

ZEPHIR[®]

BREAD MACHINE MODEL ZHC1000



INSTRUCTION MANUAL

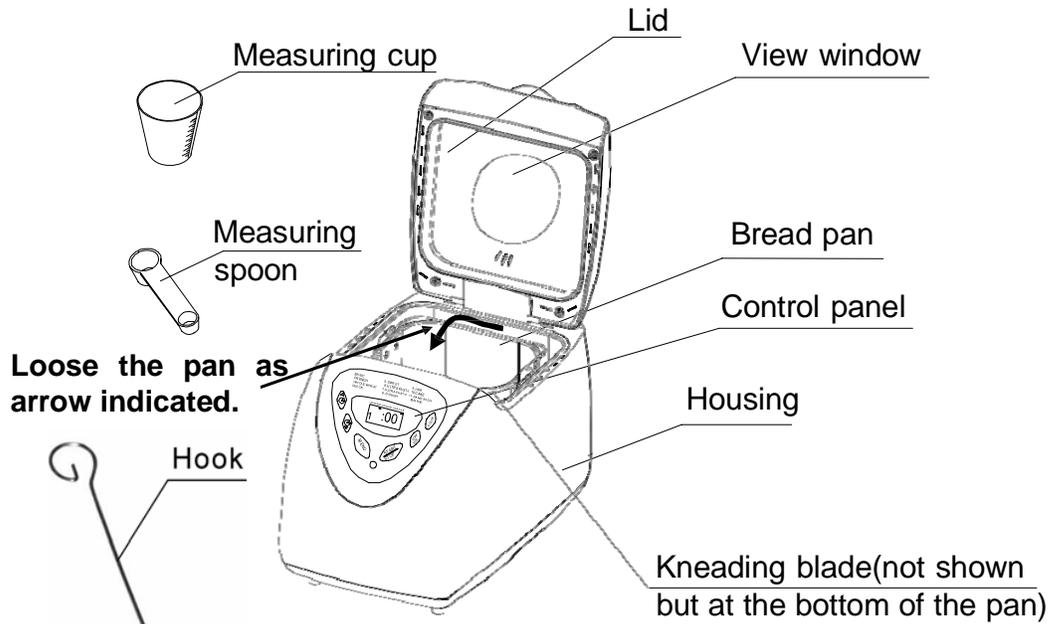
IMPORTANT SAFEGUARDS:

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

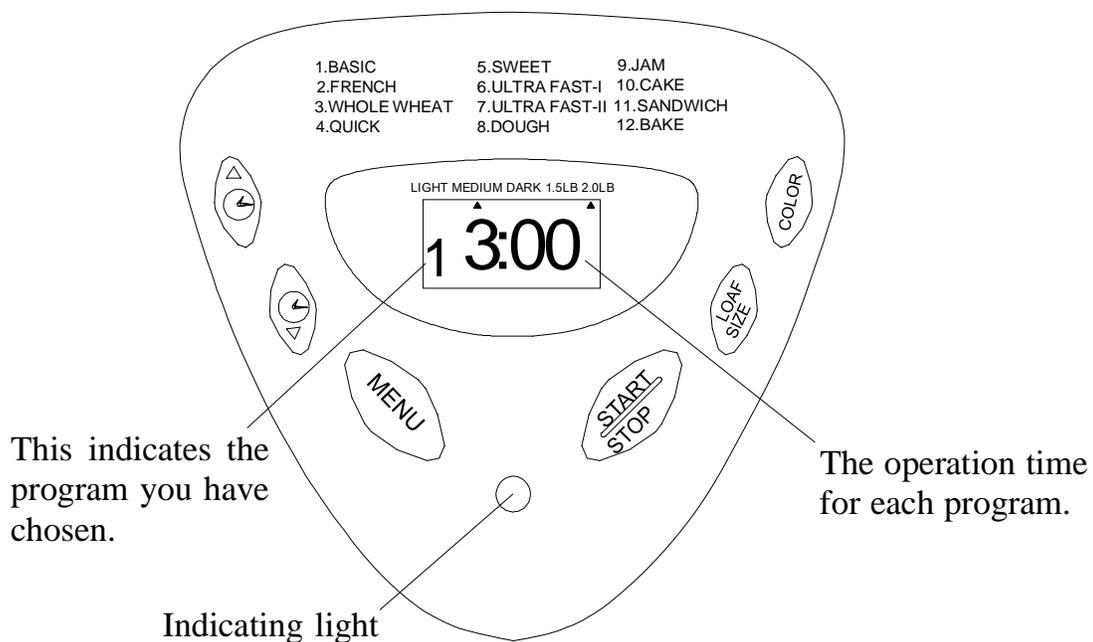
1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over edge of table or hot surface.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Close supervision is necessary when your appliance is being used near children or infirm persons.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not touch any moving or spinning parts of the machine when baking.
12. Never switch on the appliance without properly placed bread pan filled ingredients.
13. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
14. 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.
15. Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely. A fire can be caused if it is covered by, or comes into contact with combustible material.
16. 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 appliance by a person responsible for their safety.
17. Children should be supervised to ensure that they do not play with the appliance.
18. Do not operate the appliance for other than its intended use.
19. Do not use outdoors.
20. Save these instructions.

