



Milex

Bread Master



everyday home essentials



INSTRUCTION MANUAL



IMPORTANT SAFEGUARDS

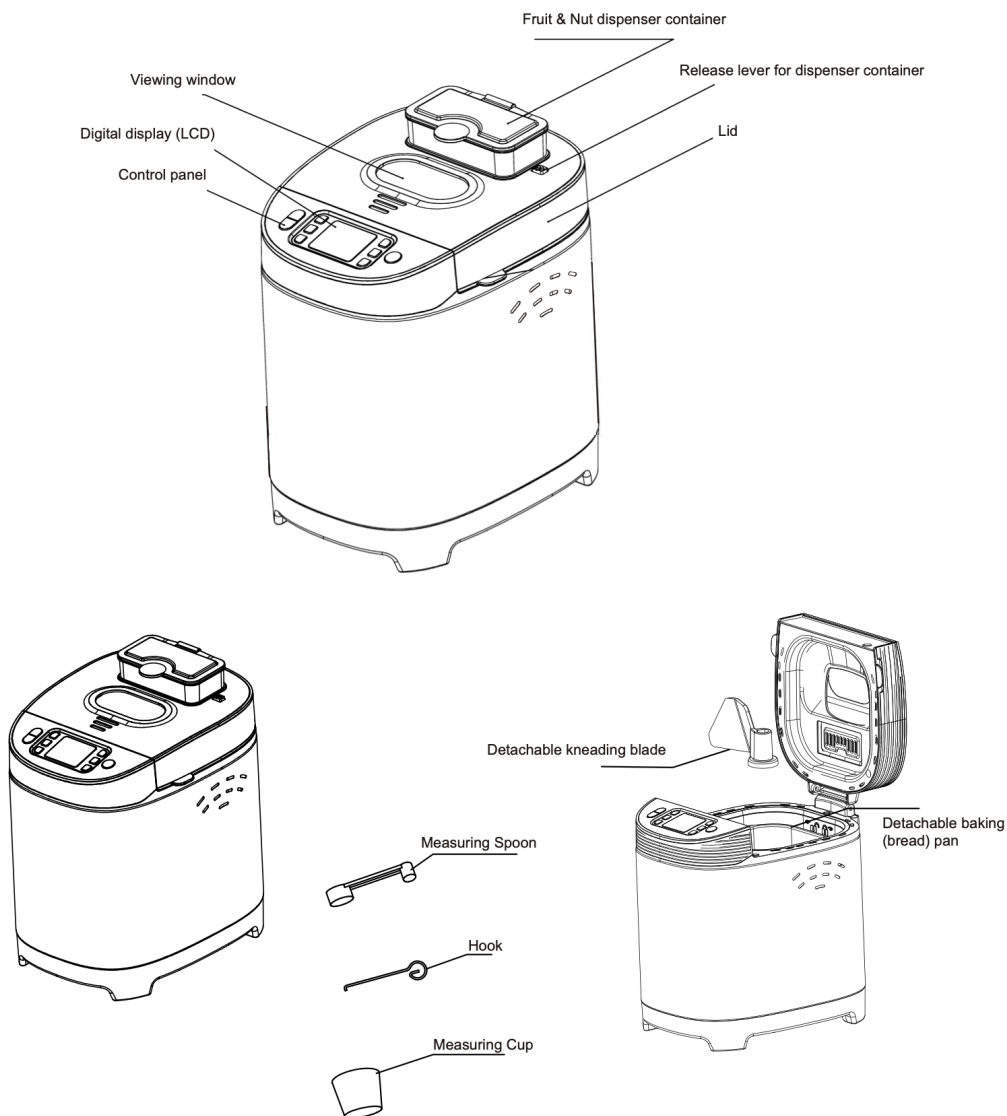
IMPORTANT SAFETY INSTRUCTIONS:

