

TMB-355 TMB-356

KITCHEN MACHINE

INSTRUCTION MANUAL



TMB-355



TMB-356



Dear consumer, Please read these instructions carefully before use in order to avoid damage due to incorrect use and to better understand the functions of this product. Please pay particular attention to the safety guide.

If you pass the device on to a third party, these Operating Instructions must also be handed over.

Please keep them for future references.

1

IMPORTANT SAFEGUARDS

- Please read these instructions carefully before use.
- Keep present instructions for future references.
- Check that your mains voltage corresponds to that stated on the appliance.
- Only use the appliance for domestic purposes and household or similar applications such as:
 - -staff kitchen areas, in shops, offices and other working environments:
 - -farm houses;
 - -by clients in hotels, motels and other residential type environments;
 - Environment type like :
 - Farm Houses
 Bed and Breakfast.
- Only use the appliance in the way indicated in these instructions.
- Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
- Never use this apparatus near water projections.
- Never use this apparatus with the wet hands.
- If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
- Inform potential users of these instructions.
- Never leave the appliance unsupervised when in use.
- The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
- This appliance shall not be used by children.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience

and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

- Cleaning and maintenance must not be made by children.
- Keep the appliance and its cord out of reach of children.
- This device is not a toy, do not leave small children or people with disabilities to play with.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Caution! Do not allow small children to play with the foil:

THERE IS A DANGER OF SUFFOCATION!

- From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- Never immerse the appliance in water or any other liquid for any reason whatsoever.
- Never place it into the dishwasher.
- Never use the appliance near hot surfaces.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly Competent qualified person^(*) in order to avoid a hazard.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never use the appliance outside and always place it in a dry environment.
- Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- Never use any other connector than the one provided.
- Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- Never wind the cord around the appliance and do not bend it

- Ensure that the power cord does not come into contact with hot parts of this unit.
- Make sure the appliance has cooled down before cleaning and storing it.
- The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- Before cleaning, always unplug the appliance from the power supply and let it cool down.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.
- Always remove the plug from the wall socket when the appliance is not in use.
- When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- This device, designed for home use, complies with standards relating to this type of product.
- (*) **Competent qualified person**: after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs.

GENERAL INFORMATION



The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.

The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



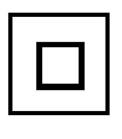
The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.



The symbol "DOUBLE SQUARE" means a double insulated. A basic insulation and supplementary insulation. This device requires no connection to the mass of a protective conductor grounded. The materials are said: double insulation class II.



The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.



The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).



For more information: http://www.quefairedemesdechets.fr

SPECIAL WARNING FOR FOOD PROCESSOR & CHOPPER

Caution!

- Always disconnect from power supply if it is left unattended and before assembling, disassembling or during cleaning.
- Switch off the appliance and disconnect from supply before changing accessories approaching parts that move in use.
- Potential injuries can occur with misuse. Care shall be taken when emptying the bowl and during cleaning.
- Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph "cleaning" in manual.
- Regarding the instructions for the use of accessories, operation times and speed settings, refer to the below paragraphs.

Warning!

- Do not attempt to remove the kneading arms or whips at the start of the unit.
- Robot cannot be used to mix dry and hard foods. it may damage the used arm.
- The whip is to be used only for whites egg or liquid culinary preparations consistency. In use for a hard paste, it may be permanently damaged.
- Before removing, the unit's motor must be completely stopped, and unit unplugged.
- Always use the button to control the opening or closing of the robot arm.
- Keep hands, clothing, moved away from kneading arm during operation to reduce the risk of injury and damage.
- Use a spatula to remove the food.

TO KNOW IT'S UNIT

- 1. Ejection button for whisk or beater
- 2. Stop button & Speed selector
- 3. Lifting upper part of the robot
- Accessory for blending (Beaters/Hooks)
- 5. Lock / Unlock button
- 6. Stainless steel 3,5L bowl
- 7. Blocking/Unblocking the bowl rotation
- 8. Base of item
- 9. Nonslip Feet



BEFORE THE FIRST USE

Before first use, remove the device and all accessories and being careful with sharp accessories.

