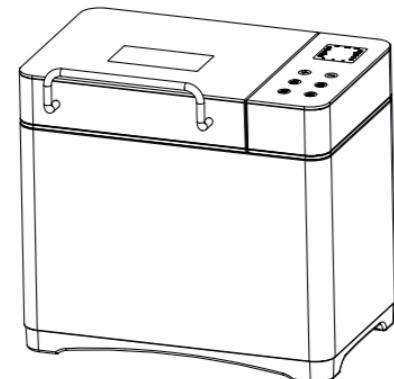




INSTRUCTION MANUAL
Bread maker
MBF-010



Read all instructions before using and save it for future reference

TABLE OF CONTENTS

| | |
|-----------------------------------|----|
| IMPORTANT SAFEGUARDS | 2 |
| SAVE THESE INSTRUCTIONS | 3 |
| PARTS AND FEATURERS | 4 |
| CONTROL PANEL | 5 |
| OPERATION GUIDES | 7 |
| CONVENIENT FUNCTION & USEFUL TIPS | 11 |
| CLEANING & CARE | 15 |
| MEASUREMENTS | 17 |
| RECIPES RECOMMENDED | 18 |
| 1. Soft Bread | 18 |
| 2. Sweet Bread | 18 |
| 3. Natural Sourdough | 19 |
| 4. French | 19 |
| 5. Whole Wheat | 19 |
| 6. Quick | 19 |
| 7. Sugar Free | 20 |
| 8. Multi-grain Bread | 20 |
| 9. Milky Loaf | 21 |
| 10. Cake | 21 |
| 11. Raw Dough | 21 |
| 12. Leaven Dough | 21 |
| 13. Jam | 22 |
| 15. Yogurt | 22 |
| 16. Gluten Free | 22 |
| TECHNICAL SPECIFICATION | 22 |
| TROUBLE SHOOTING | 23 |
| WARRANTY | 28 |

IMPORTANT SAFEGUARDS

When using the electrical appliance, basic precautions should always be followed. Including the following:

1. Read all instructions, product labels and warnings carefully before using the bread maker.
2. Do not touch hot surfaces. Use handles or knobs.
3. To avoid electrical shock, do not immerse cord, plug, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug form outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
7. Do not use outdoors.
8. Avoid contact with moving parts.
9. Do not use appliance for other than intended or specified uses.
10. Do not place the appliance on unstable surfaces or near a hot gas or electric burner, or in a heater oven.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces including the stove.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, press and hold the START/STOP Button for a full second; remove plug from the wall outlet.
14. Do not scratch, damage, modify, forcefully bend, pull, twist or fold the power cord.

15. Use only 120-VOLT AC electrical current.
16. When unit is not in use and before cleaning, unplug the bread maker from wall outlet. Let the bread maker cool down thoroughly before assembling or disassembling it.
17. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

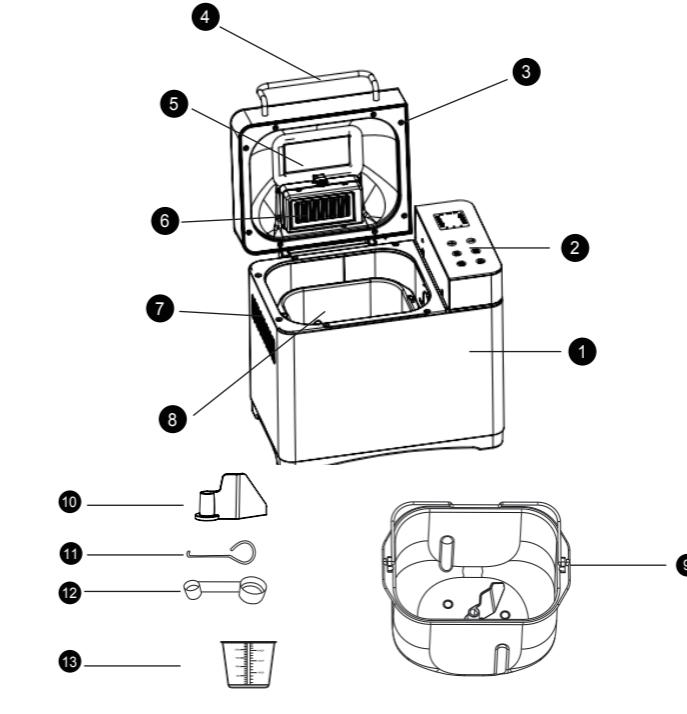
SAVE THESE INSTRUCTIONS

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 extension cord should be at least as great as the electrical rating of the appliance;
 - 2) Don't drape the cord 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.

