

 **Mórgan®**

USER MANUAL



Bread Maker

MBM-DOU20

 **Mórgan®**



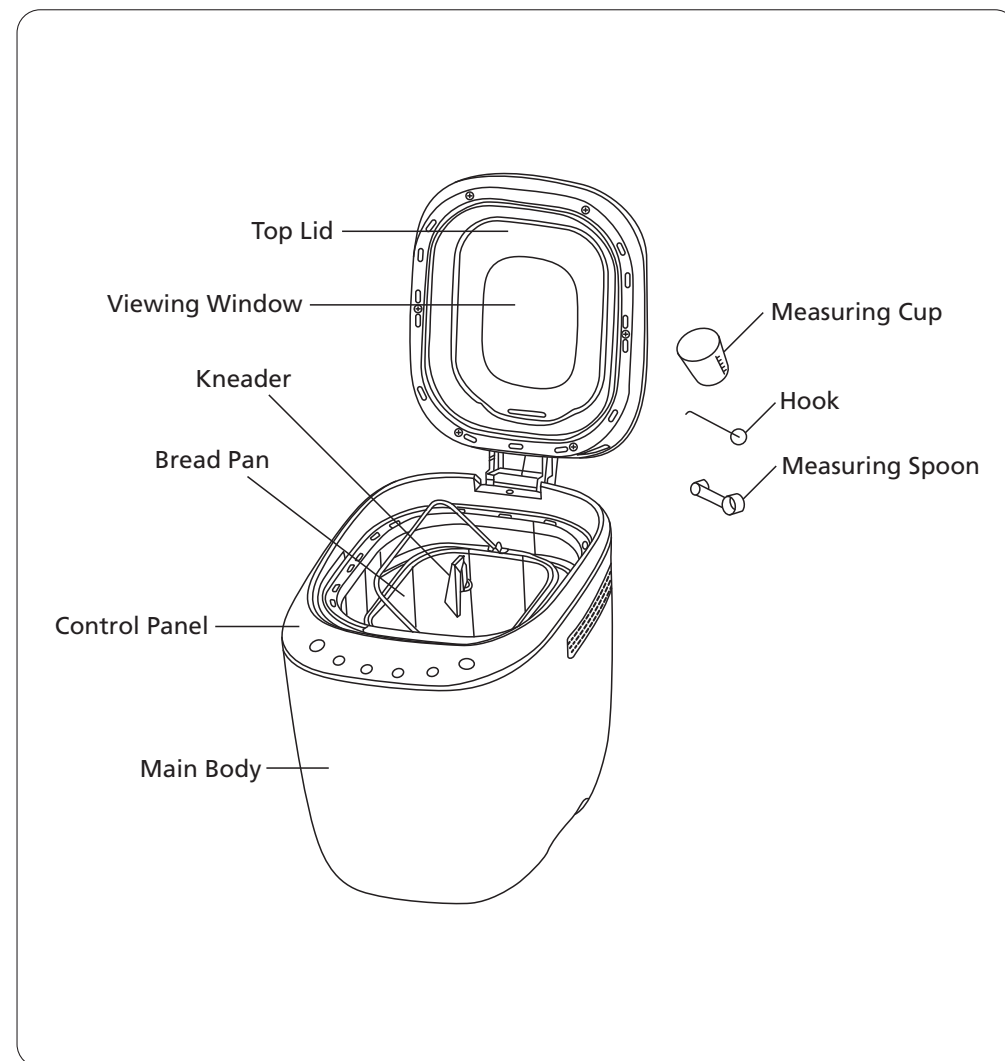
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PARTS IDENTIFICATION



SPECIFICATION

RATED VOLTAGE / FREQUENCY	220-240V~ 50Hz
RATED WATTAGE	550 W
CAPACITY	2.0 LB

Thank you for choosing a quality bread maker from Morgan. Please read this Instruction Manual carefully before using it, and please keep the user manual for future reference. We believe our easy-to-use bread maker will make your life comfortable and more pleasurable.

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed in order to prevent accidents or injuries to the user, other people, and damage to property.

1. Please read these instructions carefully before operating this appliance and retain for future reference. Always exercise safety precautions when using an electrical product.
2. Remove all packaging and any labels.
3. Before inserting the power plug into the power supply, ensure that the power voltage and rating comply with the rated electric parameter shown on the appliance label.
4. 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 the manufacturer or your nearest authorized service agent for examination, repair or electrical or mechanical adjustments.
5. Do not touch hot surfaces of the appliance. Always use handles or knobs.
6. To protect against electric shock do not immerse power cord, power plugs, or housing in water or other liquids.
7. Unplug from the power supply when not in use, before assembling or disassembling parts, and before cleaning.
8. Do not allow power cord to hang over edges of table or touch hot surfaces.
9. **WARNING:** The use of accessories/attachments not recommended by the appliance manufacturer may result in injuries.
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
11. Do not operate the appliance on or near a hot gas stove, electric burner, or in a heated oven.
12. Do not touch any moving or spinning parts of the machine when appliance is in use.
13. Never use force to hit the top or edges of the bread pan to dislodge bread as this may damage the bread pan.

