i·cookmix

Thermo Cooker

Your smart mini kitchen

MANAGE YOUR MEALS ALL IN ONE

i·cookmix

AUTOMATIC
MULTIFUNCTION
COOKING KITCHEN
MACHINE

Download recipes via WiFi

High efficiency and energy efficiency

High heating efficiency

Save time and effort

i·cookmix

Update at any time

Stainless steel blade

Intelligent operation

Cleaning is more convenient

i·cookmix

Multi-Levels Cooking

Create more your recipes

AUTOMATIC
MULTIFUNCTION
COOKING KITCHEN
MACHINE

Slow Cook

Stir Fry

Grind

Steam

Juice

Scale

Kneading

Emulsify

Trash Ice

Paste

Sous Vide

Jam

i·cookmix

Smart Cooker

With wifi functions to show cloudy recipes

7inch Multi-Touch display screen

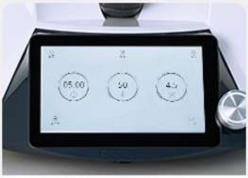
The machine will guide you

To cook one step by step

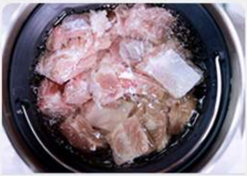
AUTOMATIC
MULTIFUNCTION
COOKING KITCHEN
MACHINE

Step 1

Step 2



Step3



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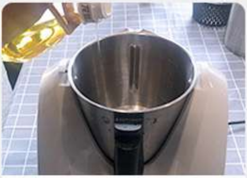

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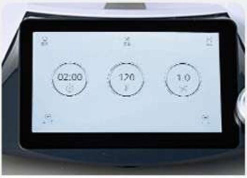
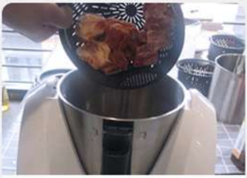
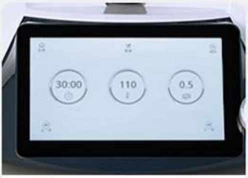


Step6



Step7



Step8

Step9

Connect Wifi

to view more recipes

AUTOMATIC
MULTIFUNCTION
COOKING KITCHEN
MACHINE

1 Professional chef to customize recipes for you

2 We will update recipes for you

3 The machine will download all new recipes for you

4 Connect your wifi

5 Chose your favorite recipes

i·cookmix

Our Patented Design

SRM Motor

high efficiency • high power • long using life

SRM motor

high speed,high power

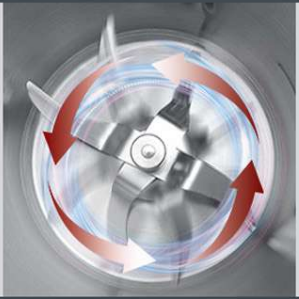
from 35-11000RPM

With double direction of blade’s rotate

Clockwise

Clockwise And Anticlockwis

Anticlockwise



Heating Film

Full area heating
more uniform and more efficient

AUTOMATIC
MULTIFUNCTION
COOKING KITCHEN
MACHINE

CLOSE
OPEN
主页
菜谱
快捷功能
00:00

0
称重
TopSpeed
正转

Heating film (Special for icookmix)

Large and uniform heating area

It will not cause uneven heating due to the concentration of the heating system, and the temperature and energy are the same at every point in the heat generating system.

More efficient direct heating

Low temperature storage, more effective control of the temperature inside the pot, can achieve real control of humidity cooking, reduce the high temperature cooking temperature caused by problems

Low loss and energy saving

High heating efficiency is not easy to lose temperature, more effective to the humidity into the pot, more energy saving and faster

Ordinary heating pipe (for traditional cooking machine)

Small and uneven heating area

It is easy to generate temperature imbalance due to the heating system set

Overheating and uneven temperature

Inconsistent temperature and energy at each point in the heating system, resulting in control temperature problems, overheating and temperature imbalance problems.