Household use only

Know your bread maker



Function Introduction



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” don’t flash constantly. The arrow points to **2.0LB** 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 two dots in the time display begin to flash and the **Indicating**

light lights up, the program starts. Any other button is 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 vary. 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.

1. **Basic**: kneading, rise and baking normal bread. You may also add ingredients to add flavor.
2. **French**: kneading, rise and baking with a longer rise time. The bread baked in this menu usually will have a crisper crust and light texture.
3. **Whole wheat**: kneading, rise and baking of 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 function as this can produce poor results.
4. **Quick**: kneading, rise and baking loaf with baking soda or baking powder. Bread baked on this setting is usually smaller with a dense texture.
5. **Sweet**: kneading, rise and baking the sweet bread. For baking the crisp and sweet bread.
6. **Ultra fast-I**: kneading, rise and baking 1.5LB loaf in a shortest time. Usually the bread made is smaller and rougher than that made with **Quick** program.
7. **Ultra fast-II**: the same as above, but applicable for 2.0LB loaf.
8. **Dough**: kneading and rise, but without baking. Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.
9. **Jam**: boiling jams and marmalades.
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. **Bake**: only baking, no kneading and rise. Also used to increase the baking time on selected settings

COLOR

With the button you can select a **LIGHT**, **MEDIUM** or **DARK** color for the crust. Press this button to select your desired color.

LOAF SIZE

Press this button to select the Loaf size of the bread. Please note the total operation time may vary with the different loaf size.

DELAY (TIME + or TIME -)

If you want the appliance do not 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

“” or “”. Please note the delay time should include the baking time of program. That is, at the completion of delay time, there is hot bread can be serviced. At first the program and degree of browning must be selected, then

pressing “” or “” to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 13 hours.

Example: Now it is 8:30p.m,if you would like your bread to be ready in the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Select your menu,

color, loaf size then press the “” or “” 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 don't want to take out the bread immediately, the keeping warm time of 1hour starts.

Note: 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 broken off during the course of bread making, the process of bread making will be continued automatically within 15 minutes, even without pressing Start/stop button. If the break time exceeds 15 minutes the memory cannot be kept and the bread maker must be restarted , But if the dough is no further than the kneading phase when the power supply breaks off, you can press the “**START/STOP**” straight to continue the program from the beginning .

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, (see below figure 1) the temperature inside is still too high. Then the program has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.
2. If the display shows “**E:EE**” after you have pressed **START/STOP**, (see below figure 2) the temperature sensor is disconnected please check the

sensor carefully by Authorized expert.

