

Operating instructions

Dough mixer

NOVA

Translation of the original operating instructions



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1 Welcome ...



... to our world of milling, kneading, baking, and pasta making!

Häussler stands for doing it yourself. Our units will give you fabulous delicacies which will treat your taste buds to a truly unique experience. Lose yourself in our world of milling, kneading, baking, grilling, and pasta making.

Häussler stands for uncompromising quality – Made in Germany. Decades of experience and thousands of units delivered worldwide speak for themselves.

Häussler stands for customer service. Even after you have made your purchase, you can rely on us to be at your side – with no ifs or buts. We want you to enjoy your unit for many years, to keep picking up tips and discovering new recipe ideas from us.





You have opted for the NOVA dough mixer and no longer have to knead dough laboriously by hand. The NOVA is easy to clean, and it does not matter whether you are making dough for pasta, bread or other delicacies.

Great fun and consistent success.


The Family Häußler

2 For your safety

List of symbols

Description of symbol	
	Hazard symbol
	Request for action
	Notice
	Bullets

Tab. 1: List of symbols

 If the operating instructions or parts of them are illustrated too small for you, then you can view and enlarge the operating instructions on our homepage www.backdorf.de.

Intended use

The dough mixer complies with all stipulated product-specific safety regulations.

The dough mixer is intended solely for the kneading of ingredients for making dough and for beating ingredients with an whisk in enclosed spaces. It is intended for normal household quantities and periods of use and is not intended for continuous use. Any other use is considered to be contrary to the intended use. Karl-Heinz Häussler GmbH bears no liability from any loss or injury resulting from this.

Basic rules

- ▶ Read the operating instructions carefully before putting the unit into operation.
- ▶ Note the safety instructions and warnings in the operating instructions.
- ▶ The unit must only be operated if it is in perfect working order.
- ▶ Keep the operating instructions readily available with the unit.
- ▶ Do not pass on the unit without these operating instructions.
- ▶ Always carry out a visual inspection before starting up the unit.

Safety instructions

Allergic reaction to flour dust

- ▶ If you experience allergic symptoms, seek medical advice immediately.

⚠ Danger to life from electric shock

- ▶ Do not put the unit into operation if the cable or plug are damaged and do not touch damaged parts.
- ▶ Contact a professional in the event of damage to the cable or plug.
- ▶ Only open the housing with the plug unplugged.
- ▶ Only permit qualified specialist personnel to carry out maintenance work on electric components.

⚠ Risk of injury due to heavy weight

- ▶ Take care during transport owing to the weight of the unit.
- ▶ Prior to lifting, check that the weight can be borne safely.
- ▶ Lift the unit carefully and with two people if necessary.
- ▶ The unit must always be set up on a stable surface.

⚠ Danger of crushing of your hands by rotating parts

- ▶ Do not leave the unit unattended when in operation.
- ▶ Keep the unit out of the reach of children younger than 14 years and always supervise children.
- ▶ Do not reach between the bowl and the unit during operation.
- ▶ Do not put the unit into operation with a defective or broken bowl cover or housing parts.
- ▶ Do not put the unit into operation without the guard and housing parts.

⚠ Risk of injury owing to catching and entanglement of clothing or hair in rotating parts

- ▶ Do not operate the unit with a defective or broken bowl cover or housing parts.
- ▶ Do not put the unit into operation without the guard and housing parts.

3 Product overview

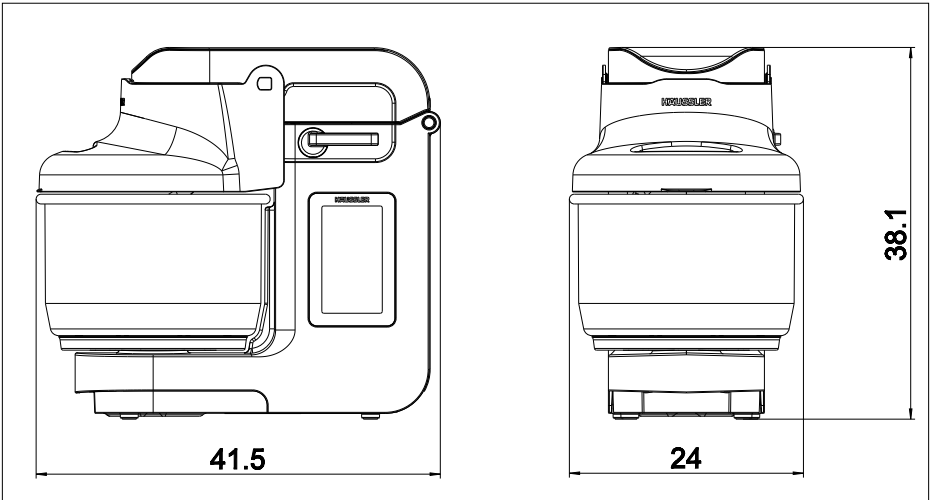
Product description

In the NOVA dough mixer from Häussler, you have purchased a very robust and high-performance device. The dough mixer is easy to clean, easy to operate, almost maintenance-free and suitable for the production of all doughs.

All parts of the dough mixer that come into contact with the dough are made of food-safe materials. Metal parts of the bowl and tools are made of stainless steel. The swivel mounted bowl cover is made of transparent plastic. Raising of the tilting head is assisted by a pneumatic spring and is therefore particularly user-friendly.

The dough mixer works according to the proven spiral kneading system. Different speeds for the dough hook and the bowl result in particularly even mixing and kneading of the dough, even with small quantities.

Technical data



Name	Value
Width	24 cm
Height	38.1 cm
Length	41.5 cm
Weight	18 kg
Motor output	0.35 kW

Name	
Power supply	110-240V ~ 50/60Hz
Connection cable	Cold device power cable (1.5 m with shock-proof plug)
Housing coating	Powder coating
Colour (according to order type)	<ul style="list-style-type: none"> • Pure white RAL 9010 • Steel blue RAL 5011 • Wine red RAL 3005 • Aluminium RAL 9006 • Anthracite RAL 7021
Materials	<ul style="list-style-type: none"> • Stainless steel Bowl, dough hook, whisk and stirring paddle • Aluminium housing • Polycarbonate bowl cover
Operation	Touch control panel
Timer	adjustable up to max. 45 minutes
Time counter	max. 45 minutes
Volume of the bowl	5 litres
Specified flour capacity	< DY160 * - from 0.3 - 2 kg dough
Dough quantity	> DY160 * - from 0.3 - 3 kg dough
Technical features	<ul style="list-style-type: none"> • SOFT OPEN - Pneumatic spring support for tilting head. • SOFT CLOSE - End position cushioning for removable bowl cover. • Recipe memory with 9 memory locations. • Permanent magnet motor with digital control. • Glass fibre reinforced belt drive. • Spiral kneading system - dough hook and rotating bowl.

Tab. 2: Technical data

*you can find an explanation of DY in the chapter "Useful information" on page 34.

