

Russell Taylors

E-WARRANTY



SCAN HERE

USER MANUAL

iMix i5

www.russelltaylors.co.uk

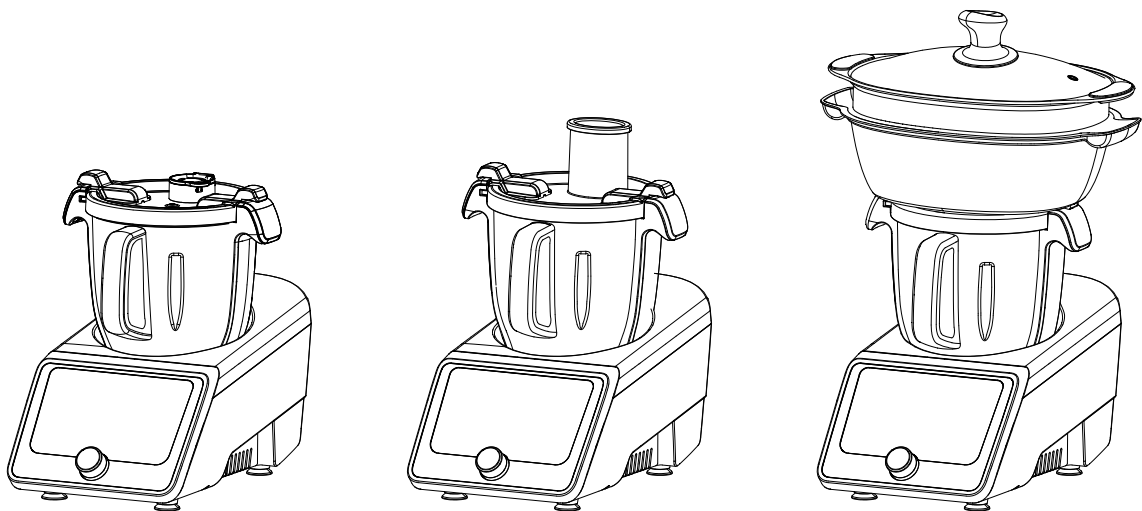


IMPORTANT SAFEGUARDS

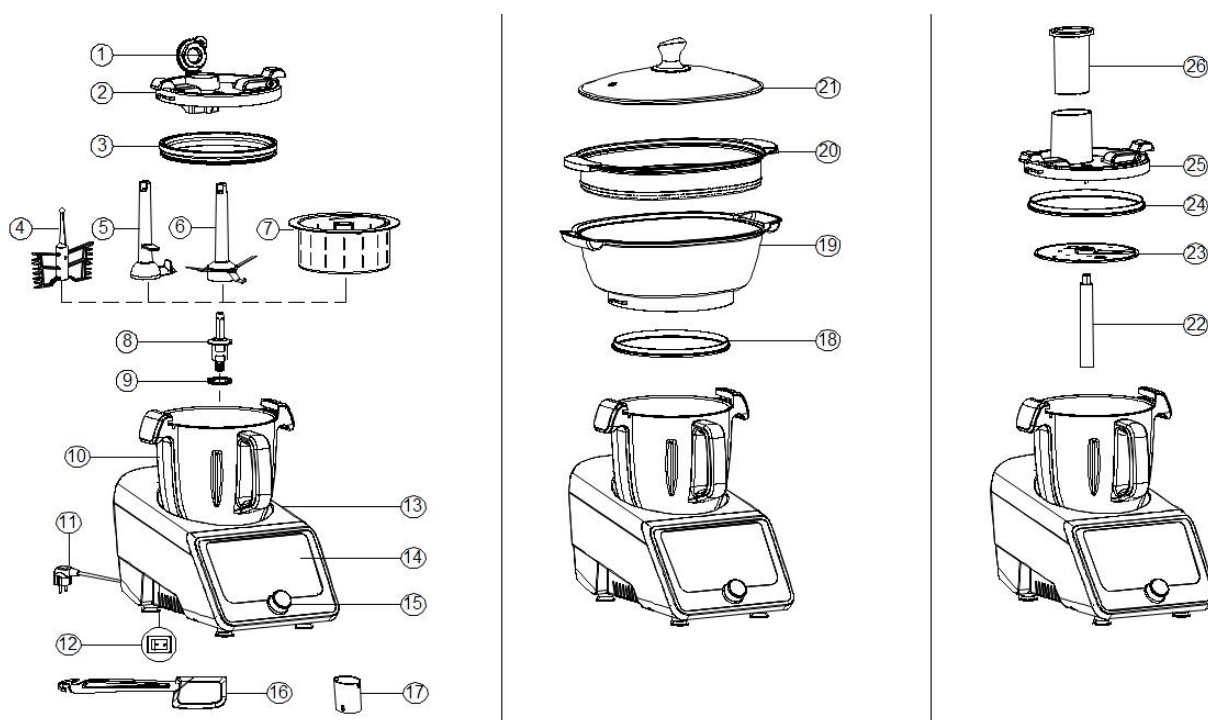
1. Before using the product, ensure the specifications of the product meet your household requirements.
2. Read the instructions carefully and keep them for future reference.
3. Switch off the appliance and disconnect it from the power supply before changing accessories or approaching moving parts.
4. Keep your body, jewellery and loose clothing away from any moving parts.
5. Always remove the blade before pouring contents from the bowl.
6. Do not exceed the maximum fill level marked on the inside of the bowl.
7. Be careful when handling or touching any part of the appliance when it is in use as the bowl, lid and tools will remain hot long after the appliance has been switched off.
8. Use the handle to remove and carry the bowl. Oven gloves are recommended when handling the bowl if it's hot.
9. The bottom of the bowl will remain hot after the product is switched off. Practice caution while handling it and use a protective mat when placing the bowl on heat sensitive surfaces.
10. Be careful of steam escaping from the bowl, especially when removing the lid or opening the filler cap.
11. Do not remove the lid or filler cap while the contents in the bowl are boiling.
12. Always close the filter cap while using the chopping function.

