

Bread Maker

H644 v01: 15/03/21

Please read and retain these instructions for future reference

BERGSTRÖM



Dimensions

(H) 35.5cm x(W) 24cm x(D) 30.2cm

Composition

Plastic and stainless steel

- 230V, 50Hz, 550W, low noise DC motor
- 1.2M power cord including plug
- Aluminium alloy bread pan and aluminium die casting mixing blade, both in non stick coated
- 19 digital programs with LCD display
- Adjustable crust control: light, medium and dark
- 10 minutes electric power cut off memory
- 15 hours programmable delay timer
- 60 minutes warm-keeping
- Measuring cup, dough hook and spoon included



Caution
Hot surface

CAUTION! THIS ELECTRICAL APPLIANCE'S EXTERNAL SURFACES WILL GET HOT IN NORMAL USE. ALLOW TO COOL BEFORE TOUCHING THE EXTERNAL SURFACES.

ASSEMBLY INSTRUCTIONS / INSTRUCTIONS FOR USE:

Unpack the components carefully. Please check all parts have been removed from the packaging.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Before using check that the voltage of wall socket corresponds to the one shown on the rating plate.
3. 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 appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
4. Do not touch hot surfaces. Use handles or knobs. Use of oven gloves is recommended.
5. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
6. Unplug from socket when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over edge of table or hot surface.
8. The use of accessories not recommended by the appliance manufacturer may cause injuries.

9. 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.
10. Children should be supervised to ensure that they do not play with the appliance.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not touch any moving or spinning parts of the machine when baking.
14. Never switch on the appliance without properly placed bread pan filled ingredients.
15. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
16. Metal foils or other materials must not be inserted into the bread maker as this can give rise to the risk of a fire or short circuit.
17. Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely. A fire can be caused if it is covered by, or comes into contact with combustible material.
18. Turn any control to OFF, then remove plug from wall socket.
19. Do not operate the appliance for other than its intended use.
20. This appliance is fitted with an earthed plug. Please ensure the wall socket in your house is well earthed.
21. This appliance is intended to be used in household and similar applications such as: Staff kitchen areas in shops, offices and other working environments; Farm houses;
By clients in hotels, motels and other residential type environments; Bed and breakfast type environments.
22. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
23. Do not use outdoors.
24. Save these instructions.

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KNOW YOUR BREAD MAKER



- A** Control Panel
- B** Lid with Viewing Window
- C** Bread Pan
- D** Air Vents
- E** Non-slip Feet

Accessories



Kneading Blade



Measuring Cup



Metal Hook for lifting out the Kneading blade



Measuring Spoon

INTRODUCTION OF CONTROL PANEL



After power-up

As soon as the bread maker is plugged into power supply, a beep will be heard and "15:00" will be displayed. But the colon (:) between the "3" and "00" does not flash constantly. A "1" is the default program. The arrows point to "750g" and "MEDIUM" as they are default settings.

Start/stop

This button is used for starting and stopping the selected baking program.

To start a program, press the START/STOP button once. A short beep will be heard, the indicator will light up, and the two dots in the time display begin to flash and the program starts. All other buttons are deactivated except the START/STOP button after a program has begun.

To stop the program, press the START/STOP button for approx. 3 seconds, 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 a program.

Menu

The MENU button is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button continuously, the 19 menus will be cycled to show on the LCD display. Select your desired program. The functions of 19 menus will be explained below.

Program 1: Basic

For white and mixed breads that mainly consist of wheat flour or rye flour. The bread has a compact consistency. You can adjust the bread browning by setting the COLOR button.

Program 2: Quick

Kneading, rise and baking loaf within less time than basic bread. The bread baked on this setting is usually smaller with a dense texture.

Program 3: Sweet

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

Program 4: French

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.

Program 5: Whole Grain

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy.

Program 6: Rice bread

Kneading, rise and baking loaf with the 1:1 mix of cooked rice and flour.

Program 7: Gluten free

Kneading, rise and baking GLUTEN free loaf. Normally for: gluten free flour, rice flour, sweet potato flour, corn flour and oat flour.

Program 8: Dessert

Kneading and baking those foods with more fat and protein.

Program 9: Mix

To mix flour and water or some other ingredients.

Program 10: Dough

Kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc. Dough mode can be used to make sour dough bread.