4 Scope of supply

Scope of supply and part designation



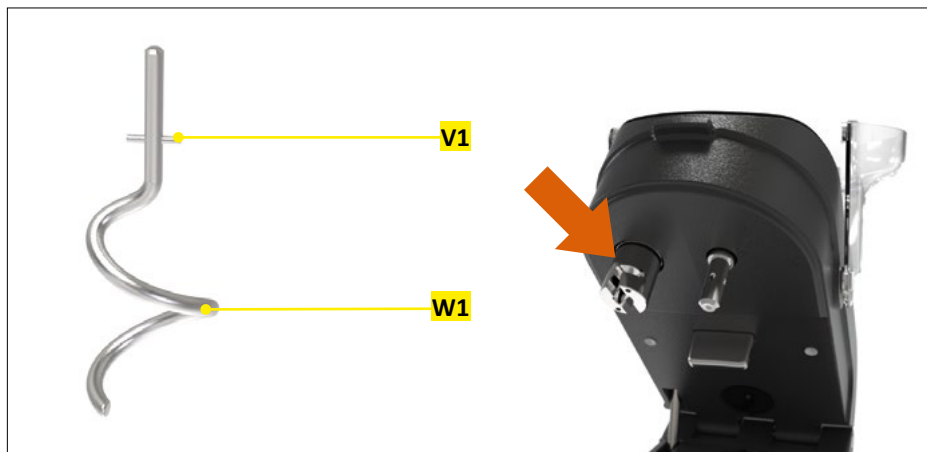
No.	Designation	No.	Designation
1	NOVA	2	Tilting head
3	Release lever	4	Display
5	Power cable	6	Recipe book/operating instructions
7	Dough hook	8	Bowl cover
9	Bowl mounting	10	Bowl
11	Bowl cover mounting		

Tab. 3: Scope of supply * and part designation *.

i The display is shown *active* here for illustrative purposes only and for better recognition.

5 The Tools

Dough hook



No.	Designation
V1	Dough hook locking unit
W1	Dough hook

Tab. 4: Dough hook

Use

- Kneading dough and mixtures

Quantity

- >DY160 * - from 0.3 - 2 kg dough
- < DY160* - from 0.3 - 3 kg dough



Production marker

The production process can lead to “production markers” (small grooves or dents) at the dough hook. Unfortunately, these cannot be avoided, but do not affect the quality of the product at all.

i You can find an explanation of *DY* in the chapter “Useful information” on page 34.

Speed levels

- Level 1 to 4 can be used (depending on DY*)

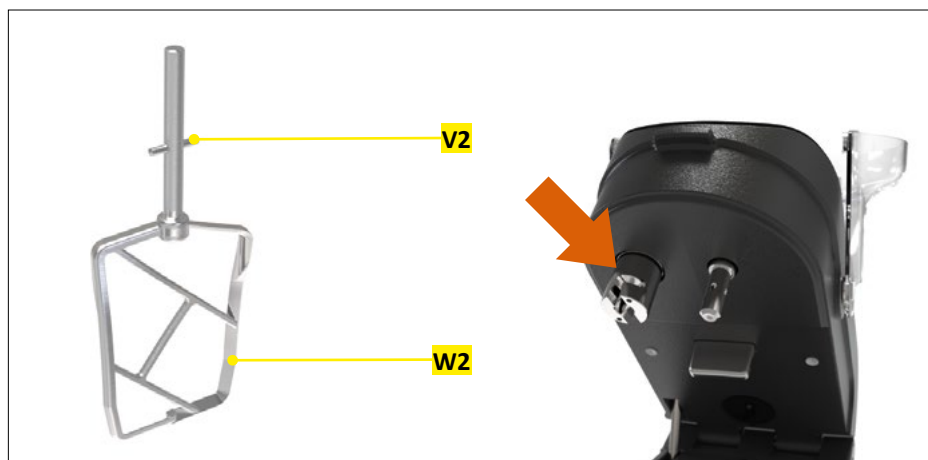
i For a more precise determination, please refer to the recipe book included in the scope of delivery.

i *DY = Dough yield - describes the mixing ratio of flour to water.
Flour is always weighted with 100 parts.

For example: DY 160: 100 parts flour to 60 parts water

DY 220: 100 parts flour to 120 parts water

Stirring paddle *



No.	Designation
V2	Stirring paddle locking unit
W2	Stirring paddle

Tab. 5: Stirring paddle

Use

- Stirring mixtures
e.g. creams, ready-made doughs, hot soaked grains.

Quantity

- from 0.2 - 2.4 kg

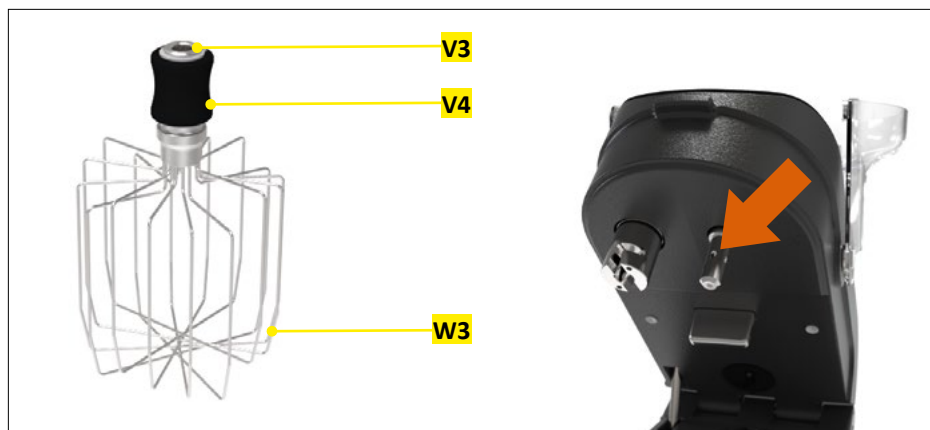
Speed levels

- Level 1 to 7 can be used

i For a more precise determination, please refer to the recipe book included in the scope of delivery.

* Accessory part, not included in scope of supply.

Whisk *



No.	Designation
V3	Whisk locking unit
V4	Locking sleeve
W3	Whisk

Tab. 6: Whisk

Use

- Whipping ingredients
e.g. egg white, biscuits, cream

Quantity

- from 0.2 - 1.5 litres

Speed levels

- Level 1 to 7 can be used



For a more precise determination, please refer to the recipe book included in the scope of delivery.

* Accessory part, not included in scope of supply.

6 Putting into operation

CAUTION



Risk of injury owing to catching and entanglement of clothing or hair in rotating parts

Injuries to the head and limbs


- ▶ **Wear snugly fitting clothing.**
- ▶ **Tie long hair back.**
- ▶ **Do not wear necklaces or bracelets.**

Preparing the unit

Setting up the unit

- ▶ Check the delivery for completeness with the help of Tab. 3 "Scope of supply  and part designation  " on page 9.
- ▶ Lift the unit carefully due to its heavy weight and always place it on a sturdy and even work surface.
- ▶ Create enough space for working with the unit.

Cleaning the unit for the first time

-  For hygiene reasons, all parts that come into contact with food must be removed and cleaned before the unit is used for the first time.
- ▶ Clean all parts, see chapter 10 "Cleaning" on page 36.

Connecting the unit

- ▶ Check the unit, the cable and the plug  for visible exterior damage. Do **not** put a damaged unit into operation!

Connecting the machine



1. Connecting the machine

- ▶ Insert the cold-device plug **5** into the socket on the machine.
- ▶ Insert the shock-proof plug **5** into a mains socket.



2. Switch on the machine

- ▶ Switch on the main switch on the back of the machine.

Handling

Opening/closing bowl cover



1. Open bowl cover

- ▶ Lift up the bowl cover **8** with one hand on the edge and guide it back up to the stop.
- i** The machine is stopped automatically by the integrated sensors.



2. Close bowl cover

- ▶ Close the bowl cover **8** by tilting the cover down. The bowl cover is cushioned shortly before its end position.
- i** The cover **8** must be completely closed and properly installed for the machine to start.

Unlocking/locking tilting head



1. Unlock tilting head

- Press the release lever **3** down.

i The tilting head **2** opens automatically and swings slowly upwards. If the dough hinders/impedes it from opening automatically, then provide assistance.

