



## Operating Manual of MBF-011 Bread Maker



Please carefully read the Operating Manual before use and keep it properly for future use.

## WARRANTY

### One-year limited warranty

This product is warranted to be free from defects in materials or workmanship for a period of one year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable.

Please contact our Customer Service Email:  
**byran@jmkbs.com** for instructions on the repair and/or replacement of the appliance if a covered defect occurs within the one year warranty period.



## Table of Contents

SAVE THESE INSTRUCTIONS .....	5
Components .....	9
Precautions .....	10
Operation manual.....	14
Cleaning and maintenance .....	33
Technical specifications .....	34
FAQ .....	35

## FAQ

The FAQ is for reference in use of the bread maker. If damage is suspected, to avoid risk and heavier loss, bring the bread maker to maintenance station or make a phone call for consultation.

Phenomenon	Possible causes	Solution
The bread maker does not work	Check if power is switched on	Press "Start" button, the bread maker will start operation
	Check if there is time delay	":" flashing on the screen indicates start of countdown
	Components damage	Bring the bread maker to maintenance station for troubleshooting
Presence of abnormal sound	Check if there is hard object in the bread pan	Remove the object and then start the bread maker
	Check if the bread pan is in place	Reinstall the bread pan into place
Presence of peculiar smell	Check the power line for damage	Keep power line away from heating object
	Check the heating tube for presence of sundries	Remove sundries on the heating tube
"E00" displayed in LCD	Inner temperature below 14°F	Use the bread maker at -14°F -104°F temperature
"E01" displayed in LCD	Inner temperature above 122°F	Cool it down to room temperature using electric fan or by natural cooling
"EEE" or "HHH" is displayed on LCD	Temperature detector fault	Bring the bread maker to maintenance station for troubleshooting
Bread made is underdone	Bread is half-baked	Inadequate water is used or temperature of water is excessively high
	Incorrect ratio of raw materials	Please refer to "Recipe" for rational proportioning.

### Operating environment temperature

1. Temperature range: 14°F - 104°F
2. Relative air humidity: less than 95% (at 77°F).
3. Storage temperature: -40°F -140°F.
4. Ambient air shall be free of combustible and corrosive gas and conductive dust.

### Technical specifications

<b>Model</b>	<b>MBF-011</b>
<b>Rated voltage</b>	<b>120V~</b>
<b>Rated Power</b>	<b>710W</b>
<b>Rated capacity</b>	<b>2.0Lb</b>

**Note: the technical parameters are subject to change without notice.**

**KANG BAI SHI Electrical Co., Ltd. reserves right to interpret all text changes.**

### 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.

rough surface. Such dough will be poorly fermented, and bread made with such dough will have large air holes and hard surface.

If the dough is too dry after stirring for 5 m, additional water must be used, and every time a tablespoon of water is added, check state of the dough.

### **Other ingredients**

As use of sugar and egg will have bread in darker color, use sugar and egg in volume of use specified in the recipe, and use of excessive sugar and egg will have bread in even darker color and the bread may even be burned in roasting or baking. You may have to stop braking to prevent burning. Use of egg will dilute the dough. If use of egg is required, beat the egg in a measuring cup and then water is added until the specified marking is reached, and use of no more than one egg is advised.

If the bread is burned, use less salt and sugar and select light baking color and you will have tasty bread.

### **Cleaning and maintenance**

#### **Keep the surface clean**

1. Before cleaning the bread maker, pull off the plug and turn off power supply.
2. Gently wipe it with soft cloth containing neutral detergent, and then wipe it dry with dry cloth, use of gasoline or other solution is not allowed.

#### **Keep the accessories clean**

3. After use, accessories must be cleaned to prevent scale deposit.
4. If the stirrer rod stays in the bread pan, fill an appropriate volume of water for soaking.
5. For keeping the bread maker idle for a long time, clean and dry the accessories and place them into the bread pan.

## Water - flour ratio

As different flours have different water absorption, you may need to adjust volume of water, and please remember the appropriate volume of water for every new flour.



Excessive water



Insufficient water



Well-stirred dough

- 1) When excessive water is used, the dough will be too soft to maintain sphericity and will stick to your hand or even be pasty, and the bread made with such dough will have large air holes, hard texture and low resilience, flat surface or even pits as compared with well-made bread that has hemispheric top surface.  
If use of excessive water is indicated after stirring for 5 m, add 1 or 2 tablespoons of flour as required, and after the additional flour is integrated into the dough, make a judgment.
- 2) When inadequate water is used, there may be dry flour at the bottom after stirring for 5 m, and the dough may be too hard and non-resilient and have

## 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.

## 1. MESURES DE SÉCURITÉ IMPORTANTES

Lorsque vous utilisez l'appareil électrique, des mesures de précaution de base doivent toujours être respectées, y compris les suivantes :

Lisez l'intégralité des consignes.