- Clean the apparatus according to the instructions in "Cleaning" paragraph.
- Place the machine on a suitable flat, stable surface.

FIRST USE

- Unroll the power cord completely.
- Check that the tension in force in the country where you are, corresponds to that indicated on the apparatus.
- Connect the apparatus in a correct socket-outlet, (and connected to the ground if the unit is Class I), to avoid any danger.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Stand the appliance on a table or flat surface.
- The item must not be left unattended when it is connected to main supply.
- The item is not to be used, if it has been dropped & if there are visible signs of damage or if it is leaking.
- Never modify the appliance in anyway.

This device is designed for home use only.



ANY QUESTIONS REGARDING THE START OR PERFORMANCE OF THE FOOD PROCESSOR, CALL THE FOLLOWING PHONE NUMBER:

01 48 93 93 10 (call with no surcharge).

Before placing the bowl, check that the device is disconnected and the gear selector is in "0" position.

USE

Your new food processor will help you to prepare a lot of basic mixtures that you can use for your recipes.

Please abide by the following instructions to achieve the best results and to keep your appliance in good working condition.

CAUTION!

- Never exceed the maximum quantities below.
- Never pour liquids hotter than 75°C into the bowl and/or blender
- Follow the instructions given below, every time you use it.
- Never leave the appliance unattended while it is on.
- Never make the appliance work while it is empty.
- Never touch the moving parts.
- Never put your fingers or utensils inside the lid opening.
- Do not use the appliance to work hard ingredients (frozen meat, crusts of cheese...), rubbery (candied peel...), and uneatable parts of ingredients (bones, fishbone...).
- Do not remove the lid and never replace accessories without switching off the appliance and if the accessory being used has not stopped working.
- Do not remove the ingredients from the bowl before removing the blade.

Beater & Kneader function

- Press the button to open/close and then pull the top of the robot.
- Install the accessory (whisk or hook) on the axis of the robot by engaging in the axis.
 - Make sure they are in place before turning on the power.
- Pour ingredients into the bowl.
- Install the bowl on the base.

- Press the button to open / close down the top of the robot.
- NOTE: It is always possible to put the ingredients in the bowl after installing it on the base.
- Connect the unit and move the gear selector to the desired speed.

NOTE: There is a Bowl Blocking / Unblocking function. It is used to make the bowl turning while the ingredients are being mixed.

Unlock the bowl by positioning the lever (7) to the left.

Turn the bowl by hand carefully for a few seconds. After a short time, the bowl will rotate by itself, driven by the mixed ingredients and the moving whips. CAUTION: Do not put your hand in the bowl!! Risk of serious injury.

Mixing guide

SPEED	DESCRIPTION
1	This is a good starting speed for bulk and dry
FOLD	foods such as flour. butter and potatoes.
2	Best speed to start liquid ingredients for mixing
BLEND	salad dressings.
3	For mixing cakes, cookies and quick breads.
MIX	Tor mixing caree. cookies and quick breads.
4	For creaming butter and sugar. Beating
CREAM	uncooked candy. desserts. etc.
5	For beating eggs. cooked icings. Whipping
WHIP	potatoes. whipping cream. etc.

Caution! These tips are purely indicative. Refer to personal experience for even better results.

SUGGESTIONS

To mix or knead dough:

- Suggestion flour and water at a ratio of 5 / 3.
- From speed 1 for mix 10 s and speed 2 for mix 10 second, afterwards, speed 3 for about 3 minutes.
- When filling the mixing bowl, please ensure that the maximum quality is not exceeded.
- Maximum quantity of flour is 1500g.
- The dough beater or mixer beater should be used.

