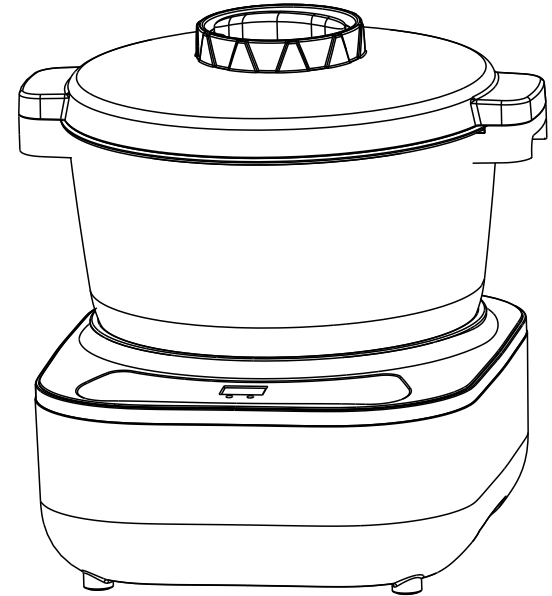


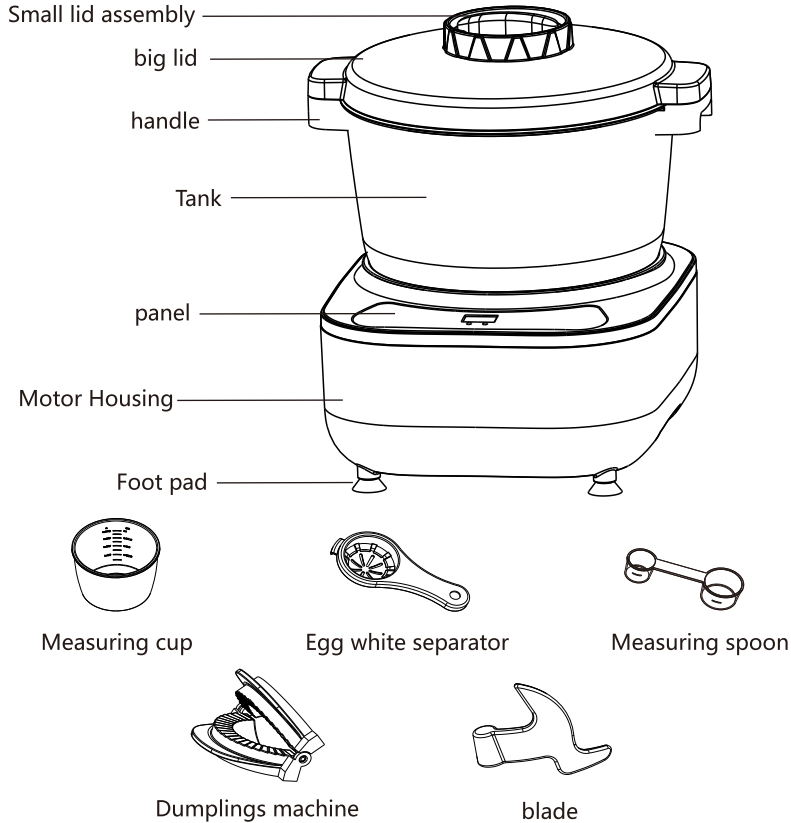
## User's Guide



Please read the instruction manual carefully before using this product! When the product picture is different from the actual product, please refer to the actual product.

