



Smart Wi-Fi Thermo Cooker

Model: AP200057

INSTRUCTION MANUAL

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Welcome

Congratulations on choosing to buy an Ambiano® product.

Your new Smart Wi-Fi Thermo Cooker will allow you to cut, chop, slow cook, steam, blend, weight, stir, emulsify, knead, mix, brown, boil, whisk & much more at the touch of a button

All products brought to you by Ambiano® are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope that you will enjoy using your purchase for many years to come.

Important

Getting the most out of your Smart Wi-Fi Thermo Cooker:



Read the manual carefully

It will help you set up with ease



Visit www.balcobrands.com

We have additional support videos and guides



Call After Sales Support - 1300 663 907

Available Monday - Friday, 8:30am - 6:00pm AEST



Email customercare@balcobrands.com

We're always happy to help

Warranty Note

If you experience any issues with this product or its performance is not what you had expected, please contact us at Balco Brands.

It is likely that we can resolve any problems for you via phone or email.

We can be reached on:

Phone: 1300 663 907 (Mon - Fri; 8:30am - 6:00pm AEST)

Email: customercare@balcobrands.com

Web: www.balcobrands.com



AMBIANO

SMART WI-FI THERMO COOKER

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

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 for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



Safety Signal Words

Signal words

Note the use of signal words **WARNING** and **CAUTION** with the safety messages.

The signal word for each message has been selected using the following guidelines:

WARNING

Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Indicates a hazardous situation which, if not avoided, could result in injury.



HOT SURFACE

Indicates that the marked item can be hot and should not be touched without taking care!

NOTICE

Is used to address practices not related to physical injury.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed. Only use the Smart Thermo Cooker in accordance with this instruction manual. Read all the instructions.

This appliance is intended for indoor domestic use only, and has not been designed for commercial, industrial or trade use.

WARNING

Electrical shock hazard

- Unplug the Smart Thermo Cooker from outlet when not in use, and before cleaning. Do not put on or take off parts while the Smart Thermo Cooker is in operation.
- Do not put the Smart Thermo Cooker in water or other liquid. Clean with a damp cloth only. No water or dirt should enter the base unit.
- Do not operate the Smart Thermo Cooker if the cord or plug becomes damaged, if the appliance malfunctions, or if the Smart Thermo Cooker is dropped or damaged in any manner. The Smart Thermo Cooker can only be disassembled and repaired by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Avoid spillage on the connector.

To avoid scalding, burn injury and laceration hazard, do not try to open the bowl lid by force.

- Never force the bowl lid open.
- Only open the bowl lid when the speed is set to “0”.

If the hole in the bowl lid is blocked with food and the heating is active, an overpressure can build up in the bowl and the hot contents can erupt from it.

- While cooking, if you find the hole in the bowl lid blocked or if the measuring cup is being pushed up, unplug the Smart Thermo Cooker. DO NOT touch the controls.
- Do not fill the bowl past the max fill line (3 litres).
- Ensure that the hole in the bowl lid remains free of food.
- Never hold down or fix the measuring cup when processing hot food.

You may get burned or scalded by escaping hot food or steam or by touching hot surfaces. The heating element surface is subject to residual heat after use.

- If the appliance is overfilled, boiling water may be ejected.
- Remove the bowl carefully to help prevent contents from spilling or splashing.
- Do not let the power cord hang over the edge of a table or counter, or touch any hot surface, such as a stove.
- Place the Smart Thermo Cooker on a clean, solid, even surface to help

Safety Instructions

prevent it from slipping.

- The use of attachments or items not recommended or sold by Balco Brands may cause fire, electric shock or injury.
- To avoid injury when processing hot food, place the measuring cup into the opening of the bowl lid. Never touch, hold down or fix the measuring cup when processing hot food.
- Using the pulse mode or abruptly increasing mixing speed with hot food may result in scalding injury. When processing hot food, increase the speed gradually.
- Do not touch the surface of the bowl, the bowl lid, the steamer kit and parts of the measuring cup as they will become hot when processing hot food.
- Touch only the handles on the sides of the steamer kit when the steamer kit is hot.
- The Smart Thermo Cooker can generate a constant flow of steam while cooking depending on the chosen settings. Keep away from the steam. Hot steam will continue to rise up through the hole in the bowl lid when removing the entire steamer kit. Hot steam may escape at the sides and from the top of the Steamer lid during operation.
- Do not use the Smart Thermo Cooker with damaged accessories.
- Scalding due to food boiling over may occur if heating large quantities of food at high temperatures. If boiling over occurs, switch off the power button to stop the machine.
- When removing the steamer lid, tilt the lid away from your face and body to avoid escaping steam.
- Ensure that some slots of the steamer basket and tray remain uncovered of food to avoid an uncontrolled escape of steam.
- Position the steamer kit correctly onto the bowl and the Smart Thermo Cooker to prevent the steamer kit from becoming detached.
- Remove spatula from the inner basket after removing inner basket and placing it on a level surface. If left in inner basket, spatula may cause inner basket to tip and spill hot contents.
- Contents of inner basket may splash during removal. Use care when removing the inner basket.
- Do not disassemble the blade from the bowl while it is hot.
- Be careful if hot liquid is poured into the Smart Thermo Cooker as it can be ejected out of the appliance due to a sudden steaming.

