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JOYDEEM HMJ-B700

JOYDEEM Electric Dough Maker HMJ-B700 User Manual

Model: HMJ-B700

1. Introduction

Thank you for choosing the JOYDEEM Electric Dough Maker. This appliance is designed to simplify your baking process with its smart kneading, precise fermentation, and versatile mixing functions. Please read this manual thoroughly before operation to ensure safe and efficient use.



Figure 1: JOYDEEM Electric Dough Maker HMJ-B700. This image shows the complete appliance with its stainless steel bowl and transparent lid.

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Video 1: Joydeem 7.4QT Electric Dough Maker Overview. This video provides a general overview of the dough maker's features, including kneading, fermentation, and multi-function capabilities.

2. Important Safety Instructions

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using 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.
- Keep hands and utensils away from moving blades or whisks during operation to prevent injury and damage to the appliance.
- Always operate the appliance with the lid securely in place.
- Do not use the appliance for other than intended use.

3. Product Components

Your JOYDEEM Electric Dough Maker comes with the following components:

- Main Motor Base
- 7.4Qt (7L) Stainless Steel Bowl
- Transparent Lid
- Dough Blade (S-shaped)
- Filling Blade
- Whisk Attachment
- Measuring Cup
- Measuring Spoon
- Dumpling Mold
- Egg Separator