Ingredients: Strong White Flour, Wholemeal Flour, Rye Flour, Fast Action Yeast, Sugar, Salt, Water

1. Put the ingredients into your bread machine. Set it to the dough program and leave to mix.
2. Allow bread to rise between 6-12 hours

Finally set to a baking programme and let the bread machine bake the dough.

Program 11. Knead

Setting the kneading time manually.

Program 12: Cake

Kneading, rise and baking, but rise with soda or baking powder.

Program 13: Jam

Boiling jams and marmalades.

Program 14: Bake

For additional baking of breads that are too light or not baked through. In this program there is no kneading or raising.

Program 15: Yoghurt

Rising and making yoghurt.

Program 16: Sticky rice

Kneading and baking a mix of polished glutinous rice and rice.

Program 17: Rice wine

Rising and baking polished glutinous rice.

Program 18: Defrost

Defrost frozen foods.

Program 19: Stir-fry

Kneading and baking dried fruit, such as peanut, soybean etc.

Colour

With this button you can select light, medium or dark colour for the crust. This button cannot be used for the following program: Menu9 ; 10 ; 11 ; 13;15;16;17;18;19

Loaf size

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

This button is only operational for the following program: menu1-7

DELAY (“ or ”)

If you want the appliance not to start working immediately you can use this button to set a 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, the bread is ready. At first the program and degree of browning must be selected, then pressing “ or ”to increase or decrease the delay time at increments of 10 minutes. The maximum delay is 15 hours.

Example: Now it is 8:30p.m, if you would like your bread to be ready in the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Select your menu, colour, loaf size then press the “ or ”to add the time until 10:30 appears on the LCD. Then press the START/STOP button to activate this delay program and the indicator will light up. You can see the dot flashing and LCD will count down to show the remaining time. You will get fresh

bread at 7:00 in the morning. If you don't want to take out the bread immediately, keeping warm time of 1 hour starts.

Note: For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

KEEP WARM

Bread can be automatically kept warm for 1 hour after baking. During keeping warm, if you would like to take the bread out, finish the program by pressing the START/STOP button.

MEMORY

If the power supply has been interrupted during the course of making bread, the process of making bread will be continued automatically within 10 minutes, even without pressing START/STOP button. If the interruption time exceeds 10 minutes, the memory cannot be kept, you must discard the ingredients in the bread pan and add the ingredients into bread pan again, and the bread maker must be restarted. But if the dough has not entered the rising phase when the power supply breaks off, you can press the START/STOP directly to continue the program from the beginning.

ENVIRONMENT

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

WARNING DISPLAY

1. If the display shows "HHH" after you have pressed START/STOP button, (see below figure 1) the temperature inside is still too high. Then the program has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.
2. If the display shows "EEO" after you have pressed START/STOP button, (see below figure 2) the temperature sensor is disconnected. Please have the sensor checked by a qualified technician.



H H H E E O

BEFORE FIRST USE

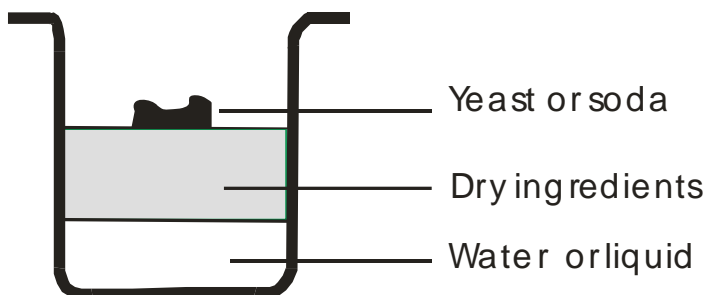
The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

1. Unpack your appliance and 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.
4. Dry all parts thoroughly and assemble them, the appliance is ready for use.

HOW TO MAKE BREAD

1. Place the bread pan in position, and then turn it clockwise until it clicks into correct position. Fix the kneading blade onto the drive shaft. It is recommended to fill hole with heat-resisting margarine prior to positioning the kneading blade to avoid the dough sticking to the kneading blade, also this makes the kneading blade easier to remove from the bread.
2. Place ingredients into the bread pan. Please keep to the order mentioned in the recipe. Usually the water or liquid substance should be put first, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.

Note: For quantities of flour and raising agent that may be used refer to the recipe.



