



MODEL: BM4406-GS
BREAD MAKER



IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

ASSEMBLY INSTRUCTION

Contents

Important safety instructions	3
Before first use	4
Know your Bread Maker	5
Control panel buttons, displays & functions.....	5
Programme descriptions	7
Environment	8
First time use.....	9
How to make bread.....	9
Special introduction.....	10
Cleaning and Maintenance	11
Introduction of bread ingredients	11
Ingredients measurement	13
Troubleshooting.....	14
Disposal.....	17

Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules. Primarily there is danger of personal injury and secondly the danger of damage to property and the appliance.

Location

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use outdoors.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the mains lead hang over the edge of a worktop where a child could reach it.
- Do not let the lead run across an open space e.g., between a low socket and table.
- Do not let the lead run across a cooker or toaster or other hot area which might damage the cable.

Your Safety

- 1) Before using check that the voltage of wall outlet corresponds to that shown on the rating plate.
- 2) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
- 3) Do not touch hot surfaces.
- 4) To protect against electric shock, do not immerse cord, plugs, or housing in water or other liquid.
- 5) Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 6) Do not let cord hang over edge of table or hot surface.
- 7) The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8) Do not place on or near a hot gas or electric burner, or in a heated oven.

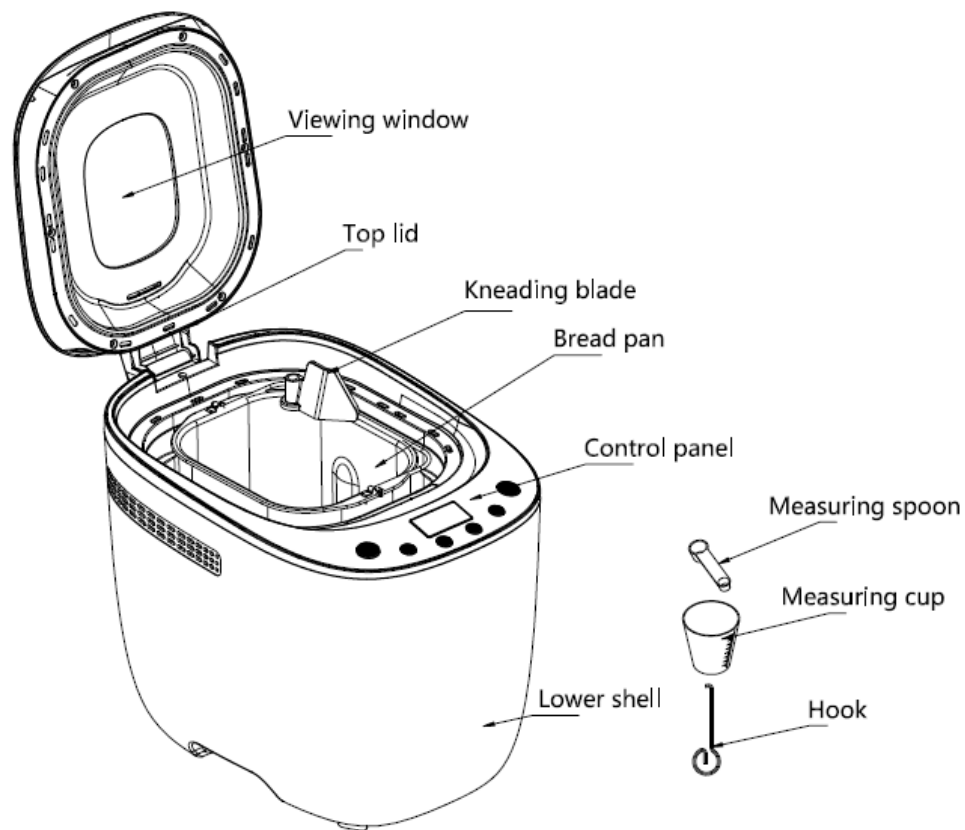
- 9) Do not touch any moving or spinning parts of the machine when baking.
- 10) Never switch on the appliance without properly placed bread pan filled with ingredients.
- 11) Never beat the bread pan on the top or edge to remove the pan as this may damage the bread pan.
- 12) Metal foils or other materials must not be inserted into the bread maker as this can give rise to the risk of a fire or short circuit.
- 13) 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 unless they are older than 8 and supervised.
- 14) Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely. **This is a fire risk.**
- 15) Do not operate the appliance for anything other than its intended use.
- 16) This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
- 17) The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 18) Do not operate the unit without the bread pan placed in the chamber to avoid damaging the appliance.

