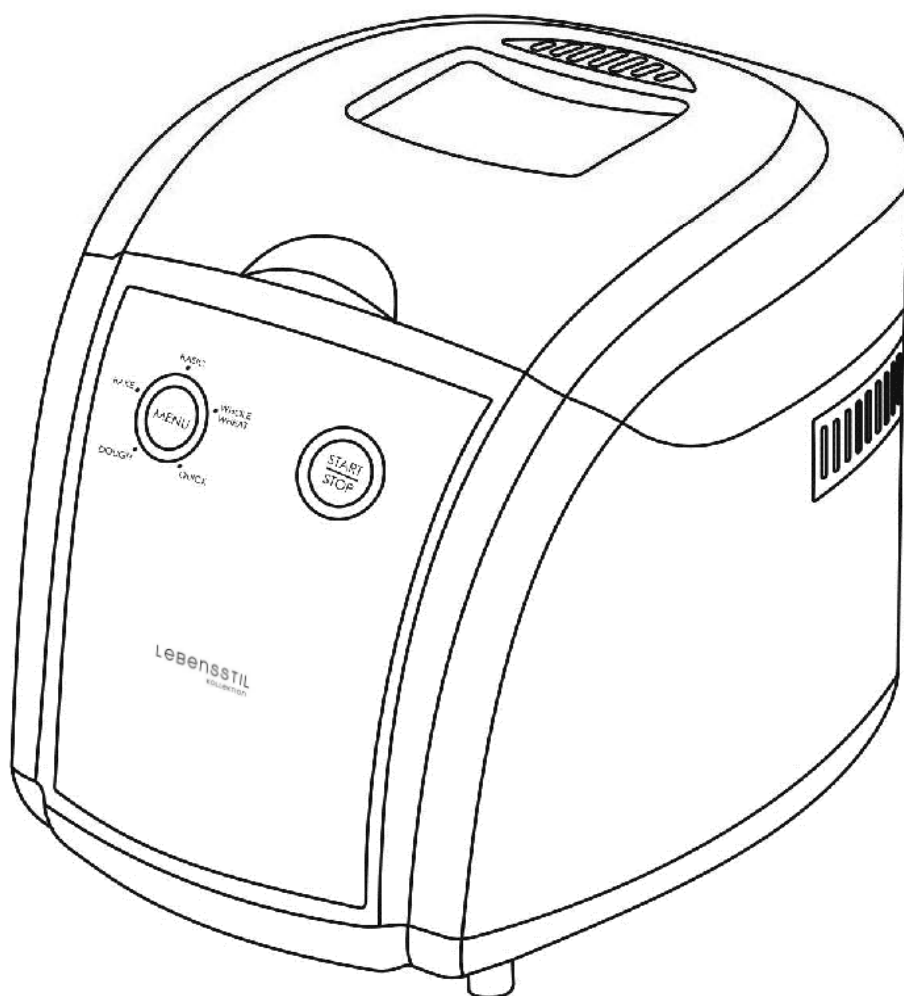


LEBENSSTIL

KOLLEKTION

BREAD MAKER LKBM-1102W



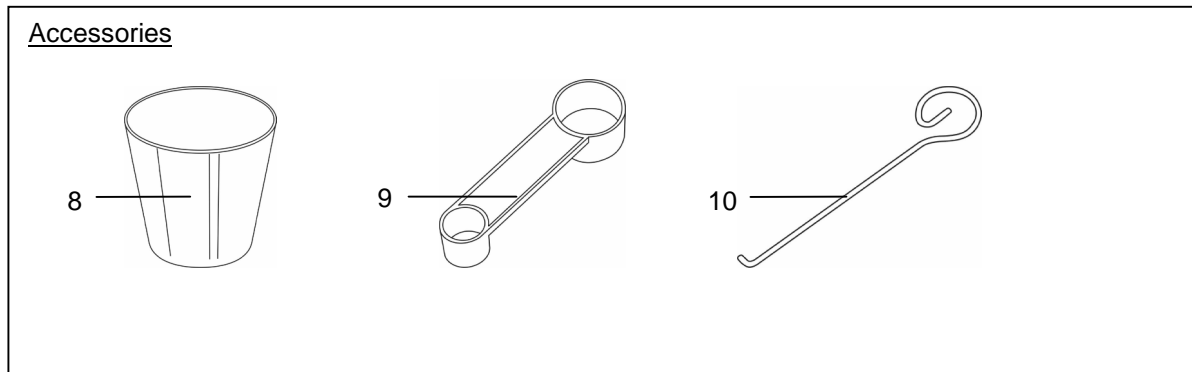
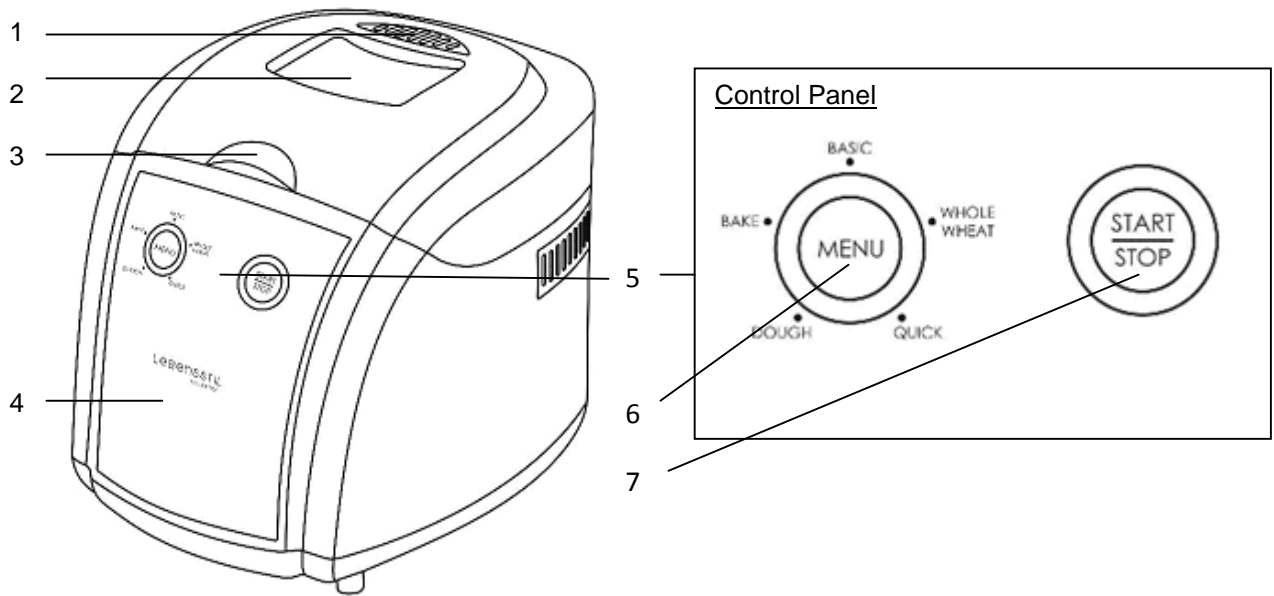
Before operating this appliance, please read these instructions completely.

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

Parts Introduction



- 1. Steam Vent
- 2. View Window
- 3. Lid
- 4. Outer Body
- 5. Control Panel
- 6. MENU Button
- 7. START/STOP Button
- 8. Measuring Cup
- 9. Measuring Spoon
- 10. Hook

Technical Specifications

Voltage	220 – 240V~
Wattage	530W
Frequency	50Hz

Before Using

- 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 placed bread pan filled ingredients.
- Never beat the bread pan on the top or edge to remove the pan 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 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.
- 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.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 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 type environments;
 - Bed and breakfast type environments.
- Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance

How to Use Bread Maker

- Plug in the power and you will hear a beep sound and the indicating light on the Basic program will be on. This is a default setting whenever you turn on the unit.