13. Only use the bowl and tools supplied with this appliance.
14. Never operate the appliance in cooking mode while the bowl is empty.
15. When using the appliance, ensure that it is placed on a level surface.
- 16.** 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 the use of the appliance in a safe way. Children should be supervised not to play with the appliance.

1. Product overview



2. Parts



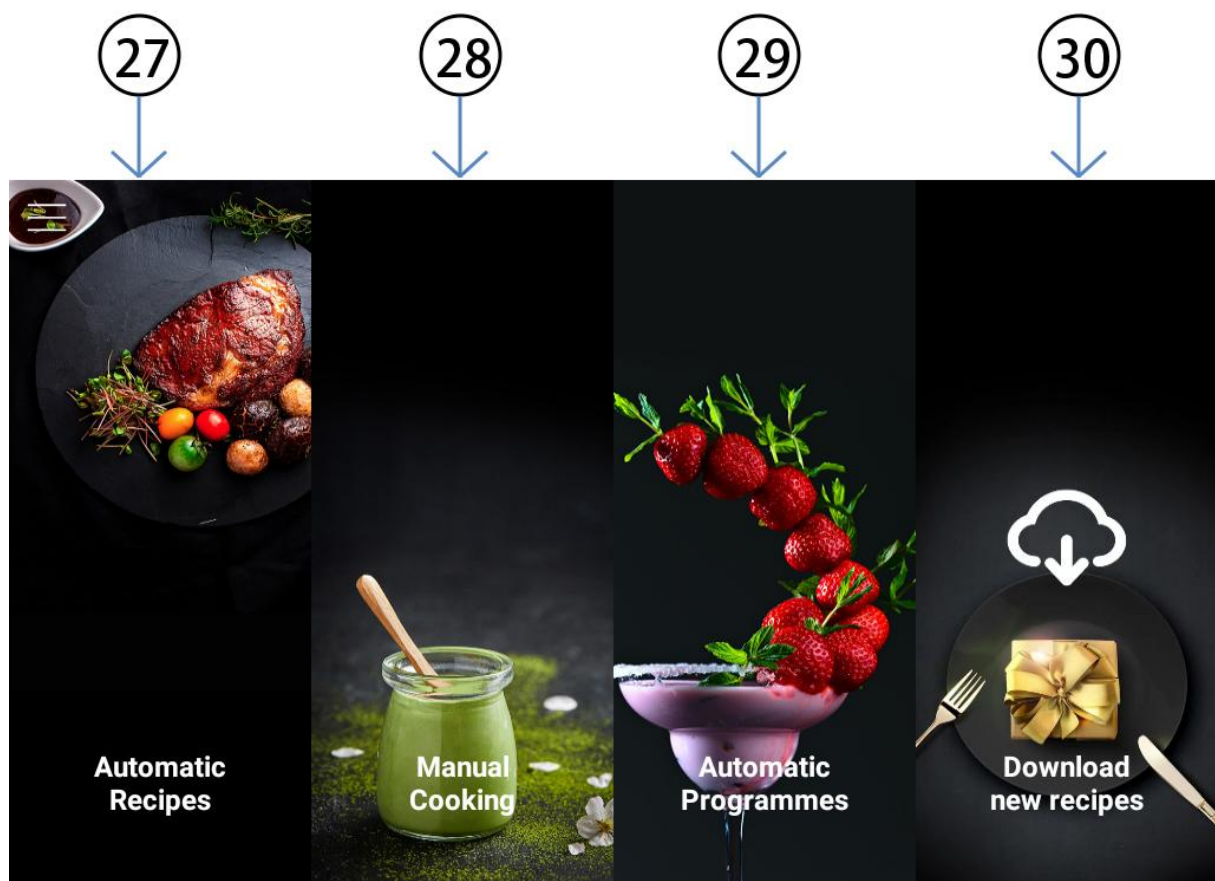
Key Parts

No.	Name	No.	Name	No.	Name
1	Filler cap	11	Power cord	21	Lid for steamer basket
2	Blender Lid	12	Main switch	22	Driving shaft
3	Blender lid seal	13	Base unit	23	Slicer/shred
4	Whisk	14	Display screen	24	Seal for FP lid
5	Stir paddle	15	Knob	25	FP lid
6	Blade	16	Spatula	26	Pusher
7	Steam basket	17	Measuring cup		
8	Blade base assembly	18	Seal of deep steamer basket		

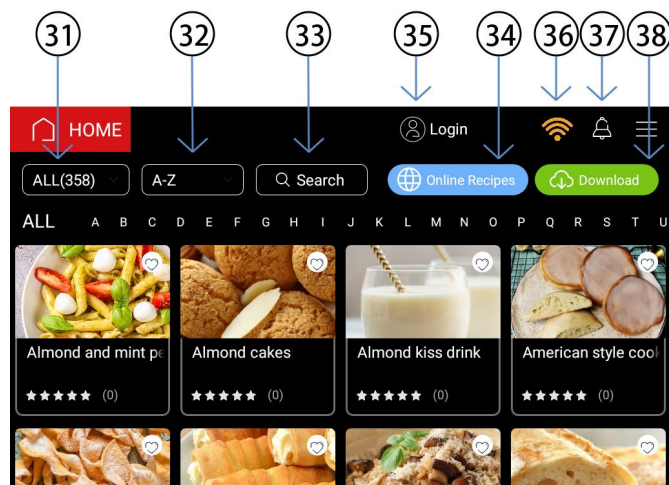
9	Blade base sealing	19	Steamer basket, deep	
10	Blender jug	20	Steamer basket, shallow	