Before first use

Before first use, please take a few minutes to read this instruction book and to find a place to keep it handy for reference. Please pay particular attention to the safety instructions below:

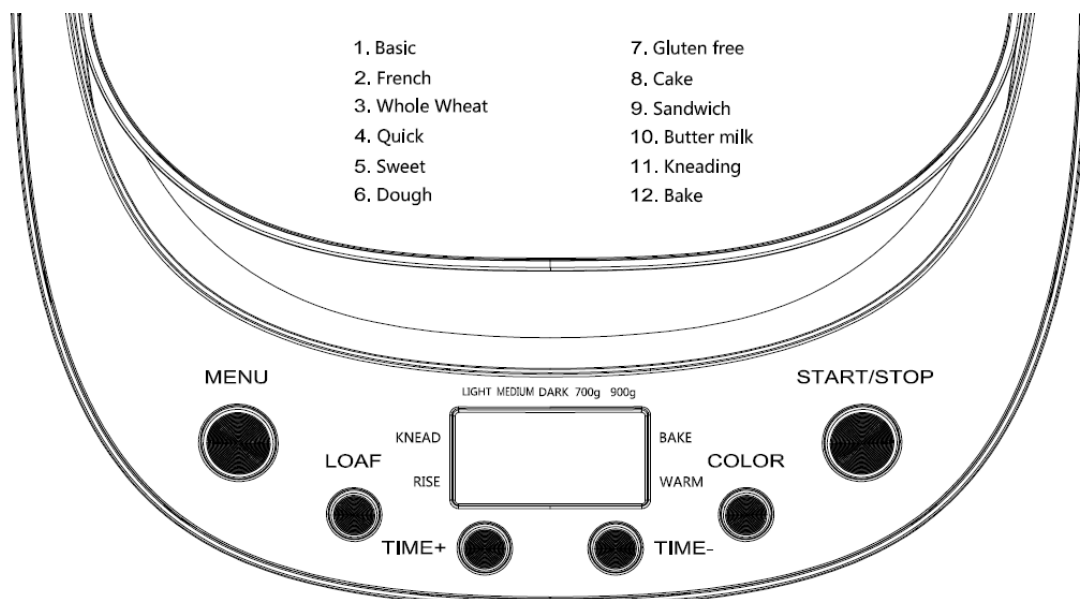
- 1) Carefully unpack the bread maker and remove all packaging materials.
- 2) Remove any dust that may have accumulated during packing.
- 3) Wipe the baking pan, kneading blade and outside surface of the bread maker with a clean, damp cloth. Do not use scouring pads or any abrasives on any part of the bread maker.
- 4) For first time use oil, butter, or margarine to grease the bread pan and bake empty for about 10 minutes (select the BAKE program). During this process, the unit may emit some smoke or vapour, this is normal, and should stop after subsequent uses.
- 5) Clean once more.
- 6) Place the kneading blade on the axle in the baking pan.

Know your Bread Maker



Control panel buttons, displays & functions

(The view screen is subject to change without prior notice.)



AFTER POWER-UP

As soon as the bread maker is plugged into the power supply, a beep will be heard and “3:10” appears on the display after a short time. The colon (:) between the “3” and “10” does not flash constantly. The arrow points to 900g and MEDIUM. This is the default setting.

START/STOP

The button is used for starting and stopping the selected baking program.

