

Russell Taylors

E-WARRANTY



www.russelltaylors.co.uk

USER MANUAL

iMix

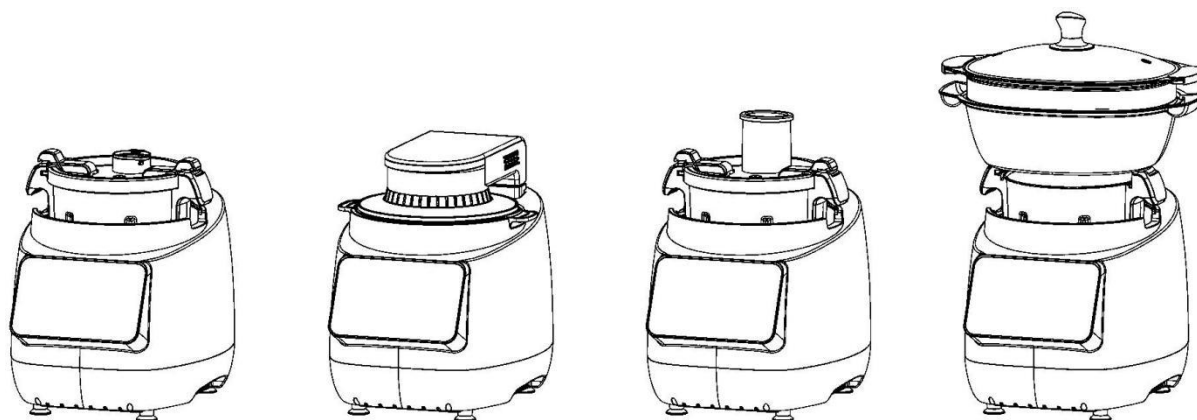


i5 Pro

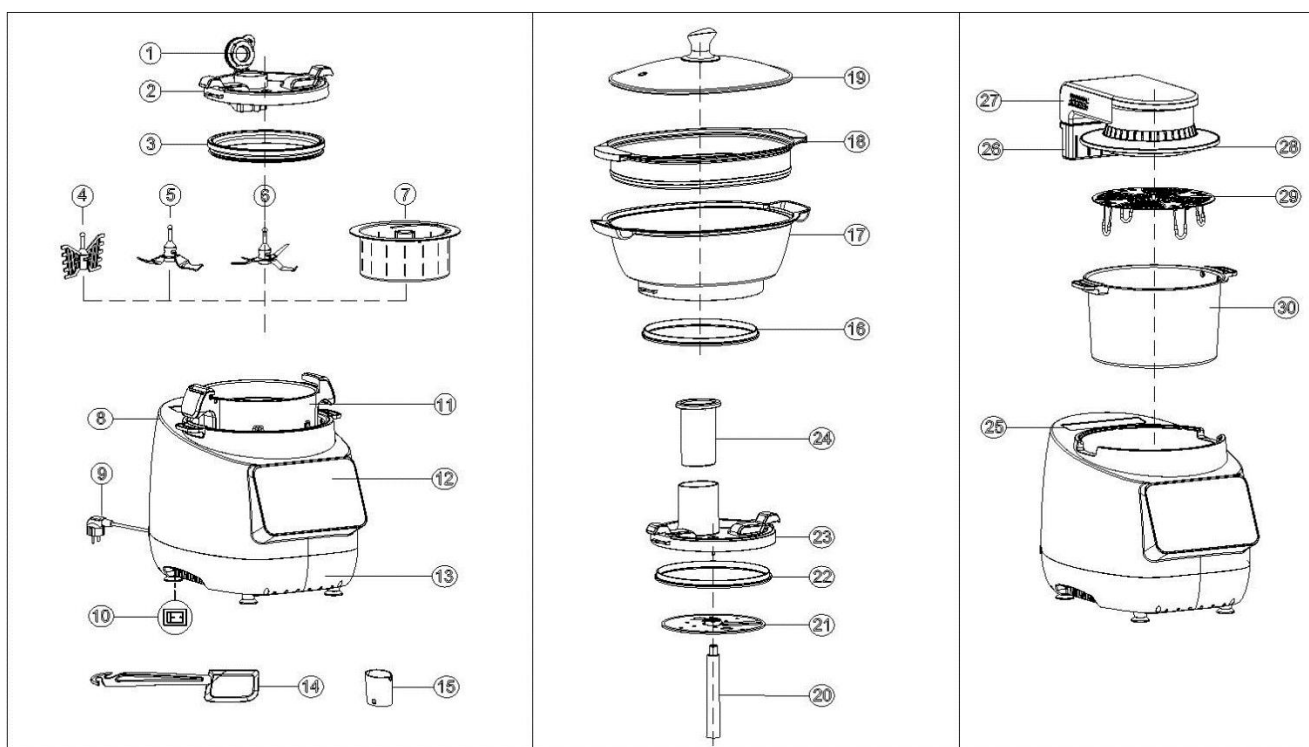
IMPORTANT SAFEGUARDS

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.

