



## Quick Start Guide for Bread Maker



## Golden Rule of Making Bread

- \* Make sure to use **high gluten flour** (high gluten flour: protein content 12.5%-13.5%) when making bread. Plain flour or low gluten flour will cause depression or retraction due to the indefinite form of toast holes under high temperature. Special attention: High patent flour or special patent flour can not be used to make bread because of insufficient gluten.
- \* Make sure to use **instant yeast** (which is a kind of granular dry yeast dehydrated from fresh yeast). Ordinary yeast should be fermented for more than 3 hours, which is not suitable for bread maker.
- \* Use the boiling water that has been cooled to room temperature, which has the proper content of calcium carbonate and acid-base property for making bread.
- \* The proportion of flour and liquid is generally 90ml liquid and 1 cup of flour (145g). The reference standard for dough kneading is that the dough should be smooth after being well kneaded.
- \* Add an appropriate amount of fruit materials and nuts to make the bread taste more satisfying.

Nuts: almond slices, sweet potato strips, dried cranberries, raisins, walnuts, dried fruit, etc; fruit materials: matcha powder, peanut powder, cocoa powder, coffee powder, coconut powder, etc; decorative materials: dried meat floss, black sesame, dried shredded vegetables, dried scallions.

## Initial Use of Bread Maker

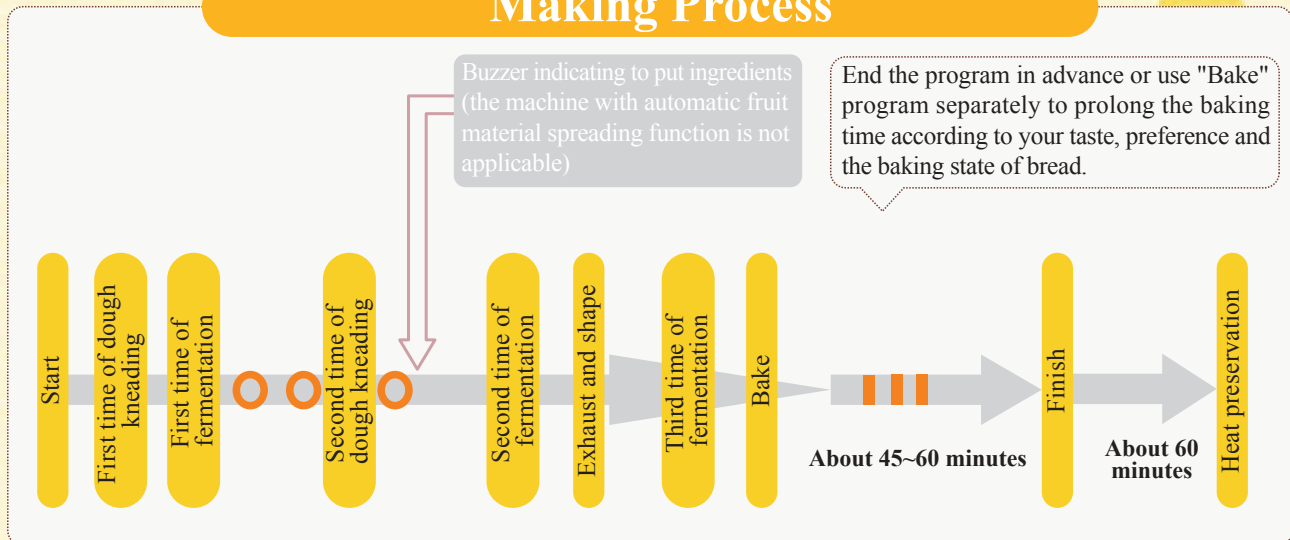
1. Cleaning and disinfection: Wipe the inside of the bread barrel and the stirring knife with a clean wet cloth, and then choose MENU 14 - "Bake". Heat for 10 minutes (it is normal if smoke is released), and after it is cooled, re-clean all the components (directly wash with water).
2. For initial use, we recommend to choose middle color for baked color and choose 750g (1.5LB) for weight. Start the machine until all the preparatory work is ready.  
**The procedure can not be changed after the bread maker starts working.**
3. Eating the bread: It is better to place the freshly made bread for 15-30 minutes, and slice to serve after the bread is cooled down.
4. LCD will not be always on in the course of bread making. You can make it bright by pressing the button.

## Basic Process for Making Bread



**Note** When making bread with vegetable, eggs or milk, please do not use appointment or delay settings (+, -). These food will lose freshness if they are placed for a long time.