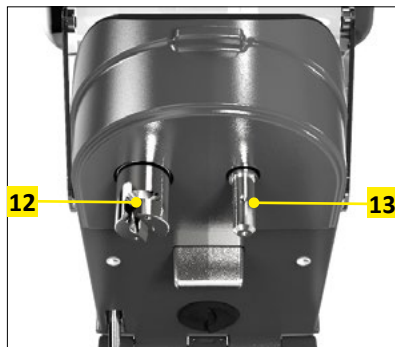


2. Lock tilting head

- Press the tilting head **2** down until it clicks into the lock.

i The locking is clearly audible and the release lever is back in the horizontal position.

Inserting/removing tools



No.	Designation
12	Kneading and stirring paddle mounting
13	Whisk mounting



1. Dough hook

Insert

- ▶ To do this, hold the kneading and stirring paddle mounting 12 firmly.
- ▶ Insert the dough hook 7 into the kneading and stirring paddle mounting 12 and turn it clockwise until it clicks into place.

Removing

- ▶ To do this, hold the kneading and stirring paddle mounting 12 firmly.
- ▶ Turn the dough hook 7 counterclockwise so that it releases from the lock.
- ▶ Turn and pull it out completely.



2. Stirring paddle

Insert

- ▶ To do this, hold the kneading and stirring paddle mounting 12 firmly.
- ▶ Insert the kneading paddle into the kneading and stirring paddle mounting 12 and turn it clockwise until it clicks into place.

Removing

- ▶ To do this, hold the kneading and stirring paddle mounting 12 firmly.
- ▶ Turn the stirring paddle counterclockwise so that it releases from the lock.
- ▶ Turn and pull it out completely.



3. Whisk

Insert

- ▶ Push the locking sleeve **V4** of the whisk down with your fingers and guide the whisk onto the whisk mounting **13** until it is in position.
- ▶ Release the locking sleeve.
- ▶ If necessary, turn the whisk a little to the right or left until you feel it click into place.

i The locking sleeve must be in the upper position again.

Removing

- ▶ Hold the whisk by the shaft and push the locking sleeve **V4** of the whisk down with your fingers. Remove the whisk downwards.

Inserting/removing bowl



1. Insert bowl

- ▶ Place the bowl **10** on the bowl mounting **9**.
- ▶ Turn the bowl clockwise until it slides down into the mounting.
- ▶ Turn the bowl clockwise with a little swing so that it clicks into the bowl mounting.

i If the machine is ready for operation and the tilting head is open, the bowl holder is automatically locked electronically. This enables better and easier locking of the bowl.

i The correct locking can be clearly heard and felt.



2. Remove bowl

- ▶ Turn the bowl counterclockwise **10** with a little swing so that it releases itself from the **9** bowl mounting.
- ▶ Lift the bowl up and off.

i If the machine is ready for operation and the tilting head is open, the bowl holder is automatically locked electronically. This enables better and easier unlocking of the bowl.

Dismantling the bowl cover



1. Dismantling the bowl cover

- Pull the bowl cover **8** apart slightly with both hands at the height of the mounting.

i Do not apply too much force, **8** otherwise the bowl cover may break.



2. Removing the bowl cover

- Pull the bowl cover forward **8** off the machine.

Installing the bowl cover



3. Installing the bowl cover

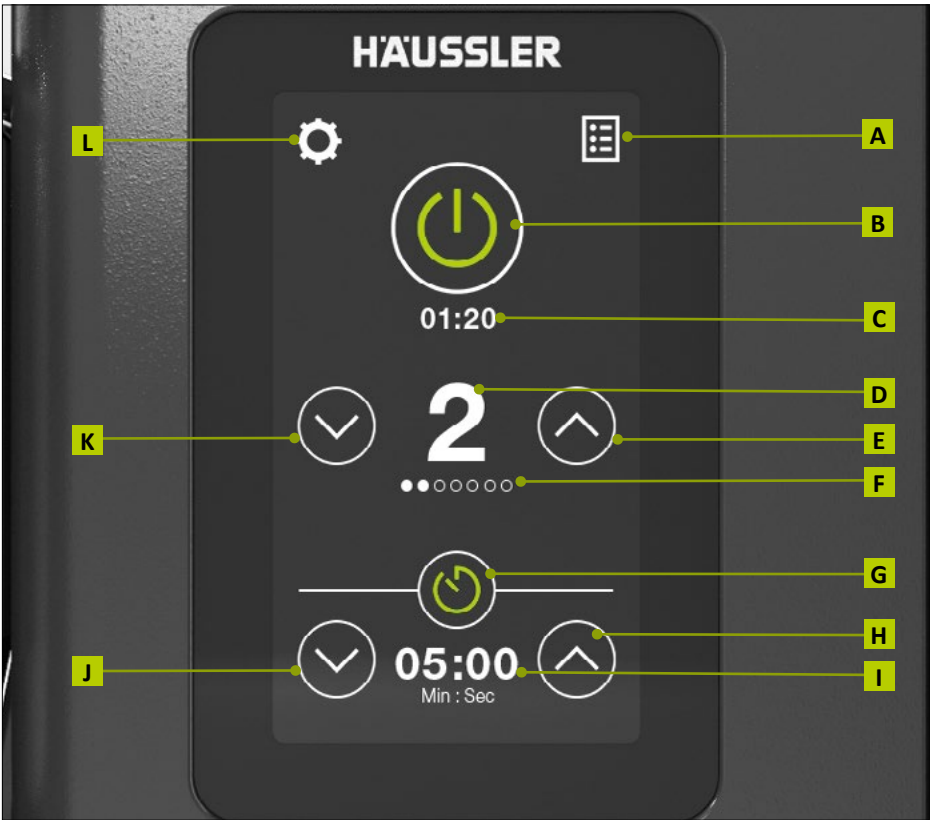
- Pay attention to the position of the mountings for the bowl cover **11**.

i The mounting is slightly twisted due to the cushioning system.

- Slide the bowl cover **8** over the mountings **11**, until it clicks into place.
- Make sure that the bowl cover is properly seated on both sides.

7 The display


Overview



No.	Designation	No.	Designation
A	Recipe list	B	Start/Stop button
C	Time display (if timer is deactivated)	D	Speed level (in numbers)
E	Increase the speed level	F	Speed level (in points)
G	Timer on/off	H	Increase the timer time
I	Time display timer	J	Reduce the timer time
K	Reduce the speed level	L	Settings


Tab. 7:Display with timer

Basic principle of the colours:




Colour - **White** -  : Standby/ready



Colour - **Green** -  : activated

Colour - **Orange** -  : Warning

Colour - **Red** -  : Fault

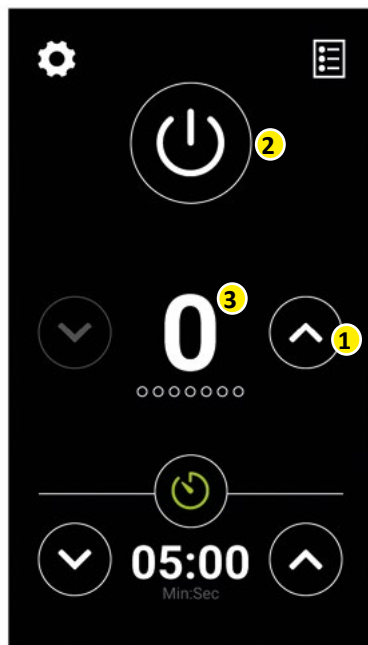
Symbols

Symbol	Meaning
	Page forward
	Page back
	Home screen

Symbol	Meaning
	Abort
	Confirm
	Clear

Home screen

Starting the machine with the timer

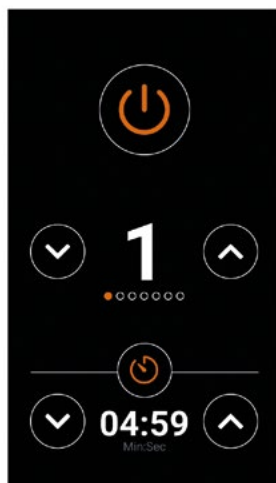


- 1 Select the speed level.
- 2 Start the machine with the start/stop symbol.

