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› **MOKKOM** /

› **MOKKOM Electric Dough Maker 6L with Proofing Function User Manual**

## MOKKOM B0DSDTKXWS

# MOKKOM Electric Dough Maker 6L with Proofing Function User Manual

Model: B0DSDTKXWS

## 1. INTRODUCTION

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Thank you for choosing the MOKKOM Electric Dough Maker. This appliance is designed to simplify your baking process by efficiently kneading and proofing dough. Featuring a microcomputer control system, a 6.34-quart (6L) 304 stainless steel bowl, and multiple operating modes, it provides convenience and consistent results for various dough types.

Please read this manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.

## 2. SAFETY INSTRUCTIONS

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- Always ensure the appliance is unplugged before cleaning, assembling, or disassembling parts.
- Do not immerse the main unit in water or other liquids. Clean with a damp cloth only.
- Keep hands and utensils away from the mixing blade during operation to prevent injury.
- Ensure the lid is securely closed before starting the machine.
- This appliance is for household use only. Do not use outdoors or for commercial purposes.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for repairs.
- Keep out of reach of children. Close supervision is necessary when the appliance is used near children.
- Place the appliance on a stable, flat, and dry surface.
- Avoid placing the appliance near hot surfaces or open flames.

## 3. PRODUCT OVERVIEW

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### 3.1 Components

- Main Unit with Control Panel

- 304 Stainless Steel Mixing Bowl (6.34 Qt / 6L capacity)
- 304 Stainless Steel Kneading Blade
- ABS Mixing Bucket Lid
- PP Conical Lid (Small Top Lid)
- Measuring Cup
- Measuring Spoon
- Egg Separator
- Scraper

## **3.2 Product Diagram**

# Structure Of The Mixer

PP Conical Lid

ABS Mixing Bucket Lid

304 Stainless Steel Kneading Blade

304 Stainless Steel Barrel

304 Stainless Steel Ring

Control Panel



Figure 1: Exploded view showing the main components of the MOKKOM Electric Dough Maker, including the PP conical lid, ABS mixing bucket lid, 304 stainless steel kneading blade, 304 stainless steel barrel, 304 stainless steel ring, and control panel.



**Includes:**



Knead Dough Blade



Measuring cup



Measuring spoon



Egg separator

Figure 2: Product dimensions (11.4"D x 9.6"W x 13.5"H) and included accessories: knead dough blade, measuring cup, measuring spoon, egg separator, and scraper.

### 3.3 Specifications

Feature	Specification
Brand	MOKKOM
Model	B0DSDTKXWS
Color	Green

Feature	Specification
Capacity	6 Liters (6.34 Quarts)
Product Dimensions	11.4"D x 9.6"W x 13.5"H
Item Weight	9.93 pounds
Controls Type	Touch Button / Rotary Knob
Dishwasher Safe Parts	No (Removable parts are easy to clean by hand)
Special Feature	Microcomputer Timing, Dough Proofing Function, 360° Wrapped Heating

## 4. SETUP AND ASSEMBLY

Before first use, ensure all packaging materials are removed and clean all removable parts as described in the 'Maintenance and Cleaning' section.

### 4.1 Installing the Kneading Blade

1. Place the stainless steel mixing bowl onto the main unit.
2. Insert the kneading blade into the central shaft at the bottom of the bowl.
3. Place the small white spacer ring over the shaft, on top of the blade.
4. Secure the blade by inserting the inverse screw into the shaft and tightening it counter-clockwise.

Your browser does not support the video tag.

Video 1: This video demonstrates the correct procedure for installing the kneading blade into the MOKKOM Electric Dough Maker's mixing bowl. It shows placing the blade, adding the spacer, and securing it with a counter-clockwise screw turn.

### Package Accessories



Figure 3: Visual guide for installing the knead dough blade by tightening the screw counter-clockwise, and uninstalling by unscrewing clockwise.

### 4.2 Initial Placement

Place the assembled dough maker on a clean, dry, and stable countertop. The anti-slip mats on the bottom of the unit will help prevent movement during operation.



Figure 4: The anti-slip mats located on the base of the dough maker ensure stability during use.

## 5. OPERATING INSTRUCTIONS

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The MOKKOM Electric Dough Maker features a microcomputer control panel for easy operation. The buttons are touch-sensitive and require a light tap rather than hard pressing.

### 5.1 Basic Operation Steps

1. **Add Ingredients:** Pour flour, water, yeast, and other desired ingredients into the stainless steel mixing bowl. Ensure the kneading blade is properly installed.

# 6.34-Qt/6L Large Capacity Mixing Bowl

with 304 Food grade safety  
Meet daily needs in your kitchen



**Note:**

To make a smooth dough, you can refer to the instructions to pour in the correct proportion of water and flour

Figure 5: Demonstrates adding flour and other ingredients into the large capacity 6.34 Qt / 6L mixing bowl.

## STEP 2

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### Select Function

Support 3 working modes: kneading, proofing, kneading + proofing  
Support setting mixing time 1–40 min, proofing time 5–120 min.

Also, it has a delay start function of 10 min to 24 hours.



Figure 6: Step 1 of operation, showing the addition of flour, water, yeast, and other ingredients.

2. **Select Function:** Close the lid securely. Use the control panel to select your desired function: Knead Dough, Proof Dough, or Delay Start.
3. **Set Time:** Adjust the operation time using the rotary knob. The default time for Knead Dough is 15 minutes (adjustable 1-40 minutes), for Proofing is 90 minutes (adjustable 5-120 minutes), and for Delay Start is 8 hours (adjustable 10 minutes - 24 hours).