Product Overview



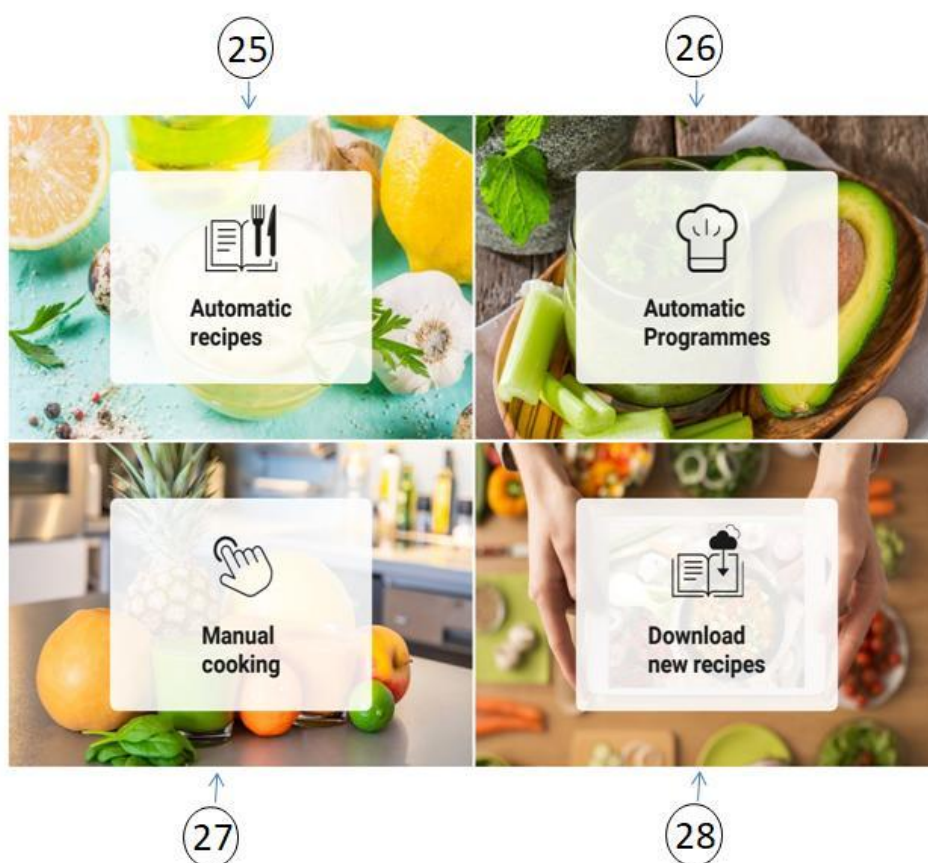
Component Overview



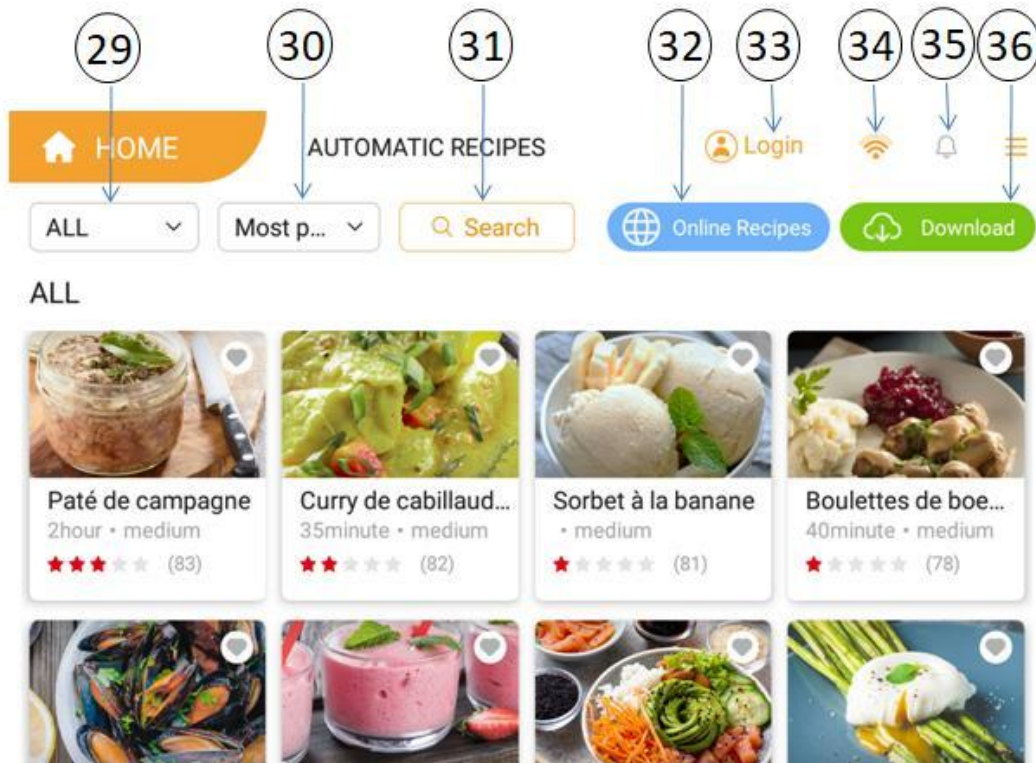
Name of Components

No.	Name	No.	Name	No.	Name
1	Filler Cap	11	Cooking Pot	21/21A	Slicer/Shredder
2	Blender Lid	12	Display Screen	22	Seal for Food Processor
3	Lid Seal	13	Product Base	23	Food Processor Lid
4	Whisk	14	Spatula	24	Pusher
5	Stirring Paddle	15	Measuring Cup	25	Power Latch
6	Blade	16	Steam Basket Seal	26	Air Fryer Socket
7	Steam Basket	17	Deep Steam Basket	27	Air Fryer
8	Main Body	18	Shallow Steam Basket	28	Glass Cover
9	Power Cord	19	Steamer Lid	29	Air Fryer Pan
10	Power Switch	20	Driving Shaft	30	Air Fryer Pot

