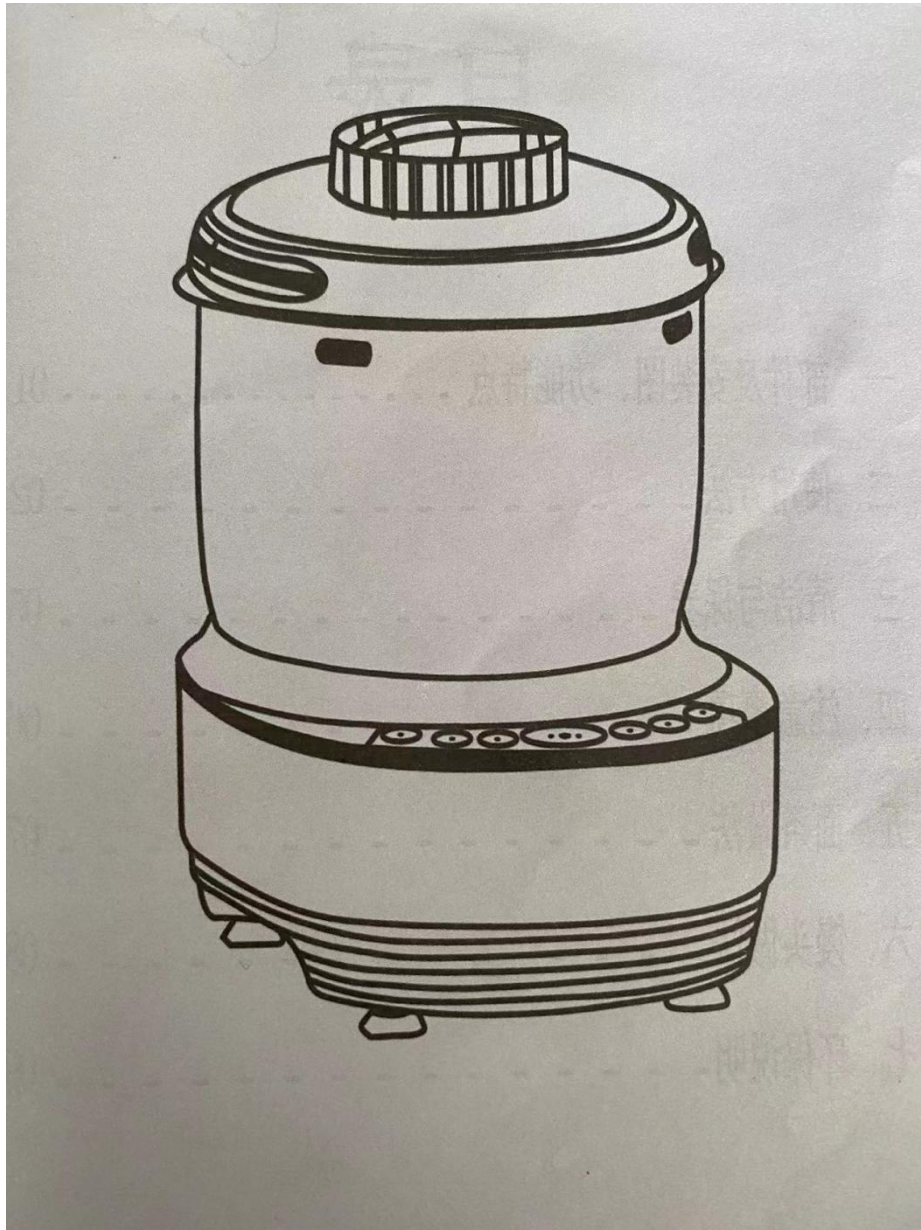
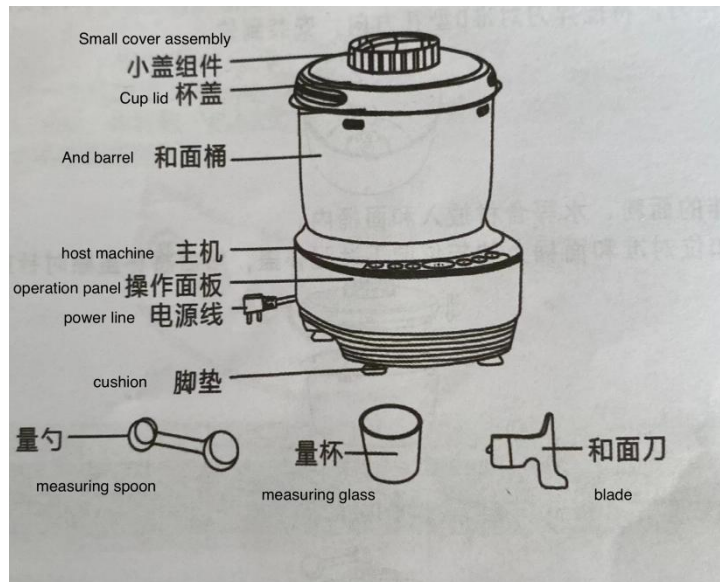


