



### Technical details

Voltage: 220-240V AC

Frequency: 50/60Hz

Wattage: 500W



**Caution**  
Hot surface

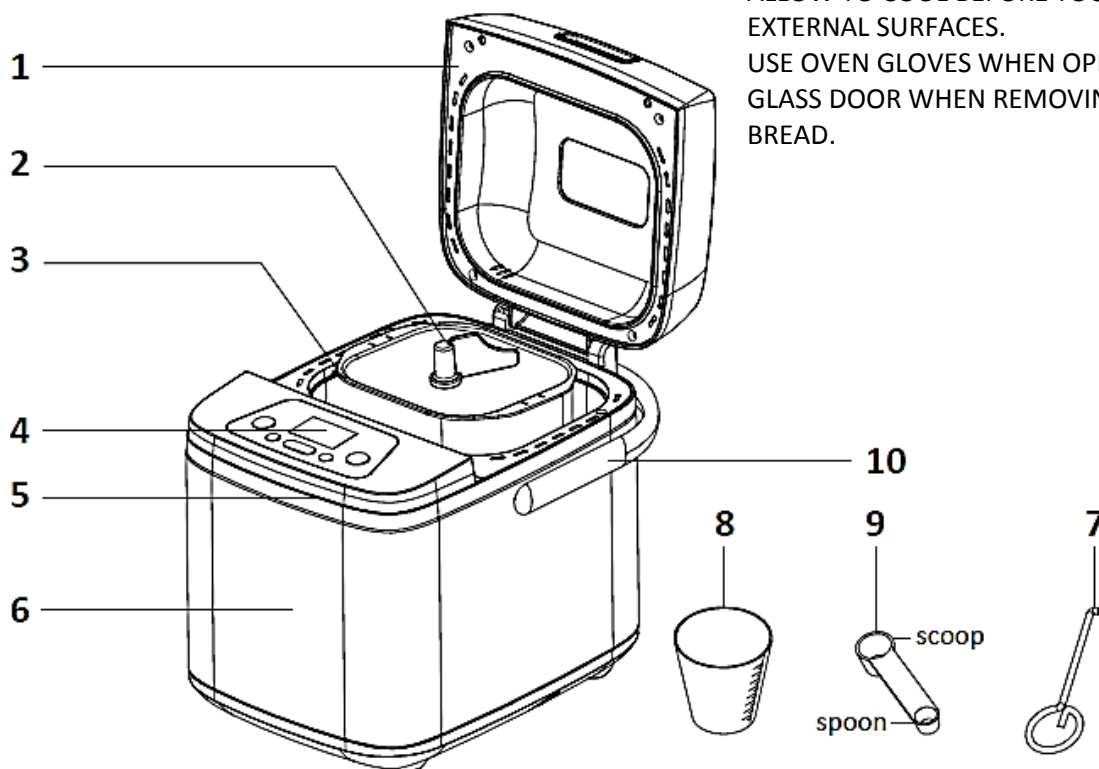
**CAUTION!**

THIS ELECTRICAL APPLIANCE'S EXTERNAL SURFACES WILL GET HOT IN NORMAL USE.

ALLOW TO COOL BEFORE TOUCHING THE EXTERNAL SURFACES.

USE OVEN GLOVES WHEN OPENING THE GLASS DOOR WHEN REMOVING THE BREAD.

### PARTS AND FEATURES



Part#	Description	Part#	Description
1	Top lid	6	Housing
2	Kneading paddle	7	Hook
3	Baking chamber	8	Measuring cup
4	LCD Display	9	Measuring spoon (small end = spoon/Big end = scoop)
5	Control panel	10	Handle

## FUNCTION INTRODUCTION

### CONTROL PANEL



### AFTER POWER ON

Plug the bread maker into a power outlet, a beep will be heard and **"3:00"** will be displayed. The colon between the "3" and "00" does not flash continuously. **"1"** is the default program. The arrows point to **"1.5lb"** and **"MEDIUM"** as they are default settings.

### START/STOP BUTTON

Press the START/STOP button once to start a program. The colon in the time display begins to flash and the program will start. Only the START/STOP button is activated after a program has begun.

