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Bread Maker 面包机

MR1322-A

morphy richards®

www.morphyrichards.com

在使用本产品之前请仔细阅读使用说明书并保存好，以备日后参考

目　录

▉ Banana and nut bread*

Ingredients group 1

Butter (melted)	2 tbsp
Milk	1 tbsp
Mashed banana	1 cup
Egg (beaten)	1
Walnuts (chopped)	½ cup
Lemon rind	1 tsp

Ingredients group 2

Plain flour	1½ cup
Bicarbonate of soda	½ tsp
Baking powder	¼ tsp
Sugar	½ cup
Salt	¼ tsp
Use setting	15 Quick

▉ Mixed fruitcake*

Ingredient group 1

Butter (melted)	¾ cup
Vanilla essence	¼ tsp
Eggs	3
Lemon juice	2 tsp
Dried mixed fruit	⅝ cup

Ingredient group 2

Plain flour	1⅝ cups
Baking powder	2 tsp
Sugar	1 cup
Ground cinnamon	¼ tsp
Ground nutmeg	¼ tsp
Use setting	16 Cake

Method
Follow method given for madeira cake mix.

▉ Oat apple betty*

Medium cooking apples chopped (peeled and cored)	6
Lemon juice	1 tsp
Packed brown sugar	½ cup
All-purpose flour	½ cup
Quick cooking oats	⅓ cup
Butter or margarine, softened	6 tbsp
Use setting	17 Desserts

Madeira cake mix

Ingredients group 1

Butter (melted)	¾ cup
Vanilla essence	¼ tsp
Eggs (beaten)	3 medium
Lemon juice	2 tsp

Ingredients group 2

Plain flour	1⅝ cup
Baking powder	2 tsp
Granulated sugar	1 cup
Use setting	6 Cake

Sandwich loaf

	1½ lb	2 lb
Water	11/16 cup	1⅓ cup
Soft margarine or butter	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder**	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	1 tsp
Use setting	4 Sandwich	

Wholewheat bread rolls

Water	1¼ cup
Skimmed milk powder**	2 tbsp
Butter (melted)	2 tbsp
Honey	2 tbsp
Brown sugar	1 tbsp
Salt	1½ tsp
Strong wholewheat bread flour	3¼ cup
Fast action yeast	1½ tsp
Use setting	6 Dough

Method
Follow method given for white rolls.

Hot cross buns

Water	1 cup
Butter (melted)	¼ cup
Sugar	¼ cup
Egg (beaten)	1
Salt	1 tsp
Strong white bread flour	3¾ cups
Fast action yeast	2 tsp
Cinnamon	1 tsp
Nutmeg	¼ tsp
Raisins	1 cup
Use setting	6 Dough

Tea cakes

Warm water	1 cup
Butter (melted)	50g
Salt	1 tsp
Sugar	50g
Dried milk	2 tbsp
Mixed spice	1 tsp
White bread flour	400g
Dried yeast	1 tsp
Currants	2/3 cup

Method
1 Place all ingredients except currants in breadmaker and set to dough setting.
2 After the cycle has finished knead in the currants.
3 Make into 8-10 balls and place on greased baking sheet and leave to rise for 30 minutes.
4 Cook at 200°c (400°f, gas mark 6) for 15-20 minutes until golden brown.

Corn bread

	1½ lb
Milk	120 ml
Eggs (beaten)	3
Margarine or butter	⅓ cup
Sugar	¼ cup
Salt	1 tsp
All-purpose flour	2⅜ cup (350g)
Cornmeal	140g
Baking Powder	5 tsp
Use setting	9 Speciality

Fastbake small white

	1½ lb
Water	1⅛ cup
Skimmed milk powder**	2 tbsp
Salt	1 tsp
Sugar	4 tsp
Sunflower oil	2 tbsp
Strong white bread flour	3 cup
Fast action yeast	3 tsp
Use setting	11 Fastbake

Juice from oranges	3 medium
Rind of oranges grated	2
Preserving sugar	1 cup
Water	1 tbsp
Pectin if needed	2 tsp
Use setting	7 Jam

Irish soda bread

	2lb
Butter milk	220ml
Eggs (beaten)	2 medium
Oil	2 tbsp
All-purpose flour	3½ cup
Sugar	½ cup
Baking soda	1 tbsp
Salt	½ tsp
Raisins	1 cup
Use setting	9 Speciality

一、安全要点

使用前请遵循以下基本的注意事项

1.使用前请仔细阅读使用说明书。

2.确认使用的电压范围是否与铭牌上标识的一致，且保证插座接地良好。

3.任何电器部件故障时，不可继续操作使用此产品，将它送到制造经销商或贵处特约服务部维修。

4.不可接触高温表面，面包烤完后使用手套操作。

5.不可把电源线、插头或面包机浸入水或其他液体中，以防触电

6.当不使用时或者清洁前，必须将面包机关闭，然后再把电源插头拔掉。

7.不要将电源线悬挂在桌子边缘或热表面上。

8.任何未经制造商推荐的附件不可使用。

9.在未经过任何指导或者监护情况下，切勿让儿童或残弱人员操作。

10.本产品不可放置于高温的燃气或电热火炉上或旁边使用。

11.当面包机内有高温的油脂或液体时，移动时一定要十分小心。

12.面包机在工作时，不可触摸或移动任何活动部件。

13.面包桶没有完全装配到位时，不可启动面包机。

14.拆卸面包桶时，不可敲打面包桶表面或边缘，以免受损坏。

15.金属薄片或者其它导电材料不允许插入面包机内，以防止火灾或短路现象。

16.烧烤面包过程中所产生的热量和蒸汽需要不断排出，绝不可使用毛巾或其它物体来覆盖面包机，以免发生火灾现象。

17.拔下插头前，先关闭所有的控制键。

18.不要将面包机另作他用

19.本机带有接地插头，请确保家里的插座接地良好

20.本电器适用于家庭以及类似场合使用：
一商店、办公室和其他工作环境的职员厨房。
一农庄
一酒店、旅馆和其他住宅环境的顾客。
一食宿型环境。

21.该产品不适用于外部定时器或分离式遥控系统操作

22.不可在户外使用

23.保存好使用说明书。

二、产品示意图

① 观察窗 ② 上盖 ③ 控制面板 ④ 大身 ⑤ 勾叉 ⑥ 量杯（小） ⑦ 量杯（大）

⑧ 量勺（小） ⑨ 量勺（大） ⑩ 搅拌叶片 ⑪ 面包桶
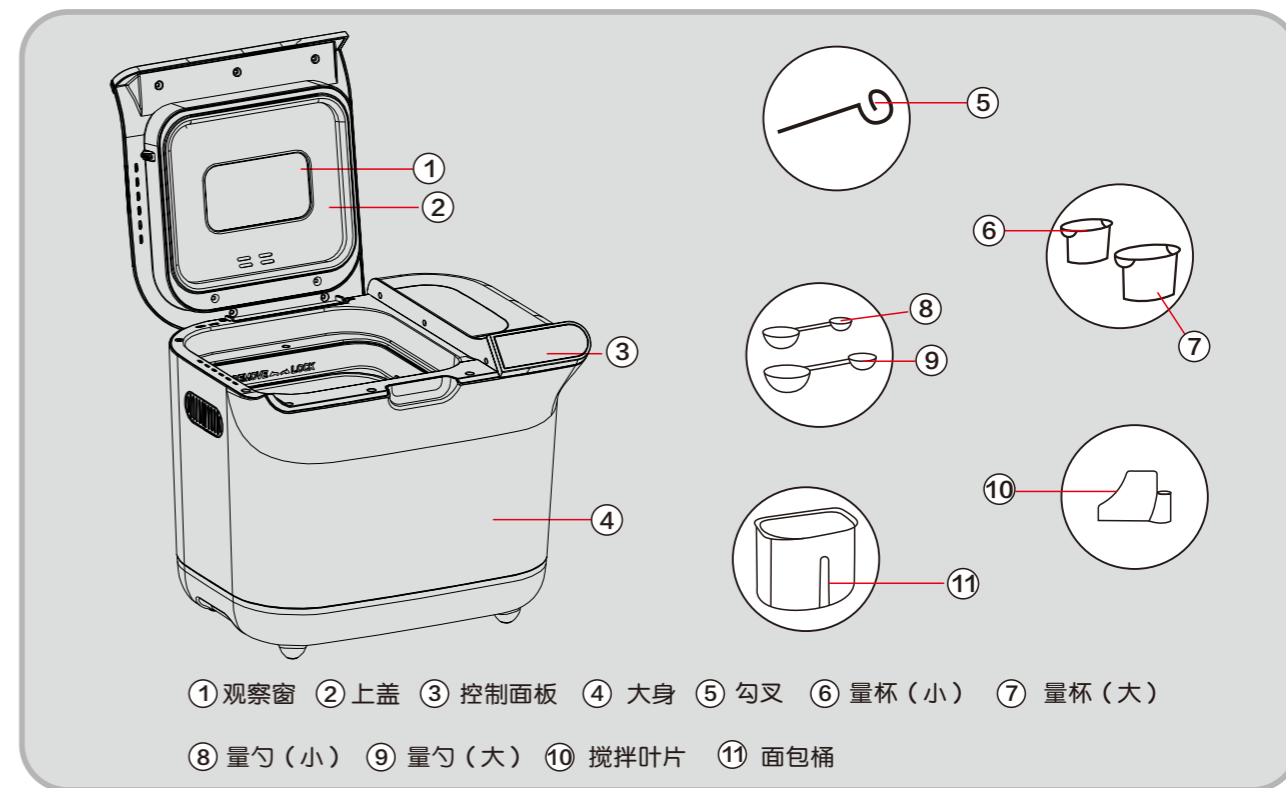
三、控制面板操作说明（丝印若有更改，恕不另行通知）