Large temperature difference between plate surface and plate bottom

In the heat mainly by heating tube heat, storage temperature serious board surface and board bottom temperature difference is big, it is not easy to control the real humidity of ingredients

Making Jam

00:10

8.0
05:00
50
4.0
25:00
95
4.5

Strawberry jam

Time:10s
Speed:8 levels

Mixing

Time:5min
Temp.:50 ℃
Speed:4 levels

Condensed milk

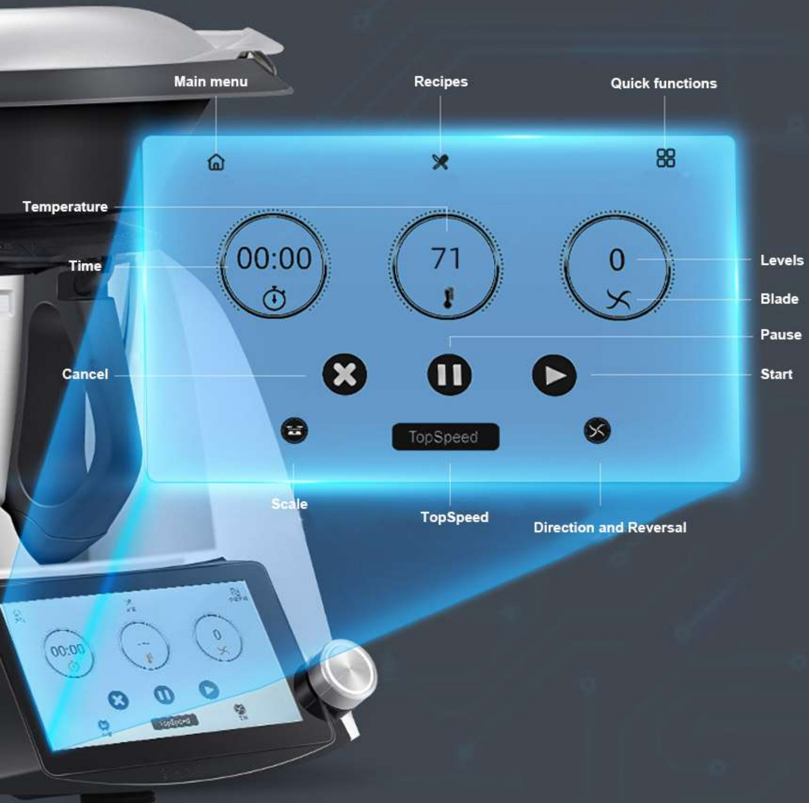
Time:25mins
Temp.:95 ℃
Speed:4.5 levels

Oil-Free

Mini Kitchen

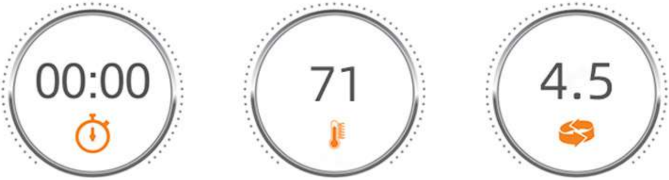
Intelligent Operating system

system


Main menu
Recipes
Quick functions
Temperature
Time
00:00
71
0
Levels
Blade
Pause
Cancel
Start
TopSpeed
Scale
TopSpeed
Direction and Reversal

