

Use method of dumpling wrapper machine:

1. According to the ratio of flour to water, it is 1:0.45 in summer and 1:0.48 in winter. (Note: the ratio of flour to water is a reference value, which needs to be adjusted appropriately due to different regions or different flours.) Mix the flour and knead it smoothly.
2. Make the pressed dough into a strip as wide as the mouth and about 1 cm thick.
3. Put the machine on the table smoothly and turn on the power.
4. Put some dry flour on both sides of the prepared long noodle block and put it into the noodle inlet.
5. Fill the powder box with dry flour.
6. Turn on the machine switch.
7. After the leather comes out, it can be used directly.
8. Mold replacement method: Turn on the backward switch, push the mold forward, turn off the switch, take out the mold, and push another mold into the mold slot.