接通电源

插上电源，蜂鸣器鸣叫一声（1秒）；背光源点亮，如果没任何按键操作，15秒后背光自动熄灭；LCD默认显示第1菜单，时间为3:00，程序代号闪烁，面包烧色和面包大小图标不显示，如右图：

各程序运行时间

菜单

时间预约

面包重量

烧色

过程图标

控制按钮

程序代号闪烁

可以按"右键"3秒钟起动程序，要进行菜单设置，进行下一步。

控制按钮说明

" "增时 /显示灯按钮:

当设置延迟时间时，确认时钟图标在闪烁状态时，按一次此键，时间递增10分钟。当调整操作时间（仅针对烘烤菜单），时间递增1分钟。操作时，可按一次此按钮以打开机内的显示灯，并再次按此键以关闭显示灯，或在20秒后，显示灯将自动关闭。

" "–确认/启动按钮:

设置完成后，按一次此按钮以确认。按下此键并保持3秒以启动一个程序，将会听到一声蜂鸣声。

" "取消/暂停/停止按钮:

设置完成后，按此按钮以取消设置并返回之前的程序显示。按此键并保持约3秒可停止操作并返回待命状态。在搅拌2之前，可在任何时间按此键少于2秒的时间以暂停工作，但保留设置，剩余时间将显示在LCD显示屏上。再次按此键或" "按钮，或在5分钟内不按任何按钮，程序将继续恢复运行。

" "减时按钮:

当设置延迟时间时，按一次此按钮，时间减少10分钟，当调整操作时间时（仅针对烘烤菜单），时间递减1分钟。

图标说明

" "菜单图标:

当该图标显示并闪烁时，可选择程序，默认程序是"01"，如果想更改程序，仅需按" "或" "按钮以选设想要的菜单，选择完成后，按" "按钮确认，这时图标将停止闪烁，然后下一个图标将显示并闪烁。

" "延迟时间图标:

当该图标显示并闪烁时，可按" "或" "设置延迟时间（细节请参考"延迟时间"章节）。调整后，按" "按钮确认，此时图标将停止闪烁。对于一些程序，不适合使用延迟时间功能，详细信息请参考下面"菜单"章节的描述。

" "面包大小图标:

当此图标显示时，可按" "或" "调整面包重量（1.0磅，1.5磅，2.0磅），如果不想调整，面包机将按默认设置2.0磅运行。对于一些程序，面包大小不可调整或不适用。详细信息请参考下面"菜单"章节的描述。

" "烧色设置图标:

当此图象显示并闪烁时，可按" "或" "选择烧色，共有5个烧色设置，本机默认的是三档烧色，设置越高，烧色越深。选择后，按" "按钮确认，此图像将不断地显示。对于一些程序，此烧色设置图标不适用或仅有默认设置；详细信息请参考下面的"菜单"章节。

" "搅拌图标 (过程图标):

当此图标显示时，意味着面包机正处于搅拌过程。但对于自制面包程序来说，该图标闪烁是提示您可以通过手按" "或" "按钮来调整搅拌时间。调整后，按" "按钮确认，则此图将熄灭。如果不想调整，面包机将以默认设置操作。必须注意，当过程图标处于相应的工作状态时，该图标才会显示。

" "发酵图标（过程图标）:

当此图像显示时，意味面包机正在发酵过程。但对于自制面包程序，该图标闪烁是提示您可以通过手按" "或" "按钮

调整发酵时间。调整后，按" "按钮确认，则此图标将熄灭。如果不想调整，面包机将以默认设置运行。

" "烘烤图标（过程图标）:

当此图标显示时，意味着面包机正在烘烤过程中。但对于自制面包程序，该图标闪烁是提示您可以通过手按" "或" "按钮调整烘烤时间。调整后，按" "按钮确认，则此图标将熄灭。如果不想调整，面包机将以默认设置操作。

" "发酵/搅拌次数图标: 在过程中，此号码将显示以提示相应程序进行的次数。例如，在搅拌过程中，如果显示"2"，意思是面包机正在进行第二次搅拌。但对于自制面包程序，此图像闪烁时，是提示您可以在每个循环手动按" "或" "调整搅拌时间.

注意:

1. 当任一图标显示并闪烁时，则该图标可进行设置或调整，调整后，按" "按钮确认，则图标停止闪烁并不断显示；

2. 不断显示的图标表示它已被设置，如果您想重新设置，仅需按" "按钮返回，待您想要重新设置的图像显示并闪烁时，即可进行重新设置，设置好后确认即可。

3. 对于一些程序而言，有些图标不会显示，则相应的设置不适用（详细信息请参考"菜单"章节）

菜单（面包大小备注：1.0磅/450g; 1.5磅/700g；2磅/900g）

菜单1: 吐司面包

白面包和混合面包，主要由小麦粉或黑麦面粉制成，做出来的面包质地紧实。可通过调整烧色设置调整面包烧色程度。

菜单2: 全麦面包（仅两种面包大小可供选择：1.5磅 和 2.0磅）

全麦面包是一种发面面包，其中全麦粉占很大比重(50%或更多)，用全麦面粉做出来的面粉更有营养，因为此面粉是用整个小麦颗粒（包括麸皮和胚芽）研磨成的。用全麦面粉制作出来的面包颜色由深色到深褐色（当用了所有的全麦面粉时），此面包比只用精面粉（尽管"丢失"的营养成分又被添加进增加白面粉里）做出的面包更美味更健康。

烘烤菜单3: 甜面包

甜面包的设置用于烘烤含有高量的糖、脂肪和蛋白质的面包，因发酵时间长，烤出来的面包质轻、松软。

菜单4: 三文治面包（仅两种大小选择：1.5磅和2.0磅）

通过搅拌、发酵和烘烤制作三文治，可做出质轻、皮薄.的面包片。

菜单5: 法式面包

用优质面粉制作松软面包。法式面包需要特定的时间和温度以达到质轻皮脆的效果。这程序不适用需要添加黄油、人造黄油或牛奶的烘焙食谱。

菜单6: 和面团（烧色和面包大小设置不适用于该菜单。也就是烧色和面包大小图标不显示）搅拌和发酵，不烘烤，取出面团用于制作花式面包，馒头等。

菜单7: 果酱（烧色，大小和延迟时间不适用于此程序。直接按开始键并保持3秒以启动工作）面包机是自制果酱和酸辣酱的一个很好的烹饪环境。在整个过程中，叶片自动旋转，使配料保持搅拌状态，它们为新鲜出炉的面包提供了一个很不错的辅料。

菜单8: 混合面包（面包大小不可调整，仅显示默认设置2.0磅）该菜单与基本面包相似，只是配料包含预混合发酵粉，以增强发酵，也就是说，发酵时间会比基本面包短。

菜单9: 特制面包（面包大小不可调整，仅显示默认设置2.0磅）该特制面包设置用于在较短时间内制作面包。用此程序设置烘烤出来的面包较小，而且质密。

菜单10: 无筋面包（面包大小不可调，仅显示默认设置2.0磅）制作无麸质面包的配料非常独特。虽是"发酵面包"，但面团通常比较湿，更像面糊。同样重要的是不过度搅拌无麸质面团。仅有一次发酵，由于水分含量高，烘烤的时间也较长。

■ Brown loaf

	1 lb	1½ lb	2 lb
Water	¾ cup	1 cup	1⅓ cup
Skimmed milk powder**	1½ tbsp	2 tbsp	3 tbsp
Sunflower oil	1½ tbsp	2 tbsp	3 tbsp
Sugar	2½ tbsp	2½ tbsp	3½ tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong brown bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

■ Wholewheat bread

	1½ lb	2 lb
Water	1⅛ cup	1⅝ cup
Skimmed milk powder	1½ tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Brown sugar	2½ tbsp	2½ tbsp
Salt	1¼ tsp	1½ tsp
Strong wholemeal bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet (crushed)	1x100mg	1x100mg
Use setting	2 Wholewheat	

■ Mixed fruit loaf

	1 lb	1½ lb	2 lb
Water	¾ cup	1⅛ cup	1⅓ cup
Skimmed milk powder**	2 tbsp	2½ tbsp	3 tbsp
Sunflower oil	2 tbsp	2½ tbsp	3 tbsp
Sugar	2 tbsp	3 tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	1½ tsp
Strong white bread flour	2 cup	3 cup	4 cup
Nutmeg	½ tsp	¾ tsp	1 tsp
Fast action yeast	¾ tsp	1 tsp	1 tsp
Dried mixed fruit †	¼ cup	½ cup	⅔ cup
Use setting	3 Sweet		

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

■ Brioche

	1½ lb	2 lb
Eggs	3 med	3 large
Butter (melted)	½ cup	¾ cup
Milk	⅓ cup	½ cup
Water	3 tbsp	4 tbsp
Strong white bread flour	3 cups	4 cups
Salt	¾ tsp	1 tsp
Sugar	2 tbsp	3 tbsp
Yeast	1½ tsp	1½ tsp
Use setting	3 Sweet	

■ Wholewheat seeded

	1½ lb	2 lb
Water	1⅛ cup	1⅝ cup
Skimmed milk powder**	1½ tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Brown sugar	2½ tbsp	2½ tbsp
Salt	1¼ tsp	1½ tsp
Strong wholemeal bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet (crushed)	1x100mg	1x100mg
Sunflower seeds †	1 tsp	2 tsp
Pumpkin seeds †	1 tsp	2 tsp
Sesame seeds †	1 tsp	2 tsp
Use setting	2 wholewheat	

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

■ Soft grain sandwich loaf

	1½ lb	2 lb
Water	11/16 cup	1⅓ cup
Butter (melted)	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder**	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white soft grain bread flour	3 cups	4 cups
Fast action yeast	¾ tsp	1 tsp
Use setting	4 Sandwich	

■ French bread

	1 lb	1½ lb	2 lb
Water	¾ cup	1 cup	1¼ cup
Skimmed milk powder**	1½ tbsp	2 tbsp	2½ tbsp
Sugar	¾ tbsp	1 tbsp	1¼ tbsp
Salt	1 tsp	1 tsp	1¼ tsp
Sunflower oil	1 tbsp	1 tbsp	1½ tbsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1 tsp	1¼ tsp
Use setting	5 French		

**If skimmed milk not available, it can be omitted (from the recipe).

■ White bread rolls

Water	1¼ cup
Skimmed milk powder**	1 tbsp
Butter (melted)	2 tbsp
Sugar	2 tbsp
Salt	1½ tsp
Strong white bread flour	3¼ cup
Fast action yeast	1½ tsp
Use setting	6 Dough

Method

1. Knead and shape the dough into 6 rolls.
2. Place on a greased baking tray.
3. Brush lightly with melted butter.
4. Cover for 20-25 minutes.
5. Allow to rise until they are double in size when glaze, if required.
6. Bake for approx 15-20 minutes at 190°C (gas mark 5, 375°F).