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

1. Do not operate any appliance with a damaged cord, plug or after the appliance has malfunctioned, or if it has been dropped or damaged in any way. If the appliance is damaged or malfunctions get it checked by your nearest authorised service agent.
2. Before using check that the voltage of the wall outlet corresponds to that shown on the rating label.
3. Do not touch hot surfaces with bare hands.
4. To protect against electrical shock, do not immerse cord, plugs, or housing in water or other liquid.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Do not let the cord hang over the edge of the table or hot surface.
7. The use of accessory of other attachments are not recommended by the manufacturer use of other accessories not provided may cause injuries.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. Do not attempt to touch any moving or spinning parts of the machine when in use.
10. Never switch on the appliance without the correct placement of the bread pan filled with ingredients.
11. Never beat the bread pan on the top or edge to remove the contents as this may damage the bread pan.
12. Metal foils or other materials may not be inserted into the bread maker as this could cause a fire or short circuit.
13. 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 the use of the appliances by a person responsible for their safety.
14. Children should be supervised to ensure that they do not play with the appliance.
15. Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely. This could cause a fire if it is covered by or comes into contact with combustible material.
16. Do not use the appliance for anything other than its intended use.
17. Always use the appliance on a secure, dry level surface.
18. Do not use outdoors.
19. This appliance has been designed with a grounded (earthed) plug (Class I). For safety reasons, please ensure the wall outlet in your house is well earthed.
20. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farmhouses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
21. The appliance is not intended to be operated using an external timer or separate remote-control system.
22. Do not operate the unit without a bread pan placed in the chamber to avoid damaging the appliance.
23. Keep this manual with the appliance. If the appliance is to be used by a third party, this instruction manual must be supplied with it.

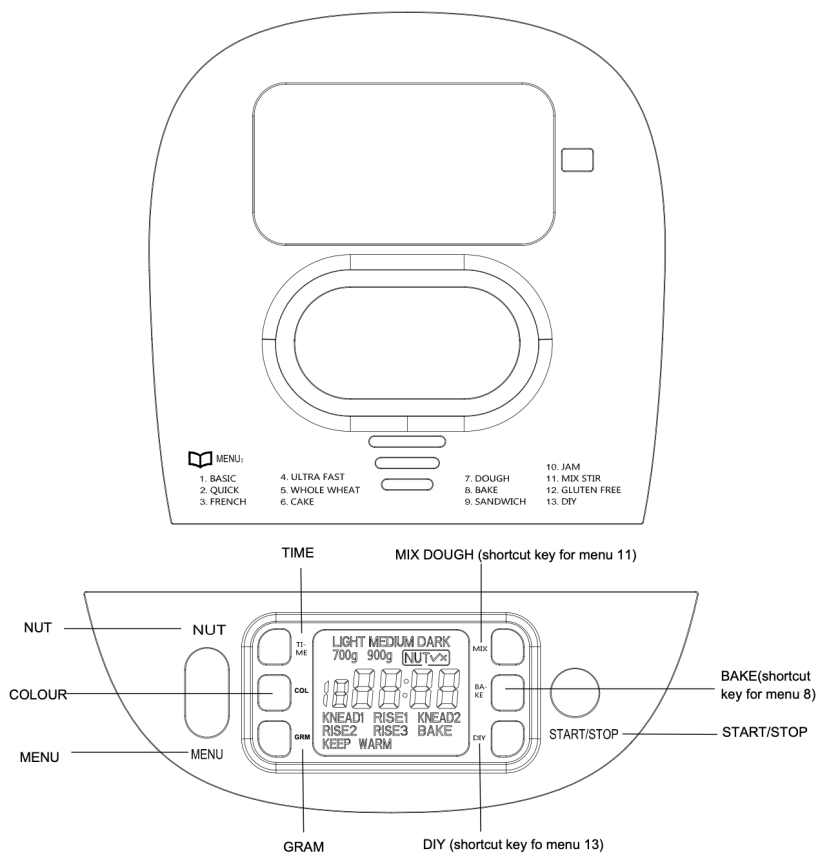
The safety instructions do not by themselves eliminate any danger and proper accident prevention measures must always be used. No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling.

PRODUCT OVERVIEW



Note: Images are for indicative purposes only and may vary from the actual product.

CONTROL PANEL OVERVIEW



Note: Images are for indicative purposes only and may vary from the actual product.

1. Before cleaning switch off and unplug the unit, Always allow the unit to cool down before cleaning.
2. Clean the outside of the unit with a sponge or a slightly wet cloth.
3. The removable parts can be washed in hot water with a sponge and mild detergent
!! DO NOT place in the dishwasher !!
4. Never submerge the unit in water or any other liquid!
5. Do not use abrasive cleaners, gritting, or metal brush to clean this unit.

