

LIVOO

Feel good moments

User manual

Bread maker



Reference : DOP218
Version : 1.4
Language : English

You have purchased a product LIVOO brand and we thank you. We take great care in design, ergonomics and ease of use of our products. We hope that this product will give you complete satisfaction.

This instruction manual is available too on our website www.livoo.fr

GENERAL INSTRUCTIONS

PLEASE, TAKE TIME TO READ WELL THE INSTRUCTIONS FOR USE PARTICULARLY BEFORE THE FIRST USE.

A misuse of the appliance can damage it or hurt the user. Assure that you use the appliance for the use for which it is designed; we refuse any responsibilities as for the damages by an incorrect use or a bad manipulation.

1. Before use, check that the voltage of your wall outlet corresponds to the rated voltage manner.
2. Do not operate the appliance with a damaged cord or after malfunction or if it has been damaged in any manner.
3. 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. Do not let cord hang over edge of table or counter or touch hot surface.
5. Never immerse the appliance, the cord or plug in water or any other liquid for any reason whatsoever. Never place it into the dishwasher.
6. Close supervision is necessary when your appliance is being used near children or infirm persons.
7. Do not place the appliance on or near a hot gas or on a heated oven.
8. Do not use outdoors (household use only).

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9. To avoid the risk of personal injury, this product should not be operated by children or people who are not familiar with these instructions.
10. Keep the appliance and its cord out of reach of children less than 8 years.
11. 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.
12. 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.
13. Never leave the unit unattended when switched on.
14. The appliance is not intended to be operated by means of external timer or separate remote control system.
15. Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph "cleaning" in manual.
16. Regarding the instructions for the maximum quantities of flour and raising agent that may be used, thanks to refer to the below paragraph of the manual.
17. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
18. Surfaces are liable to get hot during use. 
19. This appliance is intended to be used in household and

similar applications such as:

- staff kitchen areas in shops, offices and other working environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments

(*) **Competent qualified electrician:** after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case, you should return the appliance to this electrician

SPECIFICATIONS

Voltage: 220-240V~50Hz 550W

Motor: 50W

Heater: 500W

SPECIAL MEASURES

Warning:

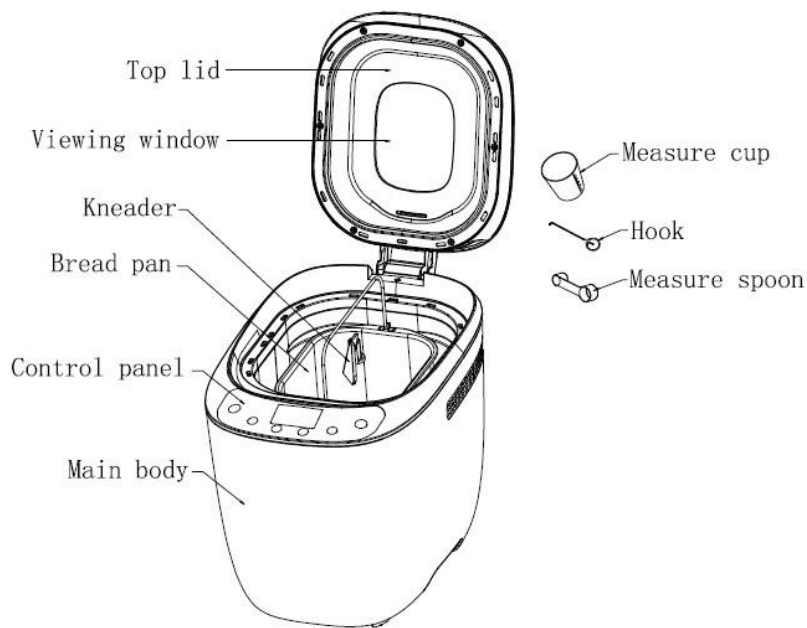
Caution, HOT SURFACE!