RECIPES

■ Basic white bread

	1 lb*	1½ lb	2 lb
Water	¾ cup	1⅛ cup	1½ cup
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Sugar	1¼ tbsp	2¼ tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

*Use 1½ lb loaf size setting for 1 lb loaf

■ Soft grain bread

	1½ lb	2 lb
Water	1⅛ cup	1½ cup
Skimmed milk powder**	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	2 tsp
Strong white soft grain bread flour	3 cup	4 cup
Fast action yeast	1 tsp	1 tsp
Use setting	1 Basic	

**If skimmed milk not available, it can be omitted (from the recipe).

■ Soft grain 50% white bread

	1½ lb	2 lb
Water	1⅛ cup	1½ cup
Skimmed milk powder**	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	2 tsp
Strong white soft grain bread flour	1½ cup	2 cup
Strong white bread flour	1½ cup	2 cup
Fast action yeast	1 tsp	1 tsp
Use setting	1 Basic	

■ Cheese & onion bread

	1½ lb	2 lb
Water	1 cup	1¼ cup
Skimmed milk powder***	2 tbsp	2½ tbsp
Sugar	1 tbsp	2 tbsp
Salt	½ tsp	1 tsp
Onion granules	1½ tbsp	2 tbsp
Mature grated cheddar cheese	1 cup	1½ cup
Strong white bread flour	3 cup	4 cup
Fast action yeast	1½ tsp	1¾ tsp
Use setting	1 Basic	

■ Sugar free bread

	1 lb	1½ lb	2 lb
Warm water (450C)	¾ cup	1⅛ cup	1½ cup
Skimmed milk powder**	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Sweetener	1¼ tbsp	2¼ tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

■ Sugar and Salt free bread

	1 lb	1½ lb	2 lb
Warm water (450C)	¾ cup	1⅛ cup	1½ cup
Skimmed milk powder**	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

■ Sun-dried tomato loaf

	1½ lb	2 lb
Water	1 cup	1⅓ cup
Skimmed milk powder**	2½ tbsp	3 tbsp
Sunflower oil	2¼ tbsp	3 tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	1½ tsp
Dried mixed herbs	1½ tsp	2 tsp
Strong bread flour	3 cup	4 cup
Fast action yeast	1¼ tsp	1½ tsp
Sun-dried tomatoes	⅜ cup	½ cup
Use setting	1 Basic	

菜单11：特快面包I（面包大小不可调，仅显示默认设置2.0磅，且延迟时间功能不可用）快速烘烤设置可在较短时间内完成白面包的制作，该菜单仅烘烤2.0磅大小的面包。用该程序做出来的面包用时较短，质地也较湿。此快速程序仅用1小时10分钟做出来的面包与标准的3个小时程序做出来的面包一样好。

菜单12：特快面包II（面包大小不可调，仅显示默认设置2.0磅，延迟时间功能不可用）与快速烘烤一样，仅烘烤2.0磅的面包，操作时间是1小时15分钟。

菜单13：烘烤
面包大小与延迟时间功能不可用，但可以按"＋"或"－"按键调整操作时间，时间以1分钟的增幅增加或减少。调整的时间范围是10-60分钟。附加烘烤功能用于面包烧色过浅或未烤熟的面包，此程序无搅拌或发酵。

菜单14：比萨面团（面包大小和颜色不适用）
与和面团菜单相似，仅搅拌和发酵一个循环，无烘烤，操作时间仅有50分钟。

菜单15：快速面包（面包大小不可调，仅显示默认面包大小2.0磅）质地像蛋糕，通常在一个固定形状的模具内烘烤，例如马芬杯或面包桶。它们是面糊状的面团，而不是一个发酵面团，通过泡打粉、苏达和鸡蛋发酵。在此程序开始前，果料须和其它基础配料一起加入面包桶内。

程序16：自制程序I（面包大小不可调，默认的程序过程与菜单1标准面包相同）该程序主要用于熟悉面包制作工艺过程的用户按照自己的思路，设定面包制作过程，达到满意的效果。可调整搅拌、发酵、烘烤和保温时间。每个程序的时间范围如下所示：

搅拌1：6-20分钟；　　发酵1：20-60分钟
搅拌2：5-22分钟（如果选择5分钟，操作时，没有提醒加配料的声音）
发酵2：5-120分钟；　发酵3：0-120分钟；　烘烤：0-80分钟
在自制面包程序下：
a)按一次"〇"键，"〇"和"1"图标将闪烁，然后按"＋"或"－"键以调整搅拌1的操作时间；
b)按"〇"键确认发酵1的时间，"1"和"1"图标将闪烁，然后按"＋"或"－"键调整发酵1的时间。
c)按一下"〇"键，"〇"和"2"图标将闪烁，然后按"＋"或"－"键调整搅拌2的操作时间。
d)按此方式设置剩余的程序步骤。然后设置颜色和/或延迟时间。
e)按"〇"键约3秒以启动此操作。
注意：该菜单各阶段时间设置有记忆功能，一旦设置好，在下一次重新设置前不会再改变。该菜单工作完成后都会自动有1小时的保温功能（不需要设置）。该菜单的控温点及烧色设置方法同"吐司面包"菜单。

菜单17：自制程序II（面包大小不可调，默认的程序过程与菜单1标准面包相同）与自制面包相同，可设定不同的程序过程且保有记忆功能，这两个自制面包菜单可提供两个选择供将来使用。

四、延迟时间

如果不想让面包机立即启动，可设置延迟时间。当延时图标闪烁时，可通过按"＋"或"－"键调整时间。请注意延迟时间应包括烘烤时间。也就是说，延迟时间结束时，即可享用热腾腾的面包。程序开始前，必须先选择面包大小与烧色(如适用)，然后按"＋"或"－"按键以10分钟的幅度加减延迟时间。最大延迟时间是12小时。

例如：现在是下午8：30，如果想在第二天早上7：00做好面包，即在10小时30分钟内。选择菜单、烧色和面包大小（如适用），然后按"＋"或"－"加减时间，直到显示10：30。然后按"〇"按键并保持约3秒以激活延迟程序。这时会看到两点在闪烁，并且显示屏将显示倒计时以记录剩余的时间。在第二天早上7：00，新鲜的面包就准备好了，如果不想立即取出面包，可启

动保温功能，保温时间为1个小时。
注意：对于延迟功能，不可用任何易腐烂的配料，例如：鸡蛋、新鲜牛奶、水果、洋葱等。

五、保温功能

烘烤完成后，面包机会自动保温1小时。如果想在保温过程中取出面包，可按"✕"键约3秒关闭此程序。
注意：和面团、比萨面团和果酱菜单没有保温功能。

六、记忆功能

如果在面包烤制过程中供电中断，即使没有按启动键，面包烤制程序在10分钟内仍会继续自动运行。如果电源中断时间超过10分钟，记忆功能便不再保持，原来的配料需要丢弃，并加入新的配料到面包桶内，然后重新启动机子。但如果断电时面团还未进入发酵阶段，可直接按下启动键并保持约3秒钟，这时程序就会重新启动。

七、适用环境

面包机可在较宽泛的温度范围内工作，但如果房间很冷或者很热，所烤制出来的面包大小会有所不同。我们建议室温应保持在15℃到34℃之间。

八、警告提示

1.如果按"〇"键约3秒后，显示屏显示"HHH"，并听到蜂鸣声，则说明机内温度仍然较高。必须关闭程序。打开上盖使机子冷却10-20分钟。
2.如果按"〇"键约3秒后，显示屏显示"LLL"，并听到蜂鸣声，则说明面包桶内温度太低。应将面包机放在温度较高的环境下使用（加烘烤和果酱菜除外）
3.如果按"〇"键约3秒后显示"EE0"，并听到蜂鸣声，则说明温度传感器开路（或短路），按任一键停止蜂鸣器叫声，并请专业人士仔细检查传感器。如果显示"EE1"，则说明温度传感器出现了短路。
4.如果按"〇"键约3秒后显示"EEE"，并听到蜂鸣声，则说明果料盒没有复位到位，等待月30秒后，机器会自动进行复位操作。LED显示回到初始时间状态。

九、首次使用前

首次使用面包机时会出现一阵异味或冒烟现象，是由于发热管上涂有一层保护膜而引起的，属正常现象，很快就会消失。请确保电器通风良好。
1.打开包装并检查所有的部件是否完整无损坏。
2.依据"清洁与维护"章节清洁所有部件。
3.将面包桶装到位，然后插上电源点触菜单键，选择烘烤模式空烧10分钟。此目的是为了去除发热管与面包桶的异味。然后拔掉电源，待充分冷却后再清洗一次。
4.彻底擦干所有部件并装配好以备使用。