PARTS AND FEATURERS

| | |
|----------------------------|--------------------------|
| 1. Steel Housing | 8. Baking chamber |
| 2. LCD Touch Control Panel | 9. Bread Pan with handle |
| 3. Steel Lid | 10. Kneading blade |
| 4. Handle | 11. Hook |
| 5. Viewing Window | 12. Measuring Spoon |
| 6. Fruit/Nut Dispenser | 13. Measuring Cup |
| 7. Air Vent | |



CONTROL PANEL

1. "MENU": The MENU button is used to select the desired program. Press the MENU button repeatedly to scroll through the menu. Select your program on the control panel menu repeatedly, the LCD display will show corresponding programs. When you see the program you required, stop pressing. The PROGRAM LISTS are as follows:

| Number | Program | Number | Program |
|--------|-------------------|--------|--------------|
| 1 | Sweet Bread | 8 | Soft Free |
| 2 | Medium | 11 | Jam |
| 3 | Natural Sourdough | 9 | Milky Loaf |
| 4 | French | 10 | Cake |
| 5 | Whole Wheat | 11 | Raw Dough |
| 6 | Quick | 12 | Leaven Dough |

NOTE:
♦ When pressing the START/STOP button, the default menu displayed on the LCD screen is Program1: 1.5lb(750g)/Medium Color/ Soft Bread.

2. "LOAD": Press the LOAD button and select the bread size from 1.0 lb/1.5 lb/2.0 lb. This function is just available for program 1 to 9.

3. "COLOR": Press the COLOR button to select a LIGHT, MEDIUM or DARK colored crust.

4. "START/STOP/PAUSE":

1) Press the START/STOP/PAUSE button once to start a cycle. A short beep will be heard. The colon in the time display will begin to flash, and the cycle will start. When the bread maker starts to work, it will start "Exceptional Stop" as protection performance to avoid accidental contact or collision.

2) When press the button for at least 2 seconds until hear a prompt sound "Buzz", the unit will stop working immediately.

3) To pause the programme, you should press the button within one second, then the program will stop countdown, while the machine is at the state of "Pause", and you can add some ingredients, etc. Press again to quit the status "Pause" and then all programs will continue the action.

5. Delay Timer "+" and "-": Use the Delay Timer feature to start the bread maker at a later time. Press the + and - buttons to increase the cycle time shown on the display. Add up to 15 hours including the delay time.

NOTES:
♦ Set the Delay Time after selecting Menu, Loaf Size, and Crust Color.

♦ Do not use the timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream, or cheese.

6. Working Status Includes: Reservation (if you need) - Preheat - Knead1 - Rest - Knead2 - Ferment1,2,3 - Bake - Keep warm - End.



OPERATION GUIDES

Please be careful before use:

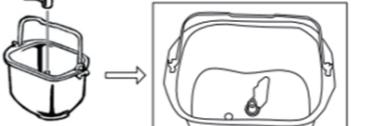
- ♦ Check wire cord, socket and fuse box in order; Rating Load is higher than 6A.
- ♦ Bread maker must be grounded in safe. Earth Wire and Zero Line must be separated, preventing them from twisting in each other over three-plug connector.

For the First Use:

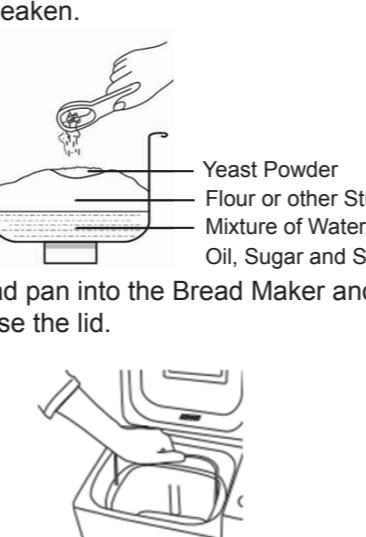
- ♦ The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.
- ♦ Please check whether all parts and accessories are complete and free of damage.
- ♦ Clean all the parts according to the section "CLEANING AND MAINTENANCE".
- ♦ 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.
- ♦ Dry all parts thoroughly and assemble them, the appliance is ready for using.

Operation Instruction on Making Bread:

1. Open the lid and take out bread pan from the inside of container, attach the kneading blade to the rotating shaft and push down firmly.



