

PORODO
LIFESTYLE



Porodo Lifestyle
TILT-HEAD ELECTRIC
Household Stand Mixer

SKU: PDLFSTMWH

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Product Overview

The Porodo Tilt-Head Electric Household Stand Mixer is designed to make your cooking and baking tasks easier with its powerful 400W motor. Featuring 10 speed settings, it offers versatile mixing options for a wide range of recipes. The 2L capacity stainless steel mixing bowl ensures ample space for preparing larger batches, while the planetary mixing action guarantees consistent results. This mixer comes with premium attachments, including a stainless steel whisk for smooth creams and dough, an aluminium beater for even mixing, and a non-stick dough hook for easy kneading without sticking. Ideal for those who enjoy home baking, it combines durability and performance with a sleek design, making it a must-have kitchen companion.

Specifications

Rated Voltage	220-240V
Rated Frequency	50/60Hz
Rated Power	400W
Bowl Capacity	2L Stainless Steel
Power Cord	UK 3-Pin Plug
Model Number	PDLFSTSM

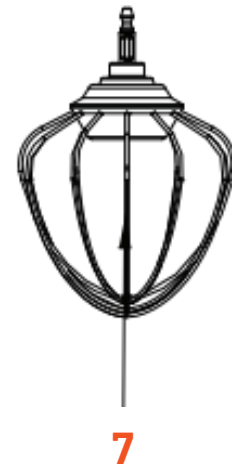
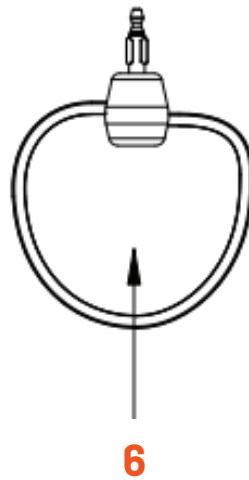
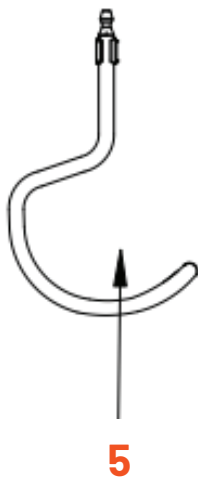
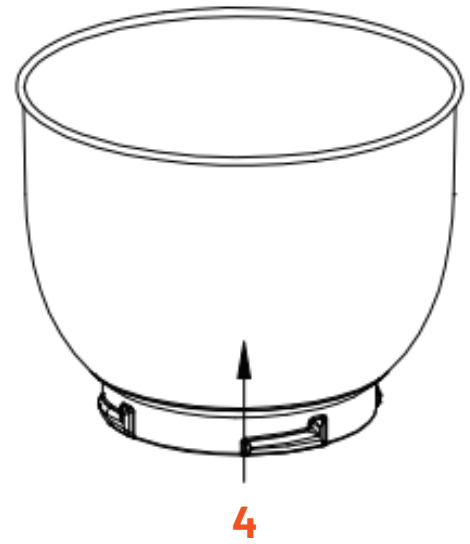
Product Features

- 1. Powerful 400W Motor:** Ensures efficient mixing for various recipes with ease.
- 2. Diverse Speed Settings:** Offers 10 mixing speed levels for different baking and cooking tasks.
- 3. Large Stainless Steel Bowl:** Provides 2L capacity for large batches, designed for durability and easy cleaning.
- 4. Planetary Mixing Action:** Guarantees thorough and even mixing for consistent results.
- 5. Premium Stainless Steel Whisk:** Perfect for creating smooth creams, fluffy whites, and airy batters.
- 6. Aluminium Beater:** Mixes dough and ingredients evenly, ensuring consistency in texture.
- 7. Non-Stick Dough Hook:** Prevents dough from sticking, making it easy to knead and prepare various dough types.
- 8. Tilt-Head Design:** Provides easy access to the bowl for adding ingredients and removing attachments.
- 9. Durable and Easy to Clean:** Built for long-lasting use, with removable parts for easy maintenance.