3. Display screen

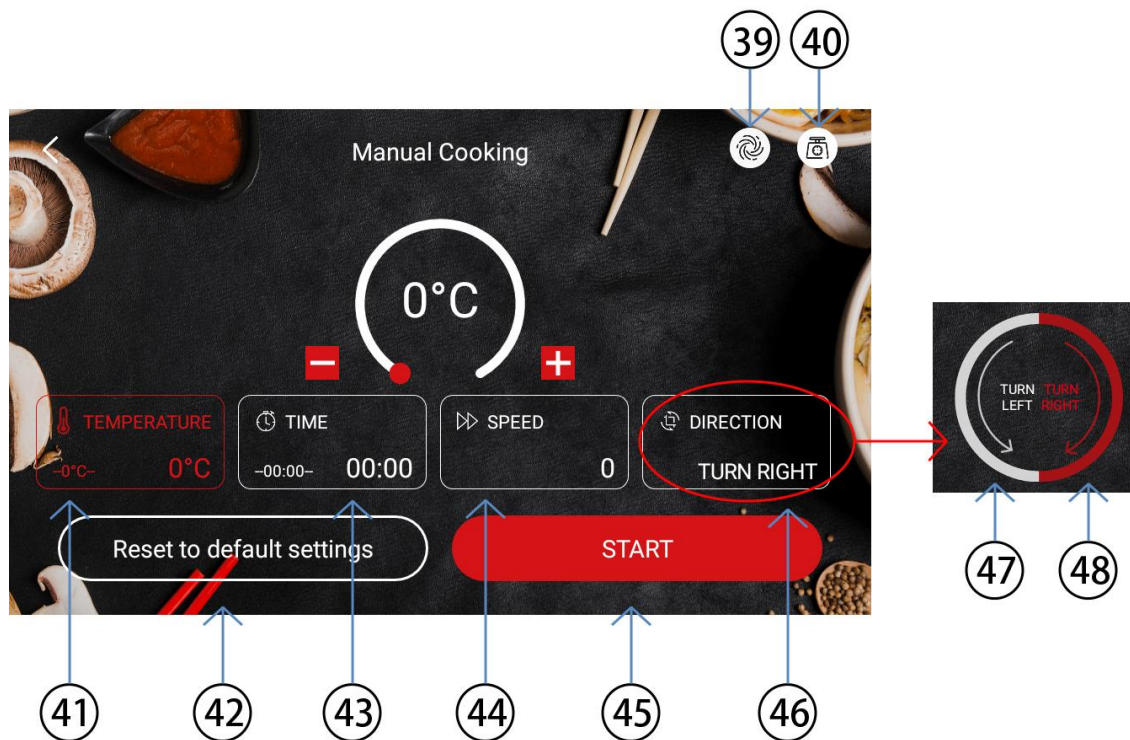
1) Home UI



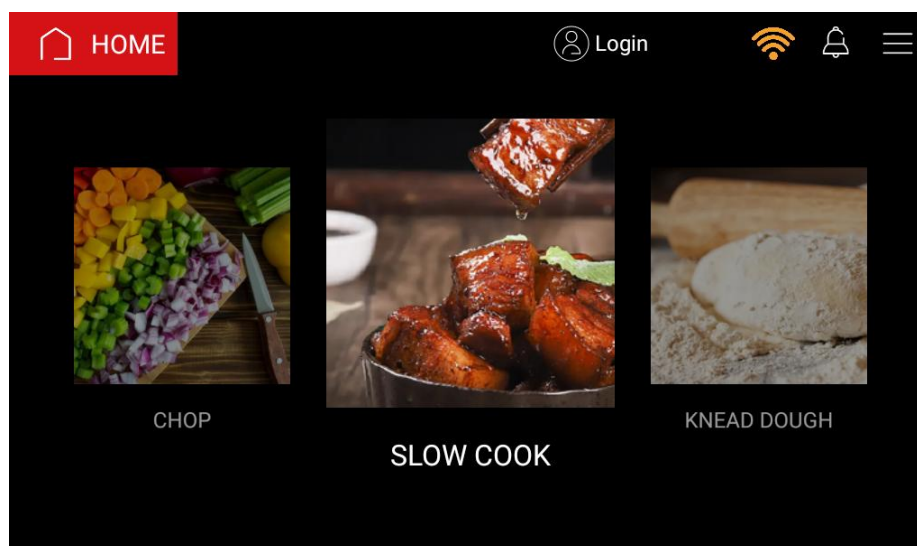
2) Automatic recipes UI



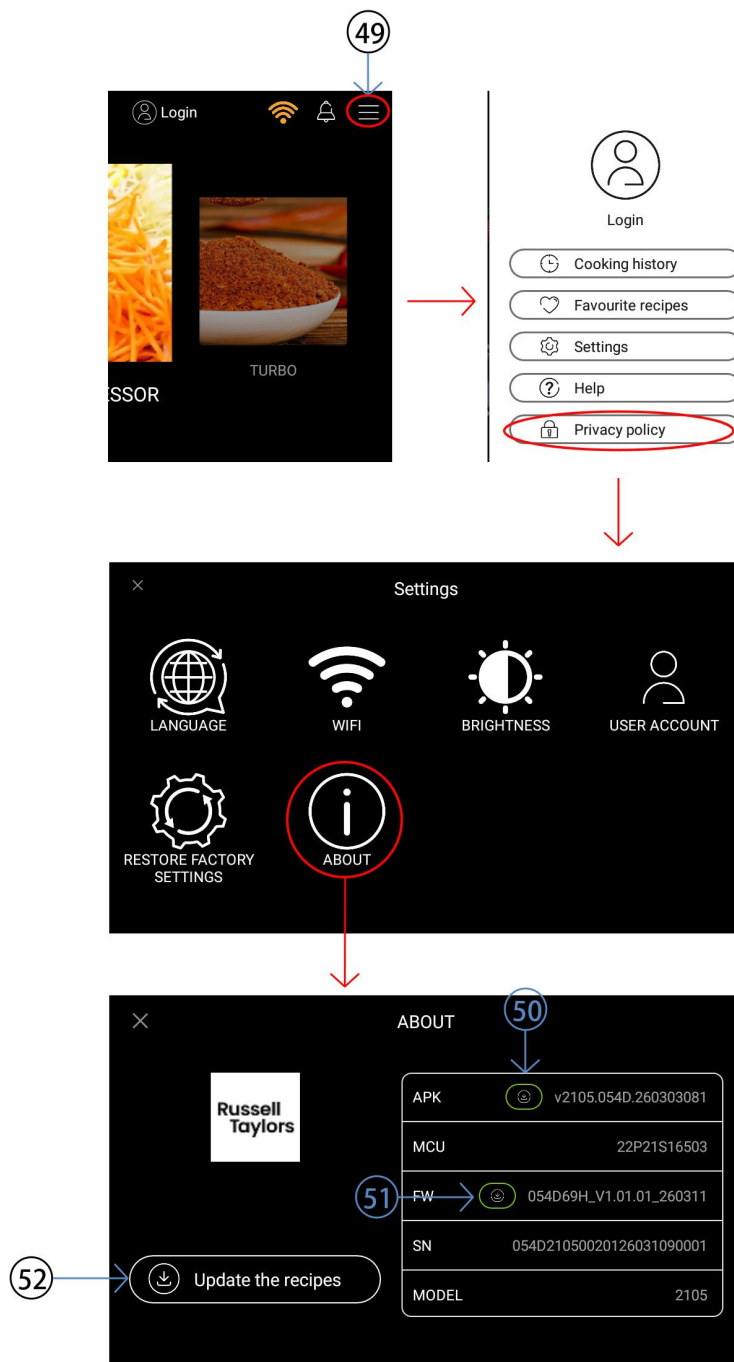
3) Manual Cooking UI



4) Automatic Programme UI



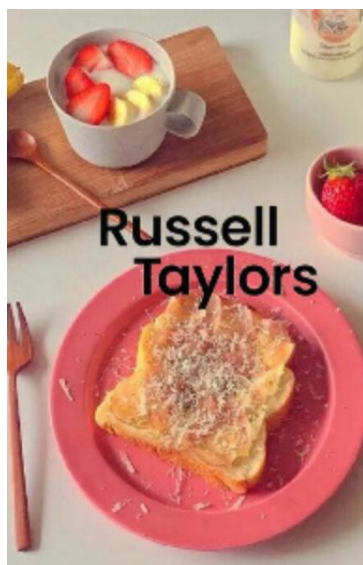
5) Setup UI



6) Key Icon

No.	Name	No.	Name	No.	Name
27	Auto. Recipes	37	Notification	47	Clockwise
28	Manual Cooking	38	Download recipes	48	Reverse
29	Auto. Program	39	Turbo Button	49	Setting
30	Download Recipes	40	Weight	50	Software upgrading
31	Recipes classification	41	Temperature setting	51	Android system upgrading
32	Recipes arrangement	42	Reset to default setting	52	Recipes update
33	Recipes research	43	Time setting		
34	Online recipes/Recipes	44	Speed setting		
35	User account	45	Starting key		
36	WiFi	46	Steering setting		

4.1 User registration / Log in interface



- HOME >>

Not a member yet?

Join us today and enjoy the ultimate cooking
expenence

Login / Sign up

Skip for now

4.2 User registration interface



[- HOME >>](#)

Sign up, it's FREE

Composed of letters and numbers, with no less than 8 digits.

