

Rohnson®

INSTRUCTION MANUAL

BREAD MAKER



MODEL: R-2096

Read this manual thoroughly before using and save it for future reference.

IMPORTANT SAFEGUARDS:

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. This appliance is not intended for used 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.
10. Children should be supervised to ensure that they do not play with the appliance.
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 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.
21. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
22. Do not use outdoors.
23. Save these instructions.
24. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
25. Keep the appliance and its cord out of reach of child less than 8 years.
26. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
27. How to remove breadcrumbs;(Detail)
28. The bread may burn, therefore do not use the toaster near or below combustible material, such as curtains.
29. The surfaces are liable to get hot during use.

WARNING:1-The specific instructions related to the safe operation of this appliance (as given in 7.12 of this standard) shall be collated together in the front section of the user instructions. The height of the characters, measured on the capital letters, shall be at least 4mm. 2-These instructions shall also be available in an alternative format, e.g. on a website.

The instructions for breadmakers shall state the maximum quantities of flour and raising agent that may be used.

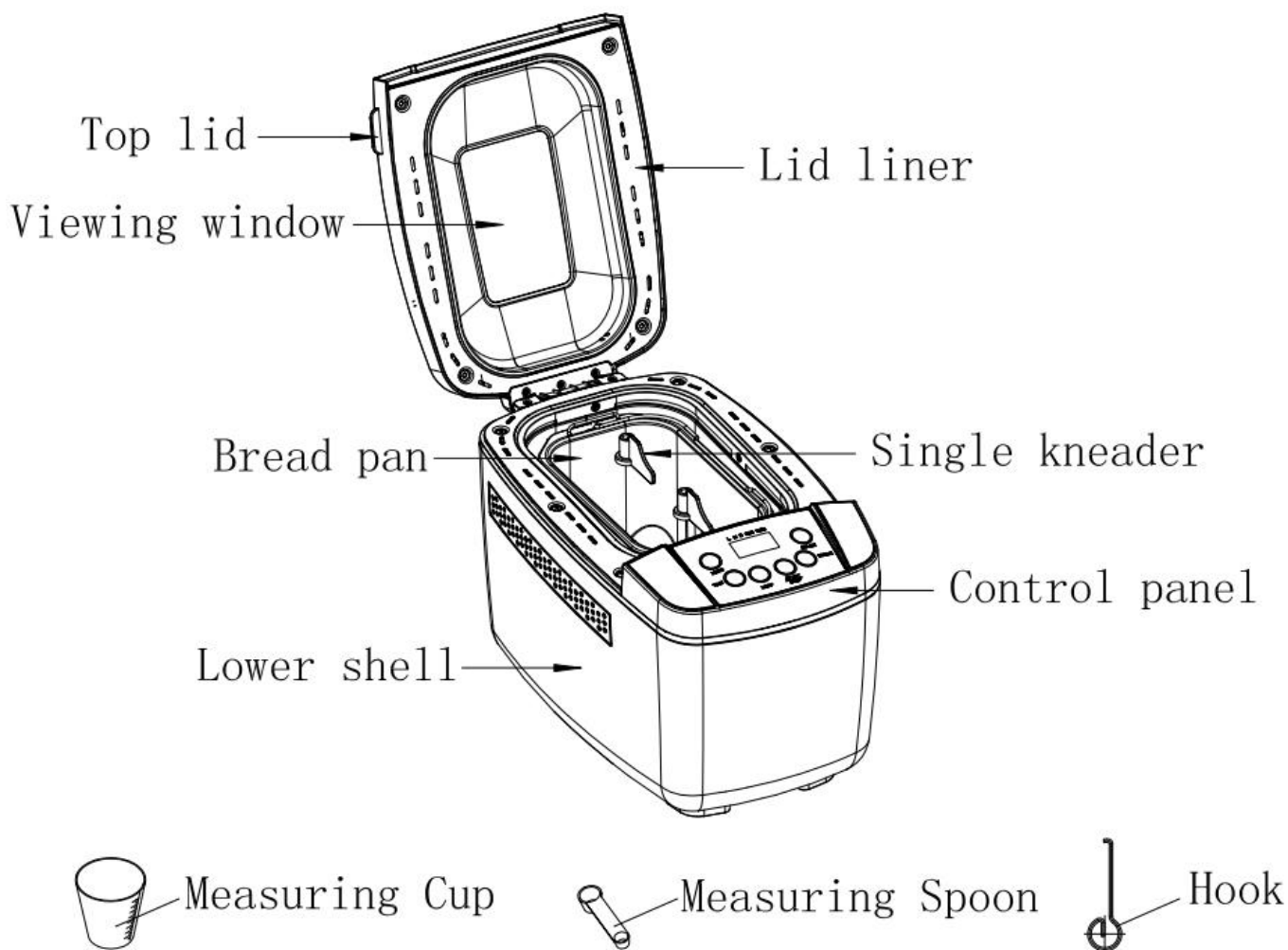
3-This appliance includes a heating function. Surfaces, other than the functional surfaces

