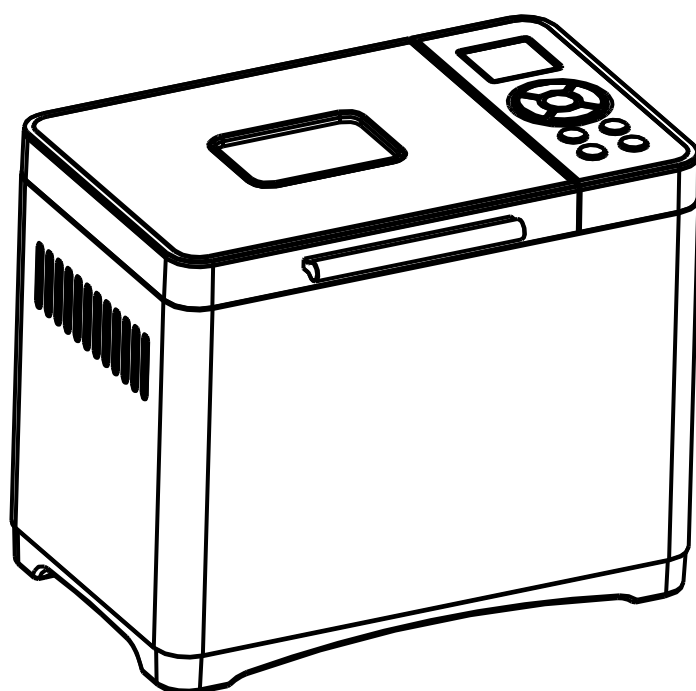


Bread Maker

Instruction Manual



Read all instructions before using and save it for future reference

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IMPORTANT SAFEGUARDS

When using the electrical appliance, basic precautions should always be followed including the following:
Read all instructions.

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Close supervision is necessary when any appliance is used by or near children.
2. Keep the appliance and its cord out of reach of children less than 8 year.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. CAUTION: Hot surfaces. Do not touch hot surfaces. Use handles or knobs. Do not let cord hang over edge of table or counter or touch hot surface.
5. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
6. Clean surfaces in contact with food.
7. Before use, check that the voltage of wall outlet corresponds to the one shown on the rating plate.
8. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
9. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not touch any moving or spinning parts of the machine when baking.
13. Never switch on the appliance without properly placed bread pan filled ingredients.
14. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
15. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
16. The appliance is not intended to be operated by means of an external timer or separate

remote-control system.

17. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.

18. The use of attachments not recommended by the manufacturer may cause fire, electric shock or injury.

19. Do not use it outdoors.

20. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

a. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

b. Longer extension cords are available and may be used if care is exercised in their use.

c. If a longer extension cord is used:

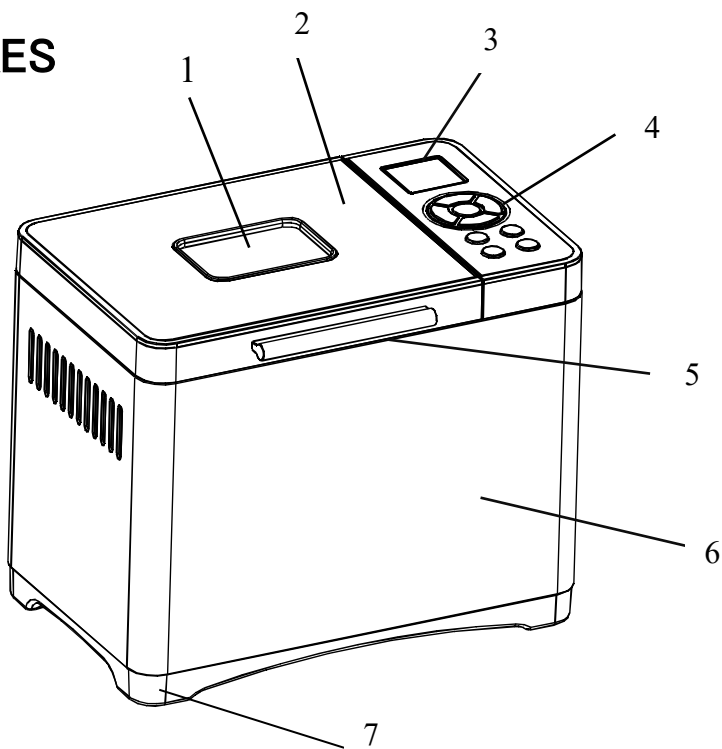
1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and