SPECIFICATIONS

Model: MBM001

Voltage: 220-240V / 50 Hz

Power : 550W

OPERATION

AFTER POWER-UP:

As soon as the bread maker is plugged into the power supply, the digital display (LCD) will be illuminated while a beeping noise will be heard. If no function/control button is pressed within 20 seconds, then the LCD will switch off and go into standby. 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 approximately 1 second. A short beep will be heard and the two dots in the time display will begin to flash and the program will start. To stop the selected baking program; To stop the program, push the "START/STOP" button for approximately 2 seconds until a beep confirms that the program has been switched off.

PAUSE:

After commencement of a program, push the "START/STOP" button once to interrupt at any time, the operation will be paused but the program setting will be memorised, the remaining operational time will display (flash) on the LCD. Push the "START/STOP" button again or within 10 minutes without touching any other button, the program will continue from where it was paused.

MENU:

Use the Menu button to select the different programs. The function of the 13 different programs is summarised as follows:

BASIC: kneading, rising and baking normal bread. You may also add Fruit or Nuts (using the dispenser function) to add flavour.

QUICK: kneading, rising and baking loaf with baking soda or baking powder. Bread baked on this setting is usually smaller with a more dense texture.

FRENCH: kneading, rising and baking with a longer rise time. The bread baked in this program will typically have a crisper crust and lighter texture.

ULTRA FAST: kneading, rising and baking loaf in the shortest time. Typically the bread is smaller and rougher than that made with the QUICK program.

WHOLE WHEAT: kneading, rising and baking of whole wheat bread. This setting has a 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.

CAKE: kneading, rising and baking. Rise with soda or baking powder.

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

BAKE: only baking, no kneading and rising. Also used to increase the baking time on selected settings

SANDWICH: kneading, rise and baking sandwich bread. For baking light texture bread with a thinner crust.

JAM: For boiling jams and marmalades, mash up fruit or vegetables before putting them in the bread pan.

MIX STIR: Specifically for kneading dough only.

GLUTEN-FREE: The ingredients to create gluten-free bread is unique. While they are "yeast loaves of bread," 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 cycle and due to the high moisture content, baking time is increased.

DIY: This enables you to self-program, select kneading, rising, baking and keep warm durations. Use the relevant buttons to step through and make your desired selection.

COLOUR

Three colour options can be selected for the bread crust, these are LIGHT, MEDIUM or DARK. Press the "COLOUR" (COL) button to select your desired colour. This option is unavailable for the programs Dough, Jam and Mix Stir.

OPERATION

LOAF SIZE:

There are two different loaf sizes of 700g and 900g that can be selected. Please note the total operation time may vary with the different loaf size. This option is unavailable for the programs Quick, Ultra Fast, Cake, Dough, Bake, Jam, Mix Stir and DIY.

Note: select your desired loaf size by pressing the “GRM” (Gram) button.

FRUIT & NUT DISPENSER:

Once the desired program has been selected, press the NUT button to select using the auto-add ingredient function. The default setting is on “v”, switch to off “x” by pressing the button again. When selecting the auto-add ingredient function, the program will automatically release the contents of the dispenser container at the correct stage during the baking process. Before making bread, detach the dispenser container by pressing the release lever (slide right) whilst lightly pulling to remove. Open the lid on the dispenser container, insert ingredients (nuts/fruit etc) and then replace the clip into place on the bread maker.

NOTE: This function is available during the BASIC, QUICK, FRENCH, ULTRA FAST, WHOLE WHEAT, CAKE, SANDWICH, GLUTEN FREE and DIY programs only.

