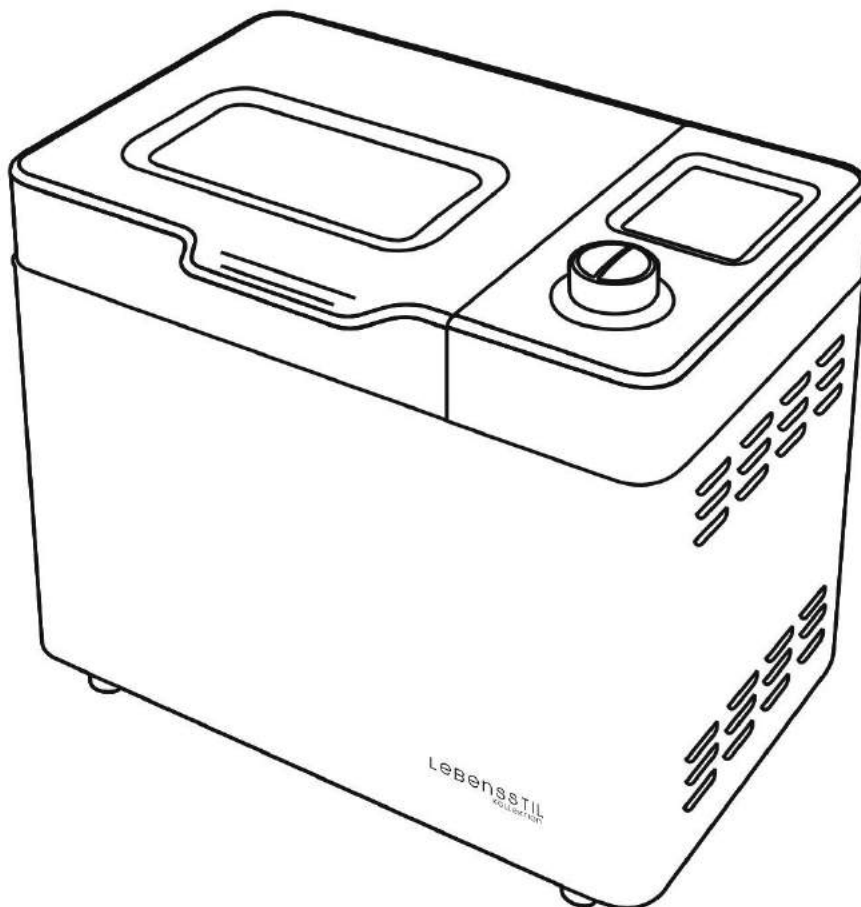


LEBENSSTIL  
KOLLEKTION

# BREAD MAKER PRO LKBM-2102SS

## INSTRUCTION MANUAL



Before operating this appliance, please read these instructions carefully.

