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› [JOYDEEM](#) /

› [Joydeem Electric Dough Maker Instruction Manual](#)

## JOYDEEM JD-HMJ7L

# Joydeem Electric Dough Maker Instruction Manual

Model: JD-HMJ7L | Brand: JOYDEEM

## INTRODUCTION

The Joydeem Electric Dough Maker is designed to simplify your baking process with its intelligent microcomputer control and versatile functions. This appliance efficiently kneads dough and offers a fermentation function, making it ideal for various baked goods like bread, pizza, buns, and dumplings. Its user-friendly design and durable stainless steel components ensure a convenient and reliable experience in your kitchen.



Figure 1: Joydeem Electric Dough Maker, a compact and efficient kitchen appliance.

## KEY FEATURES

- **Smart & Useful:** Microcomputer-controlled with time presetting and intelligent program selection. Simulates natural and manual dough making for chewy dough, saving labor and time.
- **Large Capacity & 250W Power:** 6.6Qt (7L) capacity, suitable for large families. 250W power for kneading dough in 15 minutes and finishing kneading and proofing in 45 minutes with a drip alert.
- **Vertical Design & Low Noise:** Face-up touch panel design saves kitchen space. Bottom suction cups and weighted body reduce noise during operation.

- **Easy to Clean:** Features a stainless steel bucket and dough hook (dishwasher safe, base is not). Top cover is removable for easy ingredient addition and cleaning.



Figure 2: The dough maker can be used for various dough types including bread, pasta, buns, pizza, cinnamon rolls, and pancakes.

# 3 Modes with Timer

One-touch dough making with 3 modes (Mix/Ferment/Combine) and adjustable timer



Figure 3: The intuitive control panel features three modes (Mix/Ferment/Combine) and an adjustable timer for precise operation.

# Innovative Fermentation Mode

Low-temperature heating (77-100°F) ensures optimal dough rise, outperforming natural proofing



Figure 4: Innovative fermentation mode ensures optimal dough rise with low-temperature heating (77-100°F).

# 6.6Qt Large Capacity

Handles up to 4.8lb (2.2kg) of flour (about 5 loaves)  
effortlessly—perfect for weekly batches



Note: Minimum 1.3lb (600g) flour for optimal mixing;  
For fermentation, do not exceed 3.5lb (1.6kg) flour

Figure 5: The 6.6Qt (7L) large capacity bowl can handle up to 4.8lb (2.2kg) of flour, perfect for large batches.



Figure 6: Detailed diagram illustrating the conical lid, main lid, dough blade, mixing bowl, and base components with dimensions.

## SETUP GUIDE

### Unpacking and Assembly

1. Carefully remove all components from the packaging.
2. Place the main base unit on a stable, flat, and dry surface. Ensure the suction cups on the bottom firmly adhere to the countertop.
3. Insert the stainless steel mixing bowl into the base unit, ensuring it is securely seated.
4. Attach the S-shaped dough blade onto the central shaft inside the mixing bowl. It is designed to fit only one way for proper operation.

5. Place the main lid onto the mixing bowl, aligning the handles and ensuring it clicks into place.
6. Insert the small conical lid into the opening on the main lid. This allows for easy addition of ingredients during operation.

Video 1: This video demonstrates the assembly of the Joydeem Dough Maker, including attaching the bowl, dough hook, and lid, and highlights its compact design and ease of cleaning.



Figure 7: The base features strong suction cups to ensure stability during operation and prevent movement on the countertop.



Figure 8: The mixing bowl is made of durable 304 stainless steel, ensuring longevity and hygiene.

## OPERATING INSTRUCTIONS

### Basic Dough Making

1. Ensure the dough maker is properly assembled and plugged into a power outlet.
2. Add your dry ingredients (flour, sugar, salt, yeast) into the mixing bowl.
3. Select the 'Mix' function on the control panel. The default mixing time is 15 minutes. You can adjust this time using the '+' and '-' buttons.
4. Press the 'Start/Pause' button to begin mixing.
5. Gradually add liquid ingredients (water, oil) through the conical lid opening while the machine is mixing.
6. The machine will perform intermittent kneading, simulating hand-kneading for optimal dough consistency.
7. Once the mixing cycle is complete, the machine will stop automatically.

Video 2: This video demonstrates the process of making ciabatta bread dough using the Joydeem Dough Maker, showcasing ingredient addition and the mixing process.

### Mixing Modes

- **Mix:** For kneading dough. Default 15 minutes, adjustable up to 40 minutes.
- **Ferment:** For proofing dough. Default 1 hour 30 minutes, adjustable. The machine maintains a constant temperature (77-100°F) for optimal rising.
- **Combine:** This mode typically combines mixing and fermentation in a single cycle, often with a drip alert to indicate completion.

## Adding Ingredients During Operation

The small conical lid on top allows you to add additional ingredients such as water, oil, or other components while the machine is actively mixing, without needing to stop the process or remove the main lid.



Figure 9: Easily add liquids or other ingredients through the conical lid opening during operation.

## Fermentation Function

The fermentation function provides a controlled environment for your dough to rise. It maintains a consistent temperature between 77-100°F (25-38°C), which is ideal for yeast activation and dough proofing. This feature ensures a consistent rise, often outperforming natural proofing methods.

## CARE AND MAINTENANCE

- **Cleaning the Bowl and Dough Hook:** The stainless steel mixing bowl and dough hook are dishwasher safe for convenient cleaning.
- **Cleaning the Base Unit:** The main base unit, which contains electrical components, is NOT dishwasher safe. Wipe it clean with a damp cloth and mild detergent. Ensure it is completely dry before storage or next use.
- **Lid Cleaning:** The main lid and conical lid can be hand-washed with warm, soapy water.
- **Storage:** Store the dough maker in a cool, dry place. Its compact vertical design allows for space-saving storage.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Machine does not start	Not plugged in; Lid not properly closed; Incorrect mode selected.	Ensure power cord is securely plugged in; Check lid alignment and ensure it's locked; Select desired mode (Mix/Ferment) and press Start.
Dough is too sticky/dry	Incorrect liquid-to-flour ratio.	Adjust liquid or flour gradually through the conical lid opening until desired consistency is achieved. Refer to recipe guidelines.
Dough not rising during fermentation	Yeast is inactive; Temperature too low/high; Fermentation time too short.	Ensure yeast is fresh and active; Verify fermentation temperature is within 77-100°F range; Extend fermentation time if needed.
Unusual noise during operation	Dough hook not properly installed; Machine overloaded; Unstable surface.	Ensure dough hook is securely attached; Do not exceed maximum capacity (4.8lb flour); Place machine on a stable, flat surface.

## PRODUCT SPECIFICATIONS

Feature	Detail
Brand	JOYDEEM
Model Name	Dough Maker (JD-HMJ7L)
Capacity	6.6Qt (7L) / 6.24 Liters
Power	250W
Product Dimensions	11.6"D x 11.4"W x 13"H
Item Weight	5.74 pounds (2.61 Kilograms)
Blade Material	Stainless Steel
Container Material	Stainless Steel
Controls Type	Push Button, Face-up Touch Panel
Special Features	Intermittent Kneading Motion, Fermentation Function, Time Setting Function
Dishwasher Safe Parts	Stainless steel bucket and knife head (base is not)
Color	Blue

## **WARRANTY AND SUPPORT**

The Joydeem Electric Dough Maker comes with a 1-year friendly warranty from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any inquiries regarding your product, please contact Joydeem customer service through the retailer's platform or the official Joydeem website. Please have your purchase receipt and model number (JD-HMJ7L) ready when contacting support.