Press the START/STOP button for 0.5 seconds to switch to pause state. If there is 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. A beep will be heard, meaning that the program has been switched off. This feature helps 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 change. Press the button once at a time, the corresponding program number will be cycled to show on the LCD display.

### CRUST COLOUR

Press COLOUR button to select your desired setting: Light, Medium, or Dark crust. This button is adjustable in programs menu 1-3, 5, 6, 8-10

### WEIGHT

Press the Weight button to choose your desired gross weight between 1.2lbs (0.544Kg) and 1.5lbs (0.68Kg). This button is adjustable in programs menu 1-3, 5, 8-10.

**DELAY TIMER (“▲” or “▼”)**

Use the DELAY TIMER feature to start the bread maker at a later time. Press “▲” or “▼” buttons to increase the cycle time shown on the LCD display. Add up to 15 hours including the delay time and bread making program.

**NOTES:**

- ◆ Set the Delay Time after selecting PROGRAM MENU, WEIGHT, and CRUST COLOUR.
- ◆ Do not use the timer function with recipes that include dairy or other perishable ingredients, such as eggs, milk, cream, or cheese.
- ◆ Select delay time by pressing the “▲” or “▼”. Please note the delay time should include the baking time of program. After baking program is complete, the bread machine will shift to the Keep Warm setting for 1 hour. Before starting to make bread, select the program menu. Weight and crust colour are selected first, then press “▲” or “▼” to increase or decrease the delay time at increments of 10 minutes. The maximum delay is 15 hours.

**POWER INTERRUPTION**

In the event of a power cut, the process of making bread will continue automatically within 10 minutes, even without pressing 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 again. If the dough has not entered the rising phase when the power cord is removed 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 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.

Figure 1

Figure 2

**KEEP WARM**

After the baking program is complete, the bread maker will beep 10 times and shift to Keep Warm setting for 1 hour. It will display “0:00”. To cancel the Keep Warm process, press the START/STOP button for 3 seconds.

**TIP:** Removing bread immediately after the baking program is complete will prevent the 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 program is not suitable for baking recipes requiring butter, margarine or milk.

## 3. Sweet bread

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.

## 4. Ultra-fast

Kneading, rising and baking in a very fast way. The baked bread is the roughest one among all bread menus.

## 5. Quick bread

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

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

## 6. Cake

Kneading, rising and baking occurs, using soda or baking powder as a raising agent.

## 7. Dessert

Kneading and baking for those foods with more fat and protein.

## 8. Rice bread

Mix cooked rice into the flour in a 1:1 ratio to make the bread.

## 9. Corn bread

Mix corn into the flour to make the bread.

## 10. Gluten-free bread

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

## 11. Gruel (porridge)

Kneading and stewing to make coarse cereals gruel (porridge).

## 12. Sticky rice

Stirring and heating to make a glutinous rice ball

## 13. Mix

Stir to let the flour and liquids mix thoroughly.

## 14. Dough

This program prepares the yeast dough for buns, pizza crust, etc., to bake in a conventional oven. There is no baking in this program.

## 15. Knead

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

## 16. Rice wine

Rising and baking polished glutinous rice.

## 17. Yoghurt

Rising and making yoghurt.

## 18. 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.

## 19. Bake

For additional baking of breads e.g. if a loaf is too light or not baked through. In this program, there is no kneading or resting.

## BEFORE THE FIRST USE

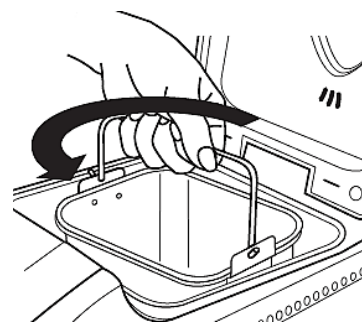
Wash and dry the bread pan and kneading paddle.