START / STOP

- Press the “START/STOP” button once to start the program. The unit will beep once and the program starts. The entire function buttons will be deactivated once the program has begun.
- Press the “START/STOP” button again and hold for approximately 3 seconds until a beep sound is heard to stop the program. This feature will help to prevent any unintentional disruption to the operation of program.

MENU

- Press the MENU button to select your desired operating functions which will be indicated by the LED under the indicator cover. Each function of menus will be explained as follows:

Program(s)	Function(s)
Basic	Kneading, rise and baking normal bread.
Whole wheat	Kneading, rise and baking of whole wheat bread. This setting has longer pre-heat time to allow the grain to soak up the water and expand accordingly.
Quick	Kneading, rise and baking loaf with baking soda or baking powder. This setting usually baked smaller bread with a dense texture.
Dough	Kneading, rise but without baking. For making bread rolls, pizza, steam breads, etc
Bake	Only baking, no kneading and rise. Also used to increase the baking time on selected settings.

OPERATING TIME

- The operating time for each function are as follows:

Program(s)	Operating Time (hrs)
Basic	3:00
Whole wheat	3:40
Quick	1:55
Dough	1:30
Bake	0:45

KEEP WARM

- The unit will automatically switch to keep warm mode for 60 minutes after any baking program.
- Always turn off the unit by pressing the "START/STOP" button once should you want to serve immediately after the completion of each baking. Otherwise, the unit will switch to keep warm automatically.

MEMORY

- This unit is equipped with memory function. If there is a power failure for not more than 5 – 8 minutes during the baking process, the selected program will be resumed again thereafter.
- If the power failure is extended more than 5 – 8 minutes during the baking process, the baking memory will not be kept and the baking program has to be restart again.

ERROR CODE

- Please check the following before contacting your local distributor or service centre. Explain the fault clearly so that repairs may be completed quickly for you.
 - If the LEDs under the "MENU" button are twinkling, while the buzzer keep beeping – it means the temperature inside is still too high or the sensor is disconnected. Turn off the unit and let it cool down for about 10 – 20 minutes, or disconnect the sensor.

For First Time Used

- 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.

HOW TO MAKE BREAD

- Place the pan and turn it clockwise to secure it into position.
- Fix the kneading blade onto the drive shaft and turn it clockwise to lock it into position. (Note: It is advisable to fill the holes with margarine prior to placing the kneading blade as to avoid the dough being stick on the kneading blade.
- Place the ingredients into the pan accordingly. Always add yeast or baking powder as the last ingredients and vice-versa for making the heavy dough.
- Gently close the lid and plug in the power.
- Press the “MENU” button until your desired program is selected.
- Press “START/STOP” button to start operate.
- You will hear 10 beeps sound once the baking process is completed. Press and hold the “START/STOP” button for approximately 3-5 seconds to turn off the unit and the bread is ready to be served. (Note: Always turn off the unit once the baking is completed, otherwise it will switch to keep warm mode automatically)
- Open the lid and firmly grasp the bread pan handle with oven mitts. Turn the pan anti-clockwise and gently pull the pan up-straight and out.
- Remove the bread from the pan and let the bread cool for about 20 minutes before slicing. (Caution: Always handle with care as the pan and bread may extremely hot once baking is completed)
- Unplug the power from mains electricity supply.

NOTE: Before slicing the loaf, use the hook to remove out the Kneading blade hidden on the bottom of loaf. The loaf is hot hence never uses the hand to remove the kneading blade.

Trouble-shooting

Problem	Course	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 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.
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.
Display “H:HH” after pressing “start/stop” button	The temperature in bread maker is too high to make bread.	Press “start/stop” button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down
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	Yeast is too much or flour is	Check the above factors, reduce



large as to push cover	excessive or water is too much or environment temperature is too high	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
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 Ingredient 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
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

Cleaning and Maintenance

- Always unplug the product from the wall socket and shut down completely prior to cleaning.
- Do not use abrasive sponge, scouring pads or stiff brush to clean the appliance.
- Please be cautious when cleaning the product near to the heater housing area.
- Use only damp cloth to wipe the exterior surfaces of the unit. Do not immerse the main body in water.
- Do not allow the electrical components to be exposed to water.
- For proper storage, always place the unit in a low humidity environment.