1. Cet appareil peut être utilisé par des enfants d'au moins 8 ans et plus, et des personnes aux capacités physiques, sensorielles ou mentales réduites, ou n'ayant pas d'expérience et de connaissance, s'ils sont supervisés ou ont été instruits de l'utilisation en toute sécurité de l'appareil et comprennent les risques encourus. Les enfants ne doivent pas jouer avec l'appareil. L'entretien par l'utilisateur et le nettoyage ne doivent pas être effectués par les enfants à moins qu'ils ne soient âgés de plus de 8 ans et supervisés. Une étroite surveillance est nécessaire en cas d'utilisation d'un appareil par ou près des enfants.
2. Maintenez l'appareil et son cordon hors de la portée des enfants de moins de 8 ans.
3. N'utilisez pas un appareil dont le cordon ou la fiche a été endommagé, s'il présente un dysfonctionnement ou s'il a été endommagé de quelque manière que ce soit. Rapportez l'appareil au centre de service agréé le plus proche pour contrôle, réparation ou réglage d'ordre mécanique ou électrique. Si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant, l'un de ses réparateurs ou une personne ayant des compétences semblables pour éviter des risques.
4. ATTENTION : Surfaces chaudes. Ne touchez pas les surfaces chaudes. Utilisez les poignées ou les boutons. Ne laissez pas le cordon pendre du rebord d'une table ou d'un comptoir, ou toucher une surface chaude.
5. Les appareils ne sont pas destinés à fonctionner avec un minuteur externe ou un système individuel de télécommande.
6. Nettoyez les surfaces qui ont été en contact avec des aliments.
7. Avant utilisation, vérifiez que la tension de la prise murale corresponde à celle indiquée sur la plaque signalétique.

## 15. Gluten-Free

Material	1LB	1.5LB	2LB
Water	1/2 cup / 120ml	3/4 cup / 180ml	1 cup / 240ml
Sugar	2.5 tablespoons	3 tablespoons	3.5 tablespoons
Table Salt	1/2 teaspoon	1 teaspoon	1.5 teaspoon
butter	2 tablespoons	2.5 tablespoons	3 tablespoons
Gluten free flour	1 cup / 140g	1+1/3 cups / 210g	1+3/4 cups / 280g
corn flour	1 cup / 140g	1+1/3 cups / 210g	1+3/4 cups / 280g
Yeast Powder	1 teaspoon	1.25 teaspoon	1.5 teaspoon

## 16. Ferment

The function allows the user to “knead dough” which is followed by “ferment” and “bake”, and default time is 30 m which is settable between 10 m and 4 h.

### Precautions for proportioning

#### Flour:

You cannot make delicious bread using any flour. If there is no bread flour available, you can use “extra-fine high-gluten flour” or “special flour for dumpling and noodle”.

#### Yeast powder:

Use of soda ash or baking powder for substitute is not advisable.

You cannot have light and plump bread using expired or inactive yeast powder.

You can test activity of yeast as stated below: put a teaspoon of sugar into a half cup of water (at 104-122°F), spread 2 teaspoons of yeast powder on water surface and keep the cup standstill at a warm location for 10 m; mixture in the cup shall have been fermented and be up to the marking of a full cup, otherwise you must use fresh yeast powder to make delicious bread.

- Cracks on ready-made bread indicate poor fermentation, and more yeast powder (1/4, 1/2 or 1 tea spoon) must be used. Yeast powers of different brands and batch numbers have different results of fermentation.

## 12. Leaven Dough

Water	1 cup / 240ml
Vegetable oil	2 tablespoons
Salt	1+1/2 teaspoons
Sugar	1 tablespoon
Flour	3 cups
Yeast powder	1+1/2 teaspoons

## 13. Jam

<b>Material</b>	<b>2.0 LB</b>
Orange (diced)	21oz / 600g
Sugar	1+7/8 cups / 300g
Glutin or pudding powder	1.5oz / 50g

## 14. Yogurt

<b>Material</b>	<b>2.0LB</b>
Pure milk	1+1/2 cups / 350ml
Plain yoghourt	1/5 cup / 50ml
White sugar	3 tablespoons

8. Afin d'éviter un choc électrique, n'immergez pas le cordon, les fiches ou le boîtier dans l'eau ou tout autre liquide.
9. Débranchez l'appareil de la prise lorsque vous ne l'utilisez pas et avant de le nettoyer. Laissez-le refroidir avant d'installer ou d'enlever des pièces.
10. Ne placez pas l'appareil sur ou à proximité d'un brûleur électrique ou à gaz chaud, ou dans un four préchauffé.
11. Soyez particulièrement prudent lorsque vous déplacez un appareil contenant de l'huile chaude ou tout autre liquide chaud.
12. Ne touchez aucune pièce mobile ou en mouvement de la machine pendant la cuisson.
13. N'allumez jamais l'appareil sans avoir installé correctement le moule à pain chargé d'ingrédients.
14. Ne tapez jamais le bord ou le haut du moule à pain pour le retirer, cela pourrait l'endommager.
15. Branchez toujours la fiche à l'appareil d'abord, puis raccordez le cordon à la prise. Débranchez en réglant une commande sur OFF, puis retirez la fiche de la prise.
16. L'appareil n'est pas destiné à fonctionner avec un minuteur externe ou un système individuel de télécommande.
17. Ne mettez pas l'unité en service sans avoir placé le moule à pain dans la chambre pour ne pas endommager l'appareil.
18. L'utilisation d'accessoires non recommandés par le fabricant peut entraîner un incendie, un choc électrique ou des blessures.
19. N'utilisez pas l'appareil à l'extérieur.
20. N'utilisez pas l'appareil à d'autres fins que celles pour lesquelles il a été conçu.

## CONSERVEZ CES INSTRUCTIONS

### UTILISATION DOMESTIQUE UNIQUEMENT

- d. Un cordon d'alimentation court devrait être utilisé pour réduire le risque d'emmêlement ou de trébuchement avec un cordon plus long.
  - e. Des rallonges électriques plus longues sont disponibles et peuvent être utilisées si vous les manipulez avec soin.
  - f. En cas d'utilisation d'une rallonge plus longue :
    - 3) La puissance électrique indiquée sur le cordon ou la rallonge électrique doit être au moins aussi élevée que la puissance électrique de l'appareil, et
    - 4) Le cordon devrait être disposé de manière à ne pas passer par-dessus le comptoir ou la table, là où il peut être tiré par un enfant ou faire trébucher.
- Si l'appareil est un modèle avec prise de terre, la rallonge devrait être un cordon à 3 fils avec mise à la terre.

