

Bread Maker

MMBM4406



Please read this instruction manual thoroughly before operating and keep it for future reference

IMPORTANT SAFETY INSTRUCTIONS

Before using the electrical appliance, the following basic precautions should always be followed.
Read all instructions.

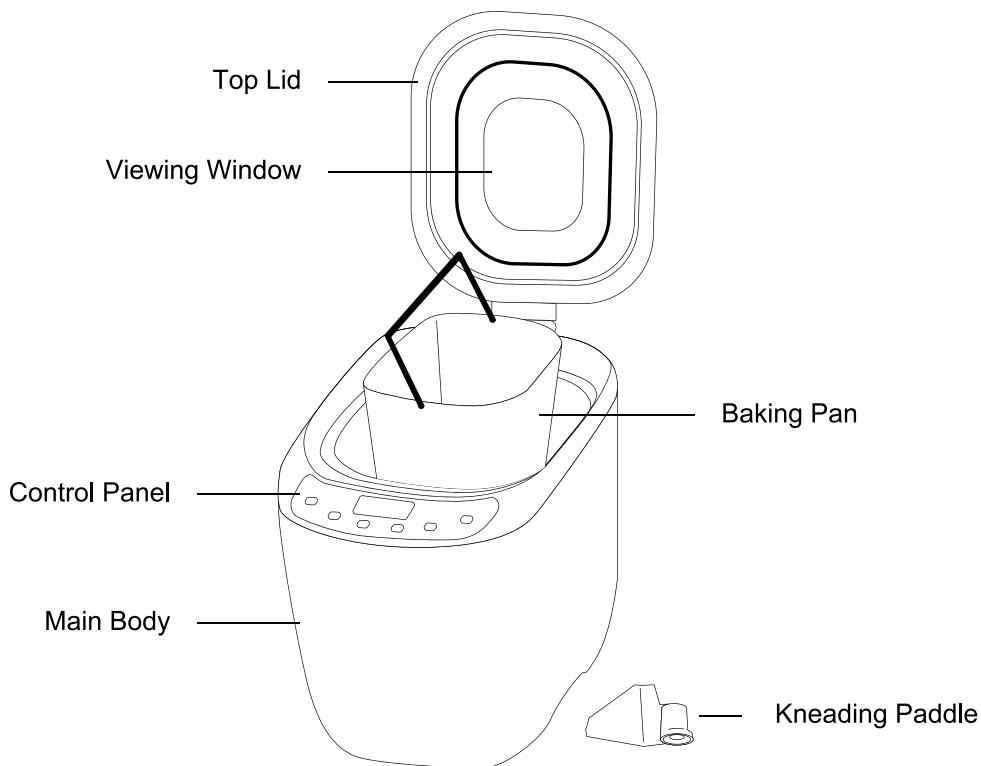
1. Check the voltage of wall outlet corresponds to the one on the rating label.
2. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or dropped or damaged in any manner.
3. Return the appliance to Service Centre for examination, repair or electrical or mechanical adjustments.
4. Do not touch the surface when it's hot, use handles instead.
5. To protect against electric shock, do not immerse cord, plugs, or main body in water or other liquid.
Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let the cord hang over the edge of table or on hot surface.
8. Do not use accessory attachments that does not come with the appliance
9. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
10. Children should be supervised to ensure that they do not play with the appliance.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Do not touch any moving or spinning parts of the machine when baking.
13. Never switch on the appliance without properly placed bread pan filled ingredients.
14. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
15. Metal foils or other materials must not be inserted into the bread maker as this can be a risk of a fire or short circuit.
16. Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely. A fire can occur if it is covered by, or comes into contact with combustible material.
17. Do not operate the appliance for other than its intended use.
18. Do not use outdoors.

IMPORTANT: Do not put anything on top of the appliance.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMBM4406	220-240V~ 50Hz	550W	1kg

