



ST-EC0122

BREAD MAKER

GB

BREAD MAKER

Dear Buyer!

We congratulate you on having bought the device under trade name «ST». We are sure that our devices will become faithful and reliable assistance in your housekeeping.

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

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IMPORTANT SAFEGUARDS

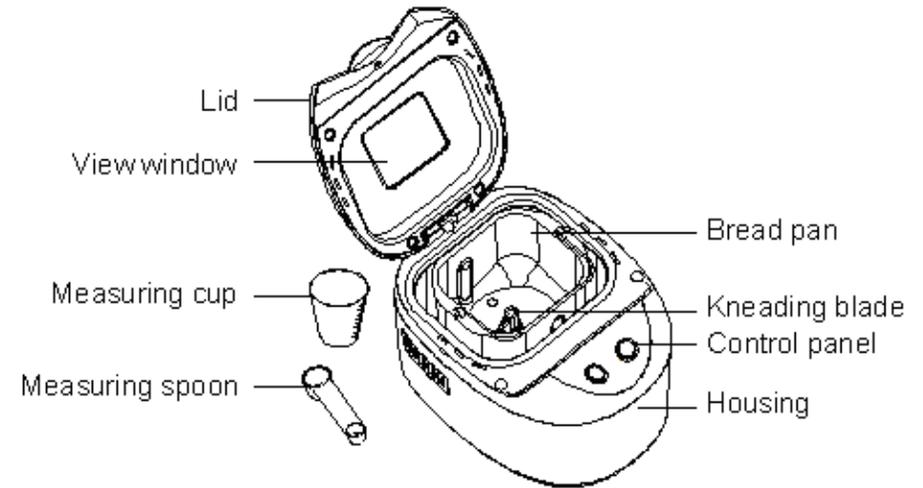


Before using the electrical appliance, the following basic precautions should always be followed:

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 not recommended by the appliance manufacturer may cause injuries.
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 appliance.
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 hot oil or other hot liquids.
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 ingredients.
15. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
16. 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.
17. 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.
18. Turn any control to OFF, then remove plug from wall outlet.
19. Do not operate the appliance for other than its intended use.
20. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
21. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
22. Do not use outdoors.
23. Save these instructions

HOUSEHOLD USE ONLY

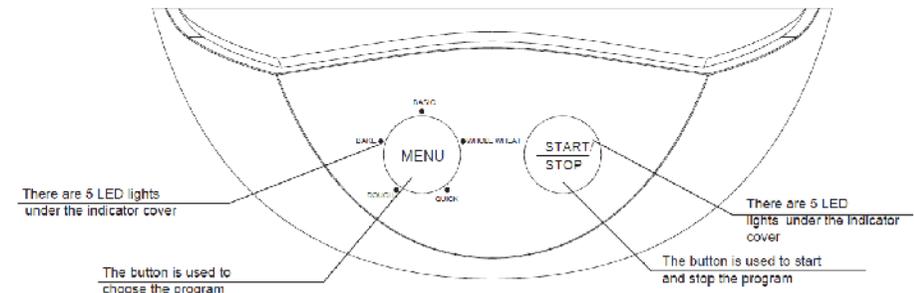
KNOW YOUR BREAD MAKER



(Product may be subject to change without prior notice)

INTRODUCTION OF CONTROL PANEL

(The silkscreen may be subject to change without prior notice.)



AFTER START-UP

As soon as the bread maker is plugged into the socket, a beep will be heard and the **LED** light of the Basic program is on. 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 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 about 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 discontinuously the 5 menus will be cycled to be indicated by the LED under the indicator cover. Select your desired program. The functions of 5 menus will be explained below.

1. Basic: kneading, rise and baking normal bread. You may also add ingredients to add flavor.

2. 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. The time of this setting is three hours.

3. Quick: kneading, rise and baking loaf with baking soda or baking powder. Bread baked on this setting is usually smaller with a dense texture.

4. Dough: kneading and rise, but without baking. Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.

5. Bake: only baking, no kneading and rise. Also used to increase the baking time on selected settings.

Note: The operating time of every setting:

1. Basic	3:00
2. Whole wheat	3:40
3. Quick	1:38
4. Dough	1:30
5. BAKE	0:30

KEEP WARM

Bread can be automatically kept warm for 60 minutes after baking.

When bread is kept warm, four LED lights under the Start/stop button are twinkling.

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 15⁰ and 34⁰ .

WARNING DISPLAY

The five LED lights under the “MENU” button **are twinkling, while the buzzer keep beep**, it indicates the temperature inside is still too high or the sensor is disconnect. Then the program has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes, or connect the sensor.

FOR THE FIRST USE

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.

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 bread pan in position, then turning it in clockwise until it click in correct position. Fix the kneading blade onto the drive shaft. It is recommended to fill hole with heat-resisting margarine prior to place the kneading blade to avoid the dough sticking the kneading blade, also this would make the kneading blade 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.

Note: the maximum quantities of the flour and yeast which may be used refer to the recipe.

