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› Techwood TCA-1386EXN Espresso Machine User Manual

## Techwood TCA-1386EXN

# Techwood TCA-1386EXN Espresso Machine

## USER MANUAL

Model: TCA-1386EXN | Brand: Techwood

### 1. Introduction

Thank you for choosing the Techwood TCA-1386EXN Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

This espresso machine is designed to prepare a variety of coffee beverages, including espresso, double espresso, Americano, and cold espresso, as well as to provide hot water and steam for milk frothing.

### 2. Safety Instructions

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions carefully before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Unplug the machine from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any manner.
- Keep hands and cords away from hot parts of the appliance during operation.
- This appliance is for household use only. Do not use outdoors.
- Close supervision is necessary when the appliance is used by or near children.
- Use only cold, fresh water in the water tank.
- Do not open the filter holder during brewing as hot water and steam are under pressure.

### 3. Product Overview

Familiarize yourself with the components of your Techwood Espresso Machine.



Figure 3.1: Overall view of the Techwood TCA-1386EXN Espresso Machine, showcasing its sleek black and silver design with two espresso cups on the drip tray.



Figure 3.2: Front view highlighting the control panel, portafilter, and steam wand. The digital display shows temperature and function icons.



**Figure 3.3:** Detailed view of the digital display showing temperature (93°C), and icons for Espresso, 2x Espresso, Americano, Cold Espresso, and Steam. The power button and function selector are also visible.

1. **Control Panel:** Digital display with touch-sensitive buttons for various functions.
2. **Power Button:** Turns the machine on/off.
3. **Espresso/Double Espresso Buttons:** For single or double shots.
4. **Americano Button:** For Americano coffee.
5. **Cold Espresso Button:** For cold coffee preparation.
6. **Steam/Hot Water Knob:** Controls steam for frothing or hot water dispensing.
7. **Portafilter:** Holds ground coffee or compatible capsules.
8. **Steam Wand:** For frothing milk and dispensing hot water.
9. **Removable Drip Tray:** Collects excess liquid and is easy to clean.
10. **Translucent Water Tank:** Located at the back, with a 1.5L capacity.

## 4. Setup

Follow these steps for the initial setup of your espresso machine.

1. **Unpacking:** Carefully remove all packaging materials. Check that all parts are present and undamaged.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from walls and heat sources. Ensure adequate ventilation.
3. **Clean Components:** Wash the water tank, portafilter, and drip tray with warm soapy water, then rinse thoroughly and dry.
4. **Fill Water Tank:** Fill the translucent water tank with fresh, cold water up to the MAX level. Do not exceed the MAX line.
5. **First Use (Priming):**

- Ensure the water tank is filled.
- Place a cup under the coffee spout.
- Turn on the machine using the power button.
- Once the machine is heated (indicator light stable), press the Espresso button to dispense water without coffee. Repeat this process 2-3 times to clean the internal system and prime the pump.
- Turn the steam knob to the steam position to release any air from the steam wand until water flows out, then close it.

## 5. Operating Instructions

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Learn how to brew your favorite coffee beverages and use the steam function.

### 5.1. Making Espresso (Single/Double)

1. Ensure the water tank is filled and the machine is plugged in and powered on.
2. Wait for the machine to preheat (indicator light will stabilize, temperature displayed).
3. Insert the appropriate filter basket (single or double) into the portafilter.
4. Add ground coffee to the filter basket. For a single shot, use approximately 7g; for a double, use 14g. Tamp the coffee evenly.
5. Attach the portafilter to the brewing head by aligning it and twisting it firmly to the right.
6. Place one or two espresso cups under the portafilter spouts.
7. Press the 'Espresso' button for a single shot or '2x Espresso' button for a double shot. The machine will automatically stop when the desired volume is reached.
8. Carefully remove the portafilter after brewing and discard the used coffee grounds.

### 5.2. Making Americano

1. First, brew a single or double espresso into your cup as described in section 5.1.
2. Once the espresso is brewed, ensure the machine is ready for hot water dispensing.
3. Place the cup with espresso under the steam wand.
4. Turn the steam knob to the hot water position to dispense hot water into the cup until your Americano reaches the desired strength.
5. Turn the steam knob back to the closed position to stop the hot water flow.