Executive standard: GB 4706.1-2005 GB 4706.30-2008 GB 4806.1-2016

## Product structure and component description



Note: Please refer to the actual product appearance

## Safety Precautions

1. Please check and confirm the power supply test marked on the nameplate to ensure that the product is used in compliance with the nameplate parameters.
2. Do not put the product near the gas stove or other high-temperature environments.
3. Do not use the product near flammable materials, such as curtains and screens.
4. Do not use the product in explosive materials, such as gasoline.
5. Do not use parts and accessories not provided by the manufacturer of this product.
6. Do not allow children, people with reduced mobility, or mental retardation to use this product.
7. Do not immerse the product host and plug with power cord in water for cleaning.
8. Do not use a damaged or broken power cord or socket.
9. Do not let the power cord touch hot objects.
10. If not in use, please turn off the power cord and unplug it.
11. When pulling out the plug, do not directly pull on the power cord to avoid electric shock.
12. If the power cord or plug is damaged or the product fails, please send the product to the designated repair center for repair.
13. Do not repair or modify this product by yourself.

## Product specification

Name	Stand mixer	
Model No.	LY-801A	LY-801B
Voltage	220V~	
frequency	50Hz	
Max capacity	5L	7L
power	200W	250W
speed	140rpm/min-170rpm/min	
product Size	29*24.5*31cm	
package size	34.5*32*33cm	

## Accessories specifications

Measuring spoon	/	small spoon	large spoon
	yeast	5	10
	sugar	6	12
	water	7	14
	salt	8	16

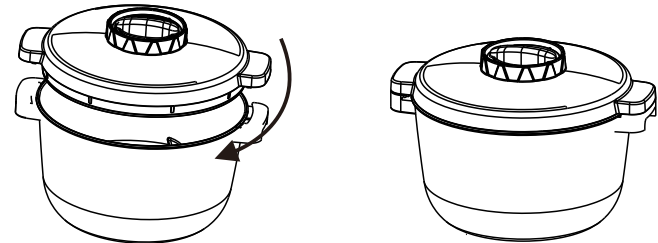
container	Ingredients	weight (g)	
Measuring cup	/	max scale	Full cup
	flour	100	150
	water	200	250

## Instructions for use

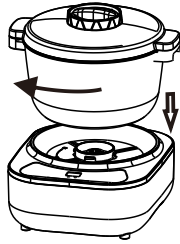
1. Before use, first clean the noodle bucket, noodle knife, large cover, and accessories to be used.
2. Place the machine on a stable table (the machine's suction pads must be placed on a flat surface, otherwise it cannot be adsorbed, which will affect the safety of the machine).
3. Put the prepared ingredients into the noodle bucket.
  - ①.5L and noodle barrel and noodle weight: 200-1100g
  - ②.7L and noodle barrel and noodle weight: 400-1400g
  - ③.Suggested flour to water ratio: 100:45至100:50
  - ④.Recommended flour to yeast ratio: 100:1至100:2
  - ⑤.The recommended ratio and time are as follows:

The following data are for reference only		
Flour (g)	water (ml/g)	time (min)
200	90-100	10-15
400	180-200	10-15
800	360-400	10-15
1200	540-600	10-15
1400	630-700	10-15

4. Close the large cover in a clockwise direction. If you need to add water or a small amount of seasoning, you can rotate the small cover assembly on the large cover.



5. The rotation method of the large cover is as follows:



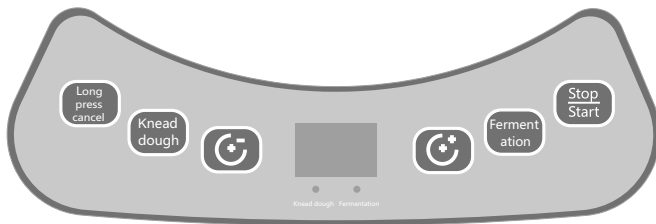
6. The whole machine is powered on and the display is all bright. A power-up reminder. Touch the start / stop function key to enter the standby state.

7. Touch the function key of the face, the default time of the face is 15 minutes, the red light flashes when the function of the face is selected, and the time can be adjusted by touching "+-". The time can be selected from 1-40 minutes. After setting the time, touch the "Start / Stop" function key, and the face light is always on and the blue light starts to face. To wake up, adjust the wake up function before starting / stopping. The blue light goes out to indicate that the function is complete.

