Doughchef 8T

Spiral Dough Mixer

User Manual



Read this user manual carefully before using the appliance.

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01 Attention

Read all safety information before installing, operating, cleaning, or servicing the machine.

Thank you for purchasing the Dougchef 8T Spiral Mixer. Keep this manual accessible to operating and maintenance personnel.

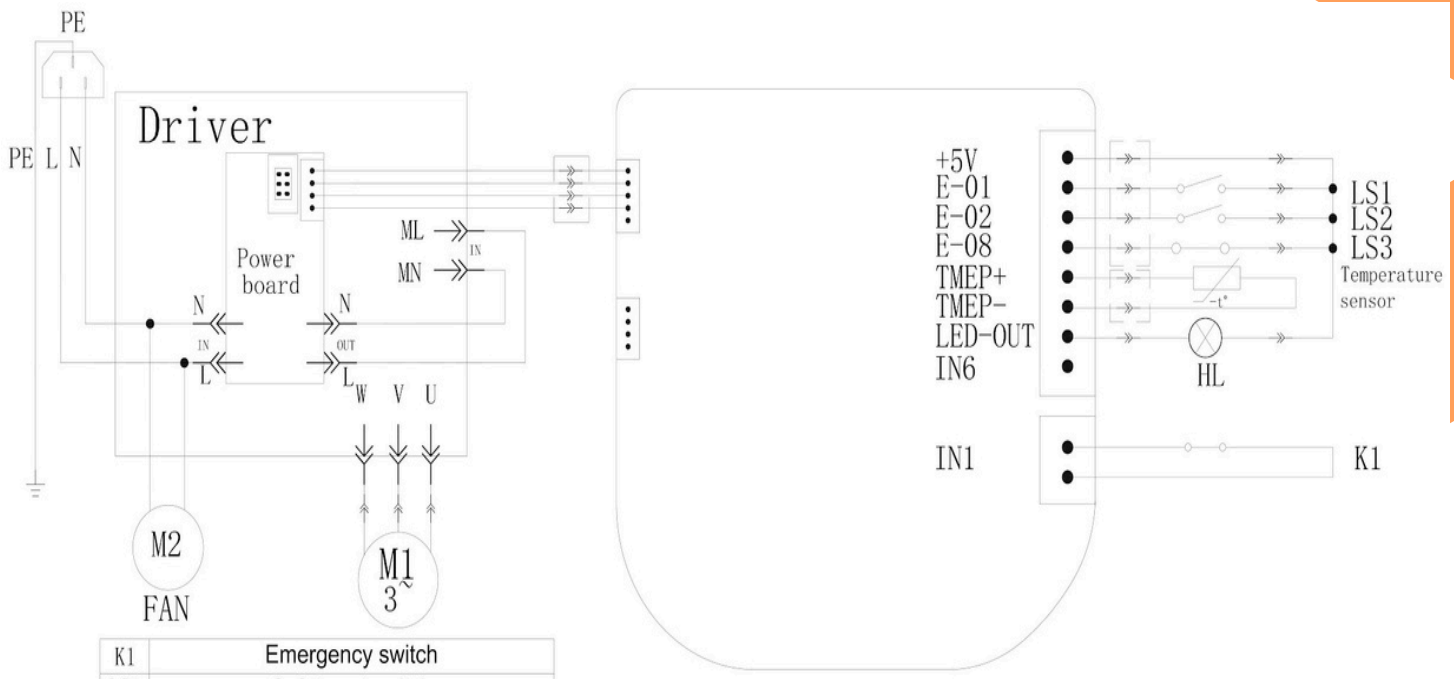
Safety Instructions

- Use the machine only for mixing and kneading dough as intended.
- Improper operation or overload may cause machine damage or personal injury.
- Only trained personnel should operate, clean, or maintain the machine.
- Keep the machine, power cord, and plug away from water or other liquids.
- Do not touch the power plug with wet hands.
- Disconnect power before adjustment, cleaning, maintenance, or bowl removal.
- Do not operate without the safety guard / bowl cover fully closed.
- Do not put hands, tools, or foreign objects into the bowl during operation.
- Do not move the machine while it is operating.
- If damage, abnormal noise, or repeated alarm occurs, stop use and contact qualified service personnel.

Before First Use and Grounding

- Clean food-contact parts with warm water, mild detergent, and a soft cloth. Dry all parts before use.
- Connect the machine to a properly grounded socket. Poor grounding may cause electric shock or abnormal operation.