Dough mixer

Operating manual



Components and installation drawing

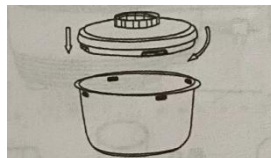


How to use

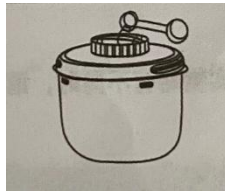
1. Before use, put the bucket, mixer and top cover, The small cover is cleaned.
2. Place the machine on a smooth desktop.
Caution: This machine has suction cup foot pads, which must be put it on the plane, otherwise it cannot be adsorbed, which will affect the machine. Security of use.
3. Install the mixer and point the mixer at the D-shaped hole square. Install it in place.



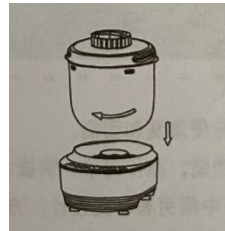
4. Put the flour, water and other ingredients you want to stir into the noodles in the barrel.
5. Align the lid and the buckle on the bucket down. Assemble the lid and tighten the lid clockwise.



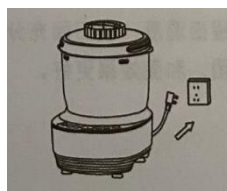
Note: At work, you can open the small cover directly and go to add a small amount of seasoning to the bucket.



6. Assemble the bucket on the main engine.



7. Product plug-in power supply, circuit board self-test (indicator light Flashing red light once).



8. Touch the "and face",The default time for the face is "10 minutes".The blue light of the face indicator light is shining, which can be accessed through Touch it. To adjust the time (1-40 minutes),Tap Start/Pause after setting the time.Keys, and surfacesThe indicator light is red, and the start and face are turned off, indicating that the sum surface is completed.

9. After the noodles are completed, if there is no need to "wake up noodles", please unplug the power cord, open the lid, and take out the dough.

10. If you want to ferment the dough after finishing the noodles, please touch "Wake up noodles, buttons. The default time of wake-up noodles is "90 minutes"Open it.The blue light is shining.You can tap "+"

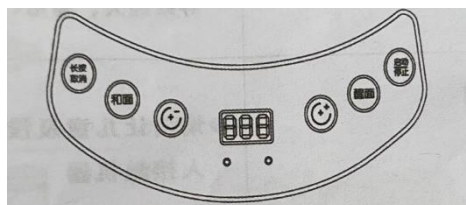
"-" To adjust the time (1-120 minutes) and set the time.Back-to-back touch.Start the pause button, the wake-up indicator light is red, start to wake up, the wake-up indicator light goes off, The wake-up face is completed.

11. After the wake-up is completed, if there is no need to work, please unplug the power cord.Open the lid and remove the dough.

12. One-time setting of harmony and eye-up: touch "and-face" first

Set the sum time, and then touch the "Wake Up" button Wake up and tap Start/Pause

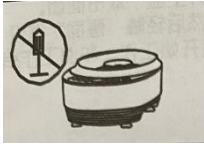

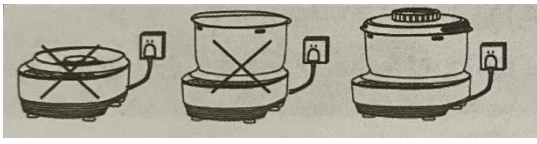

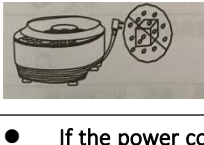
Keys, the product will start working from the face-to-face work, and the face-to-face work knot.After the bundle, it will automatically switch to the wake-up work.