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

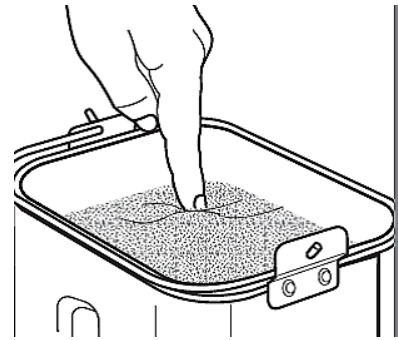
**CAUTION!** Falling Object Hazard. The bread maker can wobble and move during the kneading cycle. Always position it in the centre of counter/worktop away from the edge.

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 all the detachable parts. The appliance may emit a little smoke and/or odour 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.

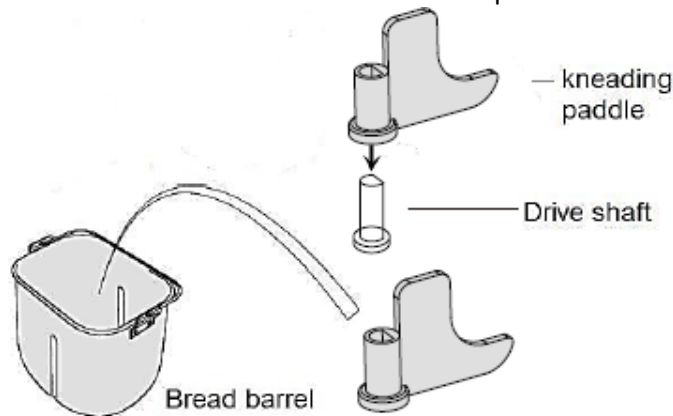


4. Dry all parts thoroughly and assemble them, the appliance is ready for use.

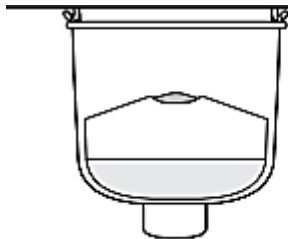


## Detailed Instructions

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 the 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 your finger, add yeast into the indentation. Make sure that yeast does not come into contact with salt or liquids.

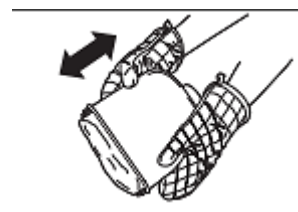


LAST: Yeast. MUST be separate from wet ingredients  
 SECOND: Dry ingredients (sugar, salt, shortening, flour)  
 FIRST: Liquid ingredients - room temperature

**Tip:** Measure all ingredients, including add-ins (nuts, raisins) before you begin.

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 between 1.2lbs (0.544Kg) and 1.5lbs (0.68Kg). (WEIGHT is adjustable in programmes in programs menu 1-3, 5, 8-10).
11. Press the CRUST button and move the arrow to desired setting: Light, Medium, Dark crust. (Crust is adjustable in program menu 1-3, 5, 6, 8-10).
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 7, 11, 15-19).
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. The bread maker will beep once and “3:00” will be displayed. The colon between the “3” and “00” does not flash continuously and the indicator will light up. The kneading paddle will begin to mix your ingredients. If the Delay Timer was activated, kneading paddle will not mix ingredients until program is set to begin.
15. For add-ins (fruits, nuts, raisins), the machine will beep 10x. Open the lid and pour in your add-ins. (This function is adjustable in programs: Menu1-5, 8-10.) The timing varies by program.
16. Once the process is complete, 10x 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 the 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 removing the bread. Use oven mitts, carefully turn the bread pan counter-clockwise 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 an electric cutter or bread knife. It is not recommended to use a fruit knife or kitchen knife otherwise the bread may be subject to deformation.
20. If the kneading paddle remains in the bread, gently pry it out using a spatula or small hook (part no. 7). The bread is hot; never use your hands to remove the kneading paddle. When not in 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 longer time, place sealed plastic bag in refrigerator for up to 10 days. Wrapped in a plastic bag or foil home-made bread can be stored in the freezer for short-term storage (less than 3 weeks).

## REMOVING BREAD

The 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 pan 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 a bread knife.