Safety Precautions

- 1. Intended Use:** This appliance is designed for private, non-commercial use only. Keep away from heat, direct sunlight, humidity, and sharp objects. Avoid using the appliance with wet hands or if it is humid/wet. Unplug it immediately in such cases.
- 2. Cleaning & Storage:** Always turn off and unplug the appliance (pulling the plug, not the cable) when not in use or while cleaning. Remove any attached accessories during storage.

- 3.** Supervision: Never operate the appliance without supervision. Always turn it off or unplug it (pull the plug, not the cable) if leaving the area.
- 4.** Inspection: Regularly check the appliance and cable for damage. Do not use if damaged. Do not attempt repairs yourself. Contact an authorized technician if repairs are needed, especially for issues with the power cord.
- 5.** Always disconnect the appliance from the power supply when left unattended or before performing any maintenance, assembly, disassembly, or cleaning.
- 6.** Ensure the appliance is switched off and unplugged before changing any accessories or approaching moving parts. Never use the appliance for purposes other than its intended use.
- 7.** To prevent accidental resetting of the thermal cut-out, the appliance must not be connected to an external switching device (like a timer). It should only be powered through a circuit that is regularly switched on and off by the utility.
- 8.** Do not interfere with any safety switches.
- 9.** Avoid inserting anything into the rotating hooks while the machine is in operation to prevent injury.
- 10.** Ensure the appliance is placed on a stable, flat surface that can support the weight during operation.
- 11.** Never connect the appliance to the power socket without verifying that all necessary accessories are securely installed.
- 12.** This appliance is designed for household use. It should not be used by children or persons with reduced physical, sensory, or mental capabilities unless they have received supervision or instructions concerning safe operation.
- 13.** If the appliance's power supply is damaged, it must be replaced by a qualified service agent to prevent hazards.
- 14.** Keep the appliance and its cord out of reach of children under 8 years of age to prevent accidental use or entanglement.
- 15.** Always disconnect the appliance from the power supply when not in use, especially before cleaning, disassembling, or assembling.



1. Output shaft

2. Rise button

3. Speed button

4. Bowl

5. Dough hook

6. Beater

7. Whisk

Operation Instructions

1. Before Use

Wash the accessories with clean water, rinse, and dry them.

2. Setting Up the Machine

a. Place the machine on a flat, clean surface.

b. Press the head-up button (Step 1), which will automatically lock the machine head into place.

c. Weigh the ingredients and water to be processed into the mixing bowl.

d. Attach the mixing bowl (4) to the machine (Step 2), turning clockwise until it locks into place (Step 3).

3. Assembling the Accessories

a. Install the required accessories (5), (6), (7) (only one of the three can be used at a time) onto the head stirring output shaft (1).

b. Align the slot (Step 3) and ensure the accessories are fully inserted until they reach the apex (Step 4).

c. Press the head of the machine; the machine will automatically lock the head-up button (Step 6) into position.

4. Powering On the Machine

a. Plug the machine in and turn on the power switch.

b. Set the speed using the control knob (3) to the desired speed, then begin mixing.