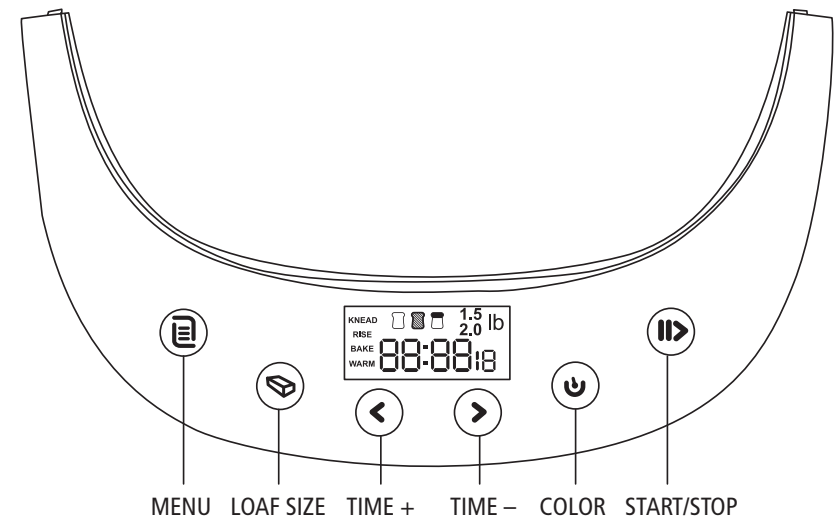
14. Metal foils or other materials must not be inserted into the bread maker when baking as this can give rise to the risk of a fire or short circuit.
15. Do not cover the steam vents in the lid and always ensure there is adequate ventilation around the bread maker during operation.
16. Do not operate the appliance for other than its intended use.
17. Do not use outdoors.
18. This appliance should only be used on a flat and stable heat resistant surface
19. Save these instructions carefully for future reference.

OPERATING INSTRUCTION

INTRODUCTION TO FUNCTIONS

- | | |
|----------------|----------------|
| 1. Basic | 8. Dough |
| 2. French | 9. Gluten free |
| 3. Whole wheat | 10. Cake |
| 4. Quick | 11. Sandwich |
| 5. Sweet | 12. Jam |
| 6. Ultra Fast1 | 13. Yogurt |
| 7. Ultra Fast2 | 14. Bake |

CONTROL PANEL



AFTER POWER-UP

As soon as the bread maker is plugged into the power supply, a beep will sound and “3:00” will appear in the display. The two dots between the “3” and “00” will not flash continuously. The arrow will point to the 2.0LB and MEDIUM which is the default setting.

START / STOP

For starting and terminating the selected baking program

- To start a program, press the “START/STOP” button once.
- A short beep will sound and the two dots in the time display will begin to flash, indicating that the program has started.
- All other button selections will not function at this stage except for the “START/STOP” button after a program has begun.
- To terminate the program, press the “START/STOP” button for approx. 3 seconds until a beep is heard, confirming that the program has been cancelled. This feature will help to prevent any unintentional disruption to the operation of a program.

MENU

- The menu is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary.
 - Pressing the button continuously will display the 14 menus in a cycle on the LCD display.
 - Select your desired program. The functions of 14 menus is explained below.
1. **BASIC:** Kneading, rise and baking normal bread. You may also add ingredients to add flavor.
 2. **FRENCH:** Kneading, rise and baking with longer rising time. The bread baked in this menu usually will have a crispier crust and lighter texture.
 3. **WHOLE WHEAT:** Kneading, rise and baking of whole wheat bread. This setting has longer pre-heat time to allow the grain to soak up water and expand. It is not recommended to use the delay function as this can affect the end 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 crispy, sweet breads.
 6. **ULTRA FAST-I:** Kneading, rise and baking 2.0LB loaf in the shortest time. Usually the bread is smaller and rougher than that made with Quick program.

7. **ULTRA FAST-II:** As above, but applicable for 1.5LB loaf.
8. **DOUGH:** Kneading and rise, but without baking. Dough is ideal for shaping to make bread rolls, pizza, steamed bread, etc.
9. **GLUTEN-FREE:** Kneading, rise and baking of Gluten-free bread. This setting has longer pre-heat time to allow the grains to soak up water and expand. It is not recommended to use the delay function as this can affect the end 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. **JAM:** Used for boiling jams and marmalades. Fruit or vegetables must be chopped prior to putting them into the bread pan.
13. **YOGURT:** Low heating only. You can set the yogurt making time anywhere from 6 to 12 hours with a 30-minute incremental progression (the preset time by default is 10 hours).
14. **BAKE:** Only baking, no kneading and rise. Also used to increase the baking time on some selected settings.

