



BREAD MAKER

INSTRUCTION MANUAL



MODEL: EHD25AD-P00E

GS AC 230-240V/50HZ 850W 2.5LB(1250g)

Read this booklet thoroughly before using and save it for future reference

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Read the operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Hand over the manual to anyone you pass on the appliance to.

1.Important information for your safety

Setup

- Check the bread maker for transport damage after unpacking. If necessary, contact your supplier.
- Place the appliance on a dry, flat and heat-resistant surface.
- Do not place the appliance near gas burners, electric ovens or other heat sources.
- Do not place the appliance near any inflammable materials, explosive and/or self-igniting gases.
- Make certain that the ventilation slits of the appliance are not covered.
- Before plugging in the appliance, check whether the electricity type and mains voltage match the information on the type plate.
- Do not draw the power cord over sharp edges or close to hot surfaces or objects. This may damage the insulation of the power cord.
- To prevent anyone from tripping over, the appliance is provided with a short power cord.
- If you plan to use an extension cable, make sure that the maximum permissible power rating of the cable corresponds with that of the bread maker.
- Place the extension cable in such a way as to prevent anyone from tripping over it or pulling it accidentally.
- This appliances are not intended to be operated by means of an external timer or separate remote-control system.

During operation

- Check the condition of the power cord and plug frequently. If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's customer service or a similarly qualified person to avoid associated dangers.
- Children using electrical appliances or standing close to them may be allowed only under the supervision of an adult.
- This appliance complies with the normal safety regulations. Inspection, repair and technical maintenance may only be performed by a qualified specialist.
- Do not place any objects on the appliance and do not cover it during operation. Fire Hazard!
- Caution, the bread maker becomes hot. Only touch the handles and touch buttons of the appliance. If necessary, use a kitchen cloth.
- Before taking out the accessories or inserting them, allow the appliance to cool down and unplug the power cord.
- Do not re-locate the bread baking machine if the bread pan contains hot ingredients or liquids.
- Avoid contact with the rotating kneading paddles during operation. Injury hazard!
- Stop the appliance off by means of the On/Off button, then pull the power plug out of the wall socket to disconnect the appliance from the power supply.
Do not pull at the cable but pull out the plug from the socket.
- When not in use or before cleaning the appliance, unplug the power cord as a

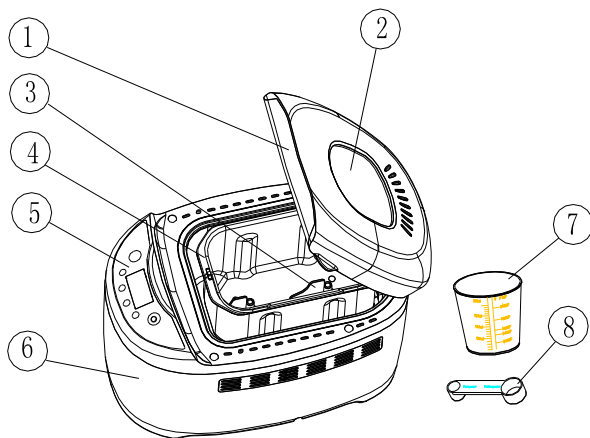
safety measure.

- Do not use the bread baking machine for the storage of foods or utensils.

Cleaning

- Do not immerse the bread maker in water or other fluids. Hazard of lethal electrical shocks!
- Do not clean the appliance with abrasive scrubbers. Detached particles of the scrubber may come into contact with the electrical components and cause severe electric shocks.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.

2. Machine Overview



- (1). Appliance lid
- (2). Viewing window
- (3). 2 kneading paddles
- (4). Bread pan
- (5). Control panel
- (6). Housing
- (7). Measuring cup
- (8). Measuring spoon (tea and table size)

3. Accessories

You can choose excess underside drawig acessories .Only use original manufactureing accessories .

4. Proper use

Only use your bread maker for baking bread in a household environment. Do not use

the appliance for drying foodstuffs or other objects.

Do not use the bread machine outdoor. Use accessories recommended by the manufacturer only. Accessories not recommended may cause damage to the appliance.

5. Before the First Use

Disposing of the packaging material

Unpack your appliance and dispose of the packaging material in accordance with the prevailing regulations.

