

# kogan

**ThermoBlend 2  
All-in-one Food Processor  
and Cooker**

**KATHMxBENXA**

**USER MANUAL**



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# Safety & Warnings

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed.

- Read all instructions carefully, even if you are quite familiar with the appliance.
- To protect against the risk of electric shock, DO NOT IMMEDIATELY immerse main body of this appliance, plug or power cord in water or any other liquid.
- This appliance is not intended for use by young children or infirm persons unless they are adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Children should be supervised to ensure that they do not play with the appliance.
- Switch off the power outlet and remove the plug before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the power cord. Never carry the appliance by the power cord.
- Do not operate any appliance with a damaged power cord or plug; if the appliance malfunctions; or if it is dropped or damaged in any manner.
- Do not allow the power cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of the appliance on or near any hot surfaces (such as a hot gas or electric burner, or in a heated oven).
- Do not use this appliance for anything other than its intended use. This product is intended for household use only.
- This appliance is intended to be plugged in a standard domestic power outlet only.
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Do not use outdoors.
- Operate on a dry level surface. Sinks, drainboards or uneven surfaces must be avoided.
- The use of attachments or accessories not recommended or sold by Kogan.com can cause fire, electric shock or injury.
- Never insert utensils into the appliance when the appliance is running.
- Allow to cool before cleaning.
- Do not use with an extension power cord.
- Store the unit indoors in a dry location.
- Do not operate under or near flammable materials, such as curtains, drapes or any other combustible materials.
- Caution should be taken when handling this appliance as some surfaces may be hot during and immediately after boiling. Severe burns may result from misuse.
- Avoid contact with steam from the lid when water is boiling, or just after the steamer has switched off. Take care when opening the lid when the steamer has recently boiled, as steam can burn.
- Extreme caution is necessary when moving any appliance containing hot water. Wait until the appliance has switched off automatically, or switch it off manually before moving it.
- Do not move the appliance containing hot liquids or food.
- Do not touch food inside the bowl directly.
- Do not touch the appliance when it is producing steam. Use a cloth to remove the steam compartment.
- To disconnect, remove plug from wall outlet.
- CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
- Do not touch any moving parts.
- Keep hands and utensils away from cutting blade while chopping food to reduce the risk of injury to persons or damage to the food processor. A plastic or wooden scraper may be used but only when the blender is not running.
- Never attach the chopping blade without the bowl in place.
- Do not operate the appliance when empty.
- Do not operate any appliance with a damaged power cord or plug after the appliance malfunctions, or is dropped or damaged in any manner.
- Ensure the bowl and lid are fitted correctly before starting appliance.
- Blades must stop completely before removing lid.
- Do not touch the blades when removing food from the bowl or when removing the blades for cleaning as they are sharp.
- Do not attempt to override the cover lock mechanism.
- Do not touch the blades, especially when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients blocking the blades.

- The appliance becomes very hot during steaming and may cause burns when touched. Only lift the bowl by its handle.
- Beware of hot steam that comes out of the steam basket during steaming and when you remove the lid.
- Always unplug the appliance and let it cool down before you clean it.
- Never use the bowl or any other part of the appliance in a microwave, as they are not suitable for this use.
- Never sterilise the bowl or any other part of the appliance in a steriliser or in a microwave, as they are not suitable for this use.
- Do not use the appliance if it has fallen or is damaged in any way.
- Make sure that you do not overfill the bowl. Do not exceed the maximum level indicated on bowl.
- When you steam ingredients, make sure that you do not overfill the steam basket.
- When you blend liquids, do not exceed the maximum level indicated on the bowl.
- Never connect this appliance to a timer switch or remote control system in order to avoid a hazardous situation.
- Always check the consistency of baby food. Make sure there are no chunks in the food.
- Turn the measuring cup to lock position whilst using the machine at high speeds or when using the Pulse function.

# Product Layout, Accessories and Control Panel



## Power Indicator Light

When the ThermoBlend 2 is connected to the power supply, a red Power Indicator Light situated in the upper part of the control panel will light up, and will remain this way until the machine is disconnected from the electrical supply. A beep confirms that the machine is ready to be used. All the functions that appear on the LCD screen, such as time, speed and temperature will mark "00". Press the On/Off button to turn the ThermoBlend 2 on, upon which the Power Indicator Light's colour will change to blue.