2) The cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

PRODUCT FEATURES

1. viewing window
2. Steel lid
3. LCD display
4. Control panel
5. Handle
6. Steel housing
7. Plastic bottom
8. Bread bowl
9. Knead paddle
10. Measuring cup
11. Measuring spoon
12. Hook



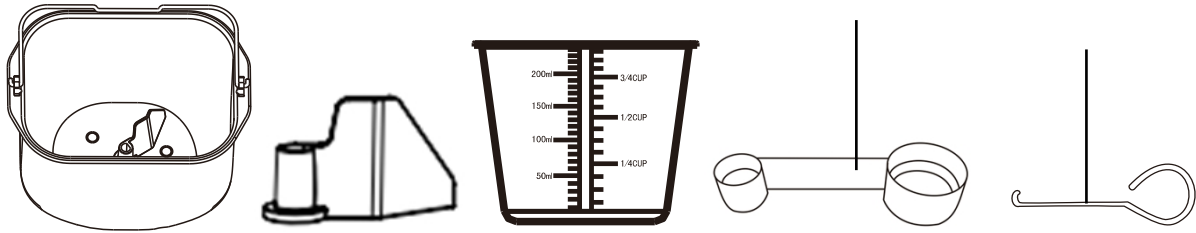
8

9

10

11

12



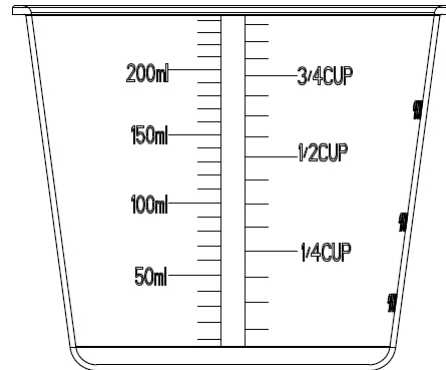
Explanation on Measuring Cup:

Cup of liquid (Please see the right graphic)

1. When you take some liquid with transparent cup and try to measure desirable amount, place measuring cup on the flat table at your eyes level. If need to add egg or milk, you would have to mix them into water before reading scale.

2. Measure solid powder ingredient: hold desirable solid powder with this transparent measuring cup, shaking cup lightly in order to flatten the surface of powder, and then read correct scale. Please don't shake cup for long or sharply, otherwise the powder might descend to the scale lower than requested amount.

Tips: one cup of flour's weight approximated 160g



Measuring Spoon: small spoon and big spoon, used for measuring material

Hook: Used for taking the Stirring Rod out from bread.

QUICK-IDEALS-TO-MAKE-BREADS

Made Soft Bread at 750g and Medium Color:

1. Clean Bread Barrel, Stirring Rod, Measuring Cup and Measuring Spoon.
2. Align the oblate hole at stirring rod to the corresponding position of revolving axle in bread barrel and fix in appropriate position.
3. As recommended Recipe Book's "**Soft Bread -750g**" please add material by order. Be sure to add yeast powder above flour and not allow yeast powder to touch water.
4. Put bread barrel into the container and fix it into position, covering the lid.

5. After plugging bread baker to outlet screen displays Defaulted Menu immediately: **750g/Medium Color/ Soft Bread**

6. Press **“Start/Pause”** with a buzzer sound, indicator light flashed, and bread maker begins to knead.

7. The bread is done as soon as the countdown is over. At this time, program auto-starts “Keep warm”.

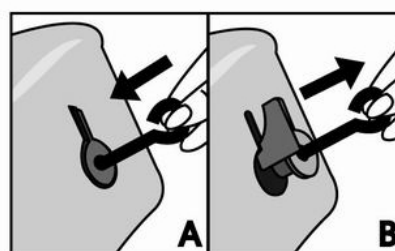
8. Pressing **“Stop”** for 3 seconds followed by giving a buzzer sound, “Keep warm” is stopped.

9. After bread is done, please wear glove to lift bread barrel and take it out, turning barrel upside down to take out bread.

Tips

It may happen the stirring rod remains stuck in the bread when it is turned out .