DELAY FUNCTION:

If you want the appliance to operate at a later time, you can set the delay time. You need to decide how long it will be before your bread is ready by pressing the “TIME” button. Please note the delay time should include the baking time of the selected program. That is, after a delay time, the bread baking is complete. At first, the program and degree of browning must be selected, then press the “TIME” button to increase or decrease the delay time in increments of 10 minutes. When increased to the max delay time of 13 hours (inclusive of baking time), press the “TIME” button again and the delay time will revert to the original default time of each program. Example: Now it is 8:30 p.m. if you would like your bread to be ready the next morning at 7 a.m., i.e. in 10 hours and 30 minutes. Select your desired menu program, crust colour, loaf size then press the “TIME” button to add the time until 10:30 appears on the LCD. Then press the START/STOP button to activate this delay program. You can see the display dot flashing and the LCD will count down to show the remaining time. You will have fresh bread at 7:00 am, if you don’t want to take out the bread immediately, the ‘keep warm’ time of 1 hour will activate.

Note: 1. This function is not available for the Menu programs: JAM, ULTRA FAST, BAKE, MIX STIR.

2. For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.. as they will remain at room temperature until baking commences.

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 to the bread maker has been interrupted during bread making (ie accidental removal of the power lead from the plug or a brief power cut), the process will be continued automatically within 10 minutes, even without touching the “START/STOP” button. If the interruption time exceeds 10 minutes, the memory will not retain and the program will reset. In this case, the bread maker must be restarted, but if the dough is no further than the kneading phase when the power is interrupted, touch the “START/STOP” button to continue the program from the beginning.

ENVIRONMENT:

The machine may work well in a wide range of ambient temperatures, however, 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°C and 34°C.

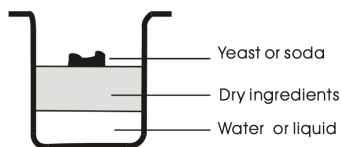
FOR THE FIRST USE

The appliance may emit a little smoke and a characteristic smell when turning it on for the first time. This is normal and is due to lubricants that may come into contact with heated parts during manufacturing, this will only occur for a brief period and will soon stop. Make sure the appliance has sufficient ventilation.

1. Please check if all parts and accessories are received 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 then ready for use.

USING YOUR BREAD MAKER

1. Place the appliance on a stable, flat and level surface away from other objects such as curtains, food, other appliances.
2. Before making bread, prepare and weigh the ingredients you need.
3. The baking pan can be removed from the cooking cavity by opening the main lid, folding the pan carry handle up and gently rotating anticlockwise to unlock. It can then be lifted away. To reinsert, place the baking pan centrally in position, turn it clockwise until it clicks and locks in position.
4. Fix the kneading blade onto the drive shaft within the baking pan by sliding it into position (note this is keyed to fit in one orientation). It is recommended to place a small amount of heat-resisting margarine or cooking oil into the hole of the kneading blade before placing on the shaft, this helps to avoid the dough sticking below the kneader and helps to allow the kneading blade to be easily removed.
4. Place ingredients into the baking pan. Usually, the water or liquid substance should be put in first, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient. (See image below):



Note: the maximum quantity of flour is 520 grams and the yeast is 4 tbsp.

5. With your 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 socket outlet and switch it on.
7. Press the “MENU” button until your desired program is selected.
8. Press the “COL” (Colour) button to select the desired crust colour.
9. Press the “GRM” (Gram) button to select the desired size (700g or 900g).
10. Set the delay time by pressing the “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.
12. For the programs of BASIC, QUICK, FRENCH, ULTRA FAST, WHOLE WHEAT, CAKE, SANDWICH, GLUTEN FREE and DIY, put the fruit/nut ingredients into the dispenser container and then close the lid.

NOTE: During operation, the ingredients in the dispenser container will be automatically poured into the baking pan.

13. Once the process has been completed 10 beeping sounds will be heard. Touch the START/STOP button for approximately 2 seconds to stop the process and take out the bread. Open the lid while wearing oven mitts, firmly grasp the baking panhandle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.

NOTE: Before replacing the baking pan, allow it to cool down completely.

USING YOUR BREAD MAKER

14. Use a non-stick spatula to gently loosen the sides of the bread from the pan. CAUTION: The Baking pan and bread may be very hot! Always handle with care and use oven mitts.
15. Turn the bread pan upside down onto a clean countertop and gently shake until bread falls out onto the rack.
16. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
17. If leaving the room or not touching the START/STOP button at the end of the operation, the bread will be kept warm automatically for one hour.
18. When not in use or after the complete operation, unplug the power cord. CAUTION: Before slicing the loaf, use the hook to remove the kneading blade hidden on the bottom of the loaf. Never attempt to remove by hand if the kneading blade or loaf is hot.