INTRODUCTION OF PARTS



Accessories



Measure Cup



Measure Spoon



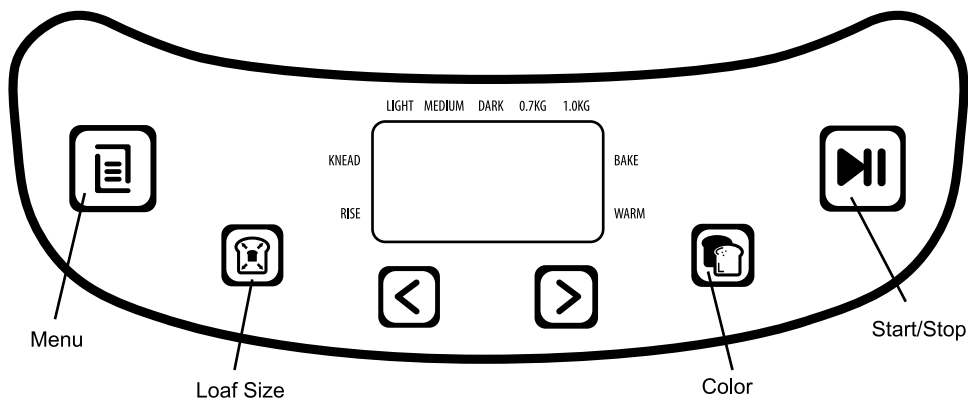
Hook



Glove

CONTROLS AND OPERATIONS

Control Panel



Baking Program

- | | | | |
|----------------------|-----------------------|------------------------|--------------|
| 1. Basic Bread | 4. Rapid Bread | 7. Ultra Fast - 1.0kg | 10. Cake |
| 2. French Bread | 5. Sweet Bread | 8. Dough Mix & Ferment | 11. Sandwich |
| 3. Whole Wheat Bread | 6. Ultra Fast - 0.7kg | 9. Gluten Free Bread | 12. Bake |

After Power Up

- As soon as the bread maker is plugged the power supply a beep will be heard and "3:00" appears in the display after a short time. But the two dots between the "3" and "00" do not flash constantly. The arrow points to 1.0kg and MEDIUM. It is the default setting.

Start/ Stop

- 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 ":" on the time display begin to flash, and the selected program starts. Any other buttons will be inactivated except the "START/STOP" button after a program has begun.
- To stop the program, press the "START/STOP" button for approx. 3 seconds until a beep confirms that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of program.

Menu

It is used to set different programs. Each time it is pressed (accompanied by a short beep) that the program will change based on the numbering shown on the left side of the screen. Press the button continuously the 12 menus will be cycled to show on the LCD display. Select your desired program. The functions of 12 menus will be explained below.

- Basic Bread:** Knead, rise and bake normal bread. You may also add ingredients to add flavor into your bread.
- French Bread:** Knead, rise and bake with a longer rise time. The bread baked usually will have a crisper crust and light texture.
- Whole Wheat Bread:** Knead, rise and bake whole wheat bread. This setting has longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay timer as this can lead to poor results.
- Rapid Bread:** Knead, rise and bake loaf with baking soda or baking powder. Bread baked is usually smaller with a dense texture.
- Sweet Bread:** Kneading, rise and bake the sweet bread. For baking crisp and sweet bread.
- Ultra Fast - 0.7kg:** Knead, rise and bake 0.7kg loaf in the shortest time. Usually the bread made is smaller and rougher than made with Rapid Bread program.
- Ultra Fast - 1.0kg:** Knead, rise and bake 1.0kg loaf in the shortest time. Usually the bread made is smaller and rougher than made with Rapid Bread program.
- Dough Mix & Ferment:** Knead and rise, without bake. Remove the dough and you can shape it to make bread rolls, pizza, steamed bread, etc.
- Gluten Free Bread:** Knead, rise and bake of gluten free bread. This program has 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 lead to poor results.
- Cake:** Knead, rise and bake , rise with soda or baking powder.
- Sandwich:** Knead, rise and bake sandwich. For baking light texture bread with a thinner crust.
- Bake:** Only bake, no knead and rise. Also used to increase the baking time of selected program settings.

Color

- Press the **"Color"** button to select **LIGHT, MEDIUM or DARK** color for the crust of the bread.

Loaf Size

- Press this button to select the loaf size of the bread between 0.7kg and 1.0kg. Please note the operating time of the program may vary with the different loaf size.

Delay Timer (+ & -)

- Press the delay timer buttons to increase and decrease and adjust the timing, to delay the operating time of your baking programs if you do not want to start baking immediately. The timing indicated in on the display is the total duration it will take for the bread to finish baking, as it includes the baking time of the selected program. The maximum delay time is 13 hours.

