

PROAPPLIANCES

MAKE ANYTHING POSSIBLE



THERMO

MULTI-FUNCTIONAL
KITCHEN APPLIANCE

PRO

INSTALLATION & OPERATION
INSTRUCTIONS

PRO-TP
WWW.PROAPPLIANCES.COM.AU



Congratulations on your purchase of a ThermoPro Multi-Functional Kitchen Appliance

Note: Please read through the instructions carefully before using or installing the product and ensure that the manual is kept in a safe place for future reference.

The system must be properly installed and located in accordance with the installation instructions before it is used.

CUSTOMER CARE: 1300 764 325



Aquaport Corporation Pty Ltd

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Electrical Requirements:

Australia / New Zealand 220V / 240V 50/60Hz

Due to manufacturing alterations product may vary slightly from that pictured.

OPERATION CONDITIONS & SAFETY PRECAUTIONS

- All components need to be installed in accordance with the user manual instructions for correct performance of unit.
- This 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.
- Children should be supervised to ensure they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- 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.
- To protect against risk of electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquids.
- Fully unwind the power cord before use. Connect only to 220V/240V power outlet.
- This appliance should be used in conjunction with a safety switch.
- If an extension cord is used with this unit, the extension cord must have a rating equal to the rating of this appliance.
- Do not use attachments not recommended or sold by the manufacturer as it may lead to fire, electric shock or injury.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other appliances and provide adequate space above and on all sides for air circulation.
- Do not operate or place any part of the appliance on or near any hot surfaces (such as 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.
- Switch unit off and unplug from wall outlet when not in use and before cleaning.
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Place the unit on an even and stable surface and ensure that there is sufficient distance from the edge.
- During the cutting or kneading process the unit may move due to vibration, therefore do not leave the appliance unattended while it is operating as it might fall from the work surface.
- Do not touch the blades when removing food from the bowl or when removing the blades for cleaning as they are very sharp.
- **CAUTION:** Keep hands and utensils away from cutting blade while chopping food to reduce the risk of injury to persons or damage to the unit. A plastic or wooden scraper may be used but only when the unit is not in operation.

- Use only the measuring cup to close the opening in the bowl lid.
- If the blades get stuck, unplug the appliance before you remove the ingredients blocking the blades.
- Ensure that the blade sealing ring is in place and the blade assembly is tightly fixed by the fixing bracket on the bottom. Incorrect installation of this will cause food leakage and damage to the unit.
- Pay attention to the capacity mark on the bowl. The food should not exceed the maximum capacity of 2 Litres.
- **CAUTION:** should be taken when handling this appliance as some surfaces may become hot during and immediately after boiling. Severe burn may result from misuse.
- Exercise extreme caution with moving any appliance containing hot liquids or foods. Wait until the appliance has switched off automatically, or switch it off manually before moving it.
- **CAUTION:** This appliance generates heat and escaping steam during operation. Proper precautions must be taken to prevent the risk of burns, fire and other damage to persons or property.
- The appliance becomes very hot during steaming and may cause burns when touched. Touch only the handles at both sides of the steamer attachment.
- Beware of hot steam that escapes from the steamer during the steaming process and when you remove the steamer lid.
- When steaming, ensure that the steamer is not over filled with ingredients.
- Do not use the steamer without the steamer lid in place.

System Specifications	PRO-TP
Rating	220-240V~, 50/60Hz, 1500W
Motor	Power 500W Speed setting (rpm): 60-6500 rpm
Heating element	Power 1000W Temperature setting (°C): 37-120°C
Weight	N.W.: 7.16 kg G.W.: 10 kg

A. INSTALLATION INSTRUCTIONS

Component identification and content check list:

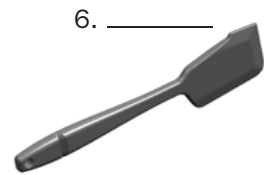
Model PRO-TP

Ref	Description	Qty
Main Components		
A	Main body	1
B	Blending bowl	1
C	Bowl lid	1
D	Measuring cup	1
E	Blade (not shown - located inside Blending bowl)	1



ACCESSORIES

1. Small steamer
2. Large steamer
3. Steamer lid
4. Cooking basket
5. Mixing tool
6. Spatula
7. Scale



The Accessories

Blending bowl assembly:

The Stainless Steel bowl has a maximum capacity of 2L with marked intervals of 0.5 litres indicated on the bowl.

