Bread Maker Manual for DT06

Warning

After press "on/off" button, if LCD shows "EE1", means machine temperature is too high, please "off" the machine and unplug power and restart only after machine cools.

If LCD shows "EE3" or "EE4", the machine needs maintenance, please refer to us.

If LCD shows "EE2", the machine temperature is too low. (End)

First Time Usage

Please add some water, and select 14(烘烤) by press the Menu(菜单), and let the machine work for 10 minutes. This is to clear unpleasant smell due to protective firm on the heating tube.

Start

Connect bread maker to the power, after you hear the sound of "bibi", LCD shows "3:13", indicate it is default menu, arrow points at "700g" and "middle".

On/off

After press the key of "on/off", you will hear hum sound, the two dots of the time on the led screen flashing, indicate the model is started; press "on/off" for about 3 seconds, you will hear hum sound, the two dots of the time on the LCD screen flashing, indicating the break maker is closed. Click the "on/off", can suspend machine, click "on/off" again, can restart machine.

Menu

There are 18 kinds of menus, when click the key of "menu", LCD will show every menu circularly, you can choose the suitable menu, now we will introduce the 18 kinds of menus:

Standard bread Stirring, fermentation and baking, suitable for white and brown bread, also can add spices and raisins to the bread, in order to increase its flavor.	**French bread** Stirring, fermentation and baking, fermentation for a long time, baking temperature is low, suitable for making crisp skin bread.	**Coarse grain bread** Workflow is the same as standard bread, but material is different, there is a long warm up time so that the whole wheat flour can fully absorb water and swell, it's soft and elastic, delay functions are not recommended.
Rice bread Workflow is the same as the standard bread, it has more proportion of protein and amino acid, easier to digest.	**Rice flour bread** Stirring, fermentation and baking, the volume of bread is the same as the standard bread, flavor and quality is good.	**Soft bread** Stirring, fermentation and baking, the taste of bread is better than ordinary bread, it is more soft
Quick bread Fast mixing, fermentation and baking, the taste of bread is better than ordinary bread, it needed less time than standard bread	**Knead dough** Stir the dough. the dough can be used for making steamed bread, scroll, the steamed stuffed bun, biscuits, cookies, pizza, etc.	**Stirring, dough fermentation** The dough can be used for making steamed bread, scroll, the steamed stuffed bun, biscuits, cookies, pizza, etc
Fermentation/thawing Only low temperature heating. Fermentation time can be set within the specified scope (default 1 hour)	**Yogurt** Only low temperature heating, fermentation time can be set within the specified scope (default 1 hour)	**Kamahi** Making kamahi needs 8 hours processing time
Jam	**Baking**	**Dry fry cargo**

Put Minced vegetables and fruits into Bread barrel	The working process of this menu only contain baking process, without contain stirring and fermentation process, used to increase the baking time of other menu	before Drying fry cargo，removing the hard impurities first to reduce wear and tear
Pork floss	**Making cake**	**Rice cakes**
Make pork floss, pork floss has rich nutrition, delicious, easy to carry, suitable for children to eat	using a special cake powder when making the cake, join in soda and baking powder	First baking, mixing and baking, heating and mixing cooked glutinous, make its mouth feel is elastic

Other Buttons

Color setting

Click this button, you can choose the color of bread which includes: light color, neutral color and dark color.

Weight

Click this button to set the weight of bread

Read: 450 g and 700 g, different weight of bread, processing time is different.

On/off keyboard

click this button, you will hear the sound of hum, work program is started, in addition to the on/off button, other keys is not allowed to operate in the process of working, press on/off button for 2 seconds, you will hear the sound of hum, indicating the working program is closed

Time (+ -)

Adjust appointment(delay) time, the longest delay time is 13 hours, every click "+" button to add 10 minutes, press button for a long time, the time continuous increasing, the setting time including making bread time and delay time, making jam can't use delay function

Reminder: when using the time delay function please don't use perishable food, such as eggs, milk.

1. Select the menu, bread color and the weight of bread

2. Click time keyboard, set the delay time, until the display shows "10:30" for example, it is 20:30 now, the working time is 3 hours, the complete time is 7:00 tomorrow, so set the delay time for 10.5 hours, so press time + keyboard till the display shows 10:30

click on the time button every time, increase 10 minutes time to finish the program, this button has add time functions, continuous press this button for 0.5 seconds, start even at a speed of 60 minutes/seconds, the largest complete time up to 13 hours, after 13 hours, return to min time

First stir: 0 ~ 30 minutes

The first time for fermentation: 0 ~ 60 minutes

The second time for mixing: 0 ~ 30 minutes

The second time for fermentation: 0 ~ 60 minutes

Baking: 0 ~ 60 minutes

Stirring + baking: 0 ~ 45 minutes (used to make rice cake recipe)