3. Make a small indentation on the top of flour with finger, add yeast into the indentation, make sure it does not come into contact with the liquid 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 **START/STOP** button to start working.

7. For the program of **BASIC**, 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.

8. Once the process has been completed 10 beeps sound will be heard. You can press **START/STOP** button for approx. 3 seconds to stop the process and take out the bread. Open the lid and while using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine.

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

9. 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 pan.

10. Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out onto rack.
11. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
12. 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 shut power supply down.
13. 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

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.

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. 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.
4. Before the bread maker is packed away for storage, ensure that it has completely cooled down, is clean and dry, 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 collapsing after rise. As the gluten content is higher than the common flour, so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient of making bread.

2. Plain flour

Flour that contains no baking powder, it is applicable for making express bread.

3. Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole- wheat flour or bread flour to achieve the best result.

4. Black wheat flour

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

5. Self-rising flour

A type of flour that contains baking powder, it is used for making cakes specially.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is very important ingredient to increase sweet taste and color of bread. And it is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirement.

8. Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

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

1.5 tsp. active dry yeast =1 tsp. instant yeast

2 tsp. active dry yeast =1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production date and storage life of your yeast. Store it back to the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

(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 2 tsp. yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth should 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. But bread would be larger if without salt.

10. Egg

Eggs can improve bread texture, make the bread more nourish and large in size, the egg must be peeled and stirred evenly.

11. Grease, butter and vegetable oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

12. Baking powder

Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.

13. Soda

It is similar with baking powder. 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 best. The 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 call for juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.

INGREDIENTS MEASUREMENT

One of important step for making good bread is proper amount of ingredients. It is strongly suggested that use measuring cup or 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. Dry measurements

Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, leveling off with a knife. Scooping or tapping a measuring cup with more than is required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

3. Adding sequence

The sequence of adding ingredients should be abided, generally speaking, the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredient, the flour can't be wetted by liquid completely. The yeast can only be placed on the dry flour. And yeast can't press with salt. After the flour has been kneaded for some time and a beep will prompt 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 delay 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, oil remained on the surface of heat element.	Unplug the bread maker and clean the heat element, but be careful not to burn you, during the first use, dry operating and open the lid.
2	Bread 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.	Kneader adheres tightly to the shaft in bread pan.	After taking bread out, put hot water into bread pan and immerge kneader for 10 minutes, then take it out and clean.
4	Stir ingredients not evenly and bake badly.	1. Selected program menu is improper.	Select the proper program menu.
		2. After operating, open cover several times and bread is dry, no brown crust color.	Don't open cover at the last rise.
		3. Stir resistance is too large so that kneader almost can't rotate and stir adequately.	Check kneader hole, then take bread pan out and operate without load, if not normal, contact with the authorized service facility.
5	Hear the motor noises but dough isn't 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.
6	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.
7	Bread size is too small or bread has no rise.	No yeast or the amount of yeast is not enough, moreover, yeast may have a poor activity as water temperature is too	Check the amount and performance of yeast, increase the environment temperature properly.

		high or yeast is mixed together with salt, or the environment temperature is lower.	
8	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.
9	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 powder.
		2. Yeast rate is too rapid or yeast temperature is too high.	Yeast 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.
10	Bread weight is very large and 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
11	Middle parts are hollow after cutting bread.	1. Excessive water or yeast or no salt.	Reduce properly water or yeast and check salt.
		2. Water temperature is too high.	Check water temperature.
12	Bread surface is adhered to dry powder.	1. There is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
		2. Stir not adequately for short of water.	Check water and mechanical construct of bread maker.
13	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 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.

Specification

Power:	530 W
Working voltage:	220-230 V
Working frequency:	50 Hz
Rated current:	2.3 A

Set

Bread maker	1pc
Instruction manual	1pc
Warranty card	1pc
Cooking book	1 pc
Package	1pc

**ENVIRONMENT FRIENDLY DISPOSAL**

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 centre.

The manufacturer reserves the right to change the specification and design of goods.