NOTE: If the bread has not been completely eaten after initially serving, it is advised to store the remaining bread in a sealed plastic bag or airtight container. Bread can be stored for about three days at room temperature. If more storage time is required, pack it in a sealed plastic bag or vessel and then place it in the refrigerator, storage time is at most ten days. As homemade bread does not include a preservative, generally the storage time is less than that of commercially made bread.

SPECIAL NOTE FOR QUICK PROGRAM

With the 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 are 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 to avoid flour clumps, you may use a rubber spatula to help to knead the dough.

CLEANING AND MAINTENANCE

Disconnect the machine from the power supply socket and let it cool down before cleaning.

1. Baking pan: Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents to prevent damage to the non-stick coating. The pan must be dried completely before installation.
2. Fruit and Nut Dispenser container: Wash the container in warm water and dry thoroughly, then replace the drawer and close the drawer. Do not use any rough scouring pad or cleanser on the part or finish. Do not wash in a dishwasher.
3. Kneading blade: If the kneading blade is difficult to remove from the shaft, 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 are dishwasher safe components.
4. Lid and viewing window: Clean the lid inside and outside with a slightly damp cloth.
5. Housing: Gently wipe the outer surface of the 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 the 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.

INTRODUCTION TO BREAD INGREDIENTS

1. **Bread Flour:** Bread flour is a kind of high-gluten flour, also called high-protein flour containing high protein, which has good flexibility and can prevent the loaf from being sunken during rising. As typically the content of its gluten is higher than that in plain flour, it can be used for making loaves having a large size and good inner fibre texture. Bread flour is the most important ingredient to make a loaf.
2. **Plain flour:** Plain flour is a blend of refined soft and hard wheat, and especially applicable to make quick bread or cake.
3. **Whole-wheat flour:** Whole-wheat flour, which is ground from whole wheat, contains bran and wheat germ. It is heavier and richer in nutrition than plain flour. Usually, the bread made of whole wheat flour is smaller in size, so in many recipes, the whole wheat flour and bread flour are combined to achieve the best results.
4. **Black wheat flour:** Black wheat flour, also named "rough flour", is a kind of high fibre flour similar to whole-wheat flour. To obtain the larger size of bread during rising, it should be used in combination with a high proportion of bread flour.
5. **Self-rising flour:** A type of flour that contains baking powder, it is commonly 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 is used for enhancing the flavour & texture.
7. **Sugar:** Sugar is very important for the crust colour and flavour of the bread. It also helps to ferment bread. Usually, white sugar is used, however brown sugar, powder sugar or cotton sugar may be used for special purpose
8. **Yeast:** The purpose of yeast is to ferment dough by producing carbon dioxide that expands the bread and then softens inner fibre texture, however fast breeding of yeast needs carbohydrate in sugar and flour as nutriment. Usually, there are three types of yeast: fresh yeast, active dry yeast and instant yeast. Instant yeast is used more frequently, traditional active dry yeast may be used to obtain a better fermentation effect, but instant yeast operates faster than active dry yeast. Conversion relation between instant yeast and active dry yeast is as follows:
 - 1 tsp. active dry yeast = $\frac{3}{4}$ tsp. instant yeast
 - 1.5 tsp. active dry yeast = 1 tsp. instant yeast
 - 2 tsp. active dry yeast = 1.5 tsp. instant yeast

Importantly, yeast shall be stored in a refrigerator as it may be killed at high temperatures. Before using yeast ensure that it is fresh by checking the expiration date. Store it back in the refrigerator as soon as possible after each use. Usually, bread or dough, which fails to rise, is due to stale yeast being used.

Yeast test:

The test described below will allow you to check whether your yeast is fresh and active or not.

- (1) Pour $\frac{1}{2}$ cup warm water (45-50°C) into a measuring cup
- (2) Add 1 tsp. white sugar into the cup and stir, then sprinkle 2tsp. yeast over the water.
- (3) Put the measuring cup in a warm place for about 10min. Do not stir the water.
- (4) The froth generated by yeast shall come up to the 1-cup mark, otherwise, the yeast may be stale or inactive.

