

Optimum
QUALITY YOU CAN TRUST

USER'S MANUAL



THERMOCOOK ESSENTIAL

CONTENTS

WELCOME TO YOUR NEW KITCHEN ASSISTANT!
.....

IMPORTANT
.....

GETTING TO KNOW YOUR THERMOCOOK ESSENTIAL
.....

BEFORE FIRST USE
.....

ASSEMBLING COMPONENTS AND USE OF ACCESSORIES
.....

HOW TO USE YOUR THERMOCOOK ESSENTIAL
.....

HOW TO USE THE APP
.....

SUGGESTED SPEED AND CAPACITY FOR EACH ACCESSORY
.....

CLEANING
.....

TROUBLESHOOTING
.....

PRODUCT SPECIFICATIONS
.....

WARRANTY TERMS & CONDITIONS
.....

WELCOME TO YOUR NEW KITCHEN ASSISTANT!

Congratulations for investing in a professional quality Optimum ThermoCook Essential. Your new Optimum ThermoCook Essential is suitable for use in the domestic environment and you'll very quickly see why we describe it as "your new kitchen assistant".

From the first time you use your Optimum ThermoCook Essential, it will become your "secret ally", helping you to cook like a five-star chef. Its many diverse functions will help you to prepare healthy, nutritionally balanced meals in half the time you'd expect. Use it to create an amazing range of fresh, tasty, nutrient-rich foods, including:

- Smoothies
- Purées
- Fruit and vegetable juices
- 100% fruit ice-creams
- Preservative-free nut butters
- Spreads
- Dips
- Delicious hot soups

Download Our Recipes for Free!

The Thermocook Essential comes with its own mobile phone application that you can download to any smartphone or tablet.

Our app is filled with delicious recipes that have been tried and tested, so you can be sure that a delicious meal is always just moments away!

The addition of the mobile application will allow you to save your own recipes to the app as well.

You can download the Thermocook Essential app by searching for "Smart Life" in the Apple Store or Google App Store.

We hope that you enjoy these recipes, and feel free to let us know if there are any recipes you'd like to be included in our app!

**FOR BEST RESULTS, AND TO ENSURE YOUR SAFETY, PLEASE READ THE INSTRUCTIONS IN THIS MANUAL CAREFULLY.
FOR ADDITIONAL INSPIRATIONAL IDEAS FOR DELICIOUS RECIPES, PLEASE JOIN OUR FACEBOOK GROUP "THERMOCOOK ADVENTURES"**

IMPORTANT:



BEFORE USING YOUR OPTIMUM THERMOCOOK ESSENTIAL, PLEASE READ THESE SAFETY INSTRUCTIONS CAREFULLY.

1. Your Optimum ThermoCook Multi-Function Appliance is designed for household use, but can also be used in other similar environments, such as:
 - staff kitchen areas in shops, offices and other working environments
 - hotel and motel guestrooms
 - bed and breakfast type environments
 - other residential type environments
2. Keep these instructions for use for future reference.
3. Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
4. Appliances can be dangerous if they are used incorrectly. Please ensure that anyone who uses your Optimum ThermoCook clearly understands how to operate it safely to avoid potential hazards.
5. Do not attempt to modify this product in any way.
6. This Thermo Cooker must be Earthed.
7. Avoid contacting moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away during operation to prevent injury and/or damage to the appliance.
8. Do not plug into the power socket before set up is completed.
9. Always operate the appliance from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
10. Position the power supply lead properly so that it will not be walked on, pinched by items placed on or against it or have the appliance resting on it.
11. This Thermo Cooker is intended to be used in household and similar applications such as: – staff kitchen areas in shops, offices and other working environments – farmhouses and by clients in hotels, motels and other residential type environments– bed and breakfast type environments – catering and similar non-retail applications.
WARNING: Keep ventilation openings clear of obstruction.
12. Your Optimum ThermoCook is not a toy. Do not allow children to use it; and keep it and the cord that comes with it out of their reach.
13. Ensure children and babies do not play with plastic bags or any packaging materials.
14. The cutting blades on your Optimum ThermoCook are extremely sharp, and can injure you. Take care when you handle them, e.g. when you empty the bowl or clean it. Do not touch the edge of blades, and be careful to only hold the top part of the blade assembly when you place or remove it.
15. Switch off your Optimum ThermoCook and disconnect it from any power supply before you change the accessories or handle any moving parts.
16. Always disconnect your Optimum ThermoCook from the power supply if you need to leave it unattended; and before you assemble, disassemble or clean it.
17. Please disconnect your Optimum ThermoCook from the power supply when you clean the appliance or put it away for longterm storage.

18. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
19. Accessories, other than those supplied with the appliance, should not be used when operating the Optimum ThermoCook. Misuse may damage your appliance and void your warranty.
20. Do not remove the lid while your Optimum ThermoCook is boiling water.
21. Keep Power Cord away from traffic areas and wet areas.
22. Ensure the outside of the appliance does not get wet (water splashes etc.).
23. Do not use appliance with wet hands.
24. Do not immerse your Optimum ThermoCook in water.
25. Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
26. Always put the main appliance on a flat, dry and clean surface.
27. Don't touch the blade especially while they are running.. They are very sharp. Only hold the upper part of the blade while removing or re-inserting it.
28. Don't use your attachment and/or appliance if it has been damaged. You should contact an approved service centre.
29. Dropping your Optimum ThermoCook or allowing it to fall can seriously damage it. Please place it on a stable, flat, heat-resistant surface (e.g. a bench or table); and ensure that it is at a safe distance from the edge to avoid falling. Please be aware that when you use the unit to knead dough or cut food, vibration may cause it to move; so do not leave it operating unsupervised.
30. Any damage to components – including the main body, jar, and steamer – can make your Optimum ThermoCook less safe to use.
31. Regularly check all components for damage, and if you find something wrong, please stop using the appliance and contact our After Sales Service centre.
32. If your Optimum ThermoCook stops unexpectedly or appears to malfunction, switch off the power supply, unplug it from the mains, and stop using it immediately. Seek professional advice from the manufacturer, its service agent, or a similarly qualified person to identify the fault and make any repairs.
33. The measuring cup is the only part that can be safely used to cover the round hole in the jar lid. Please do not use a cloth or anything similar to cover this hole, and ensure the measuring cup is placed correctly to cover it when you process food. Pay attention to the capacity mark on the blender jar.
34. When processing hot food (for temperature above 60°C) , don't touch the measuring cup.
WARNING: the lid can become super hot.
35. When you use the steamer, make sure that it is connected properly to the jar, and that the steamer lid is in place. Be careful of any vapour that flows out through the top or sides of the cover, as this may scald you. Regularly check that the vent hole on the steamer lid is clear to prevent the vapour from escaping elsewhere.
36. When the steamer is operating, the handles are the only safe place to touch it. Touching it anywhere else may result in injury.
37. After using your Optimum ThermoCook, please keep it and any of its parts that are still hot well out of children's reach.
38. Food leakage can damage your Optimum ThermoCook. To avoid this, make sure that you place the blade sealing ring correctly, and use the fixing bracket to affix the blade assembly to the bottom.
39. Poor ventilation can also damage your Optimum ThermoCook. To avoid this, ensure that the vents on the back of the main body are clear of any blockages.

40. The 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
41. Never let the appliance run unattended.
42. The Spatula is only used for moving the food out of the bowl. Don't use it while the blade is running.
43. Be careful if hot liquid is poured into the food processor as it can be ejected out of the appliance due to a sudden steaming.
44. When the current temperature of the bowl is at or above 90°C, you will find:
 - 1) The working speed will be limited at speed 1-4.
 - 2) The appliance will automatically switch the working speed to speed 4; Even through the current working speed is set at speed 5-10.
45. Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
46. The appliance is only to be used with the stand provided.
47. The heating element surface is subject to residual heat after use.
48. For cleaning, please refer to "Clean" section.
49. For the operating times and speed settings for accessories, please refer to "Suggested Speed and Capacity for each Accessory" section.



CAUTION: HOT SURFACE. CARE MUST BE TAKEN. THE SURFACES ARE LIABLE TO GET HOT DURING USE.

50. Operate on a flat level surface only. Operating on sinks, draining boards or uneven surfaces must be avoided.
51. Keep hands and utensils out of the jar while in use. A rubber scraper may be used when the appliance is turned off and unplugged.
52. Always operate the appliance with the Lid in place.
53. Never bypass the safety interlocking devices.
54. Do Not attempt to open the lid or remove the jar when in use.
55. Pay attention to the high-temperature food when you open the jar lid.
56. Always insert the measuring cup / Lid Plug correctly in the hole in the top of the jar lid when processing food.
57. Do not exceed 2 minutes of use when set to the highest speed levels 8, 9 or 10 as the motor can overheat. Switch off and allow the unit to cool down for at least 1 minute, then continue again.



CAUTION: WHEN BLENDING / STIRRING HOT LIQUIDS, (NEVER BLEND HOT OIL OR FAT), POUR THROUGH THE SPECIAL REMOVABLE CAP ON THE LID OF THE JAR. BEGIN PROCESSING AT A LOWER SPEED. KEEP HANDS AND OTHER EXPOSED SKIN AWAY FROM THE COVER TO PREVENT POSSIBLE BURNS.

58. Injury can result if moving blades accidentally become exposed.
59. Do not leave the appliance unattended when running.
60. Do not use the jar for storing foods or beverages.
61. Do not use appliance for mixing paints or other flammable liquids or in a location contaminated with flammable gases or vapours.
62. Avoid spillage of food or liquids onto the power connector in the jar recess. If there is a spill, immediately turn off and unplug, allow the spillage to cool, then clean.
63. Make sure that the blade sealing ring is fitted correctly and the blade assembly is assembled securely in the jar base before use. The failure of correct assembly will cause the food leakage which will damage the appliance.
64. Take care after using the heating function as the surfaces of components will stay hot for some time after use.
65. Ensure the jar, jar lid and steamer tray are assembled correctly when using the steamer accessories.
66. When in use, do not touch any part of the steamer accessory except its handles.
67. Do not use the steamer without the jar lid in place.
68. When opening the steamer lid, be careful not to be scalded by escaping hot steam.
69. When using any of the heating functions, take care to avoid any injury by escaping hot steam.
70. Ensure that the vent hole in the steamer lid is unblocked during use.
71. Take care not to knock the steamer tray off the top of the jar either during or after use.
72. Do not reach for an appliance that has fallen into water. Switch 'OFF' at the power point and unplug immediately.
73. Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
74. Do not use appliance if it has been dropped or any part of appliance (including cord or plug) has been damaged.
75. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
76. The use of accessories not intended for use with this appliance may cause injuries to the user or damage to the appliance.
77. Do not install the unit on other appliances, on uneven surfaces or where it could be subject to: heat sources (e.g., radiators or stoves), direct sunlight, excessive dust or mechanical vibrations.
78. Appliance should not be used outdoors, placed near a hot gas or electrical burner or placed in a heated oven.
79. Do not install near any heat sources such as radiators, heat registers, stoves, or other apparatus that produce heat.
80. Do not operate appliance underneath or near flammable or combustible materials (e.g., curtains).
81. Any type of servicing, apart from ordinary cleaning, must be carried out by qualified electrical person only. There are no user serviceable parts in this appliance.
82. If this appliance is used by a third party, please supply the instruction manual with it.
83. Do not misuse the power cord. Never carry or pull the appliance by the power cord or pull to disconnect it from the outlet. Instead, grasp the plug body and pull to disconnect.