Register

[Login](#)

4.3 User log in interface



[- HOME >>](#)

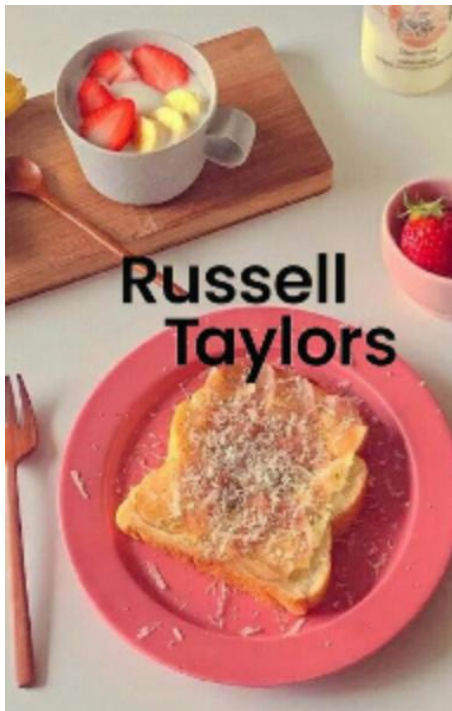
Login

[Forgotten password](#)

Login

[Register](#)

4.4 Reset password interface



- HOME >>

Reset Password

Enter Email ID

Enter Captcha

Send Email

Enter the Captcha obtained from the mail

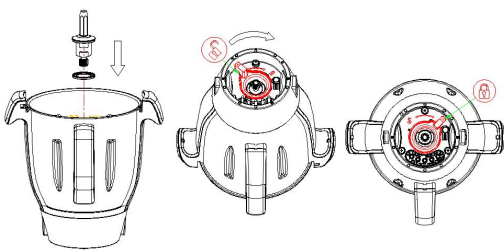
Enter Password Again

Reset Password

Login

To set-up before use

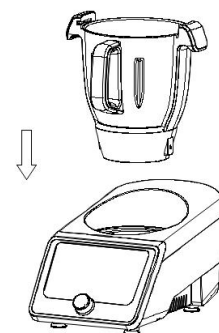
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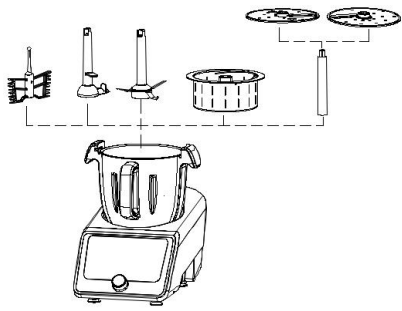
Place the drive shaft correctly locked into the jug .

2

Insert the Jug into the main Unit .Press down firmly to lock into place .(LOGO in front)



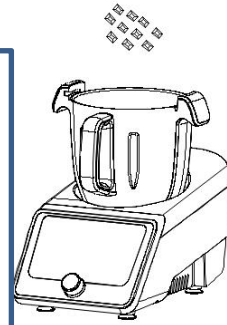
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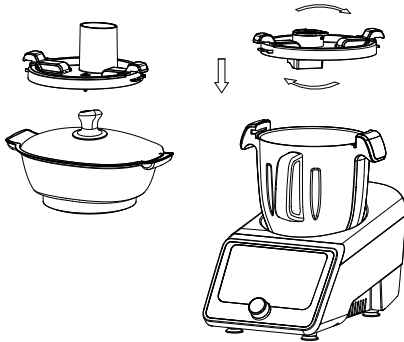
Choose different accessories for different cooking purposes.

4

Add the ingredients or water to the jug .If you need the food processor function . Then you need to attach food processor lid and put the ingredients directly through the food dispenser.

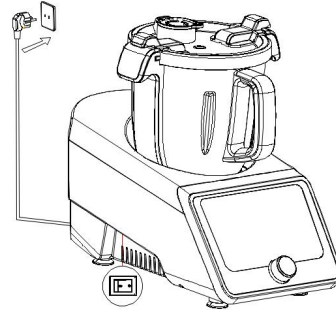


5



Attach the Blend lid,
or FP lid or Steamer.

6



Plug your Power cord into the main base
Then switch on the device. Note that
there is a power switch beneath the
cooker.

7



Slide to the corresponding icon or rotate the knob to set the temperature, time and speeds. Click the minute or second in the time icon to quickly set the exact time.

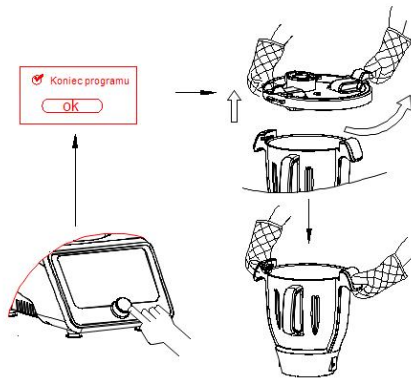
Reverse function: Click the icon  to shift rotating direction.

