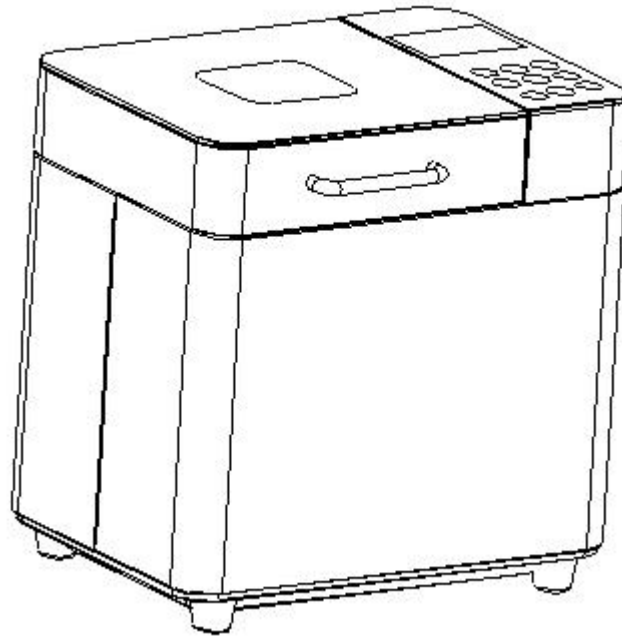


BREAD MAKER INSTRUCTION MANUAL



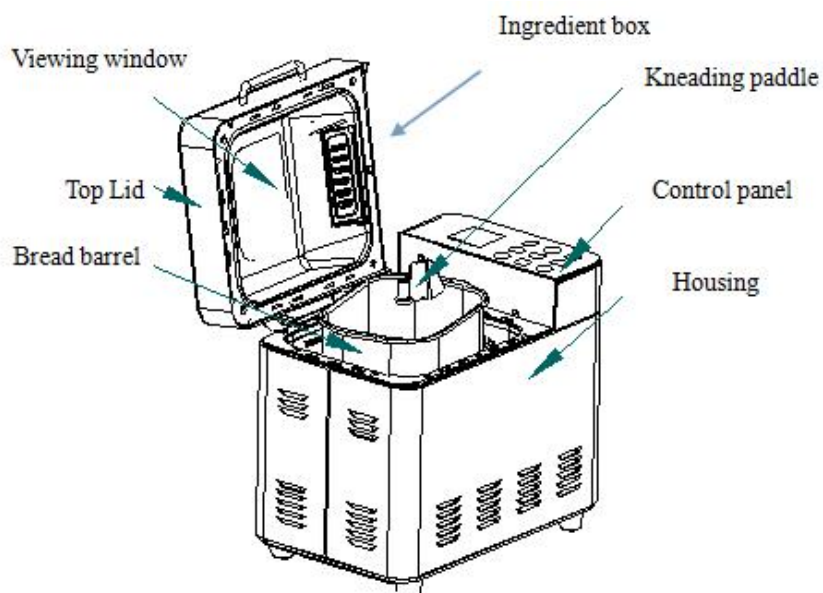
Model NO.: BM8205/BM8205-A

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed:

1. Read all and save these instructions.
2. Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
3. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts to handle hot bread pan or hot bread.
6. Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
7. To protect against electric shock do not immerse cord, plugs, or bread maker in water or other liquid.
8. Unplug from outlet when not in use and cleaning. Allow to cool before putting or taking off parts, or before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors and household use only.
12. Do not let cord hang over edge of table or counter or touch hot surface.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Never switch on the appliance without properly placed bread pan filled ingredients.
16. Never beat the bread pan on the top or edge to remove the pan; this may damage the bread pan.
17. To disconnect, turn all controls off (START/STOP); then remove plug from wall outlet.
18. Do not place eyes or face in close proximity with tempered glass viewing window, in the event that the safety glass breaks.
19. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
20. Do not touch any moving or spinning parts of the machine when baking.
21. Do not operate the appliance for other than intended use.
22. Clean oven interior carefully. Do not scratch or damage heating element tube.

PARTS AND FEATURES



Measuring cup



Measuring spoon



Hook
(Kneading paddle
remover)