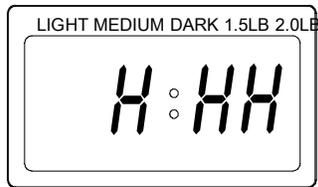


Figure 1

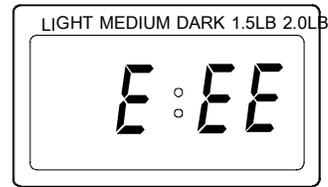


Figure 2

For the first 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 assembly them, so the appliance is ready for using.

How to make bread

1. Place the pan in position, then turn it clockwise until they click in correct position. Fix the kneading blade onto the drive shafts. Turn the kneaders clockwise until they click into place. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this avoids the dough to stick below the kneaders and the kneaders could be removed from bread easily.
2. Place ingredients into the bread pan. Please keep to the order mentioned in the recipe.
Usually the water or liquid substance should be put firstly, 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 we advise to reverse the order of ingredients. i.e. to fill in first the dry yeast and flour, and finally the liquid to get a better kneading result.
3. With finger make a small indentation on one side of the flour. Add yeast to indentation, Make sure it does not come into contact with the liquid ingredients or salt.
4. Close the lid gently and plug the power cord into a wall outlet.
5. Press the Menu button until your desired program is selected.
6. Press the **COLOR** button to select the desired crust color.
7. Press the **LOAF SIZE** button to select the desired size (1.5LB or 2.0LB).
8. Set the delay time by pressing “” or “” button. This step may be skipped if you want the bread maker to start working immediately.
9. Press the **START/STOP** button to start working.
10. For the program of **BASIC, FRENCH, WHOLE WHEAT, SWEET, SANDWICH**, a long 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.

11. Once the process has been completed 10 beeps sound 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 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.
12. Use 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 and then stop further keeping warm.
16. When do not use or completely operation, unplug the power cord.
Note: Before slicing the loaf, use the hook to remove out the Kneading blade hidden on the bottom of loaf. The loaf is hot, never use the hand to remove the kneading blade.

Special introduction

1. For Quick breads

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 and 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.

2. About Ultra fast program

The bread maker can bake loaf within 1 hour with ultra fast program. These 2 settings can bake bread in 58 minutes , the bread is a little more dense in texture. Ultra fast I is for baking 1.5LB bread while Ultra fast II is for 2.0LB. Please noted ingredient of water should be hot water in the range of 48—50°C, you must use a cooking thermometer to measure the temperature. The water temperature is very critical to the performance of baking. If the water temperature is too low the bread will not be rise to expected size; if the water temperature is too high it will kill the yeast prior to rising, which also will largely affect the baking performance.

Cleaning and Maintenance

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

1. Bread pan: Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents for the consideration of protecting 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 approx.30minutes.The kneader can then be easily removed for cleaning. Also wipe the blade carefully with a cotton damp cloth, Please note both the bread pan and kneading blade are dishwashing safe components.
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 the lid is closed.

Introduction of bread ingredients

1. 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 so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredients of making bread.

2. Plain flour

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

3. Whole wheat flour

Whole wheat flour is made by grinding whole wheat, 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 usually small in size. So many recipes usually combine the whole wheat flour and bread flour to achieve best results.

4. Black wheat flour

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

5. Cake powder

Cake powder is made by grinding soft wheat or low protein wheat, which is specially used for making cakes. Different flour seems to be alike, Actually yeast performance or absorbability of various flour differs largely for growing areas ,growth reasons , grinding process and storage life. You may choose

flour with different trademark to test, taste and compare in local market, and select the one which could produce the best result according to your own experiences and taste.

6. Corn flour and oatmeal flour

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

7. Sugar

Sugar is very important ingredient to add sweet taste and color of bread. While it helps to yeast bread as nourishment. white sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirements.

8. Yeast

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

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

5tsp. active dry yeast = 1 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 the dead yeast.

The ways described below will check whether your yeast is fresh and active or not.

(1) pour 1/2 cup warm water (45-50⁰C) into a measuring cup

(2) Put 1 tsp. 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.

9. 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. And bread would be larger if without salt.