may develop high temperatures. Since temperatures are perceived differently by different people, this device should be used with CAUTION. Hold the appliance exclusively to grip surfaces intended to hold and use such heat protection measures as heat protection Gloves or pot holders. Areas which are not intended to grips must be given sufficient time to cool.

1. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
2. The instructions shall include details on how to clean surfaces in contact with food.
(Detail)
3. The door or the outer surface may get hot when the appliance is operating.

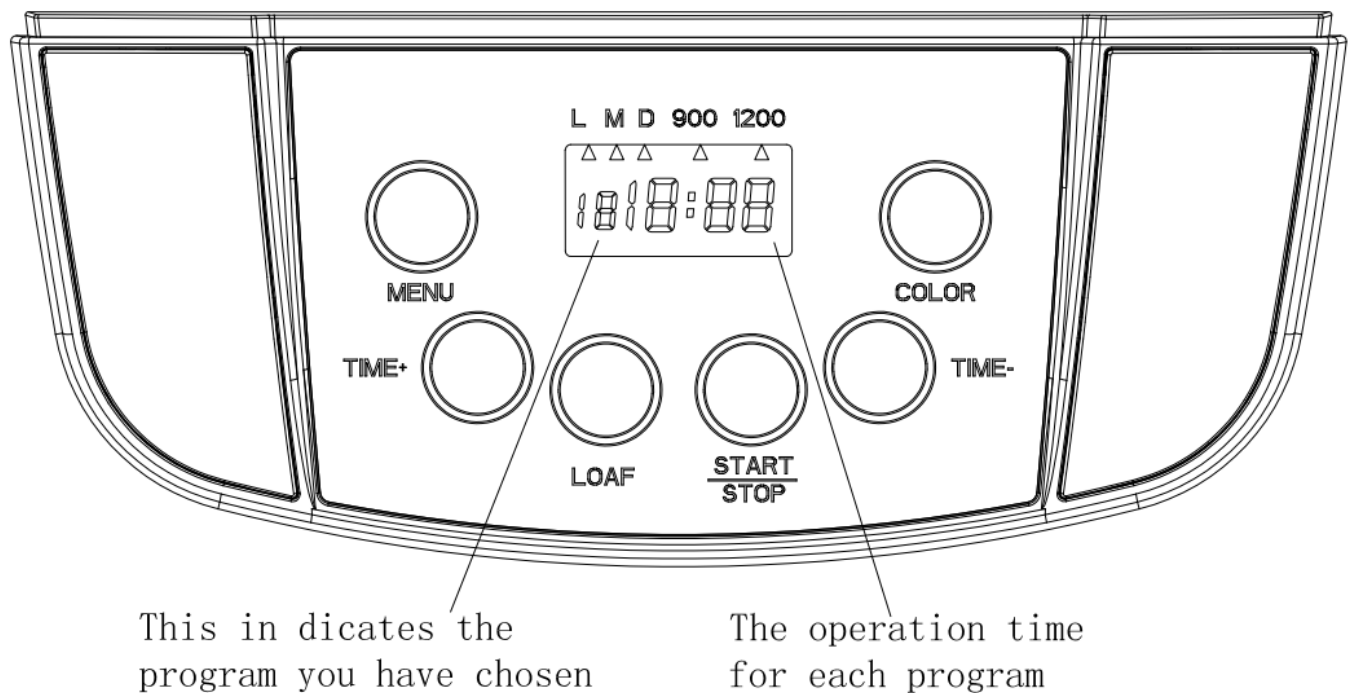
KNOW YOUR BREAD MAKER

(Product may be subject to change without prior notice)



INTRODUCTION OF CONTROL PANEL

(The silkscreen may be subject to change without prior notice.)



