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## JOYDEEM HMJ-A701

# Joydeem HMJ-A701 Electric Dough Maker User Manual

Model: HMJ-A701 | Brand: JOYDEEM



## INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Joydeem HMJ-A701 Electric Dough Maker. Please read all instructions carefully before first use and retain this manual for future reference.

The Joydeem HMJ-A701 is designed to simplify dough preparation for various baked goods, including bread, pizza, pasta, sourdough, and dumplings. It features both mixing and fermentation functions to achieve optimal dough consistency.

## IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the motor base in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces.
- Always ensure the lid is securely in place before operating.
- This appliance is for household use only.

## PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Joydeem HMJ-A701 Electric Dough Maker.



**Figure 1:** Fully assembled Joydeem HMJ-A701 Electric Dough Maker. It features a stainless steel mixing bowl with a clear lid, mounted on a compact base with control buttons.

- **Motor Base:** Contains the motor, control panel, and heating unit for fermentation.
- **Mixing Bowl (7.4 Qt):** Made of 304 stainless steel, designed for mixing and fermenting dough.
- **Mixing Blade:** Stainless steel blade located at the bottom of the mixing bowl for kneading.
- **Lid:** Clear lid with a small top window for adding ingredients and monitoring the process.

- **Control Panel:** Touch controls for power, time adjustment, and mode selection (Mix, Ferment, Mix + Ferment).
- **Silicone Suction Cups:** Located on the base for stability during operation.

## Stainless Steel Material

Both the mixing blade and bowl are stainless steel—healthy, durable, and easy to clean



**Figure 2:** Close-up view of the 304 stainless steel mixing bowl and the mixing blade, highlighting their durable and easy-to-clean construction.

## SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the mixing bowl, mixing blade, and lid with warm soapy water. Rinse thoroughly and dry completely. Wipe the motor base with a damp cloth.
3. **Assemble:** Place the clean mixing bowl onto the motor base, ensuring it is seated correctly. Insert the mixing blade into the center shaft of the bowl. Secure the lid onto the mixing bowl.
4. **Placement:** Place the dough maker on a stable, flat, and dry surface. Ensure the silicone suction cups are firmly attached to the counter for stability.

5. **Power:** Plug the power cord into a grounded electrical outlet.

## OPERATING INSTRUCTIONS

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The Joydeem HMJ-A701 offers three main modes: Dough Mixing, Dough Fermentation, and Mixing followed by Fermentation.

### General Usage Steps:

1. **Add Ingredients:** Open the lid and add your desired flour and water to the mixing bowl. For optimal results, a flour-to-water ratio of 100:50/60 is recommended, but this can be adjusted based on your recipe and desired dough consistency. The machine can handle 600g to 2200g of flour.
2. **Secure Lid:** Close the lid securely.
3. **Select Mode:**
  - **Dough Mixing:** Press the "Mix" button. The mixing time can be adjusted from 5 to 40 minutes in 5-minute intervals.
  - **Dough Fermentation:** Press the "Ferment" button. The fermentation time can be adjusted from 5 to 120 minutes in 5-minute intervals. The machine maintains a temperature range of 77-100°F (25-38°C). During winter, using warm water for mixing is recommended to aid fermentation.
  - **Mix + Ferment:** Press the "Mix + Ferment" button. The machine will first mix the dough, then proceed to ferment it. You can adjust both mixing and fermentation times.
4. **Start Operation:** Once the mode and time are set, press the Start/Pause button to begin. The machine will operate in intervals during mixing to mimic hand-kneading.
5. **Completion:** The machine will beep when the program is complete.
6. **Remove Dough:** Open the lid and carefully remove the dough from the bowl.

# Time Adjustment

Adjustable time for 3 modes: Mix, Ferment, and Mix + Ferment



**Figure 3:** Visual guide showing the four simple steps to prepare dough: adding ingredients, starting the mix, waiting for the program to finish, and removing the ready dough.

# Constant Temperature & Timed Fermentation

Dough rises evenly, resulting in a soft and elastic texture



Figure 4: The control panel with touch buttons for setting time and selecting modes, alongside an illustration of the mixing action.

## Capacity Guidelines:

- **Flour Weight:** 600g to 2200g.
- **Maximum Fermented Dough:** 1600g.
- This capacity is suitable for making approximately 4 loaves of bread.

# 7Qt Capacity

Mixes 600-2200g of flour, with a fermentation limit of 1600g Makes about 4 loaves of bread



**Figure 5:** Demonstrates the 7.4 Qt capacity of the mixing bowl, capable of handling a substantial amount of dough.

# Versatile Dough Types

Bread, pasta, pizza, and bao dough—all in one machine



Figure 6: Illustrates the dough rising evenly within the mixing bowl, a result of the constant temperature fermentation function.