## Timer Dial

The Timer Dial is used to program the cooking and/or the preparation time of the ingredients for a maximum of 60 minutes. The ThermoBlend 2 can be programmed in minutes, with an interval of 1 second for the first minute and then in intervals of 30 seconds.

The timing can be increased by turning the Timer button clockwise, or decreased by turning it in an anti-clockwise direction. The ThermoBlend 2 counts the time down and the initial timing of the function can be changed if needed.

It is necessary to program the operation time for the ThermoBlend 2 to operate.

## ON/OFF Button

This button is used to start the ThermoBlend 2 after having selected the time, speed and temperature (although the temperature function is not always necessary depending on the cooking function). When it is ON, the Power Indicator Light changes from red to blue and the appliance begins to perform the programmed task.

To stop or pause the machine, simply press this button again.

## Pulse Button

The Pulse function is used to mix and chop ingredients at a very high speed by keeping this button pressed during the required time, usually of 3 to 4 seconds.

To use Pulse, at standby mode press the ON/OFF button once, then press the Pulse button to activate it.

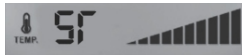
**Caution:** When using this function, it is important to note that the ingredients may splash and might result in burns if the necessary cautions are not taken. It is recommended to that you turn the measuring cup to the lock position when using the Pulse function. Do not use the Mixing tool with this function.

**NOTE:** For an added safety measure the pulse function is only available in the OFF mode.

## Temperature

ThermoBlend 2 has a temperature range from 37°C minimum to a maximum of 100°C, and Steam setting (ST) that can be programmed with the temperature control TEMP. The temperature is increased or selected by turning this control in a clockwise direction, and reduced in an anticlockwise direction. The selected temperature will appear on the screen and a beep will indicate that the ThermoBlend 2 has reached the selected temperature.

This innovative ThermoBlend 2 comes with the heating film technology which is situated in the base of the bowl and allows the machine to quickly reach the desired temperature. The temperature interval is of 10°C and begins from 37°C: 37, 50, 60, 70 until it reaches a maximum of 100°C and Steam setting (ST).



## Soft start function (above 60°C)

If the Pulse button is pressed or the high speed level actuated while the temperature in the bowl is 60 °C or above , the electronic system prevents the food from escaping by delaying the speed increase. This soft start only works if the food has been heated up or cooked in the bowl. Then the temperature sensor can measure the actual temperature correctly and control the soft start accordingly. If using the machine to process food that has not been heated or cooked in the appliance (e.g. preparing a gravy from hot meat juices) you should only increase the speed slowly and gradually.

**CAUTION:** There is danger of scalding by splashing hot food. Never use the Pulse button or abruptly increase the speed when processing food that has not been heated in the machine.

## SPEED Dial

ThermoBlend 2 comes with 10 speeds for chopping, mixing, blending, kneading and grating that are controlled by the Speed dial.

## Speed for Creamy Mixtures

As certain recipes require a smooth or slow speed, (such as cream, soups, whipped creams etc.) ThermoBlend 2 comes with an accessory, the Mixing Tool, specially designed for these types of dishes.

This accessory is placed on top of the blades inside the bowl and mixes at speeds 1-4.

**Note:** Do not surpass speed 4 when the Mixing tool is in place.

## LCD Screen

When ThermoBlend 2 is connected to the power supply, the LCD screen lights up and shows all the control symbols of the ThermoBlend 2. (See Figure 1)



Figure 1

## Time

The selected time appears in the upper part of the screen with the symbol of the clock and the work time. Here the time is shown in minutes and seconds and can be programmed up to a maximum of 60 minutes. (See Figure 2)



Figure 2

## Speed

The selected speed is shown on the screen by the Speed symbol and ranges from 1 to 10. (See Figure 3)



Figure 3

## Speed for Creamy Mixtures

The symbol for creamy mixtures appears on the screen when the speeds 1, 2, 3 and 4 are selected. The use of the Mixing Tool accessory for creamy mixtures is optional and may vary according to the type of recipe.

**Note:** The Pulse symbol does not appear on the screen when this function is being used.

## Temperature

The temperature selected is shown on the screen by the TEMP symbol (See Figure 4) with a range from 37°C to 100°C. This temperature is the exact temperature inside the bowl and can be changed without having to stop the machine.



Figure 4

## Steam Function



ST setting is only for steam function.

## Screen Messages



### Bowl lid is open

The ThermoBlend 2 bowl comes with two security sensors in the lid and the base of the bowl. When the lid is open or incorrectly closed, this warning symbol will appear on the screen.