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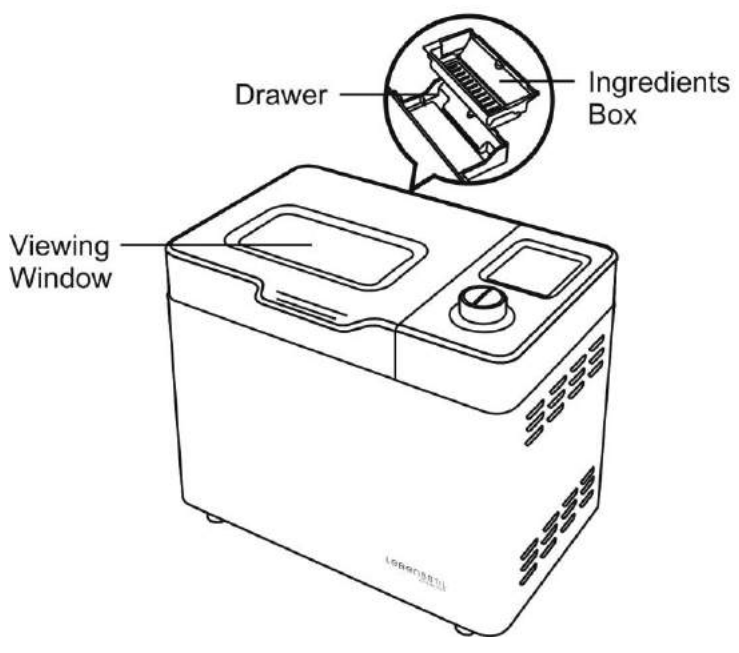
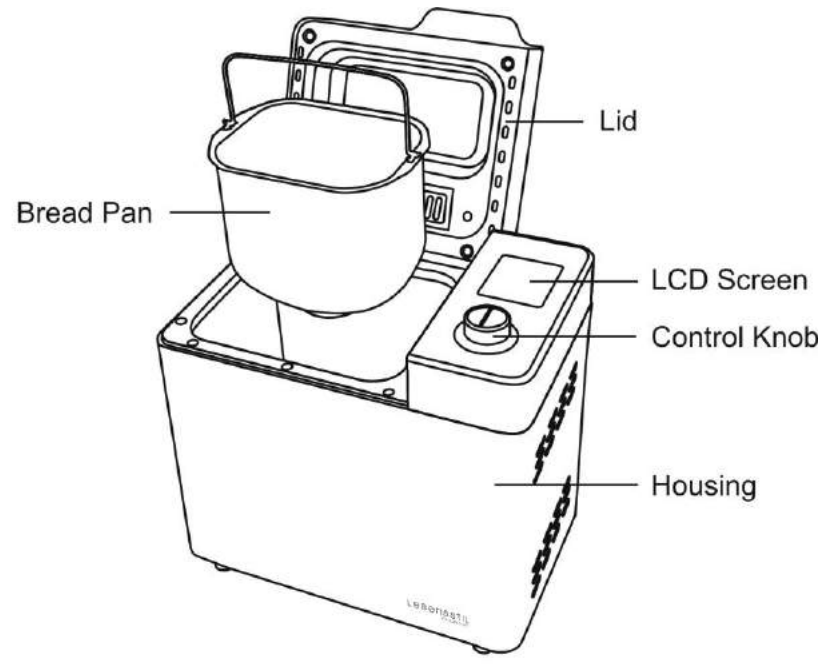
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**Thank you for choosing LEBENSSTIL KOLLEKTION Bread Maker.**

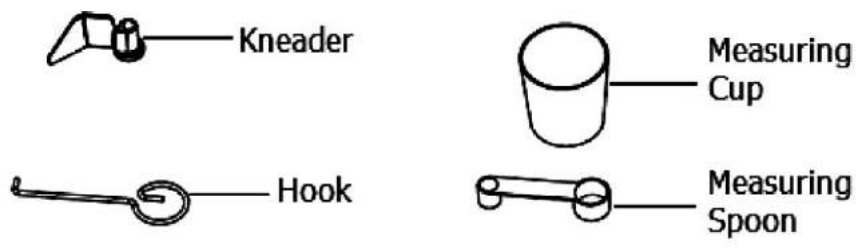
## **GENERAL SAFETY PRECAUTIONS**

- Please read these instructions carefully before use and keep them for future reference.
- Check your local main voltage whether it is the same as stated on the rating label.
- 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.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not let cord hang over edge of table or hot surface.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not touch any moving or spinning parts of the machine when baking.
- Never switch on the appliance without properly placing bread pan filled with ingredients.
- Never beat the bread pan on the top or edge to remove the bread as this may damage the bread pan.
- 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.
- Never cover the oven 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
- Do not operate the appliance for other than its intended use.
- Do not use outdoors.

