Techwood CS-9

Techwood CS-9 Multifunction Cooking Robot

User Manual

1. Important Safety Instructions

Please read all instructions carefully before using the Techwood CS-9 Multifunction Cooking Robot. Keep this manual for future reference.

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands and utensils away from moving blades during operation to prevent injury.
- Ensure the lid is securely locked in place before operating the appliance.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use.
- Avoid contact with hot surfaces, especially during and after cooking functions. Use oven mitts if necessary.
- Do not overfill the bowl. Refer to the maximum fill lines.

2. Product Overview

Familiarize yourself with the components of your Techwood CS-9 Multifunction Cooking Robot.



Figure 1: Techwood CS-9 Multifunction Cooking Robot. This image displays the main unit, stainless steel bowl, and lid. The control panel is visible on the front.

2.1 Main Components

- **Motor Unit:** The base containing the motor and control panel.
- **Stainless Steel Bowl:** 1.75L capacity, heated, for mixing and cooking.
- **Lid:** With a filling opening for adding ingredients during operation.

- **Steam Basket (2L):** For steam cooking.
- **Stainless Steel Blade:** For chopping, mixing, and emulsifying.
- **Spatula:** For scraping and stirring.
- **Dough Mixer:** Specifically designed for kneading dough.
- **Butterfly Mixer:** For whipping and emulsifying lighter mixtures.

2.2 Control Panel

The LCD control screen allows you to set temperature, time, and speed, and select programs.

- **LCD Display:** Shows current settings and program status.
- **Temperature Control:** Adjustable from 37°C to 120°C.
- **Timer:** Up to 99 minutes.
- **Speed Settings:** 6 speeds plus a Pulse function.
- **Program Selection:** Buttons for Soup, Dessert, Slow Cooking, and Dough.

3. Setup

3.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the stainless steel bowl, lid, steam basket, blades, spatula, dough mixer, and butterfly mixer in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the motor unit with a damp cloth. Do not immerse it in water.
4. Ensure all parts are completely dry before assembly.

3.2 Assembly

1. Place the motor unit on a stable, flat, and dry surface.
2. Insert the desired accessory (blade, dough mixer, or butterfly mixer) into the bottom of the stainless steel bowl.
3. Place the stainless steel bowl onto the motor unit, ensuring it is securely seated and locked into position.
4. Add ingredients to the bowl.
5. Place the lid on the bowl and twist clockwise until it locks. Ensure the lid is properly sealed before operation.
6. If using the steam function, place the steam basket on top of the lid.

4. Operating Instructions

4.1 Power On/Off

- Plug the appliance into a 220-240V~ 50-60Hz power outlet. The LCD display will illuminate.
- To turn off, unplug the appliance from the power outlet.

4.2 Manual Operation (Temperature, Time, Speed)

1. **Set Temperature:** Use the temperature control buttons to select a temperature between 37°C and 120°C.
2. **Set Time:** Use the timer control buttons to set the desired operating time, up to 99 minutes.
3. **Set Speed:** Use the speed control buttons to select one of the 6 available speeds. For short bursts of maximum power, use the Pulse function.

4. Press the Start button (if available, otherwise the speed/program selection might initiate it) to begin operation.

4.3 Pre-set Programs

The Techwood CS-9 features several pre-set programs for convenience:

- **Soup Program:** Optimized settings for preparing various soups.
- **Dessert Program:** Ideal for creating sweet dishes and custards.
- **Slow Cooking Program:** For gentle, long-duration cooking.
- **Dough Program:** Specifically designed for kneading dough.

To use a program, simply select the desired program button on the control panel. The appliance will automatically set the appropriate temperature, time, and speed. You may adjust these settings manually if needed after selecting a program.

4.4 Multifunction Capabilities

The robot offers a wide range of functions:

- **Traditional Cooking:** For general cooking tasks.
- **Steam Cooking:** Use the 2L steam basket for healthy steaming.
- **Chopping:** Use the stainless steel blade for chopping vegetables, nuts, etc.
- **Boiling:** Heat liquids to boiling point.
- **Simmering:** Cook gently below boiling point.
- **Whipping:** Use the butterfly mixer for whipping cream or egg whites.
- **Emulsifying:** Create smooth emulsions like mayonnaise.
- **Mixing:** Combine ingredients thoroughly.

5. Cleaning and Maintenance

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

1. **Always unplug** the appliance from the power outlet before cleaning.
2. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
3. **Stainless Steel Bowl and Accessories:** The bowl, lid, steam basket, blades, spatula, dough mixer, and butterfly mixer are generally dishwasher-safe, or can be washed by hand in warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
4. **Blades:** Handle blades with extreme care as they are very sharp. Use a brush to clean hard-to-reach areas.
5. Ensure all parts are completely dry before reassembling or storing the appliance.

6. Troubleshooting

If you encounter any issues with your Techwood CS-9, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; lid not properly secured.	Check power connection; try a different outlet; ensure lid is locked in place.
Motor stops during operation.	Overload; overheating.	Reduce ingredients; unplug and let cool for 30 minutes before restarting.

Problem	Possible Cause	Solution
Ingredients not mixing properly.	Incorrect accessory used; too little liquid; ingredients stuck to sides.	Ensure correct accessory for task; add more liquid if necessary; use spatula to scrape down sides.
Steam not generating effectively.	Insufficient water in the bowl; steam basket not properly seated.	Add adequate water to the main bowl; ensure steam basket is correctly positioned.

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

7. Specifications

Brand	Techwood
Model Number	CS-9
Color	White
Product Dimensions (L x W x H)	30 x 27.5 x 36.5 cm
Item Weight	3.5 Kilograms
Total Power	1200 Watts (Motor: 400W, Cooking: 800W)
Voltage	220-240 Volts
Material	Stainless Steel
Bowl Capacity	1.75 Liters
Steam Basket Capacity	2 Liters
Number of Speeds	6 + Pulse function
Temperature Range	37°C to 120°C
Timer	Up to 99 minutes
Special Features	Programmable, LCD Control Screen, Automatic Shut-off
Recommended Uses	Chopping, Mixing, Emulsifying, Cooking, Steaming, Kneading
Country of Origin	China

8. Warranty and Support

For detailed warranty information, please refer to the warranty card included with your product or visit the official Techwood website. Keep your proof of purchase for warranty claims.
If you require technical assistance or have questions not covered in this manual, please contact Techwood customer support through their official channels. Contact information can typically be found on the manufacturer's website or on the product packaging.

- **Online Support:** Visit the official Techwood website for FAQs, product registration, and support contact forms.
- **Phone Support:** Refer to your product documentation for regional customer service phone numbers.

© 2023 Techwood. All rights reserved.