COLOR

- Press this button to vary your desired selection from LIGHT, MEDIUM or DARK crust color.

LOAF SIZE

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

DELAY (TIME + OR TIME -)

- Press these buttons to delay the time for your bread maker to start. For example, you can time your bread to be ready for dinner, or to bake while you are sleeping.
- Decide how long will it be before your bread is ready by pressing the “TIME + ” or “TIME - ”.
- Note that the delay time should include the program baking time. That is, at the completion of delay time, hot, freshly-baked bread can be served.
- Select the degree of browning, then pressing “TIME+” or “TIME-” to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 13 hours.

EXAMPLE:

1. It is now 8:30p.m. To have your bread ready at 7:00am next morning, it would require 10 hours and 30 minutes.

OPERATING INSTRUCTION

2. Select your menu, color, loaf size then press the “TIME +” or “TIME –” to add time until 10:30 appears on the LCD.
3. Press the STOP/START button to activate the delay program.
4. The dot on the LCD will flash and will begin countdown to display the time remaining.
5. Your freshly baked bread will be ready at 7:00 in the morning.

* **NOTE: Your bread maker has an automatic “keep warm” setting that will keep your bread warm for up to one hour. It is advisable not to use perishable items such as eggs, fresh milk, fruits, onions, etc. for delayed time baking.**

KEEP WARM

Bread can be automatically kept warm for 60 minutes after baking. To remove the bread, switch the program off by pressing the START/STOP button.

MEMORY

If the power supply has been cut off when baking bread, the bread making process will resume automatically within 10 minutes, even without pressing Start/stop button. If the cut-off time exceeds 10 minutes, the memory will be erased, and the bread maker must be restarted. But if the dough is no further than the kneading phase when the power supply cuts off, you can press the “START/STOP” to resume the program from the beginning.

BAKING 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. It is recommended to bake in a room temperature between 15°C and 34°C.

WARNING DISPLAY:

1. If the display shows “HHH” after the program has commenced, (see below figure 1) the temperature inside is still too high. Hence, the program must be terminated. Open the lid and allow the machine to cool down for 10 to 20 minutes before resuming operation.

(figure 1)



2. If the display shows “Err” after pressing START/STOP (see below figure 2), it means that the temperature sensor has malfunctioned. Please contact your authorized service agent to examine/repair the temperature sensor.

(figure 2)



3. If the display shows “LLL” (see below figure 3) after pressing the Start/Stop button (except the BAKE program), it means that the temperature inside is too low (accompanied by 5 beep sounds). Press the Start/Stop button, open the lid and allow the machine to cool for 10 to 20 minutes to return to room temperature. You may also select the BAKE program function to increase the chamber temperature increase rapidly.

(figure 3)



NOTE: The temperature inside the bread maker is lower than room temperature if the bread maker is placed in a cooler place (such as air-conditioned room, cold storage). Allow the appliance to revert to normal room temperature to resume operation.

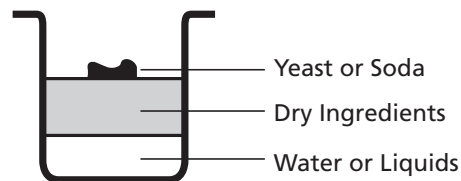
FOR FIRST-TIME USE

1. Ensure all parts and accessories are in order and damage-free.
2. Clean all parts (refer to “Cleaning and Maintenance” section).
3. Set the bread maker in baking mode and bake empty for about 10 minutes.
4. After cooling it down, clean the appliance’s interior once more.
5. Dry all parts thoroughly and assemble them for ready operation.

HOW TO MAKE BREAD

1. Place the pan in position, then turn it clockwise until they click in correct position.
2. Fix the kneading blade onto the drive shafts.
3. Turn the kneaders clockwise until they click into place.
4. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders to prevent the dough from sticking below the kneaders and to allow the kneaders to be removed from the bread easily.
5. Place ingredients into the bread pan.
6. Remember to keep to the order mentioned in the recipe.
7. Usually water or liquids are to be placed first.
8. Then add sugar, salt and flour, and always add yeast or baking powder as the last ingredient.
9. In case of heavy dough with high Rye or whole meal 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 achieve a better kneading result.

NOTE: Please refer to your recipe for the maximum quantities of the flour and yeast to be used.