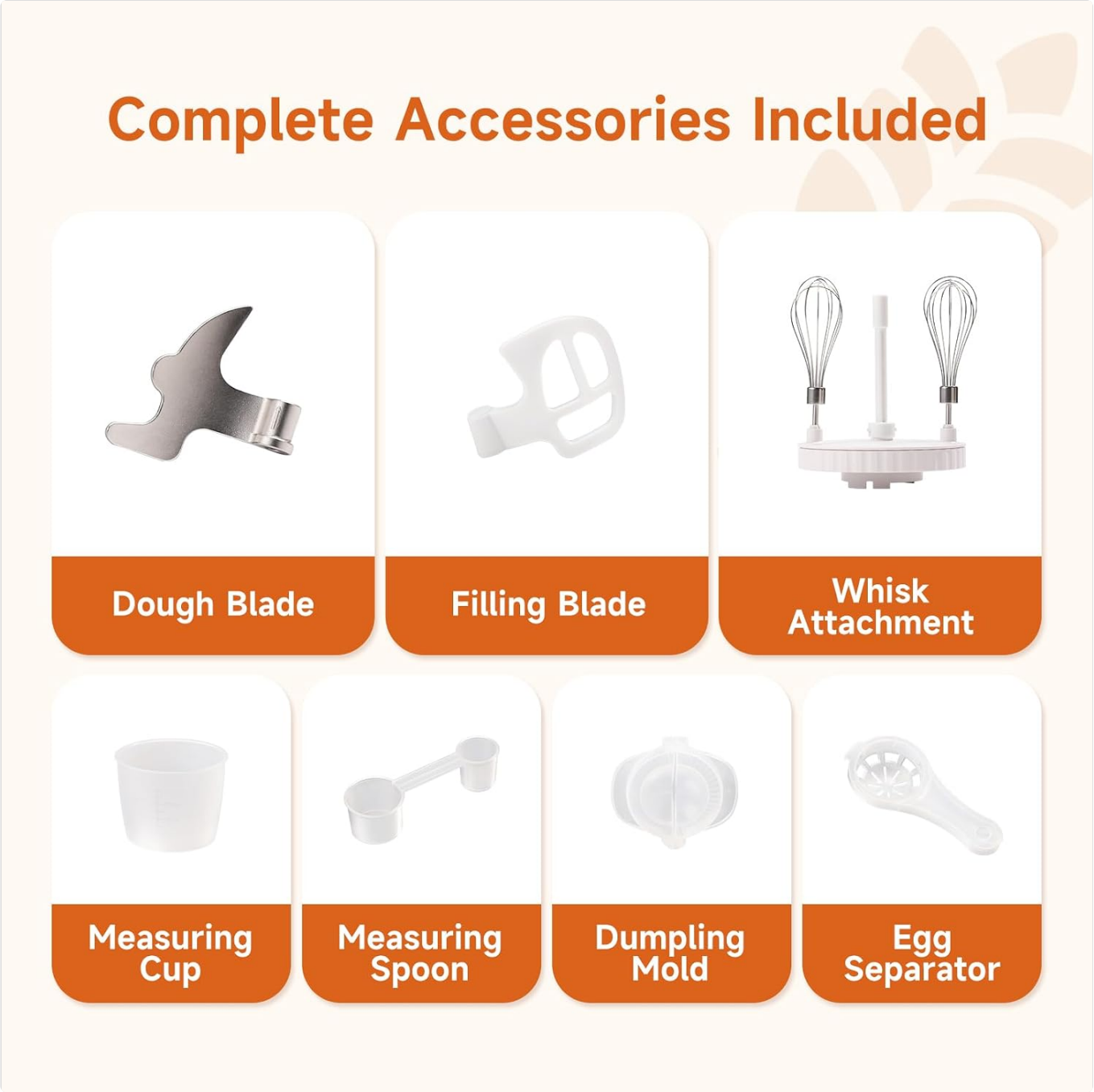

Figure 2: Complete Accessories Included. This image displays all the accessories: Dough Blade, Filling Blade, Whisk Attachment, Measuring Cup, Measuring Spoon, Dumpling Mold, and Egg Separator.

4. Setup and Assembly

4.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the stainless steel bowl, dough blade, filling blade, whisk attachment, measuring cup, measuring spoon, dumpling mold, and egg separator in warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the main motor base with a damp cloth. Do not immerse the motor base in water.

4.2 Appliance Placement

Place the dough maker on a stable, flat, and dry surface. Ensure there is adequate ventilation around the unit.

4.3 Attaching Blades and Whisk

1. Place the stainless steel bowl onto the motor base, ensuring it is seated correctly.

2. For kneading dough, attach the S-shaped Dough Blade onto the central shaft inside the bowl. Push down firmly until it clicks into place.
3. For mixing fillings, attach the Filling Blade onto the central shaft.
4. For whisking, attach the Whisk Attachment onto the central shaft. Ensure it is securely fastened.

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Video 2: Instructions for fitting the whisk. This video demonstrates the correct procedure for attaching the whisk accessory to the central mount of the dough maker.

5. Operating Instructions

5.1 Control Panel Overview

The control panel features intuitive buttons for various functions:

- **Power Button:** Turns the appliance on/off.
- **Knead Button:** Initiates dough kneading. Press to cycle through Gentle/Strong modes.
- **Ferment Button:** Initiates dough fermentation. Press to cycle through Summer/Winter modes.
- **Knead + Proof Button:** Starts a combined kneading and fermentation cycle.
- **Whisk Button:** Activates whisking function.
- **Filling Mix Button:** Activates filling mixing function.
- **Speed +/- Buttons:** Adjusts kneading speed (4 levels).
- **Time +/- Buttons:** Adjusts kneading or fermentation time.

5.2 Dough Kneading

The appliance offers two kneading modes:

- **Gentle Mode:** Ideal for dumpling, bun, and noodle dough. Uses a 10s knead + 3s rest rhythm.
- **Strong Mode:** Suitable for bread, pizza, and sourdough. Uses a 15s knead + 3s rest rhythm.

1. Add flour and other ingredients to the stainless steel bowl. Ensure the dough blade is installed.
2. Secure the transparent lid.
3. Press the **Knead** button. The default mode is Gentle. Press again to switch to Strong.
4. Adjust kneading time (5-30 minutes in 1-minute increments) using the **Time +/-** buttons.
5. Adjust speed (140/150/160/170 RPM) using the **Speed +/-** buttons.
6. The machine will automatically stop when the set time expires.



Figure 3: Smart Kneading for Different Doughs. This image illustrates the Gentle and Strong kneading modes, adjustable speed levels, and the smart kneading rhythm of the appliance.

5.3 Dough Fermentation

The appliance features 360° surround heating for even fermentation and two dedicated modes:

- **Summer Ferment Mode:** Maintains approximately 100.4–107.6°F (38–42°C).
- **Winter Ferment Mode:** Maintains approximately 100.4–116.6°F (38–47°C).

1. After kneading, or if proofing pre-made dough, ensure the dough is in the bowl and the lid is secured.
2. Press the **Ferment** button. The default mode is Summer. Press again to switch to Winter.
3. Adjust fermentation time (5-120 minutes in 5-minute increments) using the**Time +/-** buttons.
4. The machine will maintain the set temperature and stop when the time expires.