5. Finishing the Process

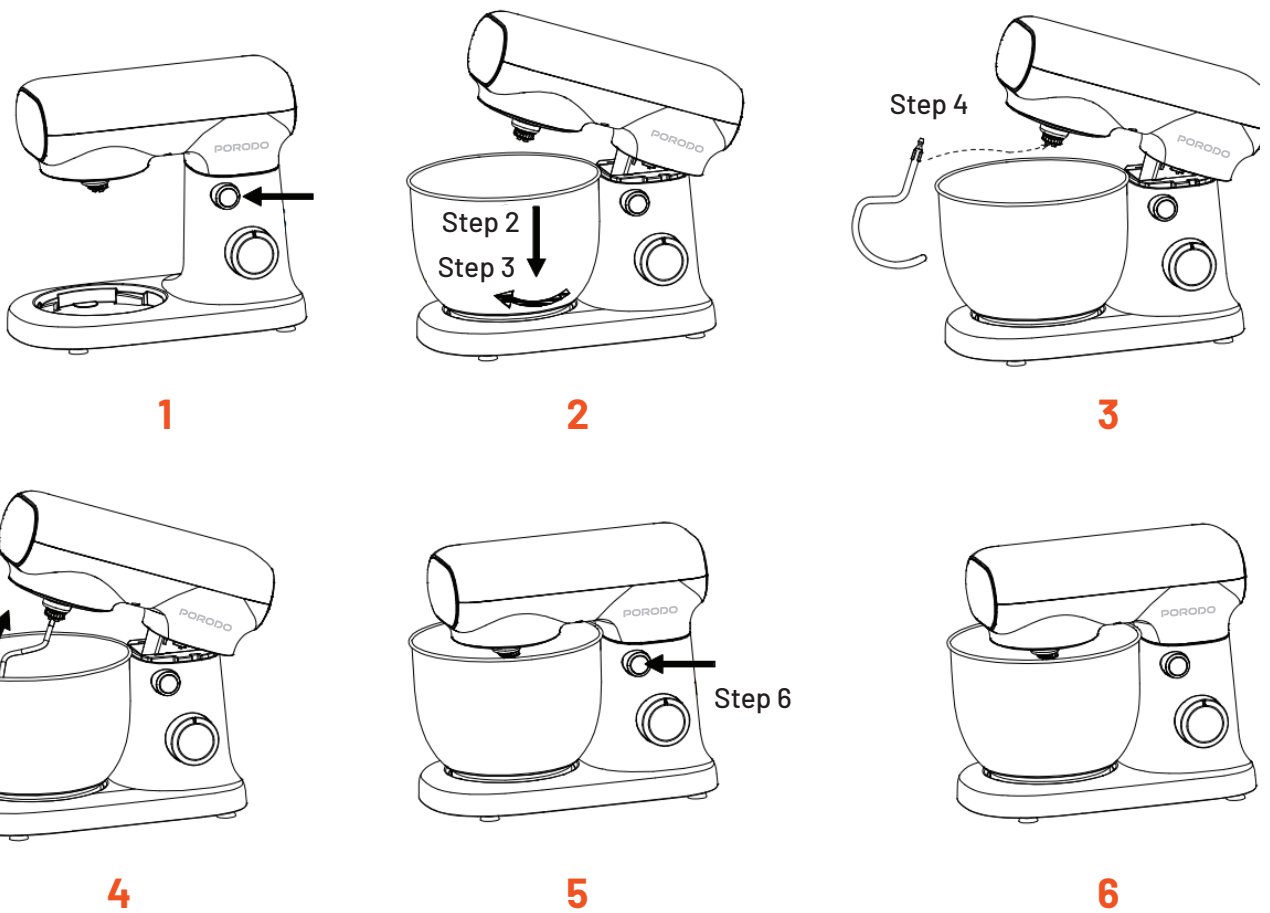
a. After the dough reaches the desired consistency, adjust the speed knob (3) back to gear 0 to stop mixing.

b. Press the head of the machine to release the lock, and turn the head-up button (2) to lift the upper body.

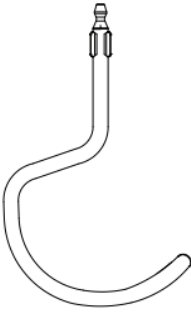
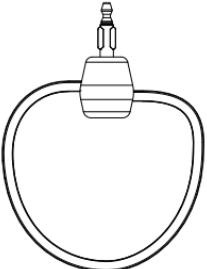
c. Turn the mixing bowl counterclockwise to remove it, and then remove the dough.

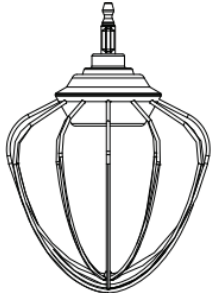
6. Switching Off the Machine

Switch off the appliance and disconnect it from the power supply before changing accessories or approaching parts in motion.



Accessory Suggestions

Accessories	Pictures	Speed	Time (min)	Maximum	Operation method
Dough hook		1-6	3-5	300g flour + 160g water	10s with speed level 20 ,1s with speed level 2, and then 30s with speed level 3, then 6-5 speed level for 2 min to 5 min to form a cluster.
Beater		1-7	3-10	300g flour + 380g water	1-2 speed run for 30s, then 3-7 speed run for more than 2 min and 30 s.