Fire hazard

- The Smart Thermo Cooker may catch fire or be damaged if exposed to an outside heat source. Do not place on or near a hot surface or stove top.

Laceration hazard

- **BLADES ARE SHARP. HANDLE CAREFULLY.** Do not touch the blades. Hold the upper part of the blade when removing or re-inserting it.
- Do not touch the blade especially when they are running.

Safety Instructions

- Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Use care when removing the blade to prevent it from falling out accidentally.
- Wait until moving parts have stopped running before you remove the parts of the Smart Thermo Cooker.
- Keep hands and utensils out of the bowl while it is in operation to reduce the risk of injury to persons or damage to the mixer.
- The spatula is only used for moving the food out of the bowl. Do not use it while the blade is running.

The Smart Thermo Cooker 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 that they do not play with the Smart Thermo Cooker.
- The Smart Thermo Cooker shall not be used by children. Keep the Smart Thermo Cooker and its cord out of reach of children.

The magnets in the Smart Thermo Cooker may affect pacemakers

- The magnets in the Smart Thermo Cooker may affect pacemakers or internal defibrillators. Keep the Smart Thermo Cooker away from pacemakers or internal defibrillators. Warn people with pacemakers or internal defibrillators.

CAUTION

- Pinching hazard from moving the Smart Thermo Cooker parts.
- Avoid contact with moving parts. Never touch the locking arms when opening or closing the Smart Thermo Cooker.
- Keep hair and clothing away from moving parts of the Smart Thermo Cooker.
- Switch off the Smart Thermo Cooker and disconnect from supply before changing accessories or approaching parts that move in use.
- Damaged accessories may cause injury.
- If any of the Smart Thermo Cooker accessories are damaged by the blade during food preparation, discard food. Contact Balco Brands for replacement accessory.
- Do not operate the Smart Thermo Cooker with damaged parts or accessories, you may suffer injury or damage the Smart Thermo Cooker or property.
- There is a potential injury from misuse. Please handle it with care.
- Do not modify the Smart Thermo Cooker or any accessories.
- Ensure that the Smart Thermo Cooker is switched off before removing it from the stand.

Safety Instructions

- Never use the Smart Thermo Cooker in combination with parts or equipment not provided by Balco Brands.
- Never leave the Smart Thermo Cooker unattended while it is running.
- An imbalance of the Smart Thermo Cooker may develop when kneading dough or chopping food and cause the device to move along the counter. Keep your Smart Thermo Cooker away from the edge to help prevent it from falling off.
- The Smart Thermo Cooker must only be repaired by an authorised service facility. Improper repair works or improper handling may result in a serious risk of injury. Balco Brands accepts no liability for any damages that may arise after using a non-authorised repairer.
- Food safety recommendations when using the Smart Thermo Cooker.
- Always use only the freshest ingredients.
- Ensure all meat, seafood, poultry and game has been refrigerated and is not contaminated.
- Wash hands before performing any food preparation.
- Thoroughly clean the parts that will come into contact with food before you use the Smart Thermo Cooker for the first time.

NOTICE

- When the Smart Thermo Cooker is used for the first time it may emit an odour.
- Leaks from around the blade may damage the Smart Thermo Cooker. Ensure that the blade airproof ring is fitted to the blade assembly. Ensure that the blade is locked into the bowl base correctly.
- To help prevent corrosion of the Smart Thermo Cooker, ensure that the contact pins of the mixing bowl are thoroughly dried after cleaning so that moisture does not enter the Smart Thermo Cooker.
- Do not use outdoors.
- When the temperature in the bowl is at or above 60°C, you will find: 1) The blending speed is limited at speed 1-4. 2) The appliance will automatically switch the blending speed to speed 4, even if the speed is set at speed 5-10.

