

GERANICA

BREAD MAKER

GBM6787



INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.

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GENERAL SAFETY

IMPORTANT INFORMATION

Read this manual thoroughly before you start using the bread maker.

The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to.

Please follow all instructions and take notice of all warnings.



The cover (or back) of the unit should not be removed to prevent risk of electric shock. This unit must be serviced by a qualified service personnel only.



The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.



The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.

IMPORTANT INFORMATION

The lightning flash symbol within the triangle is intended to warn you of non-insulated dangerous voltage the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.

- Only using furniture that can safely support the Products.
- Ensure the Product is not overhanging the edge of the supporting furniture.
- Do not place the product on a high furniture without securing both the furniture and the product to a stable support.
- Do not place the product on cloth or other conductive materials.
- Warn children of the dangers of climbing on furniture to reach the product or its controls and to call for an adult to assist.

GENERAL SAFETY (Cont.)

WARNING!

- Do not allow any object to prevent the door from closing. Also, do not allow cleaner residue or chemicals to accumulate on sealing surfaces.
- **WARNING:** If the door or door seals are damaged, do not operate the bread maker until it has been repaired by a authorised service personnel.
- **WARNING:** Do not attempt to repair the bread maker yourself.
Any repair or service must only be carried out by qualified personnel.

INSTRUCTIONS TO AVOID FIRE

- If you detect smoke please immediately switch the off the oven, unplug it and keep the door closed in order to restrict any flames.
- Remove ALL twist ties from paper or plastic bags before placing them in the bread maker.
- Do not leave paper products, cooking utensils, or food inside the bread maker.
- Do not use the bread maker for storage purposes when not in use.
- Do not use corrosive chemicals in this appliance.
- Do not use bread maker when it is empty.

GENERAL SAFETY (Cont.)

ELECTRICAL SAFETY AND POWER CORD HANDLING

- **Voltage:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **Power outlet:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **Power cord:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtop, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the microwave oven.
- **Electrical safety:** Do not insert any objects into the appliance.

WARNING!

- **Protect from moisture:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, do not spill liquids into the oven, and do not operate it with wet hands.
- **Damage:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If damaged, please contact our support centre line - info@ayonz.com
- **Damaged cord:** If the appliance and/or its cord are damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. Do not attempt to repair, disassemble, or modify the appliance. There are no user-serviceable parts inside this unit.
- **Disconnection:** Switch the appliance off and unplug it from the power supply after you have finished using it and before cleaning, servicing, maintenance, or moving the appliance. DO NOT pull the cord when disconnecting, grip the plug and pull it gently out of the outlet.

USAGE RESTRICTIONS AND CONDITIONS

- This appliance is intended for indoor domestic use only. It is not suitable for commercial, industrial or laboratory use.
- Do not use the appliance outdoors.
- The appliance is not intended to be operated by means of an external timer.

GENERAL SAFETY (Cont.)

- Do not use the appliance for anything other than its intended purpose. Drying of food or clothing and heating of warming pads and similar items may lead to risk of injury, ignition or fire.
- The 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 on the use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance. Do not allow children to clean the bread maker or perform user maintenance.
- Maintain the bread maker in a clean condition to avoid deterioration, which could affect its working life and result in a hazard risk.
- We accept no liability for any eventual damages due to improper use, incorrect handling or noncompliance with these instructions.

SAFE MICROWAVE OVEN COOKING

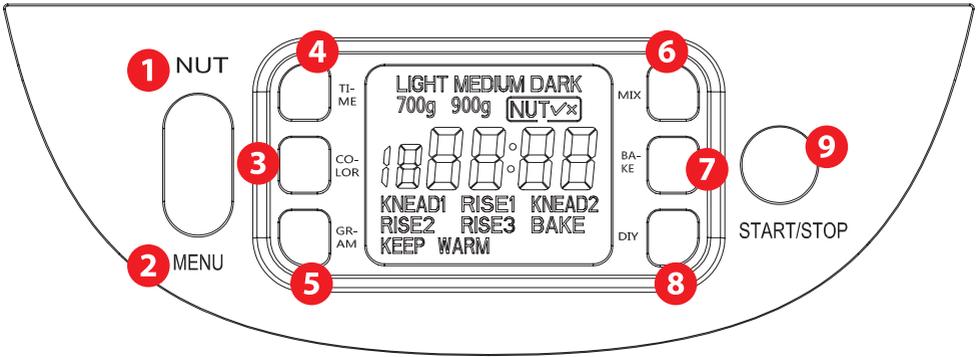
- Only use utensils that are suitable for use in a bread maker.
- **WARNING:** Do not heat food in sealed containers as they are liable to explode.
- Do not attempt to fry food in the bread maker, as hot oil can damage oven parts and utensils, or cause skin burns. Do not heat eggs in their shell or whole hard-boiled eggs, as they will explode, even after bread maker heating has ended.
- **CAUTION:** Use pot holders or oven mitts to handle cooking utensils which have become hot following a cooking process.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