In this case, use the **hook** accessory as follows.



- 1) insert the hook in the axis of the stirring rod(A).
- 2) pull gently to release the stirring rod(B).

Attention: the above bread-making is the easiest, no need to use “Menu”, “Loaf” and “Color”. Please refer to “User Manual” for more details.

INTRODUCTION OF CONTROL PANEL

1. “Menu”:19

When select one from the menus 1-19 displayed in Control Panel (see the right graphic), LCD indicator will show the corresponding setting:

1—Soft Bread	2—Sweet Bread	3—Natural sourdough	4—French Bread
5—Whole-Wheat	6—Quick Bread	7—Sugar-free	8—Multigrain
9—Gluten-free	10—Buttermilk Bread	11—Bread Dough	12—Pizza Dough
13—Pasta Dough	14—Leaven Dough	15—Cake	16—Jam
17—Yogurt	18—Bake	19—Custom Mode	

2.”LOAF”: In setting status, pick one of **500g/750g/1000g** as bread weight. Except for 1 to 10 ,“loaf” can’ t be adjusted. And three weight **500g/750g/1000g** choice.

3. “COLOR” : Select bread color by pressing Light/Medium/Dark one by one in circle for **Whole Wheat Bread, French Bread** ... When select one color, the upper will display the corresponding mark.

4. “START/ PAUSE” : Press this button to start or pause the working of bread maker. performance.

NOTE: Within one second short press is “Pause” , the program stops the countdown, the machine all the action at status of “Pause” , you can add some ingredients, etc., press again to quit “pause” , all programs continue the original action.

5. “STOP” : When press this button for 3 second until heard a prompt sound “Buzz” , the unit stops working immediately.

When bread baker begins to work, for avoiding exceptional contact or collision, this performance will start “Exceptional Stop” as protection

6. “KNEAD” : In setting status, press the button, Program 11 working directly , and then press it every time, it have circle conversion from program 11 to 14. When pressing the button for 3 seconds, the maker stop working.

7. “CUSTOM MODE” : In setting status, press this button and it can go into program 19 directly, and then the maker will stop working once pressing it for 3 seconds.

8. “+” : In setting status, each pressing this button will add 1,5 or 10minutes delay. If press this button without releasing, the program would rapidly add the time of delay up to the maximum time of delay. At this moment program would return to the original minimum time of delay and continue to move like this in circle.

9. “-” : In setting status, each pressing this button will reduce 1,5 or 10minutes delay. If press this button without releasing, the program would rapidly reduce the time of delay up to the minimum time of delay. At this moment program would return to the original maximum time of delay and continue to move like this in circle.

10. Working status includes: Reservation (if you need)—Preheat—Knead1—Rest—Knead2—Ferment1,2,3 —Bake—Keep Warm—Complete

11. Working for Start/Pause/Stop

★ This bread maker(program 1–10) have function of “Reservation” , after set your reservation time, click button “start / pause” , “:” start flashing, reservation function is activated, the

countdown begins. If you do not want an appointment, click on “start / pause” button, “:” starts flashing, bread maker start working.

★ program 11–19 without the function of “Reservation”, but can be adjusted according to your time, set the time click “start / pause”, the time display stops flashing, which means that OK, and then click “start / pause”, “:” Start flashing, bread maker start working.

★ When on the halfway of bread maker working or reservation, if you want to pause bread maker, please click on the “Start / pause” button to hear a beep, the time display flashes, toaster work suspended; if you want to cancel pause, please Click again to “Start / pause” button. If you want to terminate the machine, please press “Stop” button, you hear a beep, LCD display to its default state, bread maker work stopped.

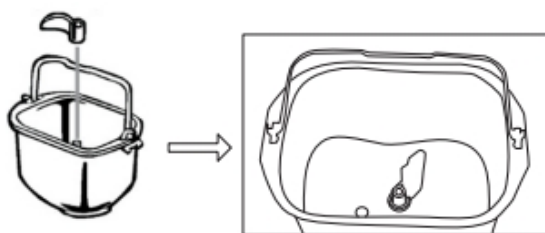
OPERATING GUIDE

Please be careful before use:

- ★ Check wire cord, socket and fuse box in order; Rating Load is higher than 3A.
- ★ Bread Maker must be grounded in safe. Earth Wire and Zero Line must be separated, preventing them from twisting in each other over three-plug connector.