SAVE THESE INSTRUCTIONS

This product complies with AS/NZS 60335.1, AS/NZS 60335.2.14 AND AS/NZS 60335.2.15

Features & Technical Specifications

Features

- Family size 3L max stainless-steel bowl
- Large 7" touchscreen controls
- Simple touchscreen control, adjustable settings for speed and temperature
- WiFi function
- Control the appliance via the app
- Timer and scale built-in for added convenience
- Easy to follow step by step guided cooking
- Full glossary of preloaded recipes
- Stainless steel 4 blades
- Excellent blending and chopping

Technical Specifications

Motor power:	800W
Heater & motor power:	1500W
Input voltage:	220-240V a.c. 50Hz
Rotate speed:	1-10 speeds
Adjustable temperature:	From 30°C-120°C
Scale max weight:	5000g
WiFi protocol:	802.11 b/g/n/e/i

Product Overview

Smart Thermo Cooker



1. Blade

2. Blade airproof ring

3. Bowl

4. Blade nut

5. Steamer lid

6. Steamer tray

7. Steamer basket

8. Main unit

a. LCD touchscreen

b. Start/stop button

c. On/off button

9. Measuring cup

10. Bowl lid

11. Inner basket

12. Butterfly stirring attachment

13. Spatula

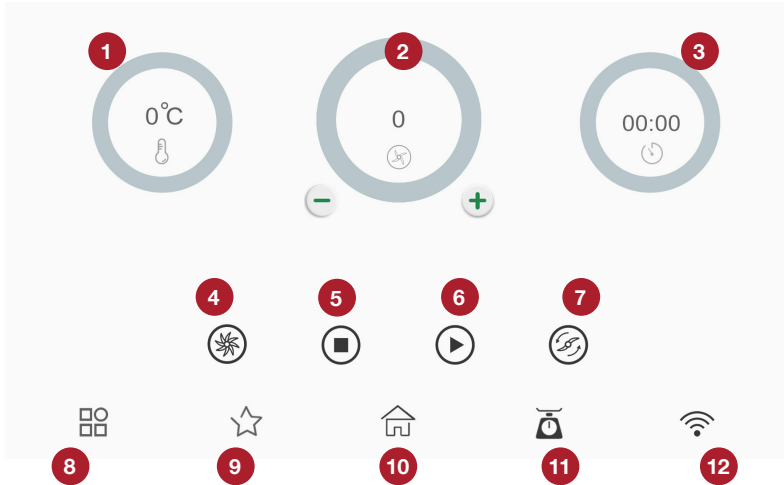
After Sales Support

 (AUS) 1300 663 907

 customercare@balcobrands.com
Model: AP200057 | Product Code: 703040 09/2020

Product Overview

Touchscreen Control Panel



- 1. Temperature setting:** Can be set from 30-120°C and will increase in 5°C increments. Press the +/- controls or slide the circle to the right temperature. It will show real time temperature of the bowl when the bowl is in place and machine is turned on.
 - 2. Blade setting:** This can be set from 1-10 (10 being the fastest setting). You can press the +/- controls or slide the circle to the right speed setting.
 - 3. Timer setting:** This can be set from 0 seconds to 99 minutes. You can press the +/- controls or slide the circle to the right time.
 - 4. Pulse:** Press and hold for a short burst of power (at blending level 10).
 - 5. Stop:** Press to stop/clear the current program.
 - 6. Start/pause:** Press to start a program, press again to pause (not clear the program).
 - 7. Reverse blade:** Press reverse and then select speed level. Reverse only operates in speeds 1-3.
 - 8. Recipe:** This takes you back to the recipe guide.
 - 9. Favourites:** Add your favourite recipes here for quick reference – you can have a total of 60 favourites.
 - 10. Manual cooking:** Takes you to the control panel for full manual control cooking.
 - 11. Scale:** Press the scale button any time to bring up the weigh screen, press again to zero contents and add additional ingredients. Press again to clear.
- NOTE:** The scale can take a moment to register so add ingredients slowly. For small quantities it is best to use the measuring cup
- 12. WiFi:** Connects your machine to the app. See **Mobile Application** on page 23 for more information.

Getting Started

Before first use

Remove any packaging material before using your Smart Thermo Cooker for the first time. Wash all the components in warm soapy water before first use. Thoroughly dry, then assemble as shown below. Position the base of your Smart Thermo Cooker on a firm level table or bench.

Setting up the Smart Thermo Cooker

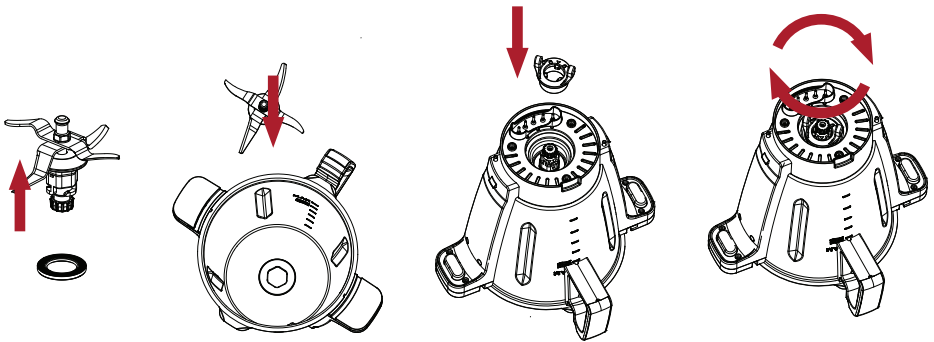
1. Blade assembly

WARNING

BLADES ARE SHARP. HANDLE CAREFULLY. Do not touch the blades. Hold the upper part of the Blade when removing or re-inserting it.