十、操作步骤

1.把面包桶放入面包机内，然后顺时针旋转直到完全到位。然后把搅拌刀装进面包桶底部的转轴上，轻轻旋转到位。为了避免搅拌面团粘在搅拌刀底部，建议装搅拌刀时，在搅拌刀的孔内涂上一些耐热黄油，以避免生面团粘在搅拌叶片下面，并且使搅拌刀更易从面包中取出。
2.准备好相应的配料，然后按顺序分别将配料放入面包桶内。一般先加入水或其他液体物质，其次加糖、盐和面粉，最后加酵母或发酵粉。
注意：面粉和发酵法的数量请参照食谱。

酵母或发酵粉
面粉、糖、盐等
水或其它液体
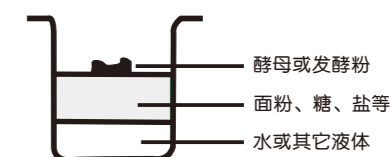
3.在放发酵粉之前，用手指在面粉上按出一个小窝，然后把发酵粉放入小窝内，并保证发酵粉不与盐或其他液体配料接触。

4.盖上上盖，然后接通电源。

5.按照前面控制面板操作说明选择需要的程序，及面包的烧色和大小（如果适用）开始制作面包

6.延迟时间设置，请参考上面的"延迟时间"章节。如果想让面包机立即开始工作，可以跳过这一步骤。

7.对于菜单"吐司面包，全麦面包，甜面包，三文治面包，法式面包，特制面包，无筋面包，快速面包和自制程序"，运行过程中程序都会自动将果料加入面包桶内，因此，在机器启动之前应先将所需的果料加入果料盒中。

8.按"●"按键约3秒以启动工作。冒号闪烁。

9.该产品的搅拌叶片设计独特。在搅拌完成后，随着电机换向，搅拌刀的叶片就会卧倒，这样搅拌刀就不会嵌入面包内。

10.程序一完成，就会听到蜂鸣声，可按"●"按钮约3秒以停止程序并取出面包。打开上盖并用放热手套，逆时针旋转面包桶并取出。
警告：面包桶和面包可能很烫！务必小心处理。

11.在取出面包之前，先让面包桶冷却一会。然后用不粘锅铲轻轻将面包与面包桶分离开

12.将面包桶倒置在金属冷却架上，或干净的面板上并轻轻摇晃使面包掉出

13.在切片前，先让面包冷却20分钟左右。建议用电动切割刀或齿状刀具进行切片，最好不要用水果刀或厨房刀，否则面包会变形

14.如果您正好不在室内，或在程序结束时没有按"●"键，面包机将自动保温1小时（如果适用），保温结束后，会有蜂鸣声提醒。

15.当不用或完成操作时，拔掉电源线。
注意：如果面包没有吃完，建议将剩下的面包储藏在密封的塑料袋或容器里。面包可在室温下储藏大约3天，如果想储藏更多的时间，可用密封的塑料袋或容器包装，然后放在冰箱里，储藏时间最多可放10天。因是我们自己做的面包，没有加防腐剂，一般来讲储藏时间要比市场上的面包的储藏时间短。

十一、清洁和保养

清洁前拔掉电源，并待面包机完全冷却下来。
1.面包桶：逆时针方向旋转取出面包桶，然后提着把手，用湿布擦拭面包桶的里面和外面，不要使用摩擦性清洗物或有害清洗剂擦拭，以免损坏不粘涂层。面包桶安装前必须完全干燥。
注意：将面包桶装入正确的位置并按下去。如果不能装入，轻轻调整面包桶至正确的位置，然后顺时针旋转。
2.搅拌叶片：用湿棉布仔细地擦拭叶片。
3.外壳：用湿布轻轻地擦拭外壳表面。不要使用摩擦性清洗物或有害清洗剂擦拭，以防表面高度磨光。不可将外壳浸入水中清洁。
4.果料盒：用手直接拉出即可，在温水里清洗，然后完全擦干。安装时，先插入一边，然后再整个装入。建议请洁时不要拆掉上盖。
5.面包机使用或保存前，必须将所有部件清洗并擦干后装回原位。

十二、面包材料说明

1.面包粉
面包粉是一个高面筋面粉（有时称作高筋面粉或强力面粉,蛋白质含量高），在面包发酵时，能保持面团体积膨胀后的强度，不会向下塌陷，面包粉和普通面粉相比较，含有较多的面筋，制作的面包体积大，内部纤维组织好，是制作面包最重要的配料。
2.通用面粉
通用面粉，是精选软、硬小麦混合制成的面粉，适合于制作快速面包和蛋糕。
3.全麦面粉
全麦面粉是由整个麦粒磨制成的，包含有麦皮和麸质，全麦粉

比通用面粉重，且更富有营养，用全麦粉制作面包比白面包重，通常体积较小，许多配方是将全麦面粉和面包粉混合使用，来做出高质量的面包。

4.黑麦面粉
黑麦面粉是一种类似于全麦面粉的高纤维面粉，也称为粗面粉。它必须与很高比例的面包粉混合使用，才能在制作面包时体积发得比较大。

5.蛋糕粉
蛋糕粉是由软麦或者说是低蛋白质含量的小麦磨制而成，专门用作蛋糕的配料。和面粉看上去很相似，其实，因小麦的产地、生长季节、磨制工艺、储存期不同，面粉的发酵性能、吸水性能有较大的差异，你可以在当地选择不同商标的面粉试验比较，根据自己的经验判断，选择哪种品牌面粉制作面包能得到最佳效果。

6.玉米粉和燕麦粉
玉米粉和燕麦粉是制作粗面包的添加配料，分别是由玉米和燕麦磨制加工而成的，用于增强面包的风味和质地。

7.糖
糖对于增加面包的甜味和着色是很重要的。同时，它还是酵母的养料来支持面包的发酵。一般用白砂糖即可，特殊要求的有用红糖、粉糖或绵糖。

8.酵母
酵母的作用是通过面团的发酵过程，产生二氧化碳气体，使面包的体积增大，内部组织松软。酵母的快速繁殖，需要糖和面粉中的碳水化合物为养料，通常有三类不同的酵母：新鲜酵母、活性干酵母和即发酵母。面包机通常用的是即发酵母，若要面包发酵取得更佳的效果，也可用传统活性干酵母，即发酵母比活性干酵母的速度快，用量较少。
1小勺活性干酵母=3/4小勺即发酵母
1.5小勺活性干酵母=1小勺即发酵母
2小勺活性干酵母=1.5小勺即发酵母
酵母必须放在冰箱里保鲜，过高的温度会杀死酵母，使用前应检查你的酵母生产日期和存放期，开封用完后应尽快放进冰箱，通常面包发酵不良都是由于酵母失效而引起的，以下方法可以验证你的酵母是否新鲜有活性。
(1)将二分之一杯温水45～50℃倒进量杯。
(2)将1小勺白砂糖放入水中搅溶化，再将2小勺酵母撒在水面上。
(3)将杯放在温暖的地方约10分钟，不搅动水杯。
(4)酵母应发酵产生的气泡达到到"一杯"的杯记处，如果不这样，则你的酵母可能比较陈旧或没了活性。

9.盐
盐对于改善面包的口味，烘烤时提高烧色是必要的，但盐也会抑制酵母的繁殖，在配方中不能加入太多的盐，若你的配方里不喜欢加盐，可以省去，但面包发酵可能比正常情况要大一点。

10.鸡蛋
加入鸡蛋可以改善面包纤维组织，并富有营养使面包发得更大，具有特殊的蛋香味，加入配料中应去壳，搅均匀。

11.油脂、黄油和植物油
油脂的加入，能使面包的质地更软，面包的保鲜期延长，加入黄油（牛油）时应先熔化，从冰箱里取出时，或切成小粒状，以便于搅拌均匀。

12.泡打粉
泡打粉主要用于制作快速面包和蛋糕的发酵，这种发酵剂无需发酵时间，它是利用化学原理产生气体使面包或蛋糕疏松的。

13.苏打
与泡打粉的作用原理相同，也可与泡打粉同时加入，无需发酵时间，加热时利用化学原理使食物疏松。

14.水和其它液态配料
水是面包中不可缺少的，制作面包的水温在20～25℃较合适，制作快速面包需要温水45～50℃，是为了提高发酵速度。水也可以用鲜牛奶，或加2%奶粉的水替代，可以增加面包的风味和改善面包的烧色。有些面包的配料还需要加入果汁，例如桔子汁、苹果汁、橙汁、柠檬汁，主要是增强面包的风味。

10.Egg
Eggs can improve bread texture, make the bread more nourish and large in size, the egg must be peeled and stirred evenly.
11.Grease, butter and vegetable oil
Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.
12.Baking powder
Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.
13.Soda
It is similar with baking powder. 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 20^0C and 25^0C is the best. The water may be replaced with 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, e.g. apple juice, orange juice, lemon juice and so on.