10. Egg

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

11. 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, so as to be stir evenly when you take it out from refrigerator.

12. Baking powder

Baking powder mainly is used to rise the Ultra Fast bread and cake. As it do not need rise time and produce gas which will form bubble or soften the texture of bread utilizing chemical principle.

13. Soda

The same principle as above. It can also used in combination with baking powder.

14. Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature between 20°C and 25°C is the most proper. But the water temperature should be within 45-50°C for achieving rising speed for make Ultra Fast bread. The water may be replaced by fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, eg: apple juice, orange juice, lemon juice and so on.

Ingredients weight

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

It is strongly suggest to used measuring cup, measuring spoon to obtain accurate amount, 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. Measure dry powder

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

3. Ingredient sequence

The sequence of placing ingredients should be observed, generally speaking, the sequence is: liquid ingredients, eggs, salt and milk powder etc.

When placing the ingredients, the flour can't be wet by liquid completely.

The yeast can only be placed on the dry flour. Exclusively, yeast can't touch with salt. After the flour has been kneaded for some time and a beep remind you to put Fruit ingredients into the mixture. If the fruit ingredients are added too early the flavor will be diminished after long time mixing. When you use the delaying function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

Trouble shooting guide

no	problem	course	solution
1	Smoke from ventilation hole when baking	some ingredients adhere to the heat element or nearby,, for the first use heat element is spreaded with oil on the surface	Unplug the bread-maker and clean the heat element, but be careful not to burn you
2	bread collapses in the middle parts and bottom crust is too thick	keep bread warm and leave bread in the bread pan for a long time so that water is losing too much	Take bread out soon without keeping it warm
3	it is very difficult to take bread out	mixer adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerge mixer for 10 minutes, then take it out and clean .
4	stir ingredients not evenly and bake badly	1.selected procedure is improper	select the proper procedure.
		2.after power ,press start/stop button and procedure pauses	Mix ingredients over again and repeat if dough time is too long
		3.after power ,open cover several times and bread is dry , no brown crust color	Don't open cover at the last rise
		4.Stir resistance is too large so that mixer almost can't rotate and stir adequately	Check mixer hole, then take bread pan out and operate without load ,if not normal ,contact with the sever
5	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, then take bread pan out and open cover until the toaster cools down
6	hear the motor noises but dough isn't still stirred	bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients is weighed accurately
7	bread size is so large as to push cover	yeast is too much or flour is excessive or water is too much or environment temperature is too high	Check the above factors, reduce properly the amount according to the true reasons
8	bread size is too small or bread no rise	no yeast or the amount of yeast is not enough ,moreover, yeast may have a poor activity as water temperature is too high or yeast is mixed together with salt	Check the amount and performance of yeast
9	dough is so large to overflow bread pan	the amount of liquids is so much as to make dough soft and yeast is also excessive .	Reduce the amount of liquids and improve dough rigidity
10	bread collapses in the middle parts when baking dough	1.used flour is not strong powder and can't make dough rise	use bread flour or strong power
		2.yeast rate is too rapid or yeast temperature is too high	ingredients is used under room temperature
		2.Excessive water makes dough too wet and soft.	according to the ability of absorbing water ,adjust water on recipe
11	bread weight is very large as organization construct is too dense	1.too much flour or short of water	reduce flour or increase water
		2.too many fruit ingredients or too much whole wheat flour	reduce the amount of corresponding ingredients and increase yeast

12	middle parts are hollow after cutting bread	1. excessive water or no salt	reduce properly t water and check salt
		2. water temperature is too high	check water temperature
13	bread surface is adhered to dry powder	1. there is strong glutinosity ingredients in bread such as butter and bananas etc.	clean up the dough by hand when stirring
		2. stir not adequately for short of water	check water and mechanical construct of bread maker
14	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 much sugar	If baking color is too dark for the recipe with excessive sugar, press start/stop to power off ahead 5-10min, take it out after keeping bread warm for 20min without opening cover