Whisk		8-10	3-10	3 egg whites (min)	Open 8-10 speed to run for more than 3 min.
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NOTE: do not use the hook for more than 0.66kg of mixture.

Recipes

Linseed Bread Rolls

Ingredients: 30g linseed, 40g water, 250g bread flour, 3g dry yeast, 30g sugar, 3g salt, 10g milk powder, 20g butter, 15g egg liquid

Instructions:

1. Soak the Linseed: Combine 30g of linseed with 40g of water and let it soak for 12 hours.

2. Prepare the Dough:

a. In a mixing bowl, combine 250g bread flour, 3g dry yeast, 30g sugar, 3g salt, 10g milk powder, and 150g water.

b. Use a dough hook to knead the ingredients on levels 1-6. Gradually add 20g butter and continue kneading until the dough is smooth.

c. Add the soaked linseed and knead again until fully incorporated.

3. Fermentation:

Cover the dough with a plastic wrap and let it ferment in a warm place until it doubles in size.

4. Knead Again:

a. After fermentation, knead the dough again, then divide it into six equal rolls.

b. Shape the rolls and let them ferment for 1 hour at 38°C.

5. Bake the Rolls:

a. Preheat your oven to 180°C.

- b.** Brush the surface of the rolls with egg liquid.
- c.** Bake the rolls for 20 minutes, or until golden.
- d.** Remove the rolls from the mold and let them cool on a grill.

Toast Bread

Ingredients: 270g high-gluten flour, 30g low-gluten flour, 1 egg, 3g salt, 55g sugar, 4g yeast, 80g light cream, 10g milk powder, 90g water.

Instructions:

- 1.** Combine all ingredients in a mixing bowl.
- 2.** Use a dough hook to knead the mixture at levels 1-6 until it forms a smooth dough.
- 3.** Place the dough in a warm area and allow it to ferment until it doubles in size.
- 4.** Once fermented, knead the dough thoroughly and divide it into three equal portions. Cover with plastic wrap and let it rest for 15 minutes.
- 5.** Take one portion of dough and roll it into a tongue shape. Fold both sides toward the middle, then roll from bottom to top.
- 6.** Repeat for the remaining portions and cover them with plastic wrap for 15 minutes.
- 7.** Place the rolls into a mold and allow them to ferment until they reach about 80% of the mold's height.
- 8.** Preheat the oven to 170°C, set to both top and bottom heat, and bake for 40 minutes.
- 9.** After baking, remove the bread from the mold and place it on a grill to cool.

Homemade Pizza

Ingredients:

170g high-gluten flour, 100g water, 1.5g edible salt, 15g white sugar, 2g yeast, 15g butter, Pizza sauce, and desired toppings (e.g., mozzarella cheese, shredded onion, bacon)

Instructions:

- 1.** Prepare the Dough:
 - a.** In a mixing bowl, combine 170g high-gluten flour, 100g water, 1.5g salt, 15g sugar, and 2g yeast.

b. Use a dough hook at levels 1-6 to mix. Once mixed, add 15g butter and continue kneading until the dough is smooth and flexible.

2. Ferment the Dough:

Place the dough in a warm area and let it ferment until it doubles in size.

3. Prepare the Pizza Base:

a. While the dough is fermenting, prepare the pizza toppings.

b. After the dough has risen, knead it again, then divide it in half.

c. Roll one portion into a round shape with a rolling pin, and press it into the pizza pan.

d. Use a fork to create small holes in the dough.

4. Preheat Oven:

Preheat the oven to 200°C with both upper and lower tube heating.

5. Assemble the Pizza:

a. Brush the pizza pan with olive oil.

b. Spread pizza sauce evenly on the dough, then sprinkle a little mozzarella cheese and shredded onion.

c. Place the pan in the second layer of the preheated oven and bake for 8 minutes.

6. Add Toppings:

After 8 minutes, take the pizza out and add a layer of bacon or any other desired toppings.

