



INSTRUCTION MANUAL



BREAD MAKER

TT-BM100

www.zline-world.com

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed:

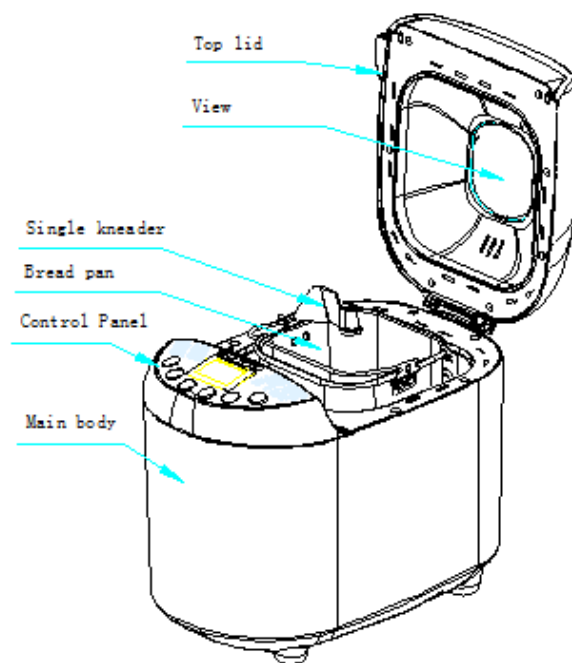
1. Read all and save these instructions.
2. Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
3. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts to handle hot bread pan or hot bread.
6. Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
7. To protect against electric shock do not immerse cord, plugs, or bread maker in water or other liquid.
8. Unplug from outlet when not in use and cleaning. Allow to cool

before putting or taking off parts, or before cleaning the appliance.

9. 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 the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors and household use only.
12. Do not let cord hang over edge of table or counter or touch hot surface.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Never switch on the appliance without properly placed bread pan filled ingredients.
16. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
17. To disconnect, turn all controls off(START/STOP); then remove plug from wall outlet.

18. Do not place eyes or face in close proximity with tempered glass viewing window, in the event that the safety glass breaks.
19. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
20. Do not touch any moving or spinning parts of the machine when baking.
21. Do not operate the appliance for other than intended use.
22. Clean oven interior carefully. Do not scratch or damage heating element tube.

PARTS AND FEATURES





Measuring cup



Measuring spoon



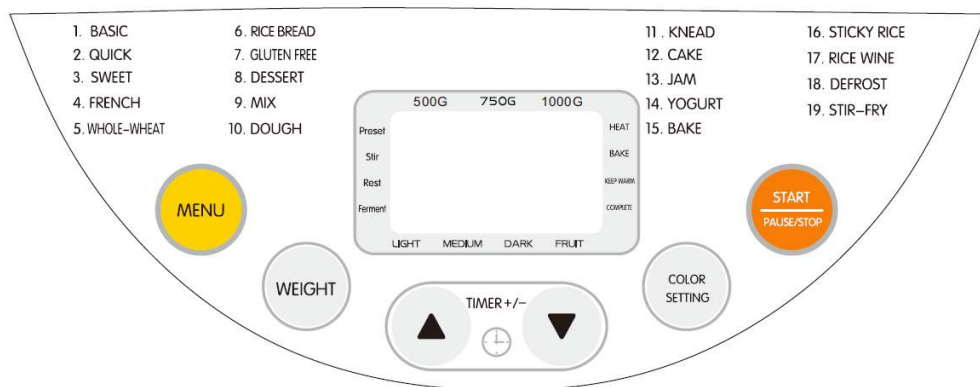
Hook
(Pinching paddle
remover)



Kneading paddle

FUNCTION INTRODUCTION

CONTROL PANEL



AFTER POWER ON

Plug the bread maker into power supply, a beep will be heard and “**3:00**” will be displayed. But the colon between the “3” and “00” don’t flash constantly. And “**1**” is the default program. The arrows point to “**750g**” and “**MEDIUM**” as they are default settings.



START/STOP BUTTON

Press the START/STOP button once to start a program. The indicator will light up, and the colon in the time display begin to flash and the program will start. Any other button is inactivated except the START/STOP button after a program has begun.

Press the START/STOP button for 0.5 seconds and shift to pause state, if no operation in 3 minutes, the program will continue processing until the setting program completed.