84. Do not use the unit in very hot or humid places, or under direct sunlight.
85. It is not recommended to use this appliance with an extension cord or power board.
86. Do not place any other appliances on top of the appliance.
87. This appliance is designed for domestic use only.
88. This product has not been designed for any uses other than those specified in this instruction manual.
89. Contact your local council for proper instructions for disposing of the unused appliance.
90. No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling of appliance.



CAUTION: TO PREVENT DAMAGE TO THE APPLIANCE DO NOT USE ALKALINE CLEANING AGENTS WHEN CLEANING, USE A SOFT CLOTH AND A MILD DETERGENT.

IN ORDER TO AVOID A HAZARD DUE TO INADVERTENT RESETTING OF THE THERMAL CUT-OUT, THIS THERMO COOKER MUST NOT BE SUPPLIED THROUGH AN EXTERNAL SWITCHING DEVICE, SUCH AS A TIMER, OR CONNECTED TO A CIRCUIT THAT IS REGULARLY SWITCHED ON AND OFF BY THE UTILITY.

IMPORTANT

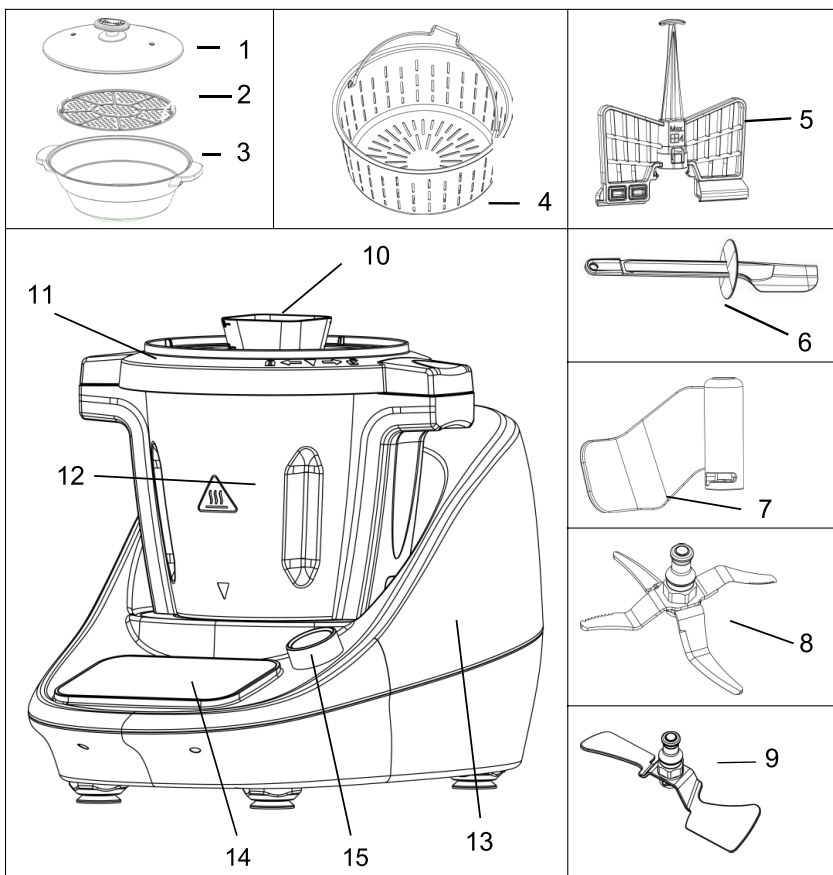
CARE IS NEEDED WHEN HANDLING THE MULTIFUNCTION BLADE, EMPTYING THE JAR AND ESPECIALLY DURING CLEANING. DO NOT TOUCH THE SHARP EDGE OF THE BLADES. ONLY HANDLE THE TOP PART WHEN YOU ASSEMBLE, REMOVE AND CLEAN THE BLADE.

FAILURE TO FOLLOW THESE SAFETY INSTRUCTIONS AND WARNINGS COULD RESULT IN SERIOUS INJURY. ONLY USE YOUR THERMO COOKER FOR ITS INTENDED DOMESTIC USE. ADDITIONALLY, MISUSING YOUR OPTIMUM THERMOCOOK ESSENTIAL MAY DAMAGE IT AND VOID YOUR WARRANTY.

GETTING TO KNOW YOUR THERMOCOOK ESSENTIAL

COMPONENTS

1	Steamer Lid	9	Saute Blade
2	Steamer Tray	10	Measuring Cup
3	Steamer Base	11	Jar Lid
4	Strainer / Steamer Basket	12	Jar
5	Butterfly Whisk	13	Main Body with Non Slip Feet
6	Spatula	14	LED Touch Display
7	Kneading Blade	15	Control Knob with Button
8	Multifunction Blade		



BEFORE FIRST USE

UNPACKING

- Remove all packaging materials and dispose of properly and thoughtfully.
- Before using your appliance and accessories, it is strongly advisable to clean them thoroughly. Refer to “Clean” section for instructions.

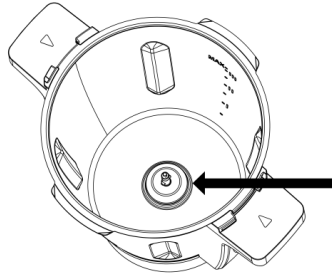
METHODS OF SAFE INSTALLATION

- Place the Thermo Cooker on a strong, flat and level surface.
- Place your Thermo Cooker where there is no heat source nearby or direct sunlight. Splashing water on the appliance may cause a short circuit.
- For good ventilation keep enough space between the side walls and your appliance.
- Leave at least a 100mm gap between the back and sides of the Appliance and any wall.
- Leave ample space above to access the jar lid and steamer.

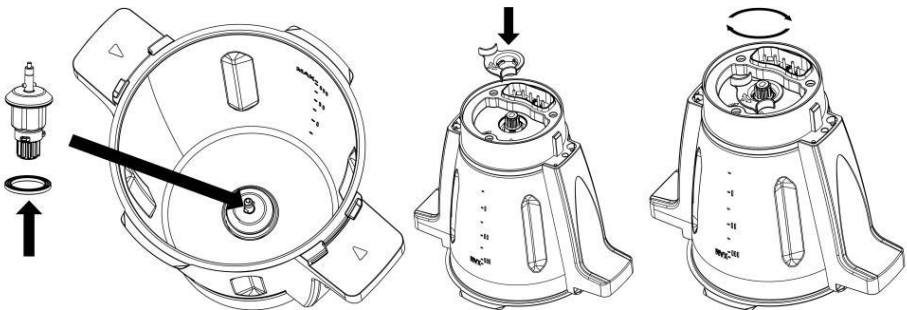
ASSEMBLING COMPONENTS AND USE OF ACCESSORIES

DRIVE COUPLING

If not already fitted to the bottom of the jar, the drive coupling and rubber sealing gasket must be fitted and secured properly.



To do this, take the drive coupling and ensure the rubber gasket is fitted over the bottom of the coupling as shown below.



Failure to fit the rubber sealing gasket will allow liquids to escape out the bottom of the jar. From the top of the jar, lower the drive coupling down and through the hexagonal hole in the bottom of the jar.

NOTE: The drive coupling can only be fully inserted into the hexagonal hole in three positions. Not six positions of the hexagonal hole. So, if the drive coupling cannot be inserted all the way into the hole, rotate the drive coupling one notch and push in.

Whilst holding the drive coupling in place, flip the jar upside down.

Take the locking collet with your other hand and with the arrow on the collet aligned with the Unlocked Padlock symbol on the base of the jar, push the locking collet down, then with some force, rotate clockwise until the arrow is aligned with the Locked Padlock symbol to seal and lock the Drive Coupling in place.

MULTIFUNCTION BLADE

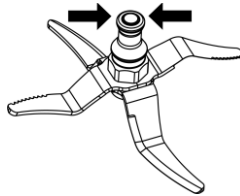
The Multifunction Blade is used primarily for chopping food items.

IMPORTANT: Take extra care when handling this accessory as the blades are very sharp and may cause injury if mishandled.

To install the Multifunction Blade, follow the steps below:

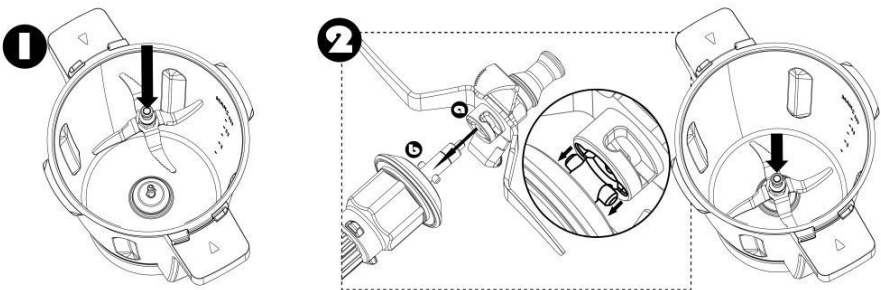
1. Place the jar onto the main body in the correct orientation and secure it properly.
2. Grasp the top of the blade post.

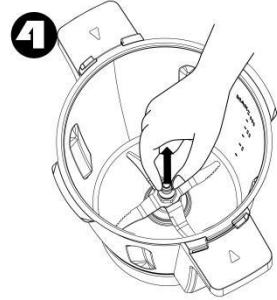
DO NOT grasp or touch the sharp blade edges.



3. Lower the Multifunction Blade over the top of the Drive Coupling in the bottom of the jar, ensuring to align the tabs on the drive coupling with the slots in the bottom of the blade, then push down firmly and rotate anticlockwise until it locks securely in place.
4. Pull to ensure blade locked safely.

IMPORTANT: The jar must sit on the main body properly, or you will fail to install the blade.

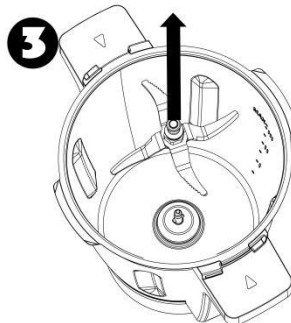
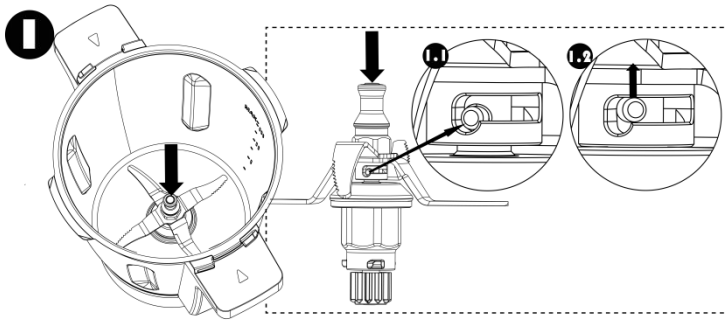




To remove the Multifunction Blade, follow the steps below:

1. Place the jar onto the main body in the correct orientation and secure it properly.
2. Grasp the top of the blade post, push down firmly and rotate clockwise, then pull it straight up and out.