8



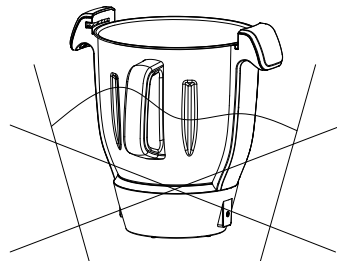
Click "SPEED" "TIME" OR "TEMPRATURE" icon and the color turns red. Turn the glide dial until you get the parameters you want; Click "START" and the icons change to "PAUSE"&"STOP". Click "PAUSE", and the icons change to "RESUME" and machine will be paused. Click "STOP" and the machine returns to the start interface. Click "Reset to the default settings", the parameters switch back to the state when the machine was just turned on.

9



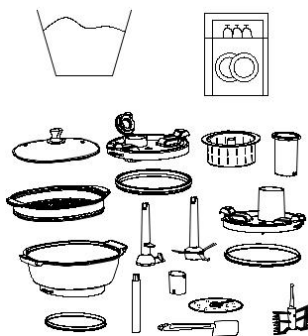
After cooking, screen will show the completion message.

10



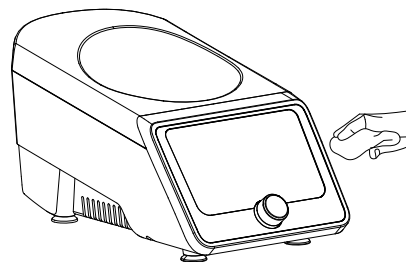
The blender jug can be washed by a dry dishcloth or wash it with water, but do not immersed in water. Do not put it into the dish-washing machine.

11



Accessories which can put into dishwasher.

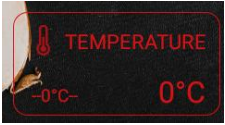
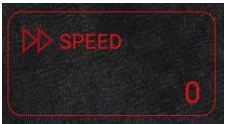
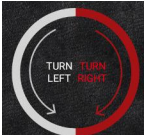
12

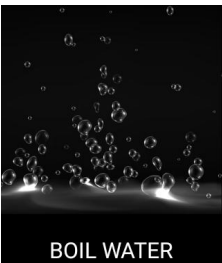


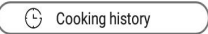
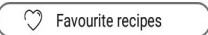
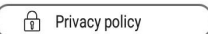
Clean the main unit.

4. Control Panel Overview

Serial number	Icon	Function description
1	Rotary knob 	(1) Can be used to setting temperature,time, speed; (2) Press the knob and the cooker will suspend when cooking .It will continue cooking if your press again. Or confirm your choice. (3) Long push the knob and the cooker will stop cooking. (4) Press the knob after finish all setting and the cooking will start cooking. (5) It will automatically cancel if you long push the knob during setting. (6) When finish cooking ,Press the knob and the cooker will into standby mode.
2		Forward button: Click this icon at any time to return to the previous operation interface.
3		Display set time parameter:0-90 minutes Operation time display: 0-90 minutes Click TIME ICON makes it color red.
3.1		Use the finger up and down in the number slide, then realize the parameter disk number setting. Use "+" "-" to adjust time. When time is not set, it will indicate working time after staring. When setting the time, the remaining time will be marked after starting.
3.2		The digit in red box indicates the setting time.

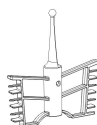
3.3		When time is not set, the digit in red box indicates working time. When setting the time, in red box the remaining time will be indicated.
4		Display set temperature parameter. Temperature rang: 37-130°C After 37, 40°C, in intervals of 5°. Click TEMPERATURE ICON makes it color red.
4.1		The digit in red box indicates temperature setting.
4.2		Food /ingredients temperature. After 37, 40°C, in intervals of 5°.
4.3		Adjust the temperature by sliding the parameter disk with own finger. Use "+" "-" to adjust temperature. It will display actual temperature in the pot after starting.
5		Clockwise:The speed range:0-12 Reverse:The speed rang:0-3 Click SPEED ICON makes the it color red.
5.1		Adjust the speed by sliding the parameter disk with own finger.
5.2		Speed Forward / reverse button.Click icon and Parameter disk change to outlook.
5.3		Clockwise
5.4		Reverse