**TIP:** If kneading paddle does not come out of the loaf, remove it with a spatula or small utensil/hook (part no. 7).

## INGREDIENTS INTRODUCTION

### 1. Bread Flour

Bread flour is the most important ingredient for making bread and is recommended in most yeast-bread recipes. It has high gluten content and 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 in all-purpose flour, so it can be used for making larger bread with higher fibre content. Bread flour is better suited for yeast breads.

### 2. All-purpose Flour

Flour that contains no baking powder, suitable for “quick” breads or bread made with the Quick settings.

### 3. Whole-wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part of whole-wheat flour has a higher fibre 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 Whole-wheat flour or Bread Flour to achieve the best result.

### 4. Black Wheat Flour

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

### 5. Self-raising flour

Flour that contains baking powder, used 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 for making rough bread, which are used for enhancing the flavour and texture.

### 7. Sugar

Sugar is “food” for yeast and also increases the sweet taste and colour of bread. It is a very important element in making the bread rise. White sugar is normally used; however, brown sugar, powdered sugar, or cotton sugar may also be used 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 the yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fibre soften.

1 tbsp dry yeast = 3 tsp dry yeast

1 tbsp dry yeast = 15ml yeast

1 tsp dry yeast = 5ml



Before using, check the expiry date and storage time of yeast. Return to refrigerator immediately after each use, the fungus will be killed at high temperature which results in failure of bread rising.

**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 flavour and crust colour. It is also used to restrain yeast activity. Never use too much salt in a recipe.

## 10. Egg

Eggs can improve bread texture, make the bread more nourishing 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 into small pieces before adding to liquid.

## 12. Baking Powder

Baking powder is used for making the Ultra Fast bread and cake rise. It does not need rise time but can produce air which will form bubbles to soften the texture of bread utilizing chemical principle.

## 13. Baking Soda

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

## 14. Water and Other Liquids (always add first)

Water is an essential ingredient for making bread. Generally speaking, water should be at room temperature between 20°C and 25°C. Some recipes may call for milk or other liquids to enhance flavour. 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 to use a measuring cup or a measuring spoon to obtain accurate amounts.

## 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 delay period, never add perishable ingredients such as eggs or milk.

After the kneading mixture of the flour is complete for the first time, a beep will be heard and fruit ingredients can be added to the mixture. If the fruit ingredients are added too early, the flavour will be diminished after the mixture has been stirred for a long time.

## Liquid Ingredients

Water, fresh milk or other liquids should be measured with measuring cups with clear markings and a spout. When measuring cooking oil or other ingredients, clean the measuring cup thoroughly.

## Dry measurements

Measure dry ingredients by gently spooning flour, etc., into the measuring cup and then, once filled, levelling 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 levelled 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 to soak for up to 1 hour. Wipe the paddle carefully with a damp cotton cloth.

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

**Note:** The outside of the bread pan and base may discolour. 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 in water for cleaning.

**Note:** It is recommended not to disassemble 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.

## OPERATING CONDITIONS

The machine may work well in a wide range of temperature, but there will be some 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	Odour or burning smell	*Flour or other ingredients have spilled into the baking chamber.	*Stop the bread maker and allow to cool completely. Wipe excess flour etc., from the baking chamber with a paper towel.
2	Ingredients not blending can smell 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 for 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 or hook (part no. 7).
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. *Add water, one tablespoon at a time, until dough has formed into a ball. *Excess flour can be removed from

NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
			loaf once baked and cooled.
7	Bread has risen 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 expiry 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 colour is too light	*Opening the lid during baking.	*Do not open lid during baking. *Select a darker crust option.
11	Crust colour 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 dishwasher.	*This is normal and will not affect the bread pan.

## Recipe

Volume measurements in recipes refer to accessories 8 and 9 provided. Measuring spoon (9) smaller end = spoon, bigger end = scoop. Please note lb conversion from grams is approximate to 2 decimal points.