For example, the time now is 8.30pm and you would like the bread to be ready in the next morning at 7am. The total number of hours from 8.30pm to 7am is 10 hours 30 minutes. After putting ingredients in, press the Menu button and choose your program. After that, select the color and loaf size as well. Then, press the Delay Timer + and Delay Timer - buttons to adjust the delay timer until the display shows 10:30. After that, press the Start/ Stop button to start the program. The ":" between the timing on the display will be flashing, this indicates that the delay timer countdown has started. Bread will be ready at 7am, and will automatically change to keep warm after baking is completed. Keep warm will only last for 60 minutes.

- Note: When using Delay Timer function, do not use any ingredients that are easily perishable. This includes eggs, fresh milk, fruits, onions, etc.

Keep Warm

- Bread will be automatically kept warm for 60 minutes after baking is completed. If you would like to take the bread out, turn off the program by pressing the START/ STOP button.

Memory Function

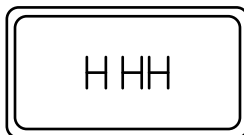
- If the power supply has been cut or switched off halfway while the appliance is operating, and turned back on within 10 minutes, the selected program will continue to operate as per normal, without the need to press the Start/ Stop button at all. However, if the power has been turned off for more than 10 minutes, the appliance will go back to standby mode when turned back on. To continue again, select your program again then press the Start/ Stop button.

Environment Temperature

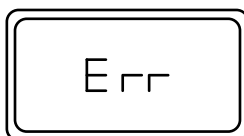
- The appliance may work well in most temperatures, but there could be a difference in loaf size when in a very warm room and a very cold room. It is recommended that the room temperature should be between 15°C and 34°C.

Warning Display

- If the display shows “H HH”, this indicates that the temperature is too high inside the appliance.
- Stop the program and unplug the appliance immediately. Open the lid and let the machine to cool down for 10 to 20 minutes.



- If the LCD display shows “E rr” after pressing “START/STOP”, it indicates that the temperature sensor has been disconnected. Please bring the appliance to the Service Centre for diagnostic test.



- If the display shows “L LL” and beeps 5 times after pressing the “START/STOP” button, this indicates that the temperature is too low inside the appliance. Press “START/STOP” button to stop the beeping and open the lid for 10 to 20 minutes to allow the appliance to rest and return to room temperature.



Before the First Use

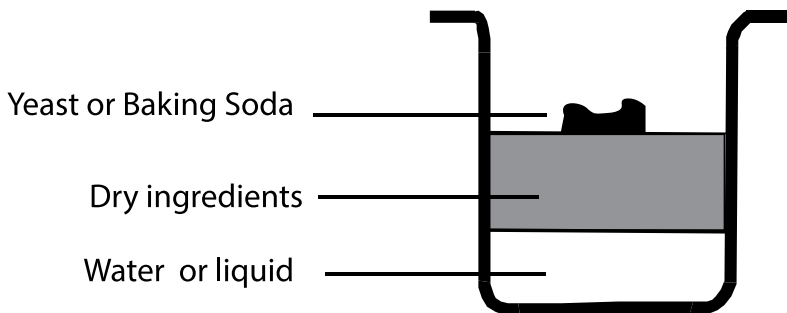
1. Please check all parts and accessories are complete and free of damage, in good condition.
2. Clean all the parts according to the latter section “Cleaning and Maintenance”.
3. Set the appliance to bake program (12) with baking pan empty for about 10 minutes. After cooling it down, clean the appliance again.
4. Dry all parts thoroughly and assembly them, so the appliance is ready for using.

Operating Method

1. Place the baking pan into the main body at a 45° angle, then turn the pan clockwise until it is clicked and secured into the correct position. Insert the kneading paddle on the drive shaft in the baking pan, with the flat end facing downwards.

Note: It is recommended to fill holes with margarine or butter prior to placing the kneaders, this prevents the dough from sticking below the kneading paddle and also to remove it from the bread easily.

2. Place ingredients into the bread pan. Please place the ingredients in order according to recipe. Put the water or liquid substance first, then add sugar, salt and flour. Always add yeast or baking powder as the last ingredient. In case of heavy dough with high rye or wholemeal portion it is advised to reverse the order of ingredients. i.e. to fill in the dry yeast and flour first, then the liquid ingredients to achieve better kneading results.



Note: For the maximum amount of ingredients to be used for each program please see recipe.