8. Touch the wake-up function key, the default time for wake-up is 90 minutes, the red light flashes when the function is selected, and the time can be adjusted by touching "+-". The time can be selected from 1 to 120 minutes. After setting the time, touch the "Start / Stop" function key, and the face light is always on in blue to start to wake up. If you need to adjust the dough function before start / stop. The blue light goes out to indicate that the function is complete.

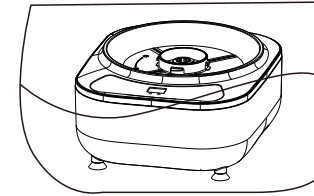
9. After the function is completed, if you do not need to work, please unplug the power cord, open the upper cover, and remove the dough.

10. If you need to operate during the work, please pause first. If you need to stop working please touch and hold the cancel button for 4-6 seconds.



### Cleaning and maintenance

1. Before cleaning, you must cut off the power and unplug the power cord.
2. When cleaning, it is strictly prohibited to put the host into the water.  
As shown below:



3. Do not use chemicals to clean, such as alcohol.
4. Do not store the product in high places or under pressure, and keep away from heat and fire.
5. After cleaning the product, please wipe the residual water stains of the host and the noodle bucket with a dry rag, and place it in a cool place to dry. Put in the packaging

### Analysis of common problems

1. The indicator is off:
  - ①. Check whether the power is on and whether the power cord is plugged into the socket.
  - ②. Whether the power socket is turned on.
2. The kneading knife stops rotating during mixing:
  - ①. Whether to set the dough function, start the function.
  - ②. The motor is overheated, you need to wait for the motor to cool to room temperature.
3. It is normal for the host to smell when using this product for the first time, and it will disappear after many uses.

Remarks:

If it cannot be used, please contact our company or the place of purchase for repair. Non-professionals are strictly prohibited to disassemble or repair this product by themselves.

## How to make Noodle

Ingredients: High-gluten flour ----- 800g  
Baking soda ----- 2g to 5g  
Water ----- 450g to 500g  
Salt ----- 6g to 10g

- Step 1: Mix the alkali and salt into the water and mix well.  
Step 2: Pour the flour into the noodle bucket.  
Step 3: pour the stirred alkaline water into the noodle bucket.  
Step 4: Put the noodle bucket into the host, and set the noodle function (the time is about 15 minutes).  
Step 5: Mix the flour into a smooth dough, and finish the mixing.  
Step 6: Take out the dough and wrap it with plastic wrap and put it in the refrigerator for 1 hour.  
Step 7: Take out the dough (sprinkle a small amount of dry flour on the workbench before taking out the dough, and sprinkle some dry flour on the palm of your hand. To prevent the dough from sticking to your hands.), Flatten the dough.  
Step 8: Roll out with a rolling pin, spread some dry flour on the dough while rolling. Prevent sticking hands.  
Step 9: Roll the dough on the rolling pin from one end.  
Step 10: Roll the rolling pin to thin the dough, stop in the middle to change the direction, and scatter dry flour to prevent it from sticking to the rolling pin.  
Step 11: After the whole dough is rolled out evenly (the thickness is controlled by yourself), evenly sprinkle dry flour to prevent sticking.  
Step 12: Cut the dough into small pieces of dough and stack them into several layers.  
Step 13: Use a knife to cut the width you like.  
Step 14: Sprinkle some dry flour on the noodles and stir to cool. It is best to cook it again after an hour or two, boil it under water, and boil over medium heat. The fresh noodles only need to wait for the water to boil. The noodles will turn into noodles and noodle soup after cooking for a long time. The noodles that are dried overnight are more durable and need to be cooked for a while.