PRODUCT OVERVIEW

CONTROL PANEL



1 - Nut

2 - Menu

3 - Colour (Light, Medium, Dark)

4 - Time (set time)

5 - Gram

6 - Mix (Mix dough shortcut)

7 - Bake (Bake shortcut)

8 - DIY (shortcut)

9 - START / STOP

PRODUCT OVERVIEW (Cont.)

PRODUCT ACCESSORIES



1 - Fruit Dispenser

2 - Measuring Cup

3 - Bread Pan

4 - Bread Hook

5 - Measuring Spoon

6 - Stirring Rod

INSTALLATION

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaged to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and that the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of reach for children and that they are disposed of correctly.

INSTALLATION

- Place the bread maker on a flat, stable surface that can support the weight of the product. Do not place the bread maker where heat, moisture or high humidity are generated, or near combustible materials.
- The bread maker is intended to be used freestanding and must not to be placed in a cabinet.
- The bread maker must have plenty of airflow. Allow 30cm of space above the oven, 10cm at the back and 5cm on both sides. Do not cover/block any openings on the appliance. Do not remove the feet.
- The power cord must not run under the oven or over any hot or sharp surface.
- Make sure that the power socket is easily accessible so it can be unplugged in an emergency.

OPERATION

POWERING ON

As soon as the bread maker is plugged into the power supply, LCD will be illuminated while a beep will be heard. If no operation is actioned, LCD will turn off after 20s; The default setting of 900g and MEDIUM. "BASIC" time "3:00" are displayed on LCD.

START / STOP

For starting and stopping the selected baking program

- To start a program, press the **"START/STOP"** button for approx. 1 second. A short beep is heard and the two dots in the time display begin to flash and the program starts. Finish the selected baking program
- To stop the program, press the **"START/STOP"** button for approx. 2 seconds until a beep confirms that the program has been switched off.

PAUSE

After procedure starts up, press **"START/STOP"** button once to interrupt at any time, the operation will be paused but the setting will be memorized, the working time will be flashed on the LCD. Press **"START/STOP"** button again or within 10 minutes without touching any button, the program will continue.

MENU

Use **MENU** to set different programs.

The functions of 13 menus will be explained below.

UNPACKING

- 1. BASIC** - kneading, rising and baking normal bread.
You may also add ingredients to add flavor.
- 2. QUICK** - kneading, rising and baking loaf with baking soda or baking powder.
Bread baked on this setting is usually smaller with a dense texture
- 3. FRENCH** - kneading, rising and baking with a longer rise time.
The bread baked in this menu usually will have a crisper crust and light texture.
- 4. ULTRA FAST** - kneading, rising and baking loaf in a shortest time.
Usually the bread made is smaller and rougher than that made with QUICK program
- 5. WHOLE WHEAT** - kneading, rising and baking of whole wheat bread.
This setting has longer preheating 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.**
- 6. CAKE** - kneading, rising and baking.
Rise with soda or baking powder.
- 7. DOUGH** - kneading and rising, but without baking.
Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.
- 8. BAKE** - only baking, no kneading and rising.
Also used to increase the baking time on selected settings

9. Sandwich - kneading, rise and baking sandwich.

For baking light texture bread with a thinner crust.

10. JAM - boiling jams and marmalades, mash up fruit or vegetables before putting them in bread pan

11. MIX STIR - Kneading dough

12. GLUTEN FREE - The ingredients to create gluten-free breads are unique.

While they are “yeast breads,” the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise, and due to the high moisture content, baking time is increased.

13. DIY - be able to self-program on your own, to reset kneading, rising, baking, keeping warm every step time.

FUNCTIONS

COLOUR

This is used to set how much you want your bread to be cooked.
Light/Medium/Dark

There are three colors of LIGHT, MEDIUM or DARK for the crust.

- Press **“COLOR”** button to select your desired color.

Exceptionally, it is inactive for the programs of Dough, Bake, Jam and Mix Stir

LOAF SIZE

There are two loaf sizes of 700g and 900g for selection.

Please note the total operation time may vary with the different loaf size.