- Secure air proof ring under the blade assembly
- Lower the blade into the bowl
- Secure the blade by turning the bowl upside down, carefully holding the blade and twisting the blade nut to the underside of the bowl
- Check the nut is tightly connected
- Lubricate the blades with vegetable oil before first use and occasionally during ongoing use

NOTE: The blade air proof ring, and the nut must be secured properly, or liquid will leak into the main unit and can cause damage.



2. Installing and removing the bowl from the main unit

- Insert the mixing bowl with the handle pointing to the back and push it gently into position. Using the two side handles, gently push the bowl clockwise to fit the bowl securely into the base
- Bowl will click into place
- Squeeze the buttons on the underside of the handles to remove the bowl from the unit

Getting Started

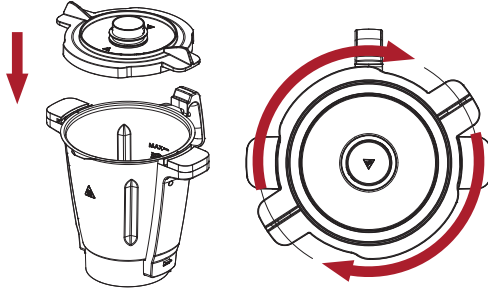
3. Close the lid

- a. Put the lid on the bowl
- b. Rotate the lid clockwise to align the handles and lock the lid onto the bowl

NOTE: The machine and controls will not work unless the lid is locked onto bowl

- c. Insert the measuring cup into the lid

NOTE: Some recipes will require mixing without the measuring cup inserted, however it is generally advised to insert it when using higher speeds



4. Once bowl has been fitted correctly, switch the on/off button on the side of the machine to start using
5. Open the lid
 - a. Rotate the lid anti-clockwise to remove

Getting Started

Cooking with the Smart Thermo Cooker

Cooking Method	Typical Use	Accessories Required	Cooking Notes
Cut	Cut ingredients to size	Blade	Use short slow speeds to maintain size eg. speed 1-3 for 1-3 seconds
Chop	Chop ingredients to small size	Blade	Use high speeds for longer periods speeds 4-9 for 3-10 seconds. Often you will need to scrape the bowl in-between blends
Slow Cook	Curries and stews, foods you want to cook slowly and maintain ingredient size	Blade	Use blades on reverse, speeds 1-3. Use temperatures 30-60°C
Steam	Steaming fish and vegetables	Steamer basket or inner basket	Add water to bowl and set temperature to 100°C set blades to lower setting See Using the cooking accessories on page 18 for more information
Weigh	Measuring and weighing as you go		Press scale anytime, press again to zero scale and then add ingredients slowly, the scale can take time to register
Mix & Blend	Mixing ingredients, such as cake batters	Blade	Using a recipe add ingredients and set to speed low 1-4 for 2-5 minutes to mix and aerate
Emulsify	Combine 2 ingredients that don't usually mix well (eg. oil into mayonnaise)	Blade	Add the secondary ingredient slowly through the hole in the lid as the main ingredient is whisked quickly
Knead	Kneading dough	Blade	Using a recipe, add all ingredients into bowl. Knead on reverse speed 4 for 1-minute intervals
Whisk	Whipping cream, butter icings or sauces	Butterfly stirring attachment over blade	Use on speeds 1-4 and watch through hole in the lid to not over whip See Using the cooking accessories on page 18 for more information

Getting Started

Using the cooking accessories

Accessory	Used for	Used with	Fits to machine	Special Notes
Inner basket	Ideal for small quantities of food, such as rice, fish and meat	Water in the bowl and heat to make steam	Sits in the bowl. Lid covers the basket while cooking	Do not overfill bowl, water level must be under 800mL
Steamer basket	Ideal for steaming vegetables, fish, steamed bun etc	Water in the bowl and heat to make steam	Sits on top of the bowl lid with the measuring cup removed	Must have water in the bowl: > 0.5L < 3L If using baking paper while steaming make sure steam holes are clear, allowing steam into the basket. Alternatively wet the baking paper to allow the steam through the basket
Butterfly stirring attachment	Ideal for whisking cream, beating mayonnaise, or egg white	Ingredients placed directly in the bowl	Connects to the top of the blade assembly	Only use the whisk on speeds 1-4, only suitable for liquids such as cream or icings.
Measuring Cup	Measuring quantities and sealing the lid		Insert into the lid when you want to keep heat or steam inside the unit. Keep the lid hole clear to allow steam to escape or when adding ingredients while processing	Use when blending at high speeds. Take care when removing after steaming as it will retain heat.