BREADMAKER COOKBOOK

1 CUP = 250 ml 1 tbsp = 3tsp
 1 tbsp = 15 ml 1 tsp = 5ml
 1 Packet Dry yeast = 8g

1. White Bread

LOAF SIZE	1.5LB	2.0LB
Water	250ml	300ml
Salt	1.5 tsp	2 tsp
Sugar	2 tbsp	2.5 tbsp
wheat semolina	120g	150g
Bread flour	270g	350g
Dry Yeast	1 1/4tsp	1 1/2 tsp
	2tbsp	2 1/2tbsp

Program :FRENCH

5. Traditional White Bread

LOAF SIZE	1.5LB	2.0LB
Water	250ml	330ml
Margarine or butter	1tbsp	1 1/2tbsp
Salt	1tsp	1 3/4 tsp Durum
Dry milk	1 1/2 tbsp	2tbsp
Sugar	1 1/2tbsp	2 tbsp
bread flour	450g	520g Oil
Dry yeast	1 1/4tsp	1 1/2 tsp

Program: BASIC

2. Nut & Raisin Bread

Tip: Add the raisins and nuts after the acoustic signal during the second kneading phase.

LOAF SIZE	1.5LB	2.0LB
Water or milk	250ml	330ml
Margarine or butter	2tbsp	2 1/2tbsp
Salt	1 1/2 tsp	2 tsp
Sugar	2 tbsp	2 1/2tbsp
Bread flour	450g	520g
Dry yeast	1 1/5tsp	1 1/2tsp
Raisins	50g	75g
Crushed walnuts	30g	40g

Program: BASIC

6. Italian White Bread

LOAF SIZE	1.5LB	2.0LB
Water	220ml	280ml
Salt	1tsp	1tsp
Margarine or butter	2 1/2tbsp	3tbsp
Sugar	2 1/2 tsp	3 tsp
bread flour	300g	400g
Corn semolina	80g	100g
Dry yeast	1 1/2tsp	1 3/4tsp

Program: SANDWICH

3. Coarse White Bread

LOAF SIZE	1.5LB	2.0LB
Milk	280gml	330ml
Margarine or butter	1 1/2tbsp	2tbsp
Salt	1 tsp	1tsp

7. Sweet Bread

LOAF SIZE	1.5LB	2.0LB
Fresh milk	210ml	230ml
Margarine or butter	1 1/2tbsp	2tbsp
Eggs	1	2
Salt	1 tsp	1tsp
Honey	1 1/2 tbsp	2tbsp
Sugar	3 tbsp	4tbsp
Bread flour	450g	520g

Sugar	2 tbsp	3tbsp
Coarse Bread flour	380g	510g
Dry yeast	1 tsp	1tsp

Program : BASIC

4. Wholemeal Bread

LOAF SIZE	1.5LB	2.0LB
Water	250ml	320ml
Margarine or butter	11 /2tbsp	2tbsp
Salt	1 tsp	1 tsp
Sugar	1 tsp	1 tsp
Bread flour	200g	260g
Wheat whole meal flour	200g	260g
Dry yeast	1tsp	1 1/4tsp

Program : WHOLE-WHEAT

9. Coarse bread

LOAF SIZE	1.5LB	2.0LB
Coarse flour		
Water	240ml	310ml
Salt	1tsp	1tsp
Oil	1 1/2tbsp	2tbsp
Bread flour	380g	500g
Sugar	3/4tbsp	1tbsp
Dry yeast	1 1/4tsp	1 1/2tsp

Program: FRENCH

10. IRISH SODA BREAD

Butter milk	220ml
Eggs	2
Oil	2tbsp
All-purpose flour	500g
Sugar	1/2Cup
Baking soda	1tbsp
Salt	1/2tsp
Raisin	1Cup

Program: Quick

11. Rice Bread

LOAF SIZE	1.5LB	2.0LB
Rice cooking water	230ml	300ml
Bread flour	400g	520g
Round grain rice-raw weight	35g	50g
Sugar	3tsp	4tsp
Dry yeast	0.9tsp	1 tsp
Oil	1tbsp	1 1/2tbsp

