



INSTRUCTION BOOKLET



KBS® Automatic Bread Maker

MBF-020

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

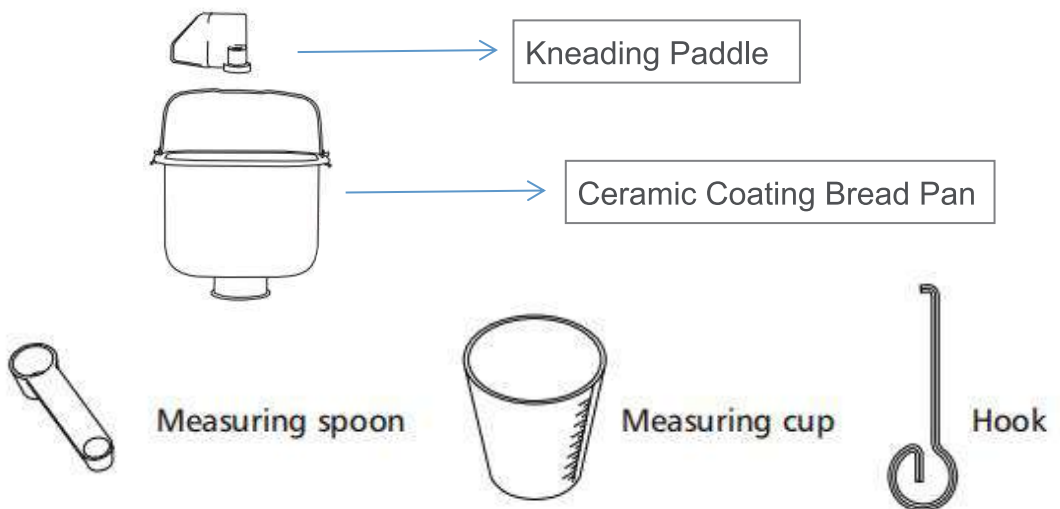
IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions, product labels and warnings before using this bread maker.
2. Do not touch hot surfaces; carry the unit by handles. Always use oven mitts when handling hot material, and allow metal parts to cool before cleaning. Allow the bread maker to cool thoroughly before putting in or taking off parts.
3. When unit is not in use and before cleaning, unplug the bread maker from wall outlet. Let the bread maker cool down thoroughly before assembling or disassembling it.
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used near children or incapacitated persons.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it. Unplug this bread maker from the wall outlet before you go out for a trip or long excursion.
7. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Avoid contact with moving parts.
10. Do not use attachments not recommended by the manufacturer. They may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.
13. Keep power cord away from the hot surface of this bread maker. Do not put any flammable object on the hot surface of this bread maker.
14. Place this bread maker a minimum of 2 inches away from wall or any other object.
15. Do not use this bread maker for other than its intended use.
16. When plugging or unplugging this bread maker, be sure not to touch the plug blades with your fingers.
17. To unplug, press and hold the Stop/Pause button for 1 to 3 seconds, grip plug and pull from wall outlet. Never pull on the cord.
18. If electric circuit is overloaded with other appliances, your bread maker may not operate properly. This bread maker should be operated on a separate electrical circuit from other operating appliances.
19. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
20. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

PARTS AND FEATURES

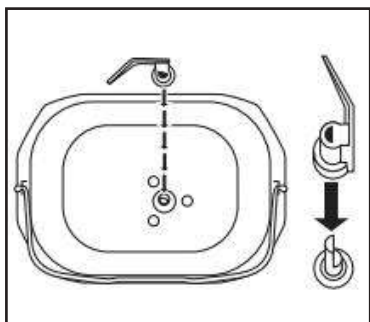


TO REMOVE BREAD PAN:



To Remove Bread Pan:

Using the bread pan handle, turn the bread pan counterclockwise to unlock it. Lift up and remove bread pan from baking chamber.



To Attach the Kneading Blade

CONTROL PANEL



Default Setting

The bread maker does not have a separate on/off switch. Simply plug in and switch on at the socket.

After switching on the Bread maker the LCD in the display screen will be illuminated and you will hear a beep.

"1, 3:11" appears in the display screen, "1" means the Menu 1: Soft bread. And the arrow points to MEDIUM/750g, this is the default setting so it will show this every time you turn on the machine.

START/STOP/PAUSE/PAUSE

For starting and stopping the selected programme.