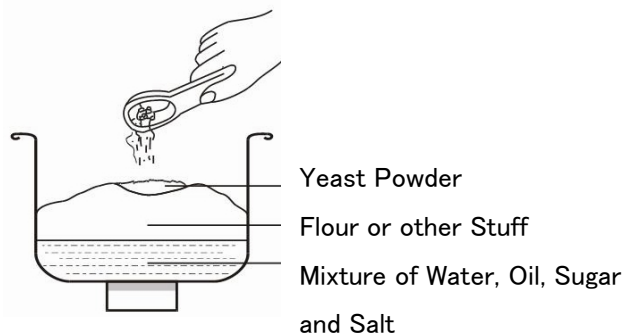
Operation Instruction on making bread:

1. Take out bread barrel from the inside of container and put stirring rod into barrel.



Then place the half-round hole of stirring rod into the right position at the revolving axle.

2. Add the appropriate amount of water, egg and flour into barrel, and finally add yeast powder.



Insure yeast powder to be added above flour and don't mix yeast powder with water, sugar and salt, otherwise the activation of yeast will be weaken or can't workable.

3. Put the barrel holding the mixture of material into container and close the lid.

- a. If you found a obstruct with barrel during pressing down, you could lift barrel again and turn the axle at the bottom of barrel to the another angle.
- b. After placing barrel into container, then rotate the barrel clockwise, barrel is fixed.

4. Plug bread maker to outlet followed by a buzzer sound and indicator displays the following: The default value after starting unit is **750g/Medium Color/ soft bread.**

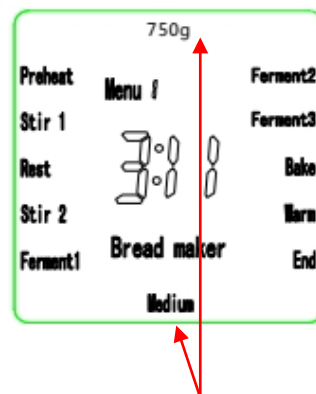
5. Select your Bread Recipe

press “Menu” : The number will be moving in circle from 1-19 .1-10 are bread recipes.

6. Select your Bread Color and Loaf

Press :”LOAF”

Press :”Color”



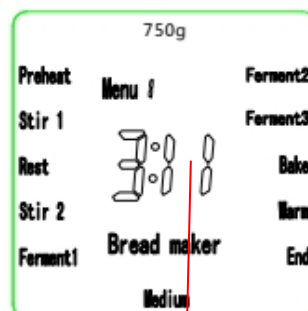
Indicating Mark

7. Set “Reserve” Time

If you want to make bread right now, please skip current step.

Press “ + “

Press “ - “



Adjust to your desirable time
Please refer to “Reservation function ” for
counting Reserve Time

8. Start The Unit and Begin to Make Bread

Press “Start/Pause”, begin to Count Down .

- ★ After starting Bread Maker the unit begins to stir flour. For avoiding the splashing of flour, the program can auto-set interval stirring at the first 15 minutes. After 15 minutes, auto-switches to continuous stirring.
- ★ After setting “Reserve”, “:” at LCD indicator begins to flash and the unit is started. When Countdown begins, flour stirring begins too.

FOR THE FIRST USE

The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

1. Please check whether all parts and accessories are complete and free of damage.
2. Clean all the parts according to the section “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 all the detached parts again.

9.The Finishing of Bread-making

When countdown is up to 0:00, the buzzer sound will be given to notify that bread is done.

1. Keep Warm Refer to “Keep Warm”

2. Non-heat
 - ①press “Stop” for 1second
 - ②remove plug from outlet

10. Take Out Bread

Because bread is very hot, please wear glove and shake bread lightly before taking it out.

“Bread Dough” Operation Instruction

You can make fermented dough. As the ingredients for kneading mentioned in Recipe Book (no salt, sugar and milk powder) you can select “Leaven dough” and start it.

Press “Menu”, select program 11, it’s work the “Bread Dough”, default time is 23 minutes.

Can not to select Color and Loaf. As “Knead” is finished, a buzzer sound is given.

“Pizza Dough” Operation Instruction

You can make fermented dough. As the ingredients for kneading mentioned in Recipe Book (no salt, sugar and milk powder) you can select “Leaven dough” and start it.