- **DO NOT CLEAN OR TOUCH** this product when it is still hot. After bread baking, wear oven gloves to operate. The appliance becomes very hot during operation.
- **Never cover the bread maker** as heat and steam must be able to escape freely.
- **To avoid spills inside the appliance**, always remove the bread pan before adding the ingredients. Ingredient splashes on the heater may burn and cause smoke.
- **Do not exceed the quantities indicated in the recipes.**

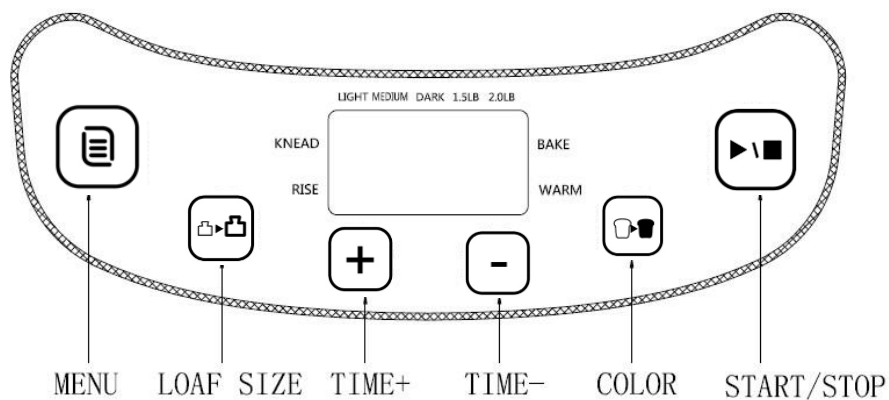
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- Never vigorously tap the baking pan on the top or edge to remove the pan, as this may damage the pan.

DESCRIPTION

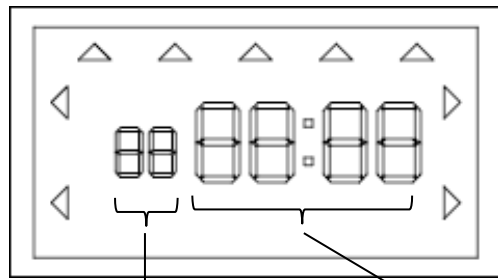


CONTROL PANEL :



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LCD Display :



Program display

1. Basic
2. French
3. Whole wheat
4. Quick
5. Sweet
6. Ultra fast I
7. Ultra fast II
8. Dough
9. Gluten free
10. Cake
11. Sandwich
12. Bake

Display of time and warnings

USE

AFTER POWER-UP

As soon as the bread maker is plugged the power supply a long beep will be heard and “3:00” appears in the display after a short time. But the two dots between the “3” and “00” don’t flash constantly. The arrow points to **900gr** and **MEDIUM**. It is the default setting.



START / STOP

For starting and stopping the selected baking program.

To start a program, press the **“START/STOP”** button once. A beep will be heard and the two dots in the time display begin to flash , the program starts. Any other button is inactivated except the **“START/STOP”** button after a program has begun.

To stop the program, press the **“START/STOP”** button for approx. 3 seconds until a beep confirms that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of program.

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MENU

It is used to set different programs. Each time it is pressed (accompanied by a short beep) that the program will vary. Select your desired program. The functions of 12 menus will be Programs below :

1. Basic : kneading, rise and baking normal bread. You may also add ingredients to add flavor.
2. French : kneading, rise and baking with a longer rise time. The bread baked in this menu usually will have a crisper crust and light texture.
3. Whole wheat: kneading, rise and baking of whole wheat bread. This setting has longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results.
4. Quick: kneading, rise and baking loaf with baking soda or baking powder. Bread baked on this setting is usually smaller with a dense texture.
5. Sweet: kneading, rise and baking the sweet bread. For baking the crisp and sweet bread.
6. Ultra fast-I: kneading, rise and baking 1.5LB loaf in a shortest time. Usually the bread made is smaller and rougher than that made with Quick program.
7. Ultra fast-II: the same as above, but applicable for 2.0LB loaf.
8. Dough: kneading and rise, but without baking. Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.
9. Gluten Free: kneading, rise and baking of Gluten Free bread. This setting has longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results.
10. Cake: kneading, rise and baking, rise with soda or baking powder.
11. Sandwich: kneading, rise and baking sandwich. For baking light texture bread with a thinner crust.
12. Bake: only baking, no kneading and rise. Also used to increase the baking time on selected settings



