Disconnect the machine from the power outlet and let it cool down

clockwise, then pulling the handle, wipe the inside of the pan with a damp cloth. Do not use any sharp or abrasive agents to protect

Note: Insert the bread pan and press down until it fixed in correct

correct position then turn it in clockwise.

2. Kneading blade: If the kneading blade is difficult to remove from the bread, use the hook. Also wipe the blade carefully with a cotton damp cloth. Both the bread pan and kneading blade are dish-washing safe

position. If it cannot be inserted, adjust the pan lightly to make it is on the

3. Housing: gently wipe the outer surface of housing with a wet cloth. Do

KNOW YOUR BREAD MAKER

Baking space

Housing

Control panel

Measuring spoon **IMPORTANT SAFEGUARDS** 

1. Read all instructions

hot oil or other hot liquids. ingredients. 15. Never beat the bread pan on the top or edge to remove the pan, this

always be followed: 2. Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.

Before using the electrical appliance, the following basic precautions shou

3. Do not operate any appliance with a damaged cord or plug or after the

not use any abrasive cleaner for cleaning, as this would degrade th

the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical /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.

appliance malfunctions, or is dropped or damaged in any manner. Return

7. Do not let cord hang over edge of table or hot surface. 8. The use of accessory not recommended by the appliance manufacture

9. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety. 10. Children should be supervised to ensure that they do not play with the 11. Do not place on or near a hot gas or electric burner, or in a heated oven.

12. Extreme caution must be used when moving an appliance containing 13. Do not touch any moving or spinning parts of the machine when baking. 14. Never switch on the appliance without properly placed bread pan filled

16. This appliance has been incorporated with a grounded plug. Pleas ensure the wall outlet in your house is well earthed. 17. Do not operate the appliance for other than its intended use. 18. Do not use outdoors.

Whole wheat flour is heavier and more nutrient rich than common

Black wheat flour, also known as "rough flour" is a kind of high fiber flour, similar to whole wheat flour. To get a large size after rising, it must be baked with a high proportion of bread flour.

which are used for enhancing the flavor and texture.

bread. It's also food for active yeast. While white sugar is the most common ingredient, brown, powdered, or cotton sugar can be used for specialties.

8. Yeast

bread. It's also food for active yeast.

Control panel

Selections

1LB 1.5LB 2LB

Preset 🔲 🖾 🔠

O 123

Function introduction

display on the interface without a flashing colon between the numbers. The default programs will be displayed - Program "1", "1.5LB", and "MEDIUM".

Once the bread maker is plugged in, it will beep and "3:00" will

To start a program, press the STAR/STOP button once. After a

To stop the cooking program, press the START/STOP button for

The MENU button is used to select different cooking programs Each time it's pressed, you'll hear a short beep and a new

After power on

This button is used for starting and stopping the selected baking

short beep, the indicator will turn on with a flashing colon (two dots) in the displayed time. All other buttons are inactive after a program has started, except the START/STOP button. To pause the cooking program, press the START/STOP button for a half second. After 3 minutes, the cooking program will resume until

cooking program will be selected. Press the button continuously to cycle through the 22 cooking programs on the LCD display

approx. 3 seconds. After a beep, the cooking program will be

turned off. The 3 second hold is a feature designed to preven

1. Basic Bread, 2. French Bread, 3. Whole Wheat Bread, 4 Sweet Bread, 5. Rice Bread, 6. Gluten-Free bread, 7. Quick Bread, 8. Cake, 9. Dessert, 10. Dough, 11. Mix, 12. User-Defined Knead, 13. Sticky Rice Cake, 14. Yogurt, 15. Rice Wine, 16. Jam, 17. Defrost, 18. Stir-Fry, 19. Bake, 20. Ferment and Bake, 21 Stew, 22. Home Made

any unintentional disruption.

These 22 programs are:

With this button, you can select light, medium, or dark coloring for your bread crust. This button works with the following preset cooking programs: MENU 1-8, 19, 20, 22.

2. Dry Measurements

the results you want.

Select the desired weight of your bread loaf (1LB, 1.5LB, 2LB) Press the LOAF SIZE button to choose your desired gross weight, using the mark beneath for reference.

If you don't want your bread maker to start working immediately

This button works with the following preset cooking programs:

MENU 1-8, 19, 20, 22.

you can set a delay timer to suit your needs. Select how long you wish the appliance to delay cooking by using the "▲ or▼"

Before you can set a delay timer, you must select a cooking program and level of browning. "▲ or▼" Using the above symbol to increase or decrease delay time by

increments of 10 minutes, maximum of 15 hours. Stir 1

These numbers indicate the current phase of a selected program

Ferment 2

Display "HHH"

Press START/STOP to start the program.

