

LIREN

Benevolent people are content with benevolence, while wise people do benevolence only when they know that benevolence is good for them.

——Confucius' Analects of Confucius Liren

DOUGH KNEADER

Operating Manual



HMJ-D3 (indicator type)



HMJ-D4 (digital type)

Pictures are for reference only

Applicable models:

HMJ-D3/HMJ-D830/HMJ-D4/HMJ-D840

☆Thank you very much for purchasing our series of machines.

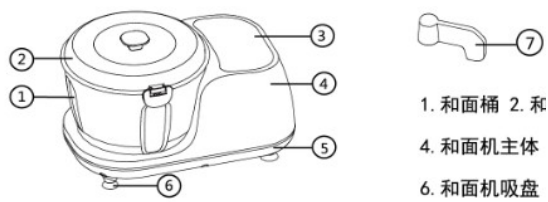
☆Please read this manual carefully before

☆Please keep it properly for future reference.

This machine has passed the national compulsory CCC certification

Machine Implementation Standard: GB 4706.1-2005 GB 4706.30-2008

1. Machine Structure



- 1.和面桶
- 1. Kneader bucket
- 2.和面桶盖
- 2. Kneader bucket cover
- 3.控制面板
- 3. Control panel
- 4.和面机主体
- 4. Dough kneader body
- 5.和面机底座
- 5. Dough kneader base
- 6.和面机吸盘
- 6. Dough kneader sucker
- 7.和面桨
- 7. Kneader paddles

2. Technical Parameters

Machine Model	Rated Volume	Rated Voltage	Rated Frequency	Rated Power
HMJ-D3/HMJ-D830	3.0L	220V~	50Hz	60W
HMJ-D4/HMJ-D840	3.5L	220V~	50Hz	60W

3. Functional Characteristics

- 1. Fashion in appearance and exquisite in workmanship. The dough kneading barrel and the machine body adopt a separate structure, which is convenient to clean;
- 2. Microcomputer control, with dough kneading and dough awakening functions, simple and fast operation, 3 transparent upper cover, and clear manufacturing status at a glance;
- 4. Non-stick coating material is adopted in the dough kneading barrel, which makes cleaning easier.

5. Automatic constant temperature technology provides the most ideal awakening temperature to fully ferment dough evenly;
6. It is equipped with suction cup type foot pads, which are shockproof, anti-skid, firmly fixed and smooth in movement.

4. Instructions

1. Before use, wipe the dough kneading barrel, dough kneading paddle and dough kneading barrel cover clean with wet cloth.
2. Place the machine on a stable desktop, align the connecting sleeve at the bottom of the dough kneading barrel with the connecting pipe on the machine main body, place and fix the machine on the main body;
3. Align the kneading paddle with the transmission shaft in the kneading barrel, fix it in the kneading barrel, and put the flour, water and other materials to be processed into the kneading barrel according to the ratio table of flour and water or personal experience;
4. Lock the dough kneading barrel cover and buckle of the dough kneading machine;
5. Turn on the power supply, digital type: the power indicator flashes slowly, press the "Power", the power indicators up, and enter the standby state; Indicator type: All indicators flash slowly and enter standby state. Press the "Kneading" or "Awakening" key as required; "Kneading" (10/20/30 minutes), "Awakening" (30/45/60 minutes) indicator flashes; You can select the timing time according to the actual situation. Press the "Confirm Cancel" key at this time, and the corresponding indicators up and starts countdown. After the time is completed, it will return to the standby state.
6. After the task is confirmed, you can only press the "Confirm Cancel" or "Source" key to exit the task. After pressing the function key, you cannot press the "Confirm Cancel" for 30 seconds and return to the previous function.
7. After kneading or awakening dough, please unplug the power plug, open the upper cover and take out the dough if you do not need to do any more work.

Suggested Operation Ratio Table (for reference only)

Time (min)	Flour (g)	Water (mL/g)	Total (g)
10	300	150-180	450-480
20	400	200-240	600-640
20	500	250-300	750-800
30	600	300-360	900-960

5. Safety Precautions

Please read the "Safety Precautions" carefully to ensure safe use and keep it properly after reading so as to check it at any time!