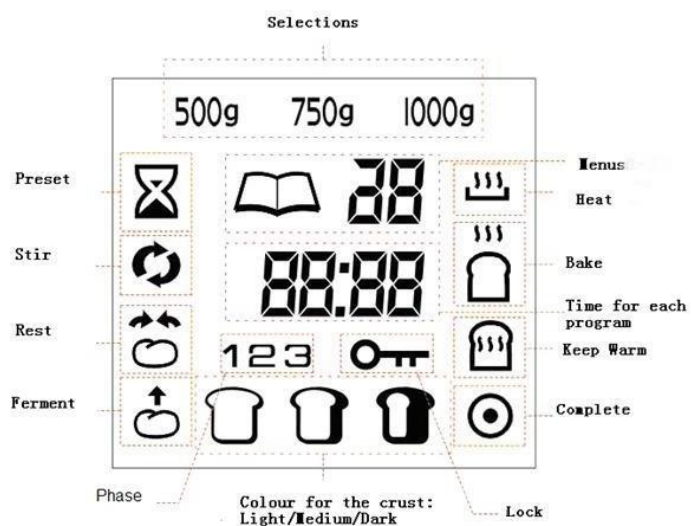
Kneading paddle

FUNCTION INTRODUCTION

CONTROL PANEL

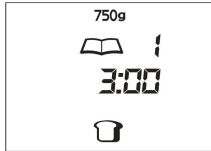


LCD DISPLAY



AFTER POWER ON

Plug the bread maker into power supply, a beep will be heard and “3:00” will be displayed. But the colon between the “3” and “00” don’t flash constantly. And “1” is the default program. The arrows point to “750g” and “MEDIUM” as they are default settings.



START/STOP BUTTON

Press the START/STOP button once to start a program. The indicator will light up, and the colon in the time display begins to flash and the program will start. Any other button is inactivated except the START/STOP button after a program has begun.

Press the START/STOP button for 0.5 seconds and shift to pause state, if no operation in 3 minutes, the program will continue processing until the setting program completed.

Press the START/STOP button for 3 seconds to cancel a program, then a beep will be heard, it means that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of program.

To remove bread, press the START/STOP button to end the baking cycle.

PREPROGRAMMED MENU

Press MENU button to select your desired programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the corresponding program number will be cycled to show on the LCD display.

CRUST COLOR

Press CRUST button to select your desired setting: Light, Medium, or Dark crust   . This button is adjustable in programs: Menu1-12, 23, 24.

WEIGHT

Select the weight (500g, 750g, 1000g) Press the WEIGHT button to choose your desired gross weight, see the mark beneath it for reference.

This button is only applicable for the following program: menu1-6, 9, 10, 11,12`

DELAY TIMER(“+ or —”)

If you want the appliance do not start working immediately you can use this button to set the delay time.

You must decide how long it will be before your bread is ready by pressing the “+” or “-”.. Please note the delay time should include the baking time of program. That is, at the completion of delay time, there is hot bread can be serviced. At first the program and degree of browning must be selected, then pressing “+” or “-” to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 15 hours.

NOTES:

- ◆ Set the Delay Time after selecting PROGRAM MENU, WEIGHT, and CRUST COLOR.
- ◆ Do not use the timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream, or cheese.

POWER INTERRUPTION

In the event of a power outage, the process of making bread will continue automatically within 10 minutes, even without press START/STOP button. If the interruption time is longer than 15 minutes, the unit will not continue running and the LCD display will revert back to the default setting. If the dough has started rising, discard the ingredients in the bread pan and start over. If the dough has not entered the rising phase when the power cord is remove from wall outlet. You can press the START/STOP button to continue the program from the beginning.

WARNING DISPLAY

”HHH”-This warning means that the temperature inside of the bread pan is too high. Press START/STOP button (see below figure1) to stop the program, unplug the power cord, open the top lid, and let the machine cool down completely for 10-20minutes before restarting.

”EE0”-This warning means that the temperature sensor is disconnected. Press START/STOP button (see below figure2) to stop the program, unplug the power cord. Please check the sensor by the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.

H H H

Figure 1

E E 0

Figure 2

KEEP WARM

After baking program is complete, the bread machine will beep 10 times and shift to Keep Warm setting for 1 hour. It will be displayed “0:00 and ”. After 60minutes  will shown on the LCD display.

To cancel the Keep Warm process, press the START/STOP button for 3 seconds.

TIP: Removing bread immediately after baking program is complete will prevent crust from becoming darker.

PROGRAM MENU

1. Basic bread

For white and mixed breads, it mainly consists of basic bread flour.

2. French bread

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

3. Whole-wheat bread

For bread, it mainly consists of whole wheat bread flour. This setting has a longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results. Whole-wheat usually produces a crispy thick crust.

4. Sweet bread

For Sweet breads setting are for baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning. Due to a longer phase of rising the bread will be light and airy.

5. Gluten Free Bread

For the bread of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties

6. Quick bread

Kneading, rising and baking time is shorter than basic bread but longer than Ultra-fast bread. The bread interior tissue is denser.

Quick breads are made with baking powder and baking soda that activated by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan; dry ingredients on top, during the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan, it may be necessary to help machine mix to avoid flour clumps. If so, use a rubber spatula.

7. Cake

Kneading, rising and baking occurs, but rise with the aid of soda or baking powder.

8. Dessert

Kneading and baking those foods with more fat and protein.

9. Rice bread

Mix cooked rice into the flour with 1:1 to make the bread.

10. Corn Bread

Mix cooked corn into the flour with 1:5 to make the bread.

11. Purple Bread

Mix cooked purple rice into the flour with 1:3 to make the bread.

12. Brown Bread

Mix rye flour into the bread flour with 1:3 to make the bread.