- i** The timer is programmed at the factory to a start value of 5 minutes.
- i** The time counts down so that you can always see the remaining time.
- i** As soon as the timer runs out, the machine stops automatically.

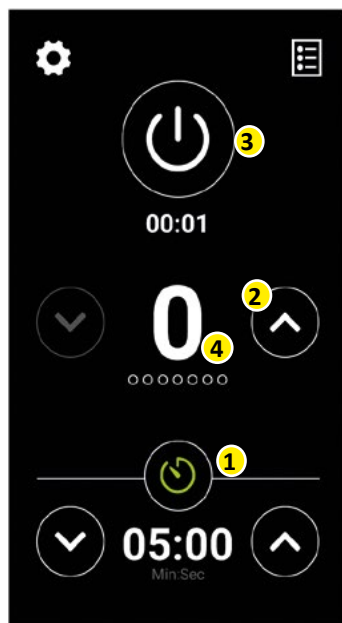
Resetting

The timer and speed level are reset by opening the tilting head **2** or selecting speed level 0 **3**.



- i** If the process was interrupted, for example by opening the bowl cover, the symbols light up orange. When you restart, the process continues from the point at which it was interrupted.

Starting the machine without the timer



Select the timer **1**.

i The timer display disappears and a time display appears.

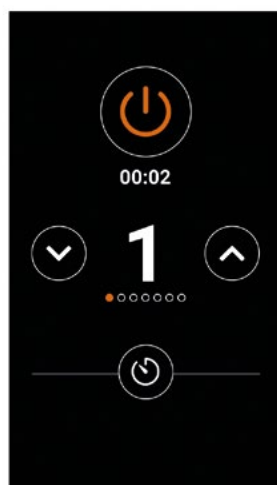
Select the speed level **2**.

Start the machine with the start symbol **3**.

i The time runs forward so you can see the time that has elapsed.

Resetting

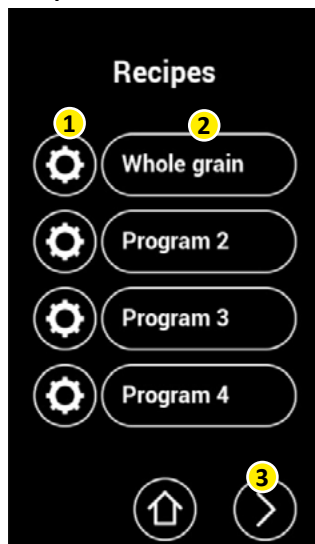
The time display and speed level are reset by opening the tilting head **2** or selecting speed level 0 **4**.



i If the process was interrupted, for example by opening the bowl cover, the symbols light up orange. When you restart, the process continues from the point at which it was interrupted.

Recipes

Recipe list



1 Save/edit recipe.

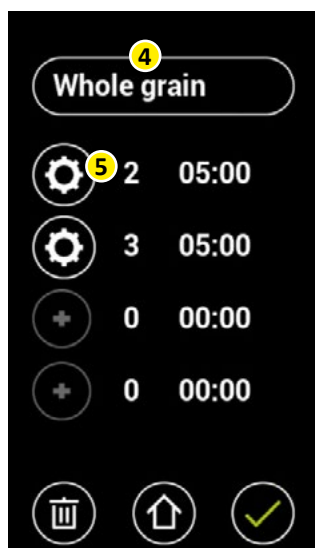
2 Call up/play recipe.

i The list includes 9 memory locations.
With 3 you can change the page.

Save/edit recipe

► In the recipe list, tap on the gear wheel 1 to save/edit a recipe

► Tap on the name field 4 and enter the recipe name. To confirm, tap again on the name field 4 or tap on OK on the keyboard.

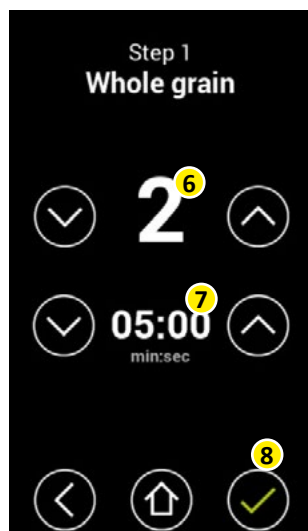


Editing a recipe step

► In the recipe list, tap on the gear wheel 5 to save/edit a recipe step.

i Up to 4 steps can be added.

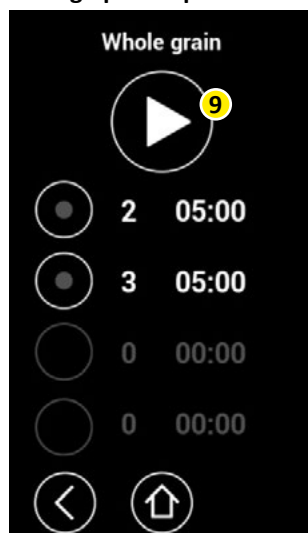
i You can add level 0 as a step if you want the machine to stop between steps.



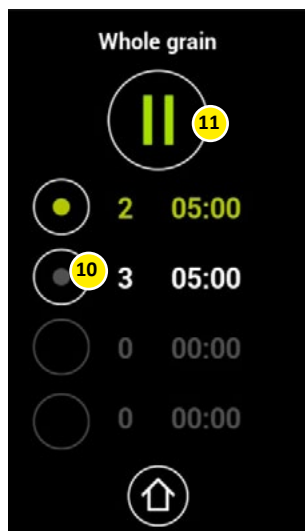
- ▶ Select the desired speed level for this recipe step **6**.
- ▶ Select the desired duration for this recipe step **7**.
- ▶ Confirm your entry **8**.

- i** If you want to insert another recipe step, start again as described on page 24. Select the next gear wheel **5**.
- ▶ Save the recipe.

Calling up a recipe

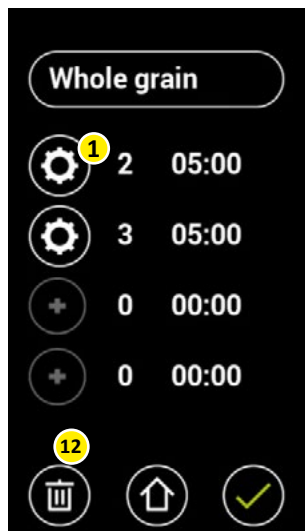


- ▶ Tap on the recipe name to call up the recipe **2**.
- ▶ Start the recipe by tapping on the start symbol **9**.

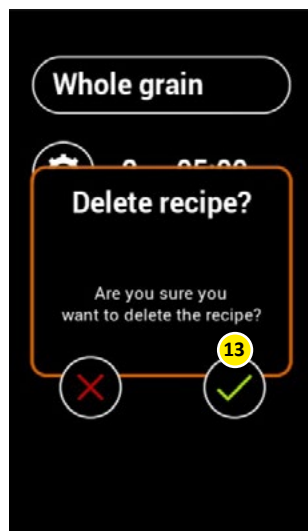


- ▶ Tap on the next recipe step **10** to skip the remaining time of the current step.
- ▶ Tap on the pause symbol **11** or open the bowl cover to pause the recipe.
- ▶ Press the start symbol **9** to continue with the recipe.

