



**MODEL: BM1353B-GS**

**BREAD MAKER**

**IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY**

**ASSEMBLY INSTRUCTION**

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# Important safety instructions

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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

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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:

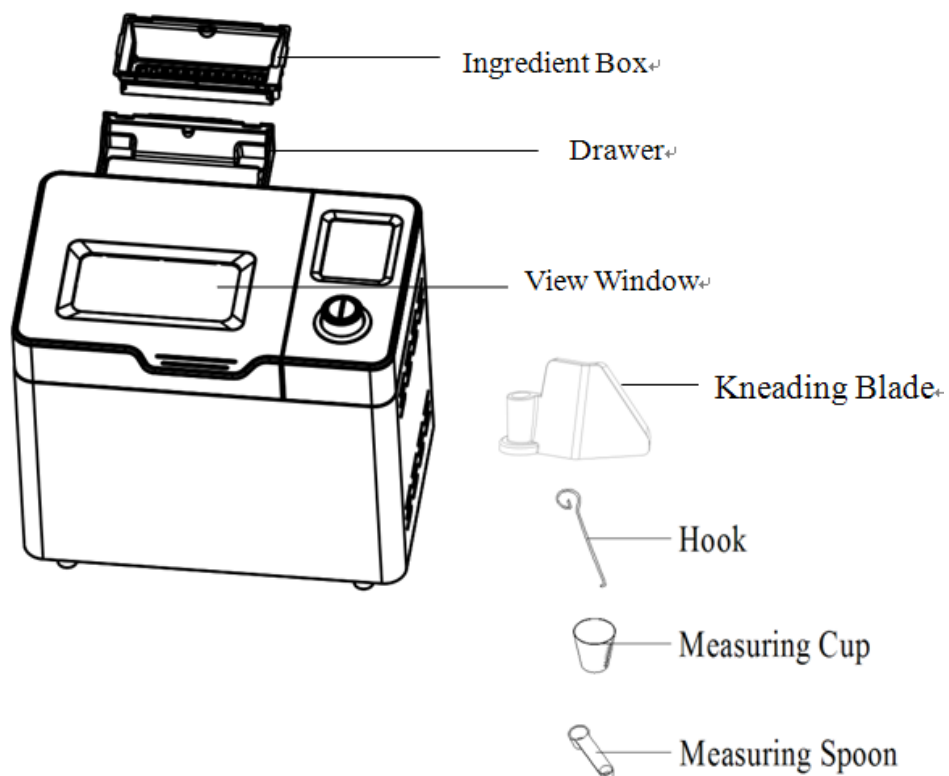
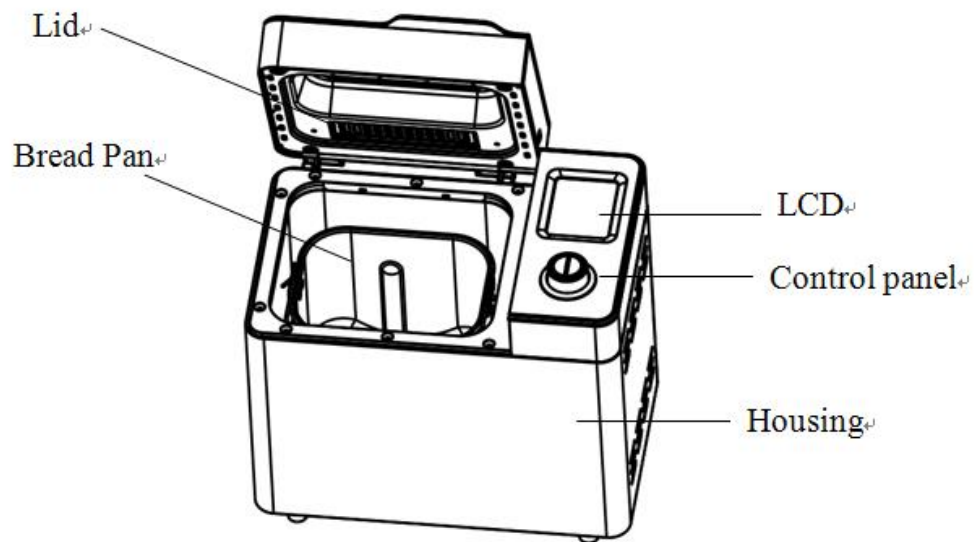
- 1) Carefully unpack the bread maker and remove all packaging materials.
- 2) Remove any dust that may have accumulated during packing.
- 3) Wipe the baking pan, kneading blade and outside surface of the bread maker with a clean, damp cloth. Do not use scouring pads or any abrasives on any part of the 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

