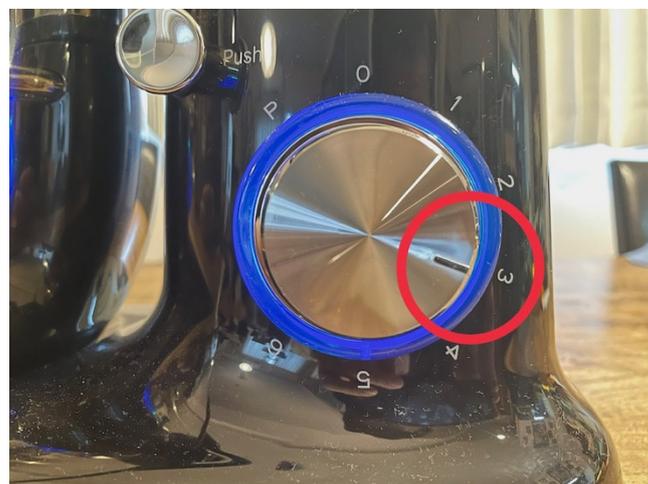


# TOWARI Machine · Stand Mixer Operation Guide





#### [Operating Procedure]

To open the mixer head, press the push button.

The mixing attachment is secured by rotating and pushing it into the locking spring.

The stainless steel bowl is also secured by locking it into the stand base.

When adding water, add it little by little in about five small increments, mixing thoroughly to ensure even and fine dispersion.

The rotation speed will depend on the amount of buckwheat flour added, but set it to 1 or 2 while mixing the water, observing the consistency (maximum 3).

As shown in the photo above, the mixing is complete when the mixture is finely and evenly stirred.

**\*If you stir it too much, it will suddenly become sticky and form a ball. Please note that if it reaches this state, it cannot be used for noodle making on TOWARI Machine.**

By covering the stainless steel bowl with plastic wrap and letting it rest for a few minutes, moisture will be distributed throughout the dough particles, resulting in a more consistent noodle-making process.