## MAINTENANCE AND CLEANING

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

- Unplug:** Always unplug the appliance from the power outlet before cleaning.
- Disassemble:** Remove the lid and the mixing bowl from the motor base. Detach the mixing blade from the bowl.
- Wash Components:** Wash the stainless steel mixing bowl, mixing blade, and lid with warm water and a mild dish soap. Use a soft sponge or cloth to prevent scratching.
- Rinse and Dry:** Rinse all washed parts thoroughly with clean water and dry them completely before reassembling or storing.
- Clean Motor Base:** Wipe the exterior of the motor base with a damp cloth. Do not immerse the motor base in water or place it under running water.
- Storage:** Store the dough maker in a clean, dry place when not in use.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker.
Dough is too sticky or too dry.	Incorrect flour-to-water ratio.	Adjust the flour-to-water ratio. Start with 100:50/60 and modify as needed for your recipe.
Dough not rising during fermentation.	Low ambient temperature; inactive yeast; insufficient fermentation time.	Ensure yeast is active. Use warm water for mixing, especially in colder environments. Increase fermentation time.
Loud noise or excessive vibration during mixing.	Lid not properly secured; dough too stiff; appliance not on a stable surface.	Ensure the lid is locked. Check dough consistency. Place the appliance on a flat, stable surface and ensure suction cups are engaged.

## PRODUCT SPECIFICATIONS

- Model:** HMJ-A701
- Brand:** JOYDEEM
- Capacity:** 7.4 Quarts (Mixing bowl)
- Flour Capacity:** 600g - 2200g
- Max Fermented Dough:** 1600g
- Power:** 200W (Motor)
- Material:** 304 Stainless Steel (Mixing bowl and blade)
- Product Dimensions:** 9.6"D x 11.4"W x 13.2"H (245mm D x 290mm W x 335mm H)
- Item Weight:** 13.32 pounds
- Special Feature:** Fermentation Function (77-100°F / 25-38°C)
- Controls Type:** Touch
- UPC:** 743388094536



**Figure 7:** Dimensional drawing of the dough maker, showing its height (13.2 inches / 335mm), width (11.4 inches / 290mm), and depth (9.6 inches / 245mm).

# 5-Quart vs. 7-Quart Dough Mixers



Figure 8: Illustrative comparison highlighting the larger 7.4-Quart capacity of the HMJ-A701 model compared to a smaller 5-Quart version.

## WARRANTY AND SUPPORT

The Joydeem HMJ-A701 Electric Dough Maker comes with a 1-year warranty for parts under normal household use. If any parts break within this period, replacements will be offered. For warranty claims or technical support, please contact the manufacturer's customer service.

For further assistance, please refer to the contact information provided with your purchase or visit the official JOYDEEM website.

 <p>Joydeem Food Processor 食物处理器 (家用型)</p> <p>JD-376B</p> <p>本手册提供之指导仅供参考, 请依说明书。</p>	<p><a href="#">Joydeem JD-376B Food Processor User Manual</a></p> <p>This manual provides instructions for the Joydeem JD-376B Food Processor, covering safety precautions, product introduction, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p>Bear HMJ-A70C1 Dough Maker User Manual - Little Bear Electric</p>	<p>User manual for the Bear HMJ-A70C1 dough maker by Little Bear Electric. Details features, operation for mixing and resting dough, capacity, cleaning, and specifications.</p>
 <p>Joydeem Food Processor 食物处理器 (家用型)</p> <p>JD-376B</p> <p>本手册提供之指导仅供参考, 请依说明书。</p>	<p><a href="#">Joydeem JD-376B Food Processor User Manual</a></p> <p>This manual provides instructions for the Joydeem JD-376B Food Processor, covering safety precautions, product introduction, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
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 <p>acer</p> <p>ICONIA TAB A700/A701</p>	<p><a href="#">Acer ICONIA TAB A700/A701 User Manual</a></p> <p>User manual for the Acer ICONIA TAB A700/A701, covering setup, usage, connectivity, AcerCloud features, and advanced settings.</p>
 <p>VEVOR TOUGH TOOLS, HALF PRICE</p> <p>VEVOR SLOW COOKER OPERATING INSTRUCTIONS MODEL: BSC-A601, BSC-A701, BSC-A801</p> <p>My version is a complete electronic book and can be converted into a PDF file. It is a very useful guide for the user to understand the product and its features. It also provides troubleshooting tips and maintenance instructions. The book is well-organized and easy to read. It is a valuable resource for anyone who owns a VEVOR slow cooker.</p>	<p><a href="#">VEVOR Slow Cooker Operating Instructions: BSC-A601, BSC-A701, BSC-A801</a></p> <p>Comprehensive operating instructions, safety guidelines, cleaning tips, and recipes for VEVOR Slow Cooker models BSC-A601, BSC-A701, and BSC-A801. Learn how to use and maintain your VEVOR slow cooker for delicious meals.</p>