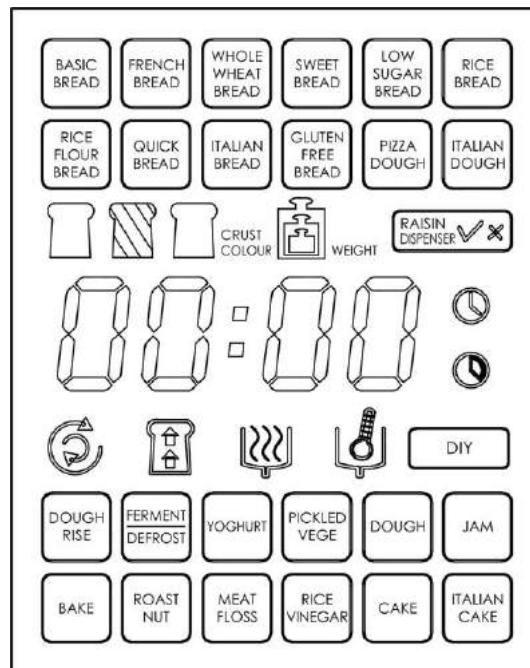
## PARTS IDENTIFICATION



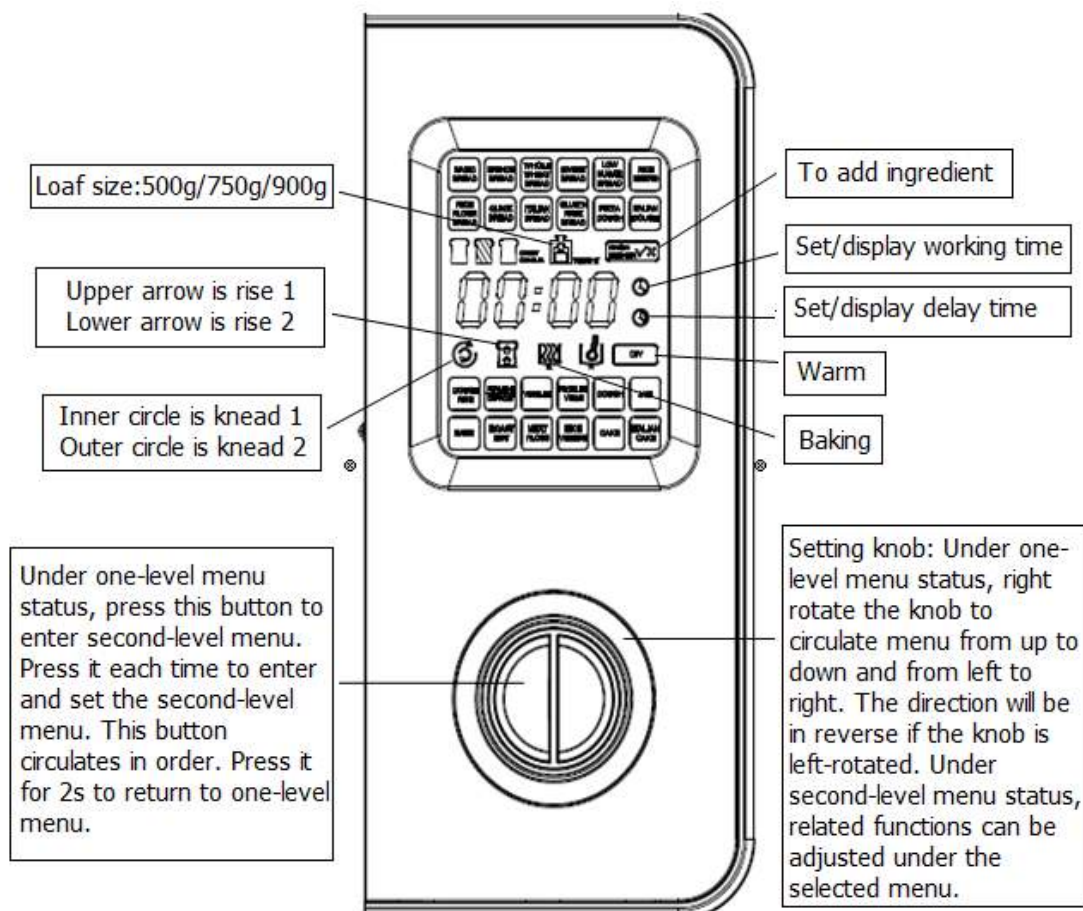
## ACCESSORIES



## CONTROL PANEL



## INTRODUCTION OF CONTROL PANEL



## SPECIFICATIONS

Model	LKBM-2102SS
Voltage	220 – 240V~
Wattage	550W
Frequency	50Hz

## 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.

## HOW TO USE YOUR BREAD MAKER

1. Lay the appliance on a firm and even surface.
2. Before making bread, weigh the ingredients you need respectively.
3. Place the pan in position, turn it clockwise until it clicks in correct position. Fix the kneading blade onto the drive shafts. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this prevents the dough from sticking 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 placed first, then add sugar, salt and flour. Always add yeast or baking powder as the last ingredient. (See fig.6)

