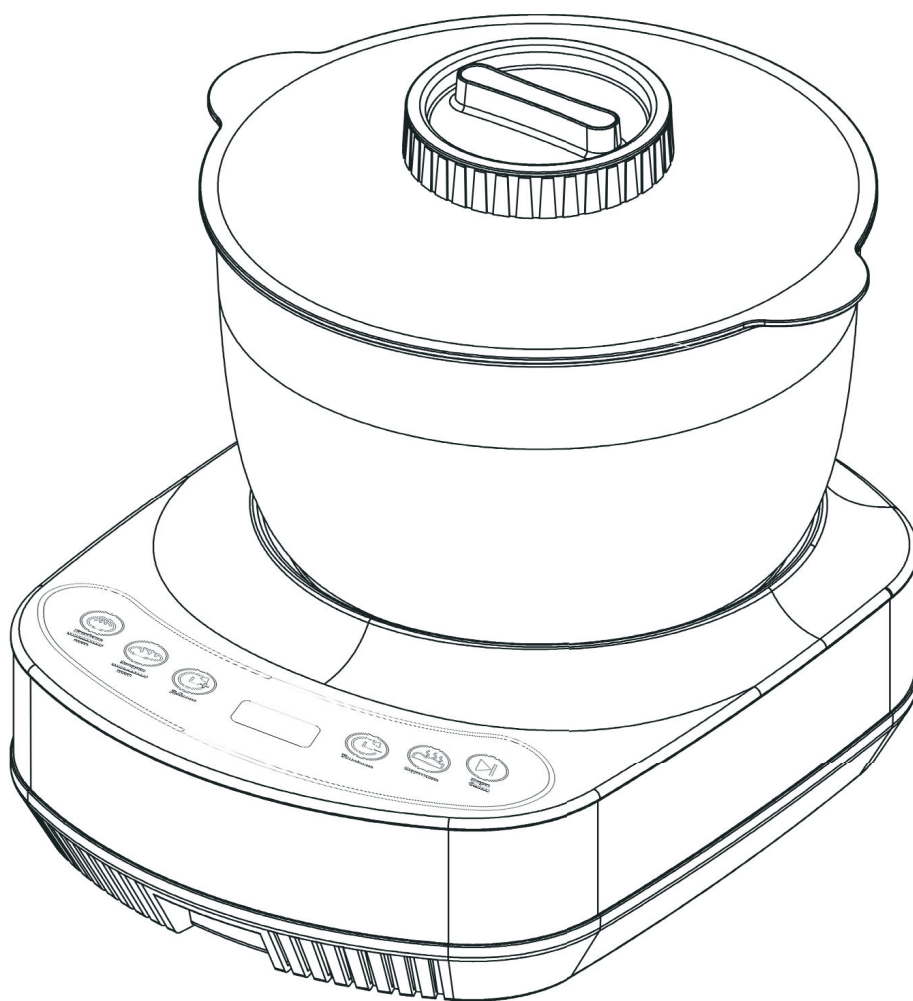


Dough Maker

Instructions for use

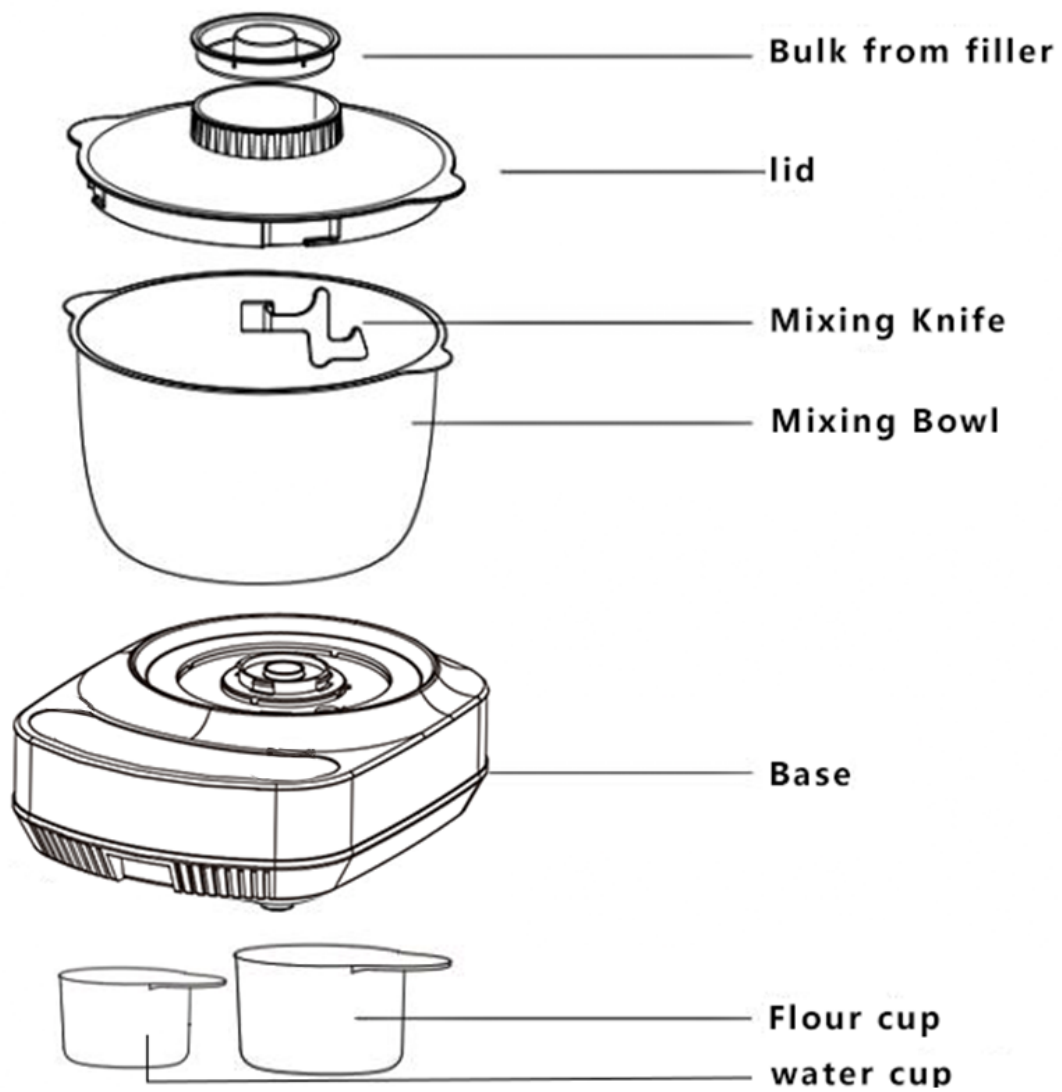