02 Electric Diagram



K1	Emergency switch
LS1	Safety net switch
LS2	Look up in place
LS3	Motor overtemperature protection

03 Technical Parameters

Item	Specification
Type	Doughchef 8T
Transmission	VFD + Belt-driven
Rated Voltage	100–120 V / 210–240 V
Rated Current	10 A
Input Power	750 W
Bowl Capacity	10 L
Max Flour Capacity	5 kg
Max Kneading Capacity	5.25 kg
Speed Level	10 levels
Spiral Speed	87–280 rpm
Bowl Speed	9–28 rpm

Suggestion

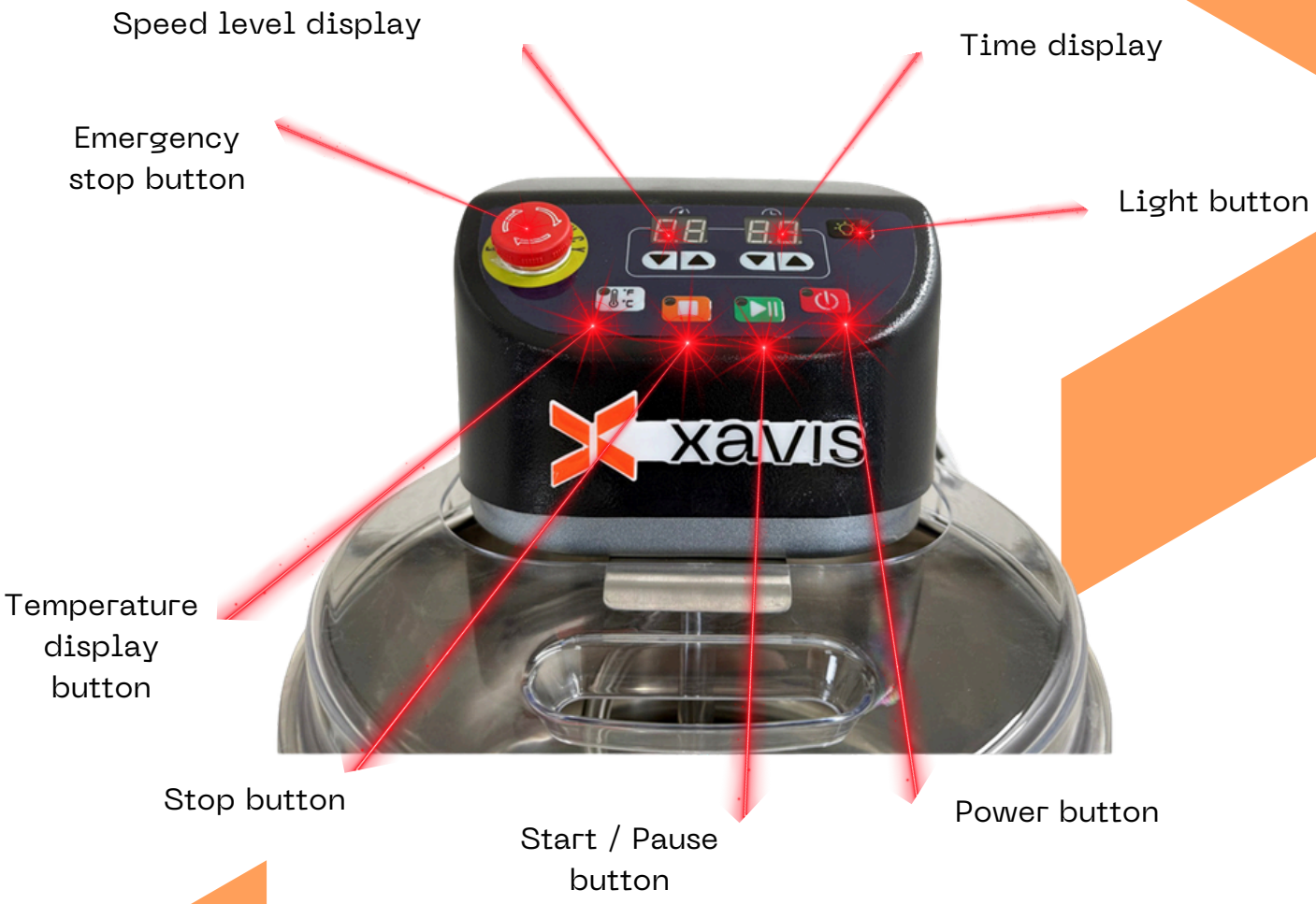
- Recommended flour-water ratio is 50%–57%.
- At full load, do not operate continuously for more than 20 minutes
- For heavy dough, start at low speed and increase gradually.