After start-up

As soon as the bread maker is plugged the power supply, a beep will be heard and “1 3:00” appears in the display. But the two dots between the “3” and “00” don’t flash constantly. The “1” is the default program. The “1200” and “Medium” are the default settings.

START/STOP

For starting, pausing and stopping the selected operation program.

To start a program, press the **START/STOP** button once. A short beep will be heard and the two dots in the time display begin to flash and 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. 2 seconds, then a long beep will be heard, it means that the program has been switched off.

MENU

It is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the 12 menus will be cycled to show on the LCD display. Select your desired program. The functions of 12 menus will be explained below.

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 setting the **COLOR** button.

Program 2: 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 3: WHOLEWHEAT

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).

Program 4: QUICK (the loaf size and delay time are not applicable)

Kneading, rise and baking loaf within the time less than Basic bread. But the bread baked on this setting is usually smaller with a dense texture.

Program 5: 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 6: ULTRA FAST (the delay time is not applicable)

Kneading, rise and baking loaf in a shortest time. Usually, the bread made is smaller and rougher than that made with QUICK program.

Program 7: GLUTEN FREE

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 8: DOUGH (the color and loaf size are not applicable)

Kneading and rise, but without baking, remove the dough and use for making bread rolls, pizza, steamed bread, etc.

Program 9: JAM (the color, loaf size and delay time are not applicable. Directly press **START/STOP** button once 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 10: CAKE (the loaf size is not applicable)

Kneading, rise and baking, but rise with soda or baking powder.

Program 11: SANDWICH

Kneading, rise and baking bread for making sandwich, for baking light texture bread with a thinner crust.

Program 12: BAKE (the loaf size and delay time are not applicable, but the operation time can be adjusted by pressing “**TIME+**” or “**TIME-**” button, press the “**TIME+**” or “**TIME-**” button once, 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.

COLOR

With the button you can select **Light**, **Medium** or **Dark** color for the crust. This button is not applicable for some programs, the details refer to the corresponding program described in above section “**MENU**”.

LOAF/SIZE

Press this button to select the size of the bread: **900**, **1200**, when you select the desired size, the LCD will display the corresponding size. Please note the total operation time may vary with the different loaf size. This button is not applicable for some programs, the details refer to the corresponding program described in above section “**MENU**”.

DELAY TIME (“**TIME+**” or “**TIME-**”)

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

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 pressing “**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 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, loaf size then press the “**TIME+**” or “**TIME-**” to add the time until 10:30 appears on the LCD. Then press the **START/STOP** button 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: Do not use the timer function when working with easy spoiling ingredients such as eggs, milk, cream or cheese.

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 **START/STOP** button.

NOTE: The programs of **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/STOP** 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/STOP** 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°C to 34°C.

WARNING DISPLAY

1. If the display shows “**HHH**” after you have pressed **START/STOP** button, 5 beeps will be heard, it prompts that the temperature inside is still too high. And the program will not be performed. Open the lid and let the machine cool down for 10 to 20 minutes.
2. If the display shows “**LLL**” after you have pressed **START/STOP** button, 5 beeps will be heard, it means that the temperature inside of bread pan is too low. The bread maker shall be placed into environment of higher temperature for use (Except the program of **BAKE**).
3. If the display shows “**EE0**” after you have pressed **START/STOP** button, beeps will be heard, it means the temperature sensor open circuit, press **START/STOP** button to stop beeps sound, but the “**EE0**” in the LCD will continue flashing, please check the sensor carefully by Authorized expert. If the display shows “**EE1**”, it means the temperature sensor short circuit.

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.

