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› Adepem Bread Machine Kneading Blade User Manual

## Adepem 3665392384007

# Adepem Bread Machine Kneading Blade User Manual

Model: 3665392384007

## INTRODUCTION

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This user manual provides essential information for the proper installation, use, and maintenance of your Adepem Bread Machine Kneading Blade. Please read this manual thoroughly before use to ensure optimal performance and longevity of the product.

This kneading blade is a replacement part designed for Domo and Elcotec bread machines, compatible with models B3200N, B3300, B3400, B3500, B3800, B4000, and B8800, as well as Nbm20.

## PRODUCT OVERVIEW

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**Figure 1:** Adepem Bread Machine Kneading Blade in its original packaging. The packaging indicates compatibility with various Domo and Elcotec bread machine models, including B3200N, B3300, B3400, B3500, B3800, B4000, and B8800. The blade itself is a grey, paddle-shaped component with a circular base for attachment.

The Adepem Kneading Blade is a crucial component for your bread machine, responsible for mixing and kneading dough to achieve the desired consistency. It is designed for durability and efficient performance.

## INSTALLATION (SETUP)

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Before installing the new kneading blade, ensure your bread machine is unplugged from the power outlet to prevent electrical hazards.

- Preparation:** Open the lid of your bread machine and remove the bread pan. If the old kneading blade is still attached, gently pull it upwards to detach it from the shaft.
- Cleaning (Optional):** Clean the shaft inside the bread pan to remove any dough residue or debris.
- Installation:** Align the new Adepem kneading blade with the shaft at the bottom of the bread pan. Push the blade

down firmly until it clicks securely into place. Ensure it rotates freely on the shaft.

4. **Reassembly:** Place the bread pan back into the bread machine, ensuring it is properly seated. Close the lid.

Your bread machine is now ready for operation with the new kneading blade.

## OPERATION

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The kneading blade operates automatically as part of your bread machine's programmed cycles. No specific manual operation of the blade is required once installed.

- **Dough Preparation:** Add your ingredients (flour, water, yeast, etc.) to the bread pan according to your recipe. Ensure the kneading blade is at the bottom of the pan before adding ingredients.
- **Cycle Selection:** Select the desired program on your bread machine. The machine will automatically activate the kneading blade during the kneading phases of the cycle.
- **Monitoring:** During operation, the blade will rotate to mix and knead the dough. It is normal for the blade to be covered by dough during this process.

Always refer to your specific bread machine's user manual for detailed instructions on program selection and general operation.

## MAINTENANCE AND CLEANING

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Regular cleaning of the kneading blade is essential for hygiene and to ensure its proper function.

- **After Each Use:** After the bread has cooled and been removed from the pan, detach the kneading blade from the shaft.
- **Cleaning:** Wash the kneading blade with warm, soapy water. Use a soft sponge or cloth to remove any dough residue. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating (if applicable).
- **Drying:** Thoroughly dry the kneading blade before storing it or reattaching it to the bread pan.
- **Storage:** Store the blade in a dry place.

*Note:* Do not immerse the entire bread pan in water if it contains electrical components. Only clean the removable parts, such as the kneading blade and the interior of the pan.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Kneading blade not rotating.	Blade not properly seated on shaft.	Remove and re-seat the blade firmly until it clicks into place.
Dough sticking to the blade.	Insufficient cleaning; worn non-stick coating.	Clean the blade thoroughly after each use. If coating is worn, consider replacement.
Blade difficult to remove after baking.	Baked-on dough residue.	Allow the bread pan to cool. Fill the pan with warm water and let it soak for 10-15 minutes to soften residue, then remove the blade.

## SPECIFICATIONS

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- **Brand:** Adepem

- **Model:** 3665392384007
- **Product Dimensions:** Approximately 21 x 17 x 14 cm (as per packaging, actual blade dimensions are smaller)
- **Compatibility:** Domo, Elcotec bread machines (models B3200N, B3300, B3400, B3500, B3800, B4000, B8800, Nbm20)
- **Part Type:** Kneading Blade / Paddle

## WARRANTY AND SUPPORT

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For information regarding warranty coverage or technical support for your Adepem kneading blade, please refer to the original purchase documentation or contact your retailer. As this is a replacement part, warranty terms may vary. For general inquiries about your bread machine, please consult the manufacturer's official website or their customer service.

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