Mandatory

- The input voltage of this machine is 220V ~/50Hz, please confirm it before using it. If the voltage is too low, the performance of the machine will be affected.
- Always disconnect the power supply before disassembling, assembling or moving any parts of the machine.

- This machine is for indoor use only.

Warning

- Please do not disassemble and assemble the rear cover without permission or remove the rear cover with electricity. If the machine fails, you must go to the designated repair point for repair.
- If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer's maintenance department or similar departments.
- The machine cannot operate in the mode of external timer or independent remote control system.
- The disconnection device of this machine is a power plug.

Attention


- ◆ This machine is equipped with suction cup type foot pad. Please place it on a stable desktop or table case, otherwise it cannot be adsorbed, which will affect the use effect of the machine.
- ◆ In order to prolong the service life of the motor, when kneading hard dough or more dough, the continuous operation should not exceed 30 minutes, otherwise the life of the machine will be shortened due to overheating. After finishing one dough kneader, the machine should be cooled for 30-40 minutes before use.
- ◆ Be careful not to approach fire sources and combustible materials, and do not let children use alone.
- ◆ Hold the power cord plug with your hand, smoothly insert the power cord plug into and unplug the power socket, and do not unplug the plug by pulling the power cord with your hand.
- ◆ Before starting, please make sure that the dough kneading barrel is placed on the base and installed in place. Do not remove the dough kneading barrel from the base when the machine is in use.
- ◆ Cut off the power supply after use, please clean up the internal and external dirt in time, and do not put live parts into water or rinse with water.
- ◆ The use of fittings other than those specified by the manufacturer may cause danger. Do not place the power cord on a hot surface or tie it up.
- ◆ After use, please unplug the power plug in time and do not move the machine live.

6. Analysis of Frequently Asked Questions

Fault	Reason
The indicator is not on	Is the power cord plugged into the socket?
	Is there a power outage? Is the power outlet off?
	Is the power switch damaged?
During the kneading process, the kneading paddle stops rotating.	Has the set dough kneader time been reached?
	The motor is overheated and needs to wait for the motor to cool to room temperature.

Note: After the analysis of the above phenomena, the fault cannot be eliminated. Please contact the company's repair point or distributor and prohibit non-professional personnel from disassembling the machine by themselves.

7. Description of Hazardous Substances

Part Name	Harmful Substances					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr (VI))	Polybrominated biphenyls (PBB)	Polybrominated diphenyl ether (PBDE)
Plastic parts	○	○	○	○	○	○
Motor assembly	X	○	○	○	○	○
Hardware parts	X	○	X	○	○	○
Electrical and wiring components	X	○	X	○	○	○
Nameplate, and plastic bag	○	○	○	○	○	○
Packaging and printing parts	○	○	○	○	○	○
Cartons and foam packaging	○	○	○	○	○	○
<p>This form has been prepared in accordance with SJ/T11364.</p> <p>○: indicates that the content of the harmful substance in all homogenization of the component is below the limit requirements specified in GB/T 26572.</p> <p>×: indicates that the content of the harmful substance in at least one homogenization of the component exceeds the limit specified in GB/T 26572.</p>						
 <p>The number in this logo indicates that the environmental protection service life of the machine under normal use condition is 10 years.</p>			<p>Description:</p> <ol style="list-style-type: none"> 1. The components in the above table cover some machines of our company. The components involved in different models are not exactly the same. Please refer to the physical objects for details. 2. The right to interpret the definition of components in this table belongs to Beijing Liren Technology Co., Ltd. 			

8. Maintenance and Services

Liren dough kneader is a national joint guarantee machine. Consumers who purchase Liren dough kneader can enjoy a one-year free warranty service. Users can go to the maintenance outlets designated by Liren Company to carry out maintenance service machines that are not artificially damaged within one year and are free of charge with invoices. For more than one year's machines, only the cost of spare parts is charged, and no additional fees are charged. The company has already opened online customer messages and conducted online answering questions. For details, please visit the company's website: WWW.L-RENEN.COM.CN, click on the after-sales service department, and we will be ready to serve you at any time.

Customer Service Hotline	400 882 3366
	010 68042010
Sales Hotline	86 10 68042018
	86 10 68042019

Machines are subject to change without prior notice.

Beijing Liren Technology Co., Ltd.

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