IMPORTANT: The jar must sit on the main body properly, or you will fail to remove blade.



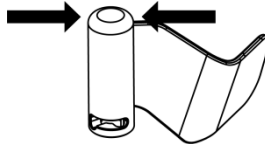
KNEADING BLADE

The Kneading Blade is used primarily for kneading dough.

IMPORTANT: Do not use the Kneading Blade above speed setting 3.

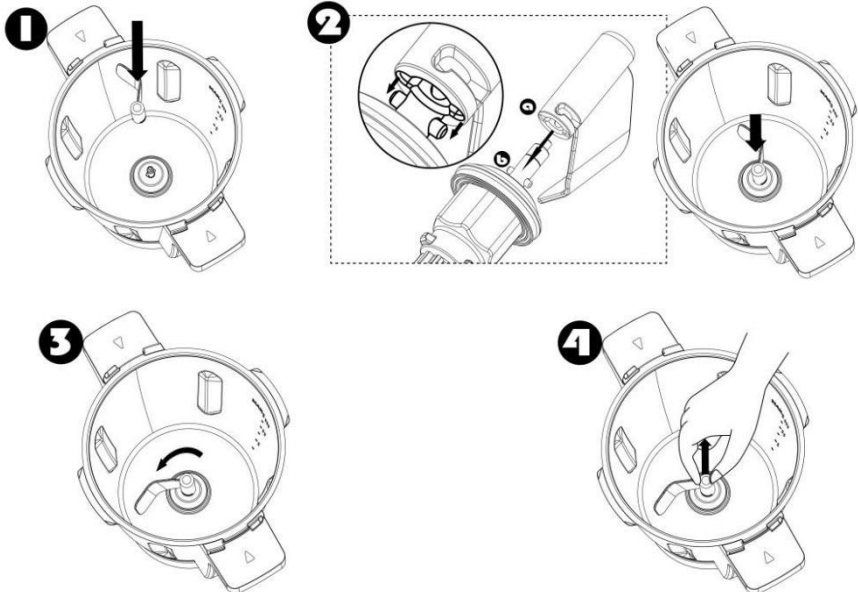
To install the Kneading Blade, follow the steps below:

1. Place the jar onto the main body in the correct orientation and secure it properly.
2. Grasp the top of the blade post.



3. Lower the Kneading Blade over the top of the Drive Coupling in the bottom of the jar, ensuring to align the tabs on the drive coupling with the slots in the bottom of the blade, then push down firmly and rotate anticlockwise until it locks securely in place.
4. Pull to ensure blade locked safely.

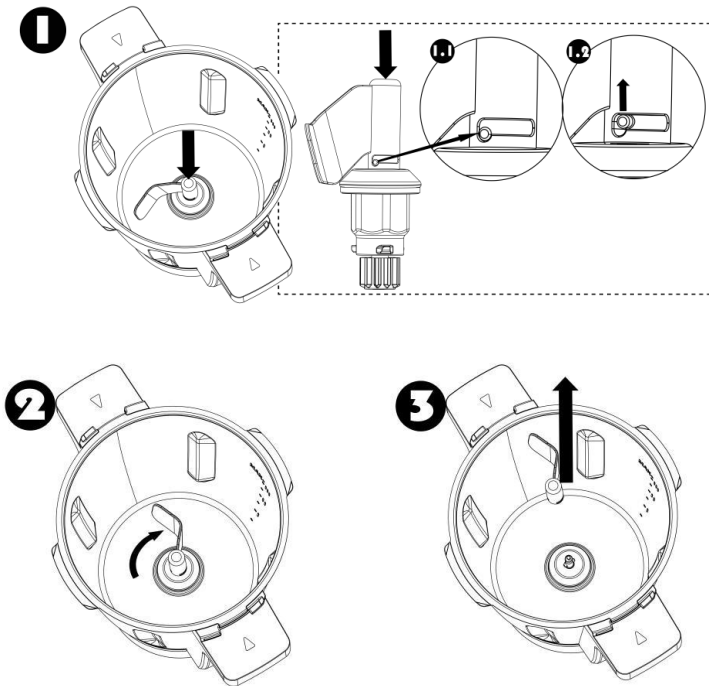
IMPORTANT: The jar must sit on the main body properly, or you will fail to install blade.



To remove the Kneading Blade, follow the steps below:

1. Place the jar onto the main body in the correct orientation and secure it properly.
2. Grasp the top of the blade post, push down firmly and rotate clockwise, then pull it straight up and out.

IMPORTANT: The jar must sit on the main body properly, or you will fail to remove the blade.



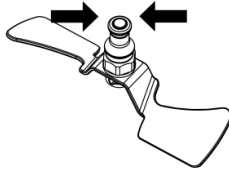
SAUTE BLADE

The Saute Blade is used primarily for sauteing and mixing .

IMPORTANT: Do not use the Saute Blade above speed setting 2.

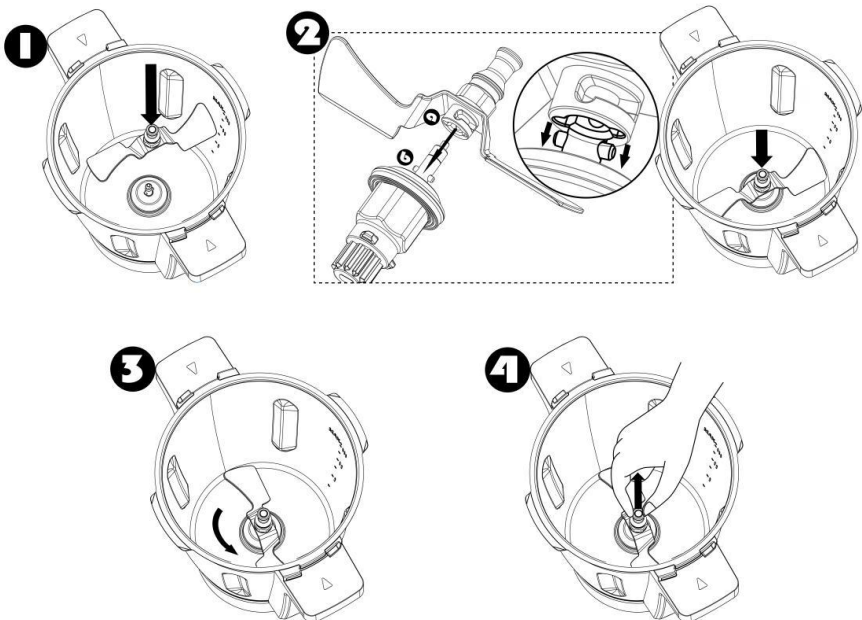
To install the Saute Blade, follow the steps below:

1. Place the jar onto the main body in the correct orientation and secure it properly.
2. Grasp the top of the blade post.



3. Lower the Saute Blade over the top of the Drive Coupling in the bottom of the jar, ensuring to align the tabs on the drive coupling with the slots in the bottom of the blade, then push down firmly and rotate anticlockwise until it locks securely in place.
4. Pull to ensure blade locked safely.

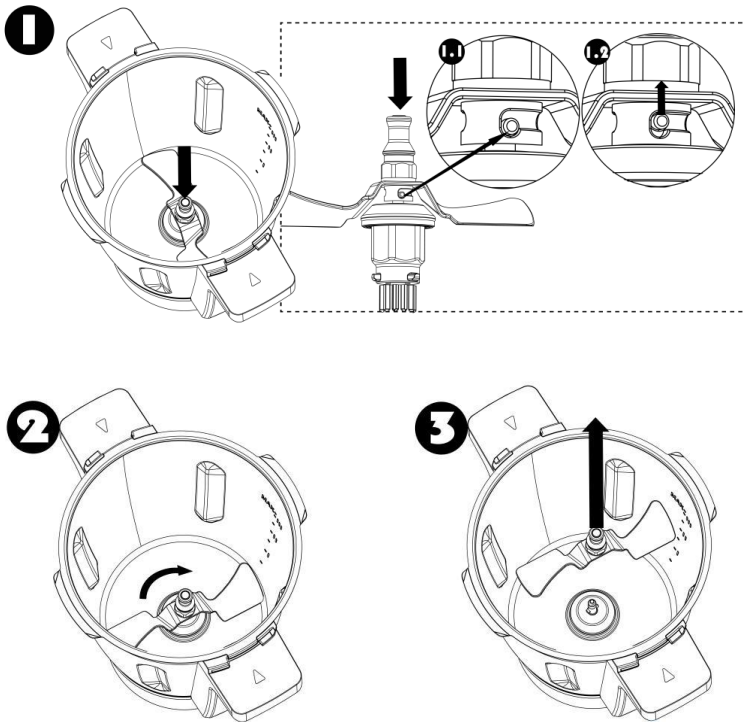
IMPORTANT: The jar must sit on the main body properly, or you will fail to install blade.



To remove the Saute Blade, follow the steps below:

1. Place the jar onto the main body in the correct orientation and secure it properly.
2. Grasp the top of the blade post, push down firmly and rotate clockwise, then pull it straight up and out.

IMPORTANT: The jar must sit on the main body properly, or you will fail to remove the blade.



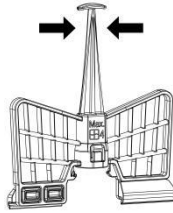
BUTTERFLY WHISK

The Butterfly Whisk is used primarily for stirring and whisking food items.

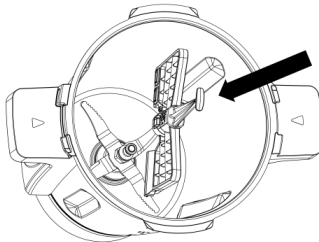
IMPORTANT: Do not use the Butterfly Whisk above speed 4.

Do Not add ingredients into the jar when the appliance is working with the butterfly whisk, as the butterfly whisk may get jammed and damaged.

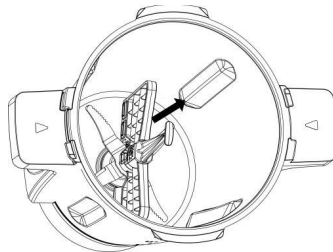
To install the Butterfly Whisk, grasp the top of the butterfly whisk.



Align the base of the Butterfly Whisk with the top of the Multifunction Blade, push the Butterfly Whisk down firmly until it sits in place.



To remove the Butterfly Whisk, pull it straight up and out.