Processing guide

Food	Maximum	Operation Time	Speeds	Preparation
Carrots	1200g	2 minutes	10	15mm x 15mm
Water	1800g			
Soybean	2200g	2 minutes	10	Soaked in water for 8 hours
Water	800g			
Flour	500g	2 minutes	4	
Water	300g			

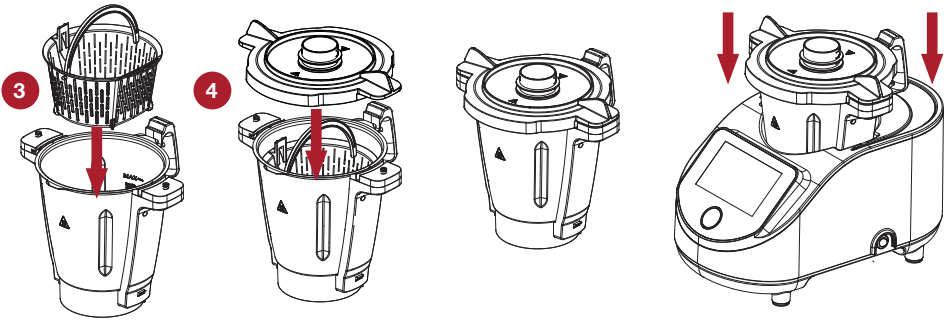
Getting Started

Cooking with the inner basket

WARNING

Maximum water allowed is 800ml, the water level must be under the inner basket. Be careful not to scald yourself with steam. Do not touch the metal part of the bowl. Touch only the handles. Always use spatula to remove basket safely when cooking.

1. Install the blade assembly
2. Add water to the bowl
3. Put inner basket in bowl (with ingredients)
4. Close bowl lid
5. Insert the measuring cup into the lid
6. Use the hook on the spatula to remove the basket after cooking to avoid touching hot contents



Getting Started

Cooking with the steamer basket

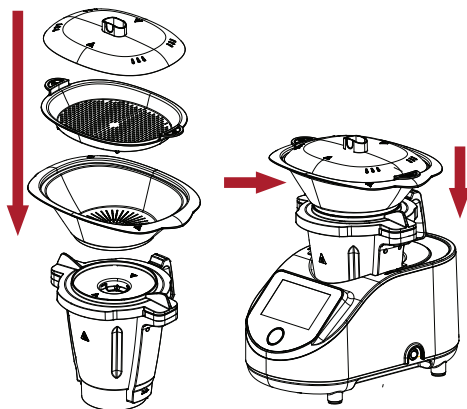
WARNING

Scalding hazard

- The Smart Thermo Cooker can generate a constant flow of steam while cooking depending on the chosen settings. Keep away from the steam. Be aware that hot steam will continue to rise up through the hole in the bowl lid when removing the entire steamer kit. Be aware that hot steam may escape at the sides and from the top of the steamer lid during operation.
- Touch only the handles on the sides of the steamer kit when the steamer kit is hot.
- Tilt the lid away from your face and body to avoid escaping steam.
- Using the pulse mode or abruptly increasing mixing speed with hot food may result in scalding injury. When processing hot food, increase the speed gradually.
- Ensure that some slots of the steamer dish and tray remain uncovered of food to avoid an uncontrolled escape of steam.
- Position the steamer kit correctly onto the bowl and Smart Thermo Cooker to prevent the steamer kit from becoming detached.

1. Install the blade assembly
2. Add water to the bowl (> 0.5L < 3L)
3. Close lid (without measuring cup)
4. Put steamer basket on the bowl lid, align the basket to sit securely on the lid
5. Cover ingredients with the lid

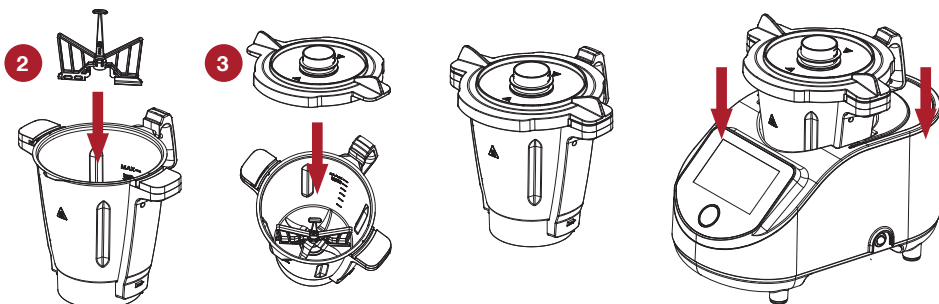
NOTE: Steamer basket can be used with or without the inner tray. Be careful not to scald yourself with steam. Do not touch the metal part of the bowl. Touch only the handles.