COLOR

With the button you can select a **LIGHT, MEDIUM or DARK** color for the crust. Press this button to select your desired color.



LOAF SIZE

Press this button to select the Loaf size of the bread. Please note the total operation time may vary with the different loaf size.



DELAY (TIME + or TIME -)

If you want the appliance do not start working immediately you can use this button to set the delay time.

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- ✓ You must decide how long it will be before your bread is ready by pressing the “**TIME +**” or “**TIME -**”. Please note the delay time should include the baking time of program. That is, at the completion of delay time, there is hot bread can be serviced.
- ✓ At first the program and degree of browning must be selected, then press “**TIME+**” or “**TIME-**” to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 13 hours.
- ✓ **Example:** Now it is 7:30p.m, if you would like your bread to be ready in the next morning at 6 o'clock, i.e. in 10 hours and 30 minutes.
 - Select your menu, color, loaf size
 - Press the **TIME+** or **TIME -** to add the time until 10:30 appears on the LCD display.
 - Press the **STOP/START** button to activate this delay program. You can see the dots flashing and LCD will count down to show the remaining time.
 - You will get fresh bread at 6:00 in the morning, If you don't want to take out the bread immediately, the keeping warm time of 1 hour starts.

NOTES :

- The delayed mode must be programmed after selecting the **PROGRAM, CROWN** and **BREAD SIZE**.
- Do not use the delayed mode if the selected bread recipe contains fresh ingredients such as eggs, milk, fruits, vegetables, vegetables, onions, cream or cheese.
- To select the desired delayed time, remember to count the baking time carefully.
- At the end of baking, the bread machine switches to "Keep warm" mode for 1 hour.
- If you wish to stop the "keep warm" mode, press the on/off button.
- The delay mode is set in 10-minute steps and can be set for a maximum of 13 hours.

KEEP WARM

Bread can be automatically kept warm for 60 minutes after baking. If you would like to take the bread out, switch the program off with the **START/STOP** button.

POWER INTERRUPTION

If the power supply has been broken off during the course of bread making, the process of bread making will be continued automatically within 10 minutes, even without pressing “**START/STOP**” button. If the break time exceeds 10 minutes the memory cannot be kept and the bread maker must be restarted, But if the dough is no further than the kneading phase when the power supply breaks off, you can press the “**START/STOP**” straight to continue the program from the beginning .

ENVIRONMENT

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

WARNING DISPLAYS

- ✓ If the display shows “H HH” after the program has been started, (see below figure 1) the temperature inside is still too high. Then the program has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.

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- ✓ If the display shows “E rr” after you have pressed **START/STOP**, (see below figure 2) the temperature sensor is disconnected please check the sensor carefully by Authorized expert.
- ✓ If the display shows “L LL” after pressing the **Start/Stop** button (except the programs BAKE), it means the temperature inside is too low (accompanied by 5 beep sounds) , stop sound by pressing the **Start/Stop** button, open the lid and let the machine rest for 10 to 20 minutes to return to room temperature, or select the BAKE program and make the temperature inside the chamber increase rapidly”

NOTE: The temperature in bread maker is lower than room temperature if placing bread maker in cooler place (such as air conditioning room, cold storage) after a period of time and then move it to normal room temperature immediately to make bread.