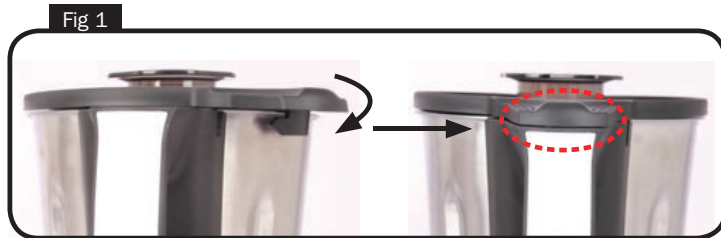
CAUTION: Do not immerse it in water or place in dishwasher. Keep the surface underneath the bowl dry.

Important:

- The quantity of food put into the bowl should not exceed 2.0L.
- The unit will not operate if the bowl is not securely and properly fixed. Place the bowl on the main body with the handle pointing to the front.

Blending bowl Lid:

The ThermoPro will not operate unless the bowl and lid is properly secured. To secure, turn the lid clockwise until it clicks into place. See Fig 1.



Measuring cup:

See Fig 2.

- The measuring cup serves as a part of the lid to prevent heat loss during cooking or ingredients splashing up and to measure the ingredients with a full capacity of 100ml.
- Place the measuring cup into the hole of the lid and turn clockwise to lock it into position.

Important:

- The measuring cup is the only part which can be used to cover the round opening in the lid.

Blade assembly:

See Fig 3.

- The blade has a sharp edge and is intended for blending, chopping, mincing, ice crushing and grinding functions.
- Exercise great care when handling the blade due to its sharp edges.
- The blades can be easily removed for cleaning.

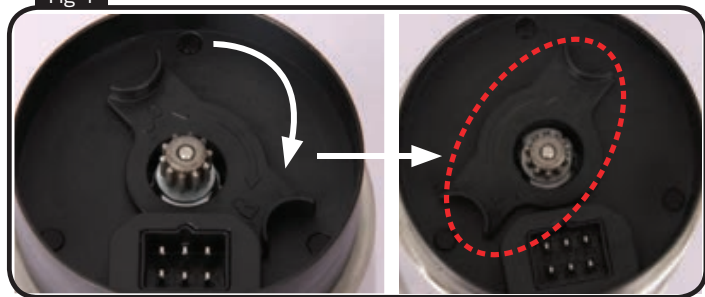


How to remove the blade:

See Fig 4.

- Turn the bowl upside down and place a tea towel inside the bowl.
- Turn the fixing bracket anticlockwise, allowing the blade to drop down onto the tea towel.
- Important: Do not lose the black sealing ring between the blade assembly and the bowl bottom.

Fig 4



- To re-insert the blade ensure that the black sealing ring is in place. Put the blade back into the bowl by pushing it through the opening of the bowl. Hold the blade in place with one hand while the other hand places the fixing bracket in place. Turn the fixing bracket clockwise to lock the blade.

Important:

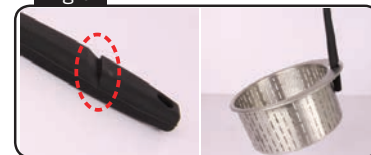
- The blade is very sharp. Please wrap the blade with a cloth when assembling or removing the blade base.
- Please make sure that the fixing bracket and the sealing ring are in place and locked tightly with blade assembly. If the sealing ring isn't positioned correctly, the food inside the bowl may leak out and cause damage to the appliance.
- Do not use this blade in the Thermopro Mixing Bowl.

Spatula:

See Fig 5.

- The spatula included is the only tool that is to be used to scrape, mix or stir the food in the bowl (when the blades are stationary).
- Do not use other tools such as cooking spoons.
- There is a small groove on the handle of the spatula, use it to hold the cooking basket. (Fig 5)
- Do not use it to mix in the bowl when the blade is operating.
- Do not use the spatula if butterfly is attached.