Clearing a recipe



- ▶ In the recipe list, tap on the gear wheel **1** to edit the recipe.
- ▶ Tap the trash can symbol **12**, to clear the recipe.



- Confirm **13** that you want to clear the recipe.
- i** The recipe irrevocably cleared!



Settings



- **Standby time**

Setting of the time from when the screen goes into standby.



Note that only the display is deactivated in standby, but the machine continues to remain active. To switch it off completely, use the main switch at the back.

- **Sounds**

Setting for acoustic signal.



- **System**

Setting of the system properties.



Brightness

Setting for the brightness of the screen.



Factory settings

With this menu item you can reset the machine to the factory settings.



Service



Sensor

Status of the safety-relevant sensors.



Operating hours

The previous operating hours of the dough mixer are displayed.



Error message

In the event of a malfunction, you can see the current error code under this menu item.



Customer service

Access for service employees only



- **Language**

Specify the operator language.

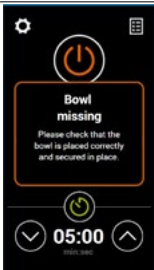
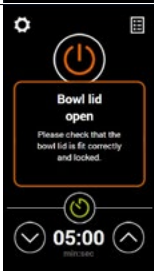
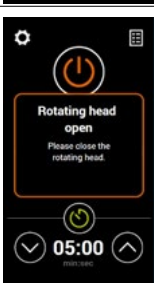


- **Version**

Shows the installed software version of the machine.

Notices

i The notice always appears whenever a sensor is not in use and you try to start the machine.

	<p>Notice "Bowl missing"</p> <p>The bowl has not been inserted or not inserted correctly.</p> <ul style="list-style-type: none"> ▶ Check if a bowl has been inserted in the machine. ▶ If necessary, insert the bowl. ▶ Check if the bowl is properly locked in place. ▶ If necessary, lock the bowl correctly in place.
	<p>Notice "Bowl lid open"</p> <p>The bowl cover is open, not closed or not installed.</p> <ul style="list-style-type: none"> ▶ Check if a bowl cover is installed and completely closed. ▶ Install and/or close the bowl cover completely.
	<p>Notice "rotating head open"</p> <p>The tilting head is not locked or not completely closed.</p> <ul style="list-style-type: none"> ▶ Check if the tilting head is closed. ▶ If necessary, press lightly on the tilting head from above until it locks.

8 The tools during operation

⚠ CAUTION

Risk of injury owing to catching and entanglement of clothing or hair in rotating parts

Injuries to the head and limbs

- ▶ **Wear snugly fitting clothing.**
- ▶ **Tie long hair back.**
- ▶ **Do not wear necklaces or bracelets.**

i The NOVA is suitable for normal household use and not for continuous operation.

i In the case of high loads, for example, when kneading very firm dough, slightly increased noise might occur, which is due to the mechanical load and cannot be avoided. But this does not mean that the machine is defective.

Kneading

Area of application of dough hook



Use

- Kneading dough

Quantity

- >DY160 * - from 0.3 - 2 kg dough
- < DY160* - from 0.3 - 3 kg dough

Speed levels

- Level 1 to 4 can be used (depending on DY*)

i Never use the tool at a higher speed than specified in the recipe.

*you can find an explanation of DY in the chapter "Useful information" on page 34.

Kneading cycle

Pouring ingredients in

- ▶ Fold up the bowl cover **8**.
- ▶ Guide the tilting head **2** up.
- ▶ Pour the ingredients into the bowl **10**.
- ▶ Press the tilting head **2** down until it clicks into place.

i If the tilting head **2** cannot be pressed downwards, turn the dough hook slightly **7**.

Starting the machine

- ▶ Follow the description on pages 22 and onwards.

Refer to the contents

- ▶ Fold the tilting head **2** up.
- ▶ Remove the tool.
- ▶ Loosen the bowl **10** by jerkily turning it counterclockwise.
- ▶ Remove the bowl **10** from the bowl mounting **9**.
- ▶ Take the contents out of the bowl.

Stirring

Area of application of stirring paddle



Use

- Stirring mixtures

Quantity

- 0.2 - 2.4 kg

Speed levels

- Level 1 to 7 can be used

i Never use the tool at a higher speed than specified in the recipe.

Stirring process

Pouring ingredients in

- ▶ Fold up the bowl cover **8**.
- ▶ Guide the tilting head **2** up.
- ▶ Pour the ingredients into the bowl **10**.
- ▶ Press the tilting head **2** down until it clicks into place.

i If the tilting head **2** cannot be pressed downwards, turn the stirring paddle slightly **7**.

Starting the machine

- ▶ Follow the description on pages 22 and onwards.

Refer to the contents

- ▶ Fold the tilting head **2** up.

The tools during operation

- ▶ Remove the tool.
- ▶ Loosen the bowl **10** by jerkily turning it counterclockwise.
- ▶ Remove the bowl **10** from the bowl mounting **9**.
- ▶ Take the contents out of the bowl.

Whipping

Area of application of whisk



Use

- Whipping ingredients
e.g. ice snow, biscuits, cream
- **Quantity**
from 0.2 - 1.5 litres

Speed levels

- Level 1 to 7 can be used

Pouring ingredients in

- ▶ Fold up the bowl cover **8**.
- ▶ Guide the tilting head **2** up.
- ▶ Pour the ingredients into the bowl **10**.
- ▶ Press the tilting head **2** down until it clicks into place.

i If the tilting head **2** cannot be pressed downwards, turn the whisk slightly **7**.

Starting the machine

- ▶ Follow the description on pages 22 and onwards.

Refer to the contents

- ▶ Fold the tilting head **2** up.
- ▶ Remove the tool.
- ▶ Loosen the bowl **10** by jerkily turning it counterclockwise.
- ▶ Remove the bowl **10** from the bowl mounting **9**.
- ▶ Take the contents out of the bowl.

9 Worth knowing

The window sample

Recognize when wheat or spelt dough has been kneaded

The window sample can be used to check whether wheat or spelt dough has been kneaded and the adhesive framework is stable enough. For this purpose, a small piece of dough is taken out of the cauldron, coated in flour and carefully removed. If a thin skin forms in the middle, which is so thin that you could almost see through it without tearing the dough, then it is ready to knead.

If the window sample already works and the dough would still to be kneaded, this can also overknead. The dough then loses its stability, spreads and the surface begins to shine. This is a sign that the gluten is already starting to release water again. Strong over-kneading can no longer be prevented. If the dough expands extensively, you can only bake it in a baking pan, otherwise the pastry would only result in a flat cake.

Pre-doughs

Pre-doughs are a mixture of flour, yeast and water. These are mixed with a wooden spoon until no more flour is visible. Pre-doughs differ in the amount of water and type of maturity.

Firm pre-doughs such as the Biga DY 150 as well as very soft pre-doughs (Poo-lish DY 200 - 220) can be produced. In the past, pre-dough was not as important as it is today; for the following reasons:

The accumulation of water on the flour needs more time than it used to, which is why pre-dough is very popular today. The pre-dough matures from 30 minutes to 48 hours, depending on the type of dough and the type of pastry. A longer maturation time of over 12 hours develops a better aroma and improves the freshness. The maturing takes place at room temperature, but is also possible in the refrigerator. In some recipes, the pre-dough first develops at room temperature and is then placed in the refrigerator.

The amount of pre-dough added is usually between 5 - 30%, depending on the recipe.