To START a programme, press the START/STOP/PAUSE button once. A short beep will be heard and two dots in the time display begin to flash. The programme will start.

To PAUSE a programme, Press the START/STOP/PAUSE button to interrupt the programme at any time (to add ingredients etc) the machine will pause. To continue the programme simply press the START/STOP/PAUSE button again.

To STOP a programme, press the START/STOP/PAUSE button for approx 3 seconds until you hear a beep. The beep indicates that the programme has been switched off. The display screen will show the default setting again (1, 3:11 –arrow pointing to MEDIUM/750g).

MENU

The MENU button is used to set your selected programme.

Press the MENU button repeatedly to scroll through the menu – the number of programmes will show in the display screen accompanied by short beeps.

Select your programme by pressing the screen repeatedly. When you see the number of the programme you require together with the programme time – stop pressing.

COLOR

Press the COLOR button to select a LIGHT, MEDIUM or DARK coloured crust.

Crust is only adjustable in Cycles 1~10, 14.

LOAF SIZE

Press the LOAF SIZE button to move the arrow to 1, 1.5- or 2-lb. loaf size.

TIME + and TIME –

(DELAYING THE START TIME) (Maximum delay time is 15 hours)

Delay Function is only adjustable in Cycles 1~12, 16~17.

If you want to delay the start time so that the bread cooks overnight and is ready to eat in the morning:

Example:

- ① It is 8.30pm and you want your bread ready at 7am the following day–i.e. in 10 hours and 30 minutes.
- ② Select your programme , loaf size and crust color.
- ③ Press TIME + or TIME–to add the time until 10.30 appears on the display screen. The time is set in increments of 10 minutes. Remember to include the operation time of your chosen programme.

- ④ Press the START/STOP button to activate the delay function: The dots will flash and the numbers will count down to show you the remaining time.
The bread will be ready for you at 7am.
DO NOT USE THE DELAY TIME WHEN USING INGREDIENTS THAT WOULD SPOIL SUCH AS EGGS, MILK, CREAM OR CHEESE.

OTHER FEATURES

AUDIBLE ALERT TO TELL YOU WHEN TO ADD ADDITIONAL INGREDIENTS.

Part way through each programme (after approximately 30 minutes but it will vary according to the programme you have selected) the machine will beep 10 times. This tells you that you can add additional ingredients such as fruit, olives, nuts etc. The beeps are very clear and can be easily heard, calling you back to the machine.

KEEP WARM

The Bread Maker will keep the bread warm for 60 minutes after baking. (Not with DOUGH programme) At the end of the programme the bread maker will beep and the display screen will show 0:00 indicating that the machine is in keep warm mode.

POWER FAILURE BACKUP SYSTEM

The Bread maker is equipped with a power failure backup system or memory.

If the power system is interrupted during the course of bread making, the process of making bread will be continued automatically within 15 minutes, even without pressing the START/STOP button. If the interruption time exceeds 15 minutes, the memory cannot be kept and you must discard the ingredients in the bread pan and start again. If the dough has not entered the rising phase when the power supply breaks off, you can press the START/STOP button directly to continue the programme from the beginning.

PARTS AND FEATURES

How to operate an “empty bake” and for the very first using

When the Bread Maker is used for the first time it may emit a slight burning smell when first switched on. This is completely normal with a new heating element.

You will need to operate the Bread Maker empty for the very first use. This will also show you how easy the Bread Maker is to use.

To do this:

1. Wash the bread pan and kneading paddle in hot, soapy water, rinse and dry thoroughly.
2. Place the Bread Maker on a flat, dry surface.
3. Position the bread pan in the baking chamber holding it at a slight angle and turning it clockwise until it clicks into place.

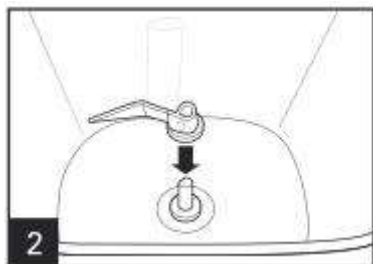
4. Fix the kneading paddle onto the drive shaft.
5. Close the lid.
6. Switch on at the socket.
7. The Bread Maker will beep and the display screen will show the default setting 1,3:11
8. Press the MENU button repeatedly—the programme numbers will scroll through. Stop pressing at programme number 14, 0:50 (BAKE). If you go past the number you require simply keep pressing until programme 11 comes round again.
9. Select programme 14 (BAKE) and press START/STOP.
10. The bread maker will begin to count down and you can follow this on the display screen. Leave the Bread maker to BAKE for 10 minutes. You will hear some intermittent clicks during this time.
11. Press the START/STOP button firmly to stop the programme.
12. Open the Bread Maker and allow cooling completely.
13. Lift out the kneading paddle then remove the bread pan by turning anti clockwise and lifting out.
14. Wash, rinse and dry the bread pan and kneading paddle again and replace.