To start a program, press the START/STOP button once. A short beep will be heard and the colon (:) on the LCD will flash, the working light illuminates, and the program starts. Any other button is inactivated except the START/STOP button after a program has begun. This feature will help to prevent any unintentional disruption to the operation of program.

To stop the program, press the START/STOP button for approximately two seconds, a beep will sound, and the working light will be dim. This means the program has been switched off.

PAUSE function

After a programme has started, you can press START/STOP button once to interrupt at any time. The operation will be paused but the setting will be memorised, the working time will be flashed on the LCD. Press the START/STOP button again or within 10 minutes without touching any buttons, and the program will continue.

MENU

Used to set select the different bread making programmes. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button continuously, the 12 menus will be cycled to show on the LCD display. Select your desired programme (listed on Page 7).

COLOR

Used to select the colour of your crust from LIGHT, MEDIUM or DARK. Press this button to select your desired color. This button is not applicable for the Dough and Kneading programmes.

LOAF

Used to select the Loaf size of the bread. Please note the total operation time may vary with the different loaf sizes. This button is not applicable for the Quick, Dough, Cake, Kneading and Bake programmes.

DELAY function

If you do not want the appliance to 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 button. Please note the delay time should include the baking time of program. That is, at the completion of delay time, there is hot bread ready to be served. At first the program and degree of browning must be selected, then pressing “TIME” to increase the delay time in increments of 10 minutes. The maximum delay is 13 hours.

Example: If the time is 8:30p.m, and you would like your bread to be ready at 7am the next morning, i.e., in 10 hours and 30 minutes. Select your menu, colour, loaf size then press the “TIME +” button to add the time until 10:30 appears on the LCD. Then press the

STOP/START 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 do not want to take out the bread immediately, the keeping warm time of 1 hour starts.

Note:

1. *This button is not applicable for the Bake programmes.*
2. *For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.*

KEEP WARM

Bread can be automatically kept warm for 60 minutes after baking. If you would like to take the bread out, switch the program off with the **START/STOP** button.

MEMORY

If the power supply has been interrupted during bread making, the process will be continued automatically if power is restored within 10 minutes, even without pressing Start/stop button. If the break time exceeds 10 minutes the memory cannot be kept, and the bread maker must be restarted. If the dough is no further than the kneading phase when the power is cut off, you can press the "**START/STOP**" button again to continue the program from the beginning.

Programme descriptions

1. **Basic:** kneading, rise and baking normal bread. You may also add ingredients to increase flavour.
2. **French:** kneading, rise and baking within a longer rise time. The bread baked in this menu usually will have a crisper crust and light texture.
3. **Wholewheat:** kneading, rise and baking of whole wheat bread. It is not advised to use the delay function as this can produce poor results.
4. **Quick:** kneading, rise and baking loaf in less time than Basic bread. However, bread baked on this setting is usually smaller with a dense texture.
5. **Sweet:** kneading, rise and baking sweet bread. You may also add ingredients to add flavour.
6. **Dough:** kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.
7. **Gluten free:** kneading, rise and baking gluten free bread. You may also add ingredients to add flavour.
8. **Cake:** kneading, rise and baking, rise with soda or baking powder.
9. **Sandwich:** kneading, rise and baking sandwich. For baking light texture bread with a thinner crust.
10. **Butter milk:** for bread made with butter and yogurt.
11. **Kneading:** kneading flour.
12. **Bake:** only baking, no kneading and rise. Also used to increase the baking time on selected settings.

Environment

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

WARNING DISPLAY:

- 1) If the display shows “**H HH**” after the program has been started, the temperature inside is high (accompanied by 5 beep sounds. In this case, the program must be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.
- 2) If the display shows “**L LL**” after pressing the START/STOP button (except the programs BAKE), this means the temperature inside is too low (accompanied by 5 beep sounds), stop sound by pressing the START/STOP button, open the lid and let the machine rest for 10 to 20 minutes to return to room temperature. Alternatively, you can select the BAKE program to increase the temperature inside the chamber rapidly.