SKU:143900200
MODEL:FM-M812



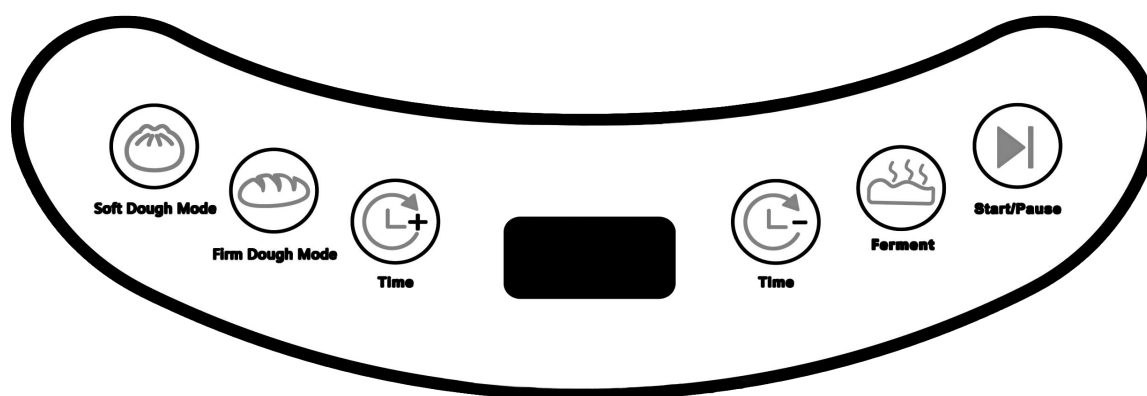
Please read the instructions carefully.