You are now ready to make your first loaf.

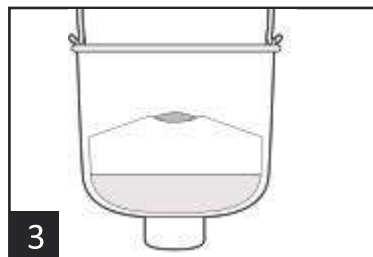
Detailed Instructions



Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.



Push the kneading paddle onto the drive shaft inside the bread pan.
CAUTION! Falling Object Hazard. Breadmaker can wobble and walk during kneading cycle. Always position it in the center of the counter away from the edge.



LAST: Yeast. **MUST** be separate from wet ingredients
SECOND: Dry ingredients (sugar, salt, shortening, flour)
FIRST: Liquid ingredients—room temperature

- ① First, liquid ingredients at room temperature or as specified in the recipe.
- ② Second, dry ingredients. Add the flour gently and make sure it is evenly distributed over the liquid.
If you tip it onto the liquid too fiercely the liquid may seep up through the flour and affect the action of the yeast. This is particularly important if you are using the time delay.
- ③ Last, yeast. The yeast must be kept separate from the wet ingredients and salt. Create a small hole in the dry ingredients using your finger or a spoon and place the yeast in the hole.

Make sure the yeast is fresh—check the use by date



Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.

- 5 Plug in the appliance. A beep will be heard and the display will default to Cycle .
- 6 Press the CYCLE button until your desired cycle is displayed.
- 7 Press the LOAF SIZE button to move the arrow to 1-, 1.5- or 2-lb. loaf size.
- 8 Press the CRUST button to move the arrow to desired setting: Light, Medium, or Dark crust.
- 9 If desired, set the DELAY TIMER with the + and – buttons. (Delay Function is only adjustable in Cycles 1~12, 16~17)
NOTE: Do not use this feature when using dairy, eggs, etc.
- 10 Press the START/STOP/PAUSE button to begin the cycle. Breadmaker will beep once and the “:” in the digital display will begin to flash indicating the timer is counting down. The kneading paddle will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until cycle is set to begin.
- 11 For add-ins (nuts, raisins), the machine will beep at the start of the second kneading. Open the lid and pour in your add-ins. This timing varies by cycle.
- 12 Once the cycle is complete, the machine will beep 10 times and shift to the Keep Warm setting for 1 hour.
- 13 To stop the machine, press the START/STOP/PAUSE button for 2 seconds and the Keep Warm setting will end. Unplug the power cord and then open the lid using oven mitts.
- 14 Let the bread pan cool down slightly before removing the bread. Using oven mitts, carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.

- 15** Using oven mitts, turn the bread pan upside down (with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a nonstick spatula to gently loosen the sides of the bread from the bread pan.
- 16** If kneading paddle remains in the bread, gently pry it out using the hook (or a spatula or small utensil). When not in use or when operation is complete, unplug the power cord.

Storing

Home-made bread does not contain any preservatives so should be eaten within 2–3 days of baking. If you are not eating it immediately, wrap in foil or place in a plastic bag and seal. Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a longer time, place sealed plastic bag in refrigerator for up to 10 days.

- Crispy, French-style bread will soften on storage so it is best left uncovered until sliced.
- If you wish to freeze your bread, slice the loaf before freezing so you can take out just the slices you need.

Tips: Bread Basics for Ingredients Flour

1) All-Purpose Flour

Flour that contains no baking powder, suitable for “quick” breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

2) Bread Flour

Bread flour is the most important ingredient of making bread and is recommended in most yeast-bread recipes. It has a high gluten content and can keep the size of the bread from collapsing after rising. Flour varies by region. For example, American flour is milled from hard spring wheat; Canadian flour is milled from hard winter wheat.

