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› HaiiuzHi 7L Dough Mixer HZ-008 Instruction Manual

HaiiuzHi HZ-008

HaiiuzHi 7L Dough Mixer (Model HZ-008) Instruction Manual

1. INTRODUCTION

This manual provides instructions for the safe and efficient operation of your HaiiuzHi 7L Dough Mixer, Model HZ-008. This appliance is designed for mixing and fermenting various types of dough, including those for bread, pizza, and noodles. It features a 7-quart stainless steel bowl and an integrated fermentation function.



Figure 1.1: Haiuzhi 7L Dough Mixer (Model HZ-008)

The mixer is equipped with a 250W motor for consistent performance and a transparent lid for monitoring the mixing process. The fermentation function maintains an optimal temperature range of 77-100°F (25-38°C) for dough proofing.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the appliance to prevent injury or damage.

- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the motor base in water or any other liquid.

- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your dough mixer.



Figure 3.1: Main Components of the Dough Mixer

1. **Conical Lid:** Small transparent lid for adding ingredients during operation.
2. **Lid:** Main transparent lid for the mixing bowl.
3. **Mixing Knife (Blade):** Detachable blade for kneading dough.
4. **Mixing Bowl:** 7-quart capacity stainless steel bowl.
5. **Base:** Contains the motor, control panel, and power connection.

Easy to Use Simple Four Steps



Figure 3.2: Included Accessories

Additional accessories may include measuring cups, a measuring spoon, an egg separator, and a dumpling maker.

4. SETUP

Before first use, ensure all packaging materials are removed and components are clean.

1. Place the motor base on a stable, flat, and dry surface.
2. Insert the mixing knife onto the shaft at the bottom of the stainless steel mixing bowl.
3. Place the mixing bowl onto the motor base, ensuring it is securely seated.
4. Place the main transparent lid onto the mixing bowl and twist clockwise to secure it. Ensure the conical lid is also in place.
5. Connect the power cord to a suitable electrical outlet.

5. OPERATING INSTRUCTIONS

The HaiuzHi Dough Mixer offers mixing and fermentation functions with adjustable timing.



Figure 5.1: Simple Four Steps for Operation

5.1 Basic Operation

1. **Add Ingredients:** Open the conical lid and add flour, water, and other ingredients directly into the mixing bowl. The mixer can accommodate between 300g and 2100g of flour.
2. **Secure Lid:** Ensure the main lid is securely twisted clockwise and the conical lid is closed.
3. **Select Function and Time:** Use the touch panel to select your desired function (Mix, Ferment, or Mix + Ferment) and adjust the time.
4. **Start:** Press the Start button to begin the process. The digital display will show the remaining time.

5.2 Mixing Function

The mixing function kneads dough for various recipes.

- Select the 'Mix' function on the control panel.
- Adjust the mixing time as required for your recipe. Typical mixing times range from 15 to 20 minutes.

- The transparent lid allows you to monitor the dough consistency. Additional ingredients can be added through the top feeding window during mixing.

5.3 Fermentation Function

The automatic fermentation feature provides an optimal environment for dough proofing.

