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## YUCHANLUCK YC-008

# YUCHANLUCK 7L Electric Dough Maker (Model YC-008) Instruction Manual

Your guide to effortless dough preparation and perfect fermentation.

## INTRODUCTION

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This manual provides essential information for the safe and efficient operation of your YUCHANLUCK 7L Electric Dough Maker, Model YC-008. Please read these instructions thoroughly before first use and keep them for future reference.



Image: The YUCHANLUCK 7L Electric Dough Maker, Model YC-008, in grey, showcasing its sleek design and stainless steel bowl.

## PACKAGE CONTENTS

Verify that all items listed below are included in your package:

- Dough Maker Base (with Control Panel)
- 304 Stainless Steel Barrel (7L Capacity)
- ABS Mixing Bucket Lid
- Conical Lid (for adding ingredients)
- 304 Stainless Steel Kneading Knife
- Measuring Cup
- Measuring Spoon
- Egg Separator
- Dumpling Maker

# Package List



Image: An exploded view illustrating all components included with the YUCHANLUCK Dough Maker, such as the base, stainless steel bowl, lids, kneading knife, and various accessories.

## PRODUCT FEATURES

- **7L Large Capacity:** Ideal for preparing large batches of dough for families or gatherings.
- **Constant Temperature Fermentation:** Maintains an optimal environment (77-100°F) for yeast activation, ensuring consistent dough proofing.
- **Top Small Window:** Allows for easy addition of water, seasoning, or other ingredients during operation without interruption.
- **Durable Construction:** Features a 304 stainless steel bowl and kneading knife for long-lasting performance and easy cleaning.
- **Scientific Mixing Design:** Operates intermittently to prevent dough overheating and premature rising during

kneading, based on extensive lab testing.

- **Stable Operation:** Equipped with suction cups at the bottom to prevent displacement during use.
- **Low-Noise Design:** Engineered for quiet operation.



**\*Easy to make a smooth dough**  
**\*6.6Qt(7L) large capacity**

Image: A person holding a perfectly smooth ball of dough, demonstrating the mixer's ability to produce high-quality dough with its 7L capacity.

# One-Step Mixing and Fermentation

## 77-100°F Constant Temperature Fermentation Dough



Image: Dough undergoing fermentation within the mixer, highlighting the one-step mixing and constant temperature fermentation feature.

### SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the dough maker base on a stable, flat, and dry surface. Ensure the suction cups at the bottom are securely attached to the countertop.
3. **Assemble Bowl:** Place the 304 stainless steel barrel onto the base. Rotate it clockwise until it locks securely into position.
4. **Insert Kneading Knife:** Carefully place the 304 stainless steel kneading knife onto the central shaft inside the stainless steel bowl. Ensure it is seated correctly.
5. **Attach Lid:** Place the ABS mixing bucket lid onto the stainless steel barrel and rotate it clockwise to secure. The conical lid can be inserted into the mixing lid's opening.
6. **Power Connection:** Plug the power cord into a suitable electrical outlet. The display will show "OFF".

Your browser does not support the video tag.

Video: A detailed user guide demonstrating the setup and basic operation of the dough mixer, including assembly of components and initial power-on steps.

## OPERATING INSTRUCTIONS

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### Basic Operation (Mix & Ferment Cycle)

1. **Add Ingredients:** Open the conical lid and add your desired ingredients (flour, water, yeast, etc.) into the stainless steel bowl.
2. **Select Mix Mode:** Press the "Mix" button. The Mix light will start flashing, and the display will show a default mixing time (e.g., 15 minutes).
3. **Adjust Mixing Time:** Use the "+" or "-" buttons to increase or decrease the mixing time as required by your recipe.
4. **Select Ferment Mode:** Press the "Ferment" button. The Ferment light will start flashing, and the display will show a default fermentation time (e.g., 1 hour 30 minutes).
5. **Adjust Fermentation Time:** Use the "+" or "-" buttons to adjust the fermentation time.
6. **Start Process:** Press the "Start/Pause" button. The Mix light will turn blue, indicating the kneading process has started. The machine will operate intermittently to ensure optimal dough consistency.
7. **Automatic Transition:** Once kneading is complete, the machine will automatically switch to the fermentation mode. The Ferment light will turn blue, and the machine will maintain the set temperature for the duration of the fermentation.
8. **Completion:** The machine will beep when the entire process is complete.