Electronic Control

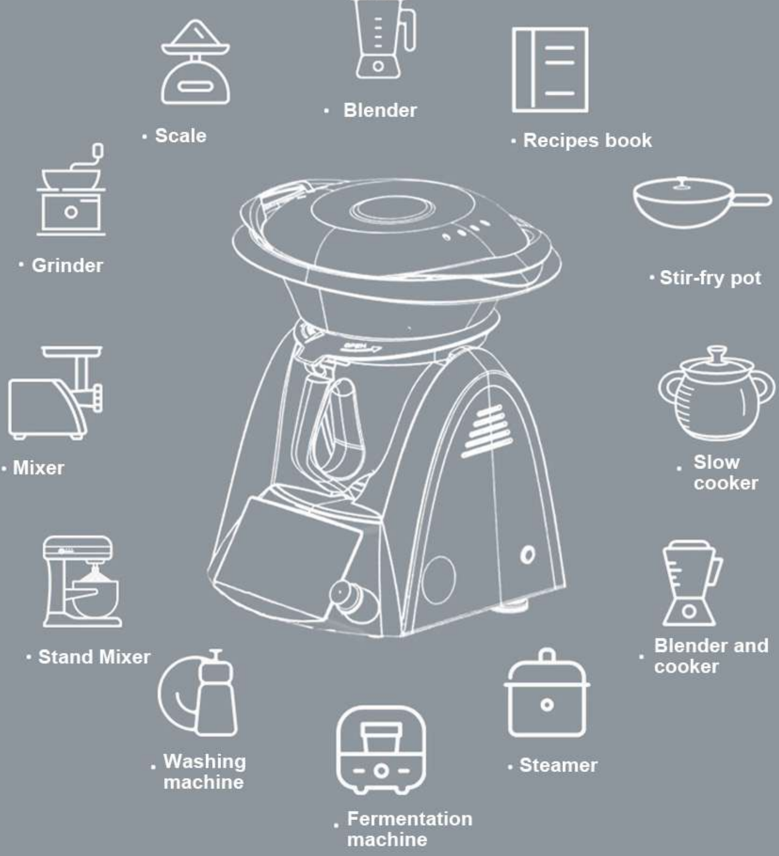
00:00
0
TopSpeed



1S accuracy control

1℃ accuracy control

0.5 levels increase or reduce


· Scale
· Blender
· Recipes book
· Grinder
· Stir-fry pot
· Mixer
. Slow cooker
· Stand Mixer
. Blender and cooker
. Washing machine
· Steamer
. Fermentation machine

Save Time Save Nutrition

AUTOMATIC
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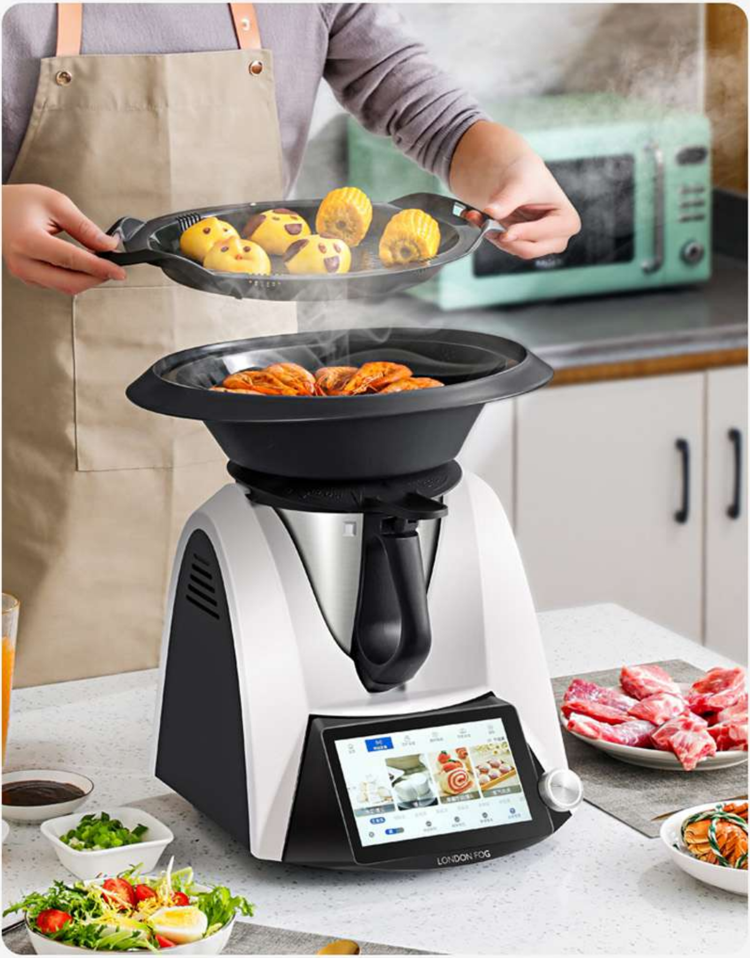

Easier to
Create your recipes

AUTOMATIC
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# 南瓜浓汤 #
LONDON FOG