One of important step for making good bread is proper amount of ingredients. It is strongly suggested that use measuring cup or 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.Dry measurements
Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, leveling off with a knife. Scooping or tapping a measuring cup with more than is required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.
3.Adding sequence
The sequence of adding ingredients should be abided, generally speaking, the sequence is: liqui ingredient, eggs, salt and milk powder etc. When adding the ingredient, the flour can't be wetted by liquid completely. The yeast can only be placed on the dry flour. And yeast can't touch with salt. After the flour has been kneaded for some time and a beep will prompt 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 delay function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

No.	Problem	Cause	Solution
1	Smoke from ventilation hole when baking	Some ingredients adhere to the heat element or nearby, for the first use, oil remained on the surface of heat element	Unplug the bread maker and clean the heat element, but be careful not to burn you, during the first use, dry operating and open the lid.
2	Bread bottom crust is too thick	Keep bread warm and leave bread in the bread pan for a long time so that water is losing too much	Take bread out soon without keeping it warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerge kneader for 10 minutes, then take it out and clean.
4	Stir ingredients not evenly and bake badly	1.selected program menu is improper	Select the proper program menu
		2.after operating, open cover several times and bread is dry, no brown crust color	Don't open cover at the last rise
		3.Stir resistance is too large so that kneader almost can't rotate and stir adequately	Check kneader hole, then take bread pan out and operate without load, if not normal, contact with the authorized service facility.
5	Display "HHH" after pressing start button	The temperature in bread maker is too high to make bread.	Press stop button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down
6	Hear the motor noises but dough isn't stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients is weighed accurately
7	Bread size is so large as to push cover	Yeast is too much or flour is excessive or water is too much or environment temperature is too high	Check the above factors, reduce properly the amount according to the true reasons
8	Bread size is too small or bread has no rise	No yeast or the amount of yeast is not enough, moreover, yeast may have a poor activity as water temperature is too high or yeast is mixed together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature properly.
9	Dough is so large to overflow bread pan	The amount of liquids is so much as to make dough soft and yeast is also excessive.	Reduce the amount of liquids and improve dough rigidity
10	Bread collapses in the middle parts when baking dough	1.used flour is not strong powder and can't make dough rise	Use bread flour or strong powder.
		2.yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		3.Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
11	Bread weight is very large and organization construct is too dense	1.too much flour or short of water	Reduce flour or increase water
		2.too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
12	Middle parts are hollow after cutting bread	1.Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
		2.water temperature is too high	Check water temperature
13	Bread surface is adhered to dry powder	1.there is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
		2.stir not adequately for short of water	Check water and mechanical construct of bread maker
14	Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have 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 excessive sugar, press stop button to interrupt the program ahead 5-10min of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed

3.Make a small indentation on the top of flour with finger, add yeast into the indentation, make sureit does not come into contact with the liquid or salt.

4.Close the lid gently and plug the power cord into a wall outlet.

5.Select desired program, color and loaf size (if applicable), and the details refer to the above sections of "**Iron instruction" and "Menu".**

8.Set the delay time, the details refer to the above section of "Delay time". This step may be skipped if you want the bread maker to start working immediately.

9.Press the"⬤"button about 3s to start working. The colon will flash.

10.For the program of Basic, Whole wheat, Sweet, Sandwich, French, Speciality, Gluten free, Quick,and Homemade, the program will add fruit or nut ingredients into the bread in chamber automatically during operation, so you shall fill the ingredients box with desired ingredients at the very

11.The appliance has a unique design of tiltable vane of kneading blade. After kneading, the vane of kneading blade will fell flat as the motor reversing. The kneading blade will not stick into the bread.

12.Once the process has been completed, beeps will be heard. You can press "⬤"button for approx. 3 seconds to stop the process and take out the bread. Open the Lid and while using oven mitts, turn the bread pan in anti-clockwise and take out the bread pan.Caution: the Bread pan and bread may be very hot! Always handle with care.

13.Let the bread pan cool down before removing the bread. Then use non-stick spatula to gently loosen the sides of the bread from the pan.

14.Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.

15.Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter, had better not with fruit knife or kitchen knife, otherwise the bread may be subject to deformation.

16.If you are out of the room or have not pressed "⬤" button at the end of operation, the bread will be kept warm automatically for 1 hour (if applicable), when keep warm is finished, one beep will be heard.

17.When do not use or complete operation, unplug the power cord.

Note: If bread has not been completely eaten up, advise you to store the remained bread in sealed plastic bag or vessel. Bread can be stored for about three days during room temperature, if you need storage for more days pack it with sealed plastic bag or vessel and then place it in the refrigerator, storage time is at most ten days. As bread made by ourselves does not add preservative, generally storage time is no longer than that for bread in market.

CLEANING AND MAINTENANCE

Disconnect the machine from the power outlet and let it cool down before cleaning.

1.Bread pan: remove the bread pan by turning it in anti-clockwise, then pulling the handle, wipe inside and outside of pan with damp clothes, do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely before installing.

Note: Insert the bread pan and press down until it fixed in correct position. If it cannot be inserted, adjust the pan lightly to make it is on the correct position then turn it in clockwise.

2.Kneading blade: If the kneading blade is difficult to remove from the bread, use the hook. Also wipe the blade carefully with a cotton damp cloth. Both the bread pan and kneading blade are dishwashing safe components.

3.Housing: gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner for cleaning, as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.

4.Ingredients box: Remove it only by pulling it directly, clean it in the warm water, and then dry it completely. When assembling, first insert one side and assemble it completely.

Note: It is suggested not disassembling the lid for cleaning.

5.Before the bread maker is packed for storage, ensure that it has completely cooled down, clean and dry, and the lid is closed. The power cord can wrap into the cord storage device on the rear of bread maker, the plug can insert the corresponding hole for storing.

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 collapsing after rise. 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 ingredient of making bread.

2.Plain flour
Flour that contains no baking powder, it is applicable for making express bread.

3.Whole-wheat flour
Whole-wheat flour is ground from grain. 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 or bread flour to achieve the best result.

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

5.Self-rising flour
A type of flour that contains baking powder, it is used for making cakes specially.

6.Corn flour and oatmeal flour
Corn flour and oatmeal flour are ground from corn and oatmeal separately. They 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 increase sweet taste and color of bread. And it is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirement.

8.Yeast
After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.
1 tbsp dry yeast =3 tsp dry yeast
1 tbsp dry yeast =15ml
1 tsp dry yeast =5ml
Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production 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 bad yeast.
The ways described below will check whether your yeast is fresh and active.
(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 2 tsp. yeast over the water.
(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
(4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

9.Salt
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. But bread would be larger if without salt.

十三、配料的称量

面包制作配料的一个最重要步骤是配料的称量，应使用专用量杯、量勺精确量取，配料称量和放置不当，可能引起面包制作效果很差。

1.液体配料的称量
水、鲜奶、奶粉的溶液应用量杯测量，应用眼睛平视量杯的刻度线读数。食油或添料配料，用量杯取时，应清洗干净，不应粘有其它粉料。

2.干粉配料的量取
用量杯或量勺量取干粉配料，粉料应保持在自然松散状态的密度，用刀口刮平杯口，保证量取准确。

3.配料的放置顺序
配料的放置要注意顺序，一般来说，先放置液体配料，鸡蛋再放置食盐、奶粉等配料。面粉放置时不要全部与液体接触，再将酵母放置在干的面粉上，特别注意，酵母不能与盐接触，果料是在面包搅拌一段时间后，有蜂鸣器有急促的提示时才加入，过早地加入果料，搅拌时间过长，会失去果料的风味。使用较长时间的延时功能，请勿加入易变质的配料，例如鸡蛋、果料等。

十四、常见问题解决办法

序号	存在问题	原因分析	解决措施
1	烘烤时有烟从散热筒处冒出	有配料粘在电热管上或附近，第一次使用，电热管表面有保护油	拔掉插头，清洁电热管，注意不要烫伤。
2	面包中部下陷，底部皮很厚	面包做完后保温及保留在面包桶内时间太长，水份挥发太多	面包制作完成后就取出，一般无须保温过程。
3	面包取出困难	搅拌刀与面包桶内的轴粘紧了	取出面包后，用热水放入面包桶内泡10分钟，取出搅拌刀，并清洗干净
4	配料搅拌不充分，面包烘烤不好	程序选择不合适	检查你用的配方是否适用选用的菜单程序制作
		面包机启动后，点触了启动/停止键，程序被中断	若面团时间过长，重新配料，启动面包机再做，若在30分中内，可直接选择程序启动.
		机器启动后，多次打开了上盖，面包发干、不黄	在最后一次发酵时，请不要打开上盖
		搅拌阻力大，几乎阻转，面团搅拌不充分	检查搅拌刀的孔是否损坏，取出面包桶，拔支空转是否正常，若不正常，请联系用户服务人员。
5	面包机在点触启动/停止键时显示"HHH"	面包机烤箱内温度过高，不能启动制作面包。	点触启动/停止键，拔掉插头，取出面包桶，打开上盖，将机器冷却下来启动。
6	可以听到电机在转动，但面团未搅拌	面包桶未安放好，或面团过大，搅不动	检查面包桶是否正确安放，面团是否按配方配制，称量是否准确。
7	面包发酵体积过大，顶住上盖	加入太多的酵母，或面粉的量过多，水量过多，气温过高	检查前面几个因素，适当减少酵母、面粉的量。
8	面包发酵体积太小，或没有发酵	是否放了酵母，量是否够，酵母的活性，是否水温过高或酵母与盐混合在一起	检查酵母的量及酵母的发酵性能。
9	面团发得过大周边有溢出面包桶	液体加的量过多，面团太软，并且酵母过多	减少液体的加入量，提高面团的硬度，适当减少酵母。
10	面团发酵之后烘烤，中间塌陷	使用的面粉不是高筋面粉，没有发酵力	使用面包粉，或强力粉
		发酵速度太快，发酵温度过高	使用的配料应在室温内
		水放得太多，面团太湿，太软。	根据面粉的吸水性，按配方调减加水量
11	面包很重，组织结构致密	面粉太多，水放得不够	减少面粉，增加水
		加果料太多，或全麦粉太多	减少相应配料的量，增加酵母
12	切开面包后，中间有太多的空洞	水量加得太多，或没有加盐	适当减少水量，检查是否加盐
		水温太高	检查加水的温度
13	面包外表面粘有干粉	配料里粘性很强不溶化的配料，如黄油、香蕉等	不要加入粘性很强的配料
		搅拌不充分，水量过少	检查加水量是否合适，搅拌机构传动是否有异常
14	烤制蛋糕或加糖过多的食物时，表皮烧色太深，皮太厚	不同配方、配料对烧色有很大影响，加糖多的烧色深。	对于加糖过多的配方，若烧色过深，可提前5~10分钟关闭程序，不打开上盖保温20分钟后取出。

