.

2.3 - Dismantling the accessory

- Wait for the appliance to stop completely before remove the blender.
- Unlock it in the anti-clockwise direction and put the rear output cover (2) on the position.

3 - Meat mincer

- Before you start, make sure that you assemble according to Fig. 4.

3.1 - Assembly the mincer accessory

- Hold the mincer body (27) by the feed tube, with the wider opening uppermost.

- Insert the feed screw (28) (gear side first) into the mincer body (27).
- Fit the cutter blade (32) onto the shaft side from the feed screw (28) with the cutting edges facing outwards.
- Fit the grinding disk A or B (33 or 34) on the Cutter blade (32), aligning the hole of disk with pin in the mincer body (27).
- Screw the nut ring (41) on the body in the clockwise direction and lock it by the spanner (42).

3.2 - Fitting the mincer accessory on the appliance

- Facing the front outlet, insert the assembled mincer head inclined to the right, aligning the two bayonets in the mincer head with the two notches in the outlet.
- Push the mincer head into the outlet and turn the mincer head anti-clockwise until it latches with the feed tube in the vertical position.
- Place the hopper plate (26) on the feed tube.

3.3 - Use, Tips and Note

- Make sure the rear cover (2) is locked correctly on the high-speed outlet.
- Place a container to collect the preparation in front of appliance.
- Run the appliance by turning the speed selector button (5) to speed “4” or “5”.
- Push the meat piece by piece down the feed tube, using pusher (25).
- To stop the appliance, turn the speed selector button (5) to “OFF” and wait for the appliance to stop completely.
- Unlock the mincer head in the reverse order of the assembly.

Tips:

- Prepare all of the foodstuffs to be minced (for meat, remove the bones, gristle and tendons and cut it into piece of approximately 2x2 cm).
- Make sure that frozen meat is thoroughly thawed.
- At the end of operation, you can feed a few small piece of bread into the feed tube to clear any meat remaining in the machine.

Caution:
Never put the big bones, gristle and any metal tools such as knife fork etc into feed tube, it may cause the feed screw (28) to get broken.Once this case happened, you need to buy a new mincer screw to replace it.

4 - Sausage making

Before you start, make sure that you assemble according to Fig. 5.

4.1 - Assembly the sausage maker accessory

- Hold the mincer body (27) by the feed tube, with the wider opening uppermost.
- Insert the feed screw (28) (gear side first) into the mincer body (27).
- Fit the harm stick bracket (29) onto the shaft side from the feed screw (28).
- Fit the small or big sausage fitting (30 or 31) on the sausage fitting bracket (29).
- Screw the nut ring (41) on the body in the clockwise direction and lock it by the spanner (42).

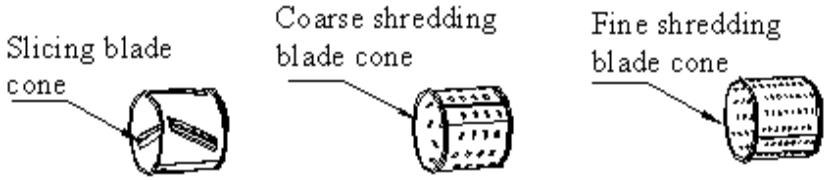
4.2 - Fitting the sausage accessory on the appliance - refer to 3.2.

4.3 - Usage, Tips and Note - refer to 3.3.

5 - Shredder accessory

5.1- Prepare your ingredients, such as potato or carrot, peel it off, and cut it into the suitable size.

5.2 -Choose the blade cone according to your need, there are three blade cones: slicing blade cone, coarse shredding blade cone and fine shredding blade cone.



5.3- Plug in the appliance, turn the speed selector to your desired setting, we suggest you choose 3-5 setting, when the appliance operates normally, put the ingredients by pieces into vegetable tube, then press the food pusher to the lowest position.