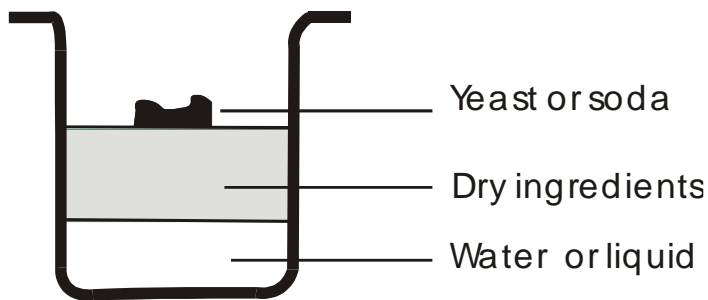
1. Please check whether all parts and accessories are complete and free of damage.
2. Clean all the parts according to the section “**Cleaning and Maintenance**”.
3. Set the bread maker on **BAKE** mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
4. Dry all parts thoroughly and assemble them, the appliance is ready for using.

USING YOUR BREAD MAKER

1. Lay the appliance on the firm and even surface.
2. Place the bread pan in position, open the lid by lifting any lid lug and fix the kneading blades 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.
3. 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.

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



NOTE: The maximum quantity of flour and yeast is 700g and 6g.

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

6. Press the **MENU** button until your desired program is selected.
7. Press the **COLOR** button to select the desired crust color (if applicable).
8. Press the **LOAF/SIZE** button to select the desired size (if applicable).
9. 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.
10. Press the **START/STOP** button to start working.
11. Once the process has been completed, 10 beeps will be heard. Press **START/STOP** button for approx. 2 seconds to stop the process and take out the bread. With the oven mitts, Open the Lid, hold and lift the bread pan, then take it out from the bread maker.
12. 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.
13. Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.
14. Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter rather than fruit knife or kitchen knife, otherwise the bread may be subject to deformation.
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 (if applicable), when keep warm is finished, beeps will be heard.
16. When do not use or complete operation, unplug the power cord.

CAUTION: 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.

NOTE: If bread has not been completely eaten up, we 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 need more days in storage, 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:** To remove the bread pan, hold and lift the bread pan, then take it out from the bread maker. Wipe inside and outside of pan with a 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 in correct position, then press it down. If it cannot be inserted, adjust the pan lightly to make it is on the correct position, then press it down.

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.
NOTE: It is suggested not disassembling the lid for cleaning.
4. Before the bread maker is packed for storage, ensure that it has completely cooled down, clean and dry, 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 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 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 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.

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 be used in combination with baking powder.

14. Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature between 20⁰C and 25⁰C 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.

INGREDIENTS MEASUREMENT

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: liquid 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.

TROUBLE SHOOTING GUIDE

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 "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 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 inadequately 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 START/STOP 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

R-2096 Recipe

Note:

1. Please put in the coding order of the raw materials (for example: 1. basic bread, put 1. water first, then 2. oil... and finally 6. baking powder), please weigh the formula by "weight".
2. In order to ensure the effect of bread, it should be made at room temperature without delay or heat preservation.

1 cup of flour is about 140g

1 tablespoon of sugar is about 12g

1 tablespoon of oil is about 12g

1 teaspoon of salt is about 7g

1 teaspoon of baking powder is about 3g

1 egg is about 50g.

BASIC BREAD

SIZE MATERIAL	900g / 2.0lb		1200g / 2.5lb	
1. Water	350 ml	350g	450 ml	450g
2. Oil	2 tablespoons	24g	2 1/2 tablespoons	30g
3. Salt	1 teaspoon	7g	2 teaspoons	14g
4. Sugar	2 tablespoons	24g	2.5 tablespoons	30g
5. Flour	3 3/4 cups	520g	5 cups	700g
6. Yeast	1 1/2 teaspoons	4.5g	1 1/2 teaspoons	4.5g

FRENCH BREAD

SIZE MATERIAL	900g / 2.0lb		1200g / 2.5lb	
1. Water	350 ml	350g	450 ml	450g
2. Oil	2 tablespoons	24g	2 1/2 tablespoons	30g
3. Salt	2 teaspoon	14g	2 teaspoons	14g
4. Sugar	2 tablespoons	24g	2.5 tablespoons	30g
4. Flour	3 3/4 cups	520g	5 cups	700g
5. Yeast	1 teaspoons	3g	1 teaspoons	3g