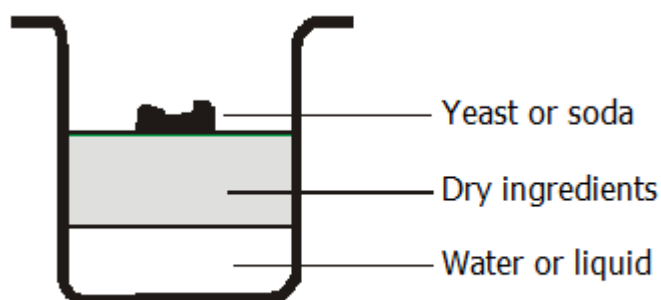



Fig.6

**Note:** The maximum quantity of flour and yeast is 600g and 7g.

5. With a finger make a small indentation on one side of the flour. Add yeast to indentation; ensure it does not come into contact with the liquid ingredients or salt. Close the lid gently.
6. Plug the power cord into a wall outlet.
7. Rotate the Setting knob until your desired program is selected.
8. Rotate the Setting knob to select the desired crust color.
9. Rotate the Setting knob to select the desired size (500g, 750g or 900g).
10. Rotate the Setting knob to  icon and press "OK" button, then set the delay time. This step may be skipped if you want the bread maker to start working immediately.
11. Touch the **START/STOP** button to start working.
12. For the programs of BASIC, FRENCH, WHOLE WHEAT, SWEET, LOW SUGAR BREAD, RICE BREAD, RICE FLOUR BREAD, QUICK, ITALIAN BREAD, GLUTEN FREE BREAD and DO IT YOURSELF, put the ingredients into the ingredient box and then closes 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 sound will be heard. Touch **START/STOP** button for approximately. 3 seconds to stop the process and take out the bread. Open the lid wearing oven mitts and 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 to cool 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.

15. Turn bread pan upside down onto a rack on a clean countertop and gently shake until bread falls out onto rack.

16. Let bread cool for about 20 minutes before slicing.

17. If leaving the room without touching the **START/STOP** button at the end of operation, the bread will be kept warm automatically for one hour.

18. When not in use or after completing operation, unplug the power cord.

**CAUTION:** Before slicing the loaf, use the hook to remove the kneading blade hidden on the bottom of loaf. Never use hand to remove the kneading blade as the loaf is hot.

**NOTE:** If bread has not been completely eaten up, it is advisable to store the remaining bread in a sealed plastic bag or vessel. Bread can be stored for about three days in room temperature. If stored for more days, pack it with a sealed plastic bag or vessel and then place it in the refrigerator for a maximum of ten days. As homemade bread is made without adding preservatives, the storage time is generally no longer than that for bread purchased in the market.

## **SPECIAL INTRODUCTION**

For **Quick** program

With Quick program, the bread maker can finish making a loaf within a 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.

## **AFTER POWER-UP**

As soon as the bread maker is plugged into the power supply, LCD will be illuminated while a beep will be heard. If there's no operation, LCD will disappear after 20s. The default setting is **900g; MEDIUM "BASIC"** is displayed on LCD.

## **START / STOP**

For starting and stopping the selected baking program

To start a program, touch the "**START/STOP**" button once. The program starts. Enter working status (if delay function is used, the time starts to count down. The appliance will start to work when the remaining time is equal to finish time set for this menu). When unit starts, only the selected one-level, second-level menu will appear, other menus won't be displayed. The time begins to count down. During operation, unit will pause by pressing "START/STOP" button once, and continue by pressing it again. If "START/STOP" button is pressed more than 2s, the program will be reset, a beep will be heard, and program returns to standby status, with the default display to select the one-level menu.

To stop the program, touch the "START/STOP" button for approximately 3 seconds until a beep confirms that the program has been switched off.

## **PAUSE**

After procedure starts up, touch "**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. Touch "**START/STOP**" button again or within 10 minutes without touching any button, the program will continue.

## **MENU**

Use setting knob to set different programs. The functions of 25 menus will be explained below.

1. **BASIC BREAD:** Kneading, rising and baking normal bread. You may also add ingredients to add flavor.
2. **FRENCH BREAD:** Kneading, rising and baking with a longer rise time. The bread baked in this menu usually will have a crisper crust and light texture.



