

Dough Mixer Instruction Manual



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Book Descriptions:

Dough Mixer Instruction Manual

Appropriate functioning in line with the directions will impact the efficacy and longevity of this head stand mixer. Besides advice, our professional services staff can offer specialist advice and support. Muren Appliance is a trustworthy Chinese manufacturer. We have the knowledge, experience, and enthusiasm to create the perfect dough mixer. As one of Muren Appliances multiple product series, kitchen stand mixers series enjoy a relatively high recognition in the market. It is easy to clean and dishwasher safe. Beauty is one of the important purposes of this product. It can make the wearer look attractive, at least under certain circumstances. Its hard and stable housing offers added impact resistance. The second increased speed is for kneading dough of any thickness. The use of two speed motor allows to increase the productivity of the machine as compared with similar machines from other manufacturers. This machine is equipped with removable bowl and lifting head with kneading tool. Simultaneously with trough rotation, screw rotates and mixes the dough. The trough rotating around its axis together with the screw rotating inside the trough ensure thorough dough kneading. The kneading tool screw of the machine is removable, which makes sanitation easier. The kneading tool can be raised. This provides convenience of dough extraction from the trough. After that, the machine automatically switches to the second higher tool rotation speed and operates at this speed until "STOP" button is pushed. To prevent the personnel from injuries, the trough is equipped with a cover with microswitches. When any of them is actuated, the machine stops. When the trough cover is raised during operation in any of the three modes, the machine stops and after lowering the cover, it resumes operation according to cycle timing SQ2 microswitch control. <http://flatfeecanada.com/userfiles/955x7aa-manual.xml>

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When flap case is raised SQ1 microswitch control, or when trough fixation is loosened SQ2 proximity switch control, the machine cycle gets interrupted. Transportation conditions of the machine correspond to conditions group 3 as per GOST 1515069 and to the temperatures of not below 25. Transportation of the packed MT30 dough mixer is performed as follows After unpacking, the dough mixer should be lifted and moved by means of loadlifting equipment of appropriate capacity. After unpacking the machine should be checked for completeness in accordance with clause 1.3 of its Operating Manual. Mounting The machine is installed in an easily accessible place on a flat base table, cabinet, corresponding to the machine weight. Adjustable supports should be screwed to housing bottom. Place of machine installation should not be accessible to children and disabled people. All works upon machine connection to electric mains and putting into operation should be performed by specialized service company personnel in accordance with "Electric Installation Code", "Regulations for Operation of Consumer Electrical Installations" of TCP 1812009 02230 technical code of common practice and "Interindustry labor safety rules", that are applicable in the Republic of Belarus or in accordance with similar regulatory documents applicable in an importing country. Manufacturing company eliminates malfunctions of the equipment during warranty period on the following terms All the requirements of "Operating Manual" for the machine have been observed. Copy of signed "Act of machine commissioning" has been handed over sent to manufacturing company within 14 days from the day of putting the machine into operation. Signed "Damage claim", containing the information on machine malfunction, failure of its parts or utilities, has been sent to

manufacturing company. In case of nonobservance of any of the abovementioned terms, the manufacturing company disclaims all its warranty liabilities. <http://getvisa.ru/images/95lx-manual.xml>

Note the signed “Act of machine commissioning” and “Damage claim” shall be stamped by the consumer and by the company that performs repair and maintenance. Please turn it on so that you can experience the full capabilities of this site. Believe it or not there are ways you can get even more out of your stand mixer. Not all stand mixers are the same and understanding how yours operates will only help to enhance the quality of your mixing and cooking. Youll want to know the features of your stand mixer as well as where each one is located. The manual will explain how to raise and lower the mixing head, add the mixing bowl and install attachments. 2. Understand Speed Control With 12 different speed settings, your stand mixer offers a number of varieties of mixing. To use each setting properly, its important to know which speed is most appropriate for each mixing task. First and foremost, you should never start on a high speed, this will only result in splattering. Instead, even for recipes that require high speeds, start low and slowly ramp up the setting. Consider this mixing guide For whipping and aerating for creams, egg whites, etc. Use very high speeds, between 10 and 12. For creaming and beating for icing, cake mixes, heavy batters Use high speeds between 7 and 9. For light mixing like creaming sugar and butter Use medium speeds between 4 and 6. For folding and kneading dough Use low speeds between 1 and 3. 3. Practice Care and Cleaning As with any great appliance, proper care and cleaning is a good idea to ensure that your stand mixer will work at its best for years to come. Regular cleaning will help keep the stand mixer in tip top shape. Be sure to read the owners manual for full cleaning instructions. These attachments help you get the best results when mixing and cooking. When creating sweet and confectionery frostings, use the beaters. Ingredients and mixes that are more dense such as bread dough fare better with dough hooks.

Optional whisks can help to optimize your fluffing of eggs or whipped creams. Its also important to know how to insert the attachments into the stand mixer. The instructions can be found in the manual. Always ensure that attachments firmly click into place. 5. Get Creative Your stand mixer can do a lot more than just beat cake and cookie batter, mashed potatoes and pie crusts. Its 350watt motor gives it all the strength it needs and 12 different speed settings give you the flexibility to customize to your cooking needs. The offset bowl positioning makes it easy to incorporate a variety of different ingredients into what youre mixing. So think outside of the box. In addition to pastries and pies, you can shred meat, mix guacamole, blend biscotti dough and more. And if youre really looking to get creative in the kitchen, consider these innovative stand mixer recipes that include Mongolian dumplings.

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