

警告：为了避免误用带来的伤害，使用本产品前应先仔细阅读使用说明书，并严格按照使用说明书明示之用途使用本产品。

Warning: In order to prevent the harm caused by misuse, please read the instructions carefully before using this product, and use the product strictly according to the use specified in the instructions.

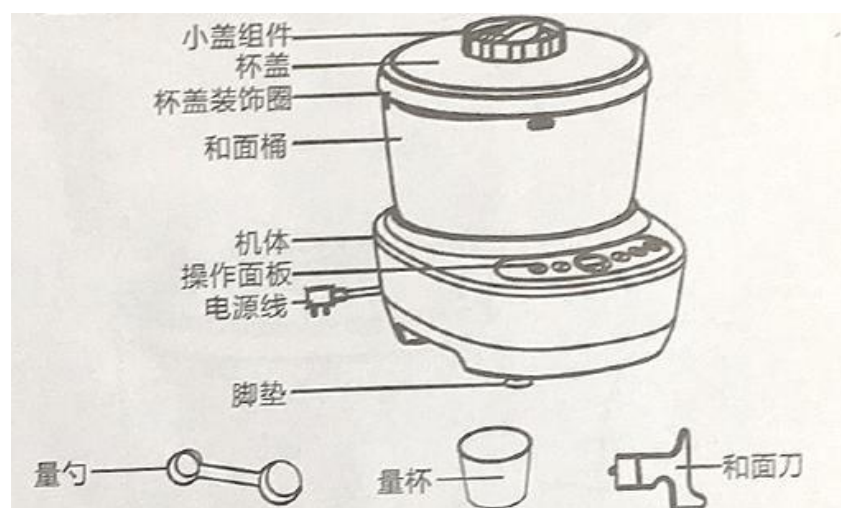
小熊的话

感谢您选用我公司生产的小熊牌和面机系列产品，将传统手工技术和现代家电技术相结合，是我公司自主研发的产品之一。时尚外观，精致工艺，使用安全可靠；专业和面，采用微电脑控制，操作安全简便。**Bear's word**

Thank you for choosing the series products of Bear brand flour-mixing machine produced by our company. It combines traditional handicraft technology with modern household appliances technology, and is one of the products independently developed by our company. Fashion appearance, exquisite craftsmanship, safe and reliable use; Professional flour-mixing, controlled by micro-computer, safe and easy to operate

和面机各零部件名称

Name of parts and components of flour-mixing machine



小盖组件

Small lid component

杯盖

Cup cover

杯盖装饰圈

Decorative ring of cup cover

和面桶

Flour-mixing bucket

机体

Machine body

操作面板

Operation panel

电源线

Power cord

脚垫

Foot pad

量勺

Measuring spoon

量杯

Measuring cup

和面刀

Flour-mixing knife

主要特点

Main features

- 1.时尚外观，精致工艺。
 - 2.和面桶与机体采用分离结构，方便清洗和面桶。
 - 3.微电脑控制，具有和面、醒面功能，操作简单、快捷。
 - 4.透明杯盖，制作状况一目了然；中间另有小盖设计，方便添加调味品。
 - 5.和面桶采用不锈钢（SUS304）材质，清洗容易。
 - 6.自动恒温技术，提供最理想的醒面温度，使面团充分发酵均匀。
 - 7.专利和面结构，轻松搅拌生面团，和面效果更好。
 - 8.吸盘式脚垫，防震、防滑。
- 1.Fashion appearance, exquisite craftsmanship.
 - 2.The separating structure between the flour-mixing bucket and the machine body is adopted to facilitate cleaning the flour-mixing bucket.
 3. Microcomputer control, with the function of flour mixing and flour ferment, easy and fast operation.
 4. Transparent cup cover, the manufacturing status is clear at a glance; there is also a small lid design in the middle, easy to add condiments.
 5. Flour mixing bucket adopts stainless steel (SUS304), easy to clean.
 6. Automatic constant temperature technology provides the best flour ferment temperature to make dough fully fermented and even.
 7. Patented flour-mixing structure, easy mixing of raw dough, and flour-mixing effect is better.
 8. Sucker type foot pad, shock and skid proof.