1.基础白面包

	450g	700g	900g
水	¾杯	1⅛杯	1½杯
脱脂奶粉	2大勺	2½大勺	4大勺
葵花油	2大勺	2½大勺	4大勺
白砂糖	1¼大勺	2¼大勺	3大勺
盐	1小勺	1¼小勺	2小勺
高筋面粉	2杯	3杯	4杯
快速酵母	1小勺	1¼小勺	1¼小勺
菜单设置	1.吐司面包		

2.谷物面包

	700g	900g
水	1⅛杯	1½杯
脱脂奶粉	2½大勺	4大勺
葵花油	2½大勺	4大勺
白砂糖	2¼大勺	3大勺
盐	1¼小勺	2小勺
高筋谷物面包粉	3杯	4杯
快速酵母	1¼小勺	1¼小勺
菜单设置	1.吐司面包	

*如果不使用脱脂奶粉，可以从食谱中去掉

3. 50%谷物白面包

	700g	900g
水	1⅛杯	1½杯
脱脂奶粉	2½大勺	4大勺
葵花油	2大勺	2½大勺
白砂糖	2¼大勺	3大勺
盐	1¼小勺	2小勺
高筋谷物面包粉	1½杯	2杯
高筋面粉	1½杯	2杯
快速酵母	1小勺	1小勺
菜单设置	1.吐司面包	

4. 黑麦面包

	450g	700g	900g
水	¾杯	1杯	1⅓杯
脱脂奶粉	1½大勺	2大勺	3大勺
葵花油	1½大勺	2大勺	3大勺
白砂糖	2½大勺	2½大勺	3½大勺
盐	1小勺	1¼小勺	2小勺
高筋黑麦面粉	2杯	3杯	4杯
快速酵母	1小勺	1¼小勺	1¼小勺
菜单设置	1.吐司面包		

5.洋葱芝士面包

	700g	900g
水	1杯	1¼杯
脱脂奶粉	2大勺	2½大勺
白砂糖	1大勺	2大勺
盐	½小勺	1小勺
洋葱粒	1½大勺	2大勺
切碎的车达芝士	1杯	1½杯
高筋面粉	3杯	4杯
快速酵母	1½小勺	1¾小勺
菜单设置	1.吐司面包	

6. 无糖面包

	450g	700g	900g
温水(45℃)	¾杯	1⅛杯	1½杯
脱脂奶粉	2大勺	2½大勺	4大勺
葵花油	2大勺	2½大勺	4大勺
果糖	1¼大勺	2¼大勺	3大勺
盐	1小勺	1¼小勺	2小勺
高筋面粉	2杯	3杯	4杯
快速酵母	1小勺	1¼小勺	1¼小勺
菜单设置	1.吐司面包		

7. 无糖无盐面包

	450g	700g	900g
温水(45℃)	¾杯	1⅛杯	1½杯
脱脂奶粉	2大勺	2½大勺	4大勺
葵花油	2大勺	2½大勺	4大勺
高筋面粉	2杯	3杯	4杯
快速酵母	1小勺	1¼小勺	1¼小勺
菜单设置	1.吐司面包		

该面包可以加入其它风味调味料。加½小勺(如香草、黑胡椒等)

8. 干西红柿面包

	700g	900g
水	1杯	1½杯
脱脂奶粉	2½大勺	3大勺
葵花油	2¼大勺	3大勺
白砂糖	2¼大勺	3大勺
盐	1¼小勺	2½小勺
干混合香草	1½小勺	2小勺
高筋面粉	3杯	4杯
快速酵母	1¼小勺	1½小勺
干西红柿	⅜杯	½杯
菜单设置	1.吐司面包	

9. 全麦面包

	700g	900g
水	1⅛杯	1⅝杯
脱脂奶粉	1½大勺	3大勺
葵花油	2大勺	3大勺
红砂糖	2½大勺	2½大勺
盐	1¼小勺	1½小勺
全麦面包粉	3杯	4杯
快速酵母	¾小勺	¾小勺
维生素片(碾碎)	1X100mg	1X100mg
菜单设置	2.全麦面包	

10. 全麦瓜籽面包

	700g	900g
水	1⅛杯	1⅝杯
脱脂奶粉	1½大勺	3大勺
葵花油	2大勺	3大勺
红糖	2½大勺	2½大勺
盐	1¼小勺	1½小勺
高筋全麦面粉	3杯	4杯
快速酵母	¾小勺	¾小勺
维生素片(碾碎)	1X100mg	1X100mg
葵花籽	1小勺	2小勺
南瓜籽	1小勺	2小勺
芝麻	1小勺	2小勺
菜单设置	2.全麦面包	

将瓜子放入果料盒内，或者，如果你的面包机没有果料盒，则当听到提示音的时候加入瓜子。

11. 混合水果面包

	450g	700g	900g
水	¾杯	1⅛杯	1⅓杯
脱脂奶粉	2大勺	2½大勺	3大勺
葵花油	2大勺	2½大勺	3大勺
白砂糖	2大勺	3大勺	3大勺
盐	1小勺	1¼小勺	1½小勺
高筋面粉	2杯	3杯	4杯
豆蔻粉	½小勺	¾小勺	1小勺
快速酵母	¾小勺	1小勺	1小勺
混合水果干	¼杯	½杯	⅔杯
菜单设置	3.甜面包		

Knead 1:6-20minutes;   Rise 1:20-60 minutes
Knead 2:5-22 minutes (if select 5 minutes, during operation, no beeps of prompting add ingredients);
Rise 2:5-120 minutes;   Rise 3:0-120 minutes;   Bake:0-80 minutes Under the menu of Home Made,
a) Press " 🔘 " button once," ⏱ " and" **1** " will flash, then press" ➕ " or " ➖ "button to adjust the operation time for knead 1;
b) Press " 🔘 "button to confirm the time for knead 1," ⏱ " and" **1** " will flash, then press" ➕ " or " ➖ " button to adjust the time for rise 1.
c) Press " 🔘 " button once, " ⏱ "and" **2** " will flash, then press" ➕ " or " ➖ " button to adjust the operation time for knead 2;
d) In this way set the remaining process steps. Then set color and/or delay time.
d) Press" 🔘 " button for about 3s to activate the operation.
Note: the setting can be memorized and is effective in next use.
Program 17: HOMEMADE II (the loaf size is not applicable)
It is same as the HOMEMADE I, you can set different setting and it can be memorized, the two HOMEMADE programs can provide your two options for future use.
Program 18: Cake (the loaf size is not applicable)
Kneading, rise and baking, but rise with soda or baking powder.
Program 19: Dessert (the loaf size is not applicable)
Kneading, rise and baking dessert.

Delay Time

If you want the appliance do not start working immediately you can set the delay time. When the Timer icon is flashing, then adjust the time by pressing" ➕ " or " ➖ "button.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, loaf size and color (if applicable) must be selected, then pressing" ➕ " or " ➖ "button to increase or decrease the delay time at the increment of 10 minute. The maximum delay is 12 hours.
Example: Now it is 8:30p.m, if you would like your bread to be ready in the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Select your menu, color and loaf size (if applicable) then press" ➕ " or " ➖ "to add the time until 10:30 appears on the **LCD**. Then press the" 🔘 "button about 3s to activate this delay program. You can see the dot flashed and **LCD** will count down to show the remaining time. You will get fresh bread at 7:00 in the morning, if you don't want to take out the bread immediately, the keeping warm time of 1hour starts.
Note: For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

Keep Warm

Bread can be automatically kept warm for 1 hour after baking. During keeping warm, if you would like to take the bread out, switch the program off by pressing the" 🔘 "button for about 3s.
Note: The program of DOUGH, PIZZA DOUGH and JAM do not have the function of keep warm.

MEMORY

If the power supply has been interrupted during the course of making bread, the process of making bread will be continued automatically within 10 minutes, even without pressing Start button. If the interruption time exceeds 10 minutes, the memory cannot be kept, you must discard the ingredients in the bread pan and add the ingredients into bread pan again, and the bread maker must be restarted. But if the dough has not entered the rising phase when the power supply breaks off, you can press the Start button for about 3s directly to continue the program from the beginning.

ENVIRONMENT

The machine may work well in a wide range of temperature, but there may be any difference in loaf size between a very warm room and a very cold room. We suggest that the room temperature should be within the range of 15 ℃ to 34℃.

WARNING DISPLAY

1.If the display shows "HHH" after you have pressed" 🔘 "button for about 3s, beeps will be heard, it prompts that 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.
2.If the display shows "LLL" after you have pressed" 🔘 "button for about 3s, beeps will be heard, it means that the temperature inside of bread pan is too low. You should place the bread maker into environment of higher temperature for use (Except the program of EXTRA BAKE and JAM).
3.If the display shows "EE0" after you have pressed" 🔘 "button for about 3s, beeps will be heard, it means the temperature sensor open circuit, press any button to stop beeps sound, please check the sensor carefully by Authorized expert. If the display shows "EE1", it means the temperature sensor short circuit
4.If the display shows "EEE" after you have pressed " 🔘 " button for about 3s, beeps will be heard. It means the eject pin did not re-position, wait for about 30s, the appliance will reset it automatically, and the display will return the mode of after power-up.

BEFORE 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.
1.Unpack your appliance and check whether all parts and accessories are complete and free of damage.
2.Clean all the parts according to the section"**CLEANING AND MAINTENANCE**".
3.Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
4.Dry all parts thoroughly and assemble them, the appliance is ready for use.