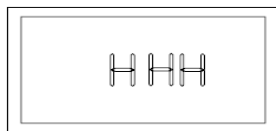


Image 1



Image 2

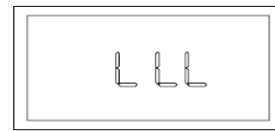


Image 3

BEFORE THE FIRST USE

- ✓ Wash and dry bread pan and kneading paddle.
- ✓ Do not use metal utensils in bread pan since they may damage the non-stick surface.
- ✓ Check for any missing or damaged parts.
- ✓ Clean all the parts according to “**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. The appliance may emit a little smoke and/or odor 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.
- ✓ Dry all parts thoroughly and assemble them, the appliance is ready for use.

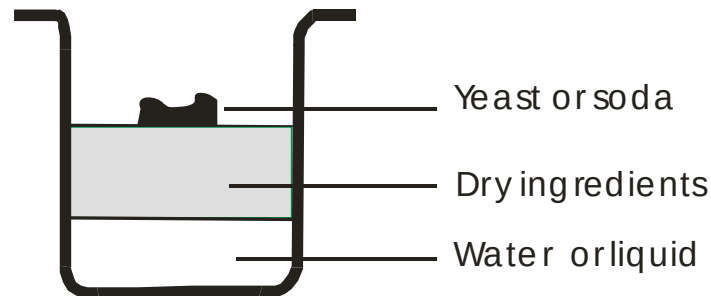
CAUTION! Falling Object Hazard. Bread maker can wobble and walk during kneading cycle. Always position it in the center of counter away from the edge.

INSTRUCTIONS FOR BAKING

1. Place the pan in position, then turn it clockwise until they click in correct position. Fix the kneading blade onto the drive shafts. Turn the kneaders clockwise until they click into place. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this avoids the dough to stick below the kneaders and the kneaders could be removed from bread easily.
2. Place ingredients into the bread pan. Please keep to the order mentioned in the recipe. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or

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baking powder as the last ingredient. In case of heavy dough with high Rye or wholemeal portion we advise to reverse the order of ingredients. i.e. to fill in first the dry yeast and flour, and finally the liquid to get a better kneading result.



Note: the maximum quantities of the flour and yeast which may be used refer to the recipe.

3. With finger make a small indentation on one side of the flour. Add yeast to indentation, Make sure it does not come into contact with the liquid ingredients or salt.
4. Close the lid gently and plug the power cord into a wall outlet.
5. Press the Menu button until your desired program is selected.
6. Press the COLOR button to select the desired crust color.
7. Press the LOAF SIZE button to select the desired size (700 gr or 900gr).
8. Set the delay time by pressing Time+ or Time- button. This step may be skipped if you want the bread maker to start working immediately.
9. Press the START/STOP button to start working.
10. For the program of BASIC, FRENCH, WHOLE WHITE , SWEET, GLUTEN FREE,SANDWICH, a long beep sound will be heard during operation. This is to prompt you to add ingredients. Open the Lid and put in some ingredients. It is possible that steam will escape through the vent slits in the lid during baking. This is normal.
11. Once the process has been completed 10 beeps sound will be heard. You can press START/STOP button for approx. 3-5 seconds to stop the process and take out the bread. Open the Lid and while using oven mitts, firmly grasp the bread pan handle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.
12. Use non-stick spatula to gently loosen the sides of the bread from the pan. Caution: the Bread pan and bread may be very hot! Always handle with care and use oven mitts.
13. Turn bread pan upside down onto a clean cooking surface and gently shake until bread falls out onto rack.
14. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
15. If you are out of the room or have not pressed START/STOP button at the end of operation, the bread will be kept warm automatically for 1 hour and then stop further keeping warm.
16. When do not use or completely operation, unplug the power cord.

TIPS:

- One of the most important steps in making good bread is the rigorous measurement of the ingredients. Carefully measure each ingredient and add it to your bowl in the order indicated in the recipe. It is therefore highly recommended to use the cup and measuring spoon provided.