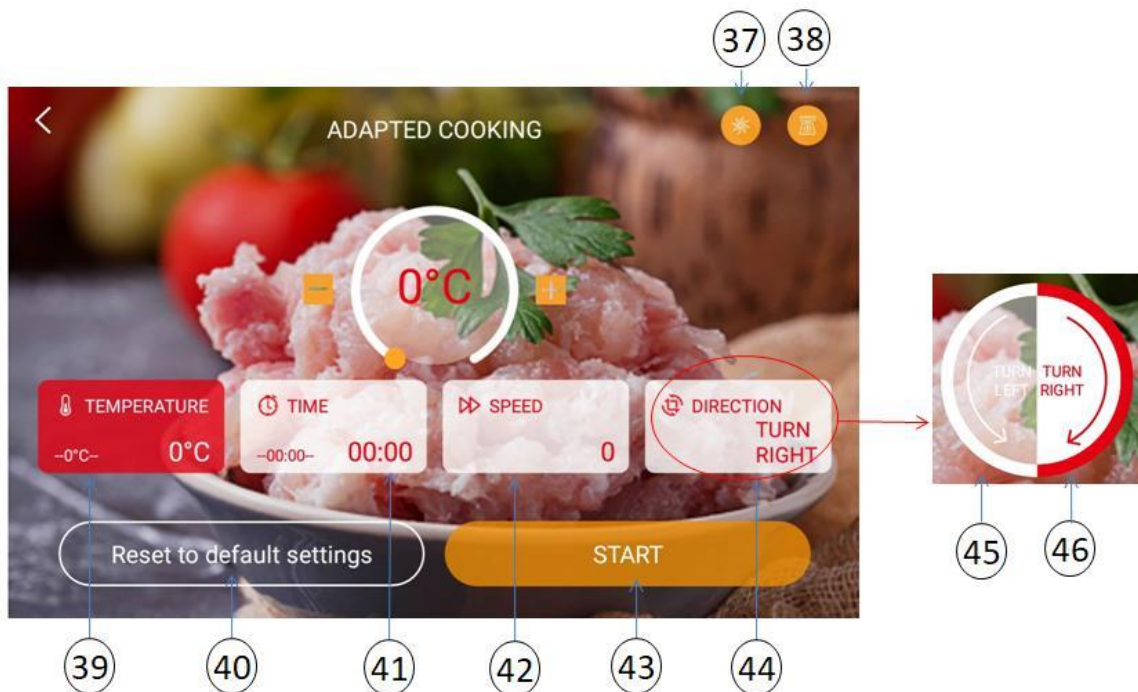
Display Screen



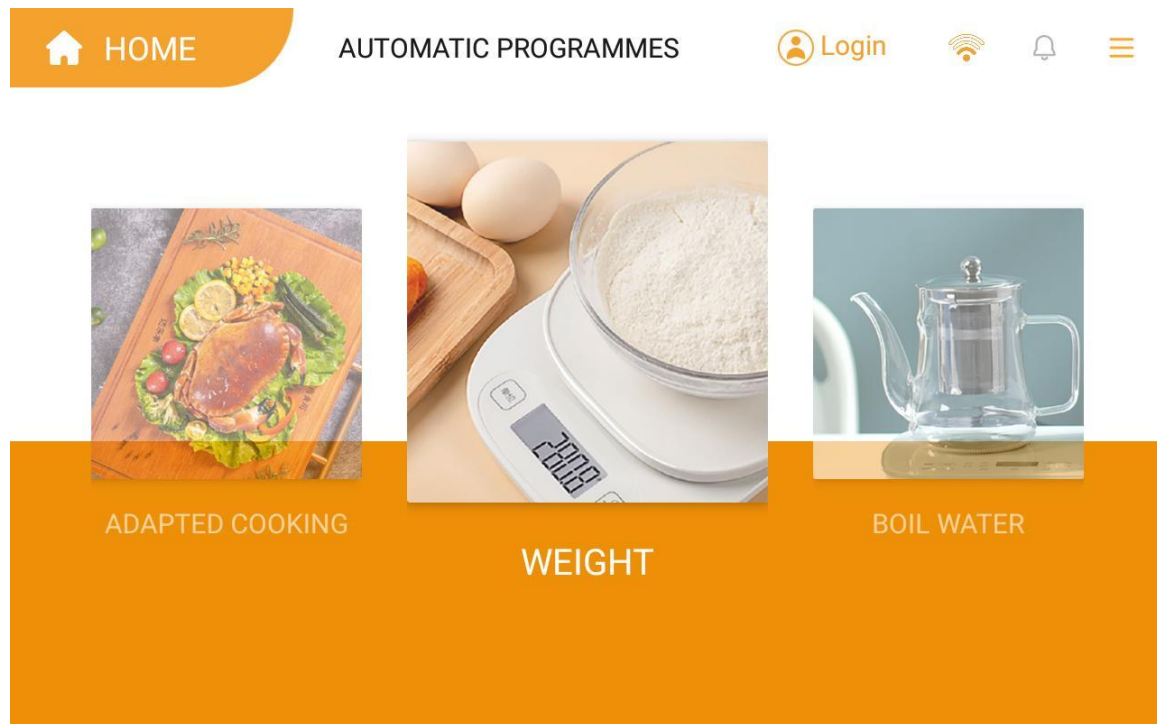
Recipe User Interface



Manual Cooking User Interface



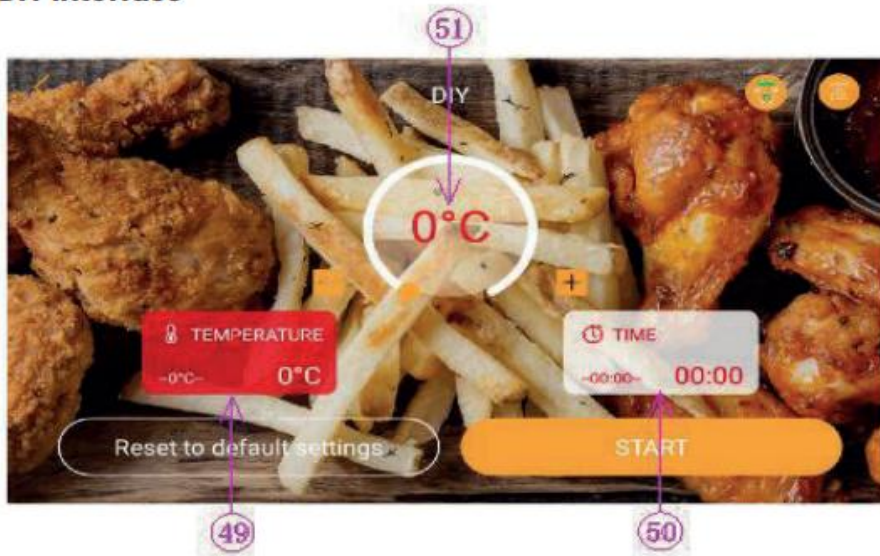
Automated Programmes



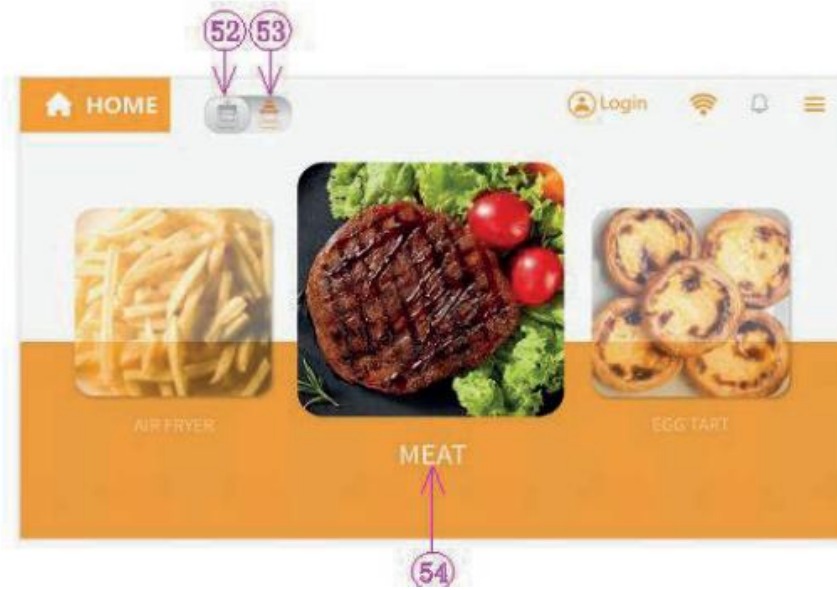
Settings User Interface



Air Fryer DIY Interface



Air Fryer Automatic Programmes



No.	Name	No.	Name	No.	Name
25	Auto. Recipes	35	Notification	45	Clockwise
26	Auto. Program	36	Download recipes	46	Reverse
27	Manual Cooking	37	Turbo Button	47	Setting
28	Download Recipes	38	Weight	48	Recipes update
29	Recipes classification	39	Temperature setting	49	Air Fryer-Temperature setting
30	Recipes arrangement	40	Reset to default setting	50	Air Fryer-Time setting
31	Recipes research	41	Cooking-Time setting	51	Display temperature
32	Online recipes	42	Speed setting	52	Cooking-state
33	User account	43	Starting key	53	Air Fryer-state
34	WiFi	44	Steering setting	54	Air Fryer-Automatic menu

User Account Creation

- You may skip this process if you wish to do so. It will not impact the access to the recipes.