HOW TO MAKE BREAD

1.Place the bread pan in position, and then turn it clockwise until they click in correct position. Fix the kneading blade onto the drive shaft. It is recommended to fill hole with heat-resisting margarine prior to place the kneading blade to avoid the dough sticking the kneading blade, also this would make the kneading blade be removed from bread easily.
2.Place ingredients into the bread pan. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.
Note: the quantities of flour and raising agent that may be used refer to the recipe.

Yeast or soda
Dry ingredients
Water or liquid

"●"-**Decrease button**: When set delay time, touch the button once, the time will decrease 10 minute. When adjust the operation time (only for EXTRA BAKE program), the time will decrease 1 minute.

Icon instruction

"88" "Menu icon: When the icon is displaying and flashing, you can select the program, the default program is "01", if you want to change program, only touch" ● " or " ● "button to select desired program, after selected, touch the" ● " button to confirm it and the icon will stop flashing, then the next icon will display and flash.

" ⏱ " "Delay time icon: When the icon is displaying and flashing, you can touch" ● " or " ● "to set delay time (details refer to section of "Delay time"). After adjusted, touch the " ● "button to confirm and the icon will stop flashing. For some programs, the delay time is not applicable, the details refer to the following description in the section of "**Menu**"

" 📧 "Loaf size icon: When the icon is displaying and flashing, you can touch" ● " or " ● "to adjust the loaf weight (1.0lb, 1.5lb, 2.0lb), if you do not want to adjust, the bread maker will operate at the default setting of 2.0lb. For some programs, the loaf size can not be adjusted or not applicable. The details refer to the following descriptions in the section of "**Menu**"

" 📗 "Crust setting icon: When the icon is displaying and flashing, you can touch" ● " or " ● "to select the color for the crust, there are total five color settings, the default is the third setting, the higher the setting is, the darker the crust color is. After selection, touch the" ● " button to confirm and the icon will be constantly display. For some programs, the crust setting icon is not applicable or only has default setting, the details refer to the following description in the section of "Menu".

" 🍞 "Knead icon (process icon): When the icon is displaying, it means that the bread maker is in the kneading process. But for HOMEMADE program, the icon will flash to prompt you can adjust kneading time manually by touching" ● " or " ● "button. After adjusted, touch the " ● "button to confirm and the icon will be extinguished. If you do not want to adjust, the bread maker will operate at the default setting. It must be noted, only when process icon is in the corresponding process, the icon will display.

" ⏲ "Rise icon (process icon): When the icon is displaying, it means that the bread maker is in the rise process. But for HOMEMADE program, the icon will flash to prompt you can adjust rise time manually by touching" ● " or " ● "button. After adjusted, touch the" ● " button to confirm and the icon will be extinguished. If you do not want to adjust, the bread maker will operate on the default setting.

" 🔥 "Bake icon (process icon): When the icon is displaying, it means that the bread maker is in the bake process. But for HOMEMADE program, the icon will flash to prompt you can adjust bake time manually by touching" ● " or " ● "utton. After adjusted, touch the " ● " button to confirm and the icon will be extinguished. If you do not want to adjust, the bread maker will operate on the default setting.

" 123 "-**Rise/knead cycle number icon**: During process, the number will display to indicate corresponding process cycle number. For example, on the kneading process, if the "2" is displaying, it means that the bread maker is working on the second cycle kneading. But for HOMEMADE program, the icon will flash to prompt you can adjust kneading time for each cycle manually by touching" ● " or " ● " button.

Note: 1.When any icon is displaying and flashing, it indicates that it can be adjusted, after adjusting, touch the " ● "button to confirm it and it will constantly display;
2.While the icon is constantly displaying, it indicates that it has been set, if you want to reset it, only touch the " ● "button to return until the icon which you want to reset is displaying and flashing, it means that you can reset it and then confirm it.
3.For some programs, some icons are not displaying, it means that the corresponding setting is not applicable (details refer to the section of "Menu")

Menu
Program 1: BASIC
For white and mixed breads, it mainly consists of wheat flour or rye flour. The bread has a compact consistency. You can adjust the bread brown by adjusting the crust setting.
Program 2: WHOLEWHEAT (only two loaf size options of 1.5LB and 2.0LB)
Whole wheat bread is a yeast bread that is made with a significant portion of whole wheat flour (50% or more), rather than with all white bread flour. Breads made from whole wheat flour are more nutritious because the flour is milled from the entire wheat berry (including the bran and the germ). Using whole wheat flour produces a bread that is brown to dark brown in color (when all whole wheat flour is used), and the breads are more flavorful and healthful than breads made with refined white flours (even though "lost" nutrients are added back into white flours).
Baking program 3: SWEET
The Sweet Breads settings are for baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning. Due to a longer phase of rising the bread will be light and airy.
Program 4: SANDWICH (only two loaf size options of 1.5LB and 2.0LB)
Kneading, rise and baking bread for making sandwich, for baking light texture bread with a thinner crust.
Program 5: FRENCH
For light breads made from fine flour. French bread requires special timing and temperatures to achieve that wonderful crispy, nicely browned crust. This is not suitable for baking recipes requiring butter, margarine or milk.
Program 6: DOUGH (the color and loaf size are not applicable. namely the icons of color and loaf size will not be displayed)
Kneading and rise, but without baking, remove the dough and use for making bread rolls, steamed bread, etc.
Program 7: JAM (the color, loaf size and delay time are not applicable. Directly press Start button
or about 3s to begin working)The bread maker is a great cooking environment for homemade jams and chutneys. The paddle automatically keeps the ingredients stirring through the process, they make a wonderful complement to freshly baked bread!
Program 8: BREAD MIXES (the loaf size can not be adjusted, only display the default loaf size of 2.0LB)
The program is similar with the BASIC bread, only the ingredients include premixed powder, to increase rise, namely the rise time is less than the basic bread.
Program 9: SPECIALITY (the loaf size can not be adjusted, only display the default loaf size of 2.0LB)
The speciality setting is used for bread types that are required in a shorter time. The bread baked in this setting is smaller with a dense texture.
Program 10: GLUTEN FREE (the loaf size can not be adjusted, only display the default loaf size of 2.0LB)
The ingredients to create gluten-free breads are unique. While they are "yeast breads," the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise, and due to the high moisture content, baking time is increased. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.
Program 11: FAST BAKE I (the loaf size can not be adjusted, only display the default loaf size of 2.0LB, and the delay time is not applicable)
The Fast bake I setting allow you to prepare white loaf in a reduced time period. The Fast bake I is for 1.5lb loaves. Loaves made on this setting can be shorter and the texture, more moist. This rapid program does a great job by producing bread as good as the ones produced on the standard three hour program in just an hour and ten minutes.
Program 12: FAST BAKE II (the loaf size can not be adjusted, only display the default loaf size of 1.5LB, and the delay time is not applicable)
As same as FAST BAKE I, only is for 2.0lb loaves and the operation time is an hour and fifteen minutes.
Program 13:EXTRA BAKE
 (the loaf size and delay time are not applicable, but the operation time can be adjusted by pressing" ● " or " ● "button, the time will increase or decrease 1 minute. The adjusted time range is 10-60 minutes)
For additional baking of breads that are too light or not baked through, in this program there is no kneading or rising, this feature is very helpful to set jams and marmalades.
Program 14:PIZZA DOUGH (the loaf size and color are not applicable)
It is similar with DOUGH program, only knead and rise one cycle, without bake, the operation time only fifty minutes.
Program 15:QUICK (the loaf size can not be adjusted, only display the default loaf size of 2.0LB)
Cake-like in texture, they are usually baked in a shaped pan such as a muffin tin or loaf pan. They are a batter-type bread rather than a yeast dough, and get their leavening from baking powder, baking soda and eggs. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.
Program 16:HOMEMADE I (the loaf size is not applicable)
The program allows you to take over full control of the baking process. You can adjust the times for knead, rise, bake, and keep warm. The time range of each program as following:

■ 12. 法式甜面包

	700g	900g
鸡蛋	3个中等的	3个大的
软化的黄油	½杯	³/₄杯
牛奶	⅓杯	½杯
水	3大勺	4大勺
高筋面粉	3杯	4杯
盐	³/₄小勺	1小勺
白砂糖	2大勺	3大勺
酵母	1½小勺	1½小勺
菜单设置	3.甜面包	

■ 13. 三文治面包

	700g	900g
水	1¹¹/₁₈杯	1¹/₃杯
软化的黄油	1½杯	2杯
盐	½小勺	1小勺
脱脂奶粉	1½大勺	2大勺
白砂糖	3大勺	3½大勺
高筋面粉	3杯	4杯
快速酵母	³/₄小勺	1小勺
菜单设置	4.三文治面包	

■ 14. 谷物三文治面包

	700g	900g
水	1¹¹/₁₆杯	1¹/₃杯
软化的黄油	1½大勺	2大勺
盐	½小勺	1小勺
脱脂奶粉	1½大勺	2大勺
白砂糖	3大勺	3½大勺
高筋谷物面包粉	3杯	4杯
快速酵母	³/₄小勺	1小勺
菜单设置	4.三文治面包	

■ 15. 法式面包

	700g	900g
水	1¹¹/₁₆杯	1杯
脱脂奶粉	1½大勺	2大勺
白砂糖	³/₄大勺	1大勺
盐	1小勺	1小勺
葵花油	1大勺	1大勺
高筋面粉	2杯	3杯
快速酵母	1小勺	1小勺
菜单设置	5.法式面包	

■ 16. 白面包卷

水	1¹/₄杯
脱脂奶粉	1大勺
软化的黄油	2大勺
白砂糖	2大勺
盐	1½小勺
高筋面粉	3¹/₄杯
快速酵母	1½小勺
菜单设置	6.发面团

操作方法：
1.搅拌完成后，将面团揉成6个卷。
2.然后放置在涂了油的烤盘上。
3.轻轻刷一层融化的黄油。
4.盖上盖子放置23-25分钟。
5.发酵至尺寸增加一倍。
6.190度烤箱烘烤15-20分钟即可。