### Programmed temperature reached

This symbol will flash on the screen for a few seconds to indicate that the ThermoBlend 2 has reached the selected temperature. When this symbol appears, a beep tone will also sound.

## Getting to know the ThermoBlend 2

### Placing the bowl

Ensure that the blades are securely placed in the bowl. Connect the bowl to the central unit by placing it in the cavity of the central unit and lightly pressing it down so that it fits correctly in place.

**Warning:** The lid will not fit into place if the bowl is not connected correctly.

### Placing the lid

First, place the lid diagonally on top of the bowl and turn in a clockwise direction in such a way that the tongue underneath the lid fits into the space that projects out from the central unit. Also, the clip in the back of the cover connects perfectly with the cavity in the handle of the bowl. (See Figure 5 & 6)




Figure 5



Figure 6



Clip

**Warning:** The appliance is equipped with a built-in safety lock between the lid and main unit. The ThermoBlend 2 will not work unless the lid is correctly fitted. If the sensors find that the bowl is incorrectly placed, the “” symbol will appear on the screen and will only disappear when the bowl is correctly fitted in place.

The ThermoBlend 2 bowl has a maximum capacity of 2 litres indicated by level marks of 0.5 litres both on the inside as well as on the outside.

**Caution:** Never exceed the maximum level of the bowl.

### Assembling the blades

The blades can be removed easily for cleaning and maintenance of the machine. Place the bowl in a vertical position with its opening facing downwards. Place a tea towel inside the bowl before disengaging lever and allow it to drop on the towel. Turn the lever in an anticlockwise direction to remove the blades. (See Figure 7)



Figure 7

Reassemble the blades in the opposite direction.

#### Caution

1. Special care must be taken when removing or replacing these blades as they are very sharp.
2. After cooking, leave the blades to cool before handling them.



# Getting to know Components & Accessories

## Bowl

The ThermoBlend 2 bowl is made of stainless steel and has a maximum capacity of 2 litres with marked levels of 0.5 litres indicated on the outside and inside of the bowl.

- Never fill the bowl exceeding the maximum level amount for safe use of the ThermoBlend 2 and for better performance.
- Special care must be taken when removing the bowl from the central unit to avoid spills and splashes.
- At high speed levels and when using the Pulse function, the measuring cup should be turned to lock position for additional security.

## Lid

The ThermoBlend 2 only Works with the cover in place and it is therefore necessary to close it correctly. The bowl symbol will appear on the screen to indicate that the bowl is not properly closed.

## Measuring Cup

The Measuring cup is very versatile and allows the easy use of the ThermoBlend 2 without the need to stop it whilst it is in use:

- For adding ingredients to the bowl with the cover closed while ThermoBlend 2 is working.
- To maintain the cooking temperature.
- As a measuring cup with a capacity of 100ml.

**Caution:** when using higher speed or pulse function, place the Measuring cup onto the lid, turn it in clockwise direction to lock position to avoid the ingredients or the Measuring cup from splashing.

## Cooking Basket

For the maximum functionality of the machine, ThermoBlend 2 comes with a Cooking Basket that is placed inside the bowl and is perfect for preparing different types of dishes:

- Filtering of fruit and vegetable juices. Chop and make a puree in the machine, then insert the basket into the mixing bowl and use it as a filter when pouring the juice out. When pouring the juice use the spatula to hold the basket.
- Delicate food such as meatballs or fishballs that are not suited to be prepared in the mixing bowl as a whole should be put into the basket. They can then be stewed.
- For cooking side dishes (e.g. rice, potatoes).



## Steam Accessory

The Steam Accessory is perfect for steaming meat, fish and vegetables. This accessory consists of four parts, the first of them being an outer tray for collecting liquids that may fall from the ingredients during the cooking process. A second and third tray is used for placing the ingredients inside for steaming. The fourth part, is the steamer lid.

- This accessory is not to be used in the microwaves, ovens or other cooking appliances.
- Care must be taken when using the Steam Tray as it may have steam or hot water inside.



## Blades

Chopping Blade: has a sharp edge and is intended for blending, chopping, mincing, ice crushing and grinding functions. Ensure great care when handling the chopping blade, due to its sharp edge.



Stirring Blade: has a blunt edge and is intended for gently stirring delicate foods which are not required to be chopped. This blade is also used for kneading dough.