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- Always add the ingredients in the order indicated in the recipe. FIRST add the liquid ingredients, THEN the dry ingredients, LAST add the yeast.

Special introduction

1. For Quick breads

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

2. About Ultra-fast program

The bread maker can bake loaf within 1 hour with ultra fast program. These 2 settings can bake bread in 58 minutes, the bread is a little more dense in texture. Ultra fast I is for baking 2.0LB bread while Ultra fast II is for 1.5LB. Please noted ingredient of water should be hot water in the range of 48—50°C, you must use a cooking thermometer to measure the temperature. The water temperature is very critical to the performance of baking. If the water temperature is too low the bread will not be rise to expected size; if the water temperature is too high it will kill the yeast prior to rising, which also will largely affect the baking performance.

CLEANING AND MAINTENANCE

Disconnect the machine from the power and let it cool down prior to cleaning.

1. Bread pan: Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely prior to installing.
2. Kneading blade: If the kneading bar is difficult to remove from the axle, In such an event fill the Container with warm water and allow it to soak for approx.30minutes.The kneader can then be easily removed for cleaning. Also wipe the blade carefully with a cotton damp cloth, Please note both the bread pan and kneading blade are dishwashing safe components.
3. Lid and window: clean the lid inside and outside with a slightly damp cloth.
4. Housing: gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner to clean as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.
5. Before the bread maker is packed away for storage, ensure that it has completely cooled down, is clean and dry, and put the spoon and the kneading blade in the drawer, and the lid is closed.

INTRODUCTION OF BREAD INGREDIENTS

1. Bread flour :

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

2. Plain flour :

Plain flour is made by mixing well-chosen soft and hard wheat and applicable for making express bread or cakes.

3. Whole wheat flour

Whole wheat flour is made by grinding whole wheat, it contains wheat skin and gluten whole wheat flour is heavier and more nutrient than common flour. The bread made by whole wheat flour is usually small in size. So many recipes usually combine the whole wheat flour and bread flour to achieve best results.

4. Black wheat flour

Black wheat flour, also named by "rough flour", is a kind of high fiber flour that is similar to whole wheat flour. To obtain the large size after rising it must be used in combination with high proportion of bread flour.

5. Cake powder

Cake powder is made by grinding soft wheat or low protein wheat, which is specially used for making cakes. Different flour seems to be alike, Actually yeast performance or absorbability of various flour differs largely for growing areas ,growth reasons , grinding process and storage life. You may choose flour with different trademark to test, taste and compare in local market, and select the one which could produce the best result according to your own experiences and taste.

6. Corn flour and oatmeal flour

Corn flour and oat flour are made by grinding corn and oatmeal respectively, they both are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is very important ingredient to add sweet taste and color of bread. While it helps to yeast bread as nourishment. white sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirements.

8. Yeast

Yeast passes doughy yeasting process, then produces carbon dioxide, making bread expand and inner fibre soft. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

- 1tsp. active dry yeast = 3/4 tsp. instant yeast

- 5tsp. active dry yeast = 1 tsp. instant yeast
- 2tsp. active dry yeast = 1.5 tsp. instant yeast

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

The ways described below will check whether your yeast is fresh and active or not.

- (1) pour 1/2 cup warm water (45-50°C) into a measuring cup
- (2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2tsp. yeast over the water.
- (3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
- (4) The froth will be up to 1 cup. Otherwise the yeast is dead or inactive.

9. Egg

Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. if you don't want to use salt, omit it. And bread would be larger if without salt.

10. Egg

Eggs can improve bread texture, make the bread more nourish and larger in size, add special egg flavor to bread. when using it must be peeled and stirred evenly.

11. Grease, butter and vegetable oil

Grease can make bread be soft and delay storage life. Butter should be melted or chopped to small particles prior use, so as to be stir evenly when you take it out from refrigerator.