10. Use a finger to make a small indentation on one side of the flour. Add yeast to indentation, ensuring that it does not contact with the liquid ingredients or salt.
11. Close the lid gently and plug power cord into the power supply.
12. Press the Menu button until desired program is selected.
13. Press the COLOR button to select the desired crust color.
14. Press the LOAF SIZE button to select the desired size (1.5LB or 2.0LB).
15. Set delay time by pressing Time+ or Time- button. Skip this step for immediate bread making operation.
16. Press the START/STOP button to begin operation.

18. Open the Lid and add ingredients. Steam may escape through the vents in the lid during baking. This is normal.
 19. Once the process has been completed 10 beeps sound will be heard.
 20. Press START/STOP button for approx. 3-5 seconds to stop the process. Open the lid and while using oven mitts, firmly grasp the bread pan handle. Turn the pan anti-clockwise and gently pull the pan up and out of the machine.
 21. 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 exercise caution by using oven mitts.**
22. Turn bread pan upside down onto a clean cooking surface and gently shake until bread falls out. Remove the bread carefully from the pan and allow to cool for about 20 minutes before slicing.
 23. If the START/STOP button has not been pressed at the end of operation, the bread will be kept warm automatically for 1 hour.
 24. Unplug power cord from the power supply.

NOTE: Before slicing the loaf, use the hook to remove out the Kneading blade hidden on the bottom of loaf. The loaf is hot, never use the hand to remove the kneading blade.

SPECIAL INTRODUCTION

FOR QUICK BREADS

Quick breads are made with baking powder and baking soda that is 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 hand mix manually using a rubber spatula to prevent flour clumps.

ABOUT ULTRA-FAST PROGRAM

The ultra-fast program enables a bread to be baked within an hour. These 2 settings can bake a bread in 98 minutes, resulting in a slightly denser texture. Ultra-fast I is for baking 2.0LB bread while Ultra-fast II is for 1.5LB. Note: It is recommended to use a cooking thermometer to ensure water is between 45—50 °C, as this affects baking results. Bread will not rise to the desired size if the water temperature is too low. Similarly, high water temperature will destroy the yeast prior to rising, which also will affect the baking performance.

CLEANING AND MAINTENANCE

1. Disconnect the appliance from the power supply and allow it to cool down prior to cleaning.
2. Rub the interior and exterior of the bread pan using a damp cloth.
3. Do not use any abrasive cleaning agents to avoid damaging the protective non-stick coating. The pan must be dried completely prior to assembly.
4. Fill the pan with water and allow to soak for about 30 minutes if the kneading bar is difficult to remove from the axle for cleaning.
5. Also wipe the kneading blade carefully using a damp cloth. Note that both bread pan and kneading blade are dishwasher-safe.
6. Use a damp cloth to clean the inner lid and window.
7. Use a wet cloth to gently clean the outer surface of the housing. Do not use any abrasive cleaner to prevent damaging the polished surface. Never immerse the housing into water for cleaning.
8. Ensure the appliance is dry and has cooled down completely before storing it together with the measuring spoon and kneading blade.

INTRODUCTION TO BREAD INGREDIENTS

1. BREAD FLOUR

Bread flour has high gluten content (which is also high in protein), good elasticity and can prevent the size of the bread from sinking after rising. As the gluten content is higher than common flour, it is ideal for making larger sized breads with higher fiber content. Bread flour is the most important ingredient for baking bread.

2. PLAIN FLOUR

Plain flour is made by mixing selected soft and hard wheat and is ideal for making express bread or cakes.

3. WHOLE WHEAT FLOUR

Whole wheat flour is made by grinding whole wheat. Whole wheat flour is heavier and more nutritious as it contains wheat skin and gluten than common flour. Breads made with whole wheat flour is usually smaller in size. There are many recipes that combine both whole wheat and bread flour to achieve best baking results.

4. BLACK WHEAT FLOUR

Black wheat flour, also called “rough flour”, is a type of high fiber flour like whole wheat flour. To obtain the larger size after rising it must be used in combination with a higher 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 may look alike, but yeast performance or absorbability of various flour differs largely for growing areas, growth reasons, grinding process and storage life. Experiment with different flour to test, taste and compare 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 an important ingredient to impart a sweet taste and color of bread. While it helps nourish yeast bread, white sugar is preferred choice. Brown, powder, or cotton sugar may be used by special requirements.

8. YEAST

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

- 1 tsp. active dry yeast = 3/4 tsp. instant yeast
- 1.5 tsp. active dry yeast = 1 tsp. instant yeast
- 2 tsp. active dry yeast = 1.5 tsp. instant yeast

Yeast must be refrigerated or it risks being destroyed at elevated temperatures. Before using, check the expiry date and storage life of your yeast. Store it back to the refrigerator as soon as possible after every use. Usually the failure of bread rising is caused by dead yeast.