NOTE: The temperature in bread maker is lower than room temperature if placing bread maker in cooler place (such as air conditioning room, cold storage) after a period of time and then move it to normal room temperature immediately to make bread.

- 3) If the display shows “**Err**” after you have pressed **START/STOP**, the temperature sensor is disconnected please check the sensor carefully by Authorized expert.

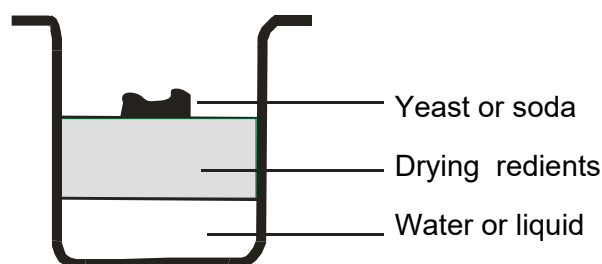
First time use

- 1) Please check if all parts and accessories are complete and free of damage.
- 2) Clean all the parts according to the latter section “**Cleaning and Maintenance**”.
- 3) set the bread maker in baking mode and bake empty for about 10 minutes. After cooling it down clean once more.
- 4) Dry all parts thoroughly and assemble them, so the appliance is ready for use.

How to make bread

- 1) Place the pan in position and turn it clockwise until it clicks into the correct position. Insert the kneading blade onto the drive shaft. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this stops the dough from sticking below the kneader, making it easy to remove from the baked bread load.
- 2) Place ingredients into the bread pan. Please keep to the order mentioned in the recipe. Usually, the water or liquid substance should be placed firstly, then add sugar, salt, and flour. Always add yeast or baking powder as the last ingredient.

Note: the maximum quantities of the flour and yeast which may be used refer to the recipe.



- 3) With your finger make a small indentation on one side of the flour. Add yeast into the indentation.
- 4) Ensure it does not come into contact with the liquid ingredients or salt.
- 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 colour.
- 8) Press the **LOAF** button to select the desired size.

- 9) Set the delay time by pressing **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, the working light will be illuminated.
- 11) For the program of Basic, French, Whole wheat, Sweet, Gluten free, Sandwich and Buttermilk, 10 beep sound will be heard during operation. This is to prompt you to add ingredients. Open the lid and put in some ingredients. It is possible that steam will escape through the vent slits in the lid during baking, this is normal.
- 12) Once the process has been completed, 10 beeps sound will be heard, and the working light will extinguish. You can press **START/STOP** button for approx. 2 seconds to stop the process and take out the bread. Open the Lid and while using oven mitts, firmly grasp the bread pan handle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.
- 13) Use non-stick spatula to gently loosen the sides of the bread from the pan.
- 14) **Caution: The Bread pan and bread may be extremely hot! Always handle with care and use oven mitts.**
- 15) Turn bread pan upside down onto a clean cooking surface and gently shake until bread falls out onto rack.
- 16) Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
- 17) 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 you would like to take the bread out, switch the program off with the START/STOP button.
- 18) When not in use or a programme has finished, unplug the power cord.

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

Special introduction

For Quick breads

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

Cleaning and Maintenance

Disconnect the machine from the power and let it cool down completely prior to cleaning.

- 1) **Bread pan:** Wipe the inside and outside with a damp cloth. Do not use any sharp or abrasive agents to avoid damaging the non-stick coating. The pan must be dried completely prior to installing.
- 2) **Kneading blade:** If the kneading bar is difficult to remove from the axle, in such an event fill the Container with warm water and allow it to soak for approximately 30 minutes. The kneader can then be easily removed for cleaning. Also wipe the blade carefully with a damp cotton cloth.
- 3) **Lid and window:** clean the lid inside and outside with a slightly damp cloth.
- 4) **Housing:** gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner to clean as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.
- 5) Before the bread maker is packed away for storage, ensure that it has completely cooled down, is clean and dry, and put the spoon and the kneading blade in the drawer, and close the lid.