13. Porridge

Mix the rice, lotus, Longan, red bean, Chinese wolfberry, Red dates, and peanut into the water to make the

porridge.

14. Sticky rice

Stirring and heating to make glutinous rice ball.

15. IMix

Stir to let the flour and liquids mix thoroughly.

16. Dough

This program prepares the yeast dough for buns, pizza crust, etc.

There is no baking in this program.

17. Knead

Kneading only, no rising or baking. Used for making dough for pizzas etc.

18. Rice wine

Rising and baking the polished glutinous rice.

19. Yogurt

Rising and make the yogurt.

20. Jam

Use this setting for making jams from fresh fruits and marmalades from oranges. Do not increase the quantity or allow the recipe to boil over the bread pan into the baking chamber. Should this happen, stop the machine immediately and remove the bread pan carefully. Allow to cool a little and clean thoroughly.

21. Defrost

For defrost frozen food before cooking.

22. Stir-fry

Kneading and baking some dry fruit, such as peanut, soybean etc.

23. Ferment & Bake

Rise and baking bread without kneading. Ferment & Bake is suitable for those breads need further manual process. After you have dough made by hand or use MIX menu to process

For example, you'd like knead your desired shape or add ingredients into the bread. After this process, put back the dough into the bread pan, then choose this menu to complete ferment and bake program automatically.

24. Bake

For additional baking of breads is needed, because a loaf is too light or not to bake through. In this program, there is no kneading or resting.

25.. Homemade Bread

Press the HOMEMADE button to use this setting and cycling.

You can customize how many minutes in each phase for kneading, rise, baking, and keep warm...every step.

The time range of each programmed is in timetable.

NOTE: Storing Homemade Bread

Fresh-baked bread is best when consumed as soon as possible. Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a long time, place sealed plastic bag in refrigerator for up to 10 days.

HOMEMADE PROGRAM

Program Setting	Default time (min)	Adjustable time (min)
Stir 1	15	0-30
REST 1	3	0-30
Stir 2	20	0-30
REST2	10	0-30
Stir 3	0	0-25
Ferment 1	42	0-60
Ferment 2	40	0-60
ferment 3	0	0-60
Bake	50	0-80
Keep warm	60	0-60
Delay time		15hour

SPECIAL INTRODUCTION



Bake:

Press this button directing to Menu 24 then press the START/STOP button to start the program.



Mix

Press this button directing to Menu 17 then press the START/STOP button to start the program.

Phase 1 2 3

These numbers indicate a certain program in which phase working. E.g. in stir program, it divided into Phase 1, Phase 2, and Phase 3

HOMEMADE

Press this button enter to home-made menu., in this menu, user can set each process time e.g. knead, ferment, bake. Suitable for DIY bread.

BEFORE THE FIRST USE

Wash and dry bread pan and kneading paddle.

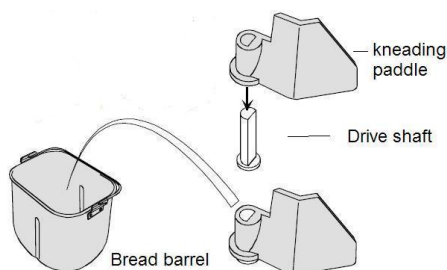
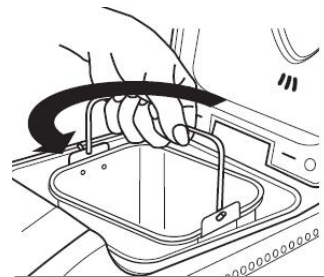
Note: Do not use metal utensils in bread pan since they may damage the non-stick surface.

CAUTION! Falling Object Hazard Bread maker can wobble and walk during kneading cycle. Always position it in the center of counter away from the edge.

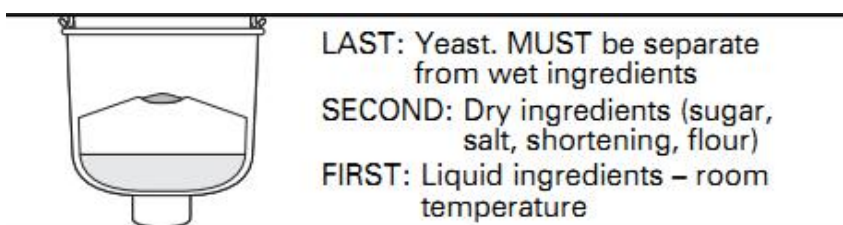
1. Check for any missing or damaged parts.
2. Clean all the parts according to “**CLEANING AND MAINTENANCE**”.
3. Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean the entire detached parts again. The appliance may emit a little smoke and/or odor when you turn it on for the first time. This is normal and will subside after the first or second use. Make sure the appliance has sufficient ventilation.
4. Dry all parts thoroughly and assemble them, the appliance is ready for use.

Detailed Instructions

- ① Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.
- ② Push the kneading paddle onto the drive shaft inside the bread pan.



