

Bestron DBM 2007

BESTRON Dough Kneader for Bread Maker DBM 2007 Instruction Manual

Model: DBM 2007 | Brand: Bestron

1. INTRODUCTION

This manual provides essential instructions for the proper use, installation, maintenance, and care of your BESTRON DBM 2007 Dough Kneader. Please read this manual thoroughly before first use to ensure optimal performance and longevity of the product. This dough kneader is designed specifically for use with compatible bread maker models to facilitate the mixing and kneading of various dough types.

2. PRODUCT OVERVIEW

The BESTRON DBM 2007 Dough Kneader is a replacement or spare part for your bread maker, crucial for the dough preparation process. Its robust design ensures efficient and consistent kneading.



Figure 1: BESTRON DBM 2007 Dough Kneader paddle. This image displays the BESTRON DBM 2007 dough

kneader paddle, a dark grey, robust metal component designed for mixing and kneading dough within a bread maker. It features a broad, angled blade on one side and a cylindrical shaft with a square opening on the other, which connects to the bread maker's drive mechanism.

3. SETUP AND INSTALLATION

1. **Ensure Safety:** Before installing or removing the dough kneader, always ensure your bread maker is unplugged from the power outlet and completely cooled.
2. **Prepare Bread Pan:** Remove the bread pan from your bread maker.
3. **Install Kneader:** Locate the drive shaft at the bottom of the bread pan. Align the square opening of the BESTRON DBM 2007 Dough Kneader with the drive shaft. Push the kneader firmly down onto the shaft until it is securely seated.
4. **Check Stability:** Gently tug on the kneader to ensure it is properly attached and does not wobble excessively.
5. **Ready for Use:** Once installed, the bread pan with the kneader can be placed back into the bread maker, ready for ingredients.

4. OPERATING INSTRUCTIONS

The dough kneader operates automatically as part of your bread maker's programmed cycle. Follow your bread maker's specific instructions for adding ingredients and selecting programs.

- **Ingredient Placement:** Add liquid ingredients first, followed by dry ingredients, and finally yeast, as per your recipe and bread maker's recommendations. Ensure the kneader is not obstructed by large clumps of ingredients.
- **Kneading Cycle:** The bread maker will automatically engage the kneader during the mixing and kneading phases of the selected program.
- **Kneader Removal (Optional):** Some recipes or bread makers suggest removing the kneader before the baking cycle to prevent a hole in the finished loaf. If you choose to do this, carefully remove the bread pan after the final kneading cycle (before baking begins), remove the dough, extract the kneader, and then reshape the dough before returning it to the pan for baking. Always use heat-resistant gloves if the pan is warm.

5. MAINTENANCE AND CARE

Proper cleaning and maintenance will extend the life of your dough kneader.

- **Immediate Cleaning:** After each use, and once the kneader has cooled, remove it from the bread pan.
- **Cleaning Method:** As per product specifications, **wipe with a dry cloth**. For stubborn dough residue, a slightly damp cloth can be used, followed immediately by thorough drying. Avoid abrasive cleaners or scouring pads, which can damage the surface.
- **Storage:** Store the clean and dry kneader in a safe place, preferably with your bread maker accessories, to prevent loss or damage.

6. TROUBLESHOOTING

If you encounter issues with your dough kneader, consider the following:

- **Kneader Not Turning:**
 - Ensure the kneader is correctly seated on the drive shaft.
 - Check if the bread maker's drive mechanism is functioning correctly (refer to your bread maker's manual).
 - Verify that the dough is not too stiff or overloaded, which can impede movement.
- **Dough Sticking to Kneader:**
 - This is common. Ensure the kneader is thoroughly cleaned after each use.
 - Lightly grease the kneader with a small amount of cooking oil before adding ingredients to help prevent sticking.
- **Kneader Detaches During Operation:**
 - Ensure it was firmly pushed onto the drive shaft during installation.
 - Check for wear on the kneader's opening or the bread maker's drive shaft. If significant wear is present, replacement may be necessary.

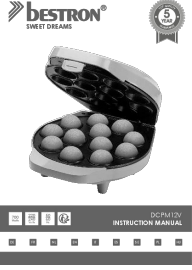


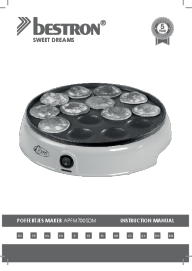


7. SPECIFICATIONS

Product Name	Dough Kneader
Model Number	DBM 2007
Brand	Bestron
Manufacturer	BESTRON
Product Dimensions	4.96 x 2.68 x 0.63 inches
Item Weight	0.64 ounces
Product Care Instructions	Wipe with Dry Cloth

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your original bread maker or contact BESTRON customer service directly. Keep your purchase receipt as proof of purchase.

For further assistance, please visit the official Bestron website or contact their customer support channels.

 <p>Bestron DCPM12V Cake Pop Maker</p>	<p>Bestron DCPM12V Cake Pop Maker Instruction Manual - Safe Use, Operation & Cleaning Guide</p> <p>Comprehensive instruction manual for the Bestron DCPM12V Cake Pop Maker. Learn about safe operation, baking tips, cleaning, and maintenance for your Sweet Dreams cake pop maker.</p>
 <p>Bestron ANP801V Nut Cookie Maker</p>	<p>BESTRON ANP801V Nut Cookie Maker - Instruction Manual</p> <p>Comprehensive instruction manual for the BESTRON ANP801V nut cookie maker (orechki maker). This guide provides detailed information on safe operation, preheating, baking delicious nut-shaped cookies, cleaning, maintenance, and environmental disposal. Includes product specifications and troubleshooting tips. Ensure safe and optimal use of your BESTRON appliance.</p>
 <p>Bestron AWB700P Waffle Maker</p>	<p>Bestron AWB700P Waffle Maker Instruction Manual</p> <p>Comprehensive guide for the Bestron AWB700P waffle maker, covering safety instructions, environmental information, operation, cleaning, maintenance, and support.</p>
 <p>Bestron APFM700SDM Poffertjes Maker</p>	<p>Bestron Poffertjes Maker APFM700SDM - Instruction Manual</p> <p>User manual for the Bestron Poffertjes Maker APFM700SDM, providing safety instructions, operating guidelines, cleaning tips, and a traditional recipe for making Dutch poffertjes.</p>
 <p>Bestron ASW113 Panini Maker</p>	<p>Bestron Panini Maker ASW113 Instruction Manual - Safe Use, Operation, and Maintenance Guide</p> <p>Comprehensive instruction manual for the Bestron Panini Maker ASW113. Learn about safe operation, cleaning, maintenance, and technical specifications for your grill.</p>
 <p>Bestron ASW602 Crepe Maker</p>	<p>Bestron ASW602 Crepe Maker Instruction Manual</p> <p>This document provides comprehensive instructions for the Bestron ASW602 Crepe Maker, covering safety guidelines, operation, cleaning, maintenance, and environmental considerations. It includes technical specifications and a basic crepe recipe.</p>