Exceptionally, it is inactive for the programs of Quick, Ultra Fast, Cake, Dough, Bake, Sandwich ,Jam, Mix Stir and DIY

Note: select your desired loaf size by pressing “GRAM” button

NUT

Press the button to select if using auto add ingredient function,

√ - the default setting is “√” (tick)

X - Switch to “x” by pressing the button again (

which means not select auto add ingredient function,

then press it again, it will back to “√” .

When selecting auto add ingredient function, program will control the electromagnet, ingredient box cover will open automatically under the action of electromagnet, ingredient will be leaked into bread pan. Without these actions if you don't select this function.

FUNCTIONS (Cont.)

DELAY FUNCTION

If you want the appliance to start the selected bread maker program at a later time.

- You can press **“TIME”** button to set the delay time.

You must decide how long it will be before your bread is ready by pressing **“TIME”** button and select your desired start time.

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.

1. At first the program and degree of browning must be selected,
2. Then pressing **“TIME”** button to increase or decrease the delay time at the increment of 10 minutes. When increased to the max delay time 13H, press **“TIME”** button again, the time will back to the default time of each program.

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.

1. Select your menu, colour, loaf size
2. Press the **“TIME”** button to add the time until 10:30 appears on the LCD.
3. Then press the **START/STOP** button to activate this delay program.
You can see the dot flashing 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 1 hour starts automatically.
To remove the bread, switch off the program by pressing **START/STOP** button.

- Note:**
1. This button is not applicable for the programs:
JAM, ULTRA FAST, BAKE, MIXSTIR
 2. For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

FUNCTIONS (Cont.)

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 (10 minutes of no power)

If the power supply has been broken off in the course of bread making, the process will be continued automatically within 10 minutes, even without touching **“START/STOP”** button.

If the break time exceeds 10 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, touch the **“START/STOP”** straight to continue the program from the beginning.

ENVIRONMENT

The machine may work well in a wide range of temperature, 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° and 34°.

FUNCTIONS (Cont.)

WARNING DISPLAY

1. If the display shows “**HHH**” after the program has been started, the temperature inside is still too high (accompanied by 5 beep sounds).
 - 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 “**LLL**” after pressing the **START/STOP** button (except the programs **JAM** and **BAKE**), it means the temperature inside is too low (accompanied by continuous beep sounds).
 - Press the **START/STOP** button to return to the default setting of the machine and stop sounds.
 - Then select the **BAKE** program and make the temperature inside the chamber increase rapidly.

NOTE: The temperature in bread maker is lower than room temperature if placing bread maker in cooler place (such as air conditioning room, cold storage) after a period of time and then move it to normal room temperature immediately to make bread
3. If the display shows “**Err**” after you have pressed **START/STOP**, the thermal resistor value exceed scope, please contact after sales support on info@ayonz.com.

AUTO ADD INGREDIENT FUNCTION

This machine is capable of adding ingredient automatically for the programs of **BASIC, QUICK, FRENCH, ULTRA FAST, WHOLE WHEAT, CAKE, SANDWICH, GLUTEN FREE** and **DIY** Before making bread,

- Pull out the ingredient box drawer by holding the lock device and drawer handle, take the ingredient box out, put the ingredients needed into the box and then replace the drawer.

During operation, the ingredients will be automatically poured into the bread pan.

OPERATIONS

FOR THE FIRST USE

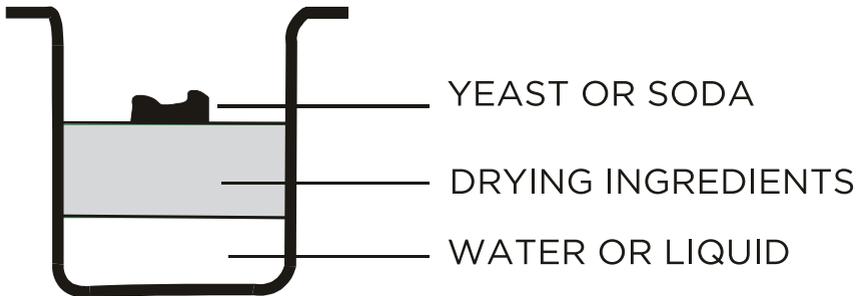
The appliance may emit a little smoke and a characteristic smell when turning it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

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 reassemble them, the appliance is ready for use.

OPERATIONS

USING YOUR BREAD MAKER

1. Place the appliance on the firm and even surface.
2. Before making bread, weigh the ingredients you need respectively.
3. Place the BREAD PAN in position, turn it clockwise until it clicks in correct position.
3. Fix the kneading blade onto the drive shafts.
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.
4. Place ingredients into the bread pan. 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. (See below)
Note: the maximum quantity of flour and yeast is 300g and 5 g.