Fig 5



Cooking basket:

See Fig 6.

The cooking basket serves many functions:

- As a sieve: Filter fruit and vegetable juice. After grinding or making fruit puree with the appliance, put the basket into the bowl to help pour out the juice.
- For stewing: Delicate food such as meatballs or fishballs that are not suitable for preparation in the bowl should be placed into the cooking basket. Here they can be stewed.
- Cooking side dishes, such as rice, potatoes etc.
- Use the small groove on the handle of the spatula to put in or take out the cooking basket.
- If you want to decrease the amount of liquid (e.g. reduce a sauce) remove the measuring cup and place the cooking basket upside down as a cover onto the lid. The cooking basket as cover onto the lid instead of the measuring cup.

Caution: Beware of hot steam and splashing liquids that escapes from the hole of the lid. Also exercise caution when removing the cooking basket as it may be hot.

Fig 6



Mixing Tool:

See Fig 7.

- The Mixing tool is ideal for whipping cream or beating egg whites. It is also ideal for the preparation of creamy mixtures.
- When installed on the blade, the mixing tool can help to mix the food while preventing cutting from the blades, prevents the food from sticking and allows for constant movement of ingredients.
- Fix the mixing tool on the blade assembly by the hole, and press it with enough force for a good connection and turn the butterfly bar counterclockwise to hook it onto the blade.
- To remove simply, turn clockwise to unhook from the blade and pull the mixing tool off.

Important:

- Do not start the appliance until the mixing tool is fully fixed in place.
- Do not use above speed 4 when using the mixing tool.
- Do not use spatula when using the mixing tool.
- Do not add ingredients into the bowl when the appliance is working with the mixing tool installed, otherwise the mixing tool may be damaged or blocked.
- Do not use the mixing tool to knead dough.

Fig 7



Steamer Assembly:

See Fig 8.

- There are three parts to the steamer: Small steamer, large steamer and the lid.
- The glass lid can be used on both the small steamer and large steamer, and the large steamer can sit on the small steamer.

How to use the steamer:

1. Place the bowl on the unit and add 0.5 litres of water into the bowl. Note: 30 minutes of steam cooking requires a 0.5 litre of water, for every additional 15 minutes an additional 250ml of water is required.
2. Place the steamer onto the bowl so that it seals the bowl opening completely.
3. Loosely fill the tray(s) with ingredients for steaming. Make sure that some slots remain open so that the steam can spread evenly. Tip: Place food that requires longer cooking time in the small steamer and foods requiring shorter cooking time in the large steamer.
4. Place the steamer lid on.
5. Select 'STEAM' program and set the desired time.

The ingredients will start cooking when the water begins to boil in steam mode.

Important:

- When steaming, ensure that the steamer is not over filled with ingredients.
- Do not use the steamer without the steamer lid in place.



Caution:

- The appliance becomes very hot during steaming and may cause burns when touched. Touch only the handles at both sides of the steamer attachment.
- The steamer cannot be used in a microwave oven or any other electric appliance.
- Beware of hot steam that escapes from the steamer during the steaming process and when you remove the steamer lid.



OPERATION INSTRUCTIONS

1. Place the appliance on a clean, stable and even surface. Do not position it too close to the edge of the surface.
2. Please thoroughly clean the appliance before using (See Cleaning and Maintenance section).
3. Plug the unit in and turn on the switch at the back of the machine.
4. Firmly press down the bowl onto the unit with the handle pointing to the front.
5. Position the lid in place. To secure, turn the lid clockwise until it clicks and locks into place.

Note:  Lock failure icon will flash on the screen if the bowl and/or lid is not fixed properly.  Lock Icon will display on the screen when the bowl and lid are fixed properly.





STOP/ CANCEL

- When this button is pressed, the LCD back light will illuminate and the lights around the knob will flash and goes into standby mode. From here you can select the desired functions.
- Press this button during the setting process and all settings will be cleared and will return to standby mode.
- Press this button during operation, and the appliance will stop operation immediately and return to standby mode.
- Press this button during DIY recording process, and the appliance will stop and cancel the recording.
- The machine will turn off automatically if left idle for 30 seconds during standby mode.