Program: BASIC

12. Carrot Bread

LOAF SIZE	1.5LB	2.0LB
water	250ml	310ml
Butter	1 1/2tbsp	2tbsp
Bread flour	450g	520g
Finely diced carrots	56g	70g
Salt	1tsp	1tsp
Sugar	2tbsp	2 1/2tbsp

Dry yeast	1 tsp	1 1/4tsp
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Program :SWEET

8. Potato Bread

LOAF SIZE	1.5LB	2.0LB
Water or Milk	170ml	230ml
Margarine or butter	1 1/2 tbsp	2tbsp
Eggs	1	1
Mashed boiled potatoes	120g	150g
Salt	1 tsp	1 1/2 tsp
Sugar	2 tbsp	3 tbsp
bread flour	380g	460g
Dry yeast	1tsp	1 1/4tsp

Program: BASIC

15. Wheat Bread

LOAF SIZE	1.5LB	2.0LB
Water	150ml	220ml
Sugar	2 1/2tbsp	3tbsp
Salt	1 tsp	1 tsp
Butter or Margarine	1 1/2tbsp	2tbsp
Honey	1tbsp	1 1/2tbsp
Egg	2	2
Wheat whole meal flour	380g	500g
Dry yeast	2 1/2tsp	4tsp

Program: WHOLE WHEAT

16. CORN BREAD

Milk	120ml
Eggs	3
Margarine or butter	1/3cup
Sugar	1/4cup
Salt	1tsp
All-purpose flour	350g
Cornmeal	140g
Baking Powder	5tsp

Program: Quick

17. Fig & Walnut Bread

LOAF SIZE	1.5LB	2.0LB
Water	250ml	310ml
Bread flour	330g	460g
Rye flour	75g	100g
Salt	1tsp	1tsp
Oil	1	2
Finely cut dry figs	35g	50g
Chopped wainut	35g	50g
Honey	1tbsp	1 1/2tbsp
Dry yeast	1 1/4tsp	1 1/2tsp

Program: BASIC

18. Classic French Bread

LOAF SIZE	1.5LB	2.0LB
Water	230ml	300ml
Salt	1 tsp	11/3 tsp
Sugar	3/4 tbsp	1 tbsp
Bread flour	390g	500g

Dry yeast 1tsp 1 1/4tsp

Program: BASIC

13. Ultra -Fast pesto Bread

LOAF SIZE	1.5LB	2.0LB
Water, 48C or 110F(warm)	270ml	340ml
Prepared pesto	3tbsp	1/2cup
Dry milk	1 1/3tbsp	2tbsp
Sugar	1 1/3tbsp	2tbsp
Salt	1/2tsp	2/3tsp
Bread flour	380g	500g
Dry yeast	3tsp	4tsp

Program: Ultra-fast

14. CRANBERRY WALNUT BREAD

LOAF SIZE	1.5LB	2.0LB
Milk	120ml	160ml
Eggs	2	2
Butter oil	4tbsp	5tbsp
Sugar	4tbsp	5tbsp
Salt	1 1/2tsp	2tsp
Lemon peel	3/4tsp	1tsp
Bread flour	380g	500g
Walnuts chopped	40g	60g
Dry yeast	1 tsp	1 1/4 tsp

Program : SWEET

21. CINNAMON RAISIN NUT BREAD

LOAF SIZE	1.5LB	2.0LB
Water	220ml	270ml
Oil	2tbsp	3tbsp
Cinamon	3/4tsp	1tsp
Dark brown sugar	1tbsp	1 1/3tbsp
Rasins	60g	80g
Nuts	60g	80g
Salt	1 1/2tsp	2tsp
Bread flour	350g	460g
Dry yeast	1tsp	1 1/4 tsp