Initial cleaning

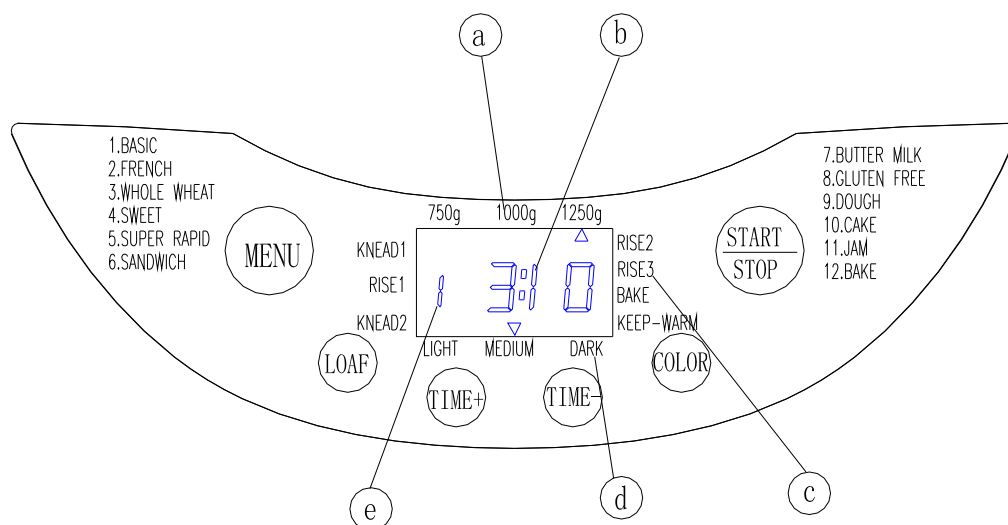
Wipe the bread pan, kneading paddle and outer surface of the bread baking machine with a clean, damp cloth before putting into operation. Do not use any abrasive scrubbers or cleaning powders. Remove the protective film on the control panel.

6. Properties

You can use the automatic bread maker to bake according to your taste.

- You can choose from among 14 different baking programmes.
- You can use ready-to-use baking mixtures.
- You can knead noodle dough or roll dough and make baguette.
- You can make jam and cake.
- With the "baguette" baking programme, you can bake baguette using the rising dough.

7. Control panel



(1). LCD Display

- (a) .Display for selection of the loaf weight
1250g, 1000g, 750g

- (b).The remaining baking time in minutes
- (c). Working process indicator
KNEAD1,RISE 1,KNEAD2,RISE2,RISE3,BAKE,KEEP WARM.
- (d).The selected bread crust color
light, medium, dark
- (e)The selected programme number

(2). Menu

Load the desired baking programmes. The programme number and the corresponding baking time appears on the LCD display.

Important:

When pressing all buttons an acoustic signal must be audible, unless the appliance is in operation.

(3). Loaf

Select bread gross weight (1250g, 1000g,750g). Press the button until the marking appears beneath the desired loaf weight.

(4). “ Time+” and “Time-”

Time-delayed baking.

Press “Time+” button continuously to adjust the finish time. The time will increase at the increment of 10 minutes.

Press “Time-” ,The time will increase at the decrement of 10 minutes.

(5). Color

Select bread crust color (light/medium/dark). Press the button of “Color” enough times until a marking appears indicate the desired crust color. The programme Dough can not select the color setting.

(6). Start/Stop

To start and stop the operation or to delete a set timer. To finish operation and delete the settings, press the “Start/Stop” button for 2 seconds until one long acoustic signals are audible.

Note:

Do not press the Start/Stop button, if you only want to check the state of your bread.

(7).Programme number

The programme number appears on the LCD display of left corner.

Memory function

When being switched on again after a power failure of up to approx. 10 minutes, the programme will continue from the same point. This does not apply, however, when you cancel/terminate the baking process by pressing the “Start/Stop” button for 2 seconds.

Window

You can check the baking process through the window.

8. Baking programmes

You select the desired programmes by pressing the button “Menu”. The corresponding programme number is showed on the LCD display. The baking time depends on the selected Programme combinations. See chapter "Working time table".

Baking programme 1: Basic

This setting is used for breads which primarily use white flour; though some recipes may include small amounts of whole wheat flour as well.