9. **Salt:** Salt is necessary to improve bread flavour and crust colour. But salt can also restrain yeast from rising. Never use too much salt in a recipe. If you don't want to use salt, omit it, but bread would be a bit larger.
10. **Egg:** Eggs add richness and a soft texture to bread dough and cakes.
11. **Butter:** Butter 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 a raising agent mainly used in making Ultra Fast bread and cakes. It does not require fermentation time before baking as the chemical reaction works during the baking process.

INTRODUCTION TO BREAD INGREDIENTS

13. **Baking Soda:** The same as above, it can also be used in combination with baking powder.
14. **Water and other liquid:** Water is an essential ingredient for making bread. Generally, water temperature between 200C and 250C is ideal. But for making Ultra Fast bread, the water temperature should be within 45-500C to enhance the fermentation rate. The water may also be replaced by fresh milk or water mixed with 2% milk powder, which may enhance bread flavour and improve crust colour. Some recipes call for juices (such as apple juice, orange juice, lemon juice, etc.) to add flavour to the bread.

INGREDIENT MEASUREMENT

An important step for making good bread is to measure ingredients accurately. It is recommended to use a measuring cup or measuring spoon to obtain an accurate measurement, otherwise, the bread will be largely influenced. **IMPORTANT:** Do not exceed the maximum flour and raising agent quantities specified in the recipes supplied.

1. **Liquid ingredient measurement:** Water, fresh milk or similar liquids should be measured with a measuring cup. When reading the amount, the measuring cup shall be placed on a horizontal flat surface and keep at eye level, the liquid level line must be aligned with the mark of measurement. Before measuring oil or other ingredients, clean the measuring cup thoroughly.
2. **Dry ingredient measurement:** The dry ingredient should be kept in natural loose condition and measured with a measuring spoon or cup, dry measuring should be done by gently spooning ingredients into the measuring cup and once filled, level off with a knife to ensure accurate measurement.
3. **Ingredient adding sequence:** Usually, ingredients shall be added according to the following sequence: liquid ingredients, eggs, salt and milk powder etc. The yeast shall be placed on top of the dry flour. Pay special attention that yeast does not come in contact with salt. When you use the timer delay function, never make bread that contains perishable ingredients such as eggs or fruit.

TROUBLE SHOOTING GUIDE

No.	Problem	Cause	Solution
1	Smoke from ventilation holes when baking	Some ingredients may adhere to or near the heating element. Before first use, oil may remain on the surface of the heating element.	Unplug the bread maker and clean the heating element, but be careful not to burn yourself, during the first use, dry operate and open the lid.
2	Bread bottom crust is too thick	Bread left in the bread pan on keep warm for too long so that too much moisture is lost.	Take bread out sooner without using keep warm function.
3	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 immerse kneading blade for 10 minutes, then take it out and clean.
4	Blended ingredients not evenly dispersed and uneven baking	Selected program menu does not align with recipe.	Select the proper program menu.
		During operating, the cover is opened several times and bread is dry, no brown crust colour.	Don't open cover at the last rise.
		Blend resistance is too high so that kneader almost can't rotate and stir adequate.	Check kneader hole, then take bread pan out and operate without load, if not normal, contact an authorised service facility.
5	Display "HHH" after pressing start button	The temperature in bread maker is too high to make bread.	Press stop button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down
6	Hear noise from the motor but dough isn't stirred	Bread pan is not fixed properly or dough is too much to be blended	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients are weighed accurately
7	Bread size expands too much as to push against the top lid	Too much yeast, flour or water. Environment temperature is too high	Check the ingredients and baking program to ensure accurate.
8	Bread size is too small or bread has no rise	No yeast or not enough yeast. Yeast may have a poor activity. Water temperature too high. Yeast is less active due to being mixed with salt.	Check the amount and performance of yeast, Increase temperature. Avoid direct contact between yeast and salt when placing ingredients.
9	Dough expands too much so as to overflow the baking pan	Too much liquid has been used causing the dough to be too soft, in addition the yeast content may be excessive.	Reduce the amount of liquids and improve dough rigidity