12. Baking powder

Baking powder mainly is used to rise the Ultra Fast bread and cake. As it do not need rise time and produce gas which will form bubble or soften the texture of bread utilizing chemical principle.

13. Soda

The same principle as above. It can also used in combination with baking powder.

14. Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature between 20°C and 25°C is the most proper. But the water temperature should be within 45-50°C for achieving rising speed for make Ultra Fast bread. The water may be replaced by fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, eg: apple juice, orange juice, lemon juice and so on.

NOTES :

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One of important step for making good bread is utilizing proper amount of ingredients. It is strongly suggest to used measuring cup, measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

1. Weighing liquid ingredients :

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

2. Measure dry powder :

- Dry powder should be kept in natural and loose conditions, level the cup mouth gently by blade to ensure accurate measure.

3. Ingredient sequence :

The sequence of placing ingredients should be observed, generally speaking, the sequence is: liquid ingredients, eggs, salt and milk powder etc. When placing the ingredients, the flour can't be wet by liquid completely. The yeast can only be placed on the dry flour. Exclusively, yeast can't touch with salt. After the flour has been kneaded for some time and a beep remind you to put Fruit ingredients into the mixture. If the fruit ingredients are added too early the flavor will be diminished after long time mixing. When you use the delaying function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

PROGRAMS AND RECIPES

Program	Description	Ingredient	Order of ingredients	Cycle duration
1. Basic bread	Knead, rise and bake classic bread. It corresponds to a general program for white bread. Most recipes use this program. This program allows you to prepare 700g or 900g breads.	For 700g of bread: 230ml of water, 2 tablespoons of oil, 1 teaspoon of salt, 2 tablespoons of sugar, 420g of flour 1 teaspoon of baker's yeast For 900g of bread: 310ml of water, 3 tablespoons of oil, 1.5 teaspoons of salt, 3 teaspoons of sugar, 560g of flour 1.5 teaspoon of baker's yeast	Water Oil Sugar Flour Salt Baker's yeast	For 700g :3h03 For 900g :3h10

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2. French Bread	Knead, rise and bake, with a longer fermentation time, the baked crust is brittle. This program allows you to prepare 700g or 900g breads.	For 700g of bread: 230ml of water, 2 tablespoons of oil, 1 teaspoon of salt, 2 tablespoons of sugar, 420g of flour 1 teaspoon of baker's yeast For 900g of bread: 310ml of water, 3 tablespoons of oil, 1.5 teaspoons of salt, 3 teaspoons of sugar, 560g of flour 1.5 teaspoon of baker's yeast	Water Oil Sugar Flour Salt Baker's yeast	For 700g :3h50 For 900g :4h00
3. Wholemeal bread	Knead, rise and cook with wholemeal flour. This program has a longer preheating time to allow the flour to soak in water and swell. It is not recommended to use the delayed start function, as this may produce poor results. This program allows you to prepare 700g or 900g breads.	For 700g of bread: 230ml of water, 2 tablespoons of oil, 1 teaspoon of salt, 2 tablespoons of sugar, 110g of whole wheat flour, 280g of white flour, 14g of milk powder 1 teaspoon of baking powder For 900g of bread: 270ml of water, 3 tablespoons of oil, 1.5 teaspoons of salt, 3 tablespoons of sugar, 220g of whole wheat flour, 280g of white flour, 21g of milk powder 1.5 teaspoon of baker's yeast	Water Oil Sugar Salt Wheat flour Milk powder Baker's yeast	For 700g :3h42 For 900g :3h50
4. Fast	Raise the bread with baking soda or baking powder. This program produces a small size baked bread with a relatively dense texture. This program allows you to prepare 700g loaves of bread.	For 700g of bread: 230ml of hot water (40-50°C), 2 tablespoons of oil, 1 teaspoon of salt, 3 tablespoons of sugar, 420g of flour 2 teaspoons of baker's yeast	Water Oil Sugar Flour Salt Baker's yeast	1h50
5. Sweetened (Brioche)	Knead, rise and bake lightly sweetened bread. The crust is brittle. This program allows you to prepare 700g or 900g breads.	For 700g of bread: 230ml of water, 2 tablespoons of oil, 1 teaspoon of salt, 3 tablespoons of sugar, 420g of flour 2 tablespoons of milk powder, 1 teaspoon of yeast	Water Oil Sugar Flour Milk powder Salt Baker's yeast	For 700g :3h00 For 900g :3h05