Product Description



Method of using the product

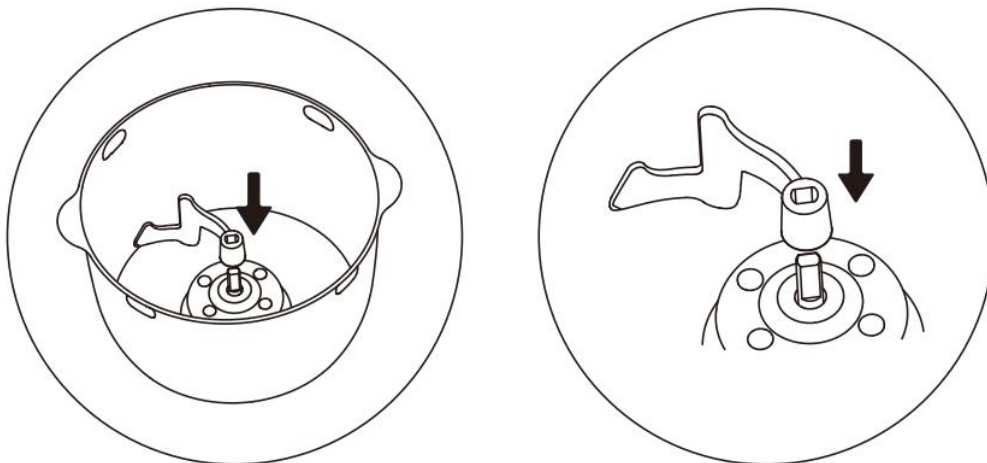
(1) Button Instructions



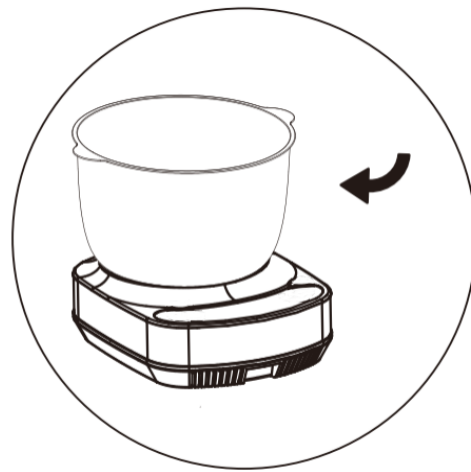
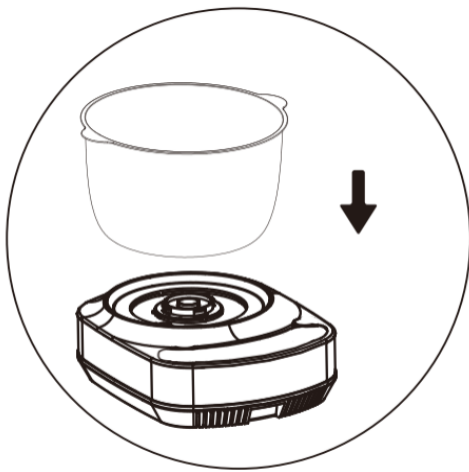
Functional choice	Operation instructions
Soft Dough Mode (fifteen minutes) Firm Dough Mode (thirty minutes)	Select the time you need for kneading the dough. Press the down button and the machine will start working. The indicator light for the time you selected will start flashing. If you need to pause or cancel, press the button again. Note: After selecting a function, if the operation is not confirmed within 3 seconds, the machine will enter standby mode.
Ferment function	Select the desired fermentation time, press the button at the bottom, and the machine will start working. The indicator light corresponding to your selected time will start flashing. If you need to pause or cancel the operation, please press this button again. Note: If the operation is not confirmed after selecting the function, the machine will enter the standby mode in 3 seconds.

(2) Method of work

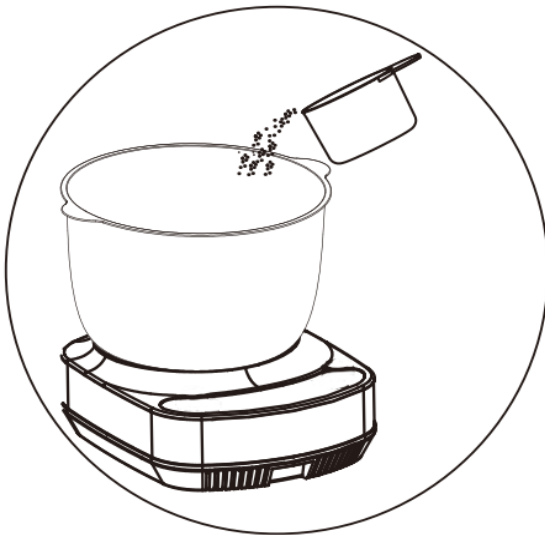
- 1. Before using it, stir the pans, knives, pot lids with water.**
- 2. Place the mainframe on the desktop and make sure the four rubber pads are stable so that the adsorption is attached to the desktop.**
- 3. Install the replacement knife, point the replacement knife at the inner five-gold axis and install it.**