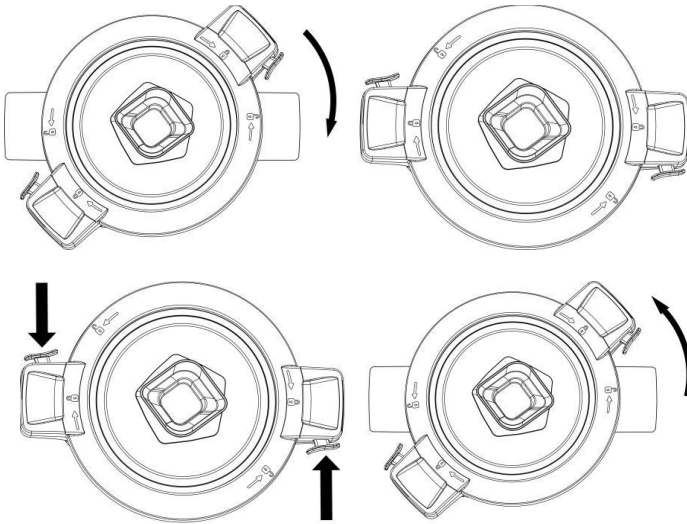


JAR AND LID ASSEMBLY

There are jar capacity marks on one side, inside the jar.
The Max capacity for blending and heating is 3L.

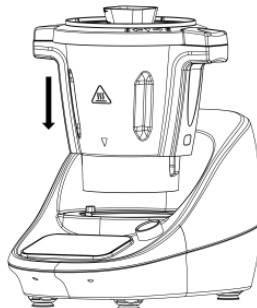
To attach the lid, position the lid on the top of the jar, press the lid down firmly so that it sits flat on the jar edge, then rotate the lid clockwise to lock the lid onto the jar.

NOTE: Unless the lid is fitted and locked correctly, the Thermo Cooker cannot be started.



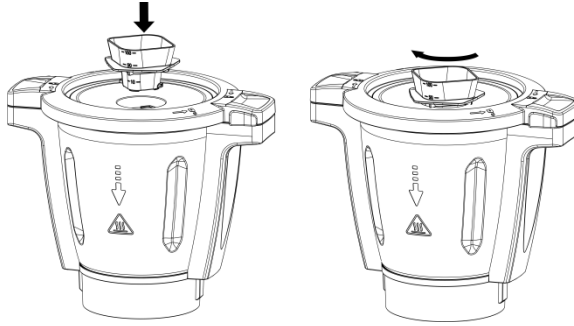
Place the jar onto the main body in the correct orientation and secure it properly.

NOTE: Unless the Jar is fitted and secured correctly, the Thermo Cooker cannot be started.



MEASURING CUP

Measuring Cup not only prevents food and liquids from being ejected from the hole in the lid, it is also a convenient measuring cup.

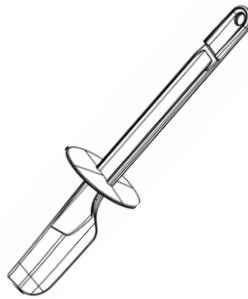


To assemble the Measuring Cup to the lid, place the measuring cup into the hole, rotate clockwise to lock in place.

To remove, rotate anticlockwise and lift straight up and out.

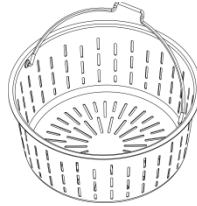
IMPORTANT: The measuring cup is the only component / item which must be used to cover / block off the round hole in the Jar lid.

Do Not cover / block the hole in the Jar lid by any other items such as a towel, paper, cups, dishes, etc. as it could lead to injury or damage to the appliance.



STRAINER / STEAMER BASKET

The Strainer / Steamer Basket can be used to strain out the fruit / vegetable juice after processing.



Insert the Strainer into the jar and hold in place while you pour out the juice.

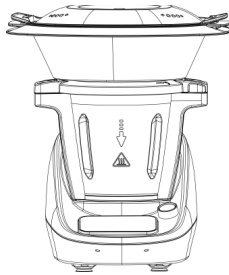
It can also be used to hold soft food such as pasta or noodles while cooking, and can be used to cook side dishes, such as rice and potatoes.

STEAMER ASSEMBLY

The Steamer accessory is used for steaming vegetables, fish, and any other food items that you prefer to be steamed.

To set up the Steamer, the Jar Lid needs to be fitted to the Jar and locked on, then the Measuring Cup needs to be removed.

The Steamer is then placed on top of the Jar Lid ensuring it sits properly.



Please make sure that the steamer is covered properly with the Steamer Lid before heating and steaming.

NOTE: The steamer components cannot be used in a microwave oven or in / on any other electrical appliance.

Do Not touch any part of the steamer, other than the handles, when in use as you may be burnt.

Keep well clear of the steam vent holes in the steamer lid to avoid injury by hot steam.

Do Not cover or block the holes in the steamer lid as the steam will find another escape path and may cause serious injury or damage to surrounding items.

HOW TO USE YOUR THERMOCOOK ESSENTIAL

NOTE: When first using the Thermo Cooker, you may notice an electrical smell from the motor which is quite normal.

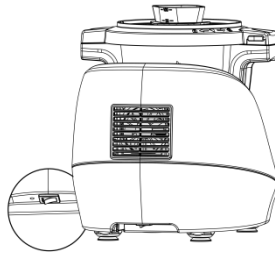
After a period of uses, this smell will gradually disappear.

IMPORTANT: Before use, READ ALL the notes under the headings “Important Safeguards” and “Methods of Safe Installation”. Failure to read and understand the safe operation and installation of this appliance may cause serious injury.

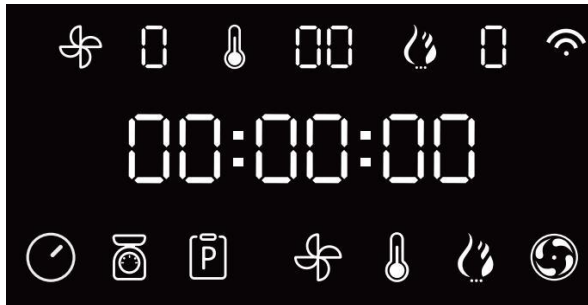
ON/OFF SWITCH

The switch is on the back of appliance.

Use this switch to switch the appliance on of off.



A “Beep” sound will be heard and the display will illuminate and reset.



Note: No functions will work unless the Jar is installed and the lid fitted and locked. Except for the Scale Function and Heating Function.

When the jar lid is not fitted, heating can be started, but the motor cannot start working until the jar lid is fitted and locked in position.

CONTROLS



1	Timer Function Touch Button	8	Wi-Fi Function Button
2	Scale Function Touch Button*	9	Heating Power Digital Read-out
3	Pre-Programmed Option Touch Button	10	Temperature Digital Read-out
4	Speed Function Touch Button	11	Speed Digital Read-out
5	Temperature Setup Touch Button	12	Time Digital Read-out
6	Heating Function Touch Button	13	Control Knob with Button
7	Turbo Function Touch Button		

Note: The Scale Function Button will not show if the Jar with the lid fitted and locked has been placed in the appliance.

CONTROL KNOB WITH BUTTON

Press this button to Start or Pause the Thermo Cooker when in operation.

Note: The Jar and Lid must be fitted and locked in position for the appliance to operate, except for the scale function and heating function.

If the appliance has been paused, it will automatically enter standby mode after approximately 10 minutes and the display will turn off.

Depending on which function has been selected, rotate this knob clockwise to adjust the timer setting, speed setting, temperature setting and heating power.

Long press the Control Knob around 5 seconds, the Thermo Cooker will clear the display.


AUTO OFF TIMER

The switch is on the back of appliance.

Use this switch to switch the appliance on or off.



This part of the Digital Display shows hour: minute: seconds.

To set the desired operation time, touch the Timer Touch Button  to enter the Minute Setting and the Minute Digits will blink.

Rotate the knob to adjust the minutes required.

Touch the Timer Touch Button again to enter the Seconds Setting and the Seconds Digits will blink.

Rotate the knob to adjust the seconds required.

Touch the Timer Touch Button again to enter the Hours Setting and the Hour Digits will blink.

Rotate the knob to adjust the Hours required from 1 to 12 Hours.

NOTE: After setting the timer, wait for 5 seconds for the timer to stop blinking and then start the appliance working.

If you start the appliance without setting the timer, the timer will start to count up. Touch the Timer Touch Button whilst working and the timer will start to count down and the appliance will turn off when the auto off time has been reached.


For example: You have started the appliance and the timer has counted up to 15 seconds. At the same time, it reached 15 seconds, touch the Timer Touch Button and the timer will then start to count down from 15 seconds and when the timer reaches 0, the appliance will turn off and display “End” and will beep.

To clear the word “End”, press the Start / Pause button.

SPEED



This part of the Digital Display shows the Speed.

To set the desired speed, touch the Speed Touch Button  at the bottom of display to enter the Speed Setting, and the Speed Digit will blink.

NOTE: You will have approximately 5 seconds to set the speed required before the display returns to normal.

NOTE: Some of the Pre-set programs lock the speed so you cannot adjust during operation.

Within 5 seconds, rotate the knob to adjust the Speed required.

Speed ranges from level: 1 - 10. (10 is the Highest Speed)

NOTE: If in blending & heating mode, and if the temperature setting, or the actual temperature is over 90°C, the maximum speed settings that can be selected are speeds 1 to 4.


If the appliance is working, or set at higher speed (5 to 10), and the temperature reaches or is set to 91°C or above, the speed will automatically drop to speed setting 4.

Important: If using the appliance at speed settings 8, 9 or 10, do not run for more than 2 minutes at a time without a 5-minute cool down period in-between uses.

TEMPERATURE



This part of the Digital Display shows the Temperature in Degrees Celsius (°C).

To set the desired temperature, touch the Temperature Setup Touch Button  at the bottom of display to enter the Temperature Setting, and the Temperature Digits will blink.

NOTE: You will have approximately 5 seconds to set the Temperature required before the display returns to normal..

NOTE: Some of the Pre-set programs lock the Temperature so you cannot adjust during operation.

Within 5 seconds, rotate the knob to adjust the temperature required.

You are able to adjust the temperature whilst the appliance is in operation unless in some of the Pre-Set programs

NOTE: As you adjust the Temperature, you will notice the digits above the Heating Power Touch Button will also increment depending on the temperature selected.

It is advisable to use these default heating settings based on the temperature selected.


The Temperature setting can be set from 37°C up to a maximum of 120°C.

NOTE: The Thermometer Symbol will change from White colour to Red colour when the temperature reaches or exceeds 60°C +/-5°C.

HEATING POWER



This part of the Digital Display shows the Heating Power from level 0 to 10. (10 is the highest setting which means it will heat quicker).

To set the desired Heating Power, touch the Heat Function Touch Button  at the bottom of display to enter the Heating Power Setting, and the Heating Power Digits will blink.

NOTE: You will have approximately 5 seconds to set the Heating Power required before the display returns to normal.

NOTE: Some of the Pre-set programs lock the Heating Power so you cannot adjust during operation.

Within 5 seconds, rotate the knob to adjust the Heating Power required.

Note: as you adjust the Heating Power, the Temperature Digit will automatically show 100°C by default.

You need to select a setting from 1 to 10 for this function to work. If you leave the setting as 0, it will not work.

TURBO MODE

To set Turbo function, touch Turbo Function Touch Button  to start Turbo Mode.