Press “Menu” ,select program 12 , it’ s work the “Pizza Dough”, default time is 1 hour and 25 minutes.

Can not to select Color and Loaf. As “Knead” is finished, a buzzer sound is given.

“Pasta Dough” Operation Instruction

You can make fermented dough. As the ingredients for kneading mentioned in Recipe Book (no salt, sugar and milk powder) you can select “Leaven dough” and start it.

Press “Menu” ,select program 13 , it’ s work the “Pasta dough”, default time is 23 minutes.

Can not to select Color and Loaf. As “Knead” is finished, a buzzer sound is given

“Leaven dough” Operation Instruction

You can make fermented dough. As the ingredients for kneading mentioned in Recipe Book (no salt, sugar and milk powder) you can select “Leaven dough” and start it.

Press “Menu” ,select program 14 , it’ s work the “Leaven dough”, default time is 1 hour and 24 minutes.

Can not to select Color and Loaf. As “Knead” is finished, a buzzer sound is given.

“Cake” Operation Instruction

The operations on cake are similar to how to make bread. As the ingredients for cake making mentioned in Recipe Book, you can select “cake” and start it.

Press “Menu” ,select program 15, it’ s make the cake , default time is 1 hour and 33minutes.

“Jam” Operation Instruction

You can make many delicious fruit jams with this bread maker.

In making jam, you have to prepare the desirable fruits like orange, pineapple, apple and strawberry at the amount recommended by Recipe Book. Firstly clean these fruits and peel and remove cores from them, cutting them into the pieces at the size of 3 CM, and then with fruit mixer squeeze or smash them individually, finally select some of them to mix as instructed by Recipe Book. When preparation is done, press “Jam” to start.

Press “Menu” ,select program 16, it’ s work the “Jam”, default time is 1 hour and 5 minutes.

No Color or Time is selected , when jam-making is finished, a buzzer sound will be given. Take barrel out and allow to cool, pouring jam out of barrel.

Attention: please keep children away from the jam just finished in case of burn.

“Yogurt” Operation Instruction

This is a performance with powerful practical use. You can rise the dough or making yogurt, rum. Press “Menu” ,select program 17, it’ s work the “Yogurt” ,default Time is 8 hours, can be adjusted from 5 hours to 13 hours

“Bake” Operation Instruction

This is a performance with powerful practical use. Once you grasped how to make bread, you can just use “Leaven Dough” to control the time of stirring and of leavening needed and even make or invent many new kind breads you loved with “Bake”.

Press “Menu” ,select program 18, it’ s work the “Bake” ,default Time is 50 minutes, can be adjusted from 5minutes to 1 hour 30 minutes

“Custom Mode” Operation Instruction

The program can self-set the working time each step of bread, you can master freely and develop different kinds of delicious , fancy bread and pastry.

Press “Menu” ,select program 19, it’ s work Custom Mode ,default Time is 3 hours and 1 minutes, and the crust color is medium.

Press” load”, select the step , then press “+” “-” button to adjust the corresponding time, Press “ Start/Pause” to confirm OK, then press” start/pause” again to start working.

The setting time details of each step as below list for ref:

Step	Stir 1 (min)	Rest 1 (min)	Stir 2 (min)	Fermen t 1 (min)	Fermen t 2 (min)	Fermen t 3 (min)	Bake (min)	warm (min)	reservati on (h)
default Time	7	1	25	58	0	60	30	60	0
Min time	0	0	0	0	0	0	0	0	0
Max time	30	30	30	120	120	120	80	60	15h

● note: the last setting date for custom modes can be saved as memory for next use .

SPECIFIC FUNCTIONS DESCRIPTION

Reservation Function

The purpose of this performance is for your having the fresh bread on next morning.

For example, now is at 8:30 in the evening and wish to have ready-made bread in the morning 7:00.

1. Compute Reserving Time: it should be 10hours and 30minutes from the evening 8:30 to the next morning 7:00.

2. Set Reserving Time

Press the “+” and “-” , set the time ,After setting the time, press the “Start” button.

Note: The time displayed on the screen is set to 10 hours and 30 minutes, this time includes the time to make bread, at 7:00 you can have the bread.