TROUBLE SHOOTING GUIDE

10	Bread collapses in the middle part when baking dough	The flour is old or weak and can't make dough rise	Use fresh bread flour.
		Yeast rate is too rapid or yeast temperature is too high	Use yeast at room temperature.
		Excessive water makes dough too wet and soft.	Adjust water on recipe
11	Bread weight is very large and too dense	Too much flour or not enough water	Reduce flour or increase water
		Too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
12	Middle parts are hollow after cutting bread	Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
		Water temperature is too high	Check water temperature
13	Bread surface is adhered to dry powder	There is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
		Not stirred adequately or short of water	Check water and that knead blade is correctly fitted
14	Crust is too thick and baking colour is too dark when making cakes or food with high level of sugar	Different recipes or ingredients have great effect on making bread, baking colour will become very dark because of high levels of sugar	Press START/STOP button to interrupt the program 5-10 min before intended finishing time. Before removing the bread or cake keep in bread pan for about 20 minutes with cover closed.
15	The display shows "LLL" after pressing the START/STOP button it means the temperature inside is too low (accompanied by continuous beep sounds).	The bread maker may have been stored in a cool environment prior to operation.	Press the START/STOP button to return to the default setting of the machine and the beeping sound will stop. Then select the BAKE program which will make the temperature inside the chamber increase rapidly.
16	The display shows "Err" after you have pressed the START/STOP button.	This indicates a malfunction with the electronics (thermal sensor).	The appliance will need repair or replacement.

RECIPES

The following recipes are for reference only, you may adjust them depending on ingredients, your taste & experiments. Do not exceed the maximum flour and raising agent quantities specified in the recipes supplied. The maximum flour quantity for this appliance is 520g, maximum dry yeast quantity for this appliance is 4 teaspoons.

BREAD MAKER COOKBOOK GUIDE:

1 CUP = 250 ml

1 tablespoon = 3 teaspoons 1 tablespoon = 15ml

1 teaspoon = 5ml

1 Packet Dry yeast = 8g

1. WHITE BREAD

LOAF SIZE	700grams	900grams
Water	250ml	300ml
Salt	1.5 tsp	2 tsp
Sugar	2 tbsp	2.5 tbsp
Durum wheat semolina	120g	150g
Bread flour	270g	350g
Dry Yeast	1 1/4tsp	1 1/2 tsp
Oil	2tbsp	2 1/2tbsp

Program: FRENCH

2. NUT & RAISIN BREAD

LOAF SIZE	700grams	900grams
Water or milk	250ml	330ml
Margarine or butter	2tbsp	21/2tbsp
Salt	1 1/2 tsp	2 tsp
Sugar	2 tbsp	2 1/2tbsp
Bread flour	450g	520g
Dry yeast	1 1/5tsp	1 1/2tsp
Raisins	50g	75g
Crushed walnuts	30g	40g

Program: BASIC

3. COARSE WHITE BREAD

LOAF SIZE	700grams	900grams
Milk	280ml	330ml
Margarine or butter	1 1/2tbsp	2tbsp
Salt	1 tsp	1tsp
Sugar	2 tbsp	3tbsp
Coarse Bread flour	380g	510g
yeast	1 tsp	1 1/2 tsp

Program: BASIC

4. WHOLEMEAL BREAD

LOAF SIZE	700grams	900grams
Water	250ml	320ml
Margarine or butter	1 1/2tbsp	2tbsp
Salt	1 tsp	1 tsp
Sugar	1 tsp	1 tsp
Bread flour	200g	260g
Wheat wholemeal flour	200g	260g
Dry yeast	1tsp	1 1/4tsp

Program: WHOLE-WHEAT

5. TRADITIONAL WHITE BREAD

LOAF SIZE	700grams	900grams
Water	250ml	330ml
Margarine or butter	1tbsp	1 1/2tbsp
Salt	1tsp	1 3/4 tsp
Dry milk	1 1/2 tbsp	2tbsp
Sugar	1 1/2tbsp	2 tbsp
Bread flour	450g	520g
Dry yeast	1 1/4tsp	1 1/2 tsp

Program: BASIC

6. ITALIAN WHITE BREAD

LOAF SIZE	700grams	900grams
Salt	1tsp	1tsp
Water	220ml	280ml
Margarine or butter	2 1/2tbsp	3tbsp
Sugar	2 1/2 tsp	3 tsp
Bread flour	300g	400g
Corn semolina	80g	100g
Dry yeast	1 1/2tsp	1 3/4tsp