### Making Process



\* During the second time of dough kneading, the buzzer indicating to put ingredients will make a “beep” sound, and you can add the fruit materials at this time.



## Common Formula for Western-style Bread

\* The making time is slightly different for different product models.

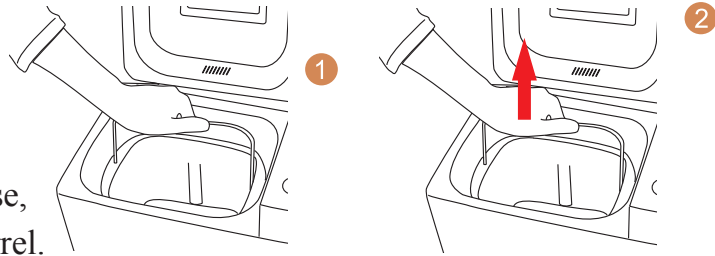
Materials	500g		750g		1000g	
Milk	100ml		140ml		180ml	
Butter	1+1/2 tablespoons	20g	2 tablespoons	26g	2+1/2 tablespoons	33g
Salt	1/2 spoon	2g	2/3 spoon	3g	3/4 spoon	4g
Egg	1	About 60g	1	About 60g	1	About 60g
Sugar	1+1/2 tablespoons	20g	2 tablespoons	26g	2+1/2 tablespoons	33g
High gluten flour	1+1/2 cups	220g	2 cup	290g	2+1/2 cups	360g
Instant yeast	1/2 spoon	1.5g	2/3 spoon	2g	3/4 spoon	3g

## Steps for Making Bread

### STEP 01

**Remove the bread barrel from the machine.**

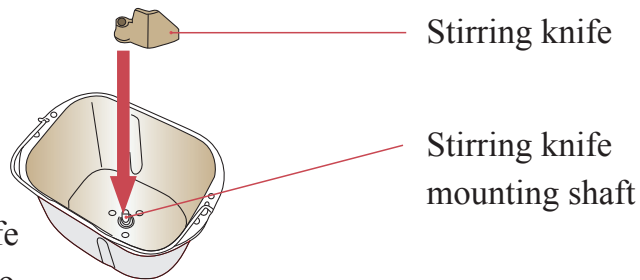
Hold the handle of the bread barrel and rotate about 20° counterclockwise, then lift up and remove the bread barrel.



### STEP 02

**Install the stirring knife into the bread barrel.**

Align the stirring knife with the mounting shaft, install the stirring knife onto the shaft by pushing and push it to the bottom.



Stirring knife

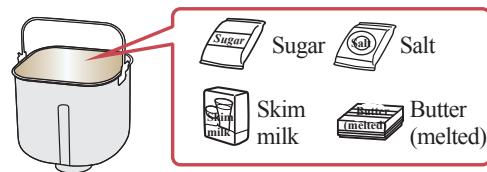
Stirring knife mounting shaft

### STEP 03

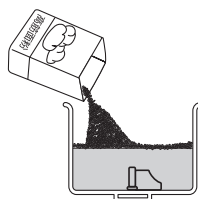
**Put the raw materials into the bread barrel.**

① Add the raw materials according to the order: first, liquid (water or milk) → then, solid (flour and auxiliary materials) → last, yeast. (It is best to use cold water or milk about 5-10 degrees in summer because of the high temperature; it is best to use water or milk about 20-30 degrees in winter because of the low temperature.)

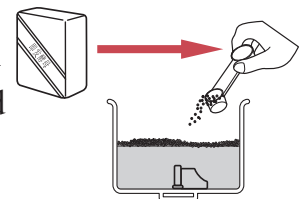
② Add milk, sugar, salt, butter (melted) in turn, and stir gently and evenly with chopsticks.



③ Slowly add the high gluten flour.

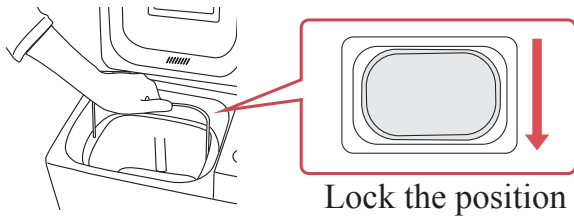


④ Make a line of depression in the top of the flour and add the instant yeast.



### STEP 04

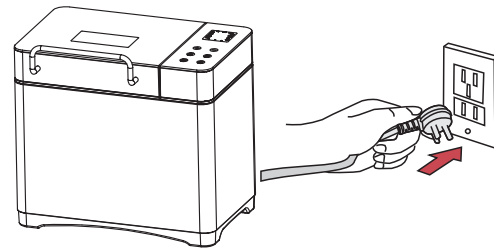
Put the bread barrel directly into the machine and lock the position.