Reservation function Tips:

- 1) when use reservation function, do not put eggs, as eggs will go bad too long, it will affect the taste of bread.
- 2) covered the yeast under flour , in order to maintain the activity of the yeast.

Buzzer Sound

- (1) A buzzer sound is given as electricity is connected.
- (2) A buzzer sound is given as **Loaf, Color, Menu** or **Time Setup** is pressed.
- (3) A buzzer sound is given as switch “**Start/Pause/Stop**”.
- (4) In kneading process the buzzer sound is given continuously to remind you of adding material.
- (5) A buzzer sound is given as the operation is finished.
- (6) The intermittent buzzer sound is given as “**Keep Warm**” is closed down.

Memory Function to Occasional Electricity Disconnection

(1) This unit holds a 15minutes Memory-keeping to occasional electricity disconnection: after starting bread maker, if an occasional electricity-disconnection happened and its duration is not more than 15minutes, re-connecting electricity would make bread maker continue to work. After re-connecting electricity, the time of working could be changed and not equal to the original time set before:

Actual Working Time = Time of Disconnecting Electricity + Original Working Time Set Before

(2) If the duration of electricity disconnection is more than 15minutes, the bread maker can't continue before work time.

Keep Warm

For making your use easier this bread maker is supported with heat preservation performance.

When bread or other snacks are finished and don't be taken out in time, “Keep Warm” can keep them fresh at certain temperature.

- ★ After bread is done the program auto-enters “Keep Warm” with flashing “:”. The maximum time for preserving is 1hour. “Keep Warm” will be closed down until the buzzer sound is given in an intermittent way.
- ★ Or directly press Stop for 3 seconds until a buzzer sound is given and then “Keep Warm” closes down.

RECIPES RECOMMENDED

1. Soft Bread

Material	500g	750g	1000g
Water	180ml	230ml	280ml
Butter	2Big Spoon	2Big Spoon	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoon	1Small Spoons
Sugar	1Big Spoon	2Big Spoon	3Big Spoon
Milk Powder	2Big Spoons	3Big Spoons	4Big Spoons
Flour	300g	375g	450g
Yeast Powder	1/2Small Spoon	1/2Small Spoon	1/2 Small Spoon

2. Sweet Bread

Material	500g	750g	1000g
Water	180ml	230ml	280ml
Butter	2Big Spoons	2Big Spoons	3Big Spoons
Table Salt	1/2 Small Spoon	1/2Small Spoon	1/2 Small Spoons
Sugar	4Big Spoons	5Big Spoons	6Big Spoons
Milk Powder	2Big Spoons	3Big Spoons	4Big Spoons
Flour	300g	375g	450g
Yeast Powder	2/3 Small Spoon	2/3Small Spoon	2/3Small Spoon

3. Natural Sourdough

Material	500g	750g	1000g
Water	120ml	180ml	240ml
Sugar	1Big Spoon	1 1/2Big Spoon	2Big Spoon
Milk Powder	2Big Spoon	3Big Spoon	4Big Spoon
Butter	1Big Spoon	1Big Spoons	2Big Spoons
Table Salt	1/2Small Spoon	3/4Small Spoons	1Small Spoons
Flour	200g	300g	400g
Yeast Powder	0.5g	0.5g	0.5g

4. French Bread

Material	500g	750g	1000g
Water	180ml	240ml	020ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	3/4Small Spoons	1Small Spoons
Milk Powder	2Big Spoon	3Big Spoon	4Big Spoon
Flour	300g	400g	500g
Yeast Powder	2/3Small Spoon	3/4Small Spoons	1Small Spoons

5. Whole Wheat

Material	500g	750g	1000g
Water	200ml	260ml	320ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1Small Spoon	1+1/2 Small Spoons
Flour	225g	300g	375g
Whole Wheat Flour	75g	100g	125g
Sugar	2Big Spoon	3Big Spoons	4Big Spoons
Yeast Powder	1/2 Small Spoon	2/3 Small Spoons	2/3 Small Spoons

6. Quick Bread

Material	500g	750g	1000g
Water(104~122°F)	180ml	230ml	280ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoon	1/2Small Spoon
Flour	300g	375g	450g
Sugar	1Big Spoon	2Big Spoons	3Big Spoons
Milk Powder	2Big Spoons	3Big Spoons	4Big Spoons
Yeast Powder	2Small Spoons	2 1/2Small Spoons	3Small Spoons