## Using the Steam Tray

1. Put the bowl in place in the central unit and add 0.5 litres of water.  
**Note:** 30 minutes steam cooking requires 0.5 litre of water. For every additional 15 minutes, add an additional 250ml.
2. Place the steam tray on the bowl, turn the bottom tray in clockwise direction to the lock position ensuring that they are well fitted.
3. Place the ingredients in the inner tray for steaming.
4. Cover the trays.
5. Program the time and temperature.

The ingredients will start cooking when the water begins to boil in Steam setting and the steam rises from the bowl and passes to the trays.

## Mixing Tool

The Mixing Tool is ideal for whipping cream or beating egg whites. It is also the perfect utensil for the preparation of creamy puddings or cream mixtures.



The Mixing Tool is placed on top of the blades, and works with speeds 1, 2, 3 and 4. To remove it, hold it firmly by the upper part and pull it out with rotations in both directions. Do not use the Mixing Tool with the Pulse function.

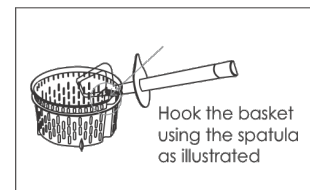
**Warning:** Do not use the Mixing Tool when kneading dough as the blades will become jammed. Do not add ingredients that might damage or block the mixing tool when the blade is in motion and the mixing tool is fitted.

## Spatula

Use this accessory for stirring, mixing the ingredients, or for lifting the basket as per the image shown to right.

### Warning

- Do not use other utensils to stir the ingredients inside the ThermoBlend 2 bowl as these may damage the machine and may get caught between its blades.
- Never place the Spatula inside the bowl whilst the blades are in motion.
- When using the spatula to scrape or remove food from the bowl, only scrape in a clockwise direction. The spatula will be damaged by the sharp blades if used in an anticlockwise direction.



## How to use the ThermoBlend 2

- Place the ThermoBlend 2 on a clean and stable surface that does not radiate heat.
  - ThermoBlend 2 comes with two security sensors that can be found in the handle and bottom of the bowl. For optimum use of the machine, the bowl has to be properly fitted to the central unit, otherwise the machine will detect an error and will not work.
  - Make sure the bowl, blades and all the accessories are well cleaned before using the machine.
1. Place bowl in to unit (without the lid on) and firmly press down until the lip of the bowl sits below the locking tab of appliance. Place the lid on the bowl with the lid lever at 2 o'clock position to the handle (aligning the unlock icon on the lid with the arrow on the locking tab of the appliance). Rotate the lever on the lid in a clockwise direction to lock the lid by aligning the lever with the handle.
  2. Select the cooking time.
  3. Turn the temperature control to the right to select the cooking temperature.
  4. Turn the Speed dial to select the speed.
  5. Press the ON/OFF button once, it will start operation.
  6. During the cooking process ThermoBlend 2 will count down the programmed time and a beep will indicate that the cooking has finished.

The cooking time, temperature and speed can be amended at any time without the need to stop the machine.

We strongly recommended that you turn the ThermoBlend 2 off and disconnect it from the power supply when not in use.

- To avoid overheating, do not cover the air vents of this machine.
- Never exceed the maximum capacity of the bowl.
- Allow hot ingredients to cool before transferring them directly.
- Wash and dry the blades thoroughly never leaving them to soak.
- If the appliance blade speed shows signs of slowing under load at the selected speed or stalling, please progressively increase speed to the nearest speed setting where the blades will move freely.

**Note:** Speeds 1, 2 and 3 are for cooking (with heat) and mixing at the same time. For additional safety the ThermoBlend 2 will not work if the speed for mixing and cooking is higher than 3. The cooking function will only work when the speed level for mixing of 1, 2 or 3 is programmed in addition to the temperature and time.

- For preparing dishes at high speeds, turn the measuring cup to lock position to avoid spills.
- Special caution has to be taken when removing the chopping blade as they are very sharp.
- Never place your hands in the bowl when the machine is turned on.

**Note:** When using the appliance in conjunction with heating function please be aware that recipes containing ingredients with high sugar or dairy contents may leave a thin film of caramelised deposit (brown staining) on the bottom of the bowl during the cooking process. This can easily be removed after use by adding equal amounts (approx . 300ml) of white vinegar & water, heating the bowl and allowing it to steam for a few minutes. Then turn the ThermoBlend 2 off and allow mixture to sit overnight. Dispose of the mixture in the morning and immediately rub with a fine scouring pad, then rinse bowl afterwards.

When crushing ice cubes or grinding hard food, select the Pulse button in short bursts until the desired result is achieved.