### 9. Milky Loaf

Material	1LB	1.5LB	2.0LB
Butter	2 tablespoons	2 tablespoons	3 tablespoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Milk powder	2 tablespoons	3 tablespoons	5 tablespoons
Strong flour	1+3/4 cup / 280g	2+1/3 cup / 375g	2+7/8 cup / 450g
Egg	1 pieces	1 pieces	1 pieces
Pure milk	1/2 cup / 120ml	3/4 cup / 180ml	1 cup / 240ml
Yeast powder	1 teaspoon	1+1/4 teaspoons	1+1/2 teaspoons

### 10. Cake

Material	1.5LB
Butter	3.5oz / 100g
Salt	1 teaspoon
Sugar	5.3oz / 150g
Low-gluten flour	2+1/3 cups / 13.4oz / 380g
Egg	4 pieces
Soda ash	2/3 tsp / 3.5g

### 11. Raw Dough

Water	1+1/6 cups / 280ml
▲ Vegetable oil	2 tablespoons
▲ Egg	2 pieces
▲ Salt	1+1/3 teaspoons
▲ Sugar	1 tablespoon
Flour	4 cups

Note: the ingredients with "▲" marking are optional.

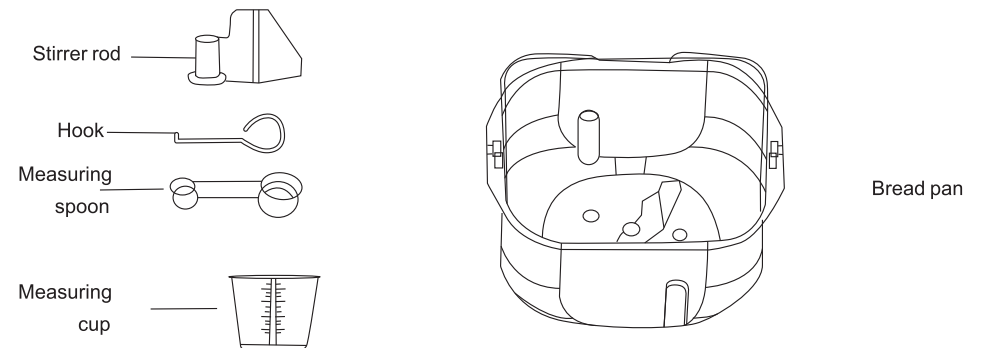
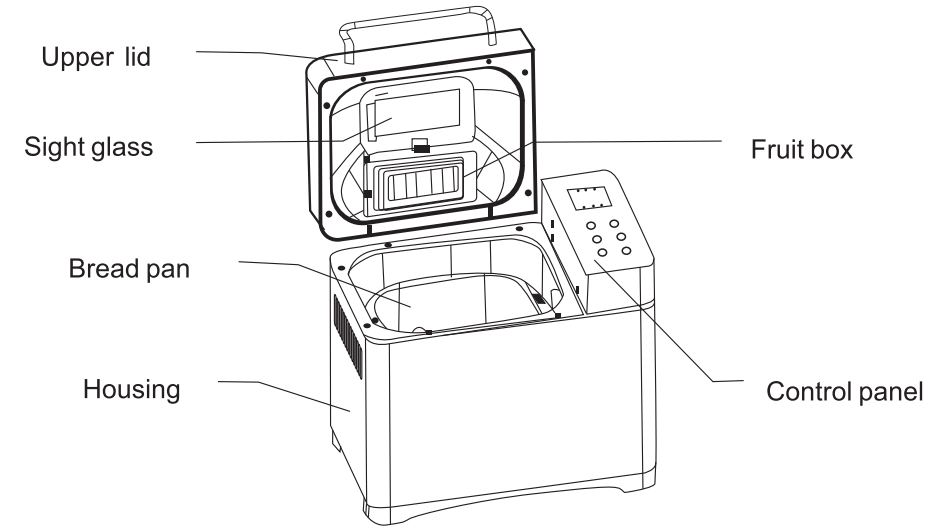
### 7. Sugar-Free

Material	1LB	1.5LB	2.0LB
Water	1/2 cup / 120ml	3/4 cup / 180ml	1 cup / 240ml
Butter	2 tablespoons	2 tablespoons	3 tablespoons
Salt	3/4 teaspoon	1 teaspoon	1+1/4 teaspoons
Xylosic alcohol	3 tablespoons	4 tablespoons	5 tablespoons
Milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Strong flour	1+3/4 cup / 280g	2+1/3 cup / 375g	2+7/8 cup / 450g
Egg	1pieces	1pieces	1pieces
Yeast powder	1 teaspoon	1 teaspoon	1 teaspoon

### 8. Multigrain

Material	1LB	1.5LB	2.0LB
Water	1/2 cup / 120ml	3/4 cup / 170ml	7/8 cup / 210ml
Butter	2 tablespoons	2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Sugar	1 tablespoon	1 tablespoon	2 tablespoons
Milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Whole wheat flour	1/3 cup / 50g	1/2 cup / 75g	2/3 cup / 100g
Cereal	1/3 cup / 50g	1/2 cup / 75g	2/3 cup / 100g
Strong flour	1+1/4 cups / 200g	1+1/2 cups / 250g	1+7/8 cups / 300g
Egg	1pieces	1pieces	1pieces
Yeast powder	1 teaspoon	1 teaspoon	1 teaspoon