3) Self-Rising Flour

Flour that contains baking powder, used especially for making cakes. Do not use self-rising flour in combination with yeast.

4) Whole-Wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will have higher fiber and nutritional content. Whole-wheat flour is heavier and, as a result, loaves may be smaller in size and have a heavier texture.

Yeast

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment. Yeast used in bread maker recipes will be sold under several different names: Bread machine yeast (preferred), active-dry yeast, and instant yeast. Before using, check the expiration date of the yeast. Return to refrigerator immediately after each use.

Sugar

Sugar is “food” for the yeast and also increases the sweet taste and color of bread. It is very important for the color and flavor of the bread. White sugar is normally used;

however, brown sugar, powdered sugar, or cotton sugar may also be called for in some recipes. Do not substitute with powdered sugar, brown sugar or other artificial sweeteners unless indicated.

Salts

Salt in bread is NOT just a matter of taste! Salt restrains the growth of the yeast, and improves elasticity and structure. If you reduce or eliminate salt from the bread, it will rise excessively - if you use too much salt the loaf will not rise enough. Use common table salt.

Butter

Butter makes breads soft and glossy. Measured and cut into small pieces.

Water

When bread machine baking, all liquids, particularly water, should be 80°F (27°C) unless stated otherwise. Temperatures too cool or too warm can prevent the yeast from activating.

Milk

Whole, semi-skimmed or skimmed milk can be used in bread making but it should always be added lukewarm. Refrigerated milk must be heated to around 80°F (27°C). Never heat milk above 98°F (37°C) as this can cause problems with yeast.

Egg

Eggs can improve bread texture and make the bread larger in size. The egg must be whisked in with the other liquid ingredients.

Tips for successful baking

- 1) Ingredients: Always use fresh ingredients.
- 2) Measurements: Measure ingredients accurately. Bread and yeast are very delicate and will not rise and bake properly if the ingredients are measured inaccurately.
- 3) Liquids First: Always place liquid ingredients in the baking pan first to allow the Home Bakery to knead properly.
- 4) Room Temperature: If the room temperature is over 77 °F (25 °C), we recommend using refrigerated liquids. Flour should be fresh and at room temperature.
- 5) Humidity: Humidity tends to make dough moister. Try adding an extra tablespoon of flour to improve the dough consistency. Repeat if necessary until the dough forms a nice ball.
- 6) High Altitude: For baking in high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the sugar slightly.

MEASUREMENTS

- ❖ Accessories: Measurement Cup & Measurement Spoon
- ❖ Measurement and conversion chart

1) Liquid: Use only liquid measuring cups with the cups/ounces marked clearly on the side.

After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Liquids must be room temperature.

Fluid Ounce(s)	Cup	Tablespoon(s)	Teaspoons
8	1	16	48
7	7/8	14	46
6	3/4	12	32
5	5/8	10	30
4	1/2	8	24
3	3/8	6	18
2	1/4	4	12
1	1/8	2	6
		1	3
		1/2	1 1/2

2) Dry ingredients: Fill a dry measuring cup with a spoon and then level off the measurement with the back of a knife or a spatula to make sure the measurement is exact. Never use the cup to scoop the ingredients directly from container (for example, flour). By scooping, you could add up to one tablespoon of extra ingredients. Do not pack down.

1 cup of:	Ounces	Grams
All-purpose flour	4.4	125
Bread flour	4.5	128
Whole-wheat flour	4.2	119
Rye flour	3.6	102

CLEANING & CARE

Regular maintenance of your appliance will keep it safe and in proper operational order. Before cleaning always disconnect the appliance from the mains supply. Wash removable parts in warm, soapy water then rinse and dry all parts. Allow the bread maker and all accessories to cool completely before disassembling and cleaning.