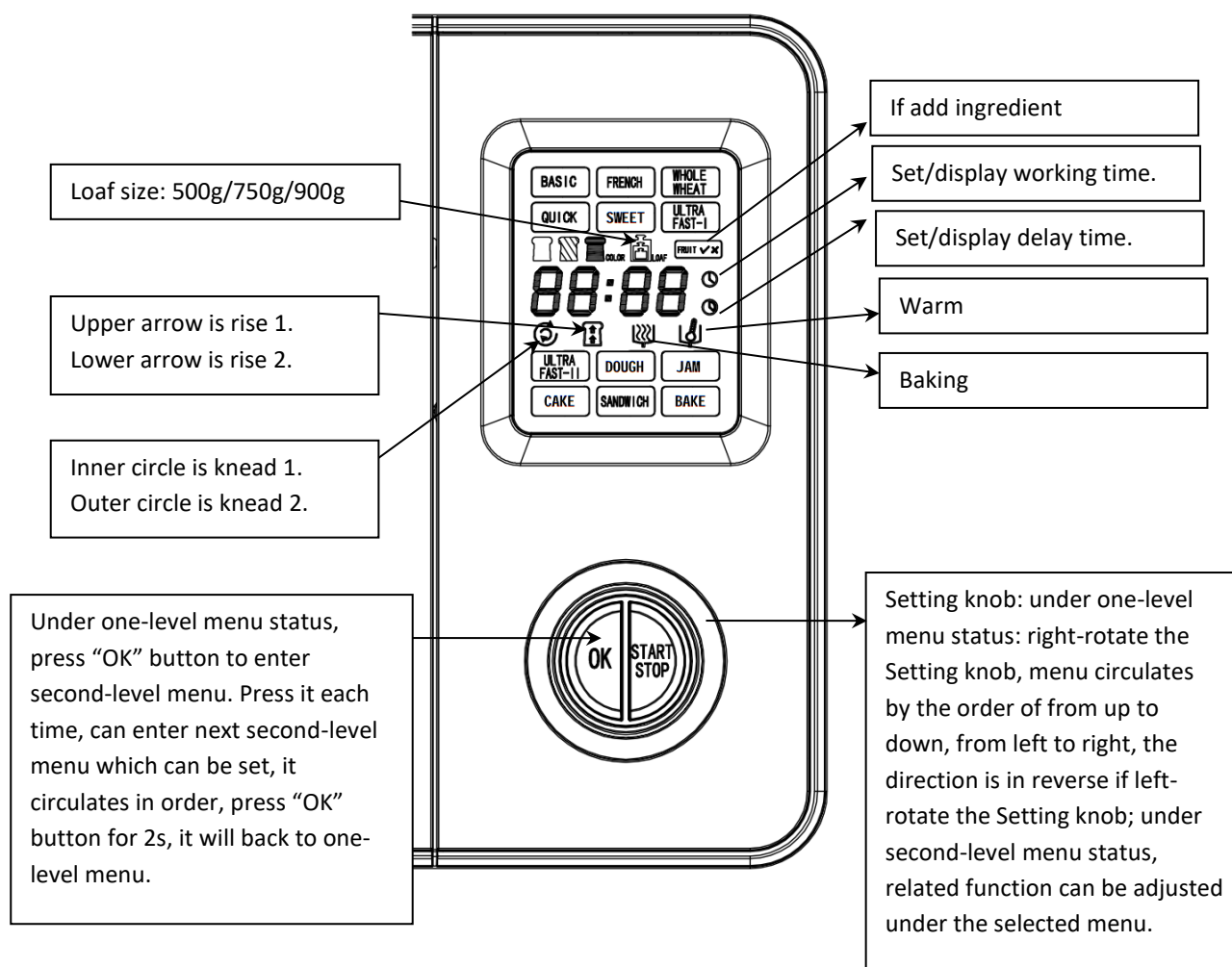
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(Product may be subject to change without prior notice)



# 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, backlight will be illuminated while a beep will be heard. If there is no operation the backlight will be dim out after 20s. The default setting of **750g** and **MEDIUM**, and **"BASIC"** are displayed on LCD.