DELAY ("▲ or▼")

program, it's divided into Phase 1, Phase 2, and Phase 3.

SYMBOL. Please note the delay time should include the baking program time and that there is bread to be baked within the unit.

> VIV-PROLOAF HOME MADE PROGRAM Program Setting

Press this button using the MENU button. Bake is option 19. Use

the START/STOP button to start the program.

Adding Sequence

This function is found using the MENU button, under option 11

time

15

3

42

40

0

2.after operating, open cover

that kneader almost can't rotate

and stir adequately

1.selected program menu is Select the proper program menu

several times and bread is dry, no Don't open cover at the last rise

bake badly

3.Stir resistance is too large so

Check kneader hole, then take

when actively baking. For example, when using the STIR

1-30

0-30

0-60

Press this button to enter the home-made menu. Here, the user can se remove the bread before the time limit, please turn off KEEF each process time manually. For example, setting the knead, ferment, WARM mode by pressing the START/STOP button.

**KEEP WARM** 

Keep warm

Delay

If the power supply has been interrupted during the course of makin bread, the process of making bread will be continued automatically within 10 minutes, even without pressing START/STOP button. If the interruption time exceeds 10 minutes, the memory cannot be kept, you must discard the ingredients in the bread pan and add the ingredients into bread pan again, and the bread maker must be restarted. But if the dough has not entered the rising phase when the power supply break off, you can press the START/STOP directly to continue the program

Bread can be kept warm for up to one hour. If you wish to

Three crust color medium

15hour

This unit works well in a wide range of temperatures, but there

between 59F to 93F (15C to 34C).

**ENVIRONMENT** 

WARNING DISPLAY

minutes. Then let it cool down and clean all the detached parts again 4. Dry all parts thoroughly and assemble them, the appliance is ready for

2. Clean all the parts according to the section CLEANING AND

Place the bread pan in position and turn it clockwise until it

clicks into the correct position. Fix the kneading blade onto the

drive shaft. It's recommended to fill the hole with heat-resistant

margarine prior to placing the kneading blade. This helps to

avoid dough sticking to the kneading blade while making it

high gluten flour 3.5cups500g 2.75cups400g 2.25cups300g

bread weight 2LB 1.5 LB 11 R with any liquio.

easier to remove from the bread.

1. If the display shows "HHH" after you have pressed START/STOP

button, (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 "EE0" after you have pressed START/STOP

button, (see below figure 2) the temperature sensor is disconnected please check the sensor carefully by Authorized expert.

BEFORE THE FIRST USE

Crust is too

The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation

may be differences in loaf size when comparing warm or cold

rooms. We suggest that the room temperature remains

Picture 1

. Unpack your appliance and check whether all parts and accessories

are complete and free of damage.

baking color is Different recipes or ingredients

3. Set the bread maker on bake mode and bake empty for about 10 Use orliquid

**HOW TO MAKE BREAD** 

Note: For the correct quantities of flour or rising agent

2. Place the ingredients into the bread pan. Please add

liquid should be added first, then sugar, salt, and finally

flour. Always add yeast or baking powder as the last

them in order listed in recipes. Usually, the water or

12. Let the bread pan cool down before removing the bread. Then use non-stick spatula to gently loosen the sides of the bread from the par Make a small indentation on the top of the flour with you 13. Turn bread pan upside down onto a wire cooling rack or clear finger. Add yeast into the indentation, ensuring it doesn't

unit through the vents. This is normal.

Press the COLOR button to select the desired crust colo

Press the LOAF SIZE button to select the desired size

8. Set the delay time by pressing ▲ or▼button. This step may be

9. Press the START/STOP button once to start working, and the

10. For MENU programs 1-7, you will hear the unit beeping during

operation. These are prompts to add ingredients. Open the lid and

add the required ingredients. You may see steam coming from the

11. Once the process has been completed, ten beeps will be heard. Yoυ

process and take out the bread. Open the Lid and while using oven mitts,

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

can press START/STOP button for approx. 3 seconds to stop the

turn the bread pan in anti-clockwise and take out the bread pan.

skipped if you want the bread maker to start working immediately

cooking surface and gently shake until bread falls out. come into contact with the liquid or salt. 14. Let the bread cool for about 20 minutes before slicing. It is 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

Quick breads are made with baking powder and baking soda that

making storage times shorter

activated by moisture and heat. For perfect quick breads, it is suggested

batters, dry ingredients may collect in the corners of the pan. If may be necessary to use a rubber spatula to help mix and avoid **CLEANING AND MAINTENANCE** 

that all liquids be placed in the bottom of the bread pan with dr

ingredients on top. During the initial mixing with quick bread

1. BREAD PAN: remove the bread pan by turning it counter

The pan must be completely dried before reinstalling.

high polish of the surface. Never immerse the housing into water for Note: Never disassemble the lid for cleaning. 4. Before the bread maker is packed for storage, ensure that it ha

INTRODUCTION OF BREAD INGREDIENTS

Bread flour has high gluten contents. It has good elastic qualities making it ideal to keep its size and nit collapse after rising. Since

flour is the most important ingredient in bread making.

the gluten content is higher than common flour, it can be used for

making bread that's large in size and has dense inner fiber. Bread

completely cooled down, clean and dry, and the lid is closed.