Using the butterfly stirring attachment

1. Install the blade assembly
2. Push the butterfly attachment over the top of the blade assembly, it will click into place once secure
3. Close and secure lid to operate

**Only turn blades on if the butterfly stirring attachment is firmly in place. Only for use with liquids (no solids). Only use on speeds 1-4.*



Operation

WARNING

Your Smart Thermo Cooker may catch fire if exposed to an outside heat source.

- Do not place on or near a hot surface or stove top.
- Dropping the Smart Thermo Cooker may lead to injuries.
- Place the Smart Thermo Cooker on a clean, solid, even surface to help prevent it from slipping.
- Touching hot surfaces can lead to burns.
- Do not touch the surface of the bowl, the bowl lid, the steamer kit and parts of the measuring cup as they will become hot when processing hot food.

Manual cooking function

You can set the working time, speed and temperature to your recipe's requirements:

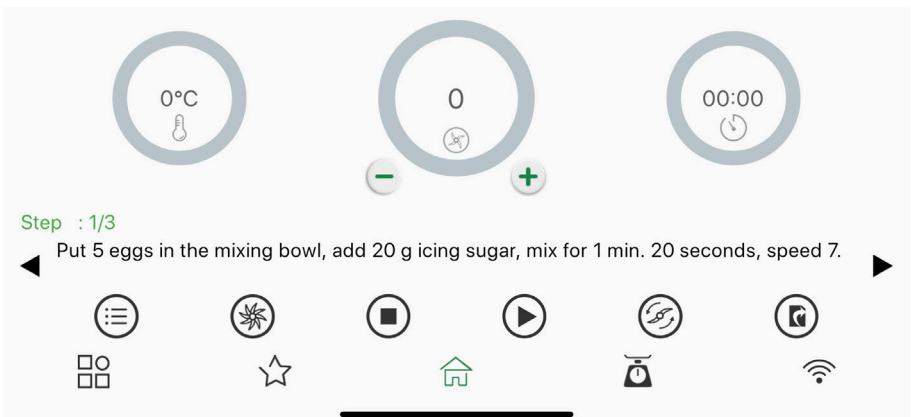
1. Set the working speed (1 - 10), time (0 - 99mins) and temperature (30°C -120°C)
2. If you do not set a temperature the ingredients will be processed without heat
3. If you don't set a countdown time the processor will count up
4. The unit will beep when the working time is less than 5 seconds
5. Blades must be set to at least 1 for the unit to work. If you do not want the ingredients to be processed set the machine to reverse by pressing the reverse blade then setting the speed setting (speeds 1-3)

NOTE: Reverse operation at a low speed is intended for gently stirring delicate food which is not to be chopped

Guided recipe function

Guided cooking allows you to make delicious meals quickly while doing other things, like helping the kids with homework, cleaning or entertaining guests.

The recipes will advise you on ingredients to add at each step, then simply press the play button and the machine will complete the step. See below for example.



Operation

There are 12 different recipe categories which include a range of different recipes to suit all tastes, including:

- Sauces, Dips & Spreads
- Soups
- Side Dishes
- Starters & Salads
- Main Dishes
- Vegetarian
- Desserts
- Cakes & Baking
- Breakfast
- Healthy
- The Basics
- Drinks & Smoothies

To use the guided recipe function:

1. Select the recipe tab from the main menu
2. Choose desired category. You can search through each category by scrolling vertically over the screen
3. Once you have selected the recipe you want to make, click once on the recipe. This will bring you to the recipe overview page which displays ingredients required and an overview of the recipe steps
4. Select **MAKE** to begin the guided recipe function. From here it will guide you through the recipe step by step
5. Follow the instructions on the screen and press the start/pause button to continuing moving through the recipe

Visit www.balcobrands.com/thermocooker to see a step by step video on using the guided recipe function

Mobile Application

The Smart Thermo Cooker is designed to work without internet connection, however there are some additional features available on the app.

Via the app you can check the status of the recipe, eg. what is the remaining cooking time on a step without looking at the machine. Ideal if you want to get on with other jobs while you cook.

There are 3 functions available on the app:

- **Shopping list:** You can create one shopping list for a number of recipes, totalling the ingredient amount.
- **Calendar:** Enter a reminder to start cooking at a certain time.
- **Custom recipes:** Create and develop your own recipes here. Press the + in the top right corner to get started.