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Sign up, it's FREE

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

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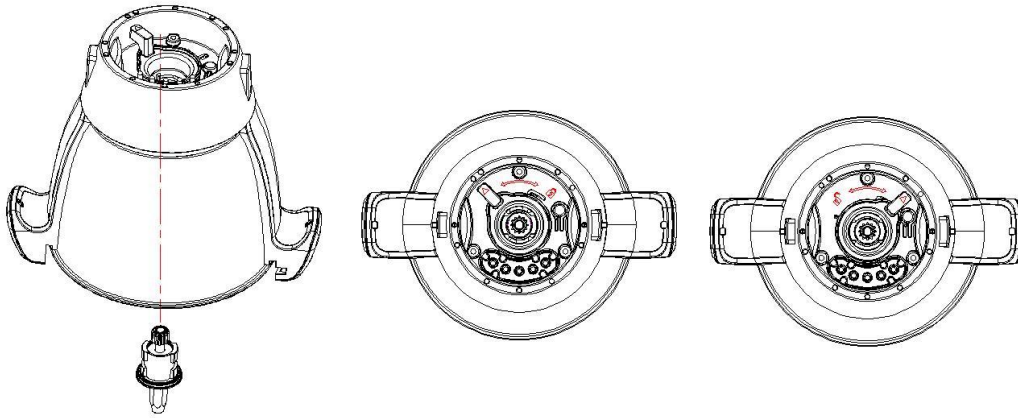
[Forgotten password](#)

Login

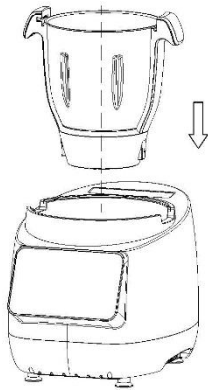
[Register](#)

Setting Up Before Use

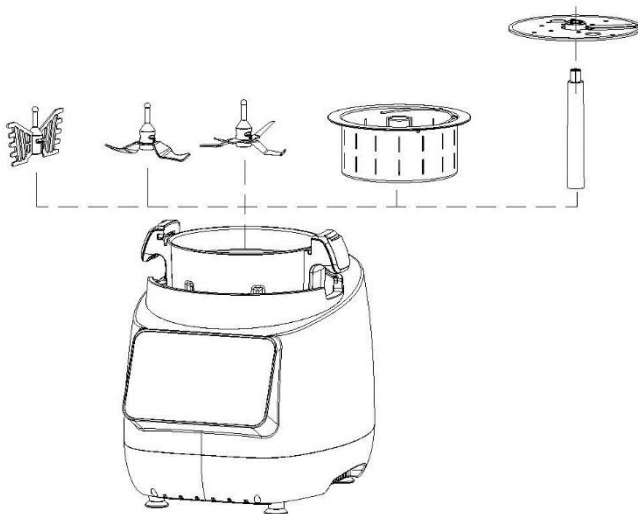
1. Place the drive shaft into the jug correctly and ensure that it is locked.



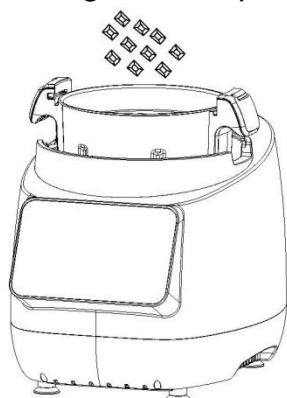
2. Insert the jug into the main unit. Press down firmly to lock it into place (The max line marking on the jug will be on the back).



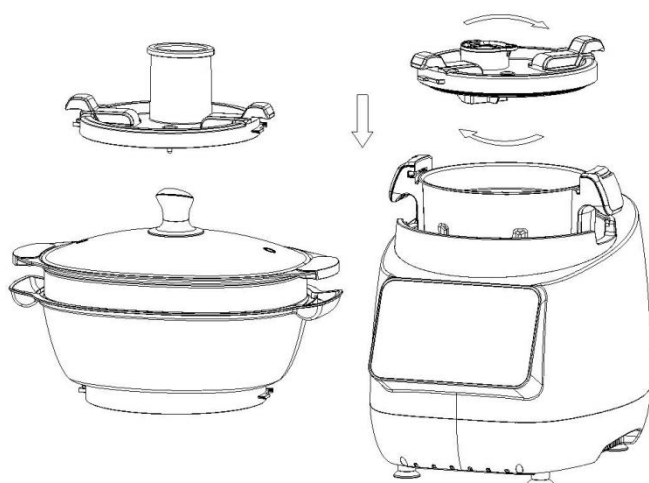
3. Choose the appropriate accessories based on your style of cooking.