Introduction of bread ingredients

- 1) **Bread flour** - Bread flour has a high gluten content (it is also called high-gluten flour which contains high protein), it has good elasticity 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 fibre. Bread flour is the most important ingredient of making bread.
- 2) **Plain flour** - Flour that contains no baking powder, it is suitable for making quick bread.
- 3) **Wholewheat flour** - Wholewheat 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 generally small in size. Many recipes usually combine the wholewheat flour or bread flour to achieve the best result.
- 4) **Black wheat flour** - Black wheat flour, also called "rough flour", it is a kind of high fibre flour, and it is similar with wholewheat 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 and is not recommended for bread making.

- 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 flavour and texture.
- 7) **Sugar** - Sugar is an important ingredient for colour and flavour of breads. It is also a nourishment for the yeast in the fermentation process. 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 the bread and make the inner fibre soft. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1 tsp. active dry yeast = 3/4 tsp. instant yeast

1.5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1 1/2 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 following test can be used to determine whether your yeast is fresh or inactive:

- (1) Pour 1/2 cup warm water (45-50°C) into a measuring cup.
 - (2) Stir 1 tsp. of 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 mixture should froth and produce a strong yeast aroma and rise to the 1 cup level. If this does not occur, discard the mixture, and start again with another packet of dried yeast.
- 9) **Salt** - Salt is necessary to improve bread flavour and crust colour. But salt can also limit the growth of yeast. Never use too much salt in a recipe, but the loaf would be larger if without salt.
 - 10) **Eggs** - Eggs can improve bread texture, make the bread richer and larger in size, the egg must be peeled and stirred evenly.
 - 11) **Grease, butter, and vegetable oil** - Grease can make bread soft and delay storage life. Butter should be melted or chopped to small particles before using.
 - 12) **Baking powder** - Baking powder is used as a rising agent in cakes. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread utilising chemical principle.

- 13) **Bicarbonate of Soda** - It is similar to baking powder and can also be used in combination with baking powder.
- 14) **Water and other liquid** - Water is essential ingredient for making bread. For best results, the water temperature should be between 20°C and 25°C. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavour and improve crust colour. Some recipes may call for juice for the purpose of enhancing bread flavour, e.g., apple juice, orange juice, lemon juice etc.

Ingredients measurement

One of important step for making good bread is proper amount of ingredients. We recommend using the measuring cup and measuring spoon provided, for accurate measurements, 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 ingredients must be measured by gently spooning the ingredients into the measuring cup and then once filled, levelling off with a knife. Scooping or tapping a measuring cup with more than is required 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. **DO NOT USE NORMAL KITCHEN TEASPOONS OR TABLESPOONS.**

3. Adding sequence

The sequence of adding ingredients should be followed strictly. The sequence is: liquid ingredient, eggs, salt, and milk powder etc. When adding the ingredients, the flour should not be wetted by the liquid ingredients completely. The yeast can only be placed on the dry flour and should not come in contact with the salt. When you use the delay function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

Troubleshooting

Q&A on Bread maker

Problem	Cause	Solution
Smoke comes out of the baking compartment or of the vents	The ingredients stick to the baking compartment or on the outside of the baking pan	Pull out the plug and clean the outside of the baking pan or the baking compartment.
The bread goes down in the middle and is moist on the bottom	The bread is left too long in the pan after baking and warming.	Take the bread out of the baking pan before the warming function is over.
It is difficult to take the bread out of the baking pan.	The bottom of the loaf is stuck to the kneading blade	Clean the kneading blade and shafts after the baking. If necessary, fill the baking pan with warm water for 30 minutes, then the kneading blade can be easily removed and cleaned.
The ingredients are not mixed, or the bread is not baked correctly	Incorrect program setting	Check the selected menu and the other settings.
	The START/STOP button was touched while the machine was working	Do not use the ingredients and start over again
	The lid opened several times while the machine was working	Never open the lid frequently, otherwise it is necessary, such as add ingredients. And make sure that lid was closed well after being opened.
	Long blackout while the machine was working	Do not use the ingredients and start over again.
	The rotation of the kneading blade is blocked	Check that the kneading blade is blocked by grains, etc. Pull out the baking pan and check whether the drivers turn. If this is not the case, send the appliance to the customer service.
The appliance does not start. The display shows HHH	The appliance is still hot after the previous baking procedure	Pull out the plug, take out the baking pan and leave it to cool at room temperature. then insert the plug and start again.