Press the START/STOP button for 3 seconds to cancel a program, then a beep will be heard, it means that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of program.

To remove bread, press the START/STOP button to end the baking cycle.

PREPROGRAMMED MENU

Press MENU button to select your desired programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the corresponding program number will be cycled to show on the LCD display.

CRUST COLOR

Press COLOR button to select your desired setting: Light, Medium, or Dark crust    . This button is adjustable in programs menu 1-7.

WEIGHT

Press the Weight button to choose your desired gross weight (500g, 750g, 1000g).

This button is adjustable in programs programs: Menu 1-7.

DELAY TIMER(“▲ or ▼”)

Use the DELAY TIMER feature to start the bread maker at a later time. Press” ▲ or ▼”buttons to increase the cycle time shown on the LCD display. Add up to 15 hours including the delay time and bread making program.

NOTES:

- ◆ Set the Delay Time after selecting PROGRAM MENU, WEIGHT, and

CRUST COLOR.

- ◆ Do not use the timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream, or cheese.
- ◆ You must decide how long it will be before your bread is ready by pressing the “▲ or ▼”. Please note the delay time should include the baking time of program. After baking program is complete, the bread machine will shift to the Keep Warm setting for 1 hour. Before start making bread, press the program menu and crust color are select first, then pressing “▲ or ▼” to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 15 hours.

POWER INTERRUPTION

In the event of a power outage, the process of making bread will continue automatically within 10 minutes, even without press START/STOP button. If the interruption time is longer than 15 minutes, the unit will not continue running and the LCD display will revert back to the default setting. If the dough has started rising, discard the ingredients in the bread pan and start over. If the dough has not entered the rising phase when the power cord is remove from wall outlet. you can press the START/STOP button to continue the program from the beginning.

WARNING DISPLAY

"HHH"-This warning means that the temperature inside of the bread pan is too high. Press START/STOP button (see below figure1)to stop the program, unplug the power cord, open the top lid, and let the machine cool down completely for 10-20minutes before restarting.

"EE0"-This warning means that the temperature sensor is disconnected. Press START/STOP button (see below figure2) to stop the program, unplug the power cord. Please check the sensor by the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.

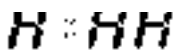



Figure 1



Figure 2

KEEP WARM

After baking program is complete, the bread machine will beep 10 times and shift to Keep Warm setting for 1 hour. It will be displayed "0:00 ".After 60minutes  will shown on the LCD display.

To cancel the Keep Warm process, press the START/STOP button for 3 seconds.

TIP: Removing bread immediately after baking program is complete will prevent crust from becoming darker.

PROGRAM MENU

1、 Basic bread

For white and mixed breads, it mainly consist of basic bread flour.

2、 Quick bread

Kneading, rising and baking time is shorter then basic bread but longer than Ultra-fast bread. The bread interior tissue is denser.

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

3、 Sweet bread

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

4、 French bread

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

5、Whole-wheat bread

For baking of bread containing significant amounts of whole-wheat. This setting has a longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results. Whole-wheat usually produces a crispy thick crust.

6、Rice bread

Mix cooked rice into the flour with 1:1 to make the bread.

7、Gluten-free bread

For the bread of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties

8、Dessert

Kneading and baking those foods with more fat and protein.

9、Mix

Stir to let the flour and liquids mix thoroughly.

10、Dough

This program prepares the yeast dough for buns, pizza crust, etc., to Baked in a conventional oven. There is no baking in this program.

10、Knead

Kneading only, no rising or baking. Used for making dough for pizzas etc.

12、Cake

Kneading, rising and baking occurs, but rise with the aid of soda or baking

powder.

13、Jam

Use this setting for making jams from fresh fruits and marmalades from oranges. Do not increase the quantity or allow the recipe to boil over the bread pan into the baking chamber. Should this happen, stop the machine immediately and remove the bread pan carefully. Allow to cool a little and clean thoroughly.

14、Yogurt

Rising and make the yogurt.

15、Bake

For additional baking of breads is needed because a load is too light or not baked through. In this program, there is no kneading or resting.

16、Sticky rice

Kneading and baking the mix of polished glutinous rice and rice.

17、Rice wine

Rising and baking the polished glutinous rice.

18、Defrost

For defrost frozen food before cooking.