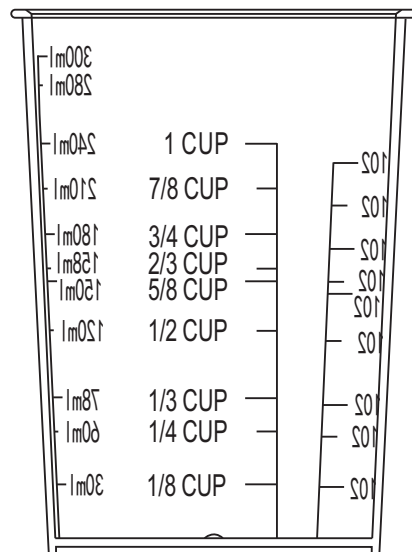
### Components



## Precautions

### Precautions for use of measuring cup:

The unit “cup” in the recipe is not a full cup and is 240 ml as shown on the diagram on the right side.



1. Measure out liquid ingredients: for measuring out liquid ingredients, place the measuring cup on a level surface, look at the liquid surface with sight line parallel and level to the scale mark.

When liquid ingredients such as egg and milk are to be used, place them into the measuring cup and fill water until the volumetric mark is reached (that is to say, less water is to be used

when the liquid ingredients are used, and the total volume must be the same).

2. Measure out powdery materials: vibrate the measuring cup containing powdery materials until the upper surface is level and the read the volume. Do not vibrate violently for a long time, otherwise the flour will be compacted and excessive flour may be used.

**Tips:** A cup of flour weighs about 160 g.

**Measuring spoon:** There are tablespoon and teaspoon which are for measuring ingredients.

**Hook:** for removing the stirrer rod from bread.

## 5. Whole-wheat

Material	1LB	1.5LB	2.0LB
Water	7/8 cup / 210ml	1+1/8 cups / 280ml	1+1/2 cups / 340ml
Butter	2 tablespoons	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 teaspoon	1+1/2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Milk powder	2 tablespoons	2 tablespoons	3 tablespoons
Whole wheat flour	1 cup / 150g	1+1/4 cups / 200g	1+7/8 cups / 250g
Strong flour	1 cup / 150g	1+1/4 cups / 200g	1+7/8 cups / 250g
Yeast powder	1 teaspoon	1+1/4 teaspoons	1+1/2 teaspoons

## 6. Quick

Material	1LB	1.5LB	2.0LB
Water (40-50 C)	3/4 cup / 180ml	1 cup / 240ml	1+1/4 cup / 300ml
Butter	2 tablespoons	2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Strong flour	1+3/4 cups / 280g	2+1/3 cups / 375g	2+7/8 cups / 450g
Yeast powder	2 teaspoons	3 teaspoons	4 teaspoons

### 3. Natural Sourdough

Material	1LB	1.5LB	2.0LB
Water	2/3 cup / 160ml	7/8 cup / 200ml	1 cup / 240ml
Oil	1 tablespoons	1 tablespoons	2 tablespoons
Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Sugar	1 tablespoon	1 tablespoon	2 tablespoons
Milk powder	1 tablespoon	1 tablespoon	2 tablespoons
Strong flour	1+3/4 cups / 275g	2+1/4 cups / 350g	2+1/2 cups / 400g
Yeast powder	1/3 teaspoon	1/3 teaspoon	1/3 teaspoon

### 4 . French

Material	1LB	1.5LB	2.0LB
Water	7/8 cup / 200ml	1 cup / 260ml	1+1/3 cups / 310ml
Butter	2 tablespoons	2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon
Milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Strong flour	1+1/2 cups / 250g	2+1/4 cups 375g	3+ 1/8 cups / 500g
Yeast powder	1 teaspoon	1 teaspoon	1+1/4 teaspoons

### Quick start guides for bread making

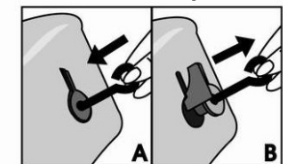
#### Making 1.5LB medium-burning color light bread:

1. Clean the bread pan, the stirrer rod, the measuring cup and the measuring spoon.
2. Aim the stirrer rod against the rotation axis in the bread pan and insert it into place.
3. As stated in the 1.5LB “Light Bread” on the recipe, put the ingredients into the bread pan and finally place yeast powder on flour, take care to prevent it from soaking in water.
4. Replace the bread pan back into the bread maker, insert it into the base slot at an angle of about 20°, rotate it clockwise by about 20° and then put on the lid.
5. After the bread maker is switched on, default menu will be displayed on the screen: 1.5LB medium-baking color light bread.
6. Press “ON/OFF/PAUSE” button, the buzzer makes a sound, the indicator light is lit up and dough kneading is started.
7. At the end of countdown, bread is ready and the bread maker is at holding state.
8. Press “ON/OFF/PAUSE” button for about 2 s, the buzzer makes a sound and holding state is over.
9. After bread is ready, put on gloves and turn the bread pan clockwise by about 20°, lift it out of the inner cavity and pour out the bread.