7. Sugar free

Material	500g	750g	1000g
Water	140ml	200ml	260ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1Small Spoon	1Small Spoons	1Small Spoons
Flour	280g	375g	450g
Egg	one	one	one
Xylitol	3Big Spoon	4Big Spoon	6Big Spoon

Milk Powder	2Big Spoon	3Big Spoons	4Big Spoons
Yeast Powder	2/3Small Spoon	3/4Small Spoon	1Small Spoon

8. Multigrain

Material	500g	750g	1000g
Water	120ml	170ml	220ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1Small Spoon	1 1/2Small Spoon
Whole Wheat Flour	50g	75g	100g
Oatmeal	50g	75g	100g
Flour	200g	250g	300g
Egg	one	one	one
Yeast Powder	2/3Small Spoon	3/4Small Spoons	1Small Spoons

9. Gluten-free

Material	500g	750g	1000g
Water	180ml	240ml	300ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Sugar	2Big Spoon	2 1/2Big Spoons	3Big Spoons
Salt	1/2small Spoon	3/4small Spoon	1small Spoon
Milk Powder	2 Big Spoon	3 Big Spoon	4 Big Spoon
Cake flour (weak flour)	300g	390g	475g
Yeast Powder	2/3 Small Spoon	3/4 Small Spoon	1Small Spoon

10. Butter milk Bread

Material	500g	750g	1000g
Butter Milk	210ml	290g	370ml
Sugar	1 Big Spoon	1.5 Big Spoon	2 Big Spoon
Flour	300g	560g	680g
Salt	1Small Spoon	1.5 Small Spoon	2 Small Spoon
Yeast Powder	1Small Spoon	2 Small Spoon	2Small Spoon

11. Bread Dough

Material				
Water	120ML	180ML	240ML	300ML
Butter	1Big Spoons	1Big Spoons	1Big Spoons	2Big Spoons

Egg	1pc	1pc	1pc	1pc
Table Salt	1/3 small Spoon	1/2 small Spoon	1 small Spoon	1 1/3 small Spoon
Sugar	1 Big Spoon	1 Big Spoon	2 Big Spoon	3 Big Spoon
Flour	200g	300g	400g	500g
Yeast Powder	1+1/2Small Spoon			

12. Pizza Dough

Material	1LB
Water	180ml
Butter/Cream	15g
Sugar	8g
Salt	5g
Milk Powder	6g
Flour	280g
Yeast Powder	3g

Tip: the amount can make into 2 pcs pizza in 9 inch size.

13. Pasta Dough

Material	1LB
Water	140ml
Salt	5g
Cake flour (Weak flour)	140
Flour	140g

14. Leaven Dough

Water	120ml	180ml	240ml
Butter	1big spoon	1 big spoon	2 big spoon
Salt	1/3 small spoon	1/2 small spoon	1 small spoon
Sugar	1 big spoon	1 big spoon	1 big spoon
Flour	200g	300g	400g
Yeast powder	1 small spoon	1 small spoon	1 small spoon

15. Cake

Material	
Milk	120ml
Egg	4pcs
Butter	100g

Cake flour (Weak flour)	380g
Table Salt	1 Small Spoon
Sugar	150g
Soda Powder	1/2 small spoon
Baking Powder	1 1/2 small spoon

16. Jam

Orange Jam		Strawberry Jam		Pine-apple Jam	
Orange	600g	Strawberry	720g	Pine-apple	700g
Sugar	260g	Sugar	260g	Sugar	260g
Gelatin or Pudding powder	6g	Gelatin or Pudding powder	60g	Gelatin or Pudding powder	60g

17 .Yogurt

Material			
Milk	350ml	500ML	1000ML
Yogurt	50ml	70	100G
Sugar	3Big Spoons	4Big Spoons	5Big Spoons

18. Bake

The function is for baking only and can also be used to increase the baking times on some of the settings.

Precautions on Bread Recipe

Flour

Please don't think that any kind of flour can make perfect bread. If you can't purchase bread flour in your own area, please replace it with "Gluten Flour" or "Dumpling (Noodle) Flour".

Yeast Powder

Please don't replace Yeast Powder with Soda Powder. The yeast powder expired or lacking activation will apparently affect the soft texture and look of bread.