The following are steps to check whether the freshness of yeast:

- Pour 1/2 cup warm water (45-50°C) into a measuring cup
- Place 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- Place the measuring cup in a warm place for about 10min. Do not stir the water.
- 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. Omit salt if necessary. Bread would also be larger without salt.

10. EGG

Eggs can improve bread texture, make the bread more nutritious, larger, and add special egg flavor to bread.

11. GREASE, BUTTER AND VEGETABLE OIL

Grease can soften bread and extend shelf life. Butter should be melted or chopped to small particles prior use. Stir evenly when you take it out from the refrigerator.

12. BAKING POWDER

Baking powder mainly is used to rise the Ultra-Fast bread and cake.

13 SODA

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

14. WATER AND OTHER LIQUIDS

Water is an essential ingredient for making bread and should ideally be between 200C and 250C. Water using Ultra Fast bread should be within 45-500C for achieving rising speed. Water may be replaced by fresh milk or water mixed with 2% milk powder to enhance bread flavor and improve crust color. Some recipes suggest fruit juices to enhance bread flavor, such as apple, orange, or lemon juice and so forth.

One of the most important steps for making good bread is utilizing proper amount of ingredients. It is strongly suggested to use a measuring cup or measuring spoon for accuracy for best results.

1. WEIGHING LIQUID INGREDIENTS

Water, fresh milk or milk powder solution should be measured with measuring cups. Always clean the measuring cup when measuring cooking oil or other ingredients.

2. MEASURING DRY POWDER

Dry powder should be kept in its loose and natural state. Level to the mouth of the measuring cup with a blade.

3. INGREDIENTS SEQUENCE

It is important to observe the ingredients sequence, such as: liquid ingredients, eggs, salt and milk powder etc.

When placing the ingredients, do not wet the flour. Place the yeast on top of the dry flour. Do not allow yeast to contact with salt.

After the flour has been kneaded for some time and a beep will sound, reminding you to add fruit ingredients into the mixture. When added too soon, the fruit ingredient's flavor will diminish after prolonged mixing. Do not add perishable ingredients such as eggs or fruit ingredients when using the delay bake function.

TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
Smoke from ventilation	Some ingredients or residual oil adhere to the heating element during first use.	Unplug the bread maker and clean the heating element. Take precautions not to burn yourself. During first use, operate it dry without ingredients. Leave lid open.
Bread bottom crust is too thick	Keeping bread warm and leaving it inside the bread pan for too long causes water loss.	Remove bread without keeping it warm.
Difficulty in removing bread	Kneader adheres tightly to the shaft in bread pan.	After removing bread, pour hot water into bread pan and immerse kneader for 10 minutes. Remove and clean
Stir ingredients not evenly and bake badly	Selected program menu is incorrect.	Select the proper program menu.
	After operating, open cover several time and bread is dry, no brown crust colour.	Don't open cover at the last rise.
	Stir resistance is too large so that kneader almost can't rotate and stir adequately.	Check kneader hole, then remove bread pan and operate without load, if not normal, contact your agent.
Display "H:HH" after pressing "START/STOP" button	The temperature in bread maker is too high to make bread.	Press "START/STOP" button and unplug bread maker, then remove bread pan out and open cover until the bread maker cools down.
Motor is stirring 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.
Bread is too large to close cover	Yeast is too much or flour is excessive or water is too much or temperature is too high.	Ensure all proper steps and measurements are correct.
Bread is too small or bread doesn't rise	No yeast or the amount of yeast is not enough, moreover, yeast may have poor activity as water temperature is too high or yeast is mixed together with salt or temperature too low.	Check the amount and performance of yeast, increase the environment temperature properly.
Dough overflows from the bread pan	Excessive liquids and yeast is used.	Reduce the amount of liquids and improve dough rigidity.

TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
Bread collapses in the middle parts when baking dough	Flour used is not strong enough to make dough rise.	Use bread flour or strong powder.
	Yeast rate is too rapid or yeast temperature too high.	Yeast is used under room temperature.
	Excessive water makes dough too wet and soft.	Adjust water according to recipe.
Bread is over sized and too dense	Too much flour or insufficient water	Reduce flour or increase water.
	Too many fruit ingredients or too much whole wheat flour.	Reduce the amount of corresponding much ingredients and increase yeast.
Middle parts are hollow after cutting bread	Excessive water or yeast or no salt.	Reduce properly water or yeast and check salt.
	Water temperature is too high.	Check water temperature.
Bread surface adheres to dry powder	There is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
	Stir awhile	Inspect water level and bread maker.
Crust is too thick and baking colour is too dark when making cake or food with excessive sugar	Different recipes or ingredients have great effect on making bread, baking colour will become very dark because of excessive sugar.	If baking colour is too dark for the recipe with excessive sugar, press "START/STOP" to interrupt the program ahead 5-10mins 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.