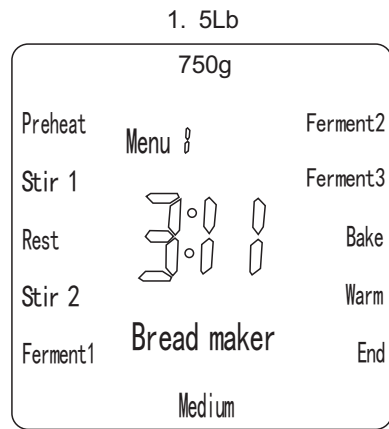
Note: in the whole process of bread making, you do not need to select “Menu”, “Weight”, “Baking Color”. See Operation Manual for detailed method of operation (Pages 8-15).

Tips: When bread is removed, the stirrer rod may be in the bread, and just remove the stirrer rod with a hook as stated below:

1. Insert the hook into a hole on the stirrer rod as shown on Fig. A:
2. Hoop up the stirrer rod and pull it out (as shown in Fig. B).



## Control panel:



### 1. Menu:

It is for selecting the menus in setting mode, and menus 1-17 displayed on LCD are listed below:

- |                      |                  |
|----------------------|------------------|
| 1— Soft Bread        | 2— Sweet Bread   |
| 3— Natural Sourdough | 4— French        |
| 5— Whole-wheat       | 6— Quick         |
| 7— Sugar-free        | 8— Multigrain    |
| 9— Milky Loaf        | 10— Cake         |
| 11— Raw Dough        | 12— Leaven Dough |
| 13— Jam              | 14— Bake         |
| 15— Yogurt           | 16— Gluten-Free  |
| 17— Ferment          |                  |

2. Weight: for selecting bread weight in setting mode, 1LB/1.5LB/2LB are available for choosing; press “Weight” button to set weight, only menus 1-9 and menu 16 are adjustable and other menus are not adjustable.

## 1. Soft bread

Material	1LB	1.5LB	2.0LB
Water	2/3 cup / 160ml	1 cup / 240ml	1+1/4 cups / 290ml
Butter	2 tablespoons	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1/2 teaspoon	1 teaspoon
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Milk powder	2 tablespoons	3 tablespoons	5 tablespoons
Strong flour	1+7/8 cup / 300g	2+1/2 cup / 400g	3 cup / 475g
Yeast powder	1 teaspoon	1 teaspoon	1 teaspoon

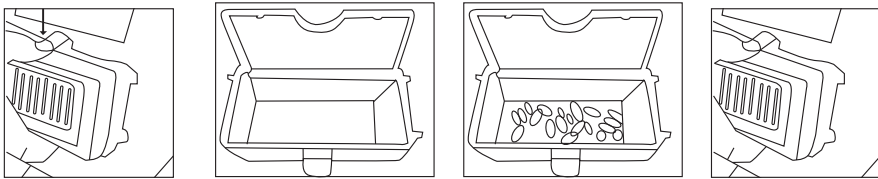
## 2. Sweet bread

Material	1LB	1.5LB	2.0LB
Water	2/3 cup / 160ml	1 cup / 240ml	1+1/3 cups / 310ml
Butter	2 tablespoons	2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon
Sugar	4 tablespoons	6 tablespoons	6 tablespoons
Milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Strong flour	1+1/2 cups / 250g	2+1/4 cups 375g	3+ 1/8 cups / 500g
Yeast powder	1 teaspoon	1 teaspoon	1 teaspoon

### Automatic fruit spreading

1. Automatic fruit feeding means dry fruits in fruit box in the bread maker (e.g., currant, almond and walnut seed) are automatically fed into the bread pan at an appropriate time. You can have delicious fruit bread without worrying about missing the time of fruit feeding or you can sleep without any anxiety because the fruits will be automatically fed.
2. Instruction for use of fruit box
  - a) Raise the upper lid, hold the fruit box, press the fruit box handle with your thumb and lift the fruit box (as shown in Fig. 1).
  - b) Raise the fruit box cover as shown on Fig. 2.
  - c) Put fruits into the box and close the cover as shown on Fig. 3.
  - d) Place the two posts below the fruit box into fruit box support, press the fruit box handle, press the fruit box until the fruit box is released.

As shown on Fig. 4



(1)

(2)

(3)

(4)

This bread machine is a double-layer heating tube, and the color of the bread will be more even.

### Recipes

**Note:** 1LB=500g, 1.5LB=750g, 2LB=1000g

#### Precautions:

- You can feed fruits such as currant and walnut seed into the fruit box.
- Use of butter slices is preferred, and vegetable oil can also be used as alternative.
- Use strong flour for making bread, use low-gluten flour for making cake and biscuit, and be sure to use proper flour for making delicious bread.
- In the summer when excessive fermentation may occur, use less yeast powder.

3. Baking color: for selection braking color in setting mode. Press menus 1-9 and menu 16 in proper order, Light/Medium/Dark colors will be displayed, and the color selected will be indicated.
4. START/STOP/PAUSE: press the button to turn on, turn off or pause the bread maker, and buzzing sound will be given. When the bread maker is at operating state, to prevent touch by accident, the button is protected from "False Stop". That is to say, the bread maker will stop operation only if the button is pressed for 2 s and the buzzer makes a sound. After the bread maker is started, pressing the button momentarily will cause it to pause and current process will be restored automatically after 3 s.
5. +: in setting mode, press the button and time setting will be extended by 1 m, 5 m or 10 m; and pressing on the button will extend time setting rapidly. When the maximum time setting is displayed, the minimum time setting will be displayed and another cycle will start.
6. -: in setting mode, press the button and time setting will be reduced by 1 m, 5 m or 10 m; and pressing on the button will reduce time setting rapidly. When time setting is reduced to the minimum, the maximum time setting will be displayed and another cycle will start.
7. Operating process display includes:  
Preset (if required) - Stir 1 - Pause - Stir 2 - Ferment 1 - Ferment 2 -Ferment 3  
- Bake - Warm -End

### Considerations before use:

- Make sure that the wire, the socket and the fuse box are as required for over 6A rated load current.
- As a bread maker is class-1 domestic appliance, it must be firmly earthed, earth wire must be distinguished from zero line strictly, and lapping the zero line and the earth wire in three-plug connector is strictly forbidden.