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		For 900g of bread: 310ml of water, 3 tablespoons of oil, 1.5 teaspoons of salt, 4 tablespoons of sugar, 560g of flour 2 tablespoons of milk powder, 1.5 teaspoons of yeast		
6. Fast cooking	Knead, rise and bake 700g of bread. This menu is generally shorter than the fast program.	For 700g of bread: 230ml of hot water (40-50°C), 2 tablespoons of oil, 1 teaspoon of salt, 3 tablespoons of sugar, 420g of flour 2 to 3 teaspoons of yeast	Water Oil Sugar Flour Salt Baker's yeast	1h08
7 Fast cooking	Knead, rise and bake 900g of bread. This menu is generally shorter than the fast program.	For 900g of bread: 310ml of hot water (40-50°C), 3 tablespoons of oil, 1 teaspoon of salt, 3 tablespoons of sugar, 560g of flour 2 to 3 teaspoon of baker's yeast	Water Oil Sugar Flour Salt Baker's yeast	1h08
8. Dough	This program allows you to make all kinds of leavened dough	310ml water, 2 tablespoons oil, 1.5 teaspoons salt, 2 tablespoons sugar, 420g flour 1 teaspoon of baker's yeast	Water Oil Sugar Flour Salt Baker's yeast	1h30
9. Gluten- free	Raising and baking bread with wheat flour, rice, corn, chickpeas etc... gluten-free. This program is longer to allow the flours to absorb water and swell. It is not recommended to use the delayed start function as it may give a bad result. This program allows you to prepare 700g or 900g breads	For 700g of bread: 300g of water, 3 tablespoons of oil, 1 teaspoon of salt, 3 tablespoons of sugar, 1 teaspoon of vinegar, 2 eggs, 2 teaspoons of honey, 420g of corn flour 1 teaspoon of baker's yeast For 900g of bread: 460g of water, 4 tablespoons of oil, 1 teaspoon of salt, 4 tablespoons of sugar, 1 teaspoon of vinegar, 2 eggs, 2 teaspoons of honey, 560g of corn flour 1.5 teaspoon of baker's yeast	Water Oil Sugar Salt Vinegar Egg Honey Corn flour, ... Baker's yeast	For 700g :3h25 For 900g :3h30

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10. Cake	This program makes it possible to make all kinds of cakes.		2 tablespoons oil, 8 tablespoons sugar 6 eggs 250g flour 1 teaspoon flavouring 1.5 tablespoons lemon juice, 1 teaspoon of baker's yeast	Oil Sugar Egg Flavour (vanilla, etc.) Lemon juice Baker's yeast	3h00
11. Sandwich	Rub, fermentation, baking bread sandwiches. A light texture for baking bread		For 700g of bread: 230ml of water, 18g of butter, 1.5 teaspoons of salt, 3 tablespoons of sugar, 1.5 tablespoons of milk, 420g of flour 1 teaspoon of baker's yeast	Water Butter Sugar Flour Milk powder Salt Baker's yeast	For 700g : 3h05 For 900g : 3h10
			For 900g of bread: 310ml of water, 24g of butter, 2 teaspoons of salt, 4 tablespoons of sugar, 2 tablespoons of milk, 560g of flour 1.5 teaspoon of baker's yeast		
12. Cooking process	Cooking process only. This program allows you to bake jams, Prepared dough, or to bake more bread at the end of a cycle.	Jam: 350g of fruit of your choice cut into small pieces, 350g of jam sugar, 2 tablespoons of lemon juice		/	1h00

TROUBLESHOOTING

NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
1	Smoke from ventilation hole when baking.	Some ingredients adhere to the heating element or close to the first use, oil remained on the surface of the heating element	Unplug the bread maker and vacuum the heating element, but be careful not to burn yourself during the first use, dry and open the lid.
2	The bottom crust of bread	Keep the bread warm and leave	Quickly take out the bread to keep warm.