5. With finger make a small indentation on one side of the flour.
Add yeast to indentation, ensure it does not come into contacting with the liquid ingredients or salt. Close the lid gently.
6. Plug the power cord into a wall outlet.
7. Press the **"MENU"** button until your desired program is selected.
8. Press the **"COLOR"** button to select the desired crust color.
9. Press the **"GRAM"** button to select the desired size (700g or 900g).
10. Set the delay time by pressing **"TIME"** button. This step may be skipped if you want the bread maker to start working immediately.
11. Press the **START/STOP** button to start working.

OPERATIONS (Cont.)

12. For the programs of **BASIC, QUICK, FRENCH, ULTRA FAST, WHOLE WHEAT, CAKE, SANDWICH, GLUTEN FREE** and **DIY**, put the fruit ingredients into the ingredient box and then close the pan drawer.
NOTE: During operation, the ingredients in the ingredient box will be automatically poured into the bread pan.
13. Once the process has been completed 10 beeps will be heard. Touch **START/STOP** button for approx. 2 seconds to stop the process and take out the bread.

WARNING: Carefully handle the bread maker including contents inside carefully, as it will be HOT. Not handling carefully may result in burns. Be sure to wear oven mitts when removing bread

Open the lid with wearing 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.

NOTE: Before replacing the bread pan, allow it cooling down completely.

14. 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 when removing bread pan from product.
15. Turn bread pan upside down onto a clean countertop and gently shake until bread falling out onto rack.
16. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.

OPERATIONS (Cont.)

17. If leaving the room or not to touch **START/STOP** button at the end of operation, the bread will be kept warm automatically for one hour.
18. When in not use or after complete operation, unplug the power cord.

CAUTION: Before slicing the loaf, use the hook to remove out the kneading blade hidden on the bottom of loaf.

Never use the hand to remove the kneading blade as the loaf is hot.

NOTE: If bread has not been completely eaten up, it is advised to store the remained bread in sealed plastic bag or vessel.

Bread can be stored for about three days during room temperature, if need more days for storage, pack it with sealed plastic bag or vessel and then place it in the refrigerator, storage time is at most ten days. As bread made by ourselves without adding preservative, generally the storage time is no longer than that for bread in market.

SPECIAL INTRODUCTION

1. FOR QUICK PROGRAM

With Quick program, the bread maker can finish making a loaf within shorter period with baking powder or soda in place of yeast.

To obtain perfect quick bread, it is suggested that all liquid ingredients shall be placed at the bottom of the bread pan and dry ingredients on the top, but during the initial kneading, some dry ingredients may collect in the corners of the pan, so in order to avoid flour clumps, you may use a rubber spatula to help to knead dough.

OPERATIONS (Cont.)

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.

OPERATIONS (Cont.)

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 (45-50°C) 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.

OPERATIONS (Cont.)

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.

OPERATIONS (Cont.)

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 wet by liquid completely. The yeast can only be placed on the dry flour. And yeast can't touch with salt. When you use the delay function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

COOKBOOK

BASIC BREAD

SIZE MATERIAL	700g		900g	
1. Water	270 ml	270g	330 ml	360g
2. Oil	2 tablespoons	24g	3 tablespoons	36g
3. Salt	1 teaspoons	7g	1.5 teaspoons	10g
4. Sugar	2 tablespoons	24g	3 tablespoons	36g
5. Bread Flour	3 cups	420g	4 cups	560g
6. Yeast	1 teaspoons	2.5g	1 teaspoons	2.5g

QUICK BREAD

SIZE MATERIAL	700g	
1. Water(40^50°C)	250ml	250g
2. Oil	2 tablespoons	24g
3. Salt	1teaspoons	7g
4. Sugar	1.5 tablespoons	18g
5. Flour	3 cups	420g
6. Yeast	2 teaspoons	4.5g

COOKBOOK (Cont.)

FRENCH BREAD

SIZE MATERIAL	700g		900g	
1.Water	250 ml	270g	330 ml	360g
2.Oil	2 tablespoons	24g	3tablespoons	36g
3.Salt	1teaspoons	7g	1.5 teaspoons	10g
4.Sugar	1.5 tablespoons	18g	2 tablespoons	24g
5.Bread Flour	3 cups	420g	4 cups	560g
6.Yeast	1 teaspoons	2.5g	1 teaspoons	2.5g

ULTRA FAST BREAD

SIZE MATERIAL	700g	
1.Water(40~50°C)	330ml	330g
2.Oil	3 tablespoons	36g
3.Salt	1 teaspoon	7g
4.Sugar	4 tablespoons	48g
5.Bread Flour	3 1/2 cups	560g
6.Yeast	2 teaspoon	4.5g

COOKBOOK (Cont.)