7. Final Bake:

Return the pizza to the oven and bake for another 15 minutes, or until the cheese has melted and the crust is golden.

Butter Bread

Ingredients:

375g high-gluten flour, 180g milk, 35g butter, 30g sugar, 11g milk powder, 4g yeast, 3g salt, 1 egg

Instructions:

1. In a mixing bowl, combine all ingredients except for the butter. Leave 10g of egg aside for final brushing.

2. Use a dough hook to mix at levels 1-6. Once the dough starts forming, add softened butter and continue kneading until it reaches a glove-like texture.
3. Cover the dough with plastic wrap and let it ferment until it doubles in size in a warm place.
4. Knead the dough again, then divide it into 10 portions. Shape each portion into an oval, then roll it from top to bottom.
5. Place greased parchment paper on a baking tray and arrange the dough. Allow it to ferment until it doubles in size.
6. Brush the surface of the dough with the reserved egg, preheat the oven to 160°C, and bake for 20 minutes until golden brown.

French bread

Ingredients: 250g high-gluten flour, 50g low-gluten flour, 150g water, 10g sugar, 3g yeast powder, 1g edible salt

Instructions:

1. Add all ingredients to the mixing bowl. Use the dough hook to mix at levels 1-6 and knead the dough until it forms a smooth dough shape.
2. Cover the dough with plastic wrap and allow it to ferment in a warm place until it doubles in size.
3. Knead the dough again, remove it from the bowl, and divide it into 4 portions. Shape each portion into an oval and roll from top to bottom.
4. Cover the dough with plastic wrap and let it ferment again until it doubles in size.
5. Brush the surface with sesame oil. Preheat the oven to 180°C, then place the dough on the middle rack and bake for 20 minutes.

Original Cake

Ingredients: 100g cake flour, 5 eggs, 50g edible oil, 80g sugar, a small amount of lemon juice, 55g milk.

Instructions:

1. Separate the eggs: Place egg whites in one bowl and egg yolks in another. Add 20g of sugar to the egg yolks. Using an electric mixer, beat on high (level

10) until the sugar is fully dissolved. Gradually add milk and continue to beat until smooth.

2. Add oil: Pour in the edible oil and continue mixing until fully emulsified.
3. Sift the flour: Sift the cake flour and stir it into the egg yolk mixture to form a fine, smooth paste.
4. Prepare the egg whites: Add a few drops of lemon juice to the egg whites. Gradually add sugar in three parts, beating until the mixture becomes firm and cotton-like.
5. Combine egg whites and yolk mixture: Gently take 1/3 of the beaten egg whites and fold them into the egg yolk paste. Once combined, fold the rest of the egg whites into the mixture until smooth.
6. Prepare the cake mold: Brush edible oil on the surface of the cake mold. Pour the cake mixture into the mold.
7. Bake: Preheat the oven to 150°C. Use the upper and lower heating modes and bake for 50 minutes, or until the cake turns golden brown.

Chocolate Cake

Ingredients: 150g egg liquid, 50g pure milk, 40g cocoa powder, 80g white sugar

Instructions:

1. Beat the egg liquid with an egg beater on level 10 until it becomes cotton-like. Set aside.
2. In a separate bowl, mix 80g white sugar, 50g milk, and 40g cocoa powder with a stirring paddle on level 10 until it forms a fine powder.
3. Gently fold the prepared fine powder into the beaten egg liquid and mix well.
4. Pour the mixture into an oil-brushed baking tray and bake in the oven at 180°C.
5. Once baked, allow the cake to cool in the mold before removing. Wait for it to cool completely before serving.

Chocolate ice cream cake

Ingredients: 140g cream cheese, 140g dark chocolate, 220g milk, 100g powdered sugar, 240g whipped cream, 2g edible salt

Instructions:

- 1.** Wrap the outside of a square mold with tin foil, then place a circle of baking paper inside.
- 2.** Add powdered sugar and a pinch of salt to the cream cheese. Mix with a stirring paddle until combined.
- 3.** Chop the dark chocolate and melt it. Pour the melted chocolate into the cream cheese mixture and stir evenly. Set aside on a tray.
- 4.** In a separate pot, whip the cream until it becomes almost cotton-like in texture.
- 5.** Gradually add the whipped cream into the chocolate cheese mixture in two portions, stirring evenly each time. Then, pour the milk in two parts, mixing well after each addition.
- 6.** Finally, pour the mixture into the mold and refrigerate for several hours. Once set, carefully demold it.

