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SAMSAIMO 6023

SAMSAIMO Electric Dough Mixer with Ferment Function

Model: 6023

Introduction

This manual provides detailed instructions for the safe and efficient operation of your SAMSAIMO Electric Dough Mixer, Model 6023. This appliance is designed to simplify dough preparation with its 6.5QT capacity, hand-kneading simulation, and intelligent constant-temperature ferment function. Please read this manual thoroughly before first use and retain it for future reference.

Important Safety Instructions

- 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 assembling or disassembling 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 the mixing bowl during operation to reduce the risk of severe injury to persons or damage to the mixer.
- Ensure the lid is securely locked before operation.

Product Components

The SAMSAIMO Electric Dough Mixer includes the following main components:

- **Main Body:** Contains the motor and control panel.
- **6.5QT Stainless Steel Mixing Bowl:** Large capacity bowl for dough preparation.

- **Stainless Steel Dough Blade:** S-shaped blade designed for efficient kneading.
- **Pot Cover (Lid):** Transparent lid with a removable cap for adding ingredients during operation.



Image: Overview of the SAMSAIMO Electric Dough Mixer, showing the main body, mixing bowl, and lid.



Image: Close-up of the mixer's transparent lid and secure buckle mechanism, highlighting the visible transparent window design and stronger secure buckle.

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Cleaning:** Before first use, wash the mixing bowl, dough blade, and lid with warm soapy water. Rinse thoroughly and dry completely. Wipe the main body with a damp cloth.
3. **Placement:** Place the mixer on a stable, flat, and dry surface. Ensure adequate ventilation around the unit. The suction-cup base helps secure the mixer during operation.
4. **Assembly:**
   - Insert the stainless steel dough blade onto the shaft inside the mixing bowl.
   - Place the mixing bowl onto the main body, ensuring it is seated correctly.
   - Place the pot cover (lid) onto the mixing bowl and rotate it clockwise until it locks securely into place. The double safety buckle prevents accidental opening.
5. **Power Connection:** Plug the power cord into a standard 120V electrical outlet.



Image: The dough mixer in operation, demonstrating the hand-kneading simulation. A hand is shown stretching dough to illustrate the "glove-like film" consistency.

Operating Instructions

Dough Mixing Function

1. **Add Ingredients:** Open the removable cap on the lid and add your desired flour and water in the correct ratio to the mixing bowl. The mixer is recommended for 300g to 1400g of flour.
2. **Secure Lid:** Ensure the lid is properly closed and locked.
3. **Select Time:** Use the mechanical knob control to select the desired mixing time. The mixer simulates hand-kneading with a "mix-pause-mix" rhythm, typically forming a uniform gluten structure in about 15 minutes.
4. **Start Mixing:** Press the knob to start the mixing process. The indicator light will flash.
5. **Monitor Progress:** You can add additional flour or water through the removable lid cap during mixing without stopping the machine.
6. **Completion:** The machine will beep when the mixing cycle is complete.
7. **Remove Dough:** Unlock and remove the lid, then carefully remove the dough from the bowl.



Image: The SAMSAIMO dough mixer showing the rotary knob control for adjusting mode and time, designed for ease of use even with messy hands.



Image: The 6.5QT mixing bowl filled with kneaded dough, illustrating its large capacity suitable for family-sized portions.



Image: A visual guide showing four simple steps to use the dough mixer: adding flour and water, rotating the knob to select time and pressing to start, a beep alert when mixing ends, and opening the lid to take out the dough.

Your browser does not support the video tag.

Video: Demonstrates the smart dough mixing operation. It shows how to rotate the button to select time and press it to start mixing, with the light flashing to indicate operation.

Fermentation Function

The mixer features an intelligent constant-temperature fermentation function, maintaining an optimal environment (77–95℉ / 25-38℃) for yeast activity. This function requires the use of yeast or baking powder.

1. After the mixing cycle, leave the dough in the bowl.
2. Ensure the lid is securely closed.
3. Select the fermentation mode using the control knob.
4. Set the desired fermentation time.
5. Start the fermentation process. The mixer will maintain a consistent temperature, allowing the dough to rise evenly and develop rich honeycomb pores.



Image: A banner highlighting the Electric Dough Maker's ferment function, alongside other key features like capacity, compact size, 304 stainless steel, smart timer, and S-dough blade.



Image: A sequence showing dough before, during, and after the smart temperature-controlled fermentation process, demonstrating the dough's expansion.

Cleaning and Maintenance

Proper cleaning and maintenance ensure the longevity and hygiene of your dough mixer.

1. **Unplug:** Always unplug the mixer from the power outlet before cleaning.
2. **Disassemble:** Remove the lid, mixing bowl, and dough blade.
3. **Mixing Bowl and Dough Blade:** These components are made of food-grade 304 stainless steel. They can be washed with warm soapy water. The dough blade is dishwasher safe, but the mixing bowl is not recommended for dishwasher cleaning to preserve its finish. Rinse thoroughly and dry completely.
4. **Lid:** Wash the lid with warm soapy water, rinse, and dry.
5. **Main Body:** Wipe the exterior of the main body with a soft, damp cloth. Do not immerse the main body in water or any other liquid.
6. **Storage:** Store the clean and dry mixer in a cool, dry place.



Image: The stainless steel mixing bowl and dough blade, ready for cleaning after use.

Troubleshooting

If you encounter any issues with your SAMSAIMO Electric Dough Mixer, please refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outage; lid not securely locked.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. Verify the lid is fully closed and locked.
Dough is not mixing properly.	Too much or too little dough; incorrect flour-to-water ratio; dough blade not installed correctly.	Ensure dough quantity is within the recommended 300g-1400g range. Adjust flour and water ratio as per recipe. Check that the dough blade is properly seated on the shaft.

Problem	Possible Cause	Solution
Mixer stops during operation.	Overload protection activated; lid opened during operation.	Reduce the amount of dough if overloaded. Ensure the lid remains closed and locked during operation. Allow the motor to cool down if it overheated.
Dough is not fermenting.	No yeast or baking powder used; incorrect temperature setting; lid not sealed.	Ensure yeast or baking powder is added to the dough. Verify the fermentation mode and temperature are correctly set. Confirm the lid is securely closed to maintain consistent temperature.

If the problem persists after attempting these solutions, please contact customer service for assistance.

Specifications

Brand	SAMSAIMO
Model Name	6023 Dough Mixer
Color	Onyx Black
Capacity	6.5 Quarts
Recommended Dough Weight	300g to 1400g
Product Dimensions (D x W x H)	11.3"D x 10.7"W x 10.82"H
Material	304 Stainless Steel (Bowl & Blade)
Voltage	120 Volts
Wattage	250 Watts
Controls Type	Rotary Button
Item Weight	6.5 pounds
Special Features	6.5QT Large Capacity, 304 Stainless Steel, Constant-Temperature Ferment, Low Noise, Easy Cleaning, Hand-Kneading Simulation, Smart Time Setting



Image: Diagram showing the dimensions of the SAMSAIMO Electric Dough Mixer (28.8cm / 10.70 inches width, 27.5cm / 10.82 inches height), also highlighting the secure buckle.



Image: A transparent view of the dough mixer's internal high-torque motor, emphasizing its design for no stalling and no overheating.

Warranty and Support

Your SAMSAIMO Electric Dough Mixer comes with a **3-year repair coverage**.
For any questions, technical assistance, or warranty claims, please contact our customer service team. We offer 24-hour customer service and lifetime technical support.
Contact Information: Please refer to your purchase documentation or the SAMSAIMO official website for the most current contact details.

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