This function starts the appliance at the highest speed.

Stop touching the Turbo Function Touch Button, and the appliance will stop immediately.


NOTE: This function will only operate for a maximum of 1 minute each time.

WARNING: Ensure you have the correct ingredients and accessory fitted suitable for full speed use before using this function; otherwise, you will damage the product.

SCALES


This Thermo Cooker has inbuilt weighing scales and can weight from 1 to 4,999 grams in 1-gram increments.

NOTE: The Scale Function will only function when the jar lid is not fitted to the jar and locked in place.

The Scale Touch Button  will not be displayed if the jar lid is fitted and locked.

If the Jar lid is fitted to the Jar, remove the lid.

The appliance must be paused or in standby mode to use the scale function.

Touch the Scale Touch Button  to enter the Scale function. Press the Control Knob to quit

The Timer digits will disappear and the Scale digits will show approximately 5 seconds later and blink "0 00 0" by default, indicating the scale function has been activated.

The ingredients will be weighed as they are added in the jar, and the display shows the value in grams. The scales can be reset between adding ingredients by pressing the scales button to reset to 0 00 0.

Note: If there are ingredients already inside the jar and new ones are added, the scale will add both values and the display will show the total weight in the jar.

Note: Adding ingredients after exiting the scale function and re-entering will not display the combined weight. It will only show the weight of the newly added ingredients and only whilst in the Scale Mode.

Therefore: the display might show negative values when food is removed from the inside of the jar.

Note: as soon as the jar lid is fitted and locked onto the jar, and the jar is fitted to the appliance, the scale function will disappear and the timer digits will re-appear.

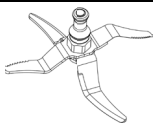
PRE-SET PROGRAMS

There are a total of 18 pre-set programs in the Thermo Cooker memory to make operation easier.

Touch the Pre-set Program Touch Button  to enter the Pre-set program menu then rotate the knob to the desired program number from P01 - P18 as follows:

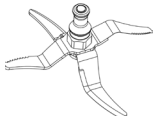
P01: Clean: This is a cleaning program for the inside of the jar.

- Assemble the butterfly whisk.
- Add 500ml of clean water and 1 - 2 drops of dishwashing liquid.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	4	N/A		Add a few drops of dishwashing liquid.
Temperature (°C)	70	N/A		
Power Level	7	N/A		
Time - minutes	5	1 - 15		


P02: Smoothie (Crush/ Mince): Mince vegetables, meat, spices and crush ice easily in just a few seconds. Prepare milk shakes, sauces, dips, creams with smooth and silky texture.

- Assemble the Multifunction Blade.
- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Default Settings		Ad	Accessories	Remark
Speed Level	10	N/A		At speed level 10 it will crush almost anything. Try more time with 5 second bursts if required.
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - minutes	0.5	0.5 - 2		

P03: Fresh Recovery (Washing): Scientific refresh cleaning method at 50°C can clean away meat blood foam and vegetable / fruit pesticide residue, etc.

- Assemble the Multifunction Blade.
- Add 1.5 Litres of cool (not hot and not fridge cold) water to the Jar.
- Insert the Strainer Basket.
- Put the ingredients into the basket.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

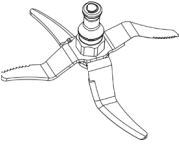
Default Settings		Adjustable	Accessories	Remark
Speed Level	6	4 - 7		
Temperature (°C)	50	N/A		
Power Level	5	1 - 10		
Time - minutes	5	1 - 5		

P04: Thick soup: Slow cooking for absolute control over temperature and time for perfectly cooked and tender results.


- Assemble the Multifunction Blade.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Note: There are eight steps to this program. The unit will automatically change to the next Step after the previous step has completed.

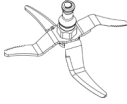
Step 1:

Default Settings		A	Accessories	Remark
Speed Level	0	N/A		
Temperature (°C)	100	N/A		
Power Level	10	N/A		
Time - Minutes	Will turn to Step 2, 1–2 minutes after boiling.	N/A		

Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A		
Temperature (°C)	110	N/A		
Power Level	4	N/A		
Time - Minutes	20	N/A		

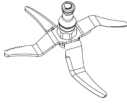
Step 3:

Default Settings		Adjustable	Accessories	Remark
Speed Level	3	N/A		
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Minutes	Refer note following	N/A		

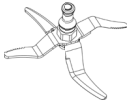
Note: Step 3 will continue to run until the ingredients have reduce temperature to 90C or less and will then change automatically to Step 4.

There is no set time for Step 3 as it depends on the ambient temperature, the type of ingredients and how much ingredients, as they will cool down at different rates.

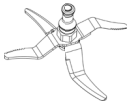
Step 4:

Default Settings		Adjustable	Accessories	Remark
Speed Level	6	N/A		
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	5	N/A		

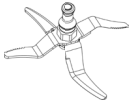
Step 5:

Default Settings		Adjustable	Accessories	Remark
Speed Level	7	N/A		
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	5	N/A		

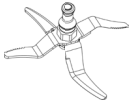
Step 6:

Default Settings		Adjustable	Accessories	Remark
Speed Level	8	N/A		
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	5	N/A		

Step 7:

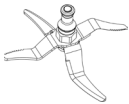
Default Settings		Adjustable	Accessories	Remark
Speed Level	9	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	5	N/A		

Step 8:

Default Settings		Adjustable	Accessories	Remark
Speed Level	10	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Minutes	1	N/A		

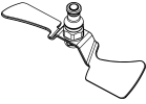
P05: Chop: Chops all kinds of ingredients, from meat or fish to fruit or vegetables.

- Assemble the Multifunction Blade.
- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	5	5 - 7	Multifunction Blade	 Try one more time with 5 second bursts if required.
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Minutes	1	1 - 5		


P06: Sauté: Cook all types of dishes, such as stews, chicken with almonds or ratatouille.

- Assemble the Saute Blade.
- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	1 - 2	Saute Blade	
Temperature (°C)	120	N/A		
Power Level	10	N/A		
Time - Minutes	5	1 - 30		

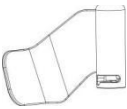
P07: Stir: Stirs food stuffs as it cooks them to ensure uniform heating and to achieve professional textures. Cook delicious risottos, pasta salads, custard or prepare hot chocolate.

- Assemble the Butterfly Whisk.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	2	0 - 3	Butterfly Whisk	
Temperature (°C)	100	90 - 120		
Power Level	10	N/A		
Time - Minutes	30	5 - 60		


P08: Knead: For preparing bread dough.

- Assemble the Kneading Blade.
- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Default Settings		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed Level	3	N/A	Kneading Blade	Max 500g flour + 300g water	
Temperature (°C)	0	0 or 37			
Power Level	0	N/A			
Time - Minutes	6	3 - 20			

P09: Steam: This function is ideal for steaming the healthiest recipes. It allows saving time thanks to its 2-level steamer, as you can cook more than 1 dish at once.

- Assemble the Steamer.
- Add your ingredients.
- Add no more than 1.5 Litres of cool (not hot and not fridge cold) water to the Jar.
- Attach and ensure the jar lid is secure and locked in place.
- Remove the Measuring cup from the Jar lid if fitted.
- Place Steamer on top of Jar lid, and ensure the Steamer lid is also fitted.
- Press the Start Button to begin.


Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Steamer	
Temperature (°C)	120	N/A		
Power Level	10	N/A		
Time - Minutes	20	15 - 60		

P10: Stew: The traditional stews that require long cooking processes can be achieved with this appliance. Slow cooking + long hours = the best flavours.

- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Note: There are three steps to this program. The unit will automatically change to the next Step after the previous step has completed.

Step 1:

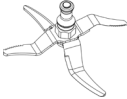
Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	100	N/A		
Power Level	10	N/A		
Time - Hours	Refer note following	1 - 12		

Note: The program will show 3 hours when set.

This is for the total combined time for Step 1 and Step 2

The program will change to Step 2 automatically, approximately 5 minutes after the ingredients have started to boil and not from when the program was started.


Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	95	N/A		
Power Level	2	N/A		
Time - Hours	No limit	1 - 12		

P11: Warm: Keeps your food warm until they are served.

After cooking your food, just set the Thermo Cooker cooking temperature to 65°C (default) for solid foods or 80°C for liquid foods (i.e., Soups) for the desired amount of time.

- Assemble the Multifunction Blade.
- Ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

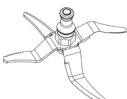
Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	80	65 - 80		
Power Level	2	N/A		
Time - Hours	1 Hour	1 - 12 Hours		

P12: Reheat: Allows you to reheat cooked food.

- Assemble the Multifunction Blade.
- Add your pre-cooked ingredients to the jar.
-

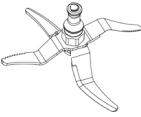
Note: Only add thawed foods and not frozen foods,

- Ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	95	60 - 95		
Power Level	5	N/A		
Time - Minutes	30	1 - 60		

P13: Boil: Pour enough water into the jar so as to cover all the ingredients.

- Add your ingredients to the jar.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

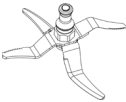
Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	If you need to continue boiling to cook food, set this manually
Temperature (°C)	100	N/A		
Power Level	10	N/A		
Time - Minutes	Will turn off after approximately a minute or two after boil has been reached	N/A		

P14: Yoghurt: Prepare homemade yoghurts easily. The Thermo Cooker will keep the mixture at fermenting temperature so that the next morning yoghurt is ready to cool and eat.

- Assemble the Multifunction Blade.
- Add your ingredients to the jar.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.
-

Note: There are two steps to this program, total time is 8 hours, time is adjustable between 3 and 12 hours during Step 2. The unit will automatically change to Step 2 after Step 1 has completed.

Step 1:

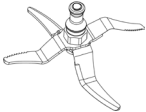
Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	 Mix yoghurt or starter into milk then stir for half an Hour
Temperature (°C)	37	N/A		
Power Level	2	N/A		
Time - Minutes	Refer note following	N/A		

Note: The program will show 8 hours when set but will change to Step 2 automatically after approximately 30 minutes.

The 8 hours shown is for the total combined time for Steps 1 and 2.

This time is adjustable between 3 and 12.

Step 2

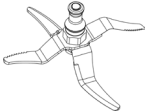
Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	Although the chopping blade is not needed for Step 2, it is left inside so that the program does not need to be paused.
Temperature (°C)	37	N/A		
Power Level	1	N/A		
Time - Hours	7.5 Hours	3 - 12		

P15: Risotto: Cook risotto. Adjust the water as you desire.

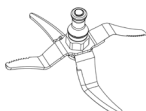
- Assemble the Multifunction Blade.
- Add the suggested amounts of rice to the Steamer Basket and add the suggested amount of water to the jar.
- Ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Note: There are two steps to this program. The unit will automatically change to the next Step after the previous step has completed.

Step 1

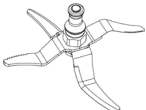
Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	
Temperature (°C)	100	N/A		
Power Level	6	N/A		
Time - Minutes	Will turn to Step 2, after temperature reaches 90°C.	N/A		

Step 2

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	
Temperature (°C)	96	N/A		
Power Level	4	N/A		
Time - Minutes	18	N/A		

P16: Porridge: Use this setting to make softer foods such as beans or porridge. This is ideal for foods that require milk or water to be cooked.