## How to make bread


Ingredients: High-gluten flour ----- 1000g  
Yeast----- 10g to 20g  
Water ----- 450g to 500g

- Step 1: Stir the yeast into the water at 30-40 ° C and stir it evenly (if you want to increase the sweetness of the steamed buns, you can add an appropriate amount of white sugar according to your taste).  
Step 2: Pour the flour into the noodle bucket.  
Step 3: Pour the stirred yeast water into the noodle bucket.  
Step 4: Put the noodle bucket into the host, and set the noodle function (the time is about 15 minutes).  
Step 5: Mix the flour into a smooth dough, and finish the mixing.  
Step 6: Select the wake up function and 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 twice the size of the dough. Use your fingers to press inelastic, and the fermentation is completed.  
Step 8: Remove the dough from the dough bucket (sprinkle a small amount of dry flour on the workbench before removing the dough, and also sprinkle some dry flour on the palm. Prevent the dough from sticking to your hands) and knead it to the size of the dough.  
Step 9: Cut the dough into dough embryos of uniform size.  
Step 10: Put the gauze on the steaming tray, and put the steamed buns on the embryo (the buns need to look good, and Ann needs to handle it).  
Step 11: Put the steamer lid on, place it at an ambient temperature of 30-40 ° C, let the steamed buns ferment for 20 minutes (this step will make the steamed buns soft).  
Step 12: After fermentation, steam it for 20-30 minutes. After steaming, leave it still for about 5 minutes before leaving the pan (still 5 minutes to make the buns delicious).

## Environmental instructions

This product meets the requirements of the "Administrative Measures on Hazardous Substances in Electrical and Electronic Products".

In the period of environmental protection use, consumers will not have any problems affecting consumers' health such as leakage and precipitation of harmful substances during normal use, and can use it with confidence.

The environmental protection use period of our products is 10 years. The "environmental protection use period" is only valid when the product is used under the normal conditions described in this manual. 

Name and content of substances in products						
Parts name	Hazardous substances					
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr (VI))	多溴联苯 (PBB)	多溴二联苯 (PBDE)
Plastic components	0	0	0	0	0	0
PCB Assemblies	x	0	0	0	0	0
Hardware components	0	0	0	0	0	0
container	0	0	0	0	0	0
Motor Assemblies	x	0	0	0	0	0
power cord	x	0	0	0	0	0

This form is based on the preparation of SJ / T11364

0: It means that the content of the hazardous substance in all homogeneous materials of this part is below the limit requirements specified in GB / T 26572

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

Remarks: Part of the above "x" parts contain harmful substances that exceed the standard because of the current technical level of the industry, which cannot be replaced or reduced temporarily.

## After-sales service guarantee card

Dear users, thank you for purchasing and using this series of products of our company. According to the "New Three Guarantees" regulations, from the date of product purchase (counting from the date of user's signing), you can enjoy a one-year free warranty for the entire machine with valid tickets.

The service commitment is as follows:

Purchase time	Back to retailer		Carry to retailer		Send to retailer	
	Service	Cost	Service	Cost	Service	Cost
In 7 days	Returns, exchanges, free repairs	No	/	/	/	/
in 8-15 days	Returns, exchanges, free repairs	No	/	/	/	/
in 16-30 days	/	/	Free repair	No	Free repair	No
in 31-180 days	/	/	Free repair	No	Free repair	Shipping cost
in 180 days to 1 year	/	/	Free repair	No	Free repair	Shipping cost
More than 1 year	/	/	Charge to repair	Cost of repair and parts	Charge to repair	Cost of repair, parts and shipping

Remarks:

1. If the retailer has additional commitments, the retailer will make its own commitments.
2. The company's products do not provide door-to-door services.

If it belongs to one of the situations mentioned below, it is not covered by the warranty (repairs can be provided or accessories can be purchased)

1. No purchase notes and vouchers.
2. Returned products affect secondary sales.
3. The purchase notes and vouchers are unclear or altered.
4. Failure caused by the user not operating according to the requirements of the instruction manual.
5. Failures that occur after the user disassembles or disassembles, modifies, or installs other functions.