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JOYDEEM HMJ-A701

Joydeem HMJ-A701 Electric Dough Maker (7.4Qt) Instruction Manual

Model: HMJ-A701 | Brand: JOYDEEM

1. INTRODUCTION AND PRODUCT OVERVIEW

The Joydeem HMJ-A701 Electric Dough Maker is designed to simplify the dough preparation process for various baked goods. This versatile appliance features both mixing and fermentation functions, mimicking traditional hand-kneading with a powerful 200W motor. It is ideal for creating dough for bread, pizza, pasta, sourdough, roti, dumplings, and steamed buns.



Joydeem Electric Dough Maker

HMJ-A701



Mix+Ferment



7Qt Capacity



Stainless Steel

Image: The Joydeem HMJ-A701 Electric Dough Maker, highlighting its key features: Mix+Ferment, 7Qt Capacity, and Stainless Steel construction.

Key Features:

- Versatile Dough Options:** Mimics hand-kneading for various dough types.
- Constant Temperature Fermentation:** Maintains optimal temperature for dough rising.
- 7.4Qt Capacity:** Large stainless steel mixing bowl for substantial batches.
- Time Adjustment:** Customizable settings for mixing and fermentation durations.
- Durable Materials:** Mixing bowl and blade made of 304 stainless steel.

- **Stable Operation:** Four silicone suction cups on the base for stability and reduced noise.

2. SETUP AND ASSEMBLY

Before first use, ensure all packaging materials are removed. Wash the mixing bowl, mixing blade, and lid thoroughly with warm, soapy water. Rinse and dry completely. Place the main unit on a stable, flat, and dry surface.

Component Assembly:

1. Insert the mixing blade onto the central shaft inside the stainless steel bowl.
2. Place the stainless steel mixing bowl onto the main unit, aligning it correctly. Gently twist the bowl clockwise until it locks securely into place.
3. Place the transparent lid onto the mixing bowl, ensuring the safety lock mechanism engages.
4. Connect the power cord to a suitable electrical outlet.

Your browser does not support the video tag.

Video: A detailed unboxing and initial setup guide for the dough mixer, demonstrating how to assemble the components and prepare for first use.

3. OPERATING INSTRUCTIONS

The Joydeem HMJ-A701 offers three primary modes: dough mixing, dough fermentation, and a combined mixing followed by fermentation cycle. The control panel features touch buttons for easy operation.

Dough Ready in 4 Steps



Step1 Add ingredients in the right ratio



Step2 Press Mix, set the time, and start



Step3 Beep alert when the program ends



Step4 Open the lid and take out your dough

Image: Visual guide to the 4-step process of using the dough maker, from adding ingredients to retrieving the finished dough.

Dough Mixing Mode:

1. Add your desired ingredients (flour, water, yeast, etc.) into the mixing bowl. The recommended flour-to-water ratio is 100:50/60, adjustable based on your recipe.
2. Close and lock the transparent lid.
3. Press the 'Knead Dough' button. The default mixing time is 15 minutes. Use the '+' and '-' buttons to adjust

the mixing time between 5-40 minutes in 5-minute intervals.

4. Press 'Start/Stop' to begin mixing. The machine will operate in intervals to mimic hand-kneading.
5. Once the set time is complete, the machine will beep.

Dough Fermentation Mode:

This mode maintains a constant temperature range of 77-100°F (25-38°C) to facilitate optimal dough rising. During colder seasons, using warm water for mixing is recommended to achieve the desired fermentation temperature.



Image: The dough maker's constant temperature and timed fermentation feature, showing dough rising to a soft and elastic texture.

1. After mixing, or if you are only fermenting, ensure the dough is in the bowl and the lid is securely locked.
2. Press the 'Fermentation' button. The default fermentation time is 90 minutes. Use the '+' and '-' buttons to adjust the time between 5-120 minutes in 5-minute intervals.
3. Press 'Start/Stop' to begin fermentation. The machine will maintain the optimal temperature.
4. Once the set time is complete, the machine will beep.