2. Add the appropriate measured ingredients in the bread pan. Insure yeast to be added above flour and do not mix yeast with water, sugar and salt, otherwise the activation of yeast will be weaken.



3. Put the bread pan into the Bread Maker and turn slightly clockwise. Close the lid.



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

4. Plug into outlet, you will hear a buzzer sound and the digital control panel will illuminate: the default value after starting unit is 1.5 lb(750g) / Medium Color/ soft bread.

5. Select your Bread Recipe by pressing "MENU" button: The number will be moving in circle from 1-17.

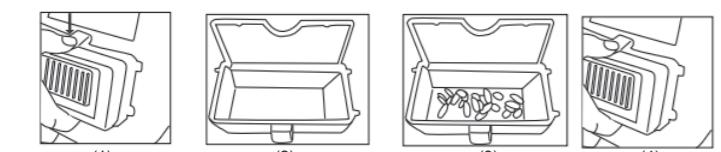
6. Press "COLOR" to select your bread color and press "LOAD" to select your bread size.

7. Set "Reserve" Time. Press "+" or "-" to adjust your desirable time. Please skip current step if you want to make bread right now.

8. Start the unit and begin to make bread : press "START/STOP/PAUSE", begin to Count Down .

NOTE:
♦ When starting bread maker, the unit begins to stir flour. In the first 7 minutes, the program is set automatically to interval stirring to avoid the splashing of flour. 7 minutes later, it automatically 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.



NOTES:
String rod may remain stuck in the bread when it comes out. In this case, use a hook attachment as follows.

♦ Insert the hook in the axis of the string rod (A).

♦ pull gently to release the string rod (B).

CONVENIENT FUNCTION & USEFUL TIPS

Buzzer Sound

A buzzer sound will be given as:

- 1) electricity is connected.
- 2) Loaf, Color, Menu or Time Setup is pressed.
- 3) switch "Start/Stop/Pause"

4) During kneading process, the buzzer sound is given continuously to remind you of adding material.

5) The intermittent buzzer sound is given as "Keep Warm" is closed down.

15 minute memory-keeping

If an occasional electricity-disconnection happened and its duration is less than 15 minutes, re-connecting electricity would make bread maker continue to work and 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.

Keep Warm

1) After baking process is complete, the bread machine will shift to the Keep Warm setting for 1 hour.

2) To cancel the Keep Warm setting, press the START/STOP/PAUSE button for 3 seconds until a buzzer sound is given and then "Keep Warm" closes down.

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

Tips: Bread Basics for Ingredients

Flour

1) All-Purpose Flour: Flour that contains no baking powder, suitable for "quick" breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

2) Bread Flour: Bread flour is the most important ingredient of making bread and is recommended in most yeast-bread recipes. It has a high gluten content and can keep the size of the bread from collapsing after rising. Flour varies by region. For example, American flour is milled from hard spring wheat; Canadian flour is milled from hard winter wheat.

Sugar

Sugar is "food" for the yeast and also increases the sweet taste and color of bread. It is very important for the color and flavor of the bread. White sugar is normally used; however, brown sugar, powdered sugar, or cotton sugar may also be called for in some recipes. Do not substitute with powdered sugar, brown sugar or other artificial sweeteners unless indicated.

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. Before using, check the expiration date of the yeast. Return to refrigerator immediately after each use.

Water

When bread machine baking, all liquids, particularly water, should be 80°F (27°C) unless stated otherwise.

Temperatures too cool or too warm can prevent the yeast from active ting.

Milk

Whole, semi-skimmed or skimmed milk can be used in bread making but it should always be added lukewarm.

Refrigerated milk must be heated to around 80°F (27°C).

Never heat milk above 98°F (37°C) as this can cause problems with yeast.

Egg

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

Salt

Salt in bread is NOT just a matter of taste! Salt restrains the growth of the yeast, and improves elasticity and structure. If you reduce or eliminate salt from the bread, it will rise excessively - if you use too much salt the loaf will not rise enough. Use common table salt.

Butter

Butter makes breads soft and glossy. Measured and cut into small pieces.

Water

When bread machine baking, all liquids, particularly water,

should be 80°F (27°C) unless stated otherwise.

Temperatures too cool or too warm can prevent the yeast from active ting.

Eggs

Eggs should be at room temperature.

Sugar

Sugar should be at room temperature.

Yeast

Yeast should be at room temperature.

Flour