3. **WHOLE WHEAT BREAD:** 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 advisable to use the delay function as this can produce poor results.
4. **SWEET BREAD:** Kneading, rising and baking the sweet bread. For baking the crisp and sweet bread.
5. **LOW SUGAR BREAD:** Kneading, rising and baking, with low sugar.
6. **RICE BREAD:** Kneading, rising, and baking, the proportion of protein and amino acid is higher than basic bread, and is easier to digest.
7. **RICE FLOUR BREAD:** Kneading, rising and baking. The size is same as basic bread, flavor and taste are better.
8. **QUICK BREAD:** Kneading, rising and baking loaf with baking soda or baking powder. Bread baked on this setting is usually smaller with a dense texture.
9. **ITALIAN BREAD:** Kneading, rising and baking, taste is more soft and with a dense texture.
10. **GLUTEN FREE BREAD:** Kneading, rising and baking gluten-free bread. You may also add ingredients to add flavor.
11. **PIZZA DOUGH:** Kneading, rising dough, remove the dough and shape it to make Pizza.
12. **ITALIAN DOUGH:** Kneading dough, remove the dough and shape it to make dessert.
13. **DOUGH RISE:** Kneading, rising dough, remove the dough and shape it to make bread rolls, pizza, steamed bread, etc.
14. **FERMENT/DEFROST:** Only heat with low temperature, the rising time can be set by yourself in the stated scope.
15. **YOGHURT:** Only heat with low temperature, the rising time can be set by yourself in the stated scope.
16. **PICKLED VEGE:** Making pickled vegetable and paste to make the chili powder more condensed and taste better.
17. **DOUGH:** Kneading and rising, but without baking. Remove the dough and shape it to make bread rolls, pizza, steamed bread, etc.
18. **JAM:** Boiling jams and marmalades, mash up fruit or vegetables before putting them in bread pan.
19. **BAKE:** Only baking, no kneading and rising. Also used to increase the baking time on selected settings
20. **ROAST NUT:** Before roasting nuts, remove hard parts completely to reduce abrasion.  
**Note: Frequent use to fry hard-shelled nuts will cause abrasion to the kneader and bread pan.**
21. **MEAT FLOSS:** Makes meat floss.
22. **RICE VINEGAR:** Makes rice vinegar.
23. **CAKE:** Kneading, rising and baking. Rise with soda or baking powder.

24. **ITALIAN CAKE:** Different original design according to your desire.
25. **DO IT YOURSELF:** The process includes knead/rise/bake/warm and many functions. User can set the working time for every function by himself. The program is suitable for user who is familiar with making bread to set working time as per desired to get satisfactory result.

## **COLOR**

There are three colors of **LIGHT, MEDIUM or DARK** for the crust. Rotate Setting knob to select your desired color. This is not applicable for the programs of **QUICK, PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FREMENT/DEFROST, YORQUAT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE** and **ITALIAN CAKE**.

**Note:** Select your desired color by rotating Setting knob.

## **LOAF SIZE**

There are three loaf sizes of 500g, 750g and 900g for selection. Please note the total operation time may vary with the different loaf size. This is not applicable for the programs of **QUICK, PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FREMENT/DEFROST, YORQUAT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE , ITALIAN CAKE** and **DO IT YOURSELF**

**Note:** Select your desired loaf size by rotating Setting knob

## **DELAY FUNCTION**

To use delay function, rotate the Setting knob to delay mark, press "OK" button and rotate the Setting knob to increase or decrease delay time. The delay time will be increased at the increment of 10min for every press. The maximum delay time is 13 hours. After 13 hours, it will return to default time. Please note the delay time should include the baking time of the program.

**Example:** It is 8:30p.m and you would like your bread to be ready the next morning at 7a.m (i.e. in 10 hours and 30 minutes). Select the menu for color, loaf size and time until 10:30 appears on the LCD. Touch the **STOP/START** button to activate this delay program. The dot is flashing and the remaining time will be counted down as shown in the LCD. The fresh bread will be ready at 7a.m. If bread is taken out immediately, the keeping warm time of one hour will start.

**NOTE:** This button is not applicable for the programs **PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FREMENT/DEFROST, YORQUAT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE** and **ITALIAN CAKE**

For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

## **KEEP WARM**

Bread can be automatically kept warm for 60 minutes after baking. If you would like to take the bread out, switch the program off with the START/STOP button.