Important Guidelines

- Use only original accessories supplied.
- The current voltage which indicates on the plate must correspond to your local voltage.
- The bread maker should be used only on condition that the type of power supply corresponds to the marking label. Otherwise, it will not work or even be damaged.
- Never use the bread maker inside the bath, under a shower or over a wash basin full of water.
- If the bread maker falls into water, pull the power plug out from the power socket immediately.
- Never use the bread maker unless it is fully assembled.
- Do not overload outlets or extension cords. It can result in fire or electric shock.
- Do not use the appliance if the power supply cord or plug has been damaged.
- This bread maker is intended for indoor and household use only; not for outdoor, commercial and industrial use.
- Do not immerse the cord, plug or appliance in water or other types of liquid and do not pour water onto it to avoid from fire, electrical shock or personal injury.
- To protect against risk of electrical shock, do not force any foreign objects such as pins and wires into any openings.
- Do not pull the cord to remove the plug from wall socket, pull on the plug instead.
- Do not attempt to insert or remove the plug with wet hands.
- Do not place the appliance on or near hot gas/electric burner, or a heated oven.
- Do not let cord hang over the edge of table or counter or touch any hot surfaces.
- In the event not using the appliance for a long period of time, please remove the plug from the power outlet.
- Never let children use electrical equipment without adult supervision.
- Educate children about the danger and safety rules associated with operating electrical equipment.
- This appliance should not be used by the physically challenged, slow response or mentally disabled people (including children) unless guidance is provided during operation.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Repairs and services should always be carried out by authorized Customer Care/Service Centre.

 	<p>This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>
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Recipe Book

1. White Bread

Water	180ml
Margarine / Butter	1 tbsp
Salt	1 tsp
Sugar	1 tbsp
Plain flour	2+1/3cups
Dry yeast	1 tsp

Program: Basic

5. Sweet Bread

Water	180ml
Egg	1
Milk powder	1 tbsp
Vegetable oil	2 tbsp
Salt	1/2 tsp
Sugar	3 tbsp
Plain flour	2+1/4cups
Dry yeast	1 tsp

Program: Basic

2. Onion Bread

Water	180ml
Salt	1 tsp
Margarine / Butter	1 tbsp
Sugar	0.8 tbsp
Grilled Onion	20g
Plain flour	2+1/4cups
Dry yeast	1 tsp

Program: Basic

6. Whole Wheat Bread

Water	180ml
Whole wheat flour	140g
Plain flour	185g
Oil	2 tbsp
Salt	1 tsp
Brown Sugar	1 tbsp
Dry yeast	1 tsp

Program: Whole wheat

3. Nut & Raisin Bread

Water / Milk	180ml
Margarine / Butter	1.5 tbsp
Salt	1 tsp
Sugar	1 tbsp
Plain flour	2 cups
Dry yeast	1 tsp
Raisins	34g
Crushed walnuts	25g

Program: Basic

Tips: Add the raisins and nuts after the acoustic signal during the second kneading phase.

7. Coconut Bread

Water	175ml
Egg	1
Honey	1 tbsp
Milk powder	1/3 cup
Salt	1/2 tsp
Sugar	3 tbsp
Plain flour	2 cups
Dry yeast	1 tsp
Oil	2 tbsp
Shredded coconut	1/4 cup

Program: Basic

4. Sesame Bread

Water	190ml
Egg	1
Milk powder	2 tbsp
Oil	2 tbsp
Salt	1 tsp
Sugar	1 tbsp
Plain flour	2+1/4cups
Dry yeast	1 tsp
Sesame	2 tbsp

Program: Basic

Tips: Wait until the last 15min of baking, open the lid, use a small brush to spread some egg yolk on the bread and sprinkle the sesame on top.

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KOLLEKTION

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