START/ PAUSE/ KNOB

- After desired setting or program has been selected, press this button to start operation.
- Press this button during the operating process and the machine will pause operation and go into standby. The LCD will display **PAUSE**. During the pause, you can open the lid, take away the bowl, etc. But it must be properly positioned before re-starting. Press the button again and operation will continue.
- The machine will turn off automatically if left idle for 10 minutes during PAUSE mode.
- Turn this knob for selecting and setting the timer, speed, temperature, heat power- increasing the value when turned clockwise, and decreasing when turned anti-clockwise, or choosing among the 15 auto programs.



TIMER


- The LCD screen displays  00:00:00, indicating hour: minute: second.
- To set the time, press the timer button and the minutes and timer icon on LCD will flash; Turn the knob to adjust the minutes. Press the timer button again, and the seconds will flash- turn the knob to adjust the seconds. Press the timer button again and the hours will flash- turn the knob to adjust the hours from 1-12h.
- Press the timer during the operating process, and the machine starts to count down directly.
- If no time is set, the unit will operate for 1 hour before automatically stopping, however for some auto programs the maximum working time is up to 12 hours.
- If the motor is working or selected to work, the maximum working time is 1 hour, with the exception with some auto programs where maximum working time is up to 12 hours.



SPEED

- To adjust the speed, press this button during stand-by mode or during the operating process (Note: some auto programs the speed is fixed and cannot be adjusted).



The  signal on the LCD will flash, indicating that the speed can be adjusted. Turn the knob to select desired speed.


- Speed range from level 1-10.
- The speed can be adjusted during the blending & heating process, however if the temperature setting or the actual temperature is over 60°C, the speed can only be adjusted from speed 1 to 4. If it was working at high speed, it will drop to speed 4 automatically.
- Do not use above speed 4 when using the mixing tool.
- The ThermoPro has 2 gears, so it is normal to hear a brief noise before the motor starts working, or transferring the speed between level 5 and level 6.
- For crushing or chopping hard food or large volumes of food, it is suggested to select speed 5 first and then turn to speed 10, to avoid vibration.



TEMPERATURE

- To adjust the temperature, press this button during stand-by mode or during heating process (Note: some auto programs the temperature is fixed and cannot be adjusted).



The  icon on the LCD will flash, indicating that the temperature can be adjusted. Turn the knob to select desired temperature.


- Temperature range: 37-120°C.



HEAT POWER

- While adjusting the temperature, the heat power setting will automatically change to the default heating power for the temperature level.
- To change the heat power, press this button during stand-by mode or during heating process (Note: some auto programs the temperature is fixed and cannot be adjusted).







The  signal on LCD will flash, indicating that the heat power can be adjusted. Turn the knob to select desired heat power.

- Heat power range from level 1-10.
- For some sticky foods, it is recommended that low heat power is selected to reduce the risk of burning at the base of the bowl.
- If food volume is small and requires precise temperature, selecting low heat power is recommended.
- Low power will allow you to have precise control; High power will heat quicker.
- The unit will not operate if only heat power with no temperature setting selected. It is suggested to follow the default heat power setting when selecting different temperature levels.



DIY

- There are three DIY programs, for recording custom settings for future use.
- Press this button, and the icon  on LCD will flash. Press button again to select between   
- Recording: When the DIY icon flashes, press and hold DIY button for 5 seconds, until the screen shows STEP:01 *SF EP:01*. Set desired speed, temperature, heat power, timer and press DIY button again, it comes to STEP:02 *SF EP:02*; repeat until finish setting, up to maximum STEP:20. When finished, hold DIY button again for 5 seconds to save and record.
- To operate: Press DIY and select the desired DIY function, and press START to start working as recorded.
- Revise settings: During DIY setting, if the previous setting needs revising, press DIY button, it goes from STEP:01 until STEP:20 and returns back to STEP:01. You can revise the setting of any step. After DIY recorded, repeat recording process until the desired step to revise, and hold DIY for 5 seconds to keep the updated setting in memory.
- During working of DIY program, the machine will stop for 10 seconds at the end of the step and will beep to allow you to PAUSE the machine and add ingredients if needed. If left idle during these 10 seconds, the machine goes to next step according to the setting.