Whipping egg whites or cream:

- Switch on speed 4 to speed 6, whip the egg whites without stopping for about 5 minutes, according to the size of the eggs, until stiff.
- Maximum quantity 24 eggs.
- For whipped cream, whip 250ml fresh cream at speed 4 to 6 for about 5 minutes.
- When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quality is not exceeded.
- The egg beater should be used.

Mixing shakes, cocktails or other liquids:

- 1. Mix the ingredients according to the available recipe, from speed 1 to 6 for about 5 minutes.
- 2. Do not exceed the maximum quantity for the agitator kettle.
- 3. The mixer beater should be used.

Maximum operating time 10 minutes.

- **Trick** 1 Switch off and scrape the bowl with the spatula frequently.
 - 2 Eggs at room temperature are best for whisking.
 - 3 Before whisking egg make sure there's no grease or egg yolk on the whisk or bowl.
 - 4 Use cold ingredients for pastry unless your recipe says otherwise.

Point for bread making

- 1 Never exceed the maximum capacity, otherwise you will overload the appliance.
- 2 If you hear the appliance labouring, switch off, remove half the dough and do each half separately.
- 3 The ingredients mix best if you put the liquid in first.

Blender function

Install the blender as described above.

Add ingredients to blend.

Put the lid.

Connect the unit and turn the gear selector to the desired speed.

NOTE: The removable lid cup lets you add ingredients during the mixing process, with safety.

CLEANING

Always unplug from power outlet before any cleaning jobs. Clean the outside of the apparatus with a sponge or slightly wet linen. Do not wash it under running water and do not submerge it in water or other liquids.

The parts (removable) in contact with food like plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent or put in the dishwasher.

- For hand washing use tepid water and normal washing up detergent, being careful of the steel blade, as it is very sharp;
- Washing in the dishwasher-place accessories in the upper part and make sure the water never exceeds maximum temperature of 50°C

Do not use chemical or abrasive substances.

tips

- 1 Stop the appliance and scrape the bowl frequently with the spatula.
- 2 It is better to beat the eggs if they are at room temperature.
- 3 Before eggs are assembled into snow, ensure that there is no grease or egg yolk on the whisk or in a bowl. Put a small pinch of salt.
- 4 Use cold ingredients for dough except your recipe says the opposite.

Press the open / close button and raise the upper part of the robot.

STORAGE

- -Ensure the unit is completely cool and dry.
- -Do not wrap the cord around the appliance, as this will cause damage.
- -Keep the appliance in a cool, dry place.

Make sure your appliance and all its accessories are completely dry before putting them away.

Your food processor has a space-saving storage system where all accessories can be put away tidily in the bowl.

CAUTION!

To avoid damages never use the appliance with accessories still inside the bowl.

GUARANTEE

Before being delivered, all our products are subjected to a rigorous control. This apparatus is guaranteed 24 months starting from the date of purchase by the consumer.

The documents in proof of guarantee are:

- The invoice and
- The filled and stamped warrantee plate (located on side or bottom of the gift box). Without these documents in proof, no free replacement, nor no free repair, can be carried out.

During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee! In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase. The breakage of parts out of glass or plastic is, in all the cases, not warranted. Defects on the accessories or the wearing parts (for example: coals of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement,

webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay!

In the event of foreign intervention, the guarantee becomes null and void.

After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

SPECIFICATIONS

Power supply 220-240V~ 50/60Hz

Power 350 W
Norm Class II
Continuous use 5 minutes

Made in PRC

The characteristics can change without preliminary preventing

CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

This device complies with EC directives, it was controlled according to all current European directives, applicable such as: electromagnetic compatibility (EMC) and low voltage (LVD).

This device has been designed and manufactured in compliance with the latest regulations and technical requirements for safety.

Imported by Sotech International
" LE PERIPOLE " N°C107
33, Avenue du Marechal de Lattre de Tassigny
94120 Fontenay sous bois - France