## START/STOP

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

To start a program, touch the **"START/STOP"** button once. The program starts, enter the working status (if delay function is used, the time starts to count down, the appliance will start to work when the remaining time equals the finish time set for this menu.) When the unit starts, only the selected one-level, second-level menu button will be illuminated. The other menus won't be displayed, and the time will start to count down. After entering the operation, the unit can be pause by pressing the **"START/STOP"** button once and resume by pressing it again. If the **"START/STOP"** button is pressed for more than 1.5s, the program will be reset, and a beep will be heard. The program will return to standby mode.

To stop the program, touch the “START/STOP” button for approx. 3 seconds until a beep confirms that 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

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Turning the setting knob clockwise, to set one of the 12 different programmes, as listed below.

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. **Ultra-Fast – 1:** kneading, rising, and baking loaf in a shortest time. Usually, the bread made is smaller and rougher than that made with **QUICK** program.
7. **Ultra-Fast-2:** kneading, rising and baking loaf in a shortest time. Usually, the bread made is smaller and rougher than that made with **QUICK** program. It is ten minutes faster than **ultra-fast 1**.
8. **Dough:** kneading and rising, but without baking. Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.
9. **Bake:** only baking, no kneading and rise. Also used to increase the baking time on selected settings.
10. **Cake:** kneading, rise and baking, rise with soda or baking powder.
11. **Sandwich:** kneading, rise and baking sandwich. For baking light texture bread with a thinner crust.
12. **Jam: boiling jams and marmalades**

### **COLOR**

There are three colours of **LIGHT, MEDIUM or DARK** for the crust. Rotate Setting knob to select your desired colour. Exceptionally, it is inactive for the programs of **JAM, DOUGH** and **SANDWICH**.

**Note:** select your desired color by rotating Setting knob

## LOAF

There are three loaf sizes of 500g , 750g and 900g for selection. Please note the total operation time may vary with the different loaf size. Exceptionally, it is inactive for the programs of **CAKE, JAM, DOUGH** and **SANDWICH**

**Note:** select your desired loaf size by rotating Setting knob

## DELAY FUNCTION

If want to use delay function, the maximum delay time is 13 hours, rotate the Setting knob to delay mark, press "OK" button, rotate the Setting knob to increase or decrease delay time, once press the button, the delay time will be increased at the increment of 10mins. After up to 13 hours, it will revert back to the default time. Please note the delay time should include the baking time of program.

**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 keep warm time of 1 hour starts.

### **Note:**

1. *This button is not applicable for the **JAM, DOUGH, SANDWICH and CAKE** 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.

## Environment

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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 "**HHH**" 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 “**LLL**” after pressing the START/STOP button (except the BAKE programme), 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.
- 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.

## Auto add ingredient function

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This machine can add ingredients automatically for the programs of **BASIC, WHOLE WHEAT, FRENCH, QUICK, SWEET, CAKE, ULTRA-FAST** and **HOME MADE**. Before making bread, pull out the ingredient box drawer by holding the lock device and drawer handle, take the ingredient box out, put the ingredients needed into the box and then replace the drawer. During operation, the ingredients will be automatically poured into the bread pan.

## First time use

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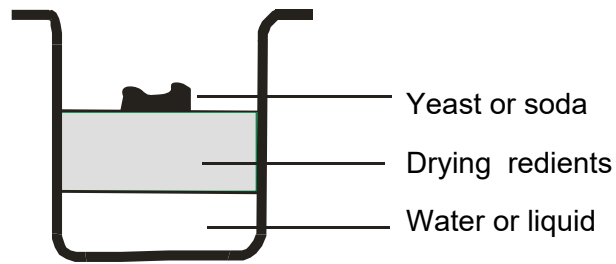
- 1) Please check if all parts and accessories are complete and free of damage.
- 2) Clean all the parts according to the latter section “**Cleaning and Maintenance**”.
- 3) set the bread maker in baking mode and bake empty for about 10 minutes. After cooling it down clean once more.
- 4) Dry all parts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


## Using your Bread Maker

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- 1) Place the appliance on a firm, even surface.
- 2) Before making bread, ensure you weigh the ingredients needed respectively.
- 3) 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-resistant 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.
- 4) Place ingredients into the bread pan. 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. (See diagram below)

Note: the maximum quantities of the flour are 600g and yeast is 7g.