WHOLE WHEAT BREAD

SIZE MATERIAL	900g / 2.0lb		1200g / 2.5lb	
1. Water	330ml	330g	400ml	400g
2. Oil	2 1/2tablespoons	30g	3 tablespoons	36g
3. Salt	2 teaspoons	14g	2 1/2teaspoons	18g
4. Brown Sugar	2 tablespoons	18g	2 1/2tablespoons	23g
5. MILK Powder	2 tablespoons	14g	2 1/2tablespoons	18g
6. Flour	2 cups	280g	2 1/2 cups	350g
7. Whole wheat	2 cups	220g	3 cups	330g
8. Yeast	1 teaspoons	3g	1 teaspoons	3g

QUICK BREAD

SIZE MATERIAL	900g	
1. Water(40~50°C)	360ml	360g
2. Oil	2 tablespoons	24g
3. Salt	1.5teaspoons	10g
4. Sugar	2tablespoons	24g
5. Flour	3 3/4 cups	520g
6. Yeast	2 teaspoons	6g

SWEET BREAD

SIZE MATERIAL	900g / 2.0lb		1200g / 2.5lb	
1. Water	360ml	360g	430ml	430g
2. Vegetable Oil	3 tablespoons	36g	4 tablespoons	48g
3. Salt	1 1/2 teaspoon	10g	2 teaspoon	14g
4. Sugar	4 tablespoons	48g	5 tablespoons	60g
6. Milk powder	2 tablespoons	14g	2.5tablespoons	18g
5. Flour	3 1/2 cups	490g	4 1/2 cups	630g
7. Yeast	1 1/2 teaspoons	4.5g	1 1/2 teaspoons	4.5g

ULTRA FAST BREAD

SIZE MATERIAL	900g / 2.0lb	1200g / 2.5lb
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1. Water (40~50°C)	360ml	360g	420ml	420g
2. Oil	3 tablespoons	36g	4 tablespoons	48g
3. Salt	1 teaspoon	7g	1 1/2 teaspoon	10g
4. Sugar	2 tablespoons	24g	3 tablespoons	36g
5. Flour	3 3/4 cups	520g	4 1/2 cups	630g
6. Yeast	2 teaspoon	6g	2 teaspoon	6g

GLUTEN FREE

SIZE MATERIAL	900g / 2.0lb		1200g / 2.5lb	
1. Water	250ml	250g	300ml	300g
2. Oil	3 tablespoons	36g	4 tablespoons	48g
3. Salt	1 1/2teaspoon	10g	2 teaspoon	14g
4. Sugar	2 tablespoons	24g	2.5 tablespoons	30g
5. Egg	2		3	
6. Flour	3 3/4 cups	520g	4 1/2cups	630g
7. Yeast	1 teaspoon	3g	1 teaspoon	3g

DOUGH

SIZE MATERIAL	/	
1. Water	390ml	390g
2. Oil	2 tablespoons	24g
3. Salt	1.5 teaspoons	10g
4. Sugar	2 tablespoons	24g
5. Refined Flour	4 1/3cups	600g
6. Yeast	1 teaspoons	3g

JAM

SIZE MATERIAL	/	
1. Smashed strawberry	4 cups	
2. Sugar	1 cup	230g
3. Pudding powder	1 cup	150g

CAKE

SIZE MATERIAL	/	
1. Cake Oil	2 tablespoons	24g
2. Sugar	8 tablespoons	96g
3. Egg	6	300g
4. Self-raising flour	250 g	
5. Flavouring essence	1 teaspoon	2g
6. Lemon juice	1.3 tablespoons	10g
7. Yeast	1 teaspoons	3g

SANDWICH BREAD

SIZE MATERIAL	900g / 2.0lb		1200g / 2.5lb	
1. Water	360 ml	360g	460 ml	460g
2. Butter or margarine	2 tablespoons		3 tablespoons	
3. Salt	2 teaspoons	14g	2.5 teaspoons	18g
4. Sugar	2 tablespoon	24g	3 tablespoon	36g
5. Dry milk	2 tablespoon	14g	2 tablespoon	14g
6. Bread Flour	3 3/4 cups	520g	5 cups	700g
7. Dry Yeast	1 1/2 teaspoons	4.5g	1 1/2 teaspoons	4.5g

BAKE



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.