PROGRAMME

1. Soft white Bread

Ingredients	1LB	1.5LB	2LB
Water	0.833 cup	1 1/4 cup	1 2/3 cup
Butter/Margarine	1 1/3 Tbsp	2 Tbsp	3 Tbsp
White Flour	2cups / 256g	3cups / 384g	4cups / 512g
Sugar	1 1/3 Tbsp	2 Tbsp	2 2/3 Tbsp
Salt	1 tsp	1/2 tsp	2 tsp
Active Dry Yeast	1 tsp	1 1/2 tsp	2 tsp
Dry Milk	1 Tbsp	1 1/2 Tbsp	2 Tbsp

2. Sweet Bread

2.1 Portuguese Sweet Bread

Ingredients	1.5LB
Milk	1 cup
Egg	1
Margarine	2 Tbsp
White Sugar	1/3 cup
Salt	3/4 tsp
Bread Flour	3cups / 384g
Active Dry Yeast	2 1/2 tsp

2.2 Cinnamon Raisin Bread

Ingredients	1.5LB
Milk	1 cup
Egg	1
Margarine	2 Tbsp
White Sugar	1/3 cup
Salt	3/4 tsp
Bread Flour	3cups / 384g
Active Dry Yeast	2 1/2 tsp

Note:

Add all ingredients, except raisins, in the order given above, or as directed in your bread machine manual. Set the bread maker on Sweet Bread setting.

Add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

3. Natural Sourdough

3.1 Plain and Simple Sourdough Bread

Ingredients	1.5LB
Water	3/4 cup
Plain Yogurt	1/2 cup
lemon juice	1 Tbsp
canola oil	1 Tbsp
Bread Flour	3cups / 384g
Salt	1 1/2 tsp
Active Dry Yeast	2 tsp

4. French Bread

Ingredients	1LB	1.5LB	2LB
Water	6 1/3 ounces	9 1/2 ouncesl	12 2/3 ounces
Flour	2½ cups / 352g	3½ cups / 453g	4 2/3 cups /512g
Sugar	1 tsp	1 ½ tsp	2 Tbsp
Salt	½ tsp	1 1/4 tsp	1 2/3 tsp
canola oil	2/3 Tbsp	1 Tbsp	1 1/3 Tbsp
Active Dry Yeast	1 1/3 tsp	2 tsp	2 2/3 tsp

5. Whole Wheat

Ingredients	1LB	1.5LB	2LB
Water	155ml	230ml	310ml
Butter	2 Tbsp	2 Tbsp	3 Tbsp
Salt	½ tsp	1 tsp	1½ tsp
Flour	4/5 cup / 100g	1 1/5 cups / 150g	1½ cups / 200g
Whole Wheat Flour	2cups / 238g	3cups / 357g	3½ cups / 400g
Dry Milk	2 Tbsp	2½ Tbsp	3½ Tbsp
Sugar	2 Tbsp	3 Tbsp	4 Tbsp
Yeast	1 tsp	1½ tsp	2½ tsp

6. Quick

Ingredients	1LB	1.5LB	2LB
Water	180ml	240ml	310ml
Butter	2 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Flour	2cups / 256g	3cups / 384g	4cups /512g
Sugar	1 Tbsp	2 Tbsp	3 Tbsp
Dry Milk	2 Tbsp	3 Tbsp	4 Tbsp
Yeast	2 Tbsp	3 Tbsp	4 Tbsp

7. Sugar Free

Ingredients	1LB	1.5LB	2LB
Water	160ml	240ml	310ml
Butter	2 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	2 tsp
Flour	2cups / 256g	3cups / 384g	4cups /512g
Eggs	1	1	1
Xylitol	3 Tbsp	4 Tbsp	6 Tbsp
Dry Milk	2 Tbsp	3 Tbsp	4 Tbsp
Yeast	1 tsp	1¼ tsp	1½ tsp

8. Multigrain Bread

Ingredients	1LB	1.5LB	2LB
Water	120ml	170ml	210ml
Butter	2 Tbsp	2 Tbsp	3 Tbsp
Salt	1/2 tsp	3/4 tsp	1 tsp
Whole Wheat Flour	1/2 cup / 50g	3/5 cup / 75g	4/5 cup / 100g
Flour	1¼ cups / 150g	1 4/5 cups / 230g	2½ cups / 300g
Oatmeal	50g	75g	100g
Dry Milk	2 Tbsp	3 Tbsp	4 Tbsp
Eggs	1	1	1
Yeast	1 tsp	1¼ tsp	1½ tsp
Sugar	1 Tbsp	2 Tbsp	3 Tbsp

9. Milky Loaf

Ingredients	1LB	1.5LB	2LB
Milk	160ml	240ml	310ml
Butter	2 Tbsp	2 Tbsp	3 Tbsp
Sugar	1 Tbsp	2 Tbsp	3 Tbsp
Flour	2cups / 256g	3cups / 384g	4cups /512g
Oatmeal	50g	75g	100g
Dry Milk	2 Tbsp	3 Tbsp	5 Tbsp
Eggs	1	1	1
Yeast	1 tsp	1¼ tsp	1½ tsp