19、Stir-fry

Kneading and baking some dry fruit, such as peanut, soybean etc.

BEFORE THE FIRST USE

Wash and dry bread pan and kneading paddle.

Note: Do not use metal utensils in bread pan since they may damage the non-stick surface.

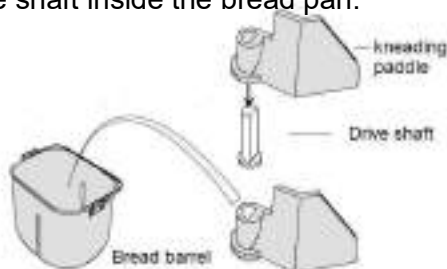


CAUTION! Falling Object Hazard. Bread maker can wobble and walk during kneading cycle. Always position it in the center of counter away from the edge.

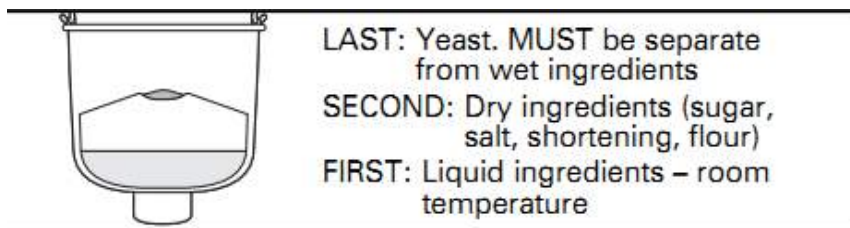
1. Check for any missing or damaged parts.
2. Clean all the parts according to “**CLEANING AND MAINTENANCE**”.
3. Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again. The appliance may emit a little smoke and/or odor when you turn it on for the first time. This is normal and will subside after the first or second use. Make sure the appliance has sufficient ventilation.
4. Dry all parts thoroughly and assemble them, the appliance is ready for use.

Detailed Instructions

- ① Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.
- ② Push the kneading paddle onto the drive shaft inside the bread pan.



- ③ Add the ingredients to the bread pan in order listed in the recipe. First, add the liquids, sugar and salt; then the flour; and last the yeast.
- ④ Carefully measure and add ingredients to the bread pan in the EXACT order given in the recipe.
- ⑤ **NOTE:** Make a small indentation on the top of flour with finger, add yeast into the indentation. Make sure that yeast does not come into contact with salt or liquids.



TIP: Premeasure all ingredients, including add-ins (nuts, raisins), prior

to beginning.

- ⑥ Place the bread pan into the break make and make sure it is firmly locked in place by turning it clockwise. Close the lid.
- ⑦ **NOTE:** Bread pan must lock into place for proper mixing and kneading.
- ⑧ Plug in the appliance. A beep will be heard and the LCD display will default to Program 1.
- ⑨ Press PROGRAM MENU button until your desired program is displayed.
- ⑩ Press the WEIGHT button to move the arrow to 500g,750g,1000g. (WEIGHT is not an option in program 8-19.)
- ⑪ Press the CRUST button to move the arrow to desired setting: Light, Medium, Dark crust. (Crust is not adjustable in program 8-19.)
- ⑫ If desired,set the DELAY TIMER button. Press + and — buttons to increase the cycle time shown on the LCD display. (Delay function is not available in program 13)
- ⑬ **NOTE:** Do not use the feature when using dairy, eggs, etc. This step

may be skipped if you want the bread maker to start working immediately.

- ⑭ Press the START/STOP button once to start program. Bread maker will beep once and “3:00” will be displayed. But the colon between the “3” and “00” don’t flash constantly and the indicator will light up. The kneading paddle will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until program is set to begin.
- ⑮ For add-ins (fruits, nuts, raisins), the machine will be ten beeps. Open the lid and pour your add-ins. (This function is adjustable in programs: Menu1-7.) This timing varies by program.
- ⑯ Once the process is complete, ten beeps will be heard and shift to the Keep Warm setting for 1 hour. You can press START/STOP button for 3 seconds to stop the process and Keep Warm setting will end. Unplug the power cord and then open lid using oven mitts.
- ⑰ Let the bread pan cool down slightly before moving the bread. Use oven mitts, carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.