- Assemble the Multifunction Blade.
- Add your ingredients to the jar
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.


Default Settings		Adjustable	Accessories	Remark
Speed Level	2	1 - 2	Multifunction Blade	
Temperature (°C)	90	N/A		
Power Level	10	N/A		
Time - Minutes	12	10 - 30		

P17: Congee: This program can make the perfect rice porridge/congee.

- Assemble the Multifunction Blade.
- Add your ingredients to the jar.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Note: There are two steps to this program. The unit will automatically change to Step 2 after Step 1 has completed.

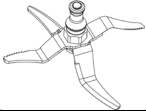
Step 1:

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	
Temperature (°C)	v	N/A		
Power Level	10	N/A		
Time - Minutes	6.5	N/A		

Note: The program will show 46 minutes and 30 seconds when set but will change to Step 2 automatically after approximately 6.5 minutes.

The 46 minutes and 30 seconds shown is for the total combined time for steps 1 and 2.

Step 2:

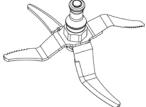
Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	
Temperature (°C)	98	N/A		
Power Level	5	N/A		
Time - Minutes	40	30 - 60		

P18: Quick Soup: Crush firstly, then cook.

- Assemble the Multifunction Blade.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Note: There are three steps to this program. The unit will automatically change to the next Step after the previous step has completed.

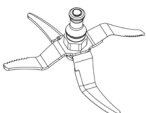
Step 1:

Default Settings		Adjustable	Accessories	Remark
Speed Level	10	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	30	N/A		

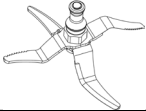
Note: The program will show 32 minutes and 30 seconds when set but will change to Step 2 automatically after approximately 30 seconds.

The 32 minutes and 30 seconds shown is for the total combined time for steps 1, 2, and 3.


Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	120	N/A		
Power Level	10	N/A		
Time - Minutes	2	N/A		

Step 3 :

Default Settings		Adjustable	Accessories	Remark
Speed Level	2	N/A	Multifunction Blade	
Temperature (°C)	100	N/A		
Power Level	10	N/A		
Time - Minutes	30	15 - 60		

WI-FI

Touch Wi-Fi Function Button  to connect the Thermo Cooker with your smart phone to review all recipes and easy cooking. See Connect to “Smart Life” App section.

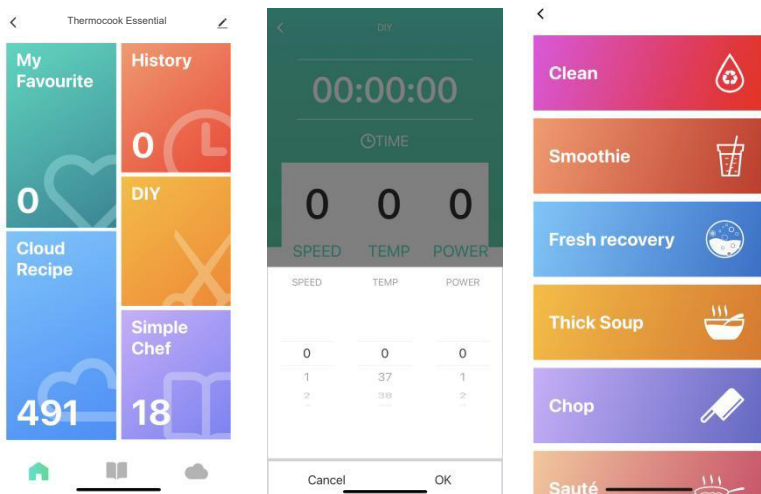
HOW TO USE THE APP

CONNECT TO “SMART LIFE” APP

App must be downloaded to a smart device in order to control the Thermo Cooker remotely.

The application requires an active Wi-Fi connection to operate the Thermo Cooker.

Note: The device does not support 5G connection or networks with WEP encryption.



INSTALL APP

1. Open the Apple® App Store or Google Play Store.
2. In the search field, type “Smart Life”.
3. Download the application showing the Smart Life icon.



CONNECTING YOUR SMART DEVICE

To connect the Thermo Cooker with your smart phone via Wi-Fi, follow the steps Below:

1. Open the App “Smart Life” on your smart device and select the “sign up” option to create an account.
2. Press the “Agree” option once you have read and understood the user agreement and privacy policy.

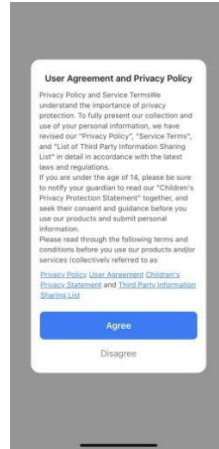
Register

Mobile Number/Email

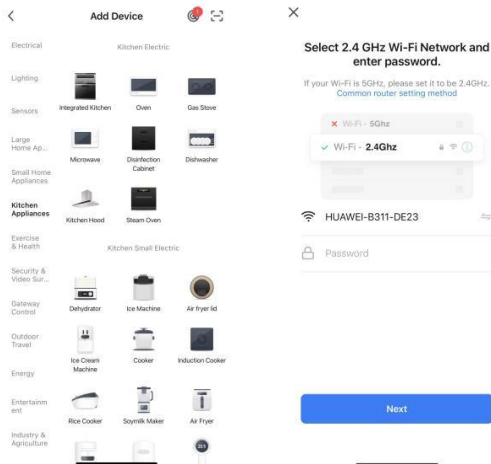
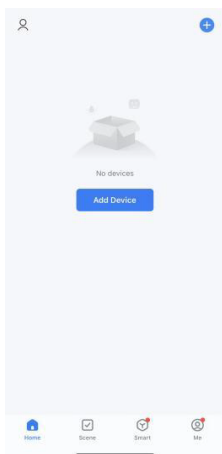
I Agree [Privacy Policy](#) [User Agreement](#) [Children's Privacy Statement](#) and [Third Party Information Sharing List](#)



Get Verification Code

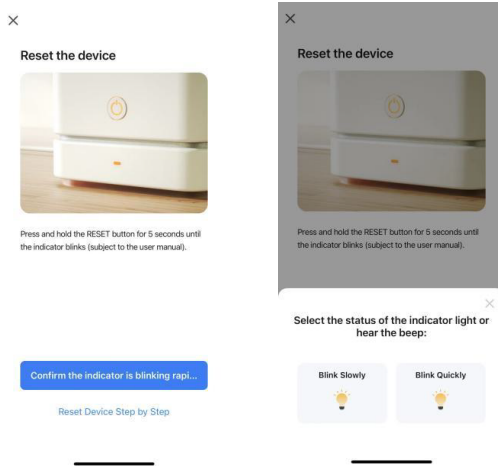




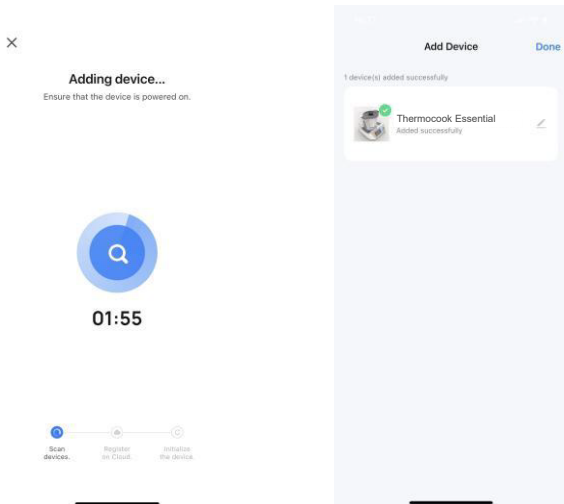
3. Enter a valid email address or mobile number to create an account name and press the "Get Verification Code" option for a verification code to be sent to your email address. A verification code will be sent to you by email or SMS. Enter the code to continue.
4. Create a password which must have a minimum of 6 characters and contain at least one letter and one number. Press the "Done" option once you have entered your selected password.
5. Once logged into your account, press the "+ Add Device" option found in the top right corner of the control application home screen. You will then be directed to the next screen with additional instructions.
6. Select the product type from the list of options in the app (Kitchen Appliances > Cooker). And input your Wi-Fi name and password, then press "Next".



7. Ensure the Thermo Cooker is in pairing mode, with the Wi-Fi icon indicator flashing (if the Thermo Cooker is not in pairing mode, long press the Heating Power Button  and Temperature Button  at the same time around 3 seconds, the Wi-Fi icon indicator will flash), press “Confirm the indicator is blinking rapid” and “Blink quickly”.



8. The app will begin adding the device and may take up to 2 minutes, you will get a notification saying “added successfully” once completed,
9. Once the control application has finished loading, you will now be able to control the Thermo Cooker via your smart device.



Note: Only one smart device can be connected at a time to the Thermo Cooker.

Note: Thermo Cooker will only operate via the control application when the smart device is connected to the Wi-Fi.

Note: The Thermo Cooker and the app have to use the same Wi-Fi network.

Note: The Thermo Cooker is only compatible with 2.4Ghz networks.

INSTRUCTION FOR APP



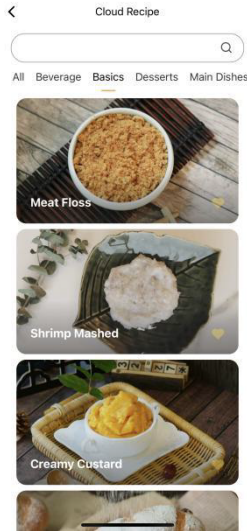
1	Editing name icon	6	Simple chefs program icon
2	Cooking history tile	7	Home screen
3	DIY cooking tile	8	Cloud recipe tile
4	Simple chefs program tile	9	My favorite recipe tile
5	Cloud recipe icon		

CLOUD RECIPE

The Cloud Recipe section is located on the home screen or at the bottom menu bar which displays the cloud recipes list.

1. Press the Cloud Recipe the following categories will display once you have selected cloud recipes; beverage, basics, desserts, main dishes, soup, appetizers and sauces.

2. Press one of the category options to begin scrolling through the cloud recipes. Once you have selected your category, a line of headings will appear above the recipes. You can flick through the different categories or alternatively select the “all” option to display all of the recipes at once.
3. Once you have selected a recipe, it will display the ingredients list required and show the steps required to make the recipe.



Note: There is a search bar located at the top of the cloud recipes menu, press on it to manually search for a recipe using the keyboard on screen.

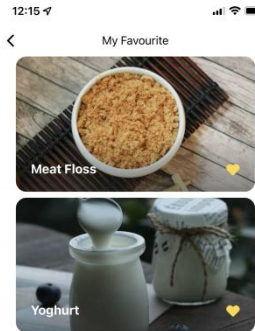
Note: The time to load the cloud recipes will depend on the speed of your internet connection.

MY FAVOURITE

The My Favourite tile is on the home screen which displays your favourite recipes saved.