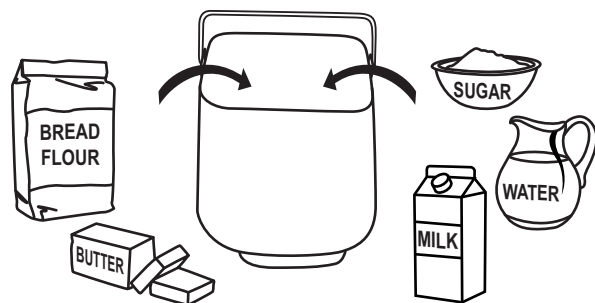
STEP 1

Take out the bread pan and set the kneading blade



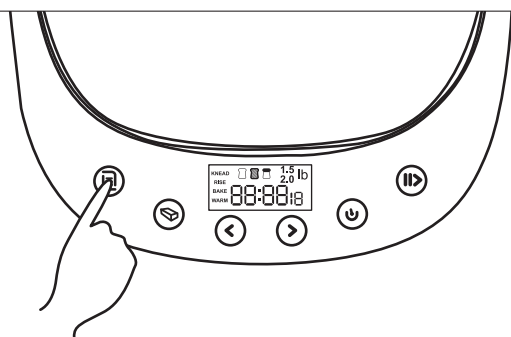
STEP 2

Add in all the ingredients in their respective sequence.



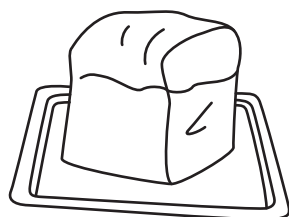
STEP 3

Select the menu and press start.



STEP 4

After the beep sound take the bread out and ready to serve.



SEQUENCE FOR BASIC SETTING

	BASIC	
	2.0LB (900g)	1.5LB (700g)
1st Knead	10 min	7 min
1st Rise	20 min	20 min
2nd Knead	15 min	14 min
2nd Rise	25 min	25 min
3rd Rise	40 min	40 min
Bake Time	70 min	65 min
Total Time (hrs)	3:00	2:53
Keep Warm*	60 min	60 min
Add in Fruits, Nuts, etc*	2:25	2:19
Delay Timer	13:00	13:00

1. BASIC BREAD

INGREDIENTS	2.0LB (900g)	1.5LB (700g)
1. Water	330ml	270ml
2. Oil	3 tbsp	2 tbsp
3. Salt	1 ¹ / ₂ tsp	1 tsp
4. Sugar	3 tbsp	2 tbsp
5. Flour	4 cups	3 cups
6. Yeast	1 tsp	1 tsp

NOTE: Add ingredients in their respective sequence, for example: To bake BASIC BREAD, add (1) Water (2) Oil and so forth. These recommended sequence will ensure best baking results.

* Keep warm and add in Fruits, Nuts are optional.

SEQUENCE FOR BASIC SETTING

	FRENCH	
	2.0LB (900g)	1.5LB (700g)
1st Knead	18 min	16 min
1st Rise	40 min	40 min
2nd Knead	22 min	19 min
2nd Rise	30 min	30 min
3rd Rise	45 min	45 min
Bake Time	75 min	70 min
Total Time (hrs)	3:50	3:40
Keep Warm*	60 min	60 min
Add in Fruits, Nuts, etc*	2:50	2:42
Delay Timer	13:00	13:00

1. FRENCH BREAD

INGREDIENTS	2.0LB (900g)	1.5LB (700g)
1. Water	330ml	250ml
2. Oil	3 tbsp	2 tbsp
3. Salt	1 ¹ / ₂ tsp	1 tsp
4. Sugar	3 tbsp	2 tbsp
5. Flour	4 cups	3 cups
6. Yeast	1 tsp	1 tsp

NOTE: Add ingredients in their respective sequence, for example: To bake FRENCH BREAD, add (1) Water (2) Oil and so forth. These recommended sequence will ensure best baking results.

* Keep warm and add in Fruits, Nuts are optional.

SEQUENCE FOR BASIC SETTING

	WHOLE WHEAT	
	2.0LB (900g)	1.5LB (700g)
1st Knead	10 min	9 min
1st Rise	25 min	25 min
2nd Knead	20 min	18 min
2nd Rise	35 min	35 min
3rd Rise	60 min	60 min
Bake Time	70 min	65 min
Total Time (hrs)	3:00	1:55
Keep Warm*	60 min	60 min
Add in Fruits, Nuts, etc*	3:00	1:55

3. WHOLE WHEAT BREAD

INGREDIENTS	2.0LB (900g)	1.5LB (700g)
1. Water	330ml	260ml
2. Oil	3 tbsp	2 tbsp
3. Salt	2 tsp	1 tsp
4. Whole Wheat	2 cups	1 cups
5. Flour	2 cups	2 cups
6. Brown Sugar	2 ¹ / ₂ tbsp	2 tbsp
7. Milk Powder	3 tbsp	2 tbsp
8. Yeast	1 tsp	1 tsp

NOTE: Add ingredients in their respective sequence, for example: To bake FRENCH BREAD, add (1) Water (2) Oil and so forth. These recommended sequence will ensure best baking results.

