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Aptovpvp HMJ-1112

Aptovpvp Electric Dough Machine HMJ-1112 User Manual

MODEL: HMJ-1112

Introduction

This manual provides essential information for the safe and efficient operation of your Aptovpvp Electric Dough Machine. This appliance is designed to simplify the process of kneading and fermenting dough for various baked goods, including bread, pizza, pancakes, dumplings, and sourdough. Please read this manual thoroughly before first use and retain it for future reference.



Image: The Aptovpvp Electric Dough Machine, showcasing its stainless steel bowl, clear lid, and intuitive front touch panel.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating 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 or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended household use.

Product Components

Familiarize yourself with the parts of your dough machine:

- **Main Unit/Motor Base:** Contains the motor and control panel.
- **Mixing Bowl:** 6.3Qt (7L) capacity, made of 304 stainless steel.
- **Kneading Blade:** Three-dimensional stainless steel blade for effective dough mixing.
- **Transparent Lid:** Allows observation during operation and has an opening for adding ingredients.
- **Control Panel:** Front-mounted touch panel with microcomputer timing and program selection.
- **Suction Cup Feet:** Located at the bottom for stability and reduced vibration.

INTELLIGENT DOUGH MAKING MACHINE



**7L large capacity/200W high torque
constant temperature making sourdough**

Image: The dough machine positioned on a kitchen counter, highlighting its design and capacity for various dough types.

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or shipping if needed.
2. **Initial Cleaning:** Before first use, wash the mixing bowl, kneading blade, and transparent lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor base with a damp cloth.
3. **Placement:** Place the dough machine on a stable, flat, and dry surface. Ensure there is adequate space around the appliance for ventilation. The suction cup feet will help secure the unit.
4. **Assemble:** Place the mixing bowl onto the motor base, ensuring it is seated correctly. Insert the kneading blade onto the shaft at the bottom of the bowl. Place the transparent lid securely on top of

the bowl, ensuring the snap-on design is engaged.

5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The control panel will illuminate, indicating the machine is ready for operation.

Operating Instructions

The Aptovpvp Electric Dough Machine offers intelligent microcomputer control for both kneading and fermentation processes.



Image: Detail of the touch control panel, showing various function buttons and a digital display.

1. Kneading Function

1. **Add Ingredients:** Open the transparent lid. Add flour to the mixing bowl. For optimal results, the machine can handle flour weights from 300 grams to 2000 grams.
2. **Close Lid:** Securely close the transparent lid.
3. **Add Water:** Use the small window on the lid to gradually add water. A recommended flour to water ratio is 10:5 or 10:6, but this can be adjusted based on your recipe and desired dough consistency.
4. **Select Kneading Program:** On the touch panel, select the kneading function. The default mixing time is 15 minutes, which can be adjusted up to 40 minutes as needed.
5. **Start:** Press the Start button to begin the kneading process. The three-dimensional stainless steel mixing blades will simulate hand kneading, creating flexible and sturdy dough.
6. **Monitor:** You can observe the kneading process through the transparent lid.

SIMPLE THREE STEPS KNEAD A SMOOTH DOUGH



Add flour

Cover cup lid

Add water

Tips

The ratio of flour to water: 10:5 or 10:6

The specific dosage depends on the actual operation

Image: A visual guide demonstrating the three simple steps to knead dough: adding flour, securing the lid, and pouring in water.



Image: An illustration showing the internal kneading mechanism and the dough being mixed within the stainless steel bowl.

2. Fermentation Function

The machine can also ferment dough at a constant temperature, which is ideal for sourdough and other yeast-leavened doughs.

1. **Prepare Dough:** After kneading, or if you are only fermenting, ensure the dough is in the mixing bowl. The maximum flour weight for fermented dough is 1500 grams.
2. **Select Fermentation Program:** On the touch panel, select the fermentation function. The default fermentation time is 90 minutes, which can be adjusted up to 120 minutes.
3. **Start:** Press the Start button. The machine will maintain a constant temperature to optimize the fermentation process, resulting in soft and fluffy dough.



Image: The dough machine with an overlay indicating the constant temperature system for quick dough puffing during fermentation.



Image: A diagram illustrating the even heat distribution within the bowl, crucial for effective dough fermentation.

3. Combined Kneading and Fermentation

The intelligent design allows for both kneading and fermentation in a single program. Refer to the control panel for specific program options that combine these steps.



MAKING DOUGH

Absorb moisture and expand
The dough has elasticity



MAKING SOUR DOUGH

Shorten production time
The dough is soft and fluffy



Image: A visual comparison showing the results of making regular dough (elasticity) and sourdough (soft and fluffy) using the machine.

Care and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your dough machine.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Remove the transparent lid and the kneading blade from the mixing bowl.
3. **Wash Components:** Wash the mixing bowl, kneading blade, and transparent lid with warm, soapy water. These parts are not dishwasher safe. Rinse thoroughly and dry immediately to prevent water spots or corrosion.

4. **Clean Motor Base:** Wipe the exterior of the motor base with a soft, damp cloth. Do not immerse the motor base in water or any other liquid. Ensure no water enters the control panel or motor housing.
5. **Stubborn Residue:** For stubborn dough residue, soak the bowl and blade in warm water for a few minutes before cleaning. Use a non-abrasive sponge or brush.
6. **Storage:** Once all parts are clean and dry, reassemble the machine or store the components in a dry, safe place.

Troubleshooting

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

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Kneading blade not rotating.	Blade not properly installed; too much dough; motor overload.	Ensure the kneading blade is correctly seated on the shaft. Reduce the amount of flour/dough. Unplug and let the motor cool down before restarting.
Dough is too sticky or too dry.	Incorrect flour to water ratio.	Adjust the water or flour quantity slightly. The recommended ratio is 10:5 or 10:6 (flour to water).
Dough not fermenting properly.	Incorrect temperature; yeast issue; fermentation time too short.	Ensure the fermentation program is selected. Check yeast activity. Adjust fermentation time as needed.
Excessive noise or shaking.	Unstable surface; suction cup feet not engaged; uneven dough distribution.	Place the machine on a flat, stable surface. Ensure suction cup feet are clean and firmly attached. Distribute dough evenly in the bowl.

If the problem persists after attempting these solutions, please contact customer support.

Specifications

Feature	Detail
Brand	Aptovpvp
Model Name	HMJ-1112
Color	White
Product Dimensions	11"D x 9"W x 12"H

Feature	Detail
Item Weight	9 pounds
Capacity	6.3 Quarts (7 Liters)
Motor Power	200W
Material	304 Stainless Steel (bowl)
Controls Type	Touch Panel
Special Features	Adjustable Speed Control, Fermentation Function, Low Noise, Removable Bowl, Time Setting Function
Dishwasher Safe	No (for removable parts)



Image: A diagram illustrating the physical dimensions of the dough machine in inches.

Warranty Information

Aptovpvp products are manufactured to the highest quality standards. This product is covered by a limited warranty from the date of purchase against defects in material and workmanship. Please retain your proof of purchase for warranty claims. The warranty does not cover damage caused by misuse, neglect, accident, alteration, or unauthorized repair.

Customer Support

For technical assistance, troubleshooting not covered in this manual, or warranty inquiries, please contact Aptovpvp customer support through the retailer where the product was purchased or visit the official Aptovpvp website for contact information.

Online Resources: For additional tips, recipes, and FAQs, please visit the [Aptovpvp Store on Amazon](#).

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