Flour that doesn't contain any baking powder, making it sufficient for fast bread making. 3. Whole-wheat flour

Whole wheat flour is ground from grain and includes plant fiber, seed, gluten, and other remnants from the wheat plant.

flour. Bread made by whole wheat flour is usually smaller in size, but denser. Many recipes call to combine whole wheat flour with bread flour to achieve the best result.

A type of flour that contains baking powder and is ideal for

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,

Sugar is important to increase the sweet taste and color of a

While white sugar is the most common ingredient, brown,

Sugar is important to increase the sweet taste and color of a

powdered, or cotton sugar can be used for specialties. When a yeast starts to work its magic, it will produce carbon dioxide as a byproduct. This gas expands the bread and makes the inner bread fibers softer. For this process to happen, it needs carbohydrates such as sugar or flour for food.

temperatures, the fungus will expire and be unusable for bread

1. Pour  $\frac{1}{2}$  cup of hot water (113F – 122F) into a measuring cup. yeast over the water.

9. Salt

Do not stir the water. 4. The water will froth and should be up to a level of a full cup. Otherwise the yeast is dead or inactive.

Yeast must be stored in a refrigerator. At room or higher

Here's how to know if your yeast is fresh:

possible. In most cases, bad bread comes from bad yeast.

Eggs can improve the texture of bread, make it more nourishing and larger in size. Eggs should be stirred in evenly.

Before using, check the production date and storage life of your

3. Place the measuring cup in a warm place for about 10 minutes.

can use fresh milk or water mixed with 2% milk powder in place of water, which can enhance bread flavor and improve crust color.

11. Grease, butter and vegetable oil

13. Baking Soda

Baking powder is used for rising fast breads and cakes. Since a

rising time is not needed, it can produce the air that makes the

Similar to and can also be used in combination with baking

14. Water and other liquid

completed.

yeast. After each use, return in to the refrigerator as soon as

2. Put 1 tsp white sugar into the cup and stir, then sprinkle 2 tsp of

Grease can make a bread softer and improve storage life. Butter should be melted or chopped into smaller pieces before using

bubbles to soften the texture of your bread

Water is an essential ingredient for making bread. Generally speaking, water temperatures should be between 68F to 77F. You

lemon juice, and others. INGREDIENTS MEASUREMENT

Some recipes call for juice such as apple juice, orange juice,

One of important step for making good bread is proper amount of ingredients. It is strongly suggested that use measuring cup of measuring spoon to obtain accurate amount, otherwise the bread will be

1. Weighing Liquid Ingredients Water, fresh milk, or milk powder solution should be measured with measuring cups. Make sure when measuring, the hash marks are at eye level. When measuring other ingredients, make sure you thoroughly clean the measuring cup so you don't upset the ingredient balance.

Dry measuring must be done by gently spooning ingredients into the measuring cup and then leveling evenly. It's also important to make sure the ingredient is level and not lopsided which could alter the measurement and affect the recipe. When measuring

small amounts, it's better to use a measuring spoon. Taking extra care with your measurements makes it much more likely you'll get

The sequence of adding ingredients should be followed in order

Generally, you should follow this order: liquid ingredients, eggs, salt, and milk powder, etc. When adding ingredients, the flour (or whichever powder you're using) can't be completely wet. Yeast can only be placed on dry flour/powder and cannot touch any salt if used. After the flour has been kneaded for some time, the unit will beep, prompting ou to put fruit ingredients into the mixture (if necessary). If the fruit ngredients are added too early, the flavor will be diminished after mixing for a while. When using the delay feature, don't add perishable ingredients that can expire after a period of time.