Combined Mixing and Fermentation:

This mode allows for a seamless transition from mixing to fermentation.

1. Set your desired mixing time using the 'Knead Dough' button and '+' / '-' controls.
2. Immediately after setting the mixing time, set your desired fermentation time using the 'Fermentation' button and '+' / '-' controls.
3. Press 'Start/Stop'. The machine will first complete the mixing cycle, then automatically proceed to the fermentation cycle.

Your browser does not support the video tag.

Video: Demonstration of making Focaccia dough using the Joydeem Electric Dough Maker, showcasing the mixing and fermentation process.

4. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Joydeem Electric Dough Maker. Always unplug the appliance before cleaning.

Cleaning Instructions:

- **Mixing Bowl and Blade:** The 304 stainless steel mixing bowl and blade are detachable and can be washed with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots or mineral buildup.
- **Lid:** The transparent lid can be washed by hand with warm, soapy water. Ensure all dough residue is removed from the safety lock mechanism.
- **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Avoid using abrasive cleaners or scouring pads, as these can damage the surface.
- **Accessories:** Wash all included accessories (measuring cup, egg separator, dumpling maker) with warm, soapy water and dry.

Stainless Steel Material

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



Image: The interior of the dough maker, showing the durable 304 stainless steel mixing bowl and blade, designed for easy cleaning.

5. TROUBLESHOOTING

If you encounter any issues with your Joydeem Electric Dough Maker, please refer to the following common

troubleshooting tips:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; lid not properly locked.	Ensure power cord is securely plugged in. Check power supply. Ensure lid is correctly placed and locked.
Dough is too sticky or too dry.	Incorrect flour-to-water ratio.	Adjust the flour-to-water ratio. Add small amounts of flour or water gradually until desired consistency is reached.
Dough is not rising during fermentation.	Yeast is inactive; ambient temperature too low (especially in winter).	Ensure yeast is fresh and active. Use warm water for mixing, especially in colder environments, to help activate yeast and maintain fermentation temperature.
Unusual noise during operation.	Overloaded; improper assembly of blade/bowl.	Do not exceed maximum capacity (2200g flour for mixing, 1600g for fermentation). Re-check that the mixing blade and bowl are correctly assembled and locked.

6. SPECIFICATIONS

- **Model:** HMJ-A701
- **Brand:** JOYDEEM
- **Capacity:** 7.4 Quarts (7L)
- **Material:** 304 Stainless Steel (Bowl and Blade)
- **Power:** 200 Watts
- **Voltage:** 120 Volts
- **Product Dimensions:** 9.6"D x 11.4"W x 13.2"H
- **Item Weight:** 13.32 pounds
- **Special Feature:** Fermentation Function
- **Controls Type:** Touch
- **Maximum Flour Weight (Mixing):** 2200g
- **Maximum Flour Weight (Fermentation):** 1600g
- **Mixing Time Range:** 5-40 minutes (5-minute intervals)
- **Fermentation Time Range:** 5-120 minutes (5-minute intervals)
- **Fermentation Temperature Range:** 77-100°F (25-38°C)



Image: Detailed dimensions of the Joydeem HMJ-A701 Electric Dough Maker.

3.5L/5L/7L/9L

3.5L(3.7Qt)

Min 200g flour
Max 1100g flour



5L(5.3Qt)

Min 300g flour
Max 1600g flour



7L(7.4Qt)

Min 600g flour
Max 2200g flour



9L(9.5Qt)

Min 900g flour
Max 2800g flour



Image: A visual comparison of various Joydeem dough maker capacities, including the 7.4Qt model, with corresponding flour limits.

7. WARRANTY AND SUPPORT

Joydeem offers a **one-year replacement warranty** for any parts that break under normal home use. For warranty claims or technical support, please contact Joydeem customer service through the retailer where the product was purchased or visit the official Joydeem website for contact information.

For additional resources, recipes, and product information, please visit the [JOYDEEM Store](#).