### **Danger of scalding by splashing hot food!**

Never use the Pulse button, high speed or abruptly increase the speed above speed 3 when processing hot food.

### **Danger of injury by escaping food**

Turn the Measuring cup to lock position while operating at higher (6 -10) speed levels or pressing Pulse button to chop or to purée cold food to avoid the measuring cup or food splashing out.

### **Property damage**

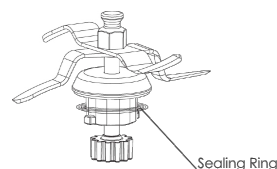
Place your appliance on a clean, solid, even and non-heatable surface so that it cannot slip. Keep the appliance in a sufficient distance from the edge of this surface to prevent it from falling down. When preparing dough or chopping food, an imbalance can develop in the mixing bowl which, under certain circumstances, may cause the whole appliance to move. Do not leave the appliance unattended while it is operating as it might fall from the work surface.

When Kneading dough, never use a low speed of 1-4 at the beginning, always mix the dough at higher speeds for a few seconds, then set the speed back to 2-3 for 3-4 minutes. Never use the Mixing tool when Kneading dough. If the blades become jammed or the unit begins to seriously vibrate, turn it off immediately to avoid damaging the appliance.

Pulse and High Speeds (7-10) are only designed for short time operation, never use this function for more than 30 seconds at one time.

### **Leaking of food**

Ensure the sealing ring of the blade is fitted to the blade bearing. If there is no sealing ring the food to be mixed or cooked may leak out and damage the appliance.



## **Cleaning**

- Before using the ThermoBlend 2 for the first time and after each use, clean the machine, its components and accessories thoroughly.
- The contact points that are at the bottom of the bowl should always be clean and dry.
- Special care must be taken when removing the chopping blade from the bowl as they are very sharp.
- All the stainless steel components of this machine can be washed in the dishwasher, however it is recommended that you wash the plastic components by hand.


**Note:** Remove the seal prior to washing blade assembly and ensure both parts are dried before fitting back together.

- Clean the sealing ring that can be found in the cover after each use.
- Thoroughly dry all the components and bowl accessories after each wash for optimum performance of the machine.
- Clean the cavity of the central unit with a damp towel, then dry well.

### **Warnings**

- Never immerse the main unit, cord and plug into any liquids.
- Do not using the Mixing Tool for kneading.
- Do not use speeds 1-3 at the beginning of the kneading process.
- Do not mix frozen fruit or frozen meat.
- Cease use immediately if excessive vibrations are experienced during use; serious damage to the machine can occur if these warnings are not followed.

# Troubleshooting

Problem		Possible cause	Solution
Unit not working	 icon appears on LCD	Bowl is incorrectly placed and not completely pushed down into position.	Reposition the bowl correctly until this icon disappears.
	E3 appears on the LCD	Motor has overheated.	Unplug the power plug, allow the unit to cool down. Normal operation can recommence once it has sufficiently cooled down.
When kneading dough, unit is noisy and blades slow down or stall under load.		Blades are jammed.	Temporarily adjust the speed higher for a few seconds, then set the speed back down to 3.
Burn marks appear when heating milk, dairy products or cooking recipes with high sugar contents.		Food burn marks are not unusual for dairy or foods high in sugars.	Light food burn is expected and instructions to clean up have been supplied. If burn marks are distinct, you may need to increase the speed to 3 and reduce the cooking time.
Lid cannot be locked into position.		Bowl is not correctly positioned (sitting up too high), or the lid is not correctly aligned to match the arrow on the appliance with the unlock icon on the lid before turning to the lock position.	Place bowl in to the unit (without the lid) and firmly press down until the lip on the bowl sits below the locking tab of the appliance. Place lid on the bowl with lid lever at 2 o'clock position to the handle (or align the unlock icon on lid with the arrow on locking tab of the appliance). Rotate lever on lid in clockwise direction to lock lid by aligning lever with handle.
Unit will not cook (with heat) and mix if the speed is higher than 3.		The cooking function will only work with a speed for mixing of no more than 3. This is by design to ensure the safe use of the product.	Only cook with heat and mix at a speed of no higher than 3.
Burning smell/smoke while in operation.		Motor is in overload.	<ol style="list-style-type: none"> <li>1. Use less food.</li> <li>2. If kneading dough, use high speed kneading for a few seconds, then change the speed down to 3 to knead the dough.</li> </ol>