* Keep warm and add in Fruits, Nuts are optional.

SEQUENCE FOR BASIC SETTING

	QUICK
	1.5LB (700g)
1st Knead	7 min
1st Rise	5 min
2nd Knead	8 min
2nd Rise	–
3rd Rise	15 min
Bake Time	65 min
Total Time (hrs)	1:40
Keep Warm*	60 min
Add in Fruits, Nuts, etc*	1:28
Delay Timer	13:00

4. QUICK BREAD

INGREDIENTS	1.5LB (700g)
1. Water (40-50°C)	250ml
2. Oil	2 tbsp
3. Salt	1 tsp
4. Sugar	2 tbsp
5. Flour	3 cups
6. Yeast	2 tsp

NOTE: Add ingredients in their respective sequence, for example: To bake QUICK BREAD, add (1) Water (2) Oil and so forth. These recommended sequence will ensure best baking results.

* Keep warm and add in Fruits, Nuts are optional.

SEQUENCE FOR BASIC SETTING

	SWEET	
	2.0LB (900g)	1.5LB (700g)
1st Knead	10 min	10 min
1st Rise	5 min	5 min
2nd Knead	20 min	20 min
2nd Rise	30 min	30 min
3rd Rise	40 min	40 min
Bake Time	70 min	65 min
Total Time (hrs)	2:55	2:50
Keep Warm*	60 min	60 min
Add in Fruits, Nuts, etc*	2:35	2:30
Delay Timer	13:00	13:00

5. SWEET BREAD

INGREDIENTS	2.0LB (900g)	1.5LB (700g)
1. Water	330ml	250ml
2. Vegetable Oil	3 tbsp	2 tbsp
3. Salt	1½ tsp	1 tsp
4. Sugar	4 tbsp	3 tbsp
5. Flour	4 cups	3 cups
6. Milk Powder	2 tbsp	2 tbsp
7. Yeast	1 tsp	1 tsp

NOTE: Add ingredients in their respective sequence, for example: To bake SWEET BREAD, add (1) Water (2) Oil and so forth. These recommended sequence will ensure best baking results.

* Keep warm and add in Fruits, Nuts are optional.

SEQUENCE FOR BASIC SETTING

	ULTRA FAST 1	ULTRA FAST 2
	2.0LB (900g)	1.5LB (700g)
1st Knead	10 min	10 min
1st Rise	–	–
2nd Knead	5 min	5min
2nd Rise	–	–
3rd Rise	33 min	33 min
Bake Time	50 min	50 min
Total Time (hrs)	1:38	1:38
Keep Warm*	60 min	60 min
Add in Fruits, Nuts, etc*	1:28	1:28

6. ULTRA FAST BREAD

INGREDIENTS	2.0LB (900g)	1.5LB (700g)
1. Water (40-50°C)	330ml	270ml
2. Oil	3 tbsp	2 tbsp
3. Salt	1 tsp	1 tsp
4. Sugar	4 tbsp	3 tbsp
5. Flour	4 cups	3 cups
6. Yeast	2 ² / ₃ tsp	2 ² / ₃ tsp

NOTE: Add ingredients in their respective sequence, for example: To bake ULTRA FAST BREAD, add (1) Water (2) Oil and so forth. These recommended sequence will ensure best baking results.

* Keep warm and add in Fruits, Nuts are optional.

SEQUENCE FOR DOUGH SETTING

	DOUGH
	–
1st Knead	20 min
1st Rise	–
2nd Knead	–
2nd Rise	30 min
3rd Rise	40 min
Bake Time	–
Total Time (hrs)	1:30
Delay Timer	13:00

8. DOUGH

INGREDIENTS	
1. Water	360ml
2. Oil	2 tbsp
3. Salt	1 ¹ / ₂ tsp
4. Sugar	2 tbsp
4. Flour	4 cups
6. Yeast	1 tsp

NOTE: Add ingredients in their respective sequence, for example: add (1) Water (2) Oil and so forth.