3. Make a small indentation on the top of flour with your finger, add yeast into the indentation, make sure it does not come into contact with the liquid or salt.
4. Close the lid gently and plug the power cord into a wall socket.
5. Press the MENU button until your desired program is selected.

6. Press the COLOR button to select the desired crust colour.
7. Press the LOAF SIZE button to select the desired size.
8. Set the delay time by pressing ▲ or ▼ button. This step may be skipped if you want the bread maker to start working immediately.
9. Press the START/STOP button once to start working, and the indicator will light up.
10. For the program of menu 1-7 beeps sound will be heard during operation. This is to prompt you to add ingredients. Open the Lid and put in some ingredients. It is possible that steam will escape through the vent in the lid during baking. This is normal. Please use oven gloves when opening the lid.
11. Once the process has been completed, ten beeps will be heard. You can press START/STOP button for approx. 3 seconds to stop the process and take out the bread. Open the lid and while using oven gloves, turn the bread pan in an anti-clockwise and take out the bread pan.

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

12. Let the bread pan cool down before removing the bread. Then use a non-stick spatula to gently loosen the sides of the bread from the pan.
13. Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.
14. Let the bread cool for about 20 minutes before slicing. It is recommended to slice bread with an electric cutter or dentate cutter. It is not recommended to use a fruit knife or kitchen knife, otherwise the bread may be deformed during cutting.
15. If you are out of the room or have not pressed START/STOP button at the end of operation, the bread will be kept warm automatically for 1 hour, when keep warm is finished, one beep will be heard.
16. When you have finished using the bread maker, unplug the power cord.

Note: Before slicing the loaf, use the hook to remove the Kneading blade hidden on the bottom of loaf. The loaf is hot, never use your hands to remove the kneading blade.

Note: If the bread has not been completely eaten up, it is recommended to keep it in sealed plastic bag or storage container. Bread can be stored for about three days during room temperature, if you need to store it for longer place the sealed plastic bag or storage container in the refrigerator, storage time is at most ten days. As home-made bread does not have preservatives added, generally storage time is no longer than that for bread from the baker.

Special introduction

About Quick Breads

Quick breads are made with baking powder and baking soda that is 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 (not supplied).

CLEANING AND MAINTENANCE

Disconnect the machine from the power socket and let it cool down before cleaning.

1. Bread pan: remove the bread pan by turning it in anti-clockwise, then pulling the handle, wipe inside and outside of pan with damp cloth, do not use any sharp or abrasive agents to protect the non-stick coating. The pan must be dried completely before installing.

Note: Insert the bread pan and press down until it fixed in correct position. If it cannot be inserted, adjust the pan lightly to fit it is in the correct position then turn it in clockwise direction.

2. Kneading blade: If the kneading blade is difficult to remove from the bread, use the hook. Also wipe the blade carefully with a cotton damp cloth. Both the bread pan and kneading blade are dishwasher safe components.

3. Housing: gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner for cleaning, as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.

Note: It is suggested not to disassemble the lid for cleaning.

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

INTRODUCTION OF BREAD INGREDIENTS

1. Bread flour

Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elasticity and can keep the size of the bread from collapsing after rise. As the gluten content is higher than for common flour, it can be used for making bread with large size and better inner fibre. Bread flour is the most important ingredient of making bread.

2. Plain flour

Flour that contains no baking powder, it is used for making express bread.

3. Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutritious than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole -wheat flour or bread flour to achieve the best result.

4. Black wheat flour

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

5. Self-raising flour

A type of flour that contains baking powder, it is used for making cakes specially.

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 flavour and texture.

7. Sugar

Sugar is very important ingredient to increase sweet taste and colour of bread. It is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be used for special requirements.

8. Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fibres soften. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1 tbsp dry yeast =3 tsp dry yeast

1 tbsp dry yeast =15ml

1 tsp dry yeast =5ml

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production date and storage life of your yeast. Put it back to the refrigerator as soon as possible after each use. Usually failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

(1) Pour 1/2 cup warm water (45-50C) into a measuring cup.

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

9. Salt

Salt is necessary to improve bread flavour and crust colour. But salt can also restrain yeast from rising. Never use too much salt in a recipe. Without salt bread is larger.

10. Egg

Eggs can improve bread texture, make the bread more nourishing and larger in size, the egg must cracked and stirred evenly.

11. Grease, butter and vegetable oil

Grease can make bread softer and prolongue storage life. Butter should be melted or chopped to small particles before using.