- During working of DIY program, all settings can be adjusted freely, but it will not revise the recording.
- Press STOP/CANCEL during recording, and the machine will stop recording and abandon the records.



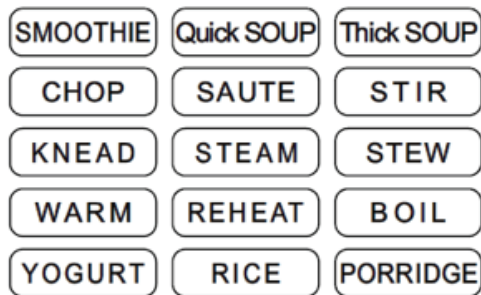
PULSE

- The Pulse function is for chopping and mixing ingredients at maximum speed.
- Press and hold this button for the required time (usually 3-4 seconds).
- When the temperature in the bowl is over 60°C, PULSE cannot be used.
- Do not use mixing tool with this function.
- Caution: When using this function, ingredients may splash and might result in burns if the necessary caution is not taken. It is therefore recommended to turn the measuring cup to lock position when using Pulse.
- When crushing ice or grinding hard food, press the button in short bursts until the desired result is achieved.



MENU

- Press the MENU button to access 15 auto programs.



- Turn the knob to select the desired program.
- For the programs QUICK SOUP, THICK SOUP, STIR, STEW, REHEAT, BOIL, RICE, PORRIDGE, after completion, it will show “End” on the screen. If left idle for 5 minutes, it will enter WARM mode automatically for 12 hours until manually stopped.
- Some settings in certain auto programs are fixed and cannot be adjusted.

Programme	Description	Programme	Description
SMOOTHIE	All settings non-adjustable	STEW	Time adjustable from 1-12 hours
QUICK SOUP	Time adjustable from 15-60 minutes	WARM	Time adjustable from 1-12 hours
THICK SOUP	Time adjustable from 15-60 minutes	REHEAT	Time adjustable from 30-60 minutes
CHOP	Time adjustable from 1-10 minutes	BOIL	All settings non-adjustable
SAUTE	Time adjustable from 1-30 minutes	YOGURT	Time adjustable from 3-12 hours
STIR	Time adjustable from 5-60 minutes; Speed adjustable from level 0-3; Temperature adjustable from 90-120°C	RICE	All settings non-adjustable
KNEAD	Time adjustable from 5-20 minutes; Speed adjustable from level 2-3; Temperature adjustable at 0 or 37°C	PORRIDGE	All settings non-adjustable
STEAM	Time adjustable from 15-60 minutes		

CLEANING AND MAINTENANCE:

Caution: Turn off and disconnect the machine from the power supply before cleaning. Never immerse the main body in water or other liquids.

CAUTION: Do not immerse the blending bowl in water or put in the dishwasher. Keep the bottom of the bowl dry.

- Before using the Thermopro for the first time and after each use, clean the machine, its components and accessories thoroughly.
- To clean the blending bowl, dismantle the blending bowl and blade (refer to page 7-8).
- Clean the inside and outside of the bowl (without the mixing knife with cleansing agent and a soft sponge/cloth. The mixing knife, spatula, mixing tool, steamer, measuring cup, bowl lid and cooking basket can be cleaned in the same way.

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

- Clean the body of the machine with a damp cloth only.
- Do not use harsh abrasives or chemicals to clean the machine.
- Dry the machine before storing in a well-ventilated and dry place.
- Ensure that the 6 contact pins at the bottom of the bowl are always clean and dry.

THERMOPRO MIXING BOWL

Model Code: PRO-TP-MB

Sold Separately

Note: Kneading cannot be done in the ThermoPro blending bowl only with the ThermoPro Mixing Bowl.