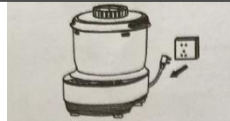

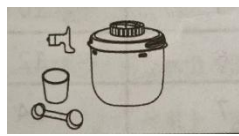

Caution

<ul style="list-style-type: none"> Do not use AC power supply other than 220V. Otherwise there is a risk of electric shock or fire. 	<ul style="list-style-type: none"> Please use the socket of 6A or above separately. If the socket is shared with other appliances, the socket wiring may cause abnormal heat and fire.
<ul style="list-style-type: none"> Hold the power cord plug in your hand and plug it into the power socket. 	<ul style="list-style-type: none"> Hold the power cord plug in your hand. Pull the plug out of the power cord socket smoothly.
<ul style="list-style-type: none"> Do not pull out the power cord by hand. Power cord plug. 	<ul style="list-style-type: none"> Do not use hard objects such as iron to scratch the machine.
<ul style="list-style-type: none"> After the machine is used, it is necessary to pull out the power cord plug, or it can cause electric shock, leakage, fire hazard. 	
<ul style="list-style-type: none"> If the product works continuously for more than 40 minutes, it is necessary to let the machine cool before use, or it will shorten the life of the machine because of overheating. When the motor overheats, the machine will automatically stop to stop working, after cooling will start working. So when the machine stops working because of overheating, press" Start / Pause on and unplug the power cord. 	
<ul style="list-style-type: none"> Do not use the mixing bowl as a liquid container. <p>Do not press the on too hard to prevent damage to the on .</p>	

Warning

	<ul style="list-style-type: none"> In addition to professional repair technicians; Do not disassemble, repair or refit the machine. Otherwise may lead to fire, leakage, abnormal travel.
	<ul style="list-style-type: none"> Do not let children and unconscious behavior people touch machines.
	<ul style="list-style-type: none"> Do not let fingers, hair, clothes, etc. touch the rotating parts after the power cord is plugged in. Before starting the machine, make sure that the mixing drum is installed on the machine. Do not remove it from the machine while it is in use.
	<ul style="list-style-type: none"> Do not use wet hands to plug in or out the power cord, it may cause electric shock or short circuit.
	<ul style="list-style-type: none"> Do not wet the body or water, may cause electric shock or short circuit.
<ul style="list-style-type: none"> If the power cord is damaged, it must be replaced by the manufacturer or its maintenance department or a similar professional to avoid danger. Do not use this product unattended, this product is intended for home use only. 	

Cleaning and maintenance

	<ul style="list-style-type: none"> ● Before cleaning, unplug the power cord, or there may be a short circuit or electric shock hazard.
	<ul style="list-style-type: none"> ● Clean the machine with a dry cloth. It is strictly prohibited to wash the body with water or put it in water.
	<ul style="list-style-type: none"> ● Mixing drum, upper cover, small cover, stirring knife, measuring cup, measuring spoon, can be washed in water, and please dry naturally or dry with a thousand cloth.
	<ul style="list-style-type: none"> ● Metal brush, nylon brush, detergent powder, thinner, and other cleaning products can damage the surface structure of the product.

Common problem analysis

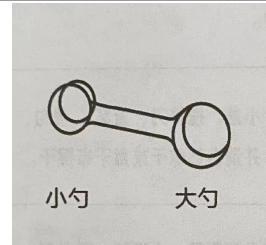
<p>1.The indicator light is not bright:</p> <ol style="list-style-type: none"> Are there power outages? Is the power cord plugged into the socket? Is the power outlet closed?
<p>2.The cutter stops turning during mixing:</p> <ol style="list-style-type: none"> Is the time set for mixing? When the motor is overheated, wait for the motor to cool to room temperature.
<p>3. It is normal for the host to smell when first using this product, and it dissipates naturally after repeated use.</p>


Remarks:

After the above phenomenon analysis still can not troubleshoot, please contact the company maintenance points or dealers, non-professional staff is strictly prohibited to disassemble the machine.

Matters needing attention

1. Weight of this available and dry flour: 167 to 1500g.
2. Recommended ratio of flour to water: 100:50 to 100:60.
3. Refer to the table or recipes below.

Measured spoon	Food material	Weight	
		Small spoon(g)	Big spoon(g)
	/		
	yeast	5	10
	White sugar	6	12
	water	7	14
	salt	8	16

	graduate	Flour(g)	Water(ml)
	max	200	100

The following data are for reference only (flour:water=2:1or2:1.2)		
Flour(g)	water	Time
200=1cup	100ml	About 10 minutes
400=2cup	200ml	About 10 minutes
800=4cup	400ml	About 10 minutes
1600=8cup	800ml	About 10 minutes

Noodle preparation

Ingredients :

Bread flour 800g

Surface alkali 2g-5g

Water 360-400g

Salt 6g-10g

Step1: the surface alkali, salt into the water and stir evenly.