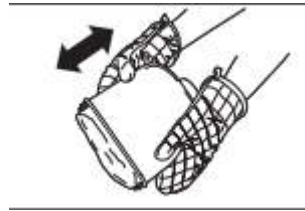
Caution: the Bread pan and bread may be very hot! Always handle with care.

- ⑱ 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 non-stick spatula to gently loosen the sides of the bread from the bread pan.

⑲ Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter, had better not with fruit knife or kitchen knife, otherwise the bread may be subject to deformation.

⑳ If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. The bread is hot, never use the hand to remove the kneading paddle. When do not use or when operation is complete, unplug the power cord.



Note: Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a long time, place sealed plastic bag in refrigerator for up to 10 days.

REMOVING BREAD

Bread pan and baking chamber will be hot and oven mitts should be used. Remove the bread pan by lifting the handle and turning it counterclockwise to unlock and pull bread pan straight up from the base of the chamber.

Carefully shake the bread upside down until the bread falls out of the bread pan. Allow to cool on a wire rack for 10 minutes before slicing and slice with bread knife.

TIP: If kneading paddle comes out in the loaf, remove it with a spatula or small utensil.

INGREDIENTS INTRODUCTION

1. Bread Flour

Bread flour is the most important ingredients of making bread and is recommended in most yeast-bread recipes. It has a high gluten content and (so it can be also called high-gluten flour which contains high protein), and keep the size of the bread from collapsing after rising. Flour varies by region. The gluten content is higher than the all-purpose flour, so it can be used for making bread with large in size and higher inner fiber.

2. 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.

3. Whole-Wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will 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.

It contains wheat skin and gluten. Many recipes usually combine with Whole -Wheat flour or Bread Flour to achieve the best result.

4. Black Wheat Flour

Black Wheat Flour, also named as “Rye 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

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

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 “food” for yeast and also increase the sweet taste and color of bread. It is a very important element of making the bread rise. White sugar is normally used; however, brown sugar, powdered sugar, or cotton sugar may also be called for in some recipes.

8. 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.

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften.

1 tbsp dry yeast = 3 tsp dry yeast

1 tbsp dry yeast = 15ml yeast

1 tsp dry yeast = 5ml

Before using, check the expiration date and storage time of yeast. Return to refrigerator immediately after each use, the fungus will be killed at high temperature. Usually the failure of bread rising is caused by the bad yeast.

TIP: To check whether your yeast is fresh and active:

(1) Pour 1 cup (237ml) warm water (45-50°C) into a measuring cup.

(2) Add 1 teaspoon(5ml) white sugar into the cup and stir, then 1 tablespoon(15ml) yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) Fresh, active yeast will begin to bubble or "grow". If it does not, the yeast is dead or inactive.

9. Salt

Salt is necessary to improve bread flavor and crust color. It is also used to restrain yeast activity. 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 larger in size, The egg must be whisked in with the other liquid ingredients.

11. Grease, Butter and Vegetable Oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small pieces before adding to liquid.

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. Baking Soda

It is similar with baking powder. It can also used in combination with baking powder.

14. Water and Other Liquids(always add first)

Water is essential ingredient for making bread. Generally speaking,

water should be in room temperature between 20°C and 25°C. Some recipes may call for milk, or other liquids purpose of enhancing bread flavor. Never use dairy with the Delay Timer option.

USE EXACT MEASUREMENT

TIPS: One of the most important steps of making good bread is the proper measurement of ingredients. Measure each ingredient carefully and add to your bread pan in the order given in the recipe.

It is strongly suggested that use measuring cup or measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

Adding Sequence

Always add ingredients in the order given in the recipe.

FIRST: Liquid ingredients

SECOND: Dry ingredients

LAST: Yeast

The yeast should only be placed on the dry flour and never come in contact with the liquid or salt.

When you use the Delay Timer function for a long time, never add perishable ingredients such as eggs or milk.

After the flour is complete kneading for first time, a beep will heard and put fruit ingredients into the mixture. If the fruit ingredients are added too

early, the flavor will be diminished after long time stir.

Liquid Ingredients

Water, fresh milk or other liquids should be measured with measuring cups with clear markings and a spout. Set the cup on the counter and lower yourself to check the liquid level. When measuring cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

Dry measurements

Measure dry ingredients by gently spooning flour, etc., into the measuring cup and then, once filled, leveling off with a knife. Never use the measuring cup to scoop your dry ingredients directly from a container as this could add up to one tablespoon of extra ingredients. Do not tap the bottom of the measuring cup or pack down.