Scan with your mobile device to download app

Connecting Smart Thermo Cooker to the app





1. Install the app to your phone by scanning the QR code to the right or by searching for **Smart Thermo Cooker** in the App Store or Play Store
2. Open WiFi settings on your phone
3. Press the WiFi button on your Smart Thermo Cooker to display the ID and password
NOTE: *This ID and password cannot be changed*
4. Search for the matching ID from your Smart Thermo Cooker on your phone and press connect to confirm
5. The WiFi logo on the Smart Thermo Cooker will turn green (from grey) once the connection has been established

NOTE:





- *The Smart Thermo Cooker can only be controlled by the app if the phone is in WiFi range. You cannot operate the device outside of WiFi connection*
- *From time to time we may update or add recipes. When we do this you will get a prompt through the app. If you accept the update the new recipes will automatically be loaded onto your Smart Thermo Cooker - standard data rates apply.*
- *The Smart Thermo Cooker can only be connected to one phone at a time*
- *App only works with software version iOS 8.0 and higher, Android 6.0 and higher*

Mobile Application




Calendar function

1. Press the shortcut key  and select **Calendar**
2. Select the date, enter the event and select a time. Press the  icon to save
3. You may need to allow notifications to get the event reminder on your phone
4. To see saved calendar events press the  icon at the top right of screen
5. To delete an event go to saved events and press the  icon on the right of the event

Shopping list function

1. Press the shortcut key  and select **Shopping list**
2. Press the  icon to bring up the recipes, select the recipe category and then the recipe, then press the shopping cart symbol in the top right corner
3. All ingredients will be added to the shopping list
4. Select as many recipes as you like and the ingredients will total if repeated throughout each recipe
5. To review your shopping list return to the home screen and press the shortcut key  and select shopping list
6. To delete the list, press the  icon on the top right side of the shopping list

Create your own recipes function

1. Press the shortcut key  and select **Creating recipes**
2. Then press the + in the top right corner
3. Enter the following data
 - a. Recipe name
 - b. Ingredients: Enter each individually and press  to confirm, repeat for each ingredient
 - c. Preparation method: Enter each step individually, selecting the relevant settings. Press + after each step.
 - Temperature
 - Speed (or reverse speed)
 - Time
4. Repeat after each step until complete
5. Once all steps have been entered press the  icon in the top right to confirm

NOTE: You can save a photo, either chose from library or take the photo directly

Guided Recipe List

The Smart Thermo Cooker comes with a wide variety of recipes built-in, listed below. You can also use the free app to add your own recipes, See **Create your own recipes function** on page 24 for more information.

Breakfast

1. Pancakes
2. Hashbrowns
3. Cinnamon scrolls
4. Porridge bread
5. Sweet potato fritters
6. Toasted muesli
7. Breaky quiche pie
8. Omelette
9. Steamed bagels

Cakes & baking

10. Banana bread
11. Chocolate brownies
12. Lemon drizzle cake
13. Carrot cake
14. Cupcakes
15. Scones
16. Vegemite cheese scrolls
17. Peanut butter raspberry bread
18. Chocolate fudge cake
19. Chocolate chip cookies
20. Flourless chocolate cake

Soups

21. Vegetable soup
22. Thai pumpkin soup
23. Chicken soup
24. Cauliflower, potato & blue cheese soup
25. Tomato soup
26. Leek & potato soup

Sauces, dips & spreads

27. Guacamole
28. Satay sauce
29. Garlic paste
30. Tomato pasta sauce
31. Mushroom sauce
32. Hummus
33. Thai green curry paste
34. Pesto
35. Almond butter
36. Hot chilli sauce
37. Cheese sauce
38. Strawberry jam
39. Orange marmalade
40. Basil oil

The basics

41. Fluffy mashed potato
42. Brown rice
43. Basic pasta
44. Steamed vegetables
45. Basic pizza dough
46. Steamed fish

Side dishes

47. Olive tapenade
48. Sweet potato mash
49. Bruschetta
50. Baba ghanoush
51. Spinach cobb loaf
52. Spicy beans

Guided Recipe List

Main dishes

53. Fried rice
54. Butter chicken
55. Chilli con carne
56. Creamy pesto chicken
57. Laksa
58. Quiche
59. Shepards pie
60. Bolognese
61. Pesto chicken risotto
62. Teriyaki chicken
63. Creamy leek & chicken pie
64. Baked salmon cheesecake
65. Lasagne

Drinks & smoothies

66. Sangria punch
67. Espresso martini
68. Breakfast berry smoothie
69. Margharita
70. Healthy white chocolate shake
71. Banana smoothie
72. Choc biscuit milkshake
73. Iced coffee frappe