Baking programme 2: French

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

Baking programme 3: Whole Wheat

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy.

Baking programme 4: Sweet

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

Baking programme 5: Super rapid

kneading, rise and baking in a very fast way. But the baked bread is the most rough among all bread menus.

Baking programme 6: Sand wick

For bakeing sand wick bread

Baking programme 7: Butter milk

For bakeing Butter milk bread

Baking programme 8: Gluten free

For bakeing no gluten bread ,with rice flour to make bread add gluten

Baking programme 9: Dough

For preparing dough. In this program no baking is done.

Baking programme 10: Cake

Kneading, rise and baking to make cake.

Programme 11: Jam

For making jam.

Programme 12: Bake

For additional baking of bread that are too light or not baked through. In this programme there is no kneading or resting. The bread will be kept warm for nearly an hour after the end of the baking operation. This prevents the bread from becoming too moist.

- To prematurely terminate this function press the “ Start/Stop” button for 2 seconds, until one long acoustic signals are heard. To switch off the appliance, disconnect the appliance from the power supply.

In programs 1, 2, 3, 4, 5, 6, 13 and 14 hurried acoustic signal sounds during the

program time table. Soon thereafter, add the ingredients such as fruits or nuts. If you have set the delayed timer, you can put all the ingredients into the bread pan at the beginning. In this case, however, fruits and nuts should be cut into smaller pieces.

9. Setting the Time

The timer function enables delayed baking.

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 “**Time** ”. Please note the delay time should include the baking time of programme. That is, at the completion of delay time, there is hot bread can be serviced. At first the programme and degree of browning must be selected, then pressing “**Time**” to increase 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 “**Time**” to add the time until 10:30 appears on the **LCD**. Then press the “**Start/Stop**” 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

Do not use the timer function when working with quickly spoiling ingredients such as eggs, milk, cream or cheese.

10. Before baking

For a successful baking process, please consider the following factors:

Ingredients

- Take the bread pan out of the housing, before putting in the ingredients. If ingredients reach the baking area, a fire may be caused by them heating up on the heating elements.
- Always put the ingredients in the stated order into the bread pan .
- All ingredients should have room temperature to maintain an optimal rising result of the yeast.
- Measure the ingredients precisely. Even negligible deviations from the quantities specified in the recipe may affect the baking results.

Note

Never use larger quantities than those specified. Too much dough can rise out of the bread pan and drop onto the hot heating elements, causing a fire.

11. Baking bread

Preparation

Observe the safety instructions in this manual. Place the bread machine on an even and firm base.

Note

The bread maker maximum quantities of flour and yeast is 1250g(2.5Lb) receipts, Don't used more ingredients

First add the Water ,oil and other liquids, then add sugar , salt, flour, last add the yeast .

- (1). Pull the bread pan upward out of the appliance.
- (2). Push the kneading paddles onto the drive shafts in the bread pan. Make sure they are firmly in place.
- (3). Put the ingredients for your recipe in the stated order into the bread pan. First add the liquids, sugar and salt, then the flour, adding the yeast as the last ingredient.

Note

Make certain that yeast does not come into contact with salt or liquid.

- (4). Place the bread pan back in the appliance. Make sure that it is positioned properly.
- (5). Close the appliance lid.
- (6). Plug the power plug into the socket. An acoustic signal sounds and the display indicates the program number and the duration of the normal program 1.
- (7). Select your program with the "Pro..." button. Each input is confirmed by an acoustic signal.
- (8). Select the color of your bread. The marking on the display shows whether you have chosen light, medium or dark.
- (9). You now have the possibility of setting the finish time of your programme via the timer function. You can enter a maximum delay of up to 13 hours.

Starting a Programme

Now start the programme using the "Start/Stop" button.

The programme will automatically run various operations. You can watch the programme time table via the window of your bread baking machine. Occasionally, condensation may occur during baking in the window. The appliance lid can be opened during kneading.

Note

Do not open the appliance lid during baking. The bread can collapse.

Ending a programme

When the baking process has been completed, acoustic signals are issued and the display indicates 0:00. At the end of the programme the appliance automatically changes to a warming mode for up to 60 minutes. In this mode, warm air circulates inside the appliance. You can prematurely terminate the warming function by

keeping the “Start/Stop” button pressed until acoustic signals are heard.