## STEP 3

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After setting, the two procedures proceed automatically.

Figure 7: Step 2 of operation, illustrating how to select a function and set the time on the control panel.

4. **Start Operation:** Press the 'Start/Pause' button to begin. The machine will automatically proceed with the selected program.

## STEP4

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You can get all kinds of dough you want.



Figure 8: Step 3 of operation, showing the dough maker automatically processing the dough after settings are confirmed.

5. **Completion:** Once the program is complete, the machine will stop. You can then remove the dough.

## Package Accessories



Figure 9: Step 4 of operation, demonstrating the removal of the perfectly kneaded dough from the mixing bowl.

### 5.2 Knead Dough Modes

The dough maker offers two distinct kneading speeds:

- **Speed 1:** Ideal for making dough for noodles, dumplings, and Mantou, requiring a firmer consistency.
- **Speed 2:** Suitable for making dough for bread, pizza, and toast, which typically requires more elasticity.

# Innovative 2-Mode Knead Dough Design



Speed1

Make dough for noodles,  
dumpling, Mantou



Speed2

Make dough for bread,  
pizza, toast



Figure 10: Illustrates the two knead dough modes: Speed 1 for noodles, dumplings, Mantou, and Speed 2 for bread, pizza, toast.



Figure 11: Shows the desired elasticity of dough and the dough maker's two knead modes for different recipes.

### 5.3 Dough Proofing Modes

The appliance features two innovative dough proofing modes with 360° three-dimensional wrapped heating for consistent temperature:

- **98°F (36°C) Mode:** Suitable for general proofing.
- **102°F (39°C) Mode:** Designed for quicker proofing, especially useful in colder environments.

# Innovative 2-Mode Dough Proofing Design

Proof Dough Quickly in Cold Winter



Figure 12: Displays the two dough proofing modes: 98°F for standard proofing and 102°F for faster proofing in cold conditions.

## Delay Start Time Up to 24 Hours

Setting the mode the night, the dough will be fermented and finished in the morning



Figure 13: Shows dough actively proofing within the mixing bowl, highlighting the effectiveness of the proofing function.

# 360° Three-dimensional Wrapped Heating



Figure 14: Visual representation of the 360° three-dimensional wrapped heating feature, ensuring even dough proofing.

## 5.4 24-Hour Delay Timer

The delay timer allows you to set a delayed start time from 10 minutes up to 24 hours. This feature enables you to prepare ingredients in advance and have freshly kneaded or proofed dough ready at a specific time.



**STEP 1**  
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**Pour flour, water, yeast,  
eggs, butter, sugar, salt, etc**

Figure 15: A close-up of the control panel, highlighting the 'Delay Start' button for scheduling operations up to 24 hours in advance.

# Delay Start Time Up to 24 Hours

Setting the mode the night, the dough will be fermented and finished in the morning



Figure 16: The control panel displaying the delay start function, allowing users to set a deferred operation time.

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Video 2: This video provides an overview of the MOKKOM Electric Dough Maker, showcasing its kneading and proofing capabilities, and demonstrating how it simplifies the dough preparation process.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and hygienic operation of your MOKKOM Electric Dough Maker.

## 6.1 Disassembly for Cleaning

1. Unplug the appliance from the power outlet.
2. Remove the ABS mixing bucket lid and the PP conical lid.
3. To remove the kneading blade, unscrew the inverse screw clockwise, then remove the spacer and the blade.

Your browser does not support the video tag.

Video 3: This video demonstrates the correct procedure for removing the kneading blade from the MOKKOM Electric Dough Maker's mixing bowl. It shows unscrewing the inverse screw clockwise and then taking out the blade.



Figure 17: Visual guide for uninstalling the knead dough blade by unscrewing clockwise.

4. Carefully lift the stainless steel mixing bowl from the main unit.

## 6.2 Cleaning Instructions

- **Removable Parts:** The stainless steel mixing bowl, kneading blade, and lids are removable and can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely before reassembly.



Figure 18: Demonstrates hand washing the removable kneading blade for easy cleaning.



Figure 19: The top small lid can be easily removed for cleaning or adding ingredients during operation.

- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Sealed Blade Shaft:** The sealed blade shaft design helps prevent flour from falling into the motor, simplifying cleaning.



## 7. TROUBLESHOOTING

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- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the lid is properly closed.
- **Buttons are unresponsive:** The control panel uses touch-sensitive buttons. Apply a light tap rather than a hard press. If issues persist, try unplugging and replugging the unit.
- **Dough is not mixing properly:** Ensure the kneading blade is correctly installed and secured. Verify that the amount of ingredients is within the recommended capacity (1-6 liters of dough).
- **Dough is not proofing:** Check that the correct proofing mode and temperature are selected. Ensure the lid is closed to maintain the internal temperature.
- **Unusual odor during first use:** A slight burning smell may occur during the first few uses as new motor components settle. If the smell persists or is strong, discontinue use and contact customer support.
- **Machine moves during operation:** Ensure the appliance is placed on a flat, stable surface. The anti-slip mats should prevent excessive movement.

## 8. WARRANTY AND SUPPORT

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For warranty information, product support, or to inquire about replacement parts, please contact MOKKOM customer service directly. Refer to the contact information provided with your purchase or visit the official MOKKOM website.

You can also visit the [MOKKOM Store on Amazon](#) for additional resources and product information.