12. Baking powder

Baking powder is used for rising for Ultra Fast bread and cake. As it does not need rising time, it can produce air, and the air will form bubble to soften the texture of bread utilizing chemical principle.

13. Soda

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

14. Water and other liquid

Water is essential ingredient for making bread. Water at temperature between 200C and 250C is best. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavour and improve crust colour. Some recipes may call for juice for the purpose of enhancing bread flavour, e.g. apple juice, orange juice, lemon juice and so on.

INGREDIENTS MEASUREMENT

One of important step for making good bread is proper amount of ingredients. It is strongly suggested to use the measuring cup or measuring spoon provided to obtain accurate amounts, otherwise the bread will be largely influenced.

1. Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups. Observe the level of the measuring cup with your eyes horizontally. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

2. Dry measurements

Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife. Scooping or tapping a measuring cup with more than is required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

3. Adding sequence

The sequence of adding ingredients should be kept, generally speaking, the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredients, the flour cannot be completely covered by liquid. The yeast can only be placed on the dry flour. Yeast must not come into contact with salt. After the flour has been kneaded for some time and a beep will prompt you to put fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavour will be diminished after long time mixing. When you use the delay function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

TROUBLE SHOOTING

No.	Problem	Cause	Solution
1	Smoke from ventilation hole when baking	Some ingredients adhere to the heat element or nearby, for the first use, oil remained on the surface of heat element	Unplug the bread maker and clean the heat element, but be careful not to burn yourself, for first use, bake empty for 10 mins then let cool down and clean all detached parts again.
2	Bread bottom crust is too thick	Bread has been kept warm and left in the bread pan for a long time losing too much water	Take bread out soon without keeping it warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerge kneader for 10 minutes, then take it out and clean.

No.	Problem	Cause	Solution
4	Ingredients are not evenly stirred and badly bake baked	1.Incorrect program menu selected	Select the proper program menu
		2.after operating, cover has been opened several times and bread is dry, no brown crust colour	Do not open cover at the last rise
		3.Stir resistance is too heavy so that kneader cannot rotate and stir adequately	Check kneader hole, then take bread pan out and operate without load, if not normal, contact customer services.
5	Display “HHH” after pressing START/STOP button	The temperature in bread maker is too high to make bread.	Press START/STOP button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down
6	Motor noises are audible but dough is not stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients are weighed accurately
7	Bread size is so large it pushes against cover	Too much yeast, flour or water, or environment temperature is too high	Check the above factors, reduce ingredients quantity or temperature
8	Bread size is too small or bread has no risen	No yeast or not enough yeast, moreover, yeast may have poor activity as water temperature is too high or yeast is mixed together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature
9	Dough is too large bread pan is overflowing	Too much liquid making dough soft, too much yeast.	Reduce the amount of liquids and improve dough rigidity
10		1.used flour is not strong enough to make dough rise	Use bread flour or strong powder.

No.	Problem	Cause	Solution
	Bread collapses in the middle parts when baking dough	2.yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		2.Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
11	Bread weight is very large and texture is too dense	1.too much flour or not enough water	Reduce flour or increase water
		2.too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
12	Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt	Reduce water or yeast and check salt
		2.water temperature is too high	Check water temperature
13	Dry powder adheres to bread surface	1.Strong glutinosity ingredients such as butter and bananas have been used	Do not add strong glutinosity ingredients into bread.
		2.mixture has not been adequately stirred as short of water	Check water and mechanical construct of bread maker
14	Crust is too thick and baking colour is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have great effect on making bread, baking colour will become very dark because of much sugar	If baking colour is too dark for the recipe with excessive sugar, press START/STOP to interrupt the program ahead 5-10min of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed

Recipe

Menus		Ingredient	Volume	Volume	Volume	Remark
1 Basic Bread		bread weight	1000g	750g	500g	
	sequence	time	3:05	3:00	2:55	
	[1]	water	320ml	260ml	180ml	
	[2]	salt	2 spoons	1.5 spoons	1 spoon	put on the corner
	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[4]	oil	4 scoops	3 scoops	2.5 scoops	
	[5]	high gluten flour	3.5cups / 500g	2.75cups/ 400g	2.25cups/ 300g	
[6]	instant yeast	1.5 spoons	1.25 spoons	1.0 spoon	put on the dry flour, do not let come in contact with liquid	
2 Quick Bread		bread weight	1000g	750g	500g	
		time	2:05	2:00	1:55	
	[1]	water	320ml	260ml	180ml	water temperature 40-50°C
	[2]	salt	2 spoons	1.5 spoons	1spoon	put on the corner
	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[4]	oil	4 scoops	3 scoops	2.5 scoops	
	[5]	high gluten flour	3.5cups / 500g	2.75cups/ 400g	2.25cups/ 300g	
[6]	instant yeast	3.5 spoons	3 spoons	2.5 spoons	put on the dry flour,do not let come in contact with liquid	