■ 17. 全麦面包卷

水	1¹/₄杯
脱脂奶粉	2大勺
软化的黄油	2大勺
蜂蜜	2大勺
红糖	1大勺
盐	1½小勺
高筋全麦面包粉	3¹/₄杯
快速酵母	1½小勺
菜单设置	6.发面团

操作方法：参考白面包卷

■ 18. 十字面包

水	1杯
软化的黄油	¹/₄杯
白砂糖	¹/₄杯
鸡蛋（搅打过的）	1个
盐	1小勺
高筋面粉	3³/₄杯
快速酵母	2小勺
肉桂粉	1小勺
肉豆蔻	¹/₄小勺
葡萄干	1杯
菜单设置	6.发面团

操作方法：
1.分成8-12份，轻轻地整形成扁平状。
2.每个上面划个十字。
3.用鸡蛋液或牛奶涂抹。
4.盖住并发酵30分钟。
5.在190度烤箱中烘烤16-18分钟。

■ 19. 茶点

温水	1杯
融化的黄油	50g
盐	1小勺
白糖	50g
全脂奶粉	2大勺
混合香料	1小勺
白面包粉	400g
干酵母	1小勺
无籽葡萄干	2/3杯

操作方法：
1.将除葡萄干以外的所有配料放在面包桶内，选择发面团菜单。
2.搅拌完成之后加入葡萄干。
3.然后将面团制成8-10个小球，放在涂了油脂的烤盘上，发酵30分钟。
4.烤箱温度200度，烤15-20分钟直到变成金黄色即可。

■ 20. 果酱

橘子（汁）	3个
橘子皮（切碎）	2g
果酱糖	1杯
水	1大勺
果胶（如果需要）	2小勺
菜单设置	7.果酱

小贴士：
1.装桶之前将杯子保温。
2.根据需要或橘子大小可设置额外的烘焙时间。
3.将橘子酱倒进杯子之前，用夹具取下搅拌叶片。
4.搅拌过程中不要打开面包盒盖、
5.一月份建议使用塞维亚橘子，如果使用其他的橘子，则可能需要使用果胶来凝固果酱。
6.这份食谱可以装满一个中等杯子。

■ 21. 爱尔兰苏打面包

	900g
酪乳	220ml
鸡蛋（搅打过的）	2个
油	2大勺
普通面粉	3¹/₂杯
白砂糖	½杯
苏打粉	1大勺
盐	½小勺
葡萄干	1杯
菜单设置	9.特制面包

■ 22. 玉米面包

	700g
牛奶	120ml
鸡蛋（搅打过的）	3个
人造奶油或黄油	¹/₂杯
白砂糖	¹/₂杯
盐	1小勺
普通面粉	2³/₈杯（350g）
玉米粉	140g
发酵粉	5小勺
菜单设置	9.特制面包

■ 23．特快小白面包

	700g	900g
水	1$^1/_8$杯	1$^1/_2$杯
脱脂奶粉	2大勺	3大勺
盐	1小勺	1$^1/_2$小勺
白砂糖	4小勺	5小勺
葵花油	2大勺	3大勺
高筋面粉	3杯	4杯
快速酵母	3小勺	3小勺
菜单设置	12.特快面包	

■ 24．香蕉坚果面包

配料1	
软化的黄油	2大勺
牛奶	1大勺
捣烂的香蕉	1杯
鸡蛋（搅打过的）	1个
核桃（切碎）	$^1/_2$杯
柠檬皮	1小勺
配料2	
中筋面粉	1$^1/_2$杯
小苏打	$^1/_2$小勺
发酵粉	$^1/_4$小勺
白砂糖	$^1/_2$杯
盐	$^1/_4$小勺
菜单设置	15.快速面包

方法：
1.将第一组配料在一个单独的碗内混合。
2.将第二组配料在第二个碗内混合。
3.将所有混合物倒进面包桶内。

■ 25．马德拉蛋糕

配料1	
软化的黄油	$^3/_4$杯
香草糖	$^1/_4$小勺
鸡蛋（搅打过的）	3个
柠檬汁	2小勺
配料2	
普通面粉	1$^5/_8$杯
发酵粉	2小勺
砂糖	1杯
菜单设置	18.蛋糕

■ 26 混合水果蛋糕

配料1	
软化的黄油	$^3/_4$杯
香草糖	$^1/_4$小勺
鸡蛋（搅打过的）	3个
柠檬汁	2小勺
混合水果干	$^5/_8$杯
配料2	
中筋面粉	1$^5/_8$杯
发酵粉	2小勺
白砂糖	1杯
肉桂粉	$^1/_4$小勺
肉豆蔻	$^1/_4$小勺
菜单设置	18.蛋糕

方法：参考马德拉蛋糕的操作方法

■ 27 燕麦苹果贝蒂布丁

中等大小煮熟的苹果(捣碎)	6个
柠檬汁	1小勺
红糖	$^1/_2$杯
普通面粉	$^1/_2$杯
快熟燕麦片	$^1/_3$杯
软化的黄油	6大勺
菜单设置	19.甜点

Before using the electrical appliance, the following basic precautions should always be followed:
1. Read all instructions
2. Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over edge of table or hot surface.
8. The use of accessory not recommended by the appliance manufacturer may cause injuries.
9. The 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.
10. Keep the appliance and its cord out of reach of children less than 8 years.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not touch any moving or spinning parts of the machine when baking..
14. Never switch on the appliance without properly placed bread pan filled ingredients.
15. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
16. Metal foils or other materials must not be inserted into the bread maker as this can give rise to the risk of a fire or short circuit.
17. Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely. A fire can be caused if it is covered by, or comes into contact with combustible material.
18. Turn any control to OFF, then remove plug from wall outlet.
19. Do not operate the appliance for other than its intended use.
20. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
21. 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.
22. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
21. Do not use outdoors.
22. Save these instructions

- Hook
- Measuring spoon(smll)
- Measuring spoon(big)
- Measuring cup(smll)
- Measuring cup(big)
- View window
- Lid
- Control panel (see below)
- Kneading blade (tiltable vane)
- Housing
- Bread pan
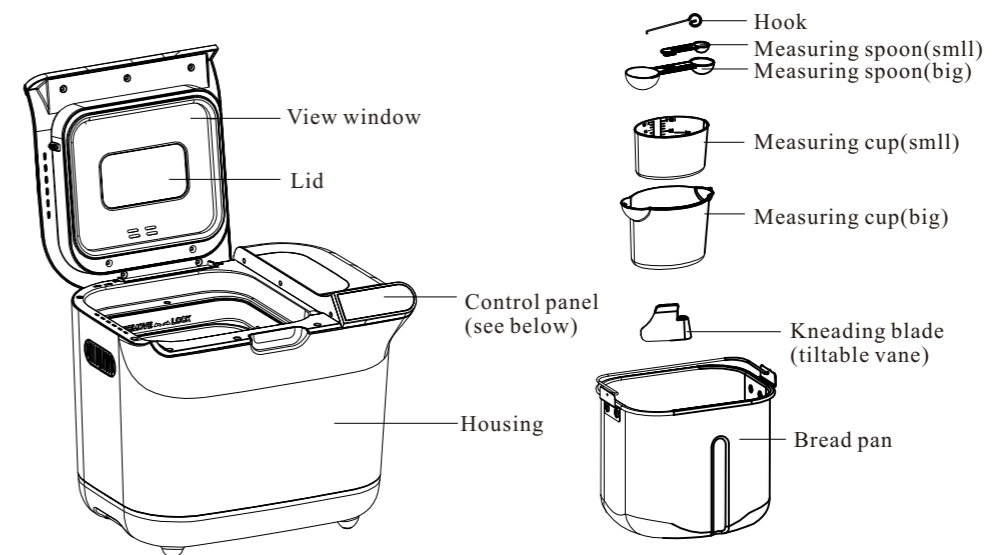
(The control panel may subject to change without prior notice)

- Control buttons
- The operation time for each program
- Menu icon
- Delay time icon
- Loaf size icon
- Crust setting iron
- Process icon
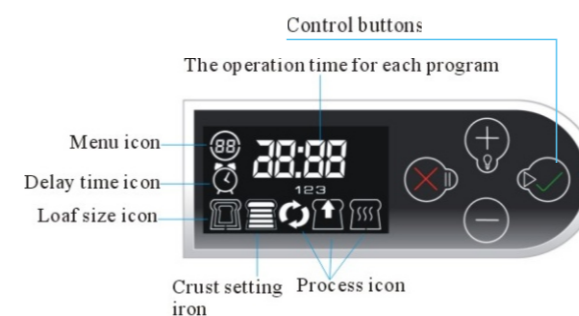
After power-up
As soon as the bread maker is plugged into the outlet, a beep will be heard and "3:00" will constantly display with backlight, and the Menu icon will display and flash "01" which is the default program. The backlight will be extinguished if without any action within 15s.

Control button
" ⊕ "**Increase /Light-on button:** When set delay time, touch the button once, the time will be increased by 10 minutes. When adjust the operation time (only for EXTRA BAKE program), the time will be increased by 1 minute. During operation, you can touch the button once to turn on the light in the chamber and touch the button again to turn off or after 20s, it will turn off automatically.

" ✓ "**Confirm/Start button**: after setting, touch the button once to confirm. Touch and hold the button for about 3s to start a program and a beep will be heard.

" ✕ "**-Cancel/ Pause/Stop button**: after setting, touch the button to cancel the setting and return to the prior icon. Touch and hold the button for about 3s to stop operating and return to the standby state. Before kneading 2, you can touch the button for less than 2s to interrupt at any time, the operation will be paused but the setting will be memorized, the outstanding time will be flashed on the LCD. Touch the button again or

" ✕ "button or without touching any button within 5 min, the program will continue.