### Manual Mode (Mix Only or Ferment Only)

- **Mix Only:** Press the "Mix" button, adjust time, then press "Start/Pause". The machine will only perform the mixing function.
- **Ferment Only:** Press the "Ferment" button, adjust time, then press "Start/Pause". The machine will only perform the fermentation function.

### Adding Ingredients During Operation

To add ingredients during the mixing process:

1. Press the "Start/Pause" button to pause the machine.
2. Remove the conical lid.
3. Add the desired ingredients through the top small window.
4. Replace the conical lid.
5. Press the "Start/Pause" button again to resume operation.

### Canceling Operation

To cancel any ongoing mixing or fermentation process, press and hold the "Long press to cancel" button until the display shows "OFF".

Your browser does not support the video tag.

Video: A demonstration of the electric dough mixer's mixing and fermenting functions, including how to set times and add ingredients during operation.

## MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and hygienic operation of your dough maker.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Remove the mixing bucket lid, conical lid, and kneading knife.
3. **Clean Bowl & Knife:** The 304 stainless steel barrel and kneading knife are dishwasher safe or can be hand-washed with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
4. **Clean Lids:** Wash the ABS mixing bucket lid and conical lid with warm, soapy water. Rinse and dry.
5. **Clean Base:** Wipe the dough maker base with a damp cloth. Do not immerse the base in water or any other liquid. Ensure no water enters the control panel area.
6. **Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a cool, dry place.



Image: A close-up view of the kneading knife and the base of the stainless steel bowl, illustrating the ease of cleaning due to detachable parts.

## TROUBLESHOOTING

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If you encounter issues with your dough maker, refer to the following common problems and solutions:

- **Machine does not turn on:**
  - Ensure the power cord is securely plugged into a working electrical outlet.
  - Check if the stainless steel bowl and lid are correctly assembled and locked into place.
- **Dough is not mixing properly:**
  - Verify that the kneading knife is correctly installed on the central shaft.
  - Ensure the dough consistency is appropriate (not too dry or too wet). Adjust liquid or flour as needed.
  - The machine uses an intermittent mixing cycle; this is normal operation to prevent overheating.
- **Dough is not rising during fermentation:**
  - Check the freshness of your yeast.
  - Ensure the fermentation temperature and time are set correctly according to your recipe.
  - Verify the lid is securely closed to maintain the internal temperature.
- **Machine is moving on the countertop:**
  - Ensure the suction cups at the bottom of the base are clean and firmly pressed onto a smooth, dry surface.

## SPECIFICATIONS

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<b>Brand</b>	YUCHANLUCK
<b>Model Number</b>	YC-008

<b>Capacity</b>	7 Liters (7.4 Quarts)
<b>Material</b>	304 Stainless Steel (Bowl & Kneading Knife)
<b>Product Dimensions</b>	12.2"D x 9.25"W x 11.42"H
<b>Item Weight</b>	8.38 pounds
<b>Special Features</b>	Auto Shut Off, Digital Display, Fermentation Function, Rust Resistant, Time Setting Function
<b>Controls Type</b>	Touch
<b>Manufacture Year</b>	2024

## WARRANTY AND SUPPORT

- **30-Day Return Policy:** Enjoy a 30-day no-reason return policy.
- **1-Year Free Replacement:** The product includes a 1-year free replacement warranty.
- **Lifetime Support:** YUCHANLUCK offers lifetime support and solutions for customer satisfaction.
- **Customer Service:** Quick response via phone or email within 24 hours.



Image: Visual representation of YUCHANLUCK's customer support and warranty policies, including 30-day returns, 1-year replacement, and lifetime support.