TROUBLE SHOOTING Smoke from Some ingredients adhere to the Unplug the bread maker and ventilation heat element or nearby, for the clean the heat element, but be hole when first use, oil remained on the careful not to burn you, during the baking surface of heat element Bread bottom Keep bread warm and leave

so large as to environment temperature is too the true reasons first use, dry operating and open crust is too bread in the bread pan for a long Take bread out soon without provided the bread out so on th No yeast or the amount of yeast Bread size is a size is may have a poor activity as water time so that water is losing too keeping it warm too small or bread has no is mixed together with salt, or the too small or bread has no After taking bread out, put hot It is very difficult to take bread out

Kneader adheres tightly to the shaft in bread pan shaft in bread pan immerge kneader for 10 minutes, then take it out and clean. environment temperature is properly. then take it out and clean.

authorized service facility. Press START/STOP button and after pressing The temperature in bread maker unplug bread maker, then take START/STOP is too high to make bread. bread pan out and open cover

until the bread maker cools down Check whether bread pan is fixed motor noises Bread pan is fixed improperly or properly and dough is made but dough isn't | dough is too large to be stirred | according to recipe and the stirred ingredients is weighed accurately Bread size is

Yeast is too much or flour is excessive or water is too much or properly the amount according to

bread pan out and operate without load, if not normal, contact with the 10 the middle temperature is too high temperature According to the ability of 2.Excessive water makes dough absorbing water, adjust water on Bread weight 1.too much flour or short of water Reduce flour or increase water 2.too many fruit ingredients or too much whole wheat flour Middle parts 1. Excessive water or yeast or no Reduce properly water or yeas are hollow salt after cutting 2.water temperature is too high Check water temperature

Dough is so The amount of liquids is so much

Bread and can't make dough rise

is also excessive.

as to make dough soft and yeast

1.used flour is not strong powder

too dark when have great effect on making making cakes bread, baking color will become Use bread flour or strong powder. or food with very dark because of much sugar collapses in 2.yeast rate is too rapid or yeast | Yeast is used under room

2spoon 1.5spoon 1spoon put on the corner 3scoop 2.5scoop 2scoop put on the corner [6] instant yeast 1.0spoon 1.0spoon flour,don't touch 3spoon 2.5spoon 2spoon put on the corner

bread weight 2 LB 1.5 LB 1 LB

ნ] corn flour 2cups280g |1.5cups210g | 1cup140g | <sup>Car</sup> high gluten flour 3.75cups550g 3.25cups450g 2.5cups350g 5] self-rising flour 2cups280g

high gluten flour 2cups280g 1.5cups210g 1cup140g [6] instant yeast 3.5spoon 3.5spoon flour, don't touch [6] instant yeast 1spoon

[6] high gluten flour 2.75cups400g 2.25cups300g 1.5cups200g [7] instant yeast 1.5spoon 1.5spoon 1spoon flor [7] instant yeast 2spoon 1.5spoon 1spoon flour, do

[4] high gluten flour 4cups 560 q [1] water 330ml put on the dry [5] instant yeast 1.5spoon with any liquid。 knead [2] salt Ispoon sticky rice 500g 0 [1] pulp 3cups

at the end of operation, the bread will be kept warm automatically for 1 hour, when keep warm is finished, one beep will be heard. 16. When no longer in use, unplug the power cord and wait for the 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.

recommended slicing bread with electric cutter or dentate cutter, had

better not with fruit knife or kitchen knife, otherwise the bread may be

15. If you are out of the room or have not pressed START/STOP button

Note: If the bread has not been fully consumed, we recommend you store the remaining bread in a sealed plastic bag or container. Bread can be stored for about three days at room temperature. If refrigerated, properly sealed bread can store up to 10 days before decomposition. When making bread yourself,

preservatives found in store bought bread are not present,

About Quick Breads

Bake/stew/c [1] mins for each short-pressing, +/- 10 mins for each lo ng-25 home [2]

default 1:20; adjustable time from 1:00 to 3:00, +/-1

Manufacturer's 1-Year Limited Warranty The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

This warranty gives you specific legal rights. You may also have other rights which var

Procedure for Replacement or Return within the 1 Year:

Bread surface ingredients in bread such as ingredients into bread ingredients in bread in ingredients into bread. 13 is adhered to butter and bananas etc. dry powder 2.stir not adequately for short of Check water and mechanical construct of bread maker

2scoop 1.5scoop 1.25scoop put on the corner [5] high gluten flour 3.5cups500g 2.75cups400g 2.25cups300g 3.5scoop 3scoop 2.5scoop put on the corner

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

dessert [3] cooked rice

defrost [2] default 30mins; adjustable from 0:10 to 2:00, 10mins fo r each pressing [3] [1] peanuts 300g

22 default 0:30; adjustable from 0:10 to 2:00, +/-1 mins sti-fry [2] for each short-pressing, +/- 10 mins for each longpressing [3] time 1:40 23 Fermant& [1] default 1:30; fermant time: 40 mins, baking time 50mins; crust color

put on the corner