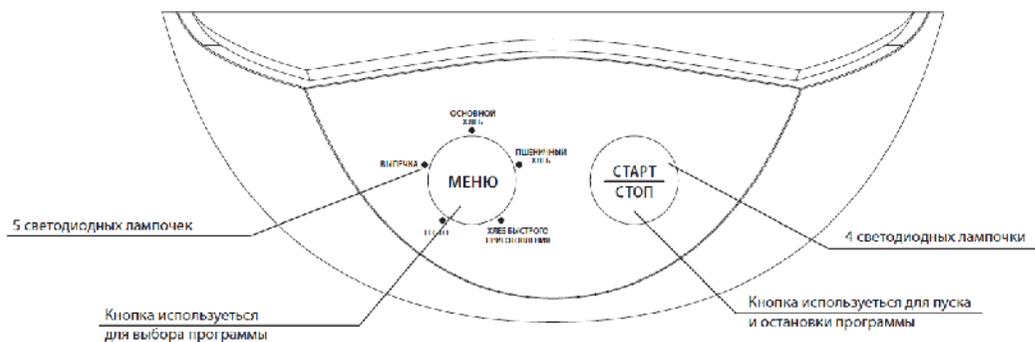
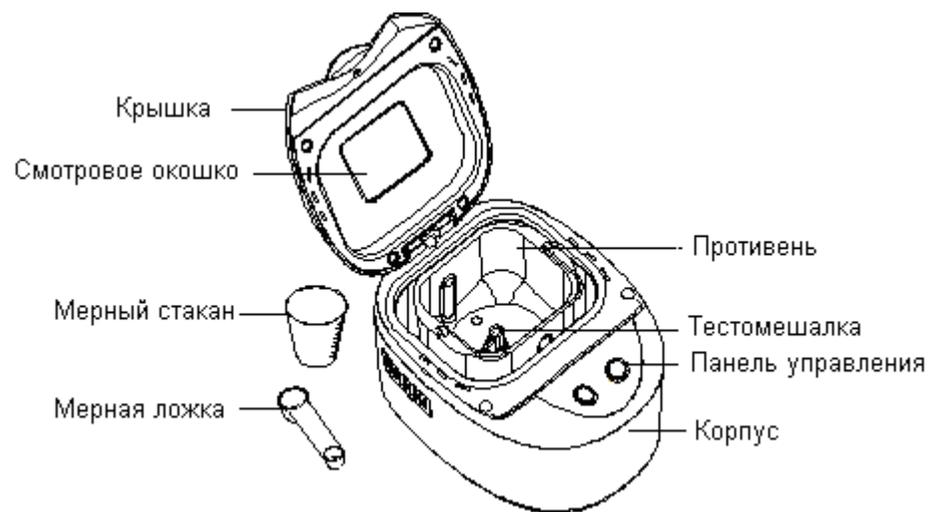
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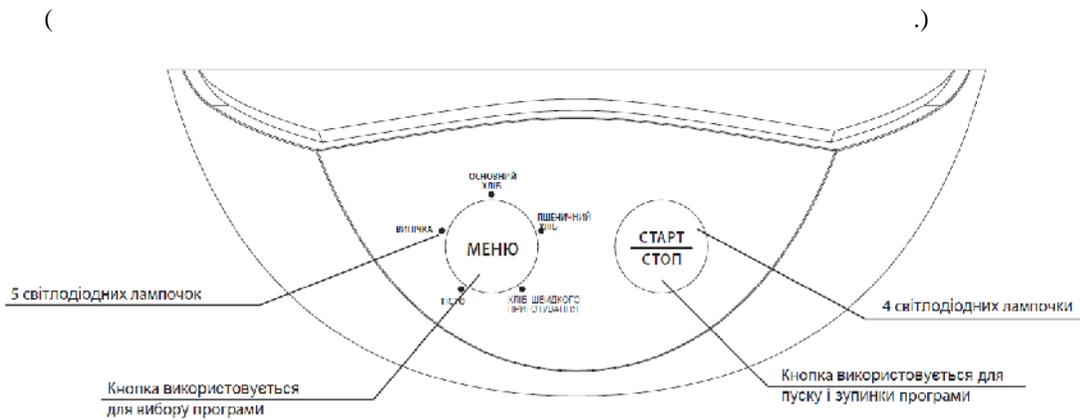
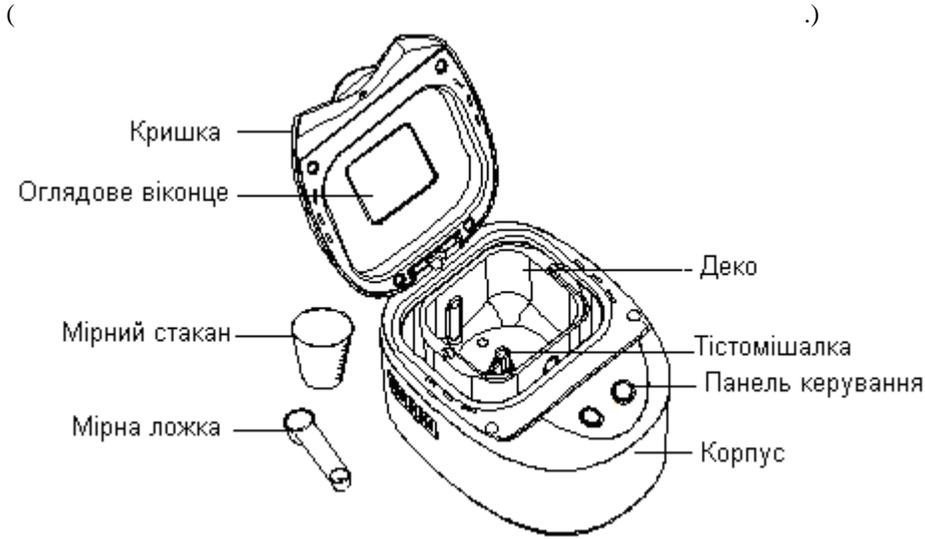
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