SEQUENCE FOR BASIC SETTING

	GLUTEN FREE	
	2.0LB (900g)	1.5LB (700g)
1st Knead	12 min	12 min
1st Rise	20 min	20 min
2nd Knead	13 min	13 min
2nd Rise	45 min	45 min
3rd Rise	45 min	45 min
Bake Time	65 min	60 min
Total Time (hrs)	3:20	3:15
Keep Warm*	60 min	60 min
Add in Fruits, Nuts, etc*	2:46	2:41

7. GLUTEN FREE BREAD

INGREDIENTS	2.0LB (900g)	1.5LB (700g)
1. Water	220ml	180ml
2. Vegetable Oil	2 tbsp	2 tbsp
3. Salt	1 ¹ / ₂ tsp	1 tsp
4. Sugar	2 tbsp	1 ¹ / ₂ tbsp
5. Egg	2	2
6. Flour	3 ¹ / ₂ cups	3 cups
7. Yeast	² / ₃ tsp	² / ₃ tsp

NOTE: Add ingredients in their respective sequence, for example: To bake GLUTEN FREE BREAD, add (1) Water (2) Oil and so forth. These recommended sequence will ensure best baking results.

* Keep warm and add in Fruits, Nuts are optional.

SEQUENCE FOR BASIC SETTING

	CAKE	
	-	
1st Knead	10 min	
1st Rise	5 min	
2nd Knead	20 min	
2nd Rise	30 min	
3rd Rise	35 min	
Bake Time	70 min	
Total Time (hrs)	2:50	
Keep Warm*	60 min	
Add in Fruits, Nuts, etc*	2:35	
Delay Timer	13:00	

10. CAKE

INGREDIENTS	
1. Cake Oil	2 tbsp
2. Sugar	8 tbsp
3. Egg	6
4. Self-raising Flour	250 g
5. Flavouring Essence	1 tsp
6. Lemon Juice	1.3 tbsp
5. Yeast	1 tsp

NOTE: Add ingredients in their respective sequence as per below step.

1. Add in eggs and sugar into the bread pan.
2. Choose program no. 10 (CAKE) then press start, let it beat till even.
3. When kneading blade is speeding up add in the butter, let it beat till even then add in the self-raising flour and yeast during high speed.
4. When kneading blade is stop, use spatula gently scrape down the flour that stick on the side of the inner pan.
5. Put down the cover and let it bake.

* Keep warm and add in fruits, nuts are optional.

SEQUENCE FOR BASIC SETTING

	SANDWICH	
	2.0LB (900g)	1.5LB (700g)
1st Knead	15 min	10 min
1st Rise	40 min	45 min
2nd Knead	5 min	5 min
2nd Rise	25 min	25 min
3rd Rise	40 min	40 min
Bake Time	55 min	50 min
Total Time (hrs)	3:00	2:55
Keep Warm*	60 min	60 min
Add in Fruits, Nuts, etc*	2:05	2:00
Delay Timer	13:00	13:00

11. SANDWICH BREAD

INGREDIENTS	2.0LB (900g)	1.5LB (700g)
1. Water	360ml	270ml
2. Butter/Margarine	2 tbsp	1½ tbsp
3. Salt	2 tsp	1½ tsp
4. Sugar	2 tbsp	1½ tbsp
5. Dry Milk	2 tbsp	1½ tbsp
6. Bread Flour	4 cups	3 cups
7. Dry Yeast	1 tsp	1 tsp

NOTE: Add ingredients in their respective sequence, for example: To bake SANDWICH BREAD, add (1) Water (2) Butter and so forth. These recommended sequence will ensure best baking results.

* Keep warm and add in Fruits, Nuts are optional.

SEQUENCE FOR JAM SETTING

	JAM
1st Knead	–
1st Rise	15 min
2nd Knead	–
2nd Rise	–
3rd Rise	45 min
Bake Time	20 min
Total Time (hrs)	1:20

9. JAM

INGREDIENTS	
1. Pulp	200 g
2. Sugar	120 g
3. Amylum	15 g
4. Water	200ml

SEQUENCE FOR JAM SETTING

	YOGURT
1st Knead	-
1st Rise	-
2nd Knead	-
2nd Rise	-
3rd Rise	-
Bake Time	-
Keep Warm	-
Working Time	6 - 10 hours

9. YOGURT

INGREDIENTS	
1. Full Cream Milk	1L
2. Plain Yogurt	100ml

NOTE:

1. During the production process, please do not open the machine cover and shake the cover, it will affect the fermentation effect.
2. Put in full cream milk first, then add in the special strains of live yogurt or plain yogurt, select the menu of yogurt and press start.
3. Add a proper amount of sugar after the production is completed.

SEQUENCE FOR BAKE SETTING

	BAKE
	-
1st Knead	-
1st Rise	-
2nd Knead	-
2nd Rise	-
3rd Rise	-
Bake Time	10-60 min
Keep Warm	60 min
Add in Fruits, Nuts, etc*	-
Total Time (hrs)	1:00

12. BAKE

The BAKE function is just to heat or re-heat the bread again