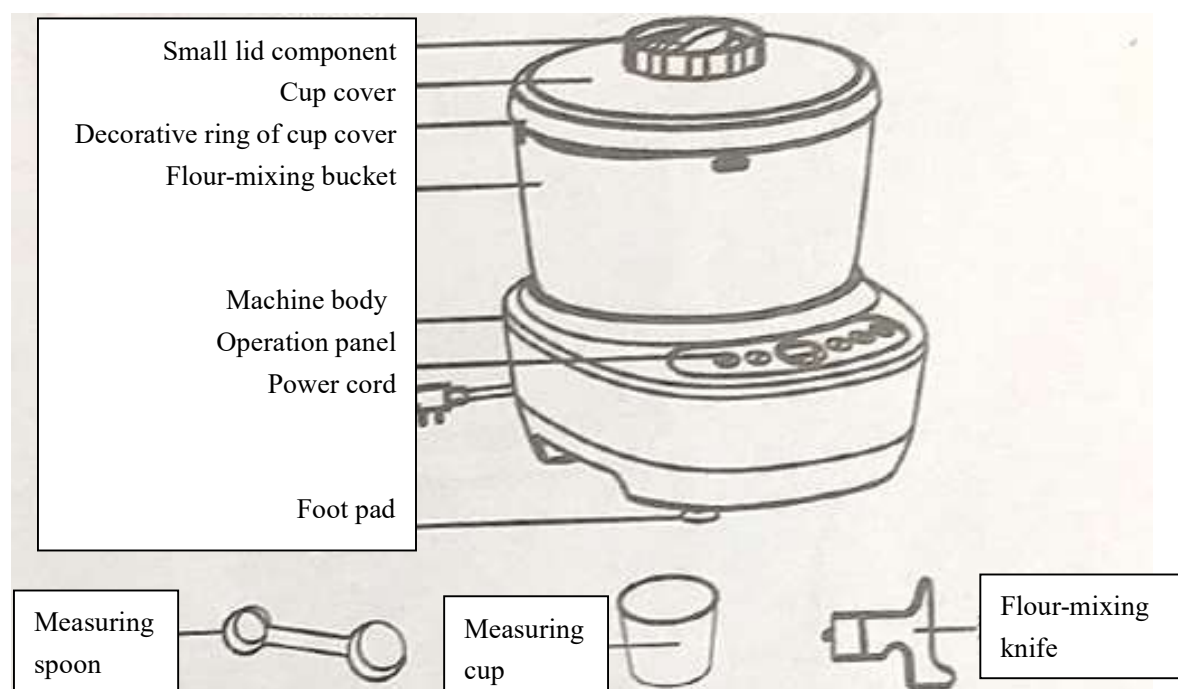


Warning: In order to prevent the harm caused by misuse, please read the instructions carefully before using this product, and use the product strictly according to the use specified in the instructions.

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

Name of parts and components of flour-mixing machine



Main features

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.

Method of use

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

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. 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. Dry flour weight that this machine can mix: 333 to 1600g.
2. Suggestion on the ratio of flour to water: 100:50 to 100:60.
3. Refer to the table below or recipes

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

Accessories Specifications

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

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

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

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

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. 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. After the flour-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. 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. 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

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

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.

Cautions:

- Do not use power sources other than 220V AC, otherwise there will be a risk of electric shock or fire.
- 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.
- Hold the power cord plug by hand and insert it into the power socket smoothly.
- Hold the power cord plug by hand and unplug it from the socket smoothly.
- Do not unplug the power cord plug in way of pulling the power cord by hand.
- Do not scrape the machine with hardware of iron.
- 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.

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.

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.

Warning

- Do not disassemble, repair or modify the machine except for professional repair technicians. Otherwise, it may cause fire, electricity leakage and abnormal operation.
- Do not let children and people who do not consciously contact the machine.
- After plugging the power cord, do not let fingers, hair, clothes, etc. touch the rotating parts.
- 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.
- Do not use wet hand to plug or unplug the power cord, which may cause electric shock or short circuit.
- Do not wet or immerse the machine body into water, which may cause electric shock or short circuit.
- 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.
- Do not use this product without supervision. This product is only applicable to household use.

Product Cleaning and Maintenance

- Before cleaning, please unplug the power cord plug, otherwise there may be short circuit or electric shock and other dangers.
- Please wipe the machine body with dry cloth. It is strictly forbidden to flush or place the body in water.
- 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
- Metal brushes, nylon brushes, detergents, diluents, and other cleaning products can damage the surface structure of the product.

Frequent Question Analysis

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. 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. 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.

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.

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)