3. Using your finger, make a small indentation on one side of the flour. Add yeast to indentation.
4. Make sure it does not come into contact with the liquid ingredients or salt.
5. Close the lid gently and plug in the power cord to turn on the appliance..
6. Press the **MENU** button until your desired program is selected.
7. Press the **COLOR** button to select the desired crust color (**LIGHT, MEDIUM, DARK**).
8. Press the **LOAF SIZE** button to select the desired size (**0.7kg or 10.0kg**).
Set the delay time by pressing **DELAY TIMER** buttons. Skip this step if you want the bread maker to start working immediately.
9. maker to start working immediately.
10. Press the **START/ STOP** button to start working.

For the program of **BASIC BREAD, FRENCH BREAD, WHOLE WHEAT BREAD, SWEET, BREAD GLUTEN FREE BREAD, SANDWICH**, a long beep sound will be heard halfway during operation. This is to prompt you to add other 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.

11. Once baking has been completed, 10 beep sounds will be heard. You can press START/STOP button for approx. 3-5 seconds to stop the process and take out the bread. Open the Lid and while using the gloves, grasp firmly the baking pan handle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.
 12. Use a non-stick spatula to gently loosen the sides of the bread from the pan.
- Caution: the Bread pan and bread may be very hot! Always handle with care and use oven mitts.
13. Turn bread pan upside down onto a clean cooking surface and gently shake until bread falls out onto rack.
 14. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
 15. If you are out of the room or have not pressed **START/ STOP** button at the end of operation, the bread will be kept warm automatically for 1 hour before stopping.
 16. When not using or completely operating the appliance, unplug the power cord.
- Note: Before slicing the loaf, use the hook to remove out the kneading paddle hidden on the bottom of loaf. As the loaf is hot, never use the hand to remove the kneading blade.

Special Introduction

Rapid Bread

- Rapid breads are made with baking powder and baking soda that are activated by moisture and heat. For perfect rapid breads, it is suggested that all liquids be placed in the bottom of the baking pan, and dry ingredients at the top. During the initial mixing of rapid bread, some batter and dry ingredients may collect in the corners of the baking pan. It may be required to help the appliance to mix to avoid flour clumps. If so, use a rubber spatula.

Ultra Fast

- The bread maker can bake a loaf within 1 hour with Ultra Fast program. These 2 settings can bake bread in 58 minutes, and the bread is a little more dense in texture. **Ultra Fast - 0.7kg** is for baking **0.7kg** bread while **Ultra Fast - 1.0kg** is for **1.0kg**. Please note that liquid ingredients should be hot water, in the range of 48—50°C. Use a cooking thermometer to measure the temperature if needed. The water temperature is very critical for the performance of the baking program. If the water temperature is too low, the bread will not rise to expected size, if the water temperature is too high, it will kill the yeast prior to rising, which will also largely affect the baking result.

Introduction to Bread Ingredients

Bread Flour

- Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elastic and can keep the size of the bread from sunken after rising. As the gluten content is higher than the common flour, it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient for making bread.

Plain Flour

- Plain flour is made by mixing well-chosen soft and hard wheat and applicable for making express bread or cakes.

Whole Wheat Flour

- Whole wheat flour is made by grinding whole wheat which contains wheat skin, and gluten whole wheat flour is heavier and more nutritious than common flour. The Bread made with whole wheat flour is usually smaller in size. So many recipes usually combine whole wheat flour and bread flour to achieve best results.

Black Wheat Flour

- Black wheat flour, also known as “rough flour”, is a kind of high fiber flour that is similar to whole wheat flour. To obtain the large size after rising, this must be used in combination with high proportion of bread flour.

Cake Powder

- Cake powder is made by grinding soft wheat or low protein wheat, which is specially used for making cakes.

Note: All different types of flour may seem to be similar. However, the yeast performance or absorbability from the flour varieties and differs largely depending on growth areas, growth reasons, grinding process and storage life. You may choose different flour of different brands to test, taste, and compare within local market, and select the one which could produce the best result according to your own preference and taste.

Corn Flour and Oatmeal Flour

- Corn flour and oat flour are made by grinding corn and oatmeal respectively, they both are additive ingredients for making rough bread, which are used for enhancing the flavor and texture.

Sugar

- Sugar is a very important ingredient to add sweeter taste and color of bread. It also helps to yeast bread as nourishment, white sugar is largely used. Brown sugar, powder sugar or cotton sugar may be used under special requirements.

Yeast

- Yeast passes doughy yeasting process, then produces carbon dioxide, making bread expand and inner fibre soft. However, a yeast breeds fast, it needs carbohydrate in sugar and flour as nourishment.