04 Operation Guide



No.	Part Name	No.	Part Name
1	Safety guard / bowl cover	2	Central post / dividing rod
3	Spiral hook	4	Emergency stop button
5	Head lifting and locking handle	6	Removable stainless steel bowl
7	Locking base plate	8	Machine body / base

05 Control Panel Description



Button / Disp	Function	Button / Disp	Function
Emergency stop button	Stop immediately in an emergency.	Light button	Turns bowl light on/off
Speed adjustment buttons	Sets speed level.	Speed level display	Shows speed level
Time adjustment button	Sets operating time.	Time display	Shows set or remaining time.
Temperature display button	Shows dough temperature.	Stop button	Stop normally
Start / Pause button	Starts or pauses operation.	Power button	Turn the panel on/off.

06 Operation Instructions

A. Before Operation

1. Place the machine on a stable and level surface.
2. Confirm that the power supply matches the rated voltage.
3. Check that the plug is properly grounded.
4. Install and lock the bowl correctly.
5. Close the safety guard / bowl cover
6. Release the emergency stop button.

B. Starting the Machine

1. Connect the power supply and press the power button.
2. Set the required speed level.
3. Set the required operating time.
4. Press Start / Pause to begin mixing.

C. During Operation

1. Do not open the safety guard while the hook or bowl is moving.
2. Do not put hands, tools, or objects into the bowl.
3. Press Start / Pause to temporarily pause operation when checking dough condition.
4. Use Stop for normal shutdown and Emergency Stop only for emergencies.

D. After Operation

1. Press Stop and turn off the power.
2. Disconnect the power plug before removing dough or cleaning.
3. Clean all food-contact parts after each use.

07 Bowl Removal & Installation Instructions





A. Bowl Removal

1. Make sure the machine is turned off and unplugged. Wait until all motion has stopped.
2. Lift the machine head to its highest position.
3. Give the locking disc a quick counterclockwise turn to release the bowl.
4. Gently lift the bowl upward to remove it.
5. Place the bowl on a stable surface for cleaning or ingredient preparation.

B. Bowl Installation

1. Ensure the bowl is clean, dry, and properly oriented.
2. Lift the machine head to its highest position.
3. Align the bowl with the base positioning structure, and lower it gently into place.
4. Turn the locking disc clockwise to secure the bowl.
5. Lower the lifted head slowly back into working position, turn the head lifting and locking knob clockwise until the head is securely fixed in place.

Do not force the bowl into position. If the bowl cannot be locked smoothly, check alignment and remove any foreign objects from the base.

08 Cleaning & Maintenance

Daily Cleaning

- Turn off and unplug the machine before cleaning.
- Clean the bowl, spiral hook, central post, and safety guard after each use.
- Use warm water, mild detergent, and a soft cloth.
- Wipe with clean water and dry all parts thoroughly.
- Do not rinse the machine body directly with wate
- Do not use hard metal tools on food-contact surfaces.

Maintenance

- Check the power cord and plug regularly. Replace damaged parts immediately.
- Keep ventilation openings clear.
- If the machine stops suddenly, reduce the load and allow cooling before restart.
- Internal wiring inspection and lubrication must be performed by qualified personnel.
- Use only original or approved spare parts.

Overload Protection

If the machine stops unexpectedly, turn it off, reduce the dough load if necessary, wait for cooling, and then restart. Damage caused by overload or improper use may not be covered by warranty.

09 Fault Code Instruction

Alarm Code	Fault Description	Troubleshooting Method
E-01	Safety grid switch disconnected	1. Check if the safety grid is fully closed. 2. Check the connecting wires.
E-02	Lift switch fault	1. Check if the upper head is fully pressed down. 2. Check the connecting wires.
E-04	Emergency stop switch triggered	1. Release the emergency stop switch. 2. Replace the switch if faulty.
E-05	Button jammed	1. Check and release any stuck button on the control panel.
E-08	Motor over-temperature protection	1. Stop the machine and let the motor cool naturally. 2. Check or replace the connecting wires.
E-09	Excess dough weight alarm	Press the emergency stop, then reset the alarm. 1. Reduce dough weight. 2. Use a suitable speed level.
E-10	Inverter abnormality	Turn off the main power. 1. Restart after the inverter cools. 2. Check load and material range. 3. Verify power voltage.

If an alarm remains after troubleshooting, stop using the machine and contact qualified service personnel.

10 Final Notes

- Keep this manual in a safe and accessible location for future reference.
- The manufacturer reserves the right to update product appearance, structure, and technical characteristics without prior notice.
- Images and drawings in this manual are for instruction and reference only. The actual product may vary slightly depending on configuration.
- For installation, electrical inspection, maintenance, or repair, contact the supplier or qualified service personnel.

Important Reminde

Always disconnect the machine from power before cleaning, removing the bowl, or carrying out maintenance.