TRIO® Cuisine

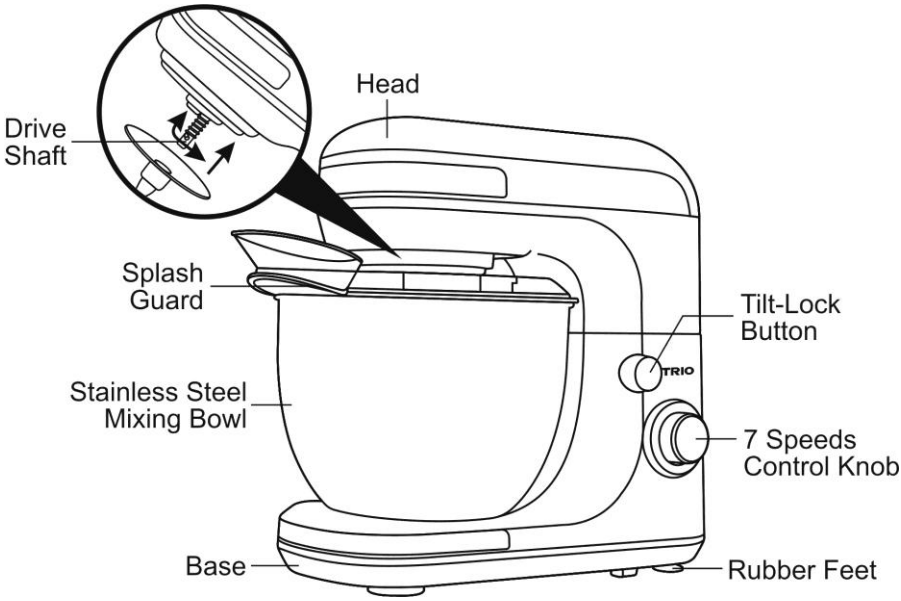
POWER MIXER



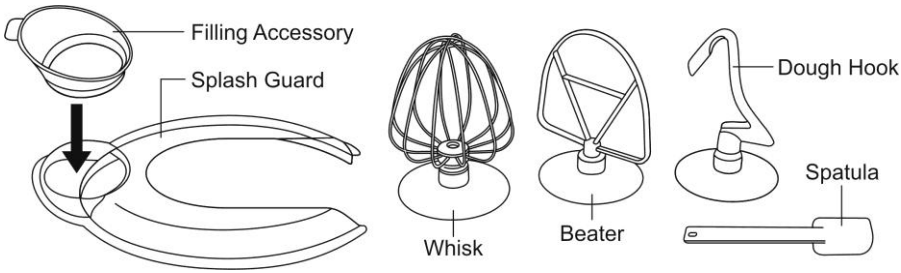
USER MANUAL

TPM-601
TPM-602

Parts Identification



Accessory



Specifications

Model	TPM-601 (Black)	TPM-602 (Red)
Rated Voltage	220-240V~	220-240V~
Rated Wattage	600W	600W
Frequency	50-60Hz	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 bowl cover, 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 particles from the beaters or dough hooks by plastic spatula.

How to Use Your Appliance

Features

Bowl size	5L
Capacity - Cake	2.5kg
Capacity – Egg Whites	Min- 3 pcs Max - 22 pcs
Flour Capacity (Pastry)	Max - 500g

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.

Speed Level	Use	Suitable for…
ON-2	Dough hook	- Kneading and mixing of firm dough or firmer ingredients.
2-4	Beater	-Mixing thick cake mixture -Mixing butter and flour -Mixing yeast dough
2-3	Dough hook	-Kneading yeast dough -Kneading thick cake mixture
4-6	Beater	-Cake mix -Whisking butter with sugar -Biscuit dough
6-7	Whisk	-Whipped cream -Egg white -Mayonnaise-Whisking butter until fluffy

How to Use Your Appliance

Please proceed as follows to prepare the appliance for operation with the dough hook, whisk or beater:

1. Press the tilt-lock button. The head moves upwards.
2. Insert the mixing bowl in such a way that the locking tabs on the mixing bowl grip into the recesses in the base. Turn the mixing bowl clockwise (see the symbols and on the base) so that it is locked and firmly held in place.
3. Select the oppropriate attachment below:

Task		Function
Dough Hook		For slow mixing, mashing, faster stirring. Use to mix and knead yeast doughs, heavy batters and candies.
Whisk		For whipping cream, egg whites and boiled frostings.
Beater		For stirring batter or cake mixture.

4. Depending on what you want to do, fit the attachment onto the drive shaft .
5. Fit the attachment onto the drive shaft so that the two metal pins on the drive shaft lock into the recesses on the attachment.

6. Push the attachment firmly onto the drive shaft so that the spring compresses and turn the attachment anticlockwise a little way (direction 🔒).
7. Let go of the attachment. It is now firmly attached to the drive shaft.
8. Add the ingredients that you want to process into the mixing bowl.
9. Press the tilt-lock button and press the head with the mounted attachment downwards into the working position.

   Note: You can fit the filling accessory onto the splash guard by press the filling accessory into the cut-out on the splash guard. Now you can add the ingredients even during operation.
10. Push the splash guard onto the mixing bowl.
11. Turn the control knob to the required level (see the section “Speed settings”).
12. After you have finished using your appliance, turn the control knob to the OFF position.
13. Remove the splash guard from the mixing bowl.
14. Push the tilt-lock button and move the head to upwards position.
15. Remove the attachment from the drive shaft by pushing the attachment against the drive shaft and turning clockwise (direction 🔓)at the same time. Then you can remove the attachment.
16. Remove the mixing bowl by turning it anti-clockwise and then pulling it upwards.

Care and Cleaning

Before commencing to cleaning process, ensure that the main power outlet is switched off. Wait until the appliance is cool down completely.

1. Never immerse the appliance in water or any other liquid.
2. Do not use abrasive or aggressive cleaning material. These may damage the surfaces.
3. **Cleaning the housing:** Wipe the housing with a damp cloth. For stubborn soiling use a mild detergent on the cloth. Wipe off any detergent residue using a cloth moistened with clean water. Then dry the appliance carefully.
4. **Cleaning the accessories:** Clean the accessories in warm water with a little washing-up liquid. Any residues can be removed with a washing-up brush. Rinse all parts with warm clean water and make sure that all parts are dry before re-using them.
5. Store the cleaned appliance in a clean, dust free and dry location.

TRIO®

Cuisine