- 1tsp. active dry yeast = 3/4 tsp. instant yeast
- 2tsp. active dry yeast = 1.5 tsp. instant yeast

Yeast must be stored in refrigerator as it will be killed at high temperature. Before using, check the 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 dead yeast.

Refer to below to check whether your yeast is fresh and active or not:

- (1) Pour 1/2 cup warm water (45-50°C) into a measuring cup
- (2) Put 1 tsp of white sugar into the cup and stir, then sprinkle 2tsp yeast over the water.
- (3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
- (4) The froth will be up to 1 cup. Otherwise the yeast is dead or inactive.

Salt

- Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. If you don't want to use salt, omit it. Bread would also be larger if without salt.

Egg

- Eggs can improve bread texture, make the bread more nourish and larger in size, and add flavor to bread. When using, it must be stirred evenly.

Grease, Butter, and Vegetable Oil

- Grease can make bread be soft and delay storage life. Butter should be melted or chopped to small particles prior use, and mix evenly when you take it out from refrigerator.

Baking Powder and Baking Soda

- Baking powder and baking soda mainly is used to rise Ultra Fast bread and cake, as it do not need time to rise and produce gas, which will form bubble or soften the texture of bread using chemical method. Baking powder and baking soda can also be combined and use together.

Water

- Water is an essential ingredient for making bread. Generally speaking, water temperature between 20°C and 25°C is the most recommended. For Ultra Fast, water temperature should be within 45-50°C to achieve rising speed. Water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may use juice instead to enhance bread flavor. For example: apple juice, orange juice, lemon juice, etc.

Weight of Ingredients

One important step for making good bread is utilizing the proper amount of ingredients.

It is strongly recommended to use measuring cup and measuring spoon to achieve accurate amount, otherwise the result will be largely influenced.

Weighing liquid ingredients

- Water, fresh milk or milk powder solution should be measured with measuring cups.
- Observe the measuring cup at eye level.
- When measuring cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

Measuring dry powder

- Dry powder should be kept in natural and loose conditions.
- Level the cup mouth gently by blade to ensure accurate measure.

Ingredient Sequence

- The sequence of placing ingredients should be as follows: liquid ingredients, eggs, salt, milk powder, dry ingredients, yeast.
- When placing the dry ingredients, the flour can't be wet by liquid completely. The yeast can only be placed on the dry flour. In addition, yeast can't touch with salt ingredients.
- After the flour has been kneaded for some time, a beep sound will remind you to put fruit or other ingredients into the mixture.
- If the fruit ingredients are added too early, the flavor will be diminished after long time of mixing.
- When you use the delaying function for a long time, never add the perishable ingredients such as eggs and fruit ingredients.

Bread Maker Recipe and Ingredients Guideline

Basic Bread

Ingredients	0.7kg		1.0kg	
	Cup/ Tsp	Electronic Scale	Cup/ Tsp	Electronic Scale
Water	280 ml	280 g	360 ml	360 g
Oil	2 tbsp	24 g	3 tbsp	36 g
Salt	1 tsp	7 g	1.5 tsp	10 g
Sugar	2 tbsp	24 g	3 tbsp	36 g
Flour	3 cups	420 g	4 cups	560 g
Yeast	1 tsp	3 g	1 1/3 tsp	4 g

FRENCH BREAD

Ingredients	0.7kg		1.0kg	
	Cup/ Tsp	Electronic Scale	Cup/ Tsp	Electronic Scale
Water	280 ml	280 g	360 ml	360 g
Oil	2 tbsp	24 g	3 tbsp	36 g
Salt	1 tsp	7 g	1.5 tsp	10 g
Sugar	1.5 tbsp	18 g	2 tbsp	24 g
Flour	3 cups	420 g	4 cups	560 g
Yeast	1 tsp	3 g	1 1/3 tsp	4 g

WHOLE WHEAT BREAD

Ingredients	0.7kg		1.0kg	
	Cup/ Tsp	Electronic Scale	Cup/ Tsp	Electronic Scale
Water	280 ml	280 g	320 ml	320 g
Oil	2 tbsp	24 g	3 tbsp	36 g
Salt	4 tsp	7 g	2 tsp	14 g
Whole Wheat	1 cup	110 g	2 cups	220 g
Flour	2 cups	280 g	2 cups	280 g
Brown Sugar	2 tbsp	24 g	3 tbsp	36 g
Milk Powder	2 tbsp	14 g	3 tsp	21 g
Yeast	1 tsp	3 g	1 1/3 tsp	4 g