What does DY mean

DY = Dough yield - describes the mixing ratio of flour to water.

Flour is always weighted with 100 parts.

For example: DY 160: 100 parts flour to 60 parts water

Practical example: 1,000 g flour and 600 ml water

DY 220: 100 parts flour to 120 parts water

Practical example: 1,000 g flour and 1,200 ml water

What are the benefits of pre-dough?

- Better accumulation of water and better pre-swelling
- Formation of alcohol and CO₂ and therefore more taste
- Soft and stable crumb
- More flavour in the pastry
- Doughs can be shaped better
- Yeast propagation
- Longer freshness

Pre-dough types

Biga = Firm pre-dough, DY 150-160 brings dough stability to baked goods containing fat and sugar, but also low glutinous pastries. The amount added is 15-30% of the flour quantity.

Poolish = Soft pre-dough, DY 200-220 brings a nice crispness and long freshness. The amount added is 10-30 % of the flour quantity.

Pate ferments = leftover dough that is stored in the refrigerator. Add about 10-20% of the amount of flour to the dough. Is added in the last two minutes of the kneading time. For a crispy, split crust and fluffy crumb.

How much pre-dough do I need in the dough?

Small baked goods with direct dough proving process: 20-30% of the amount of flour

Small baked goods long-time: 10-15 % of the amount of flour

Bread in long and short dough proving process: 20-30% of the amount of flour

Yeast dough/croissant: 15-30% of the amount of flour

10 Cleaning

- i** Clean the device before initial commissioning and after each use. Cleanliness is a mandatory requirement for hygienic dough production.

⚠ WARNING

Danger to life from mains voltage 110-240V ~ 50/60Hz

Electric shock

- ▶ **Disconnect the device from the power supply.**
- ▶ **Clean the device only with a damp cloth.**

ATTENTION

Damage caused by incorrect cleaning

Water can get into the device and damage its inner workings

- ▶ **Do not use a water jet or high-pressure cleaner to clean the unit.**

- i** For identification of the parts, see Tab. 3 "the scope of delivery" ***** and part designation ***** on page 9, for completeness.

Disconnecting the power supply

- ▶ Stop the machine.
- ▶ Turn off the power switch.
- ▶ Unplug the mains plug **5**.

Removing the dough hook and bowl

- i** You can see how individual parts are installed and removed as illustrated instructions in the "**Handling**" chapter from page 14.

- ▶ Fold up the bowl cover **8**.
- ▶ Release the dough hook **7** by turning it clockwise and remove it from the dough hook mounting.
- ▶ Release the bowl **10** by vigorously turning it counterclockwise and remove the bowl from the bowl mounting **11**.

Cleaning the parts

Dishwasher suitable components



- Dough hook **7**
- Stirring paddle
- Whisk
- Bowl **10**

Dishwasher **unsuitable** components



- NOVA **1**
- Bowl cover **8**
- Power cable **5**

- ▶ First clean the bowl **10** and tool (dough hook **7**, stirring paddle or whisk) roughly with a dough scraper.
- ▶ Then clean the bowl **10** and the tool with hot water and a normal domestic dishwashing detergent or in a dishwasher.
- ▶ Clean the bowl cover **8** with a soft dishcloth, water and mild domestic dishwashing detergent.
- ▶ The bowl cover **8** can age prematurely due to the temperatures in the dishwasher and aggressive detergents and thus become dull and brittle.
- ▶ Clean the housing of the device with a damp cloth and domestic dishwashing detergent.

i It is best to clean all parts immediately after use. Dried doughs are difficult to clean in the dishwasher.

11 Maintenance

WARNING

Danger to life from mains voltage 110-240V ~ 50/60Hz

Electric shock


- ▶ **Always disconnect the device from the power supply before commencing maintenance work.**
- ▶ **Only qualified specialist personnel are permitted to carry out maintenance work on electric components.**

CAUTION

Danger of crushing by rotating parts

Injuries to fingers and hands

- ▶ **Disconnect the device from the power supply.**
- ▶ **Do not put the unit into operation without the guard and housing parts.**

 Component-specific grease must be used for maintenance. For suitable grease, see chapter "Accessories".

Disconnecting the power supply

- ▶ Switch off the unit.
- ▶ Unplug the mains plug.

Lubricating the locking latch



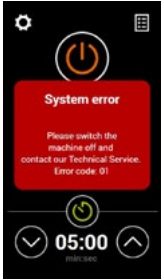
- ▶ If the locking system jams, grease the trap with a food compatible grease.

Belt

- ▶ A belt drive is maintenance-free.

12 Faults

Fault indication in the display

	<p>Black display</p> <p>The machine is without current.</p> <ul style="list-style-type: none"> ▶ Plug in the machine and switch on the main switch. <p>The machine is in standby.</p> <ul style="list-style-type: none"> ▶ Tap the display.
	<p>"System overheated" fault</p> <p>The machine is overheated.</p> <ul style="list-style-type: none"> ▶ Be sure to leave the machine switched on. ▶ Let the machine cool down. <p>i As soon as this message disappears, the machine has cooled down and can be operated again.</p>
	<p>"System error" fault</p> <p>The machine has a system error.</p> <ul style="list-style-type: none"> ▶ Make a note of the error number. ▶ Switch off the machine. ▶ Contact the customer service.

i Error codes are displayed under Settings> System> Service> Error messages.

Error codes and their meanings

1	General error
2	Critical overvoltage
4	Overvoltage
8	Motor control error
32	Motor control overtemperature
64	Motor jammed
128	Motor phase loss

Other faults

Fault	Cause	Solution
The unit does not turn on	Bowl is not installed	► Install the bowl.
	The tilting head is not locked completely	► Turn the dough hook a little until the swivel head can be lowered completely.
	The bowl cover is open	► Close the bowl cover.
	The power supply is interrupted	► Insert the mains plug. ► Check the fuses on the installation side.
The device is running loudly	various causes	► Inform customer support.
The dough hook is not in the dough hook mounting	The flexible retaining screws have moved	► Adjust the retaining screws using a small slotted screwdriver.
The bowl is causing noise	The bowl is not sitting properly in the bowl mounting	► Lock the bowl firmly in a clockwise direction.
	Thrust pieces are not sufficiently greased	► Apply grease to the locking lugs of the bayonet.

Tab. 8: Troubleshooting

Should further problems occur, please call our service team on the following number: +49 73 71/93 77-180

13 Disposal

i Used equipment contains valuable materials that can be recycled and put back into circulation.

- You should use suitable collection systems to dispose of used devices.




14 For specialist personnel: Circuit diagrams and parts lists

WARNING

Only specialist technicians should work with the following pages!

- ▶ **Do not undertake work on the equipment without seeking assistance.**

 Take the operating instructions with you to your specialist dealer.