Error with the end results

Problem	Cause	Solution (refer to list below)
The bread rises too fast	too much yeast, too much flour, not enough salt	a/b
	or several of these causes	
The bread does not rise at all or not enough	No yeast at all or too little	a/b
	old or stale yeast	e
	liquid too hot	c
	the yeast has come into contact with the liquid	d
	wrong flour type or stale flour	e
	too much or not enough liquid	a/b/g
	not enough sugar	a/b
The dough rises too much and spills over the baking pan	If the water is too soft the yeast ferments more	f
	too much milk affects the fermentation of the yeast	c
The bread sinks in the middle	The dough volume is larger than the pan and the bread goes down.	a/f
	The fermentation is too short or too fast owing to the excessive temperature of the water or the baking chamber or to the excessive moistness	c/h/i
Heavy, lumpy structure	too much flour or not enough liquid	a/b/g
	not enough yeast or sugar	a/b
	too much fruit, wholemeal or of one of the other ingredients	B
	old or stale flour, warm liquids make the dough rise too quickly and loaf fall in before baking	e
	no salt or not enough sugar	
	too much liquid	
The bread is not baked in the centre	too much or not enough liquid	a/b/g
	too much humidity	h
	recipes with moist ingredients, e.g., yogurt	g

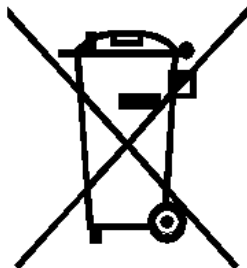
Error with the end results continued

Open or coarse structure or too many holes	too much water	g
	no salt	b
	great humidity, water too hot	h/i
	too much liquid	c
Mushroom-like, unbaked surface	bread volume too big for the pan	a/f
	too much flour, especially for white bread	f
	too much yeast or not enough salt	a/b
	too much sugar	a/b
	sweet ingredients besides the sugar	b
The slices are uneven or there are clumps in the middle	bread not cooled enough (the vapor has not escaped)	j
Flour deposits on the bread crust	the flour was not worked well on the sides during the kneading	g/i

- a) Measure the ingredients correctly.
- b) Adjust the ingredient doses and check that all the ingredients have been added.
- c) Use another liquid or leave it to cool at room temperature. add the ingredients specified in the recipe in the right order, make a small ditch in the middle of the flour and put in the crumbled yeast or the dry yeast, avoid letting the yeast and the liquid come into direct contact.
- d) Use only fresh and correctly stored ingredients.
- e) Reduce the total amount of the ingredients, do not use more than the specified amount of flour. reduce all the ingredients by 1/3.
- f) Correct the amount of liquid. if ingredients containing water are used, the dose of the liquid to be added must be duly reduced.
- g) In case of every humid weather remove 1-2 tablespoons of water.
- h) In case of warm weather do not use the timing function. Use cold liquids.
- i) Take the bread out of the pan immediately after baking and leave it on the grid to cool for at least 15 minutes before cutting it.
- j) Reduce the amount of yeast or of all the ingredient doses by 1/4.
- k) Never grease the pan!
- l) Add a tablespoon of wheat gluten to the dough.

Disposal

Environment friendly disposal



You can help protect the environment!

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



US



001-877-644-9366
customerservice@aosom.com

CA



001-855-537-6088
customerservice@aosom.ca

UK



0044-800-240-4004
enquiries@mhstar.co.uk

DE



0049-(0)40-88307530
service@aosom.de

FR



0033-1-84166106
contact@aosom.fr

ES



0034-931294512
atencioncliente@aosom.es

IT



0039-0249471447
clienti@aosom.it