RAPID BREAD

Ingredients	0.7kg	
	Cup/ Tsp	Electronic Scale
Water (40° - 50°C)	280 ml	280 g
Oil	2 tbsp	24 g
Salt	1 tsp	7 g
Sugar	2 tbsp	24 g
Flour	3 cups	420 g
Yeast	2 tsp	6 g

SWEET BREAD

Ingredients	0.7kg		1.0kg	
	Cup/ Tsp	Electronic Scale	Cup/ Tsp	Electronic Scale
Water	280 ml	280 g	360 ml	360 g
Vegetable Oil	2 tbsp	24 g	3 tbsp	36 g
Salt	1 tsp	7 g	1.5 tsp	10 g
Sugar	3 tbsp	36 g	4 tbsp	48 g
Flour	3 cups	420 g	4 cups	560 g
Milk Powder	2 tbsp	14 g	2 tsp	14 g
Yeast	1 tsp	3 g	1 1/3 tsp	4 g

ULTRA FAST I & II

Ingredients	0.7kg		1.0kg	
	Cup/ Tsp	Electronic Scale	Cup/ Tsp	Electronic Scale
Water (40° - 50°C)	280 ml	280 g	360 ml	360 g
Oil	2 tbsp	24 g	3 tbsp	36 g
Salt	1 tsp	7 g	1 tsp	7 g
Sugar	3 tbsp	36 g	4 tbsp	48 g
Flour	3 cups	420 g	4 cups	560 g
Yeast	2 2/3 tsp	8 g	2 2/3 tsp	8 g

DOUGH MIX & FERMENT

Ingredients	MAX. 1.0kg	
	Cup/ Tsp	Electronic Scale
Water	360 ml	360 g
Oil	2 tbsp	24 g
Salt	1.5 tsp	10 g
Sugar	2 tbsp	24 g
Flour	4 cups	560 g
Yeast	1 1/3 tsp	4 g

GLUTEN FREE BREAD

Ingredients	0.7kg		1.0kg	
	Cup/ Tsp	Electronic Scale	Cup/ Tsp	Electronic Scale
Water	280 ml	280 g	360 ml	360 g
Oil	2 tbsp	24 g	3 tbsp	36 g
Salt	1 tsp	7 g	1 1/2 tsp	10 g
Sugar	2 tsp	24 g	2 tbsp	24 g
Gluten Free Flour	3 cups	420 g	4 cups	560 g
Yeast	1.5 tsp	4.5 g	1.7 tsp	54 g

CAKE

Ingredients	MAX. 1.0kg	
	Cup/ Tsp	Electronic Scale
Cake Oil	2 tbsp	24 g
Sugar	8 tbsp	96 g
Egg	6	
Self-Raising Flour	250 g	
Flavouring Essence	1 tsp	2 g
Lemon Juice	1.3 tsp	15 g
Yeast	1 tsp	3 g

SANDWICH BREAD

Ingredients	0.7kg		1.0kg	
	Cup/ Tsp	Electronic Scale	Cup/ Tsp	Electronic Scale
Water	280 ml	280 g	360 ml	360 g
Butter or Margarine	1.5 tbsp	18 g	2 tbsp	24 g
Salt	1.5 tsp	10 g	2 tsp	14 g
Sugar	3 tbsp	36 g	4 tbsp	48 g
Dry Milk	1.5 tbsp	10 g	2 tbsp	14 g
Bread Flour	3 cups	420 g	4 cups	560 g
Dry Yeast	1 tsp	3 g	1 1/3 tsp	4 g

CLEANING AND MAINTENANCE

Unplug the breadmaker from the power and let it cool down before cleaning.

Baking Pan

1. Clean the inside and outside of the baking pan with a damp cloth.
2. To protect the non-stick coating, avoid using any sharp or abrasive items to clean the baking pan, use a soft sponge and gently wash with detergent.
3. The baking pan must be completely dry before placing it back into the bread maker.

Kneading Paddle

1. Remove the kneading paddle from the bread pan, if it is difficult to remove, pour warm water into the bread pan and allow it to soak for 30 minutes before removing the kneading
2. paddle.
To protect the non-stick coating, avoid using any sharp or abrasive items to clean the
3. baking pan, use a soft sponge and gently wash with detergent.