Time:24min
Temperature:120℃

# 美味大龙虾 #
LONDON FOG

Time:25min
Temperature:120℃

# 猪猪包 #
LONDON FOG

Time:29min
Temperature:130℃

# 低温牛排 #
LONDON FOG

Time:60min
Temperature:60℃

Accessories

AUTOMATIC
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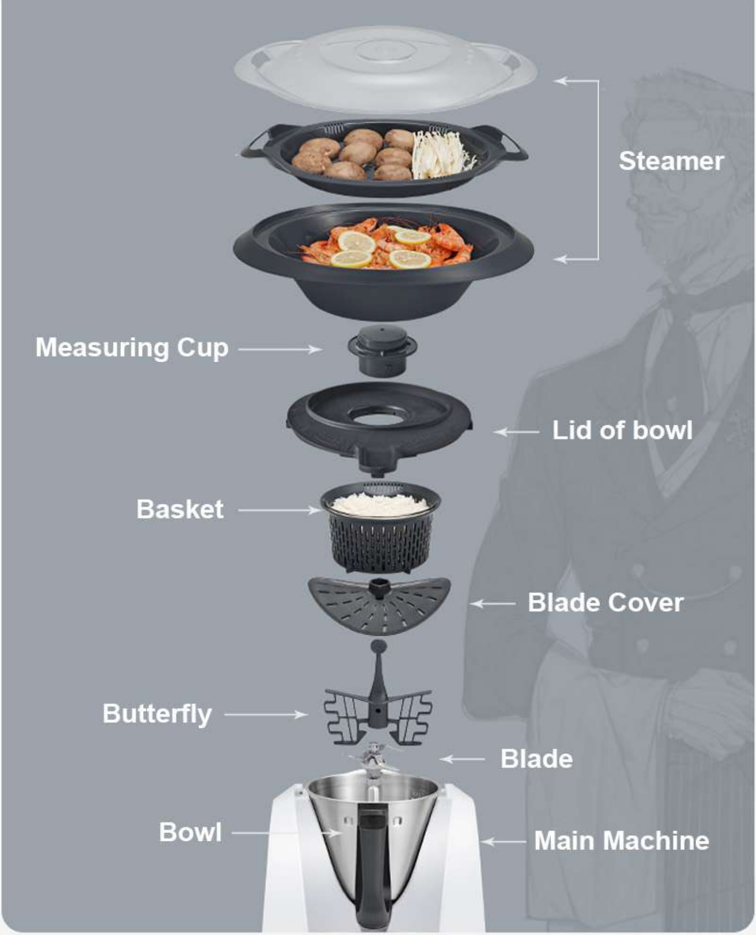
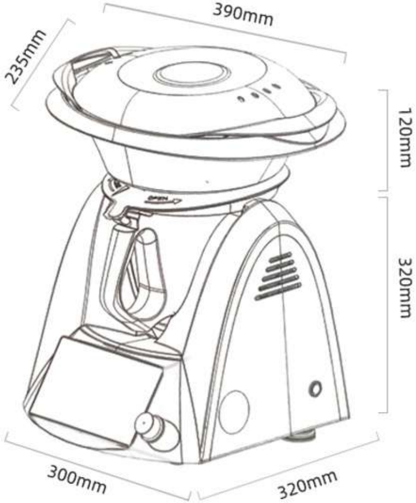
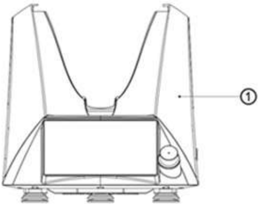
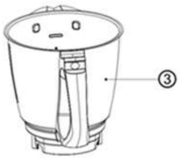
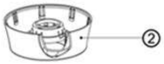

Steamer
Measuring Cup
Lid of bowl
Basket
Blade Cover
Butterfly
Blade
Bowl
Main Machine

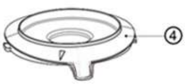
SPECIFICATIONS

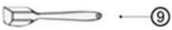

390mm
235mm
120mm
320mm
OPEN
300mm
320mm

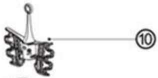


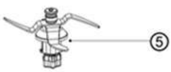


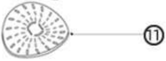


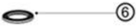


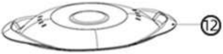


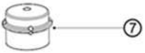


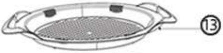


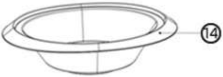


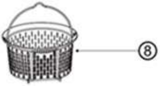












① Main machine
② bottom of bowl
③ Bowl
④ Lid of bowl
⑤ Blade
⑥ seal ring of blade
⑦ Measuring Cup
⑧ Basket
⑨ Spatula
⑩ Butterfly
⑪ blade cover
⑫ Steamer Cover
⑬ Steamer Interlayer
⑭ Steamer Bottom

icookmix

Size of product: 300*320*320mm

Model: TC-7 Bowl Capacity: 2L

N.W: 8.9kg Temperature 37-160 ℃

Speed: 35-11000rpm