**AIZIYO 804-5L**

# AIZIYO DoughChief 5.3QT Dough Mixer Instruction Manual

Model: 804-5L

## 1. Introduction and Overview

The AIZIYO DoughChief is an electric dough mixer designed for home baking, featuring both mixing and fermentation functions. It is suitable for preparing various dough types, including bread, pizza, pasta, and mochi.

- **Versatile Dough Mixer:** Ideal for home bakers, perfect for bread, pizza, pasta, and mochi dough. Kneading completes in 15 minutes, fermentation in 45 minutes.
- **Hand-Kneading Simulation:** Features a removable S-shaped dough blade and a "mix-pause-mix" program to mimic hand kneading, promoting natural gluten development for softer, chewier, and more elastic dough.
- **Constant-Temperature Ferment Function:** Built-in ferment mode maintains 77–100°F for proper dough proofing and yeast activation, ensuring even rising. Yeast or fermentation powder is required.
- **5.3QT Capacity & 304 Stainless Steel Bowl:** Large capacity 304 food-grade stainless steel bowl designed for family-size baking, handling dough for multiple loaves or large pizzas.
- **Removable Lid & Easy-to-Clean:** Features a removable lid for adding ingredients during mixing. Detachable dough blade and smooth components ensure easy cleaning.

## 2. Safety Information

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Ensure the appliance is placed on a stable, flat surface.
- Do not immerse the main unit in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- Unplug the appliance from the power outlet when not in use, before assembling or disassembling parts, and before

cleaning.

- This appliance is for household use only.
- Keep out of reach of children.

## 3. Product Components

Familiarize yourself with the parts of your AIZIYO DoughChief:




**Image 3.1:** Exploded view of AIZIYO DoughChief components. This image displays the various parts of the dough mixer, including the main unit, stainless steel bowl, kneading blade, and lid, along with included accessories like measuring tools and a dumpling maker.

- **Conical Lid:** Top cover for the mixing bucket.
- **ABS Mixing Bucket Lid:** Transparent lid to observe the kneading process.
- **304 Stainless Steel Kneading Knife:** The S-shaped blade for mixing and kneading dough.

- **304 Stainless Steel Barrel:** The main 5.3QT mixing bowl.
- **Dough Maker Base:** The main unit housing the motor and controls.
- **Control Panel:** Touch-sensitive interface for operation.
- **Suction Cup Base:** Ensures stability during operation.
- **Accessories:** Includes measuring spoon, dumpling tool, measuring cup, and egg white separator.

## 4. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the stainless steel bowl, kneading knife, and lids with warm soapy water. Rinse thoroughly and dry completely. The main unit can be wiped with a damp cloth.
3. **Assemble:**
    - Place the Dough Maker Base on a clean, dry, and stable countertop. Ensure the suction cups are firmly attached.
    - Insert the 304 Stainless Steel Barrel onto the base, aligning it correctly.
    - Attach the 304 Stainless Steel Kneading Knife to the spindle at the bottom of the barrel. Ensure it is securely in place.
    - Place the ABS Mixing Bucket Lid onto the stainless steel barrel and twist to lock it securely.
    - Insert the Conical Lid into the opening of the ABS Mixing Bucket Lid.
4. **Power Connection:** Plug the power cord into a standard 110V electrical outlet.

## 5. Operating Instructions

The AIZIYO DoughChief offers two primary functions: kneading and fermentation.

### 5.1 Kneading Dough

1. **Add Ingredients:** Place all dry ingredients into the stainless steel bowl. Then, add wet ingredients. Ensure the total flour weight is between 200g and 1250g.
2. **Secure Lid:** Place the ABS Mixing Bucket Lid and Conical Lid securely on the bowl. Ensure the lid is locked by twisting the handles. The machine will not operate if the lid is not properly secured.
3. **Select Knead Function:** On the touch panel, press the "Knead Dough" button. The default kneading time is 15 minutes.
4. **Adjust Time (Optional):** Use the "+" or "-" buttons to adjust the kneading time. The time can be adjusted in 5-minute increments, ranging from 5 to 40 minutes.
5. **Start:** Press the "Start/Stop" button to begin kneading. The machine will perform a "mix-pause-mix" cycle to simulate hand kneading.
6. **Add Ingredients During Mixing (Optional):** If additional liquid or dry ingredients are needed, remove the Conical Lid and add them through the opening. Replace the Conical Lid immediately.

7. **Completion:** The machine will automatically stop when the set time expires.

## 5.2 Fermentation Function

After kneading, you can use the fermentation function to proof your dough.