## **MEMORY**

If the power supply has been broken off 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" 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<sup>0</sup>C and 34<sup>0</sup>C.

## **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 program BAKE), it means the temperature inside is too low (accompanied by 5 beep sounds). Stop sound by pressing the START/STOP button, open the lid and let the machine rest for 10 to 20 minutes to return to room temperature.
3. If the display shows "**ERR**" after you have pressed **START/STOP**, the thermal resistor value has exceeded scope, please check the sensor carefully by Authorized expert.

## **AUTO ADD INGREDIENT FUNCTION**

This machine is capable of adding ingredient automatically for the programs of **BASIC, FRENCH, WHOLE WHEAT, SWEET, LOW SUGAR BREAD, RICE BREAD, RICE FLOUR BREAD, QUICK, ITALIAN BREAD, GLUTEN FREE BREAD** and **DO IT YOURSEL**. 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.

## 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 using.
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, fill the container with warm water and allow it to soak for approximately 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, is clean and dry, put the spoon and the kneading blade in the pan, and close the lid.

## **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, 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 has more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. Many recipes usually combine 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 specially used for making cakes.

### **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 a very important ingredient to increase the sweet taste and colour of bread. It is also considered as nourishment in yeast bread. White sugar is largely used, but brown sugar, powder sugar or cotton sugar may be used as required.

### **8. Yeast**

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and soften the inner fibre. However, yeast 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 in the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by bad yeast.

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

- a. Pour 1/2 cup warm water (45-50°C) into a measuring cup.
- b. Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- c. Place the measuring cup in a warm place for about 10min. Do not stir the water.
- d. 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. Bread would be larger without salt.

#### 10. **Egg**

Eggs can improve bread texture, makes the bread more nutritious and larger in size. Eggs must be peeled and stirred evenly before adding.

#### 11. **Grease, butter and vegetable oil**

Grease can soften bread and prolong storage life. Butter should be melted or chopped to small pieces before using.

#### 12. **Baking powder**

Baking powder is used for rising bread and cake made with **Ultra Fast** program. It does not need rise time, and it can produce air that forms bubble to soften the texture of bread.

#### 13. **Soda**

It is similar with baking powder. It can also be used in combination with baking powder.

#### 14. **Water and other liquid**

Water is an 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 the important steps for making good bread is proper amount of ingredients. It is strongly suggested to use measuring cup or measuring spoon to obtain the accurate amount, otherwise the bread quality will be largely affected.

### 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 to remove any other ingredients.

## 2. Dry measurements

Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife. When scooping or tapping a measuring cup with more than is required, the 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 followed. The general sequence is: liquid ingredient, eggs, salt and milk powder, etc. When adding the ingredient, don't wet the flour by liquid completely, because yeast can only be placed on dry flour. Yeast also can't come into contact with salt. When you use the delay function for a long time, never add perishable ingredients such as eggs and fruits.

## RECIPES (For reference only)

### 01 BASIC BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
High gluten powder	250g	300g	350g
Sugar	50g	60g	80g
Milk powder	7g	9g	10g
Salt	3g	3g	4g
Egg	1pc	1pc	1pc
Water	120ml	165ml	190ml
Yeast	3g	4g	4g
Butter	20g	30g	40g

### 02 FRENCH BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
High gluten powder	280g	350g	420g
Sugar	25g	40g	50g
Milk powder	6g	7g	9g
Salt	3g	4g	5g
Water	170ml	195ml	260ml
Yeast	2g	3g	4g
Butter	15g	20g	30g

### 03 WHOLE WHEAT BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
High gluten powder	180g	200g	260g
Sugar	54g	60g	80g
Milk powder	7g	8g	9g
Salt	3g	4g	5g

Egg	1pc	1pc	1pc
Water	135ml	170ml	200ml
Yeast	3g	4g	4g
Butter	25g	35g	40g
Wheat powder	70g	100g	120g

#### 04 SWEET BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
High gluten powder	250g	300g	350g
Sugar	70g	80g	90g
Milk powder	9g	10g	10g
Salt	3g	3g	4g
Egg	1pc	1pc	1pc
Water	130ml	165ml	195ml
Yeast	3g	4g	4g
Butter	10g	15g	20g