Program : SWEET

22. SANDWICH BREAD

LOAF SIZE	1.5LB	2.0LB
Water	220ml	300ml
Margarine or butter	1 1/2tbsp	2tbsp
Salt	1 1/2tsp	2tsp
Sugar	1tbsp	1 1/2tbsp
Bread flour	380g	500g
Dry yeast	1 1/4tsp	1 1/2tsp

Program : Sandwich

Dry Yeast 11/4 tsp 1 1/2 tsp
Oil 1tbsp 2tbsp

Program :FRENCH

19. Ultra-fast cheese-cracked pepper bread

LOAF SIZE	1.5LB	2.0LB
Water,48C or110F(warm)	230ml	300ml
Soft goat cheese	40g	55g
Dry milk	2tbsp	3tbsp
Salt	2/3tsp	1tsp
Sugar	2tbsp	3tbsp
Cracked black pepper	1tbsp	1 1/3 tbsps
bread flour	410g	520g
Dry yeast	3tsp	4tsp
Oil	tbsp	2tbsp

Program: Ultra-fast

20. RICH SWEET BREAD

LOAF SIZE	1.5LB	2.0LB
Water	120ml	190ml
Eggs	2	3
Oil	2tbsp	3tbsp
Sugar	2tbsp	3tbsp
Salt	1 1/2tsp	2tsp
Bread flour	400g	520g
Rasins	50g	75g
Dry yeast	1 tsp	1 1/2tsp

Program : SWEET

23. HOLIDAY BREAD

LOAF SIZE	1.5LB	2.0LB
Water	100ml	120ml
Milk	140ml	180ml
Oil	2tbsp	3tbsp
Salt	1 1/2tsp	2tsp
Sugar	4tbsp	5tbsp
bread flour	380g	500g
Walnuts chopped	60g	80g
Dry yeast	1 1/2tsp	1 3/4tsp

Program : SWEET

Marmalade

It is easy to make jams or marmalades with the bread Baking machine .Even if you have never made marmalade Before,it is worth giving it a try .you can be sure to make Especially tasty marmalades.

Proceed as follows:

. Wash fresh, ripe fruit. Peel the apples. Peaches ,pears And other hard-peeled fruits.

. Always use the recommended doses, as these are pre- cisely determined for the MARMALADE program.

Otherwise the marmalade risks to boil too early or to the

Spill over.

. Weigh the fruit , cut it into small pieces (max 1cm) or them

. Add the 2:1 jellifying sugar in the specified quantities. Do not absolutely use normal sugar or 1:1 jellifying Sugar, as the jam will not be thick enough.
. Mix the fruit with the sugar and start the program that

. After 1'20" the acoustic signal is given .you can fill the into marmalade into glass jars . Close the jars well

24.Strawberry Jam

Washed and cleaned fresh strawberries,
either cut into pieces or pureed 900g
2:1 jellifying sugar 500g
Lemon juice 1tbsp

. Mix all the ingredients in the container with a plastic
. Select the MARMALADE program and start.
. Remove the sugar remains on the side of the container with a spatula.
. When the acoustic signal is given , take the container out of the appliance with oven cloths. Fill the marmalade into glass jars and close them well.

25. Berry Jam

Thawed deep-frozen berries 950g
2:1 jellifying sugar 500g
Lemon juice 1tbsp

. Mix all the ingredients in the container.
. Select the MARMALADE program and start.
. Remove the sugar remains on the side of the container with a spatula.

When the acoustic signal is given, take

container

Out of the appliance with oven cloths.

. Fill the marmalade into glass jars and close

well.

26.Orange jam

Peeled and thinly diced oranges 900g
Peeled and thinly diced lemons
100g runs completely automatically.
2:1 jellifying sugar
500g

. Peel the oranges and lemons and cut , them pieces.

Add the sugar and mix all the ingredients in the container.

. Scraper.

Environment friendly disposal



center.