- ③ Add the ingredients to the bread pan in order listed in the recipe. First, add the liquids, sugar, and salt; then the flour; and last the yeast.
- ④ Carefully measure and add ingredients to the bread pan in the EXACT order given in the recipe.
- ⑤ **NOTE:** Make a small indentation on the top of flour with finger, add yeast into the indentation. Make sure that yeast does not come into contact with salt or



liquids.

TIP: Premeasured all ingredients, including add-ins (nuts, raisins), prior to beginning.

- ⑥ Place the bread pan into the bread maker and make sure it is firmly locked in place by turning it clockwise. Close the lid.
- ⑦ **NOTE:** Bread pan must lock into place for proper mixing and kneading.
- ⑧ Plug in the appliance. A beep will be heard and the LCD display will default to Program 1.
- ⑨ Press PROGRAM MENU button until your desired program is displayed.
- ⑩ Press the WEIGHT button to move the arrow to 500g,750g,1000g.(WEIGHT is not an option in program 7-8, 13-25)
- ⑪ Press the CRUST button to move the arrow to desired setting: Light, Medium, Dark crust. (Crust is not adjustable in program 13-22.)
- ⑫ If desired, set the DELAY TIMER button. Press + and – buttons to increase the cycle time shown on the LCD display.(Delay function is not available in program 6-8, 13, 15, 17-24)
- ⑬ **NOTE:** Do not use the feature when using dairy, eggs, etc. This step may be skipped if you want the bread maker to start working immediately.
- ⑭ Press the START/STOP button once to start program. Bread maker will beep once and “3:00” will be displayed. But the colon between the “3” and “00” don’t flash constantly and the indicator will light up. The kneading paddle will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until program is set to begin.
- ⑮ During the operation, you will hear 5 beeps, at that time; you can open the lid and pour your add-ins (nuts, fruits). This function is adjustable in programs: Menu1-6, 9-12.This timing varies by program.
- ⑯ Once the process is complete, ten beeps will be heard and shift to the Keep Warm setting for 1 hour. You can press START/STOP button for 3 seconds to stop the process and Keep Warm setting will end. Unplug the power cord and then open lid using oven mitts.
- ⑰ Let the bread pan cool down slightly before moving the bread. Use oven mitts, carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.

Caution: the Bread pan and bread may be very hot! Always handle with care.

- ⑱ Using oven mitts, turn the bread pan upside down(with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a non-stick spatula to gently loosen the sides of the bread from the bread pan.
- ⑲ Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter, had better not with fruit knife or kitchen knife, otherwise the bread may be subject to deformation.
- ⑳ If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. The bread is hot; never use the hand to remove the kneading paddle. When do not use or when operation is complete,

unplug the power cord.

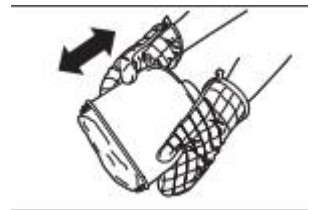
Note: Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a long time, place sealed plastic bag in refrigerator for up to 10 days.

REMOVING BREAD

Bread pan and baking chamber will be hot and oven mitts should be used. Remove the bread pan by lifting the handle and turning it counterclockwise to unlock and pull bread pan straight up from the base of the chamber.

Carefully shake the bread upside down until the bread falls out of the bread pan. Allow to cool on a wire rack for 10 minutes before slicing and slice with bread knife.

TIP: If kneading paddle comes out in the loaf, remove it with a spatula or small utensil.



INGREDIENTS INTRODUCTION

1. Bread Flour

Bread flour is the most important ingredients of making bread and is recommended in most yeast-bread recipes. It has a high gluten content and (so it can be also called high-gluten flour which contains high protein), and keep the size of the bread from collapsing after rising. Flour varies by region. The gluten content is higher than the all-purpose flour, so it can be used for making bread with large in size and higher inner fiber.

2. All-Purpose Flour

Flour that contains no baking powder, suitable for “quick “breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

3. Whole-Wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will higher fiber and nutritional content. Whole-Wheat flour is heavier and, as a result, loaves may be smaller in size and have a heavier texture.

It contains wheat skin and gluten. Many recipes usually combine with Whole -Wheat flour or Bread Flour to achieve the best result.

4. Black Wheat Flour

Black Wheat Flour also named as “Rye Flour”, it is a kind of high fiber flour, and it is similar with whole-wheat flour. To obtain the large size after rising, it must be used in combination with high proportion of bread flour.

5. Self-rising flour

Flour that contains baking powder, use especially for making cakes. Do not use self-rising flour in combination with yeast.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is “food” for yeast and also increases the sweet taste and color of bread. It is a very important element of making the bread rise. White sugar is normally used; however, brown sugar, powdered sugar, or cotton sugar may also be called for in some recipes.

8. Yeast

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment. Yeast used in bread maker recipes will be sold under several different names: Bread machine yeast (preferred) active-dry yeast, and instant yeast.

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften.