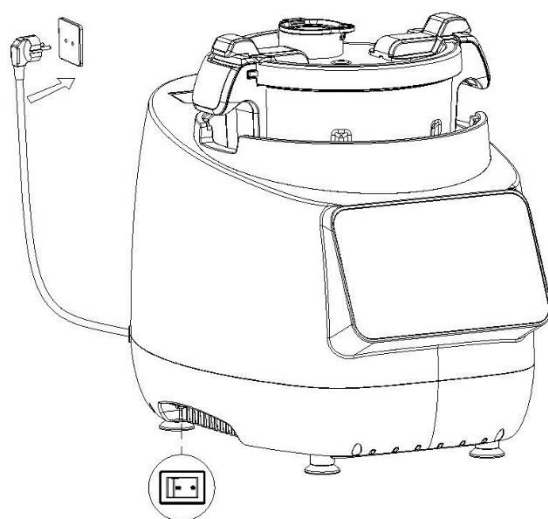
4. Add the ingredients or liquid to the jug. If you need to use the food processor, then attach the food processor lid and put the ingredients through the dispenser.



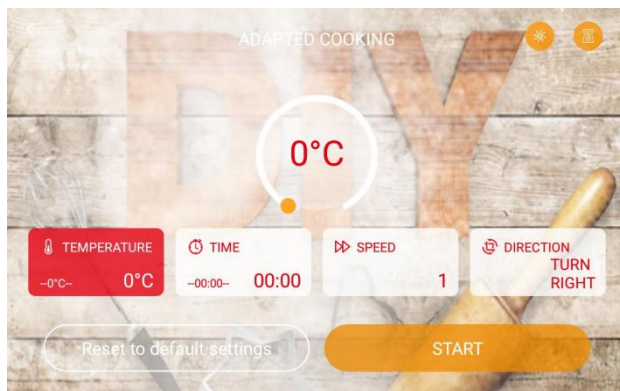
5. Attach the blender lid, food processor lid or steamer lid. The machine will not operate if the lid is not installed for safety purposes.



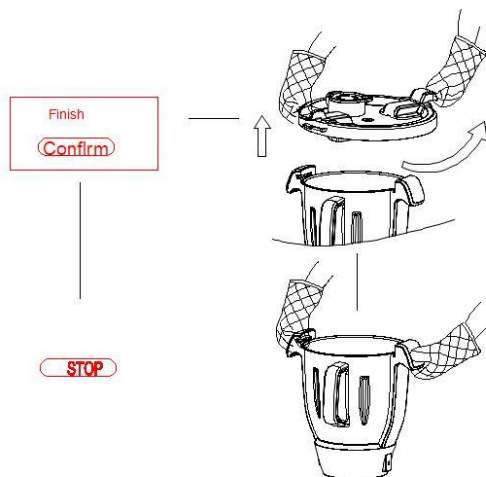
6. Plug in the power cord into your plug socket and switch on the machine. If the machine does not turn on automatically after the plug is switched on, check the power switch on the bottom left of the machine and ensure it is switched on from there.



- Slide the circular icon to set the temperature, time and speed required. Click on minute or second on the time icon to quickly set the exact time. To change the direction of the blade between clockwise and anti-clockwise, tap on the "Direction" icon. Once you have adjusted the temperature, speed and time, click on the "Start" button to begin cooking.



- After cooking, the screen will display the prompt "Finish". To remove the jug, you will need to remove the lid first to unlock it from the machine.

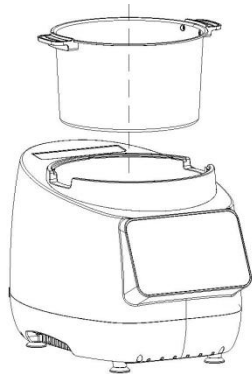


- The blender jug can be cleaned using a dry dish cloth or washed with water, however, do not immerse the jug in water. Avoid placing the jug into a dish-washing machine either.

