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Techwood TCDR-136

Techwood TCDR-136 Stand Mixer User Manual

Model: TCDR-136

1. Introduction

Thank you for choosing the Techwood TCDR-136 Stand Mixer. This appliance is designed to assist you with various kitchen tasks, from kneading dough to whipping cream, with efficiency and ease. To ensure safe and optimal performance, please read this instruction manual thoroughly before first use and keep it for future reference.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact customer service for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Always operate the mixer on a dry, stable, and level surface.
- This appliance is equipped with motor overload protection. If the motor overheats, the appliance will automatically shut off. Allow it to cool down before resuming operation.

3. Product Overview and Components

The Techwood TCDR-136 Stand Mixer features a robust design with a powerful motor and a large capacity stainless steel bowl, making it suitable for various culinary tasks. Familiarize yourself with the main components:

- **Motor Unit:** The main body housing the motor and control dial.
- **Mixing Head:** Tilts up for easy access to the bowl and attachments.
- **Stainless Steel Bowl (6.5L):** Large capacity bowl for mixing ingredients.
- **Splash Guard:** Prevents ingredients from splashing out during operation.
- **Speed Control Dial:** Allows selection of 6 speeds and a pulse function.
- **Attachments:**
  - **Dough Hook:** Ideal for kneading heavy mixtures like bread dough, pizza dough, and pasta.
  - **Beater:** Suitable for medium-heavy mixtures such as cake batter, cookie dough, and mashed potatoes.
  - **Whisk:** Designed for light mixtures like whipping cream, egg whites, and light batters.



Figure 1: Techwood TCDR-136 Stand Mixer with mixing head raised.



Figure 2: Techwood TCDR-136 Stand Mixer with splash guard in place.

4. Setup

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present. Dispose of packaging responsibly.
2. **Placement:** Place the mixer on a clean, dry, stable, and level surface. Ensure there is enough space around the appliance for ventilation and operation.
3. **Cleaning Before First Use:** Before using for the first time, clean the stainless steel bowl, splash guard, and all attachments (dough hook, beater, whisk) with warm soapy water. Rinse thoroughly and dry completely. Wipe the motor unit with a damp cloth.
4. **Attaching the Bowl:** Place the stainless steel bowl onto the base of the mixer. Turn it clockwise until it locks securely into place.
5. **Attaching the Splash Guard:** If desired, place the splash guard onto the mixing head before attaching an accessory.
6. **Attaching an Accessory:**
    - Ensure the mixer is unplugged and the speed control dial is set to '0' (OFF).
    - Press the tilt-head release lever and lift the mixing head until it locks in the tilted position.
    - Insert the desired attachment (dough hook, beater, or whisk) into the accessory shaft. Push upwards and turn counter-clockwise until it locks into place.
    - Add your ingredients to the bowl.
    - Lower the mixing head by pressing the tilt-head release lever and gently pushing the head down until it locks.

5. Operating Instructions

The Techwood TCDR-136 Stand Mixer features planetary mixing action, ensuring all ingredients are thoroughly combined for consistent results.

1. **Preparation:** Ensure the mixer is properly set up with the bowl and desired attachment. Add your ingredients to the stainless steel bowl.
2. **Power Connection:** Plug the mixer into a suitable 230V electrical outlet.

3. **Speed Selection:** Turn the speed control dial to the desired speed setting (1-6). Start with a lower speed and gradually increase as needed to prevent splashing.
4. **Pulse Function:** For short bursts of high power, turn the dial to the 'P' (Pulse) setting and hold. Release the dial to return to '0' (OFF). This is useful for quickly incorporating ingredients or for short mixing tasks.
5. **Mixing Guidelines:**
    - **Dough Hook (Speeds 1-3):** Use for kneading bread dough, pizza dough, and other heavy mixtures. Do not over-knead.
    - **Beater (Speeds 2-4):** Use for mixing cake batters, cookie dough, frostings, and mashing vegetables.
    - **Whisk (Speeds 4-6):** Use for whipping egg whites, cream, and light batters. Achieve maximum volume at higher speeds.
6. **Stopping Operation:** When mixing is complete, turn the speed control dial back to '0' (OFF) and unplug the appliance from the power outlet.
7. **Removing Attachments and Bowl:** Press the tilt-head release lever to raise the mixing head. Turn the attachment clockwise and pull down to remove it. Unlock the bowl by turning it counter-clockwise and lifting it off the base.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Techwood TCDR-136 Stand Mixer.

- **Motor Unit:** Always unplug the mixer before cleaning. Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- **Stainless Steel Bowl:** The 6.5L stainless steel bowl is dishwasher safe. Alternatively, wash it with warm soapy water, rinse thoroughly, and dry completely.
- **Attachments (Dough Hook, Beater, Whisk):** These attachments are generally dishwasher safe. For manual cleaning, wash with warm soapy water, rinse, and dry immediately to prevent water spots or corrosion.
- **Splash Guard:** Wash with warm soapy water, rinse, and dry.
- **Storage:** Store the cleaned and dried mixer and its accessories in a dry place, away from direct sunlight and moisture.

7. Troubleshooting

If you encounter any issues with your Techwood TCDR-136 Stand Mixer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; Speed dial not at '0'; Power outage.	Ensure plug is securely in outlet; Turn dial to '0' then select speed; Check household circuit breaker.
Motor stops during operation.	Motor overload protection activated.	Turn off the mixer, unplug it, and allow it to cool down for at least 30 minutes. Reduce the load (amount of ingredients) before restarting.

Problem	Possible Cause	Solution
Attachments are difficult to install/remove.	Incorrect alignment; Debris in shaft.	Ensure the mixing head is fully tilted up. Align the attachment correctly with the shaft. Clean any debris from the shaft.
Ingredients are not mixing evenly.	Incorrect attachment or speed; Too much/too little liquid.	Ensure the correct attachment is used for the mixture. Adjust speed. Scrape down the sides of the bowl with a spatula if necessary.

If the problem persists after attempting these solutions, please contact Techwood customer support.

8. Specifications

Feature	Specification
Brand	Techwood
Model Number	TCDR-136 (TEC3760196099741)
Power	1300 Watts
Voltage	230 Volts
Capacity	6.5 Liters (Stainless Steel Bowl)
Number of Speeds	6 + Pulse Function
Material	Stainless Steel (bowl), Plastic/Metal (housing)
Dimensions (L x W x H)	47 x 41 x 31 cm
Item Weight	6.9 Kilograms
Special Features	Planetary Mixing Action, Motor Overload Protection

9. Warranty and Support

For warranty information, please refer to the warranty card or documentation included with your purchase. Techwood products are designed for reliability and performance. If you require technical assistance or have questions not covered in this manual, please contact Techwood customer support through their official website or the contact information provided with your product.
Please retain your proof of purchase for any warranty claims.

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