1 tbsp dry yeast = 3 tsp dry yeast

1 tbsp dry yeast = 15ml yeast

1 tsp dry yeast = 5ml

Before using, check the expiration date and storage time of yeast. Return to refrigerator immediately after each use, the fungus will be killed at high temperature usually the failure of bread rising is caused by the bad yeast.

TIP: To check whether your yeast is fresh and active:

- (1) Pour 1 cup (237ml) warm water (45-50°C) into a measuring cup.
- (2) Add 1 teaspoon (5ml) white sugar into the cup and stir, then 1 tablespoon (15ml) yeast over the water.
- (3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
- (4) Fresh, active yeast will begin to bubble or “grow”. If it does not, the yeast is dead or inactive.

9. Salt

Salt is necessary to improve bread flavor and crust color. It is also used to restrain yeast activity. Never use too much salt in a recipe. But bread would be larger if without salt.

10. Egg

Eggs can improve bread texture, make the bread more nourish and larger in size. The egg must be whisked in with the other liquid ingredients.

11. Grease, Butter and Vegetable Oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small pieces before adding to liquid.

12. Baking Powder

Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time, and it can

produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.

13. Baking Soda

It is similar with baking powder. It can also used in combination with baking powder.

14. Water and Other Liquids (always add first)

Water is essential ingredient for making bread. Generally speaking, water should be in room temperature between 20°C and 25°C. Some recipes may call for milk, or other liquids purpose of enhancing bread flavor. Never use dairy with the Delay Timer option.

USE EXACT MEASUREMENT

TIPS: One of the most important steps of making good bread is the proper measurement of ingredients. Measure each ingredient carefully and add to your bread pan in the order given in the recipe.

It is strongly suggested that use measuring cup or measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

Adding Sequence

Always add ingredients in the order given in the recipe.

FIRST: Liquid ingredients

SECOND: Dry ingredients

LAST: Yeast

The yeast should only be placed on the dry flour and never come in contact with the liquid or salt.

When you use the Delay Timer function for a long time, never add perishable ingredients such as eggs or milk.

After the flour is complete kneading for first time, a beep will heard and put fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavor will be diminished after long time stir.

Liquid Ingredients

Water, fresh milk or other liquids should be measured with measuring cups with clear markings and a spout. Set the cup on the counter and lower yourself to check the liquid level. When measuring cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

Dry measurements

Measure dry ingredients by gently spooning flour, etc., into the measuring cup and then, once filled, leveling off with a knife. Never use the measuring cup to scoop your dry ingredients directly from a container as this could add up to one tablespoon of extra ingredients. Do not tap the bottom of the measuring cup or pack down.

HINT: Before measuring, stir the flour to aerate it. When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring spoon, making sure it is leveled off.

CLEANING AND MAINTENANCE

Disconnect the power before cleaning. Do not immerse cord, plug, or housing in any liquid. Allow bread maker to cool down completely before cleaning.

1. To clean the kneading paddle: If the kneading paddle is difficult to remove from the bread, add water to the bottom of the bread pan and allow soaking for up to 1 hour. Wipe the paddle carefully with a cotton damp cloth. Both the bread pan and kneading paddle are dish-washing safe components.

2. To clean bread pan: Remove the bread pan by turning it in counterclockwise, and then lift up the handle. Wipe inside and outside of pan with damp cloth, do not use any sharp or abrasive agents, in order to protect the non-stick coating. The bread pan must be dried completely before installation.

Note: The bread pan and kneading paddle are dishwasher-safe. The outside of the bread pan and base may discolor. This is normal.

3. To clean the housing and top lid: After use, allow unit to cool. Use a damp cloth to wipe lid, housing, baking chamber, and interior of viewing window. Do not use any abrasive cleaners for cleaning, since this will degrade the high polish of the surface. Never immerse the housing into water for cleaning.

Note: It is suggested not disassembling the lid for cleaning.

4. Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the lid is closed.

USE ENVIRONMENT

The machine may work well in a wide range of temperature, but there will be any difference in loaf size between a very warm room and cold room. We suggest that the room temperature should be within the range of 15 °C to 34 °C.