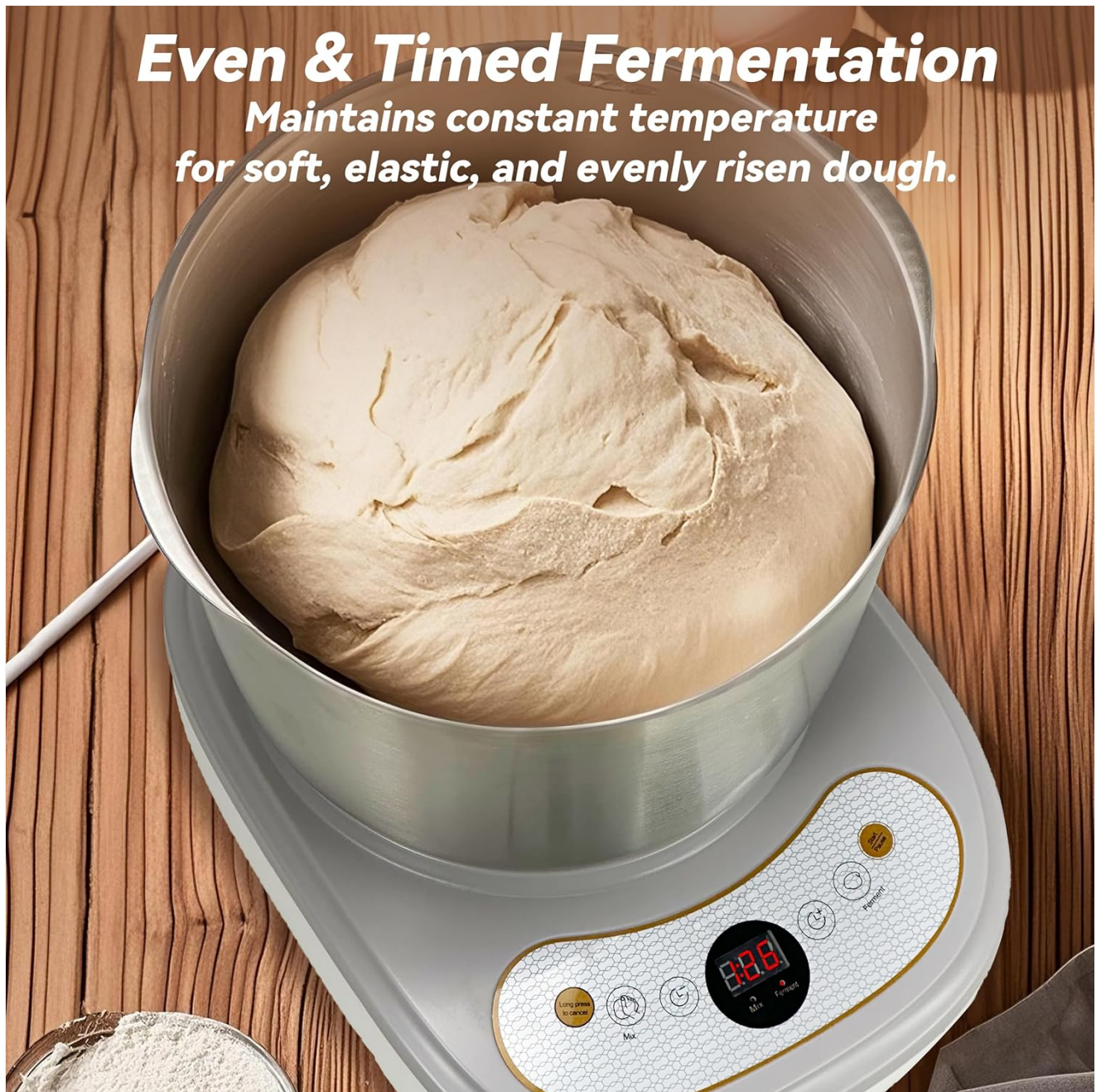


Figure 5.2: Dough during Fermentation

- Select the 'Ferment' function. This can be used after mixing or independently.
- The appliance will maintain a temperature between 77-100°F (25-38°C) for optimal dough rising.
- Adjust the fermentation time according to your recipe, typically 60-90 minutes.

5.4 Mix + Ferment Function

This combined function allows for continuous processing.

- Select the 'Mix + Ferment' function.
- Set the desired mixing time, followed by the desired fermentation time. The machine will automatically transition between phases.



Figure 5.3: Control Panel with Time Adjustment

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your dough mixer.

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Disassemble:** Remove the conical lid, main lid, mixing bowl, and mixing knife from the motor base.
3. **Clean Bowl and Knife:** The stainless steel mixing bowl and mixing knife are dishwasher safe. Alternatively, they can be hand-washed with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.