### Bread maker start, pause and stop

1. Menus 1-2 and menu 16 of the bread maker are presettable. After presetting, press “START/STOP/PAUSE” button, “: ” will flash and presetting is completed and countdown begins. Press “START/STOP/PAUSE” button to undo the presetting, “: ” flashes and the bread maker starts operation.
2. Menus 13, 14, 15 and 17 are not presettable, but time setting is available. After setting time, press “START/STOP/PAUSE” button, time display no longer flashes, indicating that time setting is completed, press “START/STOP/PAUSE” button once again, “: ” flashes and the bread maker starts operation.
3. In the process of either presetting or operation of the bread maker, press “START/STOP/PAUSE” button, the buzzer makes a sound, time display flashes and the bread maker stops operation; for undo the pause, just press “START/STOP/PAUSE” button once again. For stop operation of the bread maker, long press the “START/STOP/PAUSE” button, the buzzer makes a sound, the LCD returns to default state and the bread maker stops operation.

- 3) Every time you press “START/STOP/PAUSE” button, the buzzer will make a sound.
- 4) In the process of fruit bread making, the buzzer will make intermittent sound in the process of dough kneading to ask you to add fruits.
- 5) After operation, the buzzer will make a sound to tell you that operation is completed.
- 6) After temperature holding, the buzzer will make a sound to tell you that temperature holding is over.

### Power off memory

- 1) The bread maker has power-off memory: if no less than 15 m power failure or power supply interruption occurs during operation, the bread maker is capable of restoring operating state after it is powered on, but there may be change in operating time as compared with the original operating time.

Actual operating time= duration of power failure+ the original operating time

- 2) If power failure lasts for over 15 m, the bread maker may not restore operating state.

### Warm

For easy use, the bread maker is capable of automatic holding so that you will have fresh and hot food without the need to take them out after it is ready.

- After bread baking, the bread maker goes into holding state, “:” still flashes, and when maximum time of holding is 1 h, the buzzer will make intermittent sound to indicate the end of holding.
- You can also press the “START/STOP/PAUSE” button for 2 s and holding will stop after the buzzer makes a sound.

### **Instruction for “Yogurt” making**

The function is a separate one and can be for fermented dough, yogurt and sweet wine as you need.

Select Menu 15, default time is 8 h which is adjustable between 5 h and 13 h.

### **Instruction for “Ferment”**

The function is a unique design. It is solely for fermenting and designed for “Raw Dough” followed by “Ferment” and “Bake” as need by the users.

Select Menu 17, default time is 30 m which is adjustable between 10 m and 14 h.

### **Special functions**

#### **Preset**

The function allows the user to have hot and fresh bread in the morning, and presetting time can be up to 15h.

For example, if it is 8:30 p.m. and you want to have bread ready at 7:00 a.m. in the next morning.

1. Presetting time: 8:30 p.m. through 7:00 a.m. in the next morning, total is 10h and 30 m.
2. Set “Preset” time

Press “+” or “-” to adjust time, after setting, press “Start”.

#### **Precautions for presetting**

1. In presetting bread making, do not use egg, because it may deteriorate.
2. Cover the flour with yeast powder to maintain activity of microzyme.

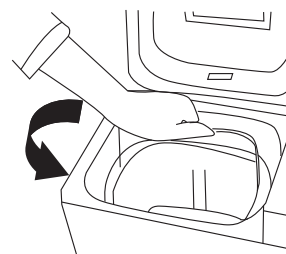
**Time displayed on the screen= desired time of completion-current time**

#### **Warning tone from the buzzer**

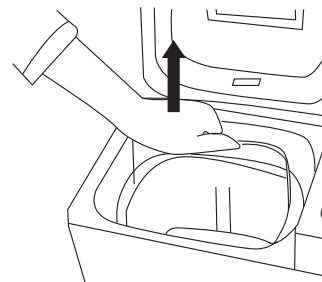
- 1) When the bread maker is switched on, the buzzer gives a warning tone.
- 2) Every time you press Weight, Baking color, Menu selecting button or press time setting button, the buzzer will make a sound.

### **Instruction manual of “toasting” function**

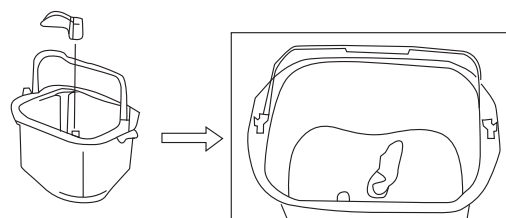
1. Remove the bread pan from the inner cavity and place the stirrer rod into the bread pan



Hold handle of the bread pan and turn it counterclockwise until it is non-turnable (by about 20 degrees).



Remove the bread pan straight up.