TROUBLESHOOTING

NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
1	Odor or burning smell	*Flour or other ingredients have spilled into the baking chamber.	*Stop the bread maker and allow cooling completely. Wipe excess flour etc., from the baking chamber with a paper towel.
2	Ingredients not blending can hear motor burning	*Bread pan or kneading paddle may not be installed properly. *Too many ingredients.	*Make sure kneading paddle is set all the way on shaft. *Measure ingredients accurately.
3	"HHH" displays when START/STOP button is pressed.	*Internal temperature of bread maker is too high.	*Allow unit to cool down in between programs. Unplug unit, open lid, and remove bread pan. Allow to cool 15-30 minutes before beginning new programs.
4	Window is cloudy or covered with condensation.	*May occur during mixing or rising programs.	*Condensation usually disappears during baking programs. Clean window well in between uses.
5	Kneading paddle comes out with the bread.	*Thicker crust with dark crust setting.	*It is not uncommon for the kneading paddle to come out with the bread loaf. Once the loaf cools, remove the paddle with a spatula.
6	Dough is not blending thoroughly; flour and other ingredients are built up on sides of pan; bread loaf is coated with flour	*Bread pan or kneading paddle may not be installed properly. *Too many ingredients. *Gluten-free dough is typically very wet. It may need additional help by scraping sides with a rubber spatula.	*Make sure bread pan is securely set in unit and kneading paddle is firmly on shaft. *Make sure ingredients are measured accurately and added in the proper order. *Excess flour can be removed from loaf once baked and cooled. Add water, one tablespoon at a time, until dough has formed into a ball.
7	Bread rose too high or pushed lid up.	*Ingredients not measured properly (too much yeast, flour). *Kneading paddle not in bread pan. *Forgot to add salt.	*Measure all ingredients accurately and make sure sugar and salt have been added. *Try decreasing yeast by 1/4 teaspoon (1.2ml). *Check installation of kneading paddle.
8	Bread does not rise; loaf short.	*Inaccurate measurement of ingredients or inactive yeast. *Lifting lid during programs.	*Measure all ingredients accurately *Check expiration date of yeast and flour. *Liquids should be room temperature.

9	Bread has a crater in the top of the loaf once baked.	*Dough has risen too fast. *Too much yeast or water. *Incorrect program chosen for the recipe.	*Do not open lid during baking. *Select a darker crust option.
10	Crust color is too light	*Opening the lid during baking.	*Do not open lid during baking. *Select a darker crust option.
11	Crust color is too dark	*Too much sugar in the recipe.	*Decrease sugar amount slightly.*Select a lighter crust option
12	Bread loaf is lopsided.	*Too much yeast or water. *Kneading paddle pushed dough to one side before rising and baking.	*Measure all ingredients accurately. *Decrease yeast or water slightly. *Some loaves may not be evenly shaped, particularly with whole-grain flour.
13	Loaves made are different shapes.	*Varies by the type of bread.	*Whole-grain or multigrain is denser and may be shorter than a basic white bread.
14	Bottom is hollow or holey inside.	*Dough too wet, too much yeast, no salt. *Water too hot.	*Measure all ingredients accurately *Decrease yeast or water slightly. Check salt measurement. *Use room temperature water.
15	Under baked or sticky, dough bread.	*Too much liquid; incorrect program chosen.	*Decrease liquid and measure ingredients carefully. *Check program chosen for recipe.
16	Bread mashes down when slicing.	*Bread is too hot.	*Allow to cool on wire rack for 15-30 minutes before slicing.
17	Bread has a heavy, thick texture.	*Too much flour, old flour. *Not enough water.	*Try increasing water or decreasing flour. *Whole-grain breads will have a heavier texture.
18	Base of bread pan has darkened or is spotted.	*After washing in dishwashers.	*This is normal and will not affect the bread pan.

ENVIRONMENT FRIENDLY DISPOSAL

You can help protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.



Recipe

Menus		Ingredient	Volume	Volume	Volume	Remark
1 Basic Bread		bread	500g	750g	1000g	
	[1]	water	100ml	190ml	280ml	
	[2]	butter	1 Tbsp/10g	1 1/2Tbsp/20g	2 1/3Tbsp/30g	
	[3]	salt	1/2Tsp/4g	3/4 Tsp/7g	1 Tsp/10g	put on the corner
	[4]	sugar	1/2Tsp/4g	3/4 Tsp/7g	1 Tsp/10g	put on the corner
	[5]	high gluten flour	1 1/2cups/220g	2 1/2cups/340g	3 1/2cups/500g	
	[6]	instant yeast	1Tsp/3g	1 2/3Tsp/5g	2 1/3Tsp/7g	put on the dry flour, don't touch with any liquid
2 French Bread		bread	500g	750g	1000g	
	[1]	water	120ml	160ml	210ml	
	[2]	butter	2Tbsp/26g	2 1/2Tbsp/38g	3Tbsp/45g	
	[3]	salt	2/3Tsp/3g	3/4Tsp/4g	1Tsp/5g	put on the corner
	[4]	high gluten flour	2cups/290g	2 1/2cups/360g	3cups/435g	
	[5]	instant yeast	2/3Tsp/3g	1Tsp/3g	1 1/4Tsp/4g	put on the dry flour, don't touch with any liquid
3 Whole-wheat bread		bread	500g	750g	1000g	
	[1]	water	180ml	220ml	270ml	
	[2]	butter	2Tbsp/26g	2 1/2Tbsp/38g	3Tbsp/45g	
	[3]	salt	2/3Tsp/3g	3/4Tsp/4g	1Tsp/5g	put on the corner
	[4]	sugar	1 3/4Tbsp/21g	2Tbsp/26g	3Tbsp/39g	put on the corner
	[5]	high gluten flour	1 2/3cups/240g	2cups/290g	2 1/4cups/325g	
	[6]	whole-wheat	1/3cup/50g	1/2cup/70g	3/4cup/110g	
	[7]	instant yeast	2/3 Tsp/2g	1 Tsp/3g	1 1/4Tsp/4g	put on the dry flour, don't touch with any liquid.
4 Sweet bread		bread	500g	750g	1000g	
	[1]	water	120ml	160ml	200ml	
	[2]	butter	1 1/2Tbsp/20g	2Tbsp/26g	2 1/2Tbsp/32g	
	[3]	salt	1/2Tsp/2g	1/2Tsp/2g	1/2Tsp/2g	put on the corner
	[4]	egg	1 whole egg/60g	1 whole egg/60g	1 whole egg/60g	
	[5]	sugar	2Tbsp/30g	3Tbsp/45g	4Tbsp/60g	put on the corner
	[6]	Skimmed milk	1/4cup/35g	1/3cup/47g	1/2cup/70g	

