

吸盘底座

Cupula base

减少震动更静音

Vibration reduction and more silent



多面散热系统

Multi-surface cooling system

保护电机更耐用

Motor protection and more durable



HMJ-A35A1

## 和面机使用方法

### Usage method of dough mixing machine

#### 装配 ASSEMBLY

01 将面桶底部接器对准机体上的连接器，放置在机体上。

01 Align the barrel bottom connector with the connector on the machine body, and place on the machine body

02 将和面刀对准 D 型孔方向，装入和面刀。

02 Align the dough mixing knife with the direction of D type hole, and load the dough mixing knife



#### 使用 DIRECTIONS

01 参考食谱的配比，将面粉、水等原料放入和面桶里。

01 Refer to the recipe ratio, and put the flour, water and other ingredients into the dough mixing barrel

02) 盖上上盖，将卡扣扣住和面桶。

02 Close the upper cover, use the snap to buckle the dough mixing barrel



03 将小盖装入上盖中，小盖上的“▲”标识对齐上盖上的“🔒”标识，按顺时针方向旋转至小盖上的“▲”标识对齐上盖上的“🔒”，标示紧锁，逆时针旋转可松开小盖，在工作中可随时打开盖添加少量食材。

03 Put the small cover into the upper cover, align the mark '▲' on the small cover with the mark '🔒' on the upper cover, rotate clockwise until the mark '▲' on the small cover is aligned with the mark '🔒' on the upper cover, indicate the lock, rotate counterclockwise to loosen the small cover, and open the cover at any time to add a small amount of ingredients during the running





04 接通电源，定时。

04 Power on , timing

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面食制作小配方

Small recipe for dough food making

馒头

**Steamed bun**

材料

Ingredients

面粉 300g、干酵母 5g、奶粉、糖适量。

300g flour, 5g dry yeast, milk powder and sugar in appropriate amount

材料放入揉面机

Put the ingredients into the dough mixing machine

和面 20 分钟、醒面用时 30 分钟

20 minutes for the dough mixing, 30 minutes for dough waking up



蛋糕

**Cake**

材料

Ingredients

鸡蛋 200g、低筋面粉 180g、蛋糕油 19g、糖 180g、水 170g、泡打粉 15g、盐 2g、奶粉 20g。

200g eggs, 180g low-gluten flour, 19g cake oil, 180g sugar, 170g water, 15g baking powder, 2g salt, and 20g milk powder

材料放入揉面机

Put the ingredients into the dough mixing machine

和面 10 分钟

10 minutes for dough mixing



## 饺子皮

### Dumpling wrapper

材料

Ingredients

600g 粉配比：水饺粉 300g、水 300g、盐 6g。

600g powder ratio: 300g dumpling powder, 300g water and 6g salt

材料放入揉面机

Put the ingredients into the dough mixing machine

和面 30 分钟、醒面用时 60 分钟

30 minutes for the dough mixing, 60 minutes for the dough waking up



## 面包

### Bread

全麦面粉 100g、高筋面粉 200g、水 185ml、干酵母 5g、白糖 12g、橄榄油 12ml、盐 6g。

100g whole wheat flour, 200g high-gluten flour, 185ml water, 5g dry yeast, 12g white sugar, 12ml olive oil and 6g salt

材料放入揉面机

Put the ingredients into the dough mixing machine

和面 20 分钟、醒面用时 60 分钟

20 minutes for the dough mixing, 60 minutes for the dough waking up