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	is too thick.	the bread in the bread pan for a long time, the crust will be getting dry.	
3	It is very difficult to get out the bread.	The concrete adheres firmly to the shaft in the bread pan.	After removing the bread, pour hot water into the bread pan and immersing the kneader for 10 minutes, then remove it and relocate it.
4	Mix the ingredients and cook unevenly wrong dish.	Three selected program menu inappropriate	Select the proper program menu
		After the operation, open the cover several times and bread is dry, no brown crust.	Do not open the lid during the last climb.
		Resistance to agitation is too high so that the mixer does not have to can hardly turn and stir properly.	Check the hole in the mixer, then remove the bread mold and do it operate without load, if this is not normal, contact the authorized service center.
5	Display "HHH" after pressing the "START / STOP"	The temperature in bread maker is too high to make bread.	Press the "START / STOP" and unplug the bread maker and remove the bread pan and open the cover until the bread maker cools.
6	Hear the sounds of the engine, but the dough is not stirred.	The bread pan is loose or dough is too large to be stirred.	Check the bread pan is fixed, if the dough is prepared according to the recipe and if the ingredients are weighed accurately.
7	The size of the bread is so big that it will push the lid.	Yeast is too much or flour is excessive or water is too much or the ambient temperature is too high.	Check the above factors, properly reduce the amount according to the real reasons.
8	The size of the bread is too small or bread did not rise.	No yeast or the amount of yeast is not enough, moreover, yeast may have a poor activity as the water temperature is too high or yeast is mixed with salt, or temperature of the environment is low.	Check the amount and performance of yeast, increase the environment temperature properly.
9	The dough is so large that it overflows the bread pan.	The amount of liquid is such that it makes the soft dough and the yeast is also excessive.	Reduce the amount of liquids and improve the rigidity of the dough.
10	Bread collapses in the central parts when baking dough.	The used flour is not strong bread flour and cannot make dough rise.	Use bread flour or strong bread flour.
		The yeast raises too fast or yeast temperature is too high.	Yeast is used at room temperature.
		Excess water makes dough too wet and too soft.	Depending on the capacity of absorption of water, adjust the water according to the recipe.

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11	The bread weight is very important and too dense.	Too much flour or water shortage	Reduce flour or increase water
		Too much fruit or too much whole wheat flour.	Reduce the amount of corresponding ingredients and increase yeast.
12	The central parts are hollow after cutting bread.	Excess water or yeast or no salt.	Reduce properly water or yeast and check the salt.
		The water temperature is too high	Check the water temperature
13	The bread surface is adhered to the dry powder.	There are strong tackiness ingredients in bread such as butter and bananas etc.	Do not add strong glutinous ingredients in bread.
		Insufficient mixing in case of lack of water.	Check water and mechanical engineering from the bread maker.
14	The crust is too thick and baking color is too dark when making cakes or sugary foods too.	Different recipes or ingredients have a great effect on making bread, baking color will become very dark because of much sugar.	If baking color is too dark for the recipe with too much sugar, press "START / STOP" to pause the program before 5-10min the expected finishing time. Before removing the bread you should keep the bread or cake in bread pan for about 20 minutes with the lid closed.

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Correct Disposal of this product



(Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

The European Directive 2012/19/EU on Waste Facilities Electrical and Electronic (WEEE)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product or their local authority office, for details of where and how they can take this item for environmentally safe recycling.



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- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance notice