	[7]	high gluten flour	2cups/ 290g	2 3/4cups/ 380g	3 1/2cups/ 500g	
	[8]	instant yeast	3/4Tsp/2. 4g	1Tsp/3g	1Tsp/3g	Put on the dry flour, don't touch with any liquid.
5 Gluten free bread		bread	500g	750g	1000g	
	[1]	water	140ml	190ml	230ml	
	[2]	butter	2 Tbsp/26g	2 1/2Tbsp/33g	3 Tbsp/39g	
	[3]	salt	2/3 Tsp/3g	3/4 Tsp/4g	1 Tsp/5g	put on the corner
	[4]	egg	1 whole egg/60g	1 whole egg/60g	1 whole egg/60g	
	[5]	sugar	2 Tbsp/26g	2 1/2Tbsp/32g	3 Tbsp/39g	put on the corner
	[6]	gluten free flour	1 3/4cups/255g	2cups/290g	2 1/4cups/320g	
	[7]	corn powder	1/4cup/35g	1/2cup/70g	3/4cup/115g	can replace of oat flour
	[8]	instant yeast	1 1/2Tsp/5g	1 1/2Tsp/5g	1 1/2Tsp/5g	put on the dry flour, don't touch with any liquid
6 Quick Bread		bread weight	500g	750g	1000g	
	[1]	water	140ml	190ml	230ml	water temperature 40-50'C
	[2]	butter	2 Tbsp/26g	2 1/2Tbsp/33g	3 Tbsp/39g	
	[3]	salt	2/3Tsp/3g	3/4Tsp/4g	1Tsp/5g	put on the corner
	[4]	sugar	1Tbsp/14g	2Tbsp/26g	3Tbsp/39g	put on the corner
	[5]	high gluten flour	2cups/ 290g	2 1/2 cups/ 360g	3cups/ 435g	
	[6]	instant yeast	1 1/2Tsp/5g	1 1/2Tsp/5g	2 1/3Tsp/7g	put on the dry flour, don't touch with any liquid.

7 Cake

- This setting is not suitable for all types of cake, such as Victoria sandwich or those that require going into a hot oven.
- The cake is made according to the recipe in a separate mixing bowl and then baked inside the bread pan.
- Mix the ingredients in bowl. Line the bottom and sides of the bread pan with baking parchment and pour in the mixture.

[1]	Plain flour	285g
[2]	Bicarbonate soda	1 tsp
[3]	salt	1/2 tsp
[4]	butter	110g
[5]	Caster sugar	225g
[6]	Free range eggs	2
[7]	bananas	2
[8]	milk	50ml

[9]	Vanilla extract	1 tsp
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- Cream the butter and sugar together until soft then beat in the egg.
- Add the mashed bananas milk and vanilla extract.
- Pour wet mixture into the bread maker tin(make sure the stirring paddle is in position.)
- Add the flour,,bicarbonate and salt onto the wet mixture.
- Select programme 14.

8 Dessert

[1]	Egg(stir slightly)	3 pcs
[2]	Cooked Rice	1 cup
[3]	Sugar	1/8 cup
[4]	raisin	1/4 cup
[5]	vanillon	1 tsp
[6]	Cinnamon	1 tsp
[7]	Milk	2 cups/400ml

9 Rice bread		bread weight	500g	750g	1000g	
	[1]	water	150ml	190ml	240ml	
	[2]	oil	2 Tbsp/26g	2 1/2Tbsp/38g	3 Tbsp/45g	
	[3]	salt	2/3Tsp/3g	3/4Tsp/4g	1 Tsp/5g	put on the corner
	[4]	Egg	1 pc/60g	1 pc/60g	1 pc/60g	
	[5]	sugar	2 Tbsp/26g	2 1/2Tbsp/32g	3Tbsp/39g	put on the corner
	[6]	high gluten flour	2 cups/290g	2 1/2cups/360g	3 cups/435g	
	[7]	cooked rice	1/4cup	1/3cup	1/2cup	
	[8]	instant yeast	2/3 Tsp/2g	1 Tsp/3g	1 1/4Tsp/4g	put on the dry flour, don't touch with any liquid.
10 Corn Bread		bread weight	500g	750g	1000g	
	[1]	water	140ml	190ml	240ml	
	[2]	oil	2 Tbsp/26g	2 1/2Tbsp/38g	3 Tbsp/45g	
	[3]	salt	2/3Tsp/3g	3/4Tsp/4g	1Tsp/5g	put on the corner
	[4]	egg	1pc/60g	1pc/60g	1pc/60g	
	[5]	sugar	2Tbsp/26g	2 1/2Tbsp/32g	3Tbsp/39g	put on the corner