HINT: Before measuring, stir the flour to aerate it. When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring spoon, making sure it is leveled off.

CLEANING AND MAINTENANCE

Disconnect the power before cleaning. Do not immerse cord, plug, or housing in any liquid. Allow bread maker to cool down completely before cleaning.

1.To clean the kneading paddle: If the kneading paddle is difficult to remove from the bread, add water to the bottom of the bread pan and allow to soak for up to 1 hour. Wipe the paddle carefully with a cotton damp cloth. Both the bread pan and kneading paddle are dish-washing safe components.

2.To clean bread pan: Remove the bread pan by turning it in counterclockwise, then lift up the handle. Wipe inside and outside of pan with damp cloth, do not use any sharp or abrasive agents, in order to protect the non-stick coating. The bread pan must be dried completely before installation.

Note: The bread pan and kneading paddle are dishwasher-safe. The outside of the bread pan and base may discolor. This is normal.

3.To clean the housing and top lid: After use, allow unit to cool. Use a damp cloth to wipe lid, housing, baking chamber, and interior of viewing window. Do not use any abrasive cleaners for cleaning, since this will 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, is clean and dry, and the lid is closed.

USE ENVIRONMENT

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

TROUBLESHOOTING

NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
1	Odor or burning smell	*Flour or other ingredients have spilled into the baking chamber.	*Stop the bread maker and allow to cool completely. Wipe excess flour etc. from the baking chamber with a paper towel.
2	Ingredients not blending can hear motor burning	*Bread pan or kneading paddle may not be installed properly. *Too many ingredients.	*Make sure kneading paddle is set all the way on shaft. *Measure ingredients accurately.

3	"HHH" displays when START/STOP button is pressed.	*Internal temperature of bread maker is too high.	*Allow unit to cool down in between programs. Unplug unit, open lid ,and remove bread pan. Allow to cool 15-30 minutes before beginning new programs.
NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
4	Window is cloudy or covered with condensation.	*May occur during mixing or rising programs.	*Condensation usually disappears during baking programs. Clean window well in between uses.
5	Kneading paddle comes out with the bread.	*Thicker crust with dark crust setting.	*It is not uncommon for the kneading paddle to come out with the bread loaf. Once the loaf cools, remove the paddle with a spatula.
6	Dough is not blending thoroughly; flour and other ingredients are	*Bread pan or kneading paddle may not be installed properly. *Too many ingredients.	*Make sure bread pan is securely set in unit and kneading paddle is firmly on shaft. *Make sure ingredients

	built up on sides of pan bread loaf is coated with flour	*Gluten-free dough is typically very wet. It may need additional help by scraping sides with a rubber spatula.	are measured accurately and added in the proper order. *Excess flour can be removed from loaf once baked and cooled. Add water, one tablespoon at a time, until dough has formed into a ball.
NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
7	Bread raised too high or pushed lid up.	*Ingredients not measured properly (too much yeast, flour). *Kneading paddle not in bread pan. *Forgot to add salt.	*Measure all ingredients accurately and make sure sugar and salt have been added. *Try decreasing yeast by 1/4 teaspoon(1.2ml). *Check installation of kneading paddle.
8	Bread does not rise; loaf short.	* Inaccurate measurement of ingredients or inactive yeast. *Lifting lid during programs.	*Measure all ingredients accurately *Check expiration date of yeast and flour. *Liquids should be room temperature.
9	Bread has a crater in the top of the loaf once baked.	*Dough has risen too fast.	*Do not open lid during baking.

		*Too much yeast or water. *Incorrect program chosen for the recipe.	*Select a darker crust option.
10	Crust color is too light	*Opening the lid during baking.	*Do not open lid during baking. *Select a darker crust option.

NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
11	Crust color is too dark	*Too much sugar in the recipe.	*Decrease sugar amount slightly. *Select a lighter crust option
12	Bread loaf is lopsided.	*Too much yeast or water. *Kneading paddle pushed dough to one side before rising and baking.	*Measure all ingredients accurately. *Decrease yeast or water slightly. *Some loaves may not be evenly shaped, particularly with whole-grain flour.
13	Loaves made are different shapes.	*Varies by the type of bread.	*Whole-grain or multigrain is denser and may be shorter than a basic white bread.
14	Bottom is hollow or holey inside.	*Dough too wet, too much yeast, no salt. *Water too hot.	*Measure all ingredients accurately *Decrease yeast or water slightly. Check salt

			measurement. *Use room temperature water.
NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
15	Underbaked or sticky, dough bread.	*Too much liquid; incorrect program chosen.	*Decrease liquid and measure ingredients carefully. *Check program chosen for recipe.
16	Bread mashes down when slicing.	*Bread is too hot.	*Allow to cool on wire rack for 15-30 minutes before slicing.
17	Bread has a heavy, thick texture.	*Too much flour, old flour. *Not enough water.	*Try increasing water or decreasing flour. *Whole-grain breads will have a heavier texture.
18	Base of bread pan has darkened or is spotted.	*After washing in dishwasher.	*This is normal and will not affect the bread pan.

ENVIRONMENT FRIENDLY DISPOSAL

You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipment's to an appropriate waste disposal canter.



Recipe

Menus		Ingredient	Volume	Volume	Volume	Remark
1 Basic Bread		bread weight	1000g	750g	500g	
	sequence	time	3:05	3:00	2:55	
	[1]	water	320ml	260ml	180ml	
	[2]	salt	2 spoons	1.5 spoons	1 spoon	put on the corner
	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[4]	oil	4 scoops	3 scoops	2.5 scoops	
	[5]	high gluten flour	3.5cups/ 500g	2.75cups/ 400g	2.25cups/ 300g	
	[6]	instant yeast	1.5 spoons	1.25 spoons	1.0 spoon	put on the dry flour, don't touch with any liquid
2		bread weight	1000g	750g	500g	

Quick Bread		time	2:05	2:00	1:55	
	[1]	water	320ml	260ml	180ml	water temperature 40-50°C
	[2]	salt	2 spoons	1.5 spoons	1spoon	put on the corner
	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[4]	oil	4 scoops	3 scoops	2.5 scoops	
	[5]	high gluten flour	3.5cups/ 500g	2.75cups/ 400g	2.25cups/ 300g	
	[6]	instant yeast	3.5 spoons	3 spoons	2.5 spoons	put on the dry flour, don't touch with any liquid.
3 Sweet		bread weight	1000g	750g	500g	
		time	3:50	3:45	3:40	
	[1]	water	300ml	240ml	160ml	
	[2]	salt	1spoon	0.5 spoon	0.5 spoon	put on the corner
	[3]	sugar	0.4 cup	0.3 cup	0.2 cup	put on the

bread						corner
	[4]	oil	2 scoops	1.5 scoops	1 scoop	
	[5]	high gluten flour	4 scoops	3 scoops	2.5 scoops	
	[6]	whole-wheat bread	3.5cups/ 500g	2.75cups/ 400g	2.25cups/ 300g	
	[7]	instant yeast	1.5 spoons	1.25 spoons	1spoon	put on the dry flour, don't touch with any liquid.
4 French Bread		bread weight	1000g	750g	500g	
		time	4:05	4:00	3:55	
	[1]	water	320ml	260ml	180ml	
	[2]	salt	3 spoons	2.5 spoons	2 spoons	put on the corner
	[3]	sugar	2 scoops	1.5 scoops	1.25 scoops	put on the corner
	[4]	oil	2 scoops	1.5 scoops	1.25 scoops	
	[5]	high gluten flour	3.5cups/ 500g	2.75cups/ 400g	2.25cups/ 300g	

						put on the dry flour, don't touch with any liquid
	[6]	instant yeast	1.5 spoons	1.25 spoons	1spoon	
5 Whole- wheat bread		bread weight	1000g	750g	500g	
		time	4:05	4:00	3:55	
	[1]	water	320ml	260ml	180ml	
	[2]	salt	1.5 spoons	1spoon	0.5 spoon	put on the corner
	[3]	sugar	3.5 scoops	3 scoops	2.5 scoops	put on the corner
	[4]	oil	3 scoops	2.5 scoops	2 scoops	
	[5]	high gluten flour	1.75cups/ 250g	1.5cups/ 210g	1.25cups/ 160g	
	[6]	whole-wheat flour	1.75cups/ 250g	1.5cups/ 210g	1cups/ 140g	
	[7]	instant yeast	2.0 spoons	1.5 spoons	1.25 spoons	put on the dry flour, don't touch with any liquid。
6		bread weight	1000g	750g	500g	