Menus		Ingredient	Volume	Volume	Volume	Remark
3 sweet bread		bread weight	1000g	750g	500g	
		time	3:50	3:45	3:40	
	[1]	water	300ml	240ml	160ml	
	[2]	salt	1spoon	0.5 spoon	0.5 spoon	put on the corner
	[3]	sugar	0.4 cup	0.3 cup	0.2 cup	put on the corner
	[4]	oil	2 scoops	1.5 scoops	1 scoop	
	[5]	high gluten flour	4 scoops	3 scoops	2.5 scoops	
	[6]	whole-wheat bread	3.5cups / 500g	2.75cups/ 400g	2.25cups/ 300g	
	[7]	instant yeast	1.5 spoons	1.25 spoons	1spoon	put on the dry flour,do not let come in contact with liquid
4 French Bread		bread weight	1000g	750g	500g	
		time	4:05	4:00	3:55	
	[1]	water	320ml	260ml	180ml	
	[2]	salt	3 spoons	2.5 spoons	2 spoons	put on the corner
	[3]	sugar	2 scoops	1.5 scoops	1.25 scoops	put on the corner
	[5]	oil	2 scoops	1.5 scoops	1.25 scoops	
	[6]	high gluten flour	3.5cups / 500g	2.75cups/ 400g	2.25cups/ 300g	

Menus		Ingredient	Volume	Volume	Volume	Remark
	[7]	instant yeast	1.5 spoons	1.25 spoons	1spoon	put on the dry flour,do not let come in contact with liquid
5 whole-wheat bread		bread weight	1000g	750g	500g	
		time	4:05	4:00	3:55	
	[1]	water	320ml	260ml	180ml	
	[2]	salt	1.5 spoons	1spoon	0.5 spoon	put on the corner
	[3]	sugar	3.5 scoops	3 scoops	2.5 scoops	put on the corner
	[5]	oil	3 scoops	2.5 scoops	2 scoops	
	[6]	high gluten flour	1.75cup s/ 250g	1.5cups/ 210g	1.25cups/ 160g	
	[7]	whole-wheat flour	1.75cup s/ 250g	1.5cups/ 210g	1cups/ 140g	
	[8]	instant yeast	2.0 spoons	1.5 spoons	1.25 spoons	put on the dry flour,do not let come in contact with liquid
6.rice bread		bread weight	1000g	750g	500g	
		time	2:50	2:45	2:40	
	[1]	water	200ml	160ml	100ml	
	[2]	salt	2 spoons	1.5 spoons	1 spoon	put on the corner
	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[5]	oil	4 spoons	3 spoons	2.5 spoons	

Menus		Ingredient	Volume	Volume	Volume	Remark
	[6]	cooked rice	2 cups	1.5 cups	1 cup	use cool downed cooked rice
	[7]	high gluten flour	2 cups/ 280g	1.5cups/ 210g	1cup/ 140g	
	[8]	instant yeast	2 spoons	1.5 spoons	1.25 spoons	put on the dry flour,do not let come in contact with liquid
7 Gluten free bread		bread weight	1000g	750g	500g	
		time	3:05	3:00	2:55	
	[1]	water	270ml	210ml	150ml	
	[2]	salt	1.5spoons	1spoon	0.5spoon	put on the corner
	[3]	sugar	3.5scoop	3scoop	2.5scoop	put on the corner
	[5]	oil	3 scoops	2.5 scoops	2 scoops	
	[6]	gluten free flour	2cups/ 280g	1.5cups/ 210g	1cup/ 140g	
	[7]	corn powder	2cups/ 280g	1.5cups/ 210g	1cup/ 140g	can replace oat flour
	[8]	instant yeast	1.5 spoons	1.25 spoons	1 spoon	put on the dry flour,do not let come in contact with liquid
8 dessert		time	1:40			
	[1]	egg	2 pcs			
	[2]	milk	1cups			
	[3]	cooked rice	1.5 cups			
	[4]	sugar	0.5 cups			