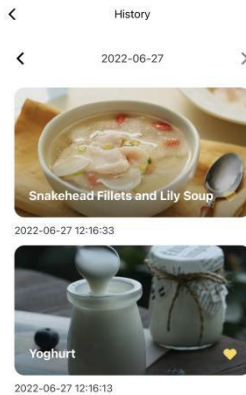
To add a cloud recipe to My Favourite, follow the steps below

1. Press the Cloud Recipe on the home screen.
2. Scroll through the cloud recipes and select the one that you want to add to the My Favourite page. There is a heart shaped icon located next to the recipe name. Press the heart shaped icon.
3. The recipe will now be added to the My Favourite page. You can now access these recipes which are conveniently stored.
4. To remove the recipe from My Favourite list, press the My Favourite option on the home screen and press the heart shaped icon located next to the recipe name.



HISTORY

The History section is located on the home screen which displays your previous cloud recipes made. It will display the time and date that the recipe was made.



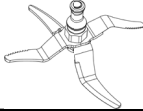
SIMPLE CHEF

Simple Chef is where you can find your preset cooking programs. It has 18 programs available, 16 cooking and 2 cleaning programs. Press the purple Simple Chef option to access the Simple Chef programs, refer to “7.9 Pre-Set Programs” for more details.

Clean:

This is a cleaning program for the inside of the jar.

- Assemble the butterfly whisk
- Add 500ml of clean water and 1 - 2 drops of dishwashing liquid.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start Button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	4	N/A	Multifunction Blade	Add a few drops of dishwashing liquid.
Temperature (°C)	70	N/A		
Power Level	7	N/A		
Time - Minutes	5	1 - 15		

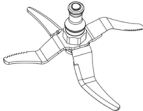
Stew:

The traditional stews that require long cooking processes can be achieved with this appliance. Slow cooking + long hours = the best flavours.

- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

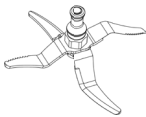
Note: There are three steps to this program. The unit will automatically change to the next Step after the previous step has completed.

Step 1:


Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	100	N/A		
Power Level	10	N/A		
Time - Hours	3	N/A		

Note: The program presets 3 hours, this is for the total combined time for all Steps and time is adjustable at Step 3.

Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	100	vv		
Power Level	10	N/A		
Time - Hours	Refer to the above note	N/A		


Step 3

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	95	N/A		
Power Level	2	N/A		
Time - Hours	3	1 - 12		

Smoothie:

Mince vegetables, meat, spices and crush ice easily in just a few seconds. Prepare milk shakes, sauces, dips, creams with smooth and silky texture.

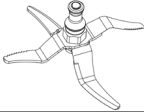
- Assemble the Multifunction Blade.
- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	10	N/A	Multifunction Blade	At speed level 10 it will crush almost anything. Try more time with 5 second bursts if required.
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Minutes	0.5	0.5 - 2		

Warm::

Keeps your food warm until they are served.

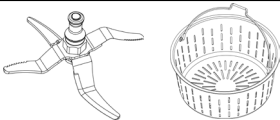
- Assemble the Multifunction Blade.
- Ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	80	N/A		
Power Level	2	N/A		
Time - Hours	1	1 - 12		

Fresh Recovery (Washing):

Scientific refresh cleaning method at 50°C can clean away meat blood foam and vegetable / fruit pesticide residue, etc.

- Assemble the Multifunction Blade.
- Add 1.5 Litres of cool (not hot and not fridge cold) water to the Jar.
- Insert the Strainer Basket.
- Put the ingredients into the basket.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	6	4 - 7	Multifunction Blade and basket	
Temperature (°C)	50	N/A		
Power Level	5	1 - 10		
Time - Minutes	5	1 - 5		

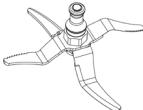
Reheat:

Allows you to reheat cooked food.

- Assemble the Multifunction Blade.
- Add your pre-cooked ingredients to the jar.

Note: Only add thawed foods and not frozen foods.

- Ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	95	60 - 95		
Power Level	5	N/A		
Time - Minutes	30	1 - 60		

Quick soup:

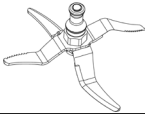
Crush firstly, then cook.

- Assemble the Multifunction Blade.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

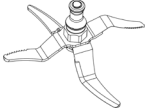
Note: There are three steps to this program. The unit will automatically change to the next Step after the previous step has completed.

Note: The program need 32 minutes and 30 seconds in total and time is adjustable at Step 3.

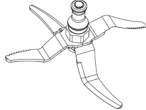
Step 1

Default Settings		Adjustable	Accessories	Remark
Speed Level	10	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	30	N/A		

Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	120	N/A		
Power Level	10	N/A		
Time - Minutes	2	N/A		

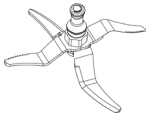
Step 3:

Default Settings		Adjustable	Accessories	Remark
Speed Level	2	N/A	Multifunction Blade	
Temperature (°C)	100	N/A		
Power Level	10	N/A		
Time - Minutes	30	15 - 60		

Boil:

Pour enough water into the jar so as to cover all the ingredient.

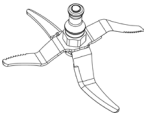
- Add your ingredients to the jar
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A		If you need to continue boiling to cook food, set this manually
Temperature (°C)	100	N/A		
Power Level	10	N/A		
Time - Minutes	Will turn off approximately after a minute or two after boil has been reached	N/A		

Chop:

Chops all kinds of ingredients, from meat or fish to fruit or vegetables.

- Assemble the Multifunction Blade.
- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	5	5 - 7		Try one more time with 5 second bursts if required
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Minutes	1	N/A		

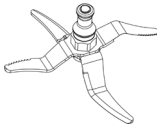
Yoghurt:

Prepare homemade yoghurts easily. The Thermo Cooker will keep the mixture at fermenting temperature so that the next morning yoghurt is ready to cool and eat.

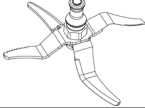
- Assemble the Multifunction Blade.
- Add your ingredients to the jar.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Note: There are two steps to this program, total time is 8 hours, time is adjustable between 3 and 12 hours during Step 2. The unit will automatically change to Step 2 after Step 1 has completed.

Step 1

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	Mix yoghurt or starter into milk then stir for half an hour
Temperature (°C)	37	N/A		
Power Level	2	N/A		
Time - Minutes	Refer to above note	N/A		

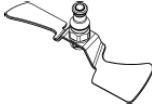
Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	Although the chopping blade is not needed for Step 2, it is left inside so that the program does not need to be paused.
Temperature (°C)	37	N/A		
Power Level	1	N/A		
Time - Hours	7.5	3 - 12		

Sauté:

Cook all types of dishes, such as stews, chicken with almonds or ratatouille.

- Assemble the Saute Blade.
- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	1 - 2	Saute Blade	
Temperature (°C)	120	N/A		
Power Level	10	N/A		
Time - Minutes	5	1 - 30		

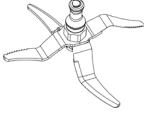
Risotto:

Cook risotto. Adjust the water as you desire.

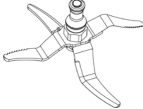
- Assemble the Multifunction Blade.
- Add the suggested amounts of rice to the Steamer Basket and add the suggested amount of water to the jar.
- Ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Note: There are two steps to this program. The unit will automatically change to the next Step after the previous step has completed.

Step 1

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	
Temperature (°C)	100	N/A		
Power Level	6	N/A		
Time - Minutes	Will turn to Step 2, after temperature reaches 90°C			


Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	
Temperature (°C)	96	N/A		
Power Level	4	N/A		
Time - Minutes	18	N/A		

Stir:

Stirs food stuffs as it cooks them to ensure uniform heating and to achieve professional textures. Cook delicious risottos, pasta salads, custard or prepare hot chocolate.

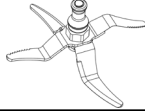
- Assemble the Butterfly Whisk.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	2	0 - 3	Butterfly Whisk	
Temperature (°C)	100	90 - 120		
Power Level	10	N/A		
Time - Minutes	30	5 - 60		

Porridge:

Use this setting to make softer foods such as beans or porridge. This is ideal for foods that require milk or water to be cooked.

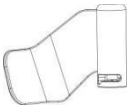
- Assemble the Multifunction Blade.
- Add your ingredients to the jar.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	2	1 - 2	Multifunction Blade	
Temperature (°C)	90	N/A		
Power Level	10	N/A		
Time - Minutes	12	10 - 30		

Knead:

For preparing bread dough.

- Assemble the Kneading Blade.
- Add your ingredients.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Ingredients Suggestion	Remark
Speed Level	3	N/A	Kneading Blade	Max 500g flour + 300g water	
Temperature (°C)	0	0 or 37			
Power Level	0	N/A			
Time - Minutes	6	3 - 20			


Congee:

This program can make the perfect rice porridge / congee.

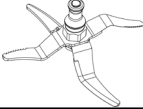
- Assemble the Multifunction Blade.
- Add your ingredients to the jar.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Note: There are two steps to this program. The unit will automatically change to Step 2 after Step 1 has completed, total time is 46 minutes and 30 seconds.

Step 1:

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	
Temperature (°C)	120	N/A		
Power Level	10	N/A		
Time - Minutes	6.5	N/A		


Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	1	N/A	Multifunction Blade	
Temperature (°C)	98	N/A		
Power Level	5	N/A		
Time - Minutes	40	30 - 60		

Steam:

This function is ideal for steaming the healthiest recipes. It allows saving time thanks to its 2-level steamer, as you can cook more than 1 dish at once.

- Assemble the Steamer.
- Add your ingredients.
- Add no more than 1.5 Litres of cool (not hot and not fridge cold) water to the Jar.
- Attach and ensure the jar lid is secure and locked in place.
- Remove the Measuring cup from the Jar lid if fitted.
- Place Steamer on top of Jar lid, and ensure the Steamer lid is also fitted.
- Press the Start button to begin.

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Steamer	
Temperature (°C)	120	N/A		
Power Level	10	N/A		
Time - Minutes	20	15 - 60		

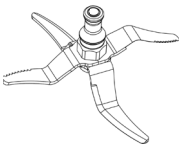
Thick soup:

Slow cooking for absolute control over temperature and time for perfectly cooked and tender results.

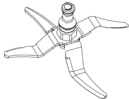
- Assemble the Multifunction Blade.
- Attach and ensure the jar lid and measuring cup are secure and locked in place.
- Press the Start button to begin.

Note: There are eight steps to this program. The unit will automatically change to the next Step after the previous step has completed.


Step 1:

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	100	N/A		
Power Level	10	N/A		
Time - Minutes	Will turn to Step 2, 1–2 minutes after boiling.	N/A		

Step 2:

Default Settings		Adjustable	Accessories	Remark
Speed Level	0	N/A	Multifunction Blade	
Temperature (°C)	110	N/A		
Power Level	4	N/A		
Time - Minutes	20	N/A		

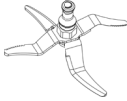
Step 3:

Default Settings		Adjustable	Accessories	Remark
Speed Level	3	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Minutes	Refer note following	N/A		


Note: Step 3 will continue to run until the ingredients have reduce temperature to 90C or less and will then change automatically to Step 4.