The ThermoPro Mixing Bowl helps you to reduce time consuming tasks in the kitchen, allowing you easily and quickly create perfect dough for bread, pizza, pasta, cookies and much more. This bowl is also used to effectively stir your food during the cooking process. Stir risotto to perfection!

The specially designed mixing blade in this bowl differs from the blending bowl blade. The advanced and powerful flat blade allows for superior kneading, stirring and sautéing results.

CAUTION:

1. Do not go above speed level 4 when using the ThermoPro Mixing Bowl.
2. Do not use a different blade assembly for this bowl, only the mixing blade assembly that comes with this bowl can be used.
3. Do not use this jar for hard food like bones, ice, etc.
4. Do not touch the bowl wall during high temperature heating.
5. Only the measuring cup can be used to cover the hole of the lid.

6. Make sure the black sealing ring of the mixing assembly is in place before adding food into the jar, otherwise it will cause leakage and damage to the machine.
7. Sometimes food may get stuck and the motor may stop for self-protection due to the small distance between the kneading blade and the bowl wall. Stop operation and use the spatula to unblock and continue operation.

Cleaning and Maintenance

- Please follow the same steps in the 'Cleaning and Maintenance' section.

To purchase, contact customer service on 1300 764 325



TROUBLE SHOOTING

BEFORE YOU CALL FOR SERVICE PLEASE REVIEW THE TROUBLE SHOOTING TIPS FIRST.

Error code	Description	Possible reasons	Solution
E1	Safety switch not fixed.	Bowl or bowl lid is not fixed properly.	Re-assemble the bowl and bowl lid, make sure all the parts are assembled properly and tightly.
E2	Temperature sensor missing.	The bowl is not in place, or connection of the temperature sensor at the bowl base is damaged.	Re-assemble the bowl and make sure it is fixed properly and tightly.
E3	Motor blocked.	Quantity is exceeded in the bowl.	Decrease the volume of the food in the bowl, or cut the food to smaller pieces and re-start the machine.
E4	Temperature is too high.	No food in the bowl, or very little food with high temperature setting for a long period of time.	Add food in the bowl.
E5	Motor temperature too high.	The machine works at high loading for a long time.	Stop and let the machine to cool before restarting.

Error code	Description	Possible reasons	Solution
E6	Motor electric current too high.	Overloading or big pieces of food blocked by the stirring shaft.	Decrease the loading, or Pause and use spatula to remove the blockage and restart.
E7	Speed transfer failure.	Speed changing between low level (1-5) and high level (6-10) blocked.	Remove the bowl, turn the lower clutch manually and fix the bowl and restart.
E8	Motor NTC missing.	Motor temperature sensor connection loose or damaged.	Stop using and contact customer service.
E9	Fan doesn't work.	The fan is damaged or connection loose.	Stop using and contact customer service.
E10	Electric current for Fan is not strong enough.	The fan is damaged or connection loose.	Stop using and contact customer service.
E11	Pulse function does not work when pressed	Pulse function blocked when temperature in jar is above 60°C to protect against danger of scalding by splashing hot food.	Allow ingredients in jar to cool before trying again.

Your Aquaport 24 Month Repair or Replacement Warranty

Aquaport offers a 24 month repair or replacement warranty on this product.

Aquaport warrants this appliance to the first purchaser and subject to the stated conditions:

Warranty covers any defects in material or workmanship in the manufactured product within the first 24 months from date of purchase.

To make a warranty claim you must call Aquaport on toll free number 1300 764 325 for instructions.

Product will be repaired or replaced at our discretion. Repair or replacement costs will be covered under warranty by Aquaport.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used for the repair of goods.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to acceptable quality and the failure does not amount to a major failure.

Conditions of this warranty:

1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, and accidents or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire or floods.
5. Proof of purchase is required for warranty claims.
6. This unit is for household use only and warranty is not extended to units used for commercial purposes

Please keep purchase receipt in a safe place

Customer Care 1300 764 325

Aquaport Corporation
70 Hardys Road, Torrensville SA 5031

Phone (08) 8354 0711

THERMO

MULTI-FUNCTIONAL
KITCHEN FOOD PROCESSOR

PRO

CUSTOMER HOTLINE: 1300 764 325

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