Rice bread		time	2:50	2:45	2:40	
	[1]	water	200ml	160ml	100ml	
	[2]	salt	2 spoons	1.5 spoons	1 spoon	put on the corner
	[3]	sugar	3 scoops	2.5 scoops	2 scoops	put on the corner
	[4]	oil	4 spoons	3 spoons	2.5 spoons	
	[5]	cooked rice	2 cups	1.5 cups	1 cup	use cool downed cooked rice
	[6]	high gluten flour	2 cups/ 280g	1.5cups/ 210g	1cup/ 140g	
	[7]	instant yeast	2 spoons	1.5 spoons	1.25 spoons	put on the dry flour, don't touch with any liquid。
7 Gluten free bread		bread weight	1000g	750g	500g	
		time	3:05	3:00	2:55	
	[1]	water	270ml	210ml	150ml	
	[2]	salt	1.5spoons	1spoon	0.5spoon	put on the corner

	[3]	sugar	3.5scoop	3scoop	2.5scoop	put on the corner
	[4]	oil	3 scoops	2.5 scoops	2 scoops	
	[5]	gluten free flour	2cups/ 280g	1.5cups/ 210g	1cup/ 140g	
	[6]	corn powder	2cups/ 280g	1.5cups/ 210g	1cup/ 140g	can replace of oat flour
	[7]	instant yeast	1.5 spoons	1.25 spoons	1 spoon	put on the dry flour, don't touch with any liquid
8 Dessert		time	1:40	/	/	
	[1]	egg	2 pcs			
	[2]	milk	1cups			
	[3]	cooked rice	1.5 cups			
	[4]	sugar	0.5 cups			
	[5]	raisin	0.5 cups			
9 Mix		time	0:15			
	[1]	water	330ml			
	[2]	salt	1spoon			put on the

						corner
	[3]	oil	3 scoops			
	[4]	high gluten flour	4 cups/560g			
10 Dough		time	1:30 1000g	1:30 750g		
	[1]	water	330ml	260ml		
	[2]	salt	1spoon	1spoon		put on the corner
	[3]	oil	3 scoops	2.5 scoops		
	[4]	high gluten flour	4cups/ 560g	2.75cups/ 400g		
	[5]	instant yeast	1.5 spoons	1.5 spoons		put on the dry flour, don't touch with any liquid.
11 Knead		time	0:45			
	[1]	water	appropriate amount			
	[2]	salt	1spoon			

	[3]	oil	3scoop			
	[4]	high gluten flour	appropriate amount			
12 Cake		time	2:20			dissolve sugar
	[1]	water	30ml			in egg and
	[2]	egg	3 pcs			water ,mix well
	[3]	sugar	0.5cups			by electric
	[4]	oil	2scoop			egg-beater to
	[5]	self-rising flour	2cups/280g			as a bulk, then
	[6]	instant yeast	1spoon			put the other ingredients together into bread barrel, then start this menu.
13 Jam		time	1:20			
	[1]	pulp	3 cups			stir to mushy,
	[2]	starch	0.5cups			can put some water or not
	[3]	sugar	1cups			up to flavor
14		time	8:00			

Yogurt	[1]	milk	1000ml			
	[2]	lactic acid bacteria	100ml			
15 Bake	[1]	adjust baking temperature by pressing crust button :100°C(light);150°C(medium);200°C(dark) , default 150 °C				
16 Sticky rice		time	1:20			with bake
	[1]	water	275ml			and stir
	[2]	glutinous rice	250g			functions, soak glutinous rice 30mins before use.
17 Rice wine		time	36:00:00			
	[1]	glutinous rice	500g			soak in water 30mins before use
	[2]	water	appropriate amount			
	[3]	distiller's yeast	1spoon(3g)			
18		time	0:30			

Defrost	[1]					
	[2]	default 30mins ; adjustable from 0:10 to 2:00 , 10mins for each pressing				
	[3]					
19 Stir-fry		time	0:30			
	[1]	peanuts	300g			
	[2]	default 0:30 ; adjustable from 0:10 to 2:00 , +/-1min for each short-pressing , +/- 10mins for each long-pressing				