Menus		Ingredient	Volume	Volume	Volume	Remark
	[5]	raisin	0.5 cups			
9 MIX		time	0:15			
	[1]	water	330ml			
	[2]	salt	1spoon			put on the corner
	[3]	oil	3 scoops			
	[5]	high gluten flour	4 cups/560g			
10 dough		time	1:30 1000g	1:30 750g		
	[1]	water	330ml	260ml		
	[2]	salt	1spoon	1spoon		put on the corner
	[3]	oil	3 scoops	2.5 scoops		
	[5]	high gluten flour	4cups/ 560g	2.75cups/ 400g		
	[6]	instant yeast	1.5 spoons	1.5 spoons		put on the dry flour,do not let come in contact with liquid
11 knead		time	0:45			
	[1]	water	appropriate amount			
	[2]	salt	1spoon			
	[3]	oil	3scoop			
	[5]	high gluten flour	appropriate amount			
12 cake		time	2:20			Whisk sugar in egg and water mix well with electric mixer, then put the other ingredients
	[1]	water	30ml			

Menus		Ingredient	Volume	Volume	Volume	Remark
	[2]	egg	3 pcs			together into bread barrel, then start this menu.
	[3]	sugar	0.5cups			
	[4]	oil	2scoop			
	[5]	self-rising flour	2cups/280g			
	[6]	instant yeast	1spoon			
13 Jam		time	1:20			stir to mushy, adding water is optional
	[1]	pulp	3 cups			
	[2]	starch	0.5cups			Depending on preference
	[3]	sugar	1cups			
14 Yogurt		time	8:00			
	[1]	milk	1000ml			
	[2]	lactic acid bacteria	100ml			
15 Bake	[1]	adjust baking temperature by pressing crust button :100°C(light);150°C(medium);200°C(dark), default 150 °C				
16 sticky rice cake		time	1:20			with bake and stir functions, soak glutinous rice 30mins before use.
	[1]	water	275ml			
	[2]	glutinous rice	250g			
17 rice wine		time	36:00:00			soak in water 30mins before use
	[1]	glutinous rice	500g			
	[2]	water	appropriate amount			
	[3]	distiller's yeast	1spoon(3g)			
		time	0:30			

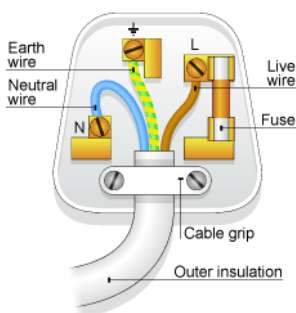
Menus		Ingredient	Volume	Volume	Volume	Remark
17 defrost	[1]					
	[2]	default 30mins; adjustable from 0:10 to 2:00, 10mins for each pressing				
	[3]					
19 Stir-fry		time	0:30			
	[1]	peanuts	300g			
	[2]	default 0:30; adjustable from 0:10 to 2:00, +/-1min for each short-pressing, +/- 10mins for each long-pressing				

PLUG WIRING (UK & IRELAND)

This appliance is fitted with a BS 1363 plug with a rated current 3-amps fuse. If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 and with a rated current of 3-amps should be used. If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard. A replacement plug should be wired according to the following instructions:

The cable

A mains electricity cable contains two or three inner wires. Each has a core of copper and an outer layer of flexible plastic. This product is earthed; the wires in the cord set are colour coded in the following way:



BLUE	NEUTRAL
BROWN	LIVE
GREEN & YELLOW	EARTH


The diagram below shows the key features of a correctly wired three-pin mains plug.

DISPOSAL

- Coopers of Stortford use recyclable or recycled packaging where possible.
- Please dispose of all packaging, paper, cartons, packaging in accordance with your local recycling regulations.

- Plastics, polybags – Contains the following recyclable plastic.



Code & Symbol	 PP
Type of Plastic	Polypropylene
Commonly used for	Microwaveable food containers, yoghurt pots, butter tubs, disposable plates and cups
Notes	Commonly recycled and collected from household recycling bins (packaging tape itself not recyclable but does not interfere with cardboard)

- At the end of the product’s lifespan please check with your local council authorised household waste recycling centre for disposal.