	[6]	high gluten flour	2cups/290g	2 1/2cups/360g	3cups/435g	
	[7]	niblet	1/4cup	1/3cup	1/2cup	
	[8]	Instant yeast	2/3Tsp/2g	1Tsp/3g	1Tsp/3g	put on the dry flour, don't touch with any liquid.
11 Purple Rice		bread weight	500g	750g	1000g	
	[1]	Water	150ml	190ml	240ml	
	[2]	oil	2Tbsp/26g	2 1/2Tbsp/38g	3Tbsp/45g	
	[3]	salt	2/3Tsp/3g	3/4Tsp/4g	1Tsp/5g	put on the corner
	[4]	egg	1 pc/60g	1 pc/60g	1pc/60g	
	[5]	sugar	2Tbsp/26g	2 1/2Tbsp/32g	3Tbsp/39g	put on the corner
	[6]	high gluten flour	2cups/290g	2 1/2cups/360g	3cups/435g	
	[7]	Steamed purple glutinous rice	1/4cup	1/3cup	1/2cup	
	[8]	Instant yeast	2/3Tsp/2g	1Tsp/3g	1 1/4Tsp/4g	put on the dry flour, don't touch with any liquid.
12. Brown Bread		bread weight	500g	750g	1000g	
	[1]	water	180ml	230ml	255ml	
	[2]	Cream/butter	26g	39g	45g	
	[3]	salt	2g	3g	4g	
	[4]	blackstrap molasses	26g	39g	45g	
	[5]	Rye flour	70g	145g	180g	
	[6]	Strong white flour	215g	290g	325g	
	[7]	Instant yeast	3g	4g	5g	
13 Porridge	[2]	default 1:30; ferment time: 40mins, baking time 50mins; crust color button is available				
14 Sticky rice	[1]	water	250ml	350ml	450ml	With bake and stir functions, soak glutinous rice 30mins before use.
	[2]	glutinous rice	280g	420g	560g	

15 Mix	[1]	water	330ml			
	[2]	salt	1 Tsp			put on the corner
	[3]	oil	2 Tbsp			
	[4]	high gluten flour	4cups560g			

16 Dough

- The (DOUGH) setting mixes and gives the dough it's first rising before you shape and bake it in your conventional oven.
- Prepare your ingredients according to the recipe and select the correct menu. When your dough is ready, shape it, allow it to rise, and then bake it yourself.
- When the (DOUGH) programme has completed its operation, you may find that the prepared dough is easier to shape if is tipped onto a lightly floured board before handling.

[1]	water	350ml	
[2]	salt	1 1/2Tsp	put on the corner
[3]	oil	2 Tbsp	
[4]	sugar	2 Tsp	put on the corner
[5]	high gluten flour	600g (1 lb 5 oz)	
[6]	instant yeast	1 1/4Tsp	put on the dry flour, don't touch with any liquid.

17 Knead	[1]	water	appropriate amount			
	[2]	salt	1 Tsp			
	[3]	oil	3 Tbsp			
	[4]	high gluten flour	appropriate amount			
18 Rice wine	[1]	glutinous rice	500g			soak in water 30mins before use
	[2]	water	appropriate amount			
19 Yogurt	[1]	milk	1000ml			
	[2]	lactic acid bacteria	100ml			
	[3]	sugar	60g			
20 Jam	[1]	Strawberries, finely chopped	720ml			stir to mushy, can put some water or not
	[2]	Starch	1/3cup/80g			

		(dissolve in water)				
	[3]	Caster sugar	1cups/260g			up to flavor
	[4]	lemon juice	3 Tbsp/30g			
21 Defrost	[1]	default 30mins; adjustable from 0:10 to 2:00,10mins for each pressing				
22 Stir-fry	[1]	peanuts	300g			
	[2]	default 0:30; adjustable from 0:10 to 2:00, +/-1min for each short-pressing, +/- 10mins for each long-pressing				
23 Ferment & Bake	[1]	default 1:30; ferment time: 40mins, baking time 50mins;crust color button is available				
24 Bake	[1]	00:30;adjust baking temperature by pressing crust button :100°C(light);150°C(medium);200°C(dark), default 150 °C				
25 Home made	[1]	Press this button enter to home-made menu., in this menu, user can set each process' time e.g. knead, ferment, bake. Suitable for DIY bread				