使用方法

Method of use

- 1.使用前，先将和面桶、搅拌刀、上盖、小盖清洗干净。
- 2.将机器放置在平稳的桌面上。

1. Before using it, clean the flour-mixing bucket, mixing knife, top cover and small lid.
2. Place the machine on a stable table

注意事项：

本机器设有吸盘式脚垫，必须放在平面上，否则无法吸附，将影响机器使用的安全性。

Cautions:

The machine is equipped with sucker type foot pad, which must be placed on the plane, otherwise it can not be absorbed, which will affect the using safety of the machine.

- 3.装入搅拌刀，将搅拌刀对准D型孔方向，安装到位。
- 4.将欲搅拌的面粉、水等食材放入和面桶内。
3. Install the mixing knife, align the mixing knife in the direction of D-shape hole, and install it in place.
4. Put the flour, water and other ingredients to be stirred into the flour-mixing bucket.

注意事项：

Cautions:

- ①本机可和干面粉重量：333至1600g。

Dry flour weight that this machine can mix: 333 to 1600g.

- ②面粉与水的比例建议：100:50至100:60。

Suggestion on the ratio of flour to water: 100:50 to 100:60.

- ③可参考下表或者食谱

Refer to the table below or recipes

以下数据仅供参考		
面粉 (g)	水 (mL 或 g)	时间 (分钟)
333	167-200	10-15
600	300-360	10-15
1000	500-600	10-15
1600	800-960	10-15

The following data are for reference only		
Flour (g)	Water (mL or g)	Time (minute)
333	167-200	10-15
600	300-360	10-15
1000	500-600	10-15
1600	800-960	10-15

- ④配件规格

Accessories Specifications

容器	食材	重量 (g) (不同食物存在偏差)	
量勺	/	小勺	大勺

	酵母	5	10
	白砂糖	6	12
	水	7	14
	细盐	8	16

Container	food ingredients	Weight (g) (there are deviations between different foods)	
	/	Small spoon	Big spoon
Measuring spoon	Yeast	5	10
	White granulated sugar	6	12
	Water	7	14
	Fine salt	8	16

量杯	/	最大刻度	满（平）杯
	干面粉	100	150
	水	200	250

Measuring cup	/	Maximum scale	Full (flat) cup
	Dry flour	100	150
	Water	200	250

5.将杯盖扣位对准和面桶上的扣位向下装配杯盖，然后将杯盖顺时针旋紧。

备注：

在工作中，可直接打开小盖，往和面桶内添加少量的调料。

5. Assemble the cup cover downward by aligning the buckle position of cup cover with buckle position of the bucket, and then tighten the cup cover clockwise.

Remarks:

The small lid can be opened directly when the machine is working, and a small amount of seasoning can be added to the bucket.

6.将和面桶装配到主机上。

6. Assemble the flour-mixing bucket onto the main machine.

7.产品接通电源，电路板自检（指示灯闪烁红光一次）。

7. The product is connected to the power supply, and the circuit board is self-checked (the indicator flashes red light once).

8.轻触“和面”键，和面默认时间为“15分钟”，和面指示灯蓝色灯闪亮，可以通过轻触“+、-”来调时间（1-40分钟），设定好时间后轻触“启动\暂停”键，和面指示灯长亮红光，开始和面，和面指示灯熄灭，表示和面完成。

8. Touch the “Flour-mixing” key lightly, the default mixing time is “15 minutes”, the blue light of the flour-mixing indicator flashes. The time (1-40 minutes) can be adjusted by touching "+", "-" lightly. After setting the time, touch the "Start /Pause" key, and the flour-mixing indicator lights will be red, it starts to mix flour, and flour-mixing indicator lights will be off, indicating the completion of the flour-mixing.

9.和面完成后，如不需要进行“醒面”请拔掉电源线插头，打开上盖，取出面团。

9. When the flour-mixing is finished, if there is no need to ferment, please unplug the power cord plug, open the top cover and take out the dough.