#### 05 LOW SUGER BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
High gluten powder	250g	300g	350g
Sugar	15g	20g	30g
Milk powder	7g	10g	12g
Salt	2g	2g	2g
Water	150ml	180ml	220ml
Yeast	3g	4g	4g
Butter	20g	25g	30g

#### 06 RICE BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
High gluten powder	250g	290g	350g
Sugar	40g	45g	50g
Milk powder	5g	7g	9g
Salt	2g	3g	4g
Water	125ml	150ml	180ml
Yeast	3g	4g	4g
Butter	20g	30g	40g
Rice	60g	80g	100g

#### 07 RICE FLOUR BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
High gluten powder	220g	270g	320g
Sugar	20g	25g	30g
Milk powder	5g	10g	15g
Salt	2g	3g	3g



Rice flour	50g	50g	50g
Water	150ml	185ml	210ml
Yeast	1.5g	2g	3g
Butter	20g	25g	30g

### 08 QUICK BREAD

High gluten powder	300g
Sugar	50g
Milk powder	10g
Salt	2g
Water	175ml
Yeast	6g
Butter	20g

### 09 ITALIAN BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
High gluten powder	310g	370g	440g
Sugar	24g	36g	48g
Milk powder	10g	16g	20g
Salt	2g	2g	3g
Butter	20g	25g	30g
Water	135ml	220ml	260ml
Yeast	3g	4g	4g
Raisin	30g	40g	50g
Cinnamon powder	2g	2g	3g

### 10 GLUTEN FREE BREAD

<b>Bread Weight</b>	<b>500g</b>	<b>750g</b>	<b>900g</b>
Low gluten powder	250g	300g	350g
Sugar	30g	40g	50g
Milk powder	5g	10g	15g
Salt	2g	3g	3g
Butter	20g	25g	30g
Water	90g	120g	160g
Yeast	3g	4g	4g
Egg	1pc	1pc	1pc

### 11 PIZZA DOUGH

High gluten powder	140g
Low gluten powder	70g
Oil	10g
Yeast	3g
Water	80ml
Egg	1pc

**12 ITALIAN DOUGH**

High gluten powder	200g
Low gluten powder	100g
Egg	1pc
Salt	4g
Water	160ml

**13 DOUGH RISE**

Powder	350g
Water	210ml
Yeast	1g

**14 FERMENT/DEFROST**

Powder	350g
Water	210ml
Yeast	1g

**15 YOGHURT**

Whole milk	1L
Living bacterium yogurt	100ml

**16 PICKLED VEGE**

Cabbage	250g
Oil, pearl, fish sauce, ginger, onion, garlic, sweet rice flour.	

**17 DOUGH**

Powder	350g
Sugar	24g
Salt	10g
Water	210ml
Oil	20g

**18 JAM**

Water	200ml
Fruit pulp	200g
Sugar	120g
Starch	15g

**19 BAKE**

Egg	3pcs
Sugar	75g
Low gluten powder	80g
Butter	10g

**20 ROAST NUT**

Groundnut	250g (45min)
Melon seed	250g (75min)
Pistachio nuts	250g (90min)

**21 MEAT FLOSS**

Meat (lean)	250g
Salt	5g
Sugar	10g
Rice wine	12g
Soy sauce	5g
Oil	15g

**22 RICE VINEGAR**

Cook sweet rice	500g
Sweet distiller's yeast	8g

**23 CAKE**

Low gluten powder	300g
Sugar	120g
Salt	3g
Butter	100g
Yeast	5g
Milk	130ml
Baking powder	8g
Egg white	100g

**24 ITALIAN CAKE**

Butter	140g
Egg	3pcs
Lemon juice	5g
Water	53g
Low gluten powder	230g
Baking powder	5g
Cocoa powder	15g
Sugar	60g