Note:

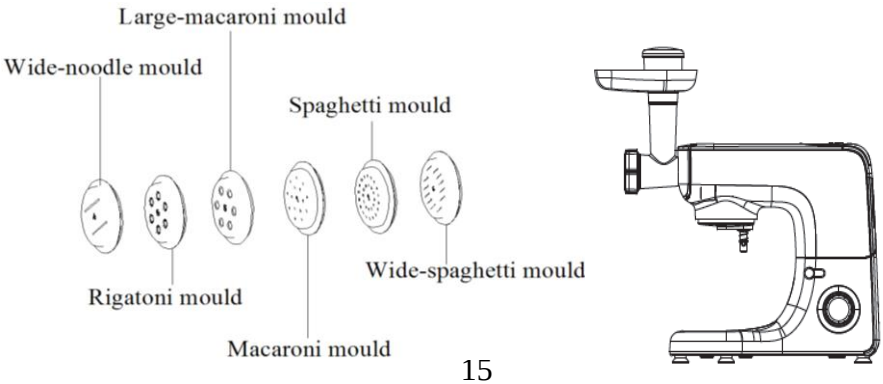
- **Do not operate the unit for more than 1 minute continuously and the food should be no more than 0.5kg for each use.**
- **During the appliance working, please don't take off the vegetable tube assembly from the motor unit.**

5.4 Place a clean container with proper size under cutting tube cover to receive food coming from the appliance.

5.5 When finish using, press the switch to "OFF" position, unplug the power source.

6 - Pasta maker

1. Place the appliance on the flat horizontal surface and make sure it is unplugged.
2. Prepare the following ingredients, and then assemble the dough hook well in position by following the operation of **"USING YOUR MIXER"**. After it, put oil, water, salt and bread flour into the bowl.
   i. Bread flour:500g
   ii. Water:200g
   iii. Salt:3g
   iv. Oil:5ml
3. Make dough by following the operation as below: firstly, run the appliance under speed setting 1 for 30 seconds and then run it under speed setting 2 for about 4.5 minutes.
4. After the dough was done, cut it to small pieces with a size of 2.5cm*2.5cm*5cm.
5. Select the appropriate mould according to your requirement and assemble the selected mould into the noodle-making attachment well in position. There are 5 moulds attached for making various noodles.
6. Open the front out cover (1) and then put the Pasta-making attachment into the low speed outlet and rotate it anticlockwise until it is locked in position.

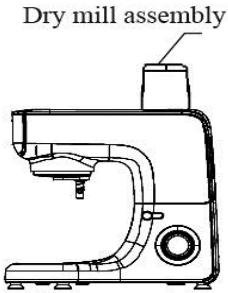


7- Food Grinder

1. Place the appliance unit on the flat surface. Make sure the power outlet is unplugged.
2. Place the dry mill cup on a flat surface with the open ending facing up. Fill the cup with your favorite ingredients (e g. Soybean, coffee bean). Be sure not to fill ingredients exceed 50ml.
3. Assemble the cup base onto the opening end of the cup by turning it in clockwise.
4. Upend the assembly of cup and cup base, and insert them into the motor unit, make sure arrow on the motor unit align with the cup base, then turn the cup base in clockwise to lock them.
5. Connect the plug to wall outlet and turn the speed selector to the desired setting. The setting 1 is the lowest speed and the setting 10 is the highest speed.

NOTE: Do not operate this appliance continuously for more than 30s, allow appliance to cool down for 3 minute between two continuous cycles.

6. When the operation is finished, unplug the power outlet. Then turning the cup assembly in anti-clockwise to remove them.
7. Upend the cup assembly, hand the cup with one hand, and turning the cup base in anti-clockwise with the other hand to remove it.



Care and Cleaning

Caution:

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

2. Make sure that the cutting edges of the blades and discs do not come into contact with hard objects, This may cause the blade to get blunt.

3. The cutting edges are sharp. Be careful when you clean the disc insert, and blade of the blender.

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

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 safety cover (2) is locked when the high-speed outlet is not used.
- 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.

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Cuisine