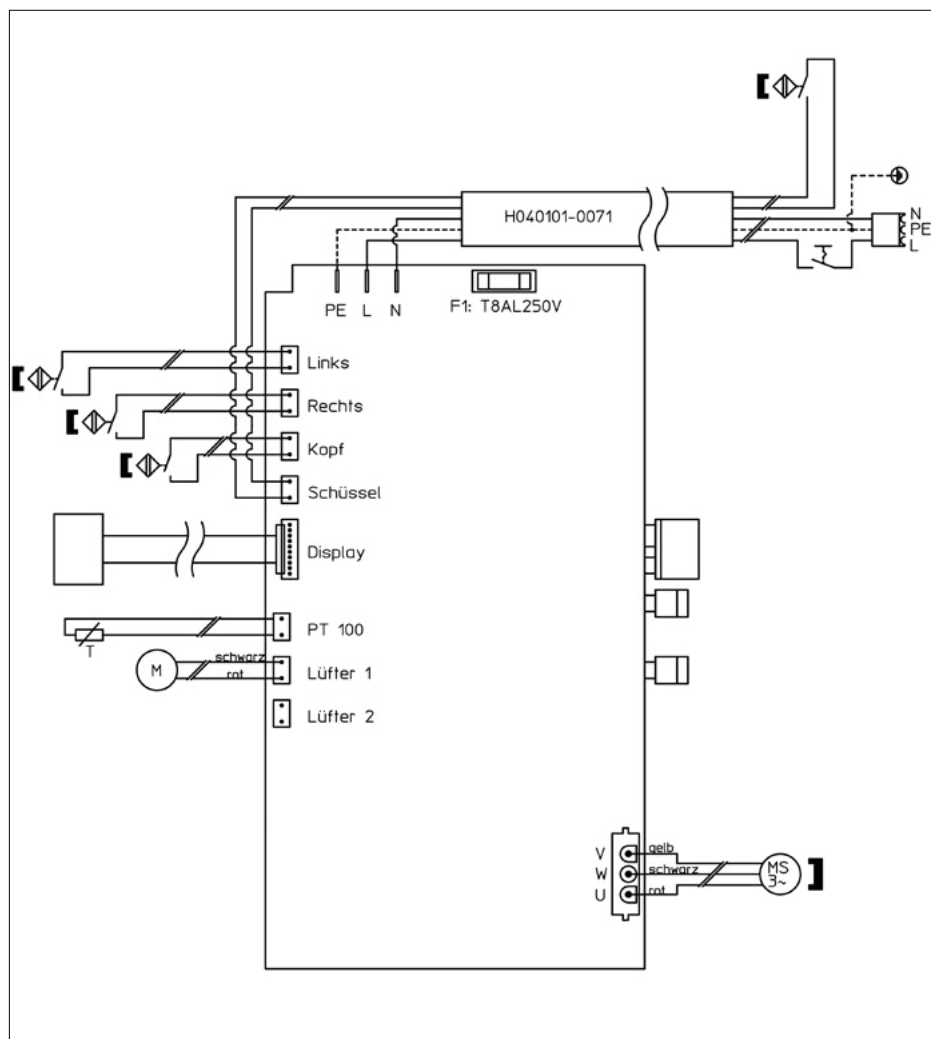
Circuit diagram

⚠ WARNING

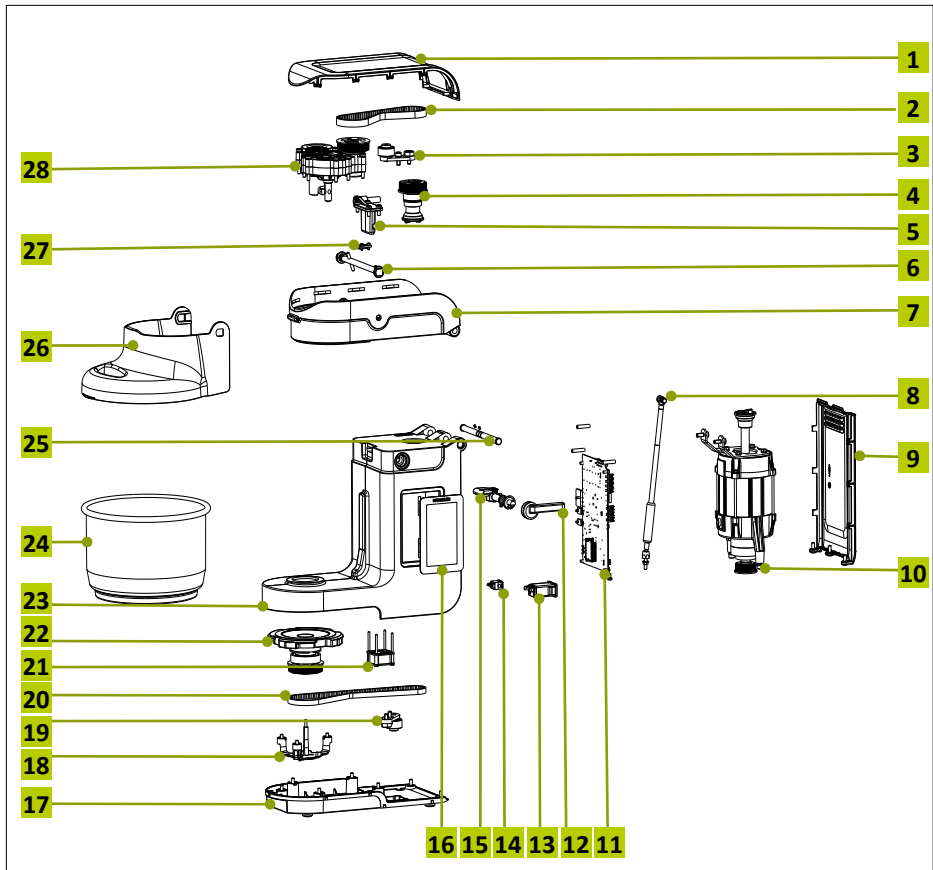
Danger to life from mains voltage 110-240V ~ 50/60Hz

Electric shock

- ▶ Always disconnect the device from the power supply before commencing repair work.
- ▶ Never carry out work on the equipment electronics.
- ▶ If you have problems with the electronics, consult a trained electrician.



Parts list



No.	Designation
1	Top cover
2	Top toothed belt
3	Belt tensioner
4	Clutch shaft
5	Locking hook
6	Bowl cover shaft
7	Top housing

No.	Designation
8	Pneumatic spring
9	Rear cover
10	Motor with suspension
11	Controls
12	Release lever
13	IEC filter
14	Main switch
15	Lock
16	Display
17	Bottom cover
18	Bowl control system
19	Belt tensioner
20	Bottom toothed belt
21	Axial fan
22	Bowl mounting
23	Bottom housing
24	Bowl
25	Hinge shaft
26	Bowl cover
27	Top magnet
28	Spur gear

Tab. 8: Parts list

15 Accessories

Replacement bowl



Do you want to start preparing a new dough while the NOVA is kneading? Or do you want to knead a dough while another is proving? This is possible with an additional mixer bowl.

Product ref.: 304107

NOVA bowl cover



This stainless steel lid with a practical handle closes the dough vessel of the Nova. Ideal for preparing pre-doughs, sour doughs, thickeners, scalds and mashes, as well as for leaving the dough to stand and for long dough proving processes. This means that the dough can remain directly in the machine's boiler.

Product ref.: 301373

Whisk



The whisk allows you to whip the fluffiest cream and egg white. And in the smallest quantities.

Product ref.: 304101

Replacement dough hook



The dough hook enables you to knead perfect doughs and mixtures. And that even in small quantities.

Product ref.: 304108

Stirring paddle



The robust stirring paddle for mixtures, creams, batters, noodles and for preparing cold- and hot soaked grains.

Product ref.: 304102

NOVA Cover Hood



The cover hood protects against dust, dirt and scuffs and is made from a robust, wipe-down material. The materials is food-safe and extremely durable. The hood consists of light grey material. With sewn-in Häussler flag.

Product ref.: 302823

UH1 14-151 special lubricant for the food industry



For all parts which come into contact with food. For all food processing devices. Perfect for lubrication of drive chains, gears and couplers. It has very high resistance to ageing and oxidation and is therefore the ideal wear protection for your devices. Contents: 95 g.

Product ref.: 201007

These and other accessories can be found at <http://shop.backdorf.de> and in the Häussler catalogue.