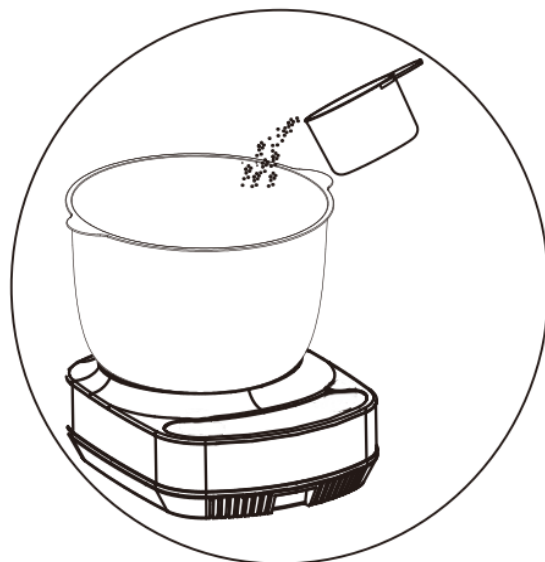
- 4. Place the stirring component onto the main clamp and tighten clockwise.**



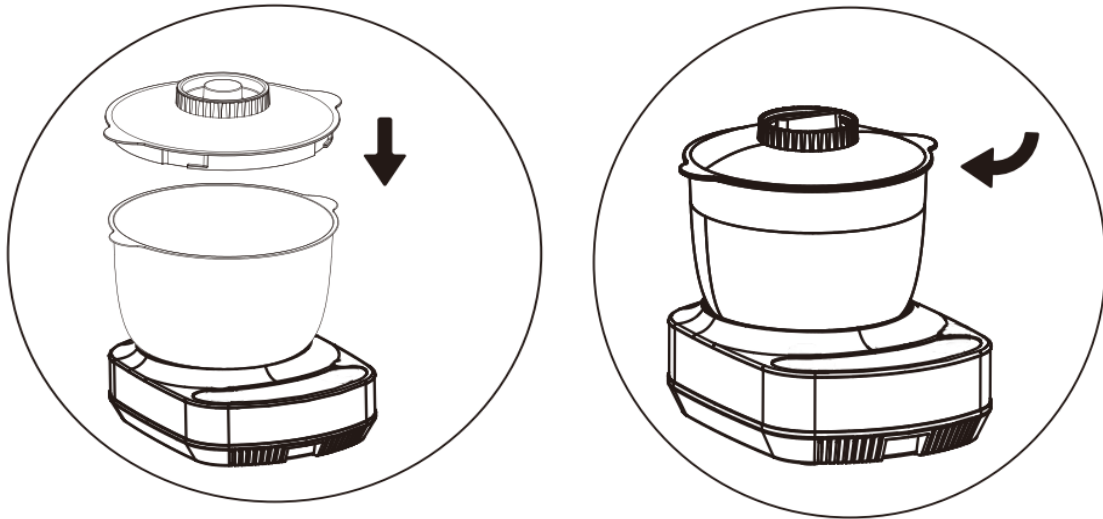
5. Take the required amount of flour and place it in a saucepan.



6. Add the appropriate amount of water.



7. Place the pot lid on the buckle and turn it clockwise to turn on the power.



8. Activate/cancel the trigger on the bottom button. After finishing the kimono, the plane stops before opening the pot lid to get the dough out.

9. If fermentation is required, after the dough has completed its fermentation, press the surface button to adjust the fermentation time to the appropriate level, then press the surface button and start the machine. After the fermentation is complete, remove the dough before uncovering the pot cover.

Attention

(1) Instructions before use

- 1. This product is for home use only, please do not use for other purposes.**
- 2. Machines strictly prohibit the compression of heavy objects.**
- 3. It is strictly prohibited to dismantle or remake the product yourself.**
- 4. Before using it, please check whether the stirring pans, face knives, pot lids are damaged. Do not disassemble by yourself, avoid danger.**
- 5. Before connecting, make sure the parts to be removed are installed to avoid danger.**
- 6. The speed of this product is set to perfect and does not need to be adjusted.**

(2) Caution when using

- 1. Please do not put wet fingers into the socket to avoid electric shock.**
- 2. It is strictly forbidden to put solid substances into the pan to avoid damaging the machine.**
- 3. Non-continuous cycle production work, if required for cyclic operation, is at rest for at least 20 minutes.**
- 4. The switch must be turned off and disconnected before replacing the seat or moving location.**

(3)Please note after use

1.After use, it should be washed in a timely manner, and after contact with food components, with clean water for cleaning, and in the process of dismantling, cleaning or cleaning the removable parts, care should be taken not to damage or damage the accessories.

2.It is strictly forbidden to put the product with, or plastic accessories in the sterilization cabinet, dishwasher, hot water exceeding 60 °C, cleaning and disinfection, so as not to cause hot deformation.

3.Do not use metallic velvet, cleaning agents or corrosive liquids to clean food.

4.Do not soak or wash the body in water or other liquid in case of electric leakage or product damage.