Starters & salads

74. Crunchy carrot salad
75. Kale broccoli & almond salad
76. Potato salad
77. Risonic salad with artichoke & feta
78. Coleslaw
79. Fish cakes
80. Honey soy chicken
81. Fetta & chickpea tabouli
82. Salmon ceasar salad

Vegetarian

83. Jambalaya
84. Sweet potato, lentil & coconut curry
85. Zuchinni slice
86. Vegetarian sausage rolls
87. Vegetable & quinoa bake
88. Vegetable fritters

Healthy

89. Lemon bliss balls
90. Nut bars
91. Chocolate avocodo mousse
92. Peanut butter banana ice cream
93. Banana pancakes
94. Coconut date bars

Desserts

95. Blueberry lemon tart
96. Citrus raspberry tart
97. Gin & tonic sorbet
98. Summer berry pavlova
99. Sticky date pudding
100. Lemon cheesecake

Hints & Tips

Auto power save

The Smart Thermo Cooker will automatically turn off its screen if it sits unused for 5 minutes. Press any of the buttons on the unit to wake it up.

Food preparation

In order to get the best results from the Smart Thermo Cooker, it is vital that all ingredients are cut to under 3cm prior to processing.

Cleaning & storage

1. Before cleaning, switch off the appliance and remove the plug and socket
2. Unlock the blade nut and carefully remove the blades

WARNING

- Blades are very sharp. Only hold the upper part of the blade while removing or re-inserting it.

3. All accessories are dishwasher safe, except the blade which must be hand washed
4. Warm soapy water is also suitable
 - If the bowl and blades are very hard to clean, add some hot soapy water to the machine and run the machine at speed 1 for 5 seconds
 - The main unit should never be placed in water or in a dishwasher. Clean only by wiping with a damp cloth
5. Once all parts are completely dry, reassemble the Smart Thermo Cooker

NOTICE:

- Make sure pins on the bottom of the bowl are clean and dry before use.
- Periodically lubricate the blades with vegetable oil before use.

When in storage, ensure the Smart Thermo Cooker is switched off, unplugged from any power outlet, clean and dry.





Disposal

At the end of its working life, do not throw this product out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area. Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.

FAQs

Fault codes

In the unlikely event of a fault, the Smart Thermo Cooker will provide a fault code, see below for how to easily solve some faults.

Code	Explanation	Solution
E1	“E1” is shown on LCD and  button changes to red.	Switch off unit completely and contact after sales support for assistance
E2	“E2” is shown on LCD and  button changes to red.	Take out the bowl and reinstall it according to the operating instruction*
E3	“E3” is shown on LCD and  button changes to red.	Take out the bowl, and reinstall it according to the operating instruction*
E4	“E4” is shown on LCD and  button changes to red.	Firstly power off, and then restart the appliance after 1 hour.*

**If any problem persists, please contact after sales support.*

Common questions

Question	Answer
How do I stir my food without chopping?	If you do not want the ingredients to be processed, set the machine to reverse. Reverse operation at a low speed is intended for gently stirring delicate food which is not to be chopped
What parts are dishwasher safe?	The bowl and all accessories except for the blade are dishwasher safe. The blade must be hand washed
The start/stop button on my Smart Thermo Cooker is red	This means that the bowl is not fitted and secure. Ensure you have followed instructions on page 10. The start/stop button will illuminate white once fitted correctly
My machine will not blend after cooking	The Smart Thermo Cooker has a built in safety features which will only blend at speeds 1-4 if the contents are over 60 degrees. Allow for the unit to cool down before blending at high speeds
How do I remove any discolouration (caused by spices) from my accessories?	Some ingredients such as turmeric, carrots, tomatoes, etc. may stain plastic. To avoid these kinds of stains, you need to wipe any coloured food off the plastic parts as quickly as possible
How do I use guided cooking?	Simply select a recipe and follow the step-by-step instructions on the display, with predefined times, temperatures and speeds for each step. You can also watch a step by step video on using the guided cooking function at www.balcobrands.com/thermocooker
Are spare parts available?	Yes, if you require spare parts for your Smart Thermo Cooker, please contact After Sales Support for a price list



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SMART WI-FI THERMO COOKER

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 663 907 or write to us at:

Balco Brands Pty Ltd
PO BOX 537
Bayswater Business Centre
Bayswater, VIC 3153

Balco Brands Help Desk 1300 663 907
(Operating Hours: Mon-Fri 08:30AM to 6:00PM)

customer@balcobrands.com
www.balcobrands.com.au



Aldi guarantees that our exclusive brand products are developed to our stringent quality specifications. If you are not entirely satisfied with this product, please return it to the nearest ALDI store within 60 days from the date of purchase, for a full refund or replacement, or take advantage of our after sales support by calling the supplier's Customer Service Hotline.



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