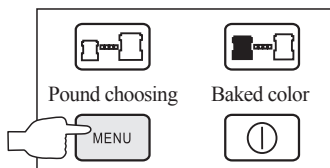
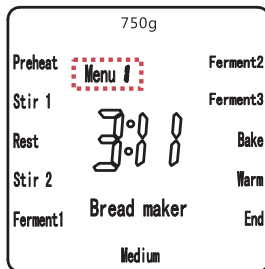
### STEP 05

Close the cover and plug in the power.

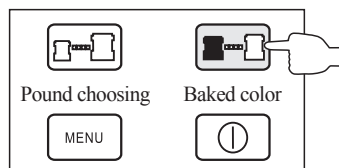
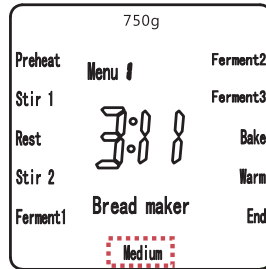
① Plug in the power



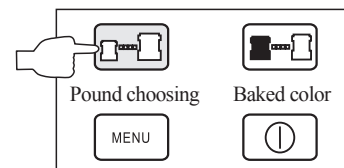
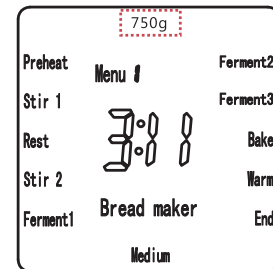
② Select light bread in menu



③ Select middle color in baked color

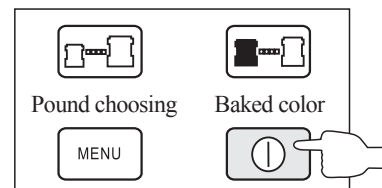
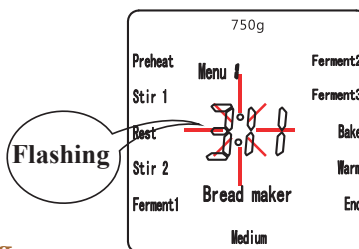


④ Select the weight you need in pound choosing



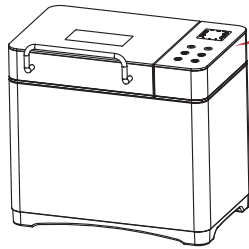
### STEP 06

Press the start button to start the program, and the bread maker will run automatically during the whole process of kneading, fermenting and baking.

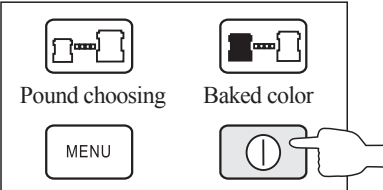


Tip: When the dough is almost done at the first time of dough kneading, use a rubber spatula to scrape the residue at the corner, speeding up the mixing. The indicating time of the bread maker in STEP 05 and STEP 06 is subject to the actual situation.

## STEP 07 The bread making is finished.

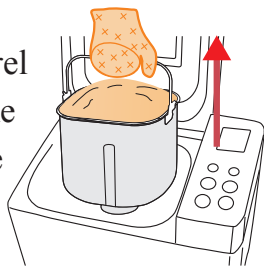


0:00

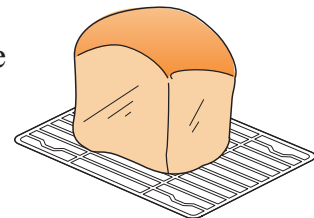


There will be a prompt sound when the bread making is done. Press the end button to end the program, and then disconnect the plug.

Remove the bread barrel with oven gloves, make the bread barrel upside down and take the bread out.



Slice to serve after the bread is cooled for 15 to 30 minutes (take out the mixing blades before slicing).



500g-750g (1LB-1.5LB)  
2013-V5

## Notes:

1. After connecting the power, press “menu” button to choose the menu you need.  
The program can not be changed after the bread maker starts working.
2. If the LCD shows “HHH”, it indicates that the temperature of bread maker is high, and you should pause and cool it down for a while before using it again.
3. If the stirring rod and bread barrel get stuck by the flour, you should clean up the crumbs and soak it for half an hour before removing.
4. If you press the timing function by accident, you can press and hold “Start/Pause” button for 3 seconds, and the timing function will be canceled after hearing a “beep” sound.