Fermentation: 0 ~ 48 hours

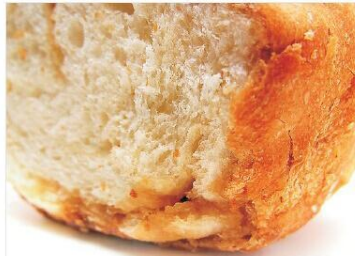Heat preservation: 0 ~ 60 minutes

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Steps of making bread by yourself:

1. Click on the "custom procedure" button, enter the "mix" for the first time, click on "time" button for setting the first mixing time, and then click on the "custom procedure" button to confirm Settings, if "first stir" time is 0, directly into the next set

2. Click on the "custom procedure" button, enter the "fermentation" for the first time, click on "time" button for setting the first fermentation, and then click on the "custom procedure" button to confirm Settings, fermentation time more than 15 minutes for the first time

3. According to the above method to set the "second mixing", "the second fermentation", "baking", "stir + baking", "fermentation", "heat preservation" and "second fermentation time", all the time is also more than 15 minutes

4 the use of "mixing + bake" function: when using this function, the time of other functions except for baking are set to 0, this function is used mainly for cooking rice cake foods, such as: baking function will get cooked rice, roasted + mixing function will process cooked rice to rice cakes

5. The use of fermentation function: when using this function, the time of all other function are set to 0, the function is mainly used for making rice wine food

6. finished the setting of above program, click on the "start/stop" button to start the program

Note: when you are making bread, you can set the booking function。

01 standard bread

weight	450g	700g
salt	$\frac{1}{2}$小勺(3g)	$\frac{5}{6}$小勺(5g)
bread flour	$1\frac{2}{3}$杯(250g)	$2\frac{3}{5}$杯(380g)
suger	$4\frac{1}{6}$大勺(50g)	$5\frac{5}{6}$大勺(70g)
yeast	$1\frac{1}{3}$小勺(4g)	$1\frac{2}{3}$小勺(5g)
milk powder	$2\frac{1}{7}$大勺(15g)	3大勺(20g)
butter	3大勺(30g)	$4\frac{1}{2}$大勺(45g)
water	100ml	130ml
egg	30g	45g

02 french bread

reminder:when add ingredients,first add liquid, then add solid, at last add yeast

weight	450g	700g
salt	$\frac{1}{2}$小勺(3g)	$\frac{5}{6}$小勺(5g)
bread flour	$1\frac{6}{7}$杯(280g)	$2\frac{4}{5}$杯(420g)
suger	$2\frac{1}{4}$大勺(27g)	$3\frac{1}{3}$大勺(40g)
yeast	1小勺(3g)	$1\frac{2}{3}$小勺(5g)
milk powder	1大勺(6g)	$1\frac{1}{2}$大勺(10g)
butter	$1\frac{1}{3}$大勺(13g)	2大勺(20g)
water	132ml	200ml

小贴士：法式面包因为口感比较粗糙，胃肠道消化能力较弱的人群如老年人应注意食用量

03 coarse grain bread

reminder:when add salt and yeast,please don't contact salt and yeast directly

weight	450g	700g
salt	$\frac{1}{2}$小勺(3g)	$\frac{5}{6}$小勺(5g)
bread flour	$1\frac{1}{3}$杯(200g)	$1\frac{2}{3}$杯(250g)
suger	$4\frac{1}{2}$大勺(54g)	$5\frac{5}{6}$大勺(70g)
yeast	$1\frac{1}{3}$小勺(4g)	2小勺(6g)
milk powder	$2\frac{1}{7}$大勺(15g)	$2\frac{1}{2}$大勺(18g)
butter	$2\frac{1}{2}$大勺(25g)	4大勺(40g)
water	130ml	170ml
egg	1个	1个
wheat flour	$\frac{2}{3}$杯(100g)	$\frac{6}{8}$杯(130g)

Tips:you can add Nuts, dried fruit, etc

04 rice cooker

when you make bread, you should use high strength bread flour and Resistance high suger yeast,medium strength flour is used for making Steamed bread, low strength readflour is used for making biscuit

weight	450g	700g
cooked rice	$\frac{1}{2}$杯(80g)	$\frac{2}{3}$杯(100g)
bread flour	$1\frac{3}{5}$杯(240g)	2杯(300g)
suger	$3\frac{3}{4}$大勺(45g)	$4\frac{1}{2}$小勺(45g)
salt	$\frac{1}{2}$小勺(3g)	$\frac{5}{8}$小勺(4g)
milk powder	$\frac{1}{2}$大勺(4g)	$\frac{3}{4}$大勺(5g)
butter	$2\frac{1}{2}$大勺(25g)	3大勺(30g)
water	$\frac{3}{5}$杯(128g)	$\frac{4}{5}$杯(160g)
yeast	$1\frac{2}{3}$小勺(5g)	2小勺(6g)