Step 2: Pour the flour into the mixing bowl.

Step 3: Pour the batter into the mixing bowl.

Step 4: Put the dough bucket on the host computer and set the dough function (about 10 minutes).

Step 5: Mix the flour into a smooth dough.

Step 6: Take out the dough and wrap it in plastic wrap. Refrigerate for 1 hour.

Step 7: remove the flour (remove the dough before the work surface with a small amount of 1000 flour, the palm of the hand also sprinkle with 1000 flour. Keep the dough from sticking to your hands.), squish the dough.

Step 8: Roll out the dough with a rolling pin and sprinkle a little flour on the dough as you roll. Prevent sticky hands.

Step 9: Roll the pastry onto the rolling pin from one end.

Step 10: Roll the rolling pin to thin the pastry, stopping constantly to change direction, and sprinkle dry flour to prevent sticking to the pin.

The eleventh step: the whole piece of dough evenly rolling thin (thickness to master), evenly sprinkled with dry flour to prevent sticky.

Step 12: Cut the pastry into small pieces and fold it into several layers.

Step 13: Cut your favorite width with a knife.

Step 14: Sprinkle some dry flour on the noodles, mix it to cool. Best - after two hours to cook, boiling water under the pot, the fire cook, fresh noodles just need to wait for the water to burn almost, cook for a long time noodles will become ground, into soup. The noodles that are dried overnight are more durable and need to be cooked for a while.

Steamed bun practice

Ingredients :

Bread flour 1000g

Yeast powder 10-20g

Water 450-500g

White sugar 50-100g

Step 1: Mix the yeast into 30-40 ° C water and stir well (if you need to increase the slow sweetness, add the right amount of white sugar, according to personal taste).

Step 2: Pour the flour into the mixing bowl.

Step 3: Pour the yeast water into the mixing bowl.

Step 4: Put the dough bucket on the host computer and set the dough function (about 10 minutes).

Step 5: Mix the flour into a smooth dough.

Step 6: Choose the waking function, set the time (about 90 minutes, the length of fermentation time is related to the ambient temperature).

Step 7: The dough is fermented to about 2 times the dough, press it with your fingers, and the fermentation is complete.

Step 8: Remove the dough from the mixing bowl (sprinkle a small amount of dry flour on the work surface before removing the dough, and sprinkle some dry flour in the palm of your hand. Keep the dough from sticking to your hands) knead to dough size.

Step 9: Cut the dough into evenly sized pieces.

Step 10: put the gauze on the steaming plate, put the steamed bread in the embryo (need to slow the shape is good, Ann need to deal with).

Step 11: Cover the steamer lid and place it at an ambient temperature of 30-40 ° C and let the slow embryo ferment for 20 minutes (this step will make the steamed buns soft).

Step 12: After fermentation, steam for 20-30 minutes. Steam well and stand for about 5 minutes in the pan (stand for 5 minutes to make the steamed bread with delicious).

Environmental Protection Notes

- The product meets the requirements of the Measures for the Administration of Restriction on the Use of Hazardous Substances in Electrical and Electronic Products.
- In the environmental protection use period, consumers in the normal use process will not appear harmful substances leakage, precipitation and other problems affecting consumer health, can rest assured that use.
- The company's products environmental use period of 10 years, only in this specification under normal circumstances when using this product, ""Environmental Use Period."

Name and content of harmful substances in products

Part name	Harmful substances					
	Pb	Hg	Cd	Cr(VL)	PBB	PBDE
Harmful substances	○	○	○	○	○	○
Plastic components	×	○	○	○	○	○
Circuit board component	○	○	○	○	○	○
Hardware components	○	○	○	○	○	○
Container	×	○	○	○	○	○
Motor components	×	○	○	○	○	○

This form is prepared in accordance with SJ / T 11364

○: The content of the hazardous substances in all homogenous materials of the component is limited to the following requirements set by GBT26572

×: indicates that the content of the hazardous substance in at least one homogeneous material of the part exceeds the limit requirement specified in GB / T 26572

Remarks: marked "×" above " Part of the components containing harmful substances exceeded the standard due to the current technical level of the industry, temporarily unable to achieve replacement or reduction