Figure 4: Better Fermentation Starts Here. This image highlights the 360° surround heating, Summer and Winter fermentation modes, and precision time control.

5.4 Automatic Knead-to-Proof Workflow

1. Add ingredients for kneading and secure the lid.
2. Press the **Knead + Proof** button.
3. Set desired kneading time and mode (Gentle/Strong).
4. Set desired fermentation time and mode (Summer/Winter).
5. The machine will automatically transition from kneading to fermentation without manual intervention.

5.5 Whisking and Filling Mixing

Beyond dough, the appliance can also whisk eggs and mix fillings:

- **Whisk Mode:** For egg whipping. Ensure the Whisk Attachment is installed. For optimal results, use at least 350g of egg whites (approx. 10-12 egg whites).
- **Filling Mix Mode:** For dumpling fillings, meat mixtures, etc. Ensure the Filling Blade is installed.

1. Install the appropriate attachment (Whisk or Filling Blade).
2. Add ingredients to the bowl and secure the lid.
3. Press the **Whisk** or **Filling Mix** button.
4. Adjust time as needed.



Figure 5: More Than a Dough Maker. This image demonstrates the appliance's capability to whisk eggs and mix various fillings, expanding its utility beyond dough preparation.

5.6 Capacity Guidelines

- **Flour Capacity:** Approximately 600g – 2200g.
- **Recommended for Fermentation:** Up to 1600g flour to allow sufficient space for dough expansion.



Figure 6: 7.4 QT Large Capacity. This image shows the large stainless steel bowl with a fully risen dough, indicating the appliance's capacity for 600g-2200g of dough, with a recommendation of up to 1600g for proofing.

6. Maintenance and Cleaning

6.1 Disassembly for Cleaning

1. Always unplug the appliance from the power outlet before cleaning.
2. Remove the transparent lid.
3. Carefully remove the stainless steel bowl from the motor base.
4. Remove the dough blade, filling blade, or whisk attachment from the central shaft.

6.2 Cleaning Components

- **Stainless Steel Bowl, Blades, Whisk, Lid, and other accessories:** Wash in warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots. These parts are generally dishwasher safe, but hand

washing is recommended for longevity.

- **Main Motor Base:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor base in water or any other liquid.

6.3 Storage

Ensure all parts are completely dry before storing. Store the appliance in a cool, dry place, away from direct sunlight and out of reach of children.

7. Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; power button not pressed.	Check power cord connection; test outlet with another device; press the power button firmly.
Dough is not kneading properly.	Dough blade not installed correctly; too much/too little liquid; excessive flour.	Ensure dough blade is securely attached; adjust liquid/flour ratio according to recipe; do not exceed maximum capacity.
Dough is not fermenting/rising.	Incorrect temperature/time setting; yeast is inactive; lid not sealed.	Verify fermentation settings; check yeast expiration date and activation; ensure lid is properly closed.
Unusual noise during operation.	Blade/whisk not properly seated; appliance overloaded.	Ensure all attachments are securely in place; reduce ingredients if exceeding capacity.

If the problem persists after trying the above solutions, please contact customer support.

8. Specifications

Brand	JOYDEEM
Model Number	HMJ-B700
Capacity	7.4 Quarts (7 Liters)
Voltage	120 Volts
Wattage	230 Watts
Material	Stainless Steel (Bowl)
Product Dimensions (D x W x H)	11.7"D x 13"W x 13.4"H
Number of Speeds	4 (140 / 150 / 160 / 170 RPM)
Special Features	Fermentation Function, Intermittent Kneading Motion, Time Setting Function



Figure 7: Product Dimensions. This image provides a visual representation of the appliance's dimensions: 330mm (13 in) width, 296mm (11.7 in) depth, and 340mm (13.4 in) height.

9. Warranty and Support

9.1 Warranty Information

JOYDEEM products are manufactured to the highest quality standards. This product is covered by a limited warranty from the date of purchase. Please refer to the warranty card included with your product for specific terms and conditions, or visit the official JOYDEEM website for more details.

9.2 Customer Support

For any questions, technical assistance, or warranty claims, please contact JOYDEEM customer support. You can find contact information on the official JOYDEEM website or through your retailer.
Visit the official JOYDEEM Store:JOYDEEM Store on Amazon

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