10.和面完成后如需要发酵面团，请轻触“醒面”键，醒面默认时间为“90分钟”，醒面指示灯蓝色灯闪亮，可以通过轻触“+、-”来调时间（1-120分钟），设定好时间后轻角“启动\暂停”键，醒面指示灯长亮红光，开始醒面，醒面指示灯熄灭，表示醒面完成。

10. After the flou-mixing is finished, if you need to ferment the dough, touch the “Ferment” key lightly, the default ferment time is “90 minutes”, the blue light of the ferment indicator flashes. The time (1-120 minutes) can be adjusted by touching "+", "-" lightly. After setting the time, touch the "Start /Pause" key, and the ferment indicator lights will be red, it starts to ferment, and ferment indicator lights will be off, indicating the completion of the ferment.

11.醒面完成后，如不需要再进行工作，请拔掉电源线插头，打开上盖，取出面团。

11. When the ferment is finished, if there is no need to work, please unplug the power cord plug, open the top cover and take out the dough.

12.和面与醒面一次性设定：先轻触“和面”键设置好和面时间，然后轻触“醒面”键设置好醒面的时间，再轻触“启动\暂停”键，产品就会从和面开始工作，和面工作结束后会自动切换到醒面工作。

12. One-time setting of flour-mixing and ferment : touch “flour-mixing” key lightly to set flour-mixing time, then touch “Ferment” key lightly to set ferment time, and then touch “Start/Pause” key lightly, the product will start to work from flour-mixing. After flour-mixing work is finished, it will switch to ferment work automatically

备注：若中途需停止工作，请按“确认/取消”键。

Remarks: If you need to stop working halfway, please press the "Confirm/Cancel" key.

注意事项：

为了你的安全，从和面桶里取面团时，请先拔掉电源线插头，再打开上盖，取出面团。

Cautions:

For your safety, when you take dough from the flour-mixing bucket, please unplug the power cord plug first, then open the top cover and take out the dough.

注意事项

Cautions:

- 请勿使用交流 220V 以外的电源，否则有触电或发生火灾的危险。
- Do not use power sources other than 220V AC, otherwise there will be a risk of electric shock or fire.
- 请单独使用 6A 以上规格的插座。如果与其它电器共用插座，插座线路部分可能会导致异常发热、起火。
- Please use sockets of 6A or more specifications separately. If it shares a socket with other electrical appliances, the circuit part of the socket may cause abnormal heat and fire.
- 用手握住电源线插头，将电源线插头平稳插入电源插座。
- Hold the power cord plug by hand and insert it into the power socket smoothly.
- 用手握住电源线插头，将电源线插头从电源插座上平稳拔出。
- Hold the power cord plug by hand and unplug it from the socket smoothly.
- 请勿用手拽电源线的方式拔出电源线插头。
- Do not unplug the power cord plug in way of pulling the power cord by hand.
- 请勿使用铁器类的硬物刮擦机器。
- Do not scrape the machine with hardware of iron.
- 机器使用完后，必须拔出电源线插头，否则可能发生触电、漏电、火灾的危险。
- After the machine is used, the plug of power cord must be pulled out, otherwise the danger of electric shock, leakage and fire may occur.

产品连续工作超过 40 分钟，需让机器冷却后再使用，否则会因为过热造成机器寿命缩短。请勿把和面桶当成液体容器使用。

If the product works continuously for more than 40 minutes, the machine must be cooled before use again, otherwise the machine life will be shortened due to overheating.

Do not use flour-mixing bucket as a liquid container.

当电机过热时，机器会自动停止工作，待冷却后会重新开始工作。所以当机器因过热停止工作时，请按“确认/取消”键，并拔掉电源线插头。

按按键时不可用力过猛，以防止损坏按键。

When the motor is overheated, the machine will stop working automatically and start working again after cooling. So when the machine stops working due to overheating, please press the "Confirm/Cancel" key and unplug the power cord plug.

Do not press the key too hard to prevent damage to the key.