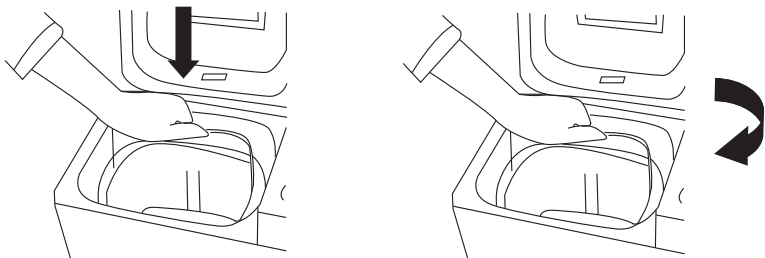
Aim the stirrer rod against the rotation axis in the bread pan insert it into place.

2. **Put materials such as water, egg and flour into the bread pan at the ratio you select, and then put yeast powder into the bread pan.**



Place yeast powder on the flour, do not mix it with water, sugar and salt, otherwise activity of the yeast will be impaired.

3. **Place the bread pan containing raw materials into the inner cavity and then put on the upper lid.**



- If you feel resistance when pressing down the bread pan, lift the bread pan and turn the driving lever at bottom of the bread pan by a certain angle and then put the bread pan into the bread maker.
- **Hold handle of the bread pan and turn it clockwise until it is non-turnable (by about 20 degrees).**

The bread maker can be a dough fermenting machine. You can start “Leaven Dough” as instructed in the operating manual for Leaven Dough or at your discretion without using salt, sugar and milk.

Select Menu 12, and default time is 1 h and 24 m.

There is no need to select baking color and weight, and the buzzer will make a sound after Leaven Dough is completed. Of course, you can also stop the fermenting process considering the fermentation degree as you need.

#### ***Instruction for “Jam” making***

The bread maker can be used to make delicious fruit jams.

For making a jam, prepare fruits such as orange, pineapple, apple and strawberry as instructed in the recipe, clean the fruits, remove the peels and cores and slice them into 3 cm pieces, make them into fine fruit paste using a liquidizer or shaker, and select “Jam” as shown in the operating manual for fruit jam making.

Select Menu 13, and default time is 1 h and 05 m.

There is no need to select baking color and weight. There will be a warning tone after jam is ready. Remove the bread pan out of the bread maker and pour the jam into a container after it cools down.

Note: as the newly prepared fruit jam is very hot, keep it out of reach of children to prevent burning.

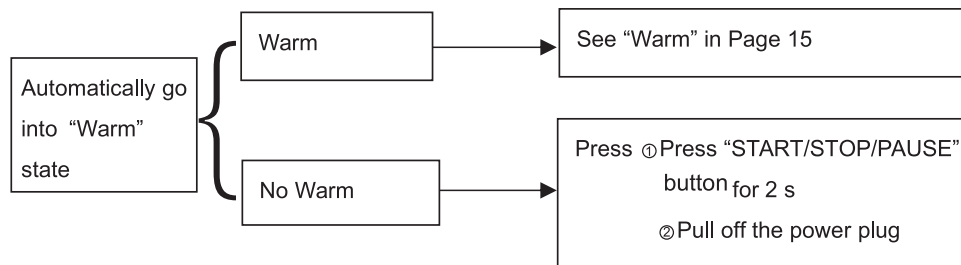
#### ***Instruction for “Bake”***

The function is very practical. After you learn bread making, you can select “Raw Dough at low speed”, “Knead dough at high speed” and “Ferment” and set stirring time and fermenting time and then start “Bake”, and you are at liberty to select baking time. Combining the functions and following instructions on other bakery making books, you can make various delicious breads.

Select Menu 14, default time is 10 m which is adjustable between 10 m and 70 m, and you can press “START/STOP/PAUSE” button at any time to undo the selection.

### 9. Bread making is completed

At time 0:00, the buzzer makes a sound to tell that bread is ready and the bread maker will go into “Warm” state.



### 10. Take out bread for using

Now, as the bread pan is very hot, put on gloves and take it out and then pour out the bread gently. If the stirrer rod is in the bread, remove it using a hook.

#### **Instruction for “Cake” making**

Make a cake using the bread maker following the same instructions for bread making. For making a cake, just select the ingredients for cake and select “Cake” making function.

Select Menu 10, and default time is 1 h and 33 m.

#### **Instruction on “Raw Dough”**

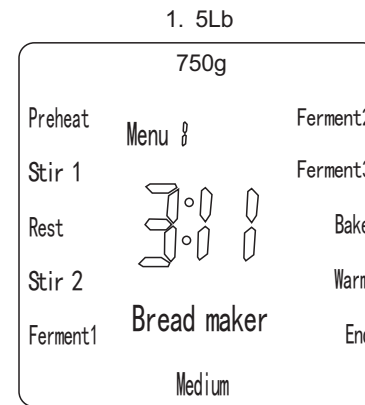
Prepare dough by following the same instructions for bread making. For Raw Dough, just select the ingredients for dough and select “Raw Dough” function.

Select Menu 11, and default time is 23 m.

There is no need to select baking color and weight, and the buzzer will make a sound after dough is ready.

#### **Instruction on “Leaven Dough”**

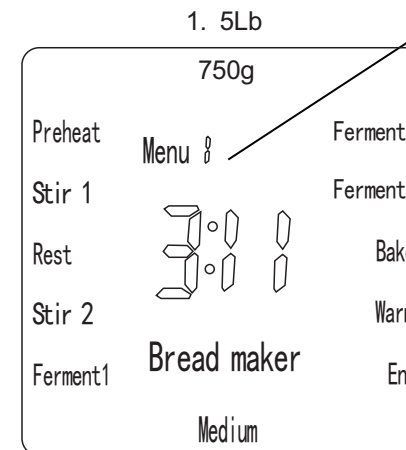
### 4. Switch on the bread maker, the buzzer makes a sound and the following picture is displayed on the screen:



As shown above, default settings of the bread maker are menu 1 (light bread), 1.5LB (weight) and medium baking color.