10. Cake

Ingredients	Quantity
Eggs	4
Butter	100g
Sugar	150g
Cake flour (weak flour)	3cups / 384g
Salt	1 tsp
soda Powder	3.5g

11. Raw Dough

Ingredients	Quantity
Water	280ml
Vegetable Oil	2 Tbsp
Eggs	2
Salt	1 1/3 tsp
Sugar	1 Tbsp
Flour	4cups/ 512g

12. Leaven Dough

Ingredients	Quantity
Water	240ml
Vegetable Oil	2 Tbsp
Salt	1½ tsp
Sugar	1 Tbsp
Flour	3cups / 384g
Yeast	1½ tsp

13. Jam

Ingredients	Quantity
Fruit	6cups
sugar	1½ cups / 300g
Gelatin or Pudding powder	3 Tbsp

14. Yogurt

Ingredients	Quantity
Milk	1½ cups / 350ml
Yogurt	50ml
Sugar	3 Tbsp

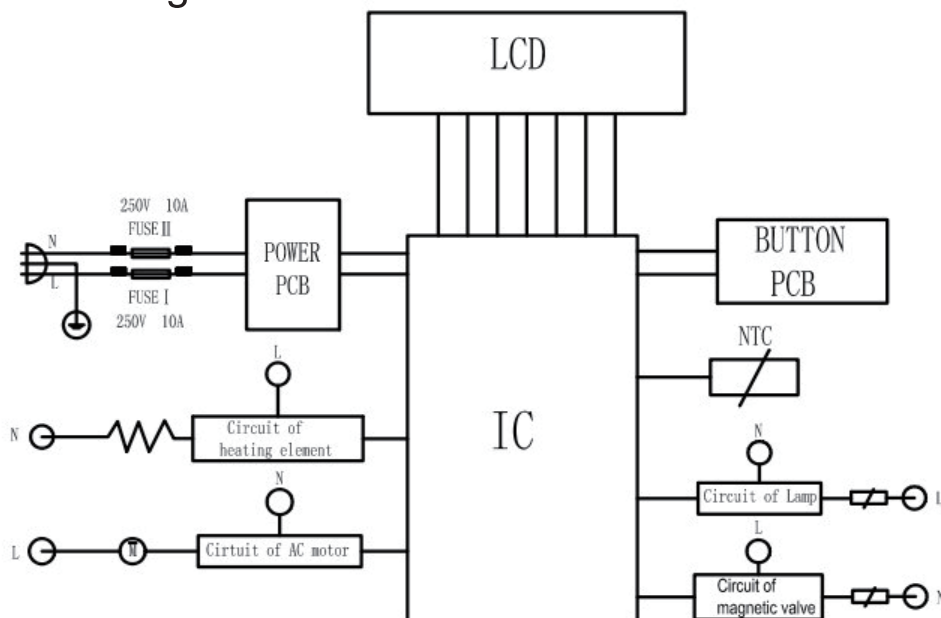
16. Gluten Free

Ingredients	1LB	1.5LB	2LB
Water	140ml	180ml	260ml
Sugar	2½ Tbsp	3 Tbsp	3½ Tbsp
Salt	½ tsp	1 tsp	2 tsp
Vegetable Oil	2 Tbsp	2½ Tbsp	3 Tbsp
Gluten free flour	1 cup / 160g	1½ cups / 210g	2 cups / 320g
Corn flour	1 cup / 140g	1¼ cups / 210g	2 cups / 280g
Yeast	1 tsp	1¼ tsp	1½ tsp

TECHNICAL SPECIFICATION

Item No.	MBF-020
Rating Voltage	AC120V~60Hz
Rating Power	650W
Rating capacity	1000g (2LB)

Circuit Diagram



TROUBLE SHOOTING

If you experience difficulties when operating the bread maker, review the troubleshooting information in this section to find a solution. If you are unable to find a solution, please feel free to contact KBS Customer Service E-mail: byran@jmkbs.com for additional help.

Ingredients

Can other bread recipes be made in this machine?

Results may vary when using other recipes as the recipes in this booklet are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only recipes with similar quantities of ingredients. As a general guide, a minimum 2 cups and maximum 4.5 cups of total dry ingredients is recommended on the bread settings. On the jam setting, as a general guide, a maximum 3 cups of fruit should be used.