16 EC Declaration of Conformity

EG-Konformitätserklärung

im Sinne der Maschinenrichtlinie 2006/42/EG, Anh. II 1. A

Original

Die alleinige Verantwortung für die Ausstellung
dieser Konformitätserklärung trägt der Hersteller
Karl-Heinz Häussler GmbH

Nussbaumweg 1

DE - 86499 Heiligkreuztal

In der Gemeinschaft ansässige Person, die bevollmächtigt ist, die relevanten technischen Unterlagen
zusammenzustellen

Beatrice Urban

Karl-Heinz Häussler GmbH

Nussbaumweg 1

DE - 86499 Heiligkreuztal

Beschreibung und Identifizierung der Maschine

Produkt / Erzeugnis	Teigknetmaschine
Typ	5l
Seriennummer	T1-BA00001A
Projektnummer	PRJ-2015-12-001
Auftrag	-
Modell	001
Funktion	Kneten und Röhren von Lebensmitteln

Es wird ausdrücklich erklärt, dass die Maschine allen einschlägigen Bestimmungen der folgenden EG-
Richtlinien bzw. Verordnungen entspricht:

2006/42/EG	Richtlinie 2006/42/EG des Europäischen Parlaments und des Rates vom 17. Mai 2006 über Maschinen und zur Änderung der Richtlinie 95/16/EG (Neufassung) (1) Veröffentlicht in L 157/24 vom 08.06.2006
2014/30/EU	Richtlinie 2014/30/EU des Europäischen Parlaments und des Rates vom 26. Februar 2014 zur Harmonisierung der Rechtsvorschriften der Mitgliedstaaten über die elektromagnetische Verträglichkeit (Neufassung) Veröffentlicht in L 96/79 vom 29.03.2014
2009/125/EG	Richtlinie 2009/125/EG des Europäischen Parlaments und des Rates vom 21. Oktober 2009 zur Schaffung eines Rahmens für die Festlegung von Anforderungen an die umweltgerechte Gestaltung energieverbrauchsrelevanter Produkte (Neufassung) Veröffentlicht in L 285/10 vom 31.10.2009

Fundstelle der angewandten harmonisierten Normen entsprechend Artikel 7 Absatz 2:

EN 453:2014	Nahrungsmittelmaschinen — Teigknetmaschinen — Sicherheits- und Hygieneanforderungen
EN 62061:2005/A2:2015	Sicherheit von Maschinen — Funktionale Sicherheit sicherheitsbezogener elektrischer, elektronischer und programmierbarer elektrischer Steuerungssysteme
EN 55014-1:2006/A2:2011	Elektromagnetische Verträglichkeit - Anforderungen an Haushaltsgeräte, Elektrowerkzeuge und ähnliche Elektrogeräte - Teil 1: Störaussendung
EN 55014-2/A1:2011-12	Elektromagnetische Verträglichkeit - Anforderungen an Haushaltsgeräte, Elektrowerkzeuge und ähnliche Elektrogeräte - Teil 2: Störfestigkeit; Produktfam I/enrom
EN 61000-3-2:2014	Elektromagnetische Verträglichkeit (EMV) — Teil 3-2: Grenzwerte — Grenzwerte für Oberschwingungsströme (Geräte-Eingangsstrom > 16 A je Leiter) IEC 61000-3-2:2014

Seite 1/2

EG-Konformitätserklärung

im Sinne der Maschinenrichtlinie 2006/42/EG, Anh. II 1. A

Original

Fundstelle der angewandten harmonisierten Normen entsprechend Artikel 7 Absatz 2:

EN 61000-3-3:2013	Elektromagnetische Verträglichkeit (EMV) — Teil 3- 3: Grenzwerte — Begrenzung von Spannungsänderungen, Spannungsschwankungen und Flicker in öffentlichen Niederspannungs-Versorgungsnetzen für Geräte mit einem Bemessungsstrom ≤ 16 A je Leiter, die keiner Sonderanschlussbedingung unterliegen IEC 61000-3-3:2013
EN 61000-3-12:2011	Elektromagnetische Verträglichkeit (EMV) - Teil 3-12: Grenzwerte – Grenzwerte für Oberschwingungsströme, verursacht von Geräten und Einrichtungen mit einem Eingangsstrom > 16 A und ≤ 75 A je Leiter, die zum Anschluss an öffentliche Niederspannungsnetze vorgesehen sind
EN 1672-2:2005+A1:2009	Nahrungsmittelmaschinen - Allgemeine Gestaltungsleitsätze - Teil 2: Hygieneanforderungen

Heiligkreuztal, 10.05.2021

Ort, Datum



Unterschrift
Häußler-Mayer Rosemarie
Geschäftsführerin

Seite 2/2

17 Warranty

Your appliance is supplied with a 12-month factory warranty commencing on the date of invoice.

The appliance has been built by Karl-Heinz Häussler GmbH in accordance with the state of the art. All of the appliances that leave our factory are made from high-quality materials and have undergone thorough checks.

Warranty coverage

Dear Customers,

thank you for putting your trust in a HÄUSSLER appliance. We are delighted that you have made a choice in favour of quality! The factory warranty is valid for 12 months from date of invoice. The legal guarantee is valid for 24 months. Work carried out under the warranty does not extend the warranty period.

The following are excluded from the warranty

- all wear parts, e.g. V-belts,
- fragile parts,
- damage caused by improper or incorrect use,
- damage caused by non-compliance with the operating instructions, and
- units whose serial number has been changed, damaged, or removed.

We will rectify defects free of charge if

- it can be demonstrated that they are due to material or machining defects occurring during manufacture
- they are reported to us immediately after they are discovered
- are reported to us within the warranty period.

All work (repairs, for example) carried out under and in addition to the terms of the warranty is subject to charge. This also includes transport, packaging, and journey times to and from site. Replaced parts shall become our property (they must be sent back to us at the customer's expense). Any further or other claims, especially those for damage occurring outside the unit, are excluded unless responsibility is legally binding.

Work carried out after the warranty period

We do, of course, remain at your disposal once the warranty period has elapsed. Should a malfunction occur, please send us a description of the problem. Please include your telephone number in case of queries. You are also welcome to call our customer service team.

Service hotline: +49 73 71/93 77-180

Visit our Baking Village ...

At Häussler, we have been focusing on enjoyable do-it-yourself for over 40 years.

A family business with more than 120 employees, we are based in Heiligkreuztal in the Upper Swabian region of Germany. This is where we manufacture our products, such as our wood burning ovens, ourselves.

Come and visit us in our Baking Village! This is the name we have affectionately given to our exhibition and sales space. They invite you to browse and you can experience the products of your choice first hand. The Häussler family and our skilled team of employees will be delighted to advise you and show you our stone ovens, dough kneading machines, pasta machines, etc. in day-to-day applications. We also offer numerous baking and pasta demonstrations all year round. You will never regret paying us a visit.

You can also visit our baking village online at www.backdorf.de.



Our service to you

- Information about nearby tourist attractions and overnight accommodations
- Comfortable consulting spaces
- Children's play area
- Visitor toilets with baby-changing facilities
- Seating areas
- Shipping service
- On-site service for your equipment at our premises
- Motorhome pitches
- Dog boarding

We can also offer you

- Seminar rooms with projector
- Reservation service for overnight stays
- Regular baking, pasta and grilling demonstrations
- Demonstrations for groups and clubs on request
- Tour of our production hall

How to get to the Baking Village



By train or air

Enjoy a stress-free and jam-free journey. We will happily collect you from the station at Riedlingen or the airport at Mengen. Simply give us a call.

HÄUSSLER

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