05 rice flour bread

weight	450g	700g
rice flour	$\frac{1}{3}$杯(60g)	$\frac{1}{2}$杯(75g)
bread flour	$1\frac{3}{5}$杯(240g)	2杯(300g)
suger	$3\frac{1}{2}$大勺(40g)	$4\frac{1}{6}$小勺(50g)
salt	$\frac{1}{3}$小勺(2g)	$\frac{1}{2}$小勺(3g)
milk powder	$\frac{1}{2}$大勺(4g)	1大勺(6g)
butter	3大勺(28g)	$3\frac{1}{2}$大勺(35g)
water	$\frac{2}{3}$杯(155g)	$\frac{4}{5}$杯(190g)
yeast	$1\frac{1}{3}$小勺(5g)	$1\frac{2}{3}$小勺(5g)

06 soft bread

weight	450g	700g
bread flour	$1\frac{2}{3}$杯(240g)	2杯(300g)
suger	3大勺(36g)	4大勺(45g)
salt	$\frac{1}{3}$小勺(2g)	$\frac{1}{2}$小勺(3g)
milk powder	$\frac{1}{2}$大勺(3g)	$\frac{2}{3}$大勺(5g)
butter	$1\frac{3}{5}$大勺(16g)	2大勺(20g)
egg	1个	1个
water	$\frac{3}{5}$杯(120g)	$\frac{4}{5}$杯(150g)
yeast	$1\frac{1}{3}$小勺(5g)	$1\frac{2}{3}$小勺(5g)

07 quick bread

weight	450g	700g
bread flour	$1\frac{5}{6}$杯(265g)	$2\frac{1}{3}$杯(330g)
suger	$3\frac{1}{3}$大勺(40g)	$4\frac{1}{6}$大勺(50g)
salt	$\frac{1}{2}$小勺(3g)	$\frac{2}{3}$小勺(4g)
milk powder	$\frac{1}{2}$大勺(3g)	$\frac{2}{3}$大勺(5g)
butter	2大勺(20g)	$2\frac{1}{2}$大勺(25g)
egg	1个	1个
water	$\frac{2}{3}$杯(135g)	$\frac{3}{4}$杯(165g)
yeast	2小勺(6g)	$2\frac{1}{3}$小勺(7g)

08 knead dough

water	flour
210ml	2.3杯(350g)

09 leaven dough

flour	water	yeast
2.3杯(350g)	210ml	0.3小勺(1g)

10 Fermentation, thaw

put dough into Bread barrel,then choose fermentation function,set the fermentati time for10~60 minutes

flour	water	yeast
2.3杯(350g)	210ml	0.3小勺(1g)

11 yogurt

materail:1L Whole milk, 100ML Living bacterium yogurt

method:put whole milk into bread barrel,add living bacterium yogurt to the bread barrel,plug in power,choose yogurt funtion,press weight key to adjust making time

12 kimchi

material:cabbage 250g (salt,Chili powder,leek, white radish apple,pear,Fish sauce,white salt, Ginger, onion, garlic, glutinous rice flour)

steps:

1. Split the cabbage,put salt on it,using 40 degree water,pickleing it for about 10 hours,then clean the cabbage
2. put glutinous rice flour and water into pan, boiling them for about 3~4 minutes, add Chili powder, fish sauce, apple, sugar, ginger, green Onions to cooling glutinous rice, stir evenly, placed for 5 minutes
3. put the glutinous rice on the cabbage evenly
4. put cabbage into bread parrel,seal the Bread barrel with preservative film
5. Choose the kimchi function, start the program

13 jam

pulp	water	suger	starch
200g	200g	120g	15g

14 翻炒干货   fry Dry goods

materail:250g Raw pistachio
choose the dry fly button to fry dry goods

15 bread

Dissolved the sugar in eggs and water,use egg beater fluffy body, put other raw materials into the bread barrel, start the machine operation

salt	$\frac{1}{2}$小勺(3g)
low-gluten flour	2杯(300g)
suger	10大勺(120g)
butter	10大勺(100g)
yeast	$1\frac{2}{3}$小勺(5g)
milk	130gml
Baking powder	$3\frac{2}{3}$小勺(8g)
egg	100g

16 Rice cake

Baking, stirring and baking at the same time, heating cooked glutinous rice and stirring it, makes its taste chewiness elastic

material:Glutinous rice 1.25 cup(250g) water 275g
Tip: according to each taste, you can increase sugar, nuts, sesame seeds, etc