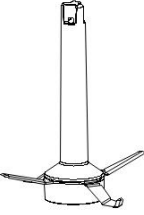
6.1	 Manual Cooking	AUTO PROGRAMMES: Time: 000 (Range:0-90) minutes Temp: 000(Range:000-130)°C Speed: 0(Range:1-12); Reverse: 0-3 (7-12 speed, maximum working time 10 minutes)
6.2	 WEIGHT	Weigh Max: 5Kgs 1g interval
6.21		Tare
6.3	 BOIL WATER	Boil Temperature: 100(Range:60-100)°C Speed: 1(Range:0-1); Reverse: 0-1 End working after reaching to preset water temperature.
6.4	 CHOP	Chop Time: 10 seconds(Range: 0-4minutes) Temperature: 0°C Speed: 6(Range: 1-12)
6.5	 SLOW COOK	Slow Cook Time: 4(Range:0-8) hour Temp: 90(Range:37-95)°C Speed: 1 ; Reverse: 1
6.6	 KNEAD DOUGH	Knead dough Time: 3 (Range:2-4) minutes Temp: 0 (Range:0-37)°C Speed: 3 (Range:1-3)

6.7		Steam Time: 20 (Range:1-60) minutes Temp:  (Range:  Steam-Low,  Steam-Medium,  Steam-High)°C Speed: 0(Range:0-3); Reverse: 0-3 Time count down starts form 95°C.
6.8		Food Processor Time: 30(Range:10-60) seconds Speed: 5(Range:4-6)
6.9		Turbo Press  and hold it for 3 seconds at highest speed and stop 1second to work, stop working after releasing it.
7		Click this icon at any time to return to Home UI interface.
8		Set button
8.1		Setup Button: set or check robot cook info including:Wifi,System version,Language ,etc.
8.2		Current running status.
8.3		Shared menu for personal collection.
8.4		A private menu
9.1		Ingredients list
9.2		Cooking steps
9.3		Check the necessary accessories used in the recipe.
9.4		There are following functions: 1.recipes comment 2.recipes share 3.delete recipes

9.41	 Score	Recipes comment
9.42	 Share	Recipes share
9.43		Delete recipes
9.5		Favorite recipes
9.6		Unsave recipes
9.7		Hide recipe rating, making time, difficulty.
9.8		Display recipe rating, making time, difficulty.
9.9		Exit
9.10		Recipe note

5. Suggested Usage

Key Part		Function	Speed	Time	Temperature e°C	Maximum cooking ingredients in one time
	Whisk	Whip Egg white	4	2-4minutes	---	2-4 Egg white
		Whip Cream	3	3-5 minutes	---	200ml
	Stirring paddle	Soup	1-2	1-90 minutes	100°C	Maximum Capacity2000 ml
		Other ingredients that need to heat	1-2	As per need	As per need	
	Blade	Meat Chopping	8-12	30-60s	---	1500g Beef / pork without bone/tendon
		Ice Crush	8-12	10-20s	---	300g ice cube
		Blender	8-12	1-2 minutes	---	Maximum Capacity: 3000ml 1200g carrot 1800g water

		Chopping (Onion, Shallot, Celery etc)	5-7	15-60s	---	300g
		Bean, Soybean, nut, peanut, Coffee bean, almond	12	2-3minute	---	200g
		Kneading	1	1-2 minutes	---	500g flour + 250g water + 20g oil
	Steam basket	Rice etc.	---	20-30 minutes	Steam program: Small/Middle	600-1500ml water
	Slicer/ shred disc	Slices ,Shreds (Carrot、 Cucumber、 Potato)	5-6	30-60s	Only Food processor program	500g
	Steamer	Fish...	---	10-60 minutes	Steam program: Middle/Big	600-1500ml water

6. Care and Cleaning

- Always switch off the machine when it is not in use.
- Remove the lid and tools from the machine before cleaning.
- Wipe the main unit with a damp cloth and never use abrasives or immerse in water.
- If there is a burnt mark on the blender jug bottom, simply add citric acid or lemons into water, heat for 5-7 minutes, pour out the liquid and wipe away the burn marks with a cloth.