The baking pan must be completely dry before placing it back into the bread maker.

Note: The baking pan and the kneading paddle are safe for dishwashing.

Main Body

- Clean the inside and outside of the bread maker with a damp cloth. Avoid using any abrasive cleaners to wipe the bread maker appliance. Never immerse the main body into water for cleaning.

Lid and Window

- Clean the lid inside and outside with a slightly damp cloth.

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.

Packing

- Before the bread maker is packed away for storage, ensure that it has completely cooled down, clean and dry, put the spoon and the kneading blade in the drawer, and the lid is closed.

TROUBLESHOOTING

Problem	Cause	Solution
Smoke from ventilation hole when baking	Some ingredients stick onto the heating element or nearby. For the first use, remained on the surface of heat element.	Unplug the bread maker and clean the heat element, but be careful not to get burn. During the first use, dry operate and open the lid.
Bread bottom crust is too thick.	Keep warm bread and leave bread in the baking pan for a long time thus losing too much water.	Take bread out as soon as it is baked without keep warm.
It is very difficult to take bread out.	Kneading paddle sticks tightly to the shaft of the baking pan.	After taking bread out, put hot water into baking pan and immerse kneading paddle for at least 10 minutes, then take it out and clean.
Stir ingredients not evenly and poorly bake.	Selected program menu is not suitable.	Select the proper program.
	After operating, open cover several times and bread is dry, with no brown crust color.	Do not open cover at the last rise.
	Stir resistance is too large hence kneading paddle almost unable to rotate and stir adequately	Check kneader hole, then take baking pan out and operate without load, if not normal, contact service centre.
Display "H:HH" after pressing "start/stop" button	The temperature in bread maker is too high to make bread.	Press "START/STOP" button and unplug bread maker, than take bread pan out and open cover until bread maker cools down.
Hear motor noise but dough is not mixing	Baking pan is not properly fixed or dough is too large to be stirred.	Check whether baking pan is fixed properly and dough is made according to the recipe and the ingredients is weighed accurately.
Bread size is too large to cover.	Yeast is too much or flour is excessive or water is too much or eniroment temperature is too high.	Check the factors, reduce the amount of ingredients accordingly.

Bread size is too small or bread did not rise.	No yeast or the amount of yeast is not enough, moreover. Yeast may not be active as water temperature is too high or yeast is mixed in together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature accordingly.
Dough is so large to overflow baking pan.	The amount of liquids is too much as it makes the dough soft and the yeast is over excessive.	Reduce the amount of liquids and improve dough rigidity.
Bread collapses in the middle parts when baking dough.	Used flour is not strong enough to make dough rise.	Use bread flour or stronger powder ingredients.
	Yeast rate is too rapid or yeast temperature is too high.	Yeast is used under room temperature.
	Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water in recipe.
Bread weight is very large and organization construct is too dense.	Too much flour or short of water.	Reduce flour or increase water.
	Too many fruit ingredients or too much whole wheat flour.	Reduce the amount of corresponding ingredients and increase yeast.
Middle parts are hollow after cutting bread.	Excessive water or yeast or no salt.	Reduce water or yeast and check salt.
	Water temperature is too high.	Check water temperature.
Bread surface is stuck to dry powder.	There is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinous ingredients into the bread.
	Not adequately stirred and insufficient water.	Check water and mechanical construct of bread maker.
Crust is too thick and baking color is too dark when making cakes or food with excessive sugar.	Different recipes or ingredients have great effect on making bread, baking color will become very dark because of too much sugar	If baking color is too dark for the recipe with excessive sugar, press "START/STOP" to interrupt the program ahead 5-10min of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed



Disposal

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available.

If electrical appliance are disposed of in landfills or dumps, hazardous substances can leak into the ground water and get into the food chain, damaging your health and well-being.

Warranty & Customer Service

SCAN FOR



e-Warranty

e-Warranty Registration at <https://www.mayer.sg>

MAYER MARKETING PTE LTD

Customer Service Hotline: 6542 8383 (Mon - Fri 9:00am to 5:00 pm)

Service Centre Operating Hours:

Mon - Fri: 9:00am to 5:00pm

Sat: 9:00am to 12:00pm

Closed on Sunday & Public Holidays

71 Ubi Crescent, #06-02, Excalibur Centre, Singapore 408571.