Program: SANDWICH

7. IRISH SODA BREAD

LOAF SIZE	700grams
Butter milk	220ml
Eggs	2
Oil	2tbsp
All-purpose flour	500g
Sugar	1/2Cup
Baking soda	1tbsp
Salt	1/2tsp
Raisin	1Cup

Program: QUICK

8. ULTRA -FAST PESTO BREAD

LOAF SIZE	700grams	900grams
Water, 48deg (warm)	270ml	340ml
Prepared pesto	3tbsp	1/2cup
Dry milk	1 1/3tbsp	2tbsp
Sugar	1 1/3tbsp	2tbsp
Salt	1/2tsp	2/3tsp
Bread flour	380g	500g
Dry yeast	3tsp	4tsp

Program: ULTRA-FAST

RECIPES

9. SANDWICH BREAD

LOAF SIZE	700grams	900grams
Water	220ml	300ml
Margarine or butter	1 1/2tbsp	2tbsp
Salt	1 1/2tsp	2tsp
Sugar	1tbsp	1 1/2tbsp
Bread flour	380g	500g
Dry yeast	1 1/4tsp	1 1/2tsp

Program: Sandwich

10. CAKE

LOAF SIZE	SMALL	/	LARGE
Egg	5		6
Sugar	8 tbsp		10 tbsp
Cake oil	1 1/2 tbsp		2 tbsp
Self-raising flour	1 1/2 cups		2 cups
Lemon Juice	1 1/2 tbsp		1 3/4 tbsp
Yeast	4/5 tsp		1 tsp

Program: CAKE

1. Add eggs and sugar to a container and stir the mixture by hand mixer to produce foam. Then add cake oil and continue to stir.
2. Pour self-rising flour, Lemon Juice and Yeast into the mixture and stir evenly.
3. Pour the mixture into the bread pan, then use the CAKE menu to make a cake.

DOUGH PREPARATION

You can easily prepare dough with the DOUGH program of your bread baking machine. The dough can be further worked and baked in your oven. The 2nd kneading, phase adds the ingredients when you hear the beeping sound. In the Dough program, there are no differences in the baking levels. Here are two example recipes: baking levels. Here is a example recipes:

French Baguette

LOAF SIZE	700grams	900grams
Water	260ml	330ml
Dried wheat leaven	25g	50g
Salt	1tsp	1/2tsp
Sugar	1tsp	1/2tsp
Bread flour	340g	420g
Durum wheat flour	45g	60g
Dry yeast	1/2packet	3/4packet

Program: DOUGH .

Divide the dough when ready into 2-4 parts, form long loaf shapes and leave them to rest for 30-40 minutes.

Make a series of diagonal cuts on the top surface and put the bread to bake in the oven.

JAM:

It is easy to make jams or marmalades with the bread maker. Add 900g of fruit with 500g of 2:1 jellifying sugar and mix well. Select Jam program and start, program runs automatically for 1hr 20 minutes. When complete, take the baking pan out of the appliance with oven gloves and pour it into glass jars and close them well. For more recipes, it is recommended to search the internet or consult a bread maker cookbook.

Please note that all Milex product returns are subject to the following conditions :

- Original proof of purchase must be produced.
- All accessories that come with the product are returned, and complete in all respects. Any item received with the product purchased must be returned.
- All products carry a 14 day money back guarantee and an exchange if the product is unopened or unused, unless expressly indicated on the product.
- All products must be returned in their original packaging.
- **Milex** reserves the right to refer products to the head office for assessment when an in-store decision regarding defect cannot be taken.

Certificate of Warranty

www.milex.co.za

(Excludes monetary refunds under normal purchasing conditions)

Our goods come with guarantees that are consistent with the Consumer Protection Act. You are entitled to a replacement for any major failure or manufacturing defect. You are also entitled to have the goods repaired or replaced if the goods fail to meet prescribed specifications or quality standards.

The benefits under the MILEX warranty are in conjunction with other rights you will be entitled to under the Consumer Protection Act in relation to the goods.

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