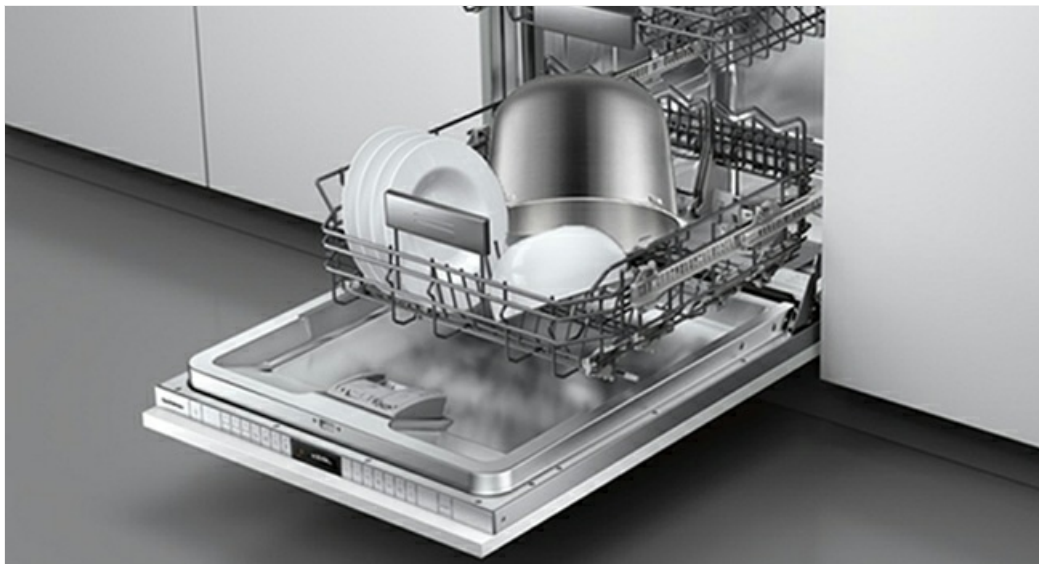


Figure 6.1: Dishwasher Safe Bowl

4. **Clean Lids:** Hand-wash the transparent lids with warm, soapy water. Do not place them in the dishwasher to prevent warping.
5. **Clean Base:** Wipe the motor base with a damp cloth. Do not immerse the base in water.
6. **Dry and Store:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a cool, dry place.



Figure 6.2: Hand-washing the Mixing Bowl

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Test the outlet with another appliance. If the problem persists, contact customer support.
Dough is not mixing properly.	Too much or too little flour/liquid; mixing knife not properly installed.	Adjust ingredient quantities according to recipe. Ensure the mixing knife is correctly seated on the shaft.
Dough is not fermenting.	Incorrect temperature setting; yeast issue; lid not sealed.	Verify the fermentation temperature and time settings. Ensure yeast is active. Check that the lid is securely closed.

Problem	Possible Cause	Solution
Unusual noise during operation.	Overload; improper assembly of parts.	Reduce the amount of dough. Check that the mixing bowl and knife are correctly assembled.

If you encounter issues not listed here or if solutions do not resolve the problem, please contact HaiiuzHi customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	HaiiuzHi
Model Name	Dough Mixer (HZ-008)
Capacity	7 Quarts (7L)
Power	250W
Product Dimensions	12.3"D x 9.2"W x 11.4"H
Item Weight	8.28 pounds
Controls Type	Touch Panel
Special Features	Auto Shut Off, Digital Display, Fermentation Function, Time Setting Function
Material	Stainless Steel Bowl

9. WARRANTY AND SUPPORT

HaiiuzHi provides customer support for its products.



Figure 9.1: HaiiuzHi Support Information

For warranty claims, technical assistance, or any product-related inquiries, please refer to the contact information provided with your purchase or visit the official HaiiuzHi website. The product typically includes a 1-year warranty and offers customer support.