Warning

Before opening the appliance lid, pull the power plug out of the wall socket. When not in use, the appliance should never be plugged in!

Taking out the bread

When taking out the bread pan, always use pot holders or oven gloves. Hold the bread pan tilted over a grid and shake lightly until the bread slides out of the bread pan. If the bread does not slip off the kneading paddles, carefully remove the kneading paddles using the enclosed kneading paddle remover.

Note

Do not use any metal objects that may lead to scratches on the non-stick coating. After removing the bread, immediately rinse the bread pan with warm water. This prevents the kneading paddles from sticking to the driving shaft.

Tip: If you remove the kneading paddles after the last kneading of the dough, the bread will remain intact when you remove it from the bread pan.

- Briefly press the Start/Stop button, to interrupt the baking process or pull the power plug out of the wall socket.
- Open the appliance lid and take out the bread pan. You can take the dough out with floured hands and remove the kneading paddles.
- Replace the dough and close the appliance lid.
- Push the plug back into the wall socket and press the “Start/Stop” button. The baking programme is continued. Let the bread cool for 15-30 minutes before eating. Before cutting bread, make sure that no kneading paddle is still in the bread pan.

Warning

Do not attempt to start operating the bread maker, before it has either cooled down or warmed up. If the display shows “HHH” after the programme has been started, it means that the temperature inside of bread pan is too high. You should stop the programme and unplugged the power outlet immediately. Then open the lid and let the machine cool down completely before using again.

If the display shows “LLL” after the programme has been started, it means that the temperature inside of bread pan is too low. You should place the bread maker on a higher environment for using.

If the display shows “EE0” after you have pressed “Start/Stop” button, it means the temperature sensor open circuit, please check the sensor carefully by Authorized expert. If the display shows “EE1”, it means the temperature sensor short circuit.

12.Cleaning and Care

Warning

Pull the power plug out of the wall socket each time and allow the appliance to cool down. Protect the appliance against splashing water and moisture, as these could lead to an electric shock. Please also observe the safety instructions.

Important

The parts and accessories of the appliance should not be washed in a dish washing machine.

Casing, lid, baking chamber

Remove all particles left behind inside the baking area using a wet cloth or a slightly wet soft sponge. Wipe the casing and the lid too with a wet cloth or sponge. Make sure that the inside area is fully dry. For easy cleaning, the appliance lid can be removed from the housing:

- Open the appliance lid to a suitable angle and lift up to remove it.
- Pull the appliance lid out of the hinge guides.
- To attach the appliance lid, pass the wedge-shaped hinge tappets through the opening in the hinge guides.

Bread pan and kneading paddle

The surfaces of the bread pan and kneading paddle have a non-stick coating. While cleaning, do not use any abrasive detergents, cleaning powders or objects that may cause scratches on the surface. Due to moisture and vapor the surface of various parts may undergo changes in their appearance over a period of time. This does not affect the quality or functional performance of the appliance. Before cleaning, take the bread pans and kneading paddles out of the baking area. Wipe the outside of the bread pans with a damp cloth.

Important

Never immerse the bread pans in water or other liquids. Clean the interior of the bread pans with warm, soapy water. If the kneading paddles are incrustated and hard to release, fill the bread pan with hot water for approx. 30 minutes. If the retainer in the kneading paddle is clogged, you can clean it carefully with a wooden skewer. Do not use any chemical cleaning agents or thinners to clean the bread maker.

13. Technical data

Model: EHD25AD-P00E

Power supply: A.C 230-240V /50Hz

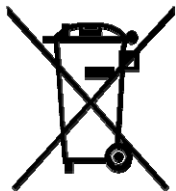
Power consumption :850 Watt

Bread pan compacity: Max 2.5LB(1250g)

14. Warranty & customer service

The warranty conditions and the service address can be found in the warranty booklet.

15. Disposal



Never throw the Automatic Bread Maker into the normal household waste.

Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



16. Programme time table

EHD25AD-P00E BREAD MAKER WORKING TIME TABLE

PROGRAM	1. BASIC			2. FRENCH			3. WHOLE WHEAT			4. SWEET			5. SUPER RAPID		
LOAF SIZE	1250g	1000g	750g	1250g	1000g	750g	1250g	1000g	750g	1250g	1000g	750g	1250g	1000g	750g
WORKING TIME	3:10	3:05	3:00	3:30	3:25	3:18	3:40	3:30	3:25	3:05	3:00	2:55	1:30	1:28	1:25
KNEAD1	10	10	10	11	11	11	10	10	10	10	10	10	8	8	8
RISE1	32	30	28	40	38	38	40	35	35	30	30	30	N/A	N/A	N/A
KNEAD2	12	12	11	13	13	11	13	13	10	13	13	13	7	7	7
RISE2	31	31	31	36	36	35	42	42	42	37	34	31	N/A	N/A	N/A
RISE3	40	40	40	35	35	35	50	50	50	35	35	35	20	20	20
BAKE	65	62	60	75	72	68	65	60	58	60	58	56	N/A	N/A	N/A
KEEPWARM	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
ADD FRUIT	02:21	02:18	02:16	02:32	02:29	02:24	02:41	02:36	02:34	02:18	02:13	02:08	01:20	01:18	01:15
DELAY TIME	13h	13h	13h	13h	13h	13h	13h	13h	13h	13h	13h	13h	13h	13h	13h

PROGRAM	6.SAND WICH			7.BUTTER MILK			8 . GLUTEN FREE			9.DOUGH	10 . CAKE			11.JAM	12 . BAKE
LOAF SIZE	1250g	1000g	750g	1250g	1000g	750g	1250g	1000g	750g	750-1250 g	1250g	1000g	750g	1:20	1:00
WORKING TIME	3:10	3:05	3:00	3:25	3:22	3:20	3:45	3:40	3:35	1:50	1:40	1:35	1:30		
KNEAD1	10	10	10	10	10	10	10	10	10	12	15	15	15	N/A	N/A
RISE1	36	34	33	30	30	30	40	40	40	20	N/A	N/A	N/A	15	N/A
KNEAD2	13	13	12	13	13	13	13	13	13	8	N/A	N/A	N/A		N/A
RISE2	31	31	31	47	47	47	42	42	40	25	N/A	N/A	N/A	N/A	N/A
RISE3	35	35	35	45	45	45	50	50	50	45	N/A	N/A	N/A	45	N/A
BAKE	65	62	59	60	57	55	70	65	62	N/A	85	80	75	REST 20	60
KEEPWARM	60	60	60	60	60	60	60	60	60	N/A	60	60	60	N/A	60
ADD FRUIT	02:17	02:14	02:11	02:38	02:35	02:33	02:50	02:45	02:40	01:15	N/A	N/A	N/A	N/A	N/A
DELAY TIME	13h	13h	13h	13h	13h	13h	13h	13h	13h	13h	N/A	N/A	N/A	N/A	13h

Important:

The largest bread can be made is 1250g, so the maximum quantities of flour and Yeast that may be used shall follow the BREADMAKER COOKBOOK.

17. Trouble shooting

What should I do if the kneading paddle is stuck inside the bread pan after baking?	Add hot water to the bread pan and turn the kneading paddle to loosen encrusted material underneath.
What happens if the finished bread is left inside the bread maker?	The function "Keep warm" ensures that the bread is kept warm for nearly 1 hour and protected from humidity. If the bread remains in the baking machine for longer than 1 hour, it may become moist.
Can the bread pans be washed in a dishwasher?	No. Please wash the bread pans and kneading paddles by hand.
Why doesn't the dough get stirred, even if the motor is running?	Make sure that the kneading paddles and bread pan are positioned properly.
What do I do if the kneading paddle remains in the bread?	Remove the kneading paddles with the kneading paddle remover.
What happens if there is a power failure when a program is running?	In case of power failure for up to 10 minutes, the bread maker will run the last implemented program till the end.
How long does it take to bake bread?	Please consult the programme time table for the exact times.
What size breads can I bake?	With the large bread pan, you can bake bread up to 1250g.
Why can the timer function not be used when baking with fresh milk?	Fresh products such as milk or eggs get spoilt if they remain in the appliance for too long.
The added raisins get crushed in the appliance.	To avoid the chopping of ingredients such as fruit or nuts, add these to the dough only after the signal is sounded.