Menus		Ingredient	Volume	Volume	Notes
<b>1 Basic Bread</b>	sequence	bread weight	750g/1.65lb	500g/1.1lb	
		time	<b>3:00</b>	<b>2:55</b>	
	[1]	water	200ml	150ml	
	[2]	salt	0.7 spoon	0.5 spoon	Add off centre
	[3]	sugar	3 scoop	2 scoop	Add off centre
	[4]	oil	2 scoop	1.5 scoop	
	[5]	high gluten flour	2.2cups/300g	1.5 cups/210g	
	[6]	instant yeast	1.0 spoon	0.8 spoon	put on the dry flour, must not touch any liquid
<b>2 French Bread</b>		bread weight	750g/1.65lb	500g/1.1lb	
		time	<b>4:00</b>	<b>3:55</b>	
	[1]	water	200ml	150ml	
	[2]	salt	0.7 spoon	0.5 spoon	Add off centre
	[3]	sugar	3 scoop	2 scoop	Add off centre
	[4]	oil	2 scoop	1.5 scoop	
	[5]	high gluten flour	2.2 cups/300g	1.5 cups/210g	
	[6]	instant yeast	1.0 spoon	0.8 spoon	put on the dry flour, must not touch any liquid
<b>3 Sweet Bread</b>		bread weight	750g/1.65lb	500g/1.1lb	
		time	<b>3:45</b>	<b>3:40</b>	
	[1]	water	200ml	150ml	
	[2]	salt	0.7 spoon	0.5 spoon	Add off centre
	[3]	sugar	3 scoop	2 scoop	Add off centre
	[4]	milk powder	1.5 scoop	1 scoop	
	[5]	oil	2 scoop	1.5 scoop	
	[6]	high gluten flour	2.2 cups/300g	1.5 cups/210g	
	[7]	instant yeast	1.0 spoon	0.8 spoon	put on the dry flour, must not touch any liquid
<b>4 Ultra- fast Bread</b>		bread weight	750g/1.65lb	500g/1.1lb	
		time	<b>1:00</b>		
	[1]	water	200ml		temperature 40-50°C
	[2]	salt	0.7 spoon		Add off centre
	[3]	sugar	3 scoop		Add off centre
	[4]	oil	2 scoop		
	[5]	high gluten flour	2.2 cups/300g		
	[6]	instant yeast	3.5 spoon		put on the dry flour, must not touch any liquid

Menus		Ingredient	Volume	Volume	Notes
<b>5 Quick Bread</b>		bread weight	750g/1.65lb	500g/1.1lb	
		time	<b>2:00</b>	<b>1:55</b>	
	[1]	water	200ml	150ml	water temperature 40-50°C
	[2]	salt	0.7 spoon	0.5 spoon	Add off centre
	[3]	sugar	3 scoop	2 scoop	Add off centre
	[4]	oil	2 scoop	1.5 scoop	
	[5]	high gluten flour	2.2 cups/300g	1.5 cups/210g	
	[6]	instant yeast	3.5 spoon	3.5 spoon	put on the dry flour must not touch any liquid
<b>6 Cake</b>		time	<b>2:20</b>		
	[1]	water	30ml		
	[2]	egg	3 pcs		
	[3]	sugar	0.5 cups		Add off centre
	[4]	oil	2 scoop		
	[5]	self-rising flour	2 cups/280g		
	[6]	instant yeast	1.5 spoon		put on the dry flour must not touch any liquid
<b>7 Dessert</b>		time	<b>1:20</b>		
	[1]	egg	2 pcs		
	[2]	milk	1 cups		
	[3]	cooked rice	1.5 cups		
	[4]	sugar	0.5 cups		
	[5]	raisin	0.5 cups		
<b>8 Rice Bread</b>		bread weight	750g/1.65lb	500g/1.1lb	
		time	<b>2:45</b>	<b>2:40</b>	
	[1]	water	140ml	110ml	
	[2]	oil	2 spoon	1.5 spoon	
	[3]	sugar	4 scoop	3 scoop	Add off centre
	[4]	salt	¼ spoon	½ spoon	Add off centre
	[5]	cooked rice	70g/0.15lb	50g/0.11lb	
	[6]	high gluten flour	1.7 cups/240g	1.3 cups/180g	
	[7]	instant yeast	1.5 spoon	1 spoon	put on the dry flour, must