- 5) With your finger make a small indentation on one side of the flour. Add yeast into the indentation, ensure it does not come into contact with the liquid ingredients or salt.
- 6) Close the lid gently and plug the power cord into a wall outlet.
- 7) Rotate the Setting knob until your desired program is selected.
- 8) Rotate the Setting knob to select the desired crust color.
- 9) Rotate the Setting knob to select the desired size (500g ,750g or 900g).
- 10) Rotate the Setting knob to  icon and press "OK", then set the delay time. This step may be skipped if you want the bread maker to start working immediately.
- 11) Touch the **START/STOP** button to start working.
- 12) For the programs of **BASIC, WHOLE WHEAT, FRENCH, QUICK, SWEET, CAKE, ULTRA-FAST-1, ULTRA-FAST-2** and **SANDWICH**, put the fruit ingredients into the ingredient box and then close the pan drawer.  
**NOTE:** During operation, the ingredients in the ingredient box will automatically be poured into the bread pan.
- 13) Once the process has been completed 10 beeps will be sound. Touch **START/STOP** button for approx. 3 seconds to stop the process and take out the bread. Open the lid with wearing 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.  
**NOTE:** Before replacing the bread pan, allow it to cool down completely.
- 14) Use a non-stick spatula to gently loosen the sides of the bread from the pan.  
**CAUTION:** The Bread pan and bread will be hot! Always handle with care and use oven mitts.
- 15) Turn bread pan upside down onto a clean countertop and gently shake until the loaf 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.

18) When not in use or a programme has finished, unplug the power cord.

**CAUTION:** *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.*

**NOTE:** If bread has not been completely eaten up, it is advised to store the remained bread in sealed plastic bag or vessel. Bread can be stored for about three days during room temperature, if you wish to store the bread for more days, pack it in a sealed plastic bag or container, and then place it in the refrigerator, storage time is at most ten days. Since bread made at home does not contain any additives, generally the storage time is less than that for bread in market.

## Special introduction

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### 1. For Quick breads

With **Quick** program, the bread maker can finish making a loaf within a shorter time with baking powder or soda instead of yeast. To obtain a perfect quick bread, it is recommended that all liquid ingredients should be placed at the bottom of the bread pan and dry ingredients on the top, but during the initial kneading, some dry ingredients may collect in the corners of the pan. To avoid flour clumps, you may use a rubber spatula to help to knead dough.

### 2. For Ultra-fast program

With **Ultra-fast** program, the bread maker can finish making a loaf in the shortest period, hence the loaf may be a little denser in texture. For Ultra-fast bread, water temperature is very critical for fermentation performance, if water temperature is too low, the loaf will not rise to the expected size; if water temperature is too high, yeast is likely to lose activity so as to affect fermentation performance. Please note water temperature should be controlled in the range of 48—50°C, so before making Ultra-fast bread, you must use a thermometer to measure water temperature.

## Cleaning and maintenance

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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) **Ingredient box:** Wash the ingredients box in warm water and dry thoroughly, then place back into the slot. Do not use any rough scouring pads or cleaners.
- 3) **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. Please note that the bread pan, kneading blade and ingredient box are dishwasher safe components.

- 4) **Lid and window:** clean the lid inside and outside with a slightly damp cloth.
- 5) **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.

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

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- 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. 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

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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

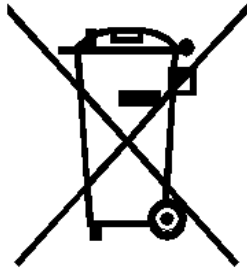
Open or coarse structure or too many holes	too much water	g
	no salt	b
	great humidity, water too hot	h/i
	too much liquid	c
Mushroom-like, unbaked surface	bread volume too big for the pan	a/f
	too much flour, especially for white bread	f
	too much yeast or not enough salt	a/b
	too much sugar	a/b
	sweet 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

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## 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  
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