## TROUBLESHOOTING GUIDE

	<b>Problem</b>	<b>Cause</b>	<b>Solution</b>
Questions & Answers on Bread Maker	Smoke comes out of the baking compartment or the vents.	The ingredients stick to the baking compartment or on the outside of the baking pan.	Pull out the plug and clean the outside of the baking pan or the baking compartment.
	The bread goes down in the middle and is moist on the bottom.	The bread is left too long in the pan after baking and warming.	Take the bread out of the baking pan before the warming function is over.
	It is difficult to take the bread out of the baking pan.	The bottom of the loaf is stuck to the kneading blade.	Clean the kneading blade and shafts after baking. If necessary, fill the baking pan with warm water for 30 minutes, then the kneading blade can be easily removed and cleaned.
	The ingredients are not mixed or the bread is not baked correctly.	Incorrect program setting.	Check the selected menu and the other settings.
		The <b>START/STOP</b> button was pressed while the machine was working.	Do not use the ingredients and start over again.
		The lid opened several times while the machine was working.	Never open the lid frequently, unless it is necessary such as to add ingredients. And make sure the lid

			was closed well after being opened.
		Long blackout while the machine was working.	Do not use the ingredients and start over again.
		The rotation of the kneading blade is blocked.	Check that the kneading blade is blocked by grains, etc. Pull out the baking pan and check the driver is turning. If this is not the case, send the appliance to the customer service.
	The appliance does not start. The display shows "HHH".	The appliance is still hot after the previous baking procedure.	Pull out the plug, take out the baking pan and leave it to cool at room temperature, then insert the plug and start again.
Error with the recipes	The bread rises too fast.	Possibility of too much yeast, too much flour, or not enough salt.	a/b
		Or several of these causes.	
	The bread does not rise at all or not enough.	No yeast at all or too little.	a/b
		Old or stale yeast.	e
		Liquid too hot.	c
		The yeast has come into contact with the liquid.	d
Wrong flour type or stale flour.	e		

		Too much or not enough liquid.	a/b/g
		Not enough sugar.	a/b
The dough rises too much and spills over the baking pan.		If the water is too soft the yeast ferments more.	f
		Too much milk affects the fermentation of the yeast.	c
The bread goes down in the middle.		The dough volume is larger than the pan and the bread goes down.	a/f
		The fermentation is too short or too fast owing to the excessive temperature of the water or the baking chamber or the excessive moisture.	c/h/i
Heavy, lumpy structure		Too much flour or not enough liquid.	a/b/g
		Not enough yeast or sugar.	a/b
		Too much fruit, whole meal or of one of the other ingredients.	b
		Old or stale flour, warm liquids make the dough rise too quickly and loaf fall in before baking.	e
		No salt or not enough sugar.	
		Too much liquid	
The bread is not baked in the center.		Too much or not enough liquid.	a/b/g
		Too much humidity.	h
		Recipes with moist ingredients, e.g. yogurt.	g

Open or coarse structure or too many holes.	Too much water.	g
	No salt.	b
	Great humidity, water too hot.	h/i
	Too much liquid.	c
Mushroom-like, unbaked surface.	Bread volume too big for the pan.	a/f
	Too much flour, especially for white bread.	f
	Too much yeast or not enough salt.	a/b
	Too much sugar.	a/b
	Contains sweet ingredients besides the sugar.	b
The slices are uneven or there are clumps in the middle.	Bread not cooled enough (the vapor has not escaped).	j
Flour deposits on the bread crust.	The flour was not worked well on the sides during the kneading.	g/i

- a) Measure the ingredients correctly.
- b) Adjust the ingredient doses and check that all the ingredients have been added.
- c) Use another liquid or leave it to cool at room temperature, add the ingredients specified in the recipe in the right order, make a small ditch in the middle of the flour and put in the crumbled yeast or the dry yeast, avoid letting the yeast and the liquid come into direct contact.
- d) Use only fresh and correctly stored ingredients.
- e) Reduce the total amount of the ingredients, do not use more than the specified amount of flour. Reduce all the ingredients by 1/3.
- f) Correct the amount of liquid. If ingredients containing water are used, the dose of the liquid to be added must be duly reduced.
- g) In case of humid weather, remove 1-2 tablespoons of water.
- h) In case of warm weather do not use the timing function. Use cold liquids.
- i) Take the bread out of the pan immediately after baking and leave it on the rack to cool for at least 15 minutes before cutting it.
- j) Reduce the amount of yeast or of all the ingredient doses by 1/4.
- k) Never grease the pan!
- l) Add a tablespoon of wheat gluten to the dough.

# LEBENSSTIL KOLLEKTION

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