Menus		Ingredient	Volume	Volume	Notes
					not touch any liquid
<b>9 Corn Bread</b>		bread weight	750g/1.65lb	500g/1.1lb	
		time	<b>3:00</b>	<b>2:55</b>	
	[1]	water	140ml	110ml	
	[2]	oil	2 spoon	1.5 spoon	
	[3]	sugar	4 scoop	3 scoop	Add off centre
	[4]	salt	¾ spoon	½ spoon	Add off centre
	[5]	Corn flour	70g/0.15lb	50g/'0.11lb	soak in water 2-3 hours
	[6]	high gluten flour	1.7 cups/240g	1.3 cups/180g	
	[7]	instant yeast	1.5 spoon	1 spoon	put on the dry flour, must not touch any liquid
<b>10 Gluten free bread</b>		bread weight	750g/1.65lb	500g/1.1lb	
		time	<b>3:00</b>	<b>2:55</b>	
	[1]	water	180ml	120ml	
	[2]	oil	2.5 spoon	2 spoon	
	[3]	sugar	3 scoop	2.5 scoop	Add off centre
	[4]	salt	1 spoon	½ spoon	Add off centre
	[5]	Corn flour	1.5 cup/210g	1.25 cup/175g	
	[6]	gluten free flour	1.5 cups/210g	1.24 cups/175g	
	[7]	instant yeast	2 spoon	2 spoon	put on the dry flour, must not touch any liquid
<b>11 Gruel (Porridge)</b>	[1]	dry ingredients	120g		
	[2]	water	600ml		
<b>12 Sticky rice</b>		time	<b>1:20</b>		
	[1]	water	250ml		
	[2]	glutinous rice	250g		soak in water 30mins
<b>13 Mix</b>		time	<b>0:15</b>		
	[1]	water	250ml		
	[2]	salt	1 spoon		Add off centre

Menus		Ingredient	Volume	Volume	Notes
	[3]	oil	3 scoop		
	[4]	high gluten flour	2.5 cups/350g		
<b>14 Dough</b>		time	<b>1:30</b>		
	[1]	water	220ml		
	[2]	salt	1 spoon		Add off centre
	[3]	oil	3 scoop		
	[4]	high gluten flour	2.2 cups/300g		
	[5]	instant yeast	1 spoon		put on the dry flour, must not touch any liquid
<b>15 Knead</b>		time	<b>0:08</b>		
	[1]	water	appropriate amount		
	[2]	salt	1 spoon		
	[3]	oil	3 scoop		
	[4]	high gluten flour	appropriate amount		
<b>16 Rice wine</b>		time	48:00:00		
	[1]	glutinous rice	500g		soak in water 30mins
	[2]	water	appropriate amount		
	[3]	distiller's yeast	1 spoon(3g)		
<b>17 Yoghurt</b>		time	<b>8:00</b>		
	[1]	milk	600ml		
	[2]	lactic acid bacteria	60ml		
<b>18 Jam</b>		time	<b>0:40</b>		
	[1]	fruit pulp	3 cups		stir to mush, can put some water
	[2]	corn flour	0.5 cups		
	[3]	sugar	1 cups		
<b>19 Bake</b>	[1]	adjust the temperature through the button " crust colour": light-160'C; medium-180'C,Dark-200'C			

## 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 THE WALL OUTLET CORRESPONDS TO THE ONE SHOWN ON THE RATING LABEL.



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 PARTS ON OR TAKING THEM OFF, 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 WITH 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 FITTED WITH AN EARTHED 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 ITS INTENDED USE.
22. CLEAN OVEN INTERIOR CAREFULLY. DO NOT SCRATCH OR DAMAGE HEATING ELEMENT TUBE.

## PLUG WIRING (UK & IRELAND)

This appliance is fitted with a moulded BS 1363 **13-amp** plug. If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 and with a rated current of **13-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.

## DISPOSAL

- Dispose of all packaging, paper, cartons, plastic and plastic bags in accordance with your local recycling regulations.
- At the end of the product's lifespan please dispose of it at unauthorised household WEEE waste recycling centre.



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