Advise to test the activation of yeast powder before making bread: take a half-cup of warm water (about 104~122°F), adding a small spoon of sugar and stirring, and continue to add two small spoons of yeast powder above the surface of water and store it in a warm place. After 10 minutes the mixing in this cup should be raised to the level of a full cup, otherwise please purchase new yeast powder in case of making bad bread.

Mixture Ratio of Water and Flour

Different flours have different water absorption. Please adjust water amount according to used flour type.



Too Much Water



Lacking of Water



Suitable Water

①When too much water is added, the dough will become so soft that can't be rounded and even become sticky. If so, the bread made out would be very hard and with a flat or rough surface and a texture with bigger pore, no elasticity. The good bread should be half-rounded.

5minutes after adding water the dough still is damp and sticky, please continue to add one or two big spoons of flour and knead the dough until you think the water content of dough is appropriate.

②If the water added is lacking, after 5minutes mixing you would find the dry flour was left on the bottom of barrel and the dough would not be fixed to a round shape. The dough would be with a flat or rough surface, no elasticity. If so, the bread made out would be also very hard and hold a texture with dense pores.

5minutes after adding water the dough still is dry too much, continue to add a big spoon of water and knead the dough until you think the water content of dough is appropriate.

Other Recipes

Sugar and eggs will make bread more colorful. Please add them as the amount recommended by Recipe Book. Adding them freely will bring a heavy color and even burn bread, and even finally result in stopping working in advance for avoiding burning bread. In addition, if you want to add egg, for egg will thin the mixture, please be sure to put just one egg beaten into measuring cup and add water to the specified level.

CLEANING AND MAINTENANCE

Keep Surface Clean

1. Unplug unit and disconnect electricity before cleaning.
2. Apply the small amount neutral cleaning solution to a clean and soft cloth and wipe the unit, and then dry it thoroughly with another dry cloth. Please don't use gas oil or other abrasive cleansers and corrosive liquids to clean.

在清洗前拔掉电源插头，断开电源。

将小剂量的中性清洁溶液涂在干净柔软的布上，擦拭本机，然后用另一块干布将其彻底烘干。请不要使用汽油或其他研磨剂和腐蚀性液体清洗。

Keep Accessories Clean

1. After each use, clean the whole accessories used to avoid the accumulation of dirt.
2. If Stirring Rob are caught by barrel and doesn't come off, you could pour an appropriate amount of water to steep for a while and then take Stirring Rod off.
3. If not use the unit for a long time, you should clean whole accessories and allow them to cool and store them into barrel.

Environment for Use

- 1.Appropriate temperature for use is 14°F ~104°F.
- 2.Air relative humidity should be lower than 95% and temperature should be 77°F.
- 3.Appropriate temperature for storage is -40°F ~140°F
- 4.No inflammable gas, corrosive gas or conducting dust in air

TECHNICAL SPECIFICATION

Item No.	EP23610
Rating Voltage	AC120V~60Hz
Rating Power	650W
Rating capacity	1000g

Notice: the technical parameters specified here are subject to change without notice.

PROBLEM SOLUTION

The answers corresponding to the questions mentioned here are for your reference only. If there are possible serious problems or damage with the machine, please contact maintenance service or dial service hotline for more help.

Defects	possible Issues	Solution
Bread Maker fails to mix flour and work	Check if plug into outlet	Press “Start/Pause” and Bread Maker begins to work
	Check if operation is delayed	Indicator “:” is flashing, and countdown begins to work
	Damage of Parts	Send To Maintenance Department

Abnormal Sound	There is a litter of hard stuffs or crumbs in barrel	Remove anything found inside the unit before re-start
	Lock Barrel into position	Re-place bread barrel into position
Abnormal Smell/Taste	Wire cord damaged	Keep wire cord away from heated objects
	something left on heating tube	Remove the matter left on heating tube
LED indicates "LLL"	Temperature inside the unit lower than 14°F	Use the unit under the environment at 14°F~104°F
LED indicates "HHH"	Temperature inside the unit higher than 122°F	use electric fan to cool it or naturally cool to be at room temperature
LED indicates "EE0" or "EE1"	Defect with sensor	Sent to Maintenance Department
Bread is partly raw	Bread is raw	less water or water temperature is high
	The rate of material is wrong	Refer to Recipes Recommended