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OSTBA SM2548A

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Model: SM2548A

INTRODUCTION

This manual provides instructions for the proper use, installation, and maintenance of your OSTBA Dough Hook accessory, designed for the OSTBA SM2548A Stand Mixer. Please read these instructions carefully before first use to ensure optimal performance and longevity of your accessory.

PRODUCT OVERVIEW



Figure 1: The OSTBA SM2548A Stand Mixer shown with a whisk attachment. This manual pertains to the compatible dough hook accessory.

The OSTBA Dough Hook is a specialized attachment for your OSTBA SM2548A Stand Mixer, engineered for efficient kneading of various dough types. Its C-shaped design is optimized to replicate hand kneading, ensuring thorough mixing and development of gluten for smooth, elastic doughs.

SETUP AND INSTALLATION

1. **Ensure Safety:** Before attaching or detaching any accessory, ensure the stand mixer is unplugged from the power outlet and the speed control is set to '0' (off).
2. **Prepare Mixer:** Lift the mixer head to its tilted-back position. Refer to your stand mixer's main manual for specific instructions

on tilting the head.

- 3. Attach Dough Hook:** Align the top of the dough hook with the attachment shaft on the mixer head. Push the dough hook upwards onto the shaft and turn it clockwise until it locks into place. Ensure it is securely fastened.
- 4. Lower Mixer Head:** Gently lower the mixer head until it clicks into its locked operating position.
- 5. Verify Fit:** Confirm the dough hook is properly seated and does not wobble.

OPERATING INSTRUCTIONS

The dough hook is specifically designed for kneading heavy mixtures such as bread dough, pizza dough, and bagel dough. Always refer to your OSTBA SM2548A Stand Mixer's main instruction manual for detailed operating procedures, speed recommendations, and safety guidelines.

- Ingredient Placement:** Place all dry and wet ingredients into the mixing bowl before lowering the mixer head and attaching the dough hook.
- Speed Selection:** For kneading dough, typically use lower speed settings (e.g., speeds 1-4 on the SM2548A mixer) to prevent overworking the motor and to allow the dough to develop properly. Consult your mixer's manual for precise speed recommendations for dough.
- Kneading Process:** The C-shaped design of the dough hook effectively stretches and folds the dough, mimicking manual kneading. Continue mixing until the dough reaches the desired consistency and elasticity.
- Avoid Overloading:** Do not exceed the maximum capacity of your mixer bowl or the recommended dough weight specified in your mixer's manual. Overloading can strain the motor and affect kneading performance.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your dough hook and ensure hygienic use.

- Immediate Cleaning:** After each use, detach the dough hook from the mixer. Remove any excess dough immediately to prevent it from drying and hardening on the surface.
- Hand Washing:** Rinse the dough hook under warm water. Use a mild dish soap and a soft brush or sponge to clean thoroughly. The non-stick coating facilitates easy removal of dough residue.
- Dishwasher Safe:** The OSTBA Dough Hook is dishwasher safe. Place it on the top rack of your dishwasher for cleaning.
- Drying:** After washing, ensure the dough hook is completely dry before storing to prevent water spots or potential corrosion.
- Storage:** Store the dough hook in a dry place, preferably with your stand mixer accessories.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Dough hook does not attach securely.	Incorrect alignment or debris in the attachment shaft.	Ensure the mixer is unplugged. Clean the attachment shaft and the dough hook's connection point. Re-align and push firmly, then turn clockwise until it locks.
Dough sticks excessively to the hook.	Dough consistency is too wet or recipe issue.	Adjust dough consistency if possible. The non-stick coating minimizes sticking, but very wet doughs may still adhere. Ensure the hook is clean before use.
Dough is not kneading evenly.	Too much dough in the bowl or incorrect speed.	Reduce the amount of dough. Ensure you are using the recommended low speed settings for kneading.

SPECIFICATIONS

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- **Product:** Dough Hook Accessory
 - **Brand:** OSTBA
 - **Compatibility:** Designed for OSTBA SM2548A Stand Mixer
 - **Material:** High-quality metal with durable non-stick coating
 - **Design:** C-shaped for efficient dough kneading
 - **Cleaning:** Dishwasher safe

WARRANTY AND SUPPORT

For warranty information regarding your OSTBA Dough Hook accessory, please refer to the warranty details provided with your original OSTBA SM2548A Stand Mixer or visit the official OSTBA website. If you require technical assistance or have questions about your accessory, please contact OSTBA customer support through their official channels.

Contact Information: Please refer to the contact details provided in your main stand mixer manual or on the official OSTBA website.