Troubleshoot

1. Machine Stops Suddenly During Use

Cause:

The machine may overheat due to prolonged use or high ambient temperature, triggering the automatic shutdown to protect the motor.

Solution:

- a.** Reset the gear to "0" and turn off the power.
- b.** Allow the machine to cool down for 30-15 minutes before restarting.

2. Turning the Gear Knob, but the Machine Does Not Run

Cause:

The power may be off, or the rise button is not properly engaged.

Solution:

- a.** Check if the power is on.
- b.** Ensure the rise button is properly reset and in place.
- c.** Verify the plug is securely connected to the socket.

3. Excessive Noise While the Machine is Running

Causes:

- a.** The machine works louder in high gear.
- b.** Excessive food in the machine can overload it.
- c.** The voltage may be unstable.
- d.** The machine has been operating for too long.

Solutions:

- a.** Choose the appropriate gear for stirring food.
- b.** Reduce the amount of food being stirred.
- c.** If the voltage is unstable, wait for it to stabilize before use.
- d.** Allow the machine to cool down if used for too long.

4. Machine Speed Drops or the Speed is Unstable:

Possible Cause 1: Room temperature is low, causing the lubricant in the machine to harden.

Solution: Remove the mixing bowl and let the machine idle for 5 minutes to soften the lubricant and restore speed stability.

Possible Cause 2: Ingredients being stirred are too hard or too much, putting excessive load on the machine.

Solution: Reduce the mixing volume and let the machine work according to the normal workload.

Possible Cause 3: Voltage suddenly becomes low.

Solution: When the voltage stabilizes, restart the machine.

5. Machine Sways or Shakes While Working:

Possible Cause 1: The Foot pad on the base is not attached properly.

Solution: Check if the foot pad is off.

Possible Cause 2: The machine is not placed on a smooth and flat countertop.

Solution: Place the machine on a smooth and flat countertop for stability.

6. The Headstock Can't Spring Back to Reset After Putting on the Anti-Splash Cover and Mixing Bowl:

Possible Cause: The anti-splash cover and mixing bowl are not assembled correctly.

Solution: Ensure the anti-splash cover is in place and the mixing bowl is properly assembled. Rotate and assemble the anti-splash cover and mixing bowl securely.

Cleaning Instructions

1. Body Cleaning:

- a.** Avoid immersing the machine in water. Do not shower water directly onto the machine to prevent damage, such as electric shock, leakage, and rust.
- b.** Do not use a wet towel to wipe the machine.
- c.** Refrain from using detergents, vinegar, salt, or any other harsh cleaning products that may damage the surface.
- d.** Avoid using sharp or rough tools like wire brushes, as they may damage the accessories.

2. Accessory Cleaning:

- a.** Do not place cast aluminum parts in the dishwasher, especially with corrosive or alkaline cleaners. Only stainless steel or surface-treated Teflon parts are dishwasher-safe.
- b.** Do not soak accessories for extended periods in detergents or corrosive liquids. Clean them in a timely manner.
- c.** After cleaning, ensure the accessories are dried thoroughly to prevent internal parts from remaining damp.

3. Special Cleaning:

- a.** The rotating output shaft may develop a black trace due to high-speed friction. After each use, clean it promptly and keep the part dry.
- b.** Be cautious with sharp blades and parts, ensuring proper care when cleaning.

4. Preservation and Maintenance:

- a.** You can apply olive oil to the blades, knife plate, and mixing parts to maintain a dry environment and prevent oxidation.
- b.** When not in use, cover the machine with a packaging bag and store it in a dry environment.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.

Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **porodo.net/warranty** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:
porodo.net/warranty

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

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Website: **porodo.net**

Service Support: **support@porodo.net**

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