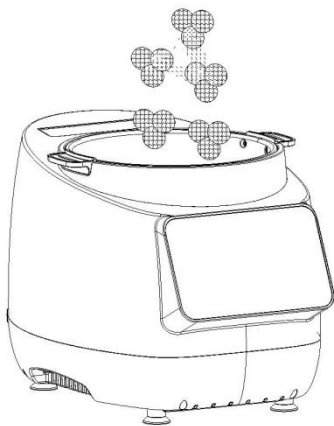
10. Place the empty fryer pot in the machine and place the tray inside the pot.



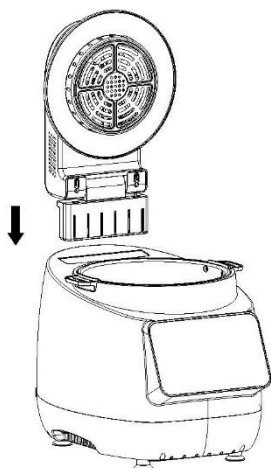
11. Place the frying pot into the machine.



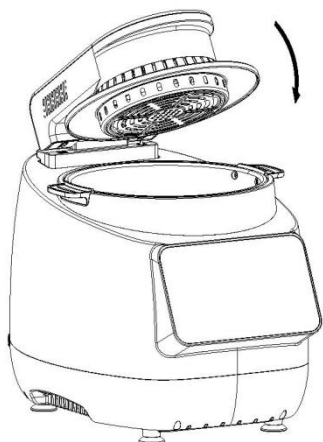
12. Place the ingredients into the frying pot.



13. Insert the Air Fryer head into the slot of the socket in the main machine.



14. Gently flip the head of the air fryer to automatically close the lid without force.



15. Do not immerse the Air Fryer head into water to avoid damage. Warranty does not cover damage caused by human error.





16. According to the needs of different dishes, the buckle of the tray can be turned up or folder.






Recommended Usage

Function	Accessory	Method		
		Speed	Time	Max Capacity
Meat Chopping	Chopping Blade	8-12	20s	1500g of boneless meat
Ice Crush	Chopping Blade	8-12	10-20s	600g of ice
Blender	Chopping Blade	12	1 minute	920g of vegetables
Chopping (Onions, Garlic etc)	Chopping Blade	5	15s-30s	500g
Kneading	Chopping Blade	1	2 minutes	500g flour + 250g water + 20g oil
Slices, Shreds (Cucumber, Carrot)	Slice Disc	5-6	30s	500g

Soup	Stir Paddle	1	Select the soup function and adjust the time, speed and temperature accordingly.	2000ML Max
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Air Fryer Automatic Menu

Mode	Ingredient	Utensils	Temperature (°C)	Time (min)	Measure
 Air Fryer	Fries	Air fryer pot or Air fryer pan	190	10-15	250g
 Bake	Bake	Air fryer pan	140	14-16	1PCS
 Drumsticks	Drumsticks	Air fryer pan	180	30	5PCS
 Egg tart	Egg tart	Air fryer pan	190	10	200g
 Pizza	Pizza	Air fryer pot	185	15-20	8-inch
 Dehydrate	Lemon, red dates.etc	Air fryer pot, or Air fryer pan	60	6H	/
 Reheat	Reheat	Air fryer pot, or Air fryer pan	100	20	/

 Chicken Wing	Chicken Wing	Air fryer pan	200	12	9PCS
 Steak	Steak	Air fryer pan	200	10	250g
 Seafood	Shrimp, fish, etc	Air fryer pan	170	20	250g
 Veggies	Vegetables, Eggplant, etc	Air fryer pot, or Air fryer pan	160	28	250g
 Mutton chop	Mutton chop, rib, etc	Air fryer pot, or Air fryer pan	200	25	/

Cleaning & Maintenance

1. Always switch off the machine when it is not in use.
2. Remove the lid and tools from the machine before cleaning.
3. Wipe the main unit with a damp cloth and never use abrasives or immerse in water.
4. 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.