警告

Warning

- 除专业修理技术人员外，请勿对机器进行拆卸、修理、改装。否则可能导致起火、漏电、运行异常。
- Do not disassemble, repair or modify the machine except for professional repair technicians. Otherwise, it may cause fire, electricity leakage and abnormal operation.
- 请勿让儿童及没有意识行为的人接触机器。
- Do not let children and people who do not consciously contact the machine.

- 插上电源线后，请勿让手指、毛发、衣服等接触旋转部件。
- After plugging the power cord, do not let fingers, hair, clothes, etc. touch the rotating parts.
- 启动机器前，请确保和面桶已安装在机体上，当机器在使用中是请勿将和面桶从机体上移开。
- Before starting the machine, make sure that the flour-mixing bucket is installed on the machine body properly. When the machine is in use, do not remove the flour-mixing bucket from the machine body.

- 请勿用湿手插拔电源线，可能导致触电或者短路。
- Do not use wet hand to plug or unplug the power cord, which may cause electric shock or short circuit.
- 请勿将机体沾湿或浸水，可能导致触电或者短路。
- Do not wet or immerse the machine body into water, which may cause electric shock or short circuit.

- 如电源软线损坏，为避免危险，必须由制造厂或其维修部或类似的专职人员来更换。
- If the soft power cord is damaged, in order to avoid danger, it must be replaced by the manufacturer or its maintenance department or similar professional personnel.
- 请勿在无人看管下使用本产品，本产品只适用于家庭使用。
- Do not use this product without supervision. This product is only applicable to household use.

清洁与保养

Product Cleaning and Maintenance

- 清洁前，必须拔掉电源线插头，否则可能会发生短路或者触电等危险。
- Before cleaning, please unplug the power cord plug, otherwise there may be short circuit or electric shock and other dangers.
- 机器机体，请以干抹布擦拭。严禁将机体用水冲洗或置于水中。
- Please wipe the machine body with dry cloth. It is strictly forbidden to flush or place the body in water.
- 和面桶、上盖、小盖、搅拌刀、量杯、量勺可放水中清洗，并请自然晾干或用干布擦干。
- Flour-mixing bucket, top cover, small lid, mixing knife, measuring cup, measuring spoon can be put into water for cleaning. Please air thime naturally or wipe them with a dry cloth

- 金属制刷子、尼龙制刷子、去污粉、稀释剂、等清洁用品会损坏产品表面结构。
- Metal brushes, nylon brushes, detergents, diluents, and other cleaning products can damage the surface structure of the product.

常见问题分析

Frequent Question Analysis

1.指示灯不亮:

- a.是否停电?
- b.电源线是否插入插座中?
- c.电源插座是否处于关闭状态?

1. The indicator light is not on:

- a. Is there a power cut?
- b. Is the power cord plugged into the socket?
- c. Is the power outlet under closed state?

2.搅面过程中搅面刀停止转动:

- a.是否已到了所设定的和面时间?
- b.电机过热, 需等待电机冷却到室温。

2. During the mixing process, the mixing knife stops rotating:

- a. Has it reached the set flour-mixing time?
- b. Motor overheating, waiting for the motor to be cooled to room temperature

3.最初使用本产品时主机有气味是正常现象, 多次使用自然消散。

3. It is normal for the main machine to have odor when using this product at first. It will dissipate naturally when using this product several times.

备注:

经以上现象分析后仍无法排除故障, 请与本公司维修点或经销商联系, 严禁非专业人员对本机自行拆装。

Remarks:

After the analysis of the above phenomena, it is still impossible to eliminate the malfunction. Please contact the company's repair store or dealers. It is strictly forbidden for non-professionals to disassemble and assemble the machine by themselves.

产品规格

产品名称	和面机
型号	HMJ-A50B1
额定电压	220V~
额定频率	50Hz
最大容量	5.0L
额定功率	200W

转速	140 转/分-170 转/分
外形尺寸 (长×宽×高)	296×262×293 (mm)

Product specification

Product Name	Flour-mixing machine
Model	HMJ-A50B1
Rated voltage	220V~
Raged frequency	50Hz
Maximum capacity	5.0L
Rated power	200W
Speed	140 rpm-170 rpm
Outline size (length x width x height)	296×262×293 (mm)