### 5.3. Using the Steam Wand (for Cappuccino/Latte)

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. Ensure the machine is powered on and has reached brewing temperature.
3. Turn the steam knob to the steam position. The machine will start heating up for steam production. Wait until the steam indicator light is stable.
4. Purge the steam wand by briefly opening the steam knob to release any condensed water. Close it immediately.
5. Insert the steam wand tip just below the surface of the milk.
6. Slowly open the steam knob. You should hear a gentle hissing sound as air is incorporated into the milk.
7. Lower the pitcher slightly as the milk expands, keeping the tip just below the surface.
8. Once the milk has doubled in volume and reached the desired temperature (around 60-70°C), close the steam knob.
9. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

### 5.4. Making Cold Espresso

This function allows for the preparation of a cold espresso shot, ideal for iced coffee beverages.

1. Prepare the portafilter with ground coffee as you would for a regular espresso.
2. Place a glass with ice under the portafilter spouts.
3. Press the 'Cold Espresso' button. The machine will brew a shot of espresso at a lower temperature, directly over the ice.
4. Remove the glass once brewing is complete.

## 6. Maintenance and Cleaning

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Regular cleaning ensures optimal performance and extends the life of your machine.

### 6.1. Daily Cleaning

- **Drip Tray:** Empty and rinse the removable drip tray after each use or when the indicator floats up.
- **Portafilter:** Remove used coffee grounds and rinse the portafilter and filter basket under running water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge the wand briefly to clear any internal milk residue.

### 6.2. Weekly Cleaning

- **Water Tank:** Remove the water tank, empty any remaining water, and wash it with mild detergent and warm water. Rinse thoroughly and refill with fresh water.
- **Brewing Head:** Wipe the brewing head with a damp cloth to remove any coffee residue.

### 6.3. Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage, typically every 2-3 months.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Pour the solution into the water tank.
3. Place a large container under the coffee spout and steam wand.
4. Turn on the machine. Once heated, run half of the descaling solution through the coffee spout by pressing the Espresso button repeatedly.
5. Then, run the remaining half of the solution through the steam wand by opening the steam knob.
6. After dispensing the solution, rinse the water tank thoroughly and fill it with fresh water.
7. Repeat the process with fresh water to rinse the internal system, running water through both the coffee spout and steam wand until the tank is empty.

## 7. Troubleshooting

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Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; machine not primed; clogged filter.	Fill water tank; prime the machine; clean filter basket.
Coffee is too weak or watery.	Coffee too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.

Problem	Possible Cause	Solution
No steam from wand.	Machine not at steam temperature; wand clogged.	Wait for steam indicator; clean steam wand thoroughly.
Machine leaks.	Drip tray full; water tank not seated correctly.	Empty drip tray; ensure water tank is properly inserted.
Coffee flows too slowly.	Coffee too fine; too much coffee; over-tamping; machine needs descaling.	Use coarser grind; reduce coffee amount; tamp less firmly; descale machine.

## 8. Specifications

Technical details of the Techwood TCA-1386EXN Espresso Machine.

Feature	Specification
Brand	Techwood
Model Number	TCA-1386EXN
Color	Black
Dimensions (L x W x H)	33.2 x 25.4 x 38.5 cm
Weight	4.4 Kilograms
Voltage	220-240V ~ 50-60Hz
Power	1350W
Pump Pressure	20 bars
Water Tank Capacity	1.5 Liters
Features	Milk frother, versatile brewing functions (Espresso, Double Espresso, Americano, Cold Espresso), removable drip tray, transparent reservoir, automatic stop function.

## 9. Warranty and Support

This product comes with a standard manufacturer's warranty. For detailed warranty information, please refer to the warranty card included with your purchase or visit the official Techwood website. For technical support, spare parts, or service inquiries, please contact Techwood customer service through their official channels.

Keep your proof of purchase for any warranty claims.