WHOLE WHEAT BREAD

SIZE MATERIAL	700g		900g	
1. Water	260ml	260g	330ml	330g
2. Oil	2 tablespoons	24g	3 tablespoons	36g
3. Salt	4teaspoons	7g	2 teaspoons	14g
4. Whole wheat	1 cups	110g	2 cups	220g
5. Bread Flour	2 cups	280g	2 cups	280g
6. Brown Sugar	2 tablespoons	24g	2 .5tablespoons	30g
7. MILK Powder	2 tablespoons		3 tablespoons	
8. Yeast	1teaspoons	3g	1 teaspoons	3g

CAKE

SIZE MATERIAL	
1. Cake oil	2 tablespoons
2. Sugar	8 tablespoons
3. Egg	6
4. Self-raising flour	250 g
5. Flavouring essence	1 teaspoon
6. Lemon juice	1.3 tablespoons
7. Yeast	1 teaspoons

COOKBOOK (Cont.)

DOUGH

SIZE MATERIAL	
1.Water	360ml
2.Oil	2 tablespoons
3.Salt	1.5 teaspoons
4.Sugar	4 tablespoons
5.Bread Flour	4cups
6.Yeast	1 teaspoons

BAKE

Bake the dough

SANDWICH BREAD

SIZE MATERIAL	700g	900g
Water	270 ml	360 ml
Butter or margarine	1.5 tablespoons	2 tablespoons
Salt	1.5 teaspoons	2 teaspoons
Sugar	1.5 tablespoons	2 tablespoons
Dry milk	1.5 tablespoons	2 tablespoons
Bread flour	3 cups	4 cups
Dry Yeast	1 teaspoons	1 teaspoons

COOKBOOK (Cont.)

DOUGH

SIZE MATERIAL	
1. Smashed strawberry	4 cups
2. Sugar	1 cup
3. Pudding powder	1 cup
4. Water	1 cup

MIX STIR

Kneading the flour

GLUTEN FREE

SIZE MATERIAL	700g	900g
1. WATER	1/2 cups	2/3 cups
2. OIL	3 tablespoons	4 tablespoons
3. HONEY	1/4 cups	1/3 cups
4. VINEGAR	1 teaspoon	1 teaspoon
5. EGG	2	2
6. CORN FLOUR	3 cups	4 cups
7. SUGAR	3 tablespoons	4 tablespoons
8. SALT	1/2 teaspoon	1/2 teaspoon

DIY

Self-program and re-set every steo time with this menu.

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. **Ingredient box** - Wash the ingredient box in warm water and dry thoroughly, then replace to drawer and close the drawer well. Do not use any rough scouring pad or cleanser on part or finish.
3. **Kneading blade** - If the kneading blade is difficult to remove from the axle, in such an event fill the container with warm water and allow it to soak for approx. 30 minutes. The kneading blade can then be easily removed for cleaning. Also wipe the blade carefully with a damp cotton cloth. Please note that the bread pan, kneading blade and ingredient box are dishwashing safe components.
4. **Lid and view window** - Clean the lid inside and outside with a slightly damp cloth.
5. **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.
6. Before the bread maker is packed away for storage, ensure that it has completely cooled down, clean and dry, put the spoon and the kneading blade in the pan, and close the lid.

FAQS

If experiencing issues with your product and isn't operating correctly please check the following pages for solutions to the problems. If none of the solutions offered help solve the problem with your appliance then please contact our call centre on info@ayonz.com.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Problem	Cause	Solution
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.
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.
It is very difficult to take kneading blade out	Kneading blade adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerge kneading blade for 10 minutes, then take it out and clean.
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

FAQS (Cont.)

Problem	Cause	Solution
Display “HHH” after pressing start button	The temperature in bread maker is too high to make bread.	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.
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
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
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 high or yeast is mixed together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature properly.
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
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
	3. Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe

FAQS (Cont.)

Problem	Cause	Solution
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
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
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.
	1. Stir not adequately for short of water	Check water and mechanical construct of bread maker

SPECIFICATIONS

POWER SUPPLY	220-240V ~
RATED FREQUENCY	50Hz
RATING POWER	500W
Dimensions	237 (w) x 295 (d) x 335 (h) mm Without nut dispense: 302 (h) mm
Weight	Net: 4.08 kg / Gross: 4.85 kg

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CUSTOMER HELPLINE:

info@ayonz.com

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