### 5. Select the bread menu as you need

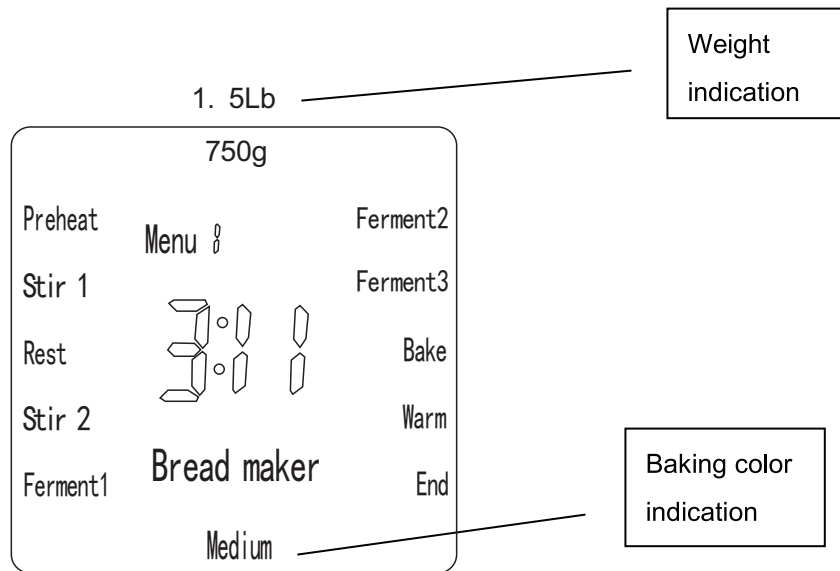
Press “MENU”



The figures recycles from menu 1 to menu 17, with menus 1-9 for bread.  
(See the menu button on Page5)

## 6. Select the baking color and weight as you need

Press “Weight” button and “Baking Color” button.

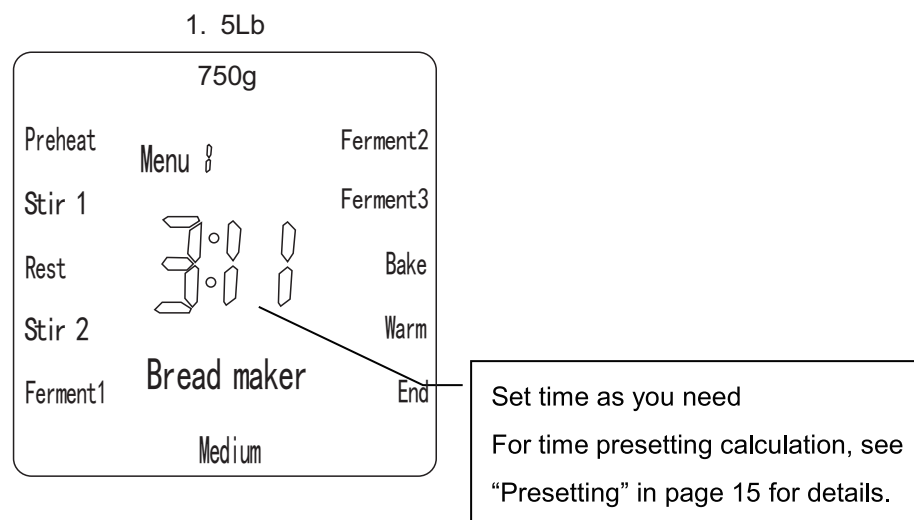


## 7. Set “Preset” time

For making bread, just skip the step.

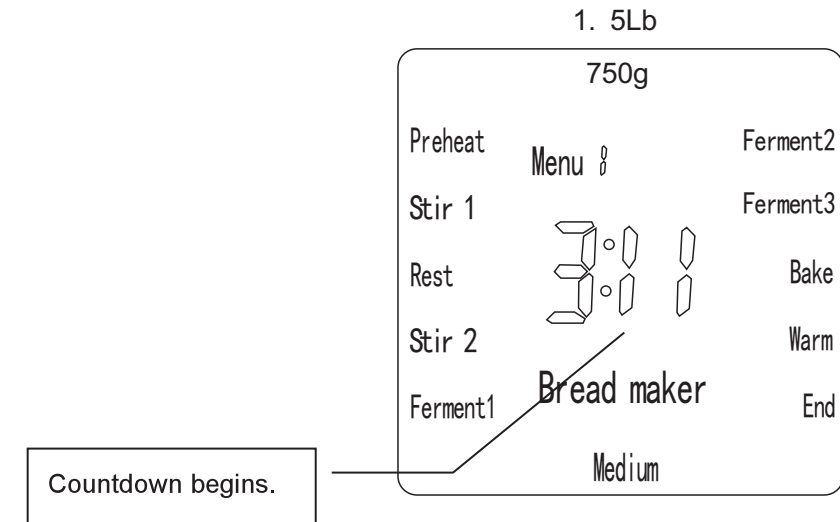
Press “+”

Press“-”



## 8. Switch on the bread maker and start bread making

Press“START/STOP/PAUSE”



- When the bread maker is started, flour mixing is started; the first 5-7 minutes are for program-controlled intermittent stirring, and to prevent flour from rising, continuous stirring will be started automatically after 7 minutes.
- After presetting, in startup, “: ” on the LCD flashes, and flour mixing will not start until it is time for operation.

Note:

At the beginning, there may be smoke or smell which will disappear slowly and have no impact.