There is no set time for Step 3 as it depends on the ambient temperature, the type of ingredients and how much ingredients, as they will cool down at different rate.

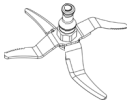
Step 4:

Default Settings		Adjustable	Accessories	Remark
Speed Level	6	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	5	N/A		


Step 5:

Default Settings		Adjustable	Accessories	Remark
Speed Level	7	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	5	N/A		

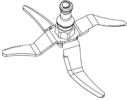
Step 6:

Default Settings		Adjustable	Accessories	Remark
Speed Level	8	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	5	N/A		

Step 7:

Default Settings		Adjustable	Accessories	Remark
Speed Level	9	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Seconds	5	N/A		

Step 8:

Default Settings		Adjustable	Accessories	Remark
Speed Level	10	N/A	Multifunction Blade	
Temperature (°C)	0	N/A		
Power Level	0	N/A		
Time - Minutes	5	N/A		


DIY COOKING (MANUAL COOKING)

The DIY cooking section is located on the home screen which allows you to manually adjust the timer, speed, temperature and heating power when operating the appliance. This is the perfect way to freestyle your cooking.

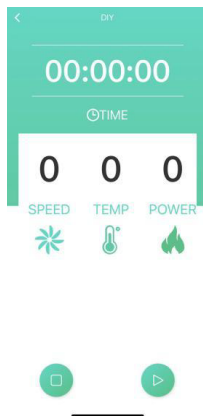
Timer:

The display will show hour, minutes and seconds.

1. Press the hour, minutes or seconds shown on the screen timer to select your desired time.
2. Once you have chosen your desired time, press the "OK" button.

Note: During operation, press the  located in the bottom right corner of the device and the device will start counting down automatically.


Note: The amount of time shown on the timer display reflects the cooking time only. Any food preparation time is additional.



Speed:

The display will allow you to adjust the speed of the blades in the cooking.

1. Press the SPEED option to select your desired speed.
2. When you press the speed function, the screen will display a scroll down menu from 0-10. "0" being low and "10" being high. This allows you to set the speed of the blades required for cooking. Once you have chosen your desired speed press the "OK" option.

Note: During operation, press the  located in the bottom right corner of the device and the device will start counting down automatically.


If the timer has not been set in DIY mode for speed, the preset time will operate as follows:

Speeds 1 - 4	Max time set up to 5 minutes
Speeds 5 - 10	Max time set up to 5 minutes

Temperature:

The display will allow you to adjust the temperature settings.

1. Press the TEMPERATURE option to select your desired cooking temperature.
2. When you press the temperature function, the screen will display a scroll down menu from 37-120°C. This allows you to set the temperature required for cooking.
3. Once you have chosen your desired temperature, press the "OK" option.


Note: During operation, press the  located in the bottom right corner of the device and the device will start counting down automatically.

Note: The temperature icon will change to blue color when the appliance reaches the set temperature.

Firepower:

The display will allow you to adjust the heating power of the appliance

1. Press the POWER option to select your desired heating power.
2. When you press the power function, the screen will display a scroll down menu from 0-10. "0" being low and "10" being high. This allows you to set the heating power required for cooking.
3. To use the control knob, turn the knob clockwise to go down the list. Turn the control knob anticlockwise to go back up the list.
4. Once you have chosen your desired heating power press the "OK" option.

Note: During operation, press the  located in the bottom right corner of the device and the device will start counting down automatically.


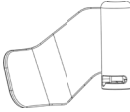
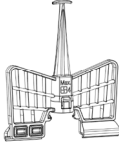

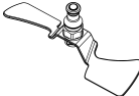
Note: It is suggested to choose low heating power when cooking fatty foods to avoid burning.

Note: The heating power function will not activate unless the temperature is set.

SUGGESTED SPEED AND CAPACITY FOR EACH ACCESSORY




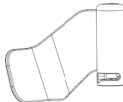







DO NOT ASSEMBLE OR USE THE KNEADING BLADE AND THE STRAINER / STEAMER BASKET AT THE SAME TIME

Accessory	Image	Function	Speed	Capacity	Operation time
Multifunction blade		Chop (+)	5	2 L max, Food Items 1 - 2cm in size before Chopping	1 Minute
		Chop (++)	10	2 L max, Food Items 1 - 2cm in size before Chopping	1 Minute
** Kneading blade <small>Do not assemble or use the kneading blade and the Strainer / Steamer Basket at the same time</small>		Kneading dough for bread, pizza, etc.	2 - 3	Max 800g dough	5 - 20 Minutes
		Kneading dough for noodles	3	Max 600g dough	3 Minute
Butterfly whisk		Stir	1 - 3	2 Litre Max	30 Minute
		whisk egg whites or cream	4	2 Litre Max	10 Minute
Steamer		Steam vegetables	N/A	2.3 Litre Max	15 Minute
		Steam meat	N/A	2.3 Litre Max	20 - 30 Minute
Saute blade		Saute	1 - 2	2 Litre Max	5 - 20 Minute
		Mixing	1 - 2	2 Litre Max	5 - 20 Minute

CLEANING

Wipe the Motor Base over with a slightly damp cloth and mild detergent and then dry off, ensuring the electrical contact area is perfectly dry. Dry with a dry soft cloth.

Cleaning the parts immediately after use ensures a faster clean up time, and this will prolong the life of your appliance & accessories and reduce staining on the plastic parts.

Item	Image	Dishwasher Proof	
		Yes Low heat setting (45° – 60°) Only	No
Multi-function blade		✓	-
Kneading Blade		✓	-
Butterfly Whisk		✓	-
Steamer		✓	-
Jar		✓	-
Jar Lid		✓	-
Measuring Cup / Lid Cap		✓	-
Spatula		✓	-
Small Steaming Basket		✓	-

TROUBLESHOOTING

Error code	Description	Possible reason	Solution
E01	Safety switch not activated	Jar lid is not fitted correctly to the Jar or Locked in position. Jar is not seated correctly into the base	Ensure the Jar Lid is fitted correctly and locked in place. Ensure the Jar is seated correctly into the base.
E02	Temperature sensor not detected	The jar is not in place, not seated correctly or the connection of the temperature sensor at the jar base is damaged.	Ensure the Jar is seated correctly into the base. Ensure the connection pins under the Jar are not bent or broken
E03	The motor and / or blades are jammed	Too many ingredients have been added to the jar. Ingredients are too large	Decrease the volume of the food in the jar. Cut the food into smaller pieces and re-start the machine.
E04	Temperature too high	No food in the jar, or not enough food when high temperature setting is selected for a long period.	Add food in the jar, or add more food.
E05	Motor temperature too high	The appliance has been working at a high loading (such as kneading dough) or high speed for too long without cool down period.	Stop and let the appliance cool down before restarting. Refer to the "Speed" heading in this manual for usage times and cool down periods.
E07	Speed Gear Box Failure	The Gearbox changes to a different gear when changing from the speed group 1 to 5 to speed group 6-10. If the gear should not change for any reason, the error will be shown,	Stop machine, then restart
E08	Motor Temperature Sensor failure	If the Motor Temperature sensor is not detected on start-up, the error will be shown	Stop machine, then restart
E11	Using high speed while at high temperature at the same time	The temperature in the jar is over 90°C, while using speed level 4 or higher at the same time.	Cool the food to 90°C or below, or use a lower speed than speed level 4
E12	Weight overload	Weight added is heavier than the maximum 4,999grams	Remove ingredients to reduce the total weight to 4,999grams or less.

PRODUCT SPECIFICATIONS



The device complies with the European Directives 2014/35/EU, 2014/30/EU and 2009/125/EC



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilizing old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.

Optimum

Thermocook Essential

Model	: TCESS1
Voltage	: 220~240V
Frequency	: 50-60Hz
Rated Power	: 1700W (700W Motor Power + 1000W Heating Power)
Serial Number	:



Made in PRC,
loved by the world

WARRANTY TERMS & CONDITIONS

The warranty outlined below only covers distributors of the Optimum range of appliances. Please contact your distributor for a full product warranty.

Effective as of 1st January 2014

1. Optimum® ("we") warrants this appliance to be free from defects in materials and workmanship. As long as you use it according to this instruction book, Optimum® warrants that it will perform satisfactorily in household use for a period of 1 year.
2. Any warranties beyond this standard period are offered as extended terms by the selling distributor. This means you can only claim them through that provider.
3. We will repair/replace your appliance if any defects occur under normal use and care within this manufacturer's warranty period at our discretion, and only if the selling distributor cannot do so. This is done solely at our option with no charge for parts. This warranty does not extend to any accessories, whether included or purchased separately.
If your distributor determines that your appliance has a major fault, they may offer a replacement at their own discretion.
4. The blade assembly and drive socket will only deteriorate through abuse and misuse. They are therefore only covered by this warranty for up to 30 days after purchase date.
5. If your appliance needs repair while it is under warranty, and your distributor cannot provide the repairs, you are responsible for the cost of returning it to us (or an approved service provider), and also for the cost of returning it back to you.
6. Whilst your appliance is in transit, you assume all risk for it. The warranty does not cover any further damage during transportation.
7. You must ensure that you properly package your appliance when you return it to avoid any damage to it during transit.
8. To enable us to process your warranty claim, ensure you include an explanation of any problem. We will not look for faults for you, and will only repair described faults as covered under warranty.
9. This full warranty is void if your appliance has been subjected to abuse, negligence, accident, alteration, failure to follow operating instructions, or exposed to abnormal or extreme conditions.
9. Cosmetic changes that do not affect performance will not be considered defects or fall under this warranty. These changes include discolouration of any parts of your appliance, or the effects of using abrasive cleaners. The warranty does not cover cleaning or removing any food products from your appliance, or repairing any damage caused by allowing them to build up.
10. This warranty does not cover normal wear and tear on your appliance or its parts.
11. This warranty does not cover any defect caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorised medication, loss of parts, tampering or attempted repair by anyone we have not authorised to make repairs.
12. The warranty will not apply if the damage, malfunction or failure results from alterations, accident, misuse, abuse, fire, liquid spillage, maladjustment of customer controls, use on an incorrect voltage, power surges and dips, thunderstorm activity, acts of God, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible , exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
13. The warranty does not cover damage from using your machine with an alternate power source (e.g. solar, inverter, generator, etc.). We do not recommend using these devices to power your appliance.
14. You must keep your purchase docket/receipt as both proof of purchase, and proof of the date on which you made the purchase. You will need to present your purchase docket or receipt when making a claim under this warranty.
15. If you do not present your receipt of purchase, this warranty is invalid. Consumer Law allows us to request reasonable proof of purchase to service a warranty claim.
16. This warranty does not imply, intend to or detract from any consumer rights listed in, and able to be enforced from, Regulated Consumer Law. If any condition is found to be in breach of the Consumer Law, only that single condition shall be void; and all other conditions will remain in place.

Please contact the distributor located in the country where you made your original purchase for all Support, Servicing and Warranty