Can powdered products be used in place of fresh products and visa-versa?

- Yes, egg powders, dried buttermilk or dry milk can be used. These products allow you to use the Delay Start feature, however always ensure to add the water to the bread pan first, then add the dried substitution after the flour to keep them separate.
- Similarly, fresh milk and eggs can be substituted for dry milk and egg powders, but the baked bread will have a heavier texture. If you still choose to use fresh milk, ensure to decrease the same measurement of liquid to equal the fresh milk and omit the milk powder. Do not use the Delay Start feature with perishable ingredients.

Can other sweetening agents be used in place of sugar?

Yes, honey, golden syrup or brown sugar can be used. When substituting honey or similar sweet liquids for sugar, ensure to decrease the same measurement of liquid to equal the liquid sugar substitute. We do not recommend powdered or liquid artificial sweeteners.

Can butter or margarine be used in place of oil?

Yes, but the bread crumb may appear a more creamy, yellow color.

Can salt be omitted?

Salt plays a very important part in bread making. Omitting it will decrease water retention in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust color, as well as extending shelf life and enhancing flavor.

Why do the ingredients need to be placed in the bread pan in the specified order?

To ensure all dry ingredients are mixed with the water and to avoid the yeast activating prematurely with the water, salt or sugar when using the Delay Start feature.

Baking Bread

Why did the bread not rise?

There may be several reasons. Check the protein level of the flour, we recommend flours with at least 11-12% protein. The yeast may have failed to activate so check the 'Best Before Date' of the yeast, the yeast measurements and the temperature of the liquids (80°F/27°C) and dry ingredients (68°F-77°F/20°C-25°C).

What do I do if the bread rose too much?

Try using less yeast (1/4 teaspoon less at a time). This could also be the result of forgetting to add salt to the recipe or forgetting to put the kneading blade into the baking pan.

Why do large holes appear inside the bread?

Occasionally air bubbles will concentrate at a certain location during the last 'rise' phase and will bake in this state. This could be caused by too much water and/or yeast or insufficient flour. Check the recipe ingredients and method of weighing/measuring.

Why does the top of the bread collapse?

Usually this is because the ingredients are not in balance or low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or insufficient flour, may cause the bread to be pale on top and collapse while baking.

Why does the paddle come out with the bread?

This can happen as the paddle is detachable. Use a non-metal utensil to remove it from the baked loaf before slicing. Use caution as the paddle will be hot. Alternatively, you can remove the paddle before the start of the 'bake' phase.

Why is there smoke coming out of the bread maker?

- It is normal that the bread maker emit a fine smoke during first use as it burns off the protective substances on the heating element. It is also normal that steam emit from the steam vents.
- However, smoke can also be caused by spilt ingredients on the outside of the bread pan and inside the baking chamber. Without turning off the bread maker, remove the plug from the power outlet. With a soft damp cloth (non-metallic, non-abrasive), clean then thoroughly dry the outside of the bread pan, baking chamber and heating element, using caution as they will be hot. Reinsert the power plug. The Power Failure Protection will automatically resume the cycle where it was interrupted.

Operation

Problem	Possible Issues	Solution
Bread Maker fails to mix flour and work	Check if plug into outlet	Press “Start/Stop” and Bread Maker begins to work
	Check if operation is delayed	Indicator “.” is flashing, and countdown begins to work
	Damage of Parts	Send To Maintenance Department
Abnormal Sound	There is a litter of hard stuffs or crumbs in barrel	Remove anything found inside the unit before re-start
	Lock Barrel into position	Re-place bread barrel into position
Abnormal Smell/Taste	Wire cord damaged	Keep wire cord away from heated objects
	Something left on heating tube	Remove the matter left on heating tube
LED indicates “LLL”	Temperature inside the unit lower than 14°F	Use the unit under the environment at 14°F ~ 104°F
LED indicates “HHH”	Temperature inside the unit higher than 122°F	use electric fan to cool it or naturally cool to be at room temperature
LED indicates “EE0” or “EE1”	Defect with sensor	Sent to Maintenance Department
Bread is partly raw	Bread is raw	less water or water temperature is high
	The rate of material is wrong	Refer to Recipes Recommended

WARRANTY

Two-year limited warranty

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

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



Made In China