1. **Prepare Dough:** Ensure your dough is in the stainless steel bowl and the lid is securely locked.
2. **Select Ferment Function:** On the touch panel, press the "Fermentation" button. The default fermentation time is 45 minutes.
3. **Adjust Time (Optional):** Use the "+" or "-" buttons to adjust the fermentation time. The time can be adjusted in 5-minute increments, ranging from 5 to 120 minutes.
4. **Start:** Press the "Start/Stop" button to begin fermentation. The machine will maintain a constant temperature between 77–100°F.
5. **Completion:** The machine will automatically stop when the set time expires.

## 5.3 Usage Videos

Watch these official videos from AIZIYO for visual guidance on using your dough mixer:

### Dough Maker Usage Video

Your browser does not support the video tag.

**Video Description:** This video demonstrates the general usage of the AIZIYO DoughChief, including adding ingredients, selecting functions, and starting the kneading process. It provides a comprehensive overview of the machine's operation.

### Make Pizza Using the Dough Mixer

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**Video Description:** This video illustrates how to prepare pizza dough using the AIZIYO DoughChief, showcasing the mixing and fermentation steps specifically for pizza. It highlights the ease of creating homemade pizza crust.

### All-in-One Dough Mixing & Proofing

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**Video Description:** This video demonstrates the integrated mixing and proofing capabilities of the AIZIYO DoughChief, showing how the machine handles both processes seamlessly for optimal dough preparation.

### Electric Dough Maker with Ferment Function

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**Video Description:** A concise video highlighting the electric dough maker's ferment function, demonstrating its ease of use and effectiveness in proofing dough.

### Dough Mixer Unboxing Video

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**Video Description:** This video provides an unboxing experience of the AIZIYO DoughChief, showing all included components and accessories as they are removed from the packaging.

**Video of Using a Dough Mixer with Fermentation Function**

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**Video Description:** A detailed video demonstrating the use of the dough mixer, specifically focusing on its fermentation capabilities and how it contributes to successful dough preparation.

**Dough Mixer Usage Video (Short)**

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**Video Description:** A brief video showcasing the basic usage of the AIZIYO DoughChief, providing a quick visual guide to its main functions.

## 6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your dough mixer.




**Image 6.1:** Detachable components and dishwasher compatibility. This image shows the removable kneading blade and the stainless steel bowl, emphasizing their ease of cleaning, including being dishwasher safe.

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Disassemble:** Remove the ABS Mixing Bucket Lid, Conical Lid, and 304 Stainless Steel Kneading Knife from the barrel. Carefully lift the 304 Stainless Steel Barrel from the Dough Maker Base.
3. **Wash Components:** Wash the stainless steel barrel, kneading knife, and lids with warm soapy water. These parts are dishwasher safe.
4. **Clean Base:** Wipe the Dough Maker Base with a soft, damp cloth. Do not immerse the base in water.
5. **Dry:** Ensure all parts are completely dry before reassembling or storing.

6. **Storage:** Store the appliance in a cool, dry place.

## 7. Troubleshooting

If you encounter any issues with your AIZIYO DoughChief, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|---|
| Machine does not start. | Lid not properly locked or power not connected. | Ensure the lid is securely locked and the power cord is firmly plugged in. |
| Dough is too sticky/dry. | Incorrect ingredient ratios. | Adjust liquid or flour content gradually. Refer to recipes for correct ratios. |
| Dough does not rise during fermentation. | Yeast inactive or incorrect temperature/time. | Ensure yeast is fresh and active. Verify fermentation temperature and time settings. |
| Unusual noise during operation. | Kneading knife not properly installed or excessive dough. | Check if the kneading knife is securely attached. Reduce dough quantity if it exceeds maximum capacity. |

If the problem persists, please contact customer support.

## 8. Specifications

| Feature | Detail |
|---|---|
| Brand | AIZIYO |
| Model Name | 804-5L |
| Capacity | 5.3 Quarts |
| Material | 304 Stainless Steel |
| Wattage | 250 watts |
| Voltage | 110.0 V |
| Controls Type | Touch Panel |
| Special Features | Digital Display, Fermentation Function, Lightweight, Low Noise, Time Setting Function |
| Product Dimensions | 11.42"D x 12.2"W x 9.6"H |
| Item Weight | 8.98 pounds |

## 9. Warranty and Support

For warranty information or customer support, please refer to the product packaging or contact AIZIYO customer service directly. Keep your purchase receipt for any warranty claims.
For additional assistance, visit the AIZIYO Store on Amazon.


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Example: How do I reset this device or fix this error?

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Submit question

**Answered questions about this manual**

**Can you provide the AIZIYO DoughChief 804-5L Dough Mixer manual in Spanish?**

Currently, the official manual for the AIZIYO DoughChief 5.3QT Dough Mixer (Model 804-5L) is provided in English. We do not have a separate PDF file in Spanish available for direct download at this time.However,...

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