You can help protect the environment!
Please remember to respect the
local regulations: hand in the non-
working electrical
equipments to an appropriate waste disposal

Italiano



Trattamento del dispositivo elettrico od elettronico a fine vita (Applicabile in tutti i paesi dell'Unione Europea e in quelli con sistema di raccolta differenziata)

Questo simbolo sul prodotto o sulla confezione indica che il prodotto non deve essere considerato come un normale rifiuto domestico, ma deve invece essere consegnato ad un punto di raccolta appropriato per il riciclo di apparecchi elettrici ed elettronici. Assicurandovi che questo prodotto sia smaltito correttamente, voi contribuirete a prevenire potenziali conseguenze negative per l'ambiente e per la salute che potrebbero altrimenti essere causate dal suo smaltimento inadeguato. Il riciclaggio dei materiali aiuta a conservare le risorse naturali. Per informazioni più dettagliate circa il riciclaggio di questo prodotto, potete contattare l'ufficio comunale, il servizio locale di smaltimento rifiuti oppure il negozio dove l'avete acquistato.

Chiunque abbandona o cestina questo apparecchio e non lo riporta in un centro di raccolta differenziata per rifiuti elettrici-elettronici è punito con la sanzione amministrativa pecuniaria prevista dalla normativa vigente in materia di smaltimento abusivo di rifiuti.

English



Disposal of old electrical & electronic equipment (Applicable in the European Union and other European countries with separate collection systems)

This symbol on the product or in its packaging indicates that this product shall not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The recycling of materials will help to conserve natural resources. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Français



Traitement des appareils électriques et électroniques en fin de vie (Applicable dans les pays de l'Union Européenne et aux autres pays européens disposant de systèmes de collecte sélective)

Ce symbole, apposé sur le produit ou sur son emballage, indique que ce produit ne doit pas être traité avec les déchets ménagers. Il doit être remis à un point de collecte approprié pour le recyclage des équipements électriques et électroniques. En s'assurant que ce produit est bien mis au rebut de manière appropriée, vous aiderez à prévenir les conséquences négatives potentielles pour l'environnement et la santé humaine. Le recyclage des matériaux aidera à conserver les ressources naturelles. Pour toute information supplémentaire au sujet du recyclage de ce produit, vous pouvez contacter votre municipalité, votre déchetterie ou le magasin où vous avez acheté le produit.

Español



Tratamiento de los equipos eléctricos y electrónicos al final de su vida útil (Aplicable en la Unión Europea y en países europeos con sistemas de recogida selectiva de residuos)

Este símbolo en su equipo o su embalaje indica que el presente producto no puede ser tratado como residuos domésticos normales, sino que deben entregarse en el correspondiente punto de recogida de equipos eléctricos y electrónicos. Asegurándose de que este producto es desechado correctamente, Ud. Está ayudando a prevenir las consecuencias negativas para el medio ambiente y la salud humana que podrían derivarse de la incorrecta manipulación de este producto. El reciclaje de materiales ayuda a conservar las reservas naturales. Para recibir información detallada sobre el reciclaje de este producto, por favor, contacte con su ayuntamiento, su punto de recogida más cercano o el distribuidor donde adquirió el producto.

Deutsch



Entsorgung von gebrauchten elektrischen und elektronischen Geräten (Anzuwenden in den Ländern der Europäischen Union und anderen europäischen Ländern mit einem separaten Sammelsystem für diese Geräte)

Das Symbol auf dem Produkt oder seiner Verpackung weist darauf hin, dass dieses Produkt nicht als normaler Haushaltsabfall zu behandeln ist, sondern an einer Annahmestelle für das Recycling von elektrischen und elektronischen Geräten abgegeben werden muss. Durch Ihren Beitrag zum korrekten Entsorgen dieses Produkts schützen Sie die Umwelt und die Gesundheit Ihrer Mitmenschen. Umwelt und Gesundheit werden durch falsches Entsorgen gefährdet. Materialrecycling hilft den Verbrauch von Rohstoffen zu verringern. Weitere Informationen über das Recycling dieses Produkts erhalten Sie von Ihrer Gemeinde, den Kommunalen Entsorgungsbetrieben oder dem Geschäft, in dem Sie das Produkt gekauft haben.

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