

Safety warning

Prompt

To avoid causing injury and property damage to you and others, please observe the following safety precautions.

Failure to observe safety warnings and misuse may lead to accidents.

Note

This product does not consider the following situations:

The Use of Appliances by Unattended Children and Disabled Persons
Children's Playing Devices

Content of [prohibited] indicated

Forbidden to use
inferior plugs



Do not touch wet
hands



Flammable articles
are prohibited



Children are not
allowed to operate



- During work, do not place your hands or face close to the steam outlet to avoid scalding.
- During work, do not cover the steam outlet with cloth or the like to avoid accidents or damage to the bread maker.
- Do not reform: no one except maintenance technicians is allowed to decompose or repair to avoid fire, electric shock and injury.
- Do not use voltages other than 220V AC to avoid fire and electric shock.
- Do not operate in the following ways to avoid fire caused by power cord damage, electric shock, forced bending of power cord, proximity to high temperature, binding, carrying heavy objects, etc.
- The power cord plug is damaged, please do not use it to avoid fire, electric shock or short circuit.
- It is forbidden to pull the power cord. Before moving the bread maker, pull out the plug and move the bread maker with both hands.
- During work, it is forbidden to move or shake the bread maker.
- Do not allow children to operate it alone. Keep it out of the reach of infants to avoid electric shock, burns and other dangerous accidents.
- It is strictly prohibited to keep the toaster close to combustible materials. When using it, pay attention to keep away from curtains, cloth curtains, curtain walls or similar items to prevent fire.
- Please do not heat the sealed container in the bread barrel, otherwise there may be danger of explosion.
- Flour usage should not exceed 460g, yeast usage should not exceed 8 g.
- Do not insert pins, iron wires or other items into the vent holes at the bottom of the bread maker to avoid electric shock.

Contents of [mandatory] indicated

- The socket with grounding wire with rated current above 10A shall be used alone. If it is used together with other electrical appliances, the socket will be abnormal and cause fire and other risks.

Safety warning

- The appliance cannot be operated by external timer or independent remote control system.
- If there is dust or water mark on the power cord plug, plug tail and product socket, please clean it in time to avoid fire, electric shock or short circuit.
- Plug should be completely inserted into socket to avoid fire, electric shock and short circuit.
- Do not use wet hands to unplug or plug in the plug, so as to avoid electric shock and injury.
- Instruments shall not be immersed or drenched in water. This product is only applicable indoors.
- If the power cord is damaged, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments in order to avoid danger.
- If you need to carry out product maintenance or replace parts, please go to the designated professional maintenance outlets of the United States. In order to avoid hidden dangers caused by improper maintenance or improper selection of accessories.
- This product is for domestic use only. It is strictly prohibited to use the bread maker for other purposes other than those specified in the instructions such as food heating or flour fermentation.

Matters indicated [Warning] that can cause casualties

- During the operation of the appliance, some surfaces will become hot, resulting in high temperature. It is strictly prohibited to touch the heating tube and product surface with hands to avoid scalding.
- In order to avoid burns when the bread maker is in operation, only the designated positions such as control panel or handle can be used.

Indicates matters that may cause minor injuries or property losses

- When cleaning the bread maker, unplug the power plug and wait for the bread maker to cool to room temperature before operating.
- Please clean the oven cavity of the toaster after each use to prevent residual flour and bread crumbs from smoking or catching fire during baking.
- Some important parts, such as fuses, are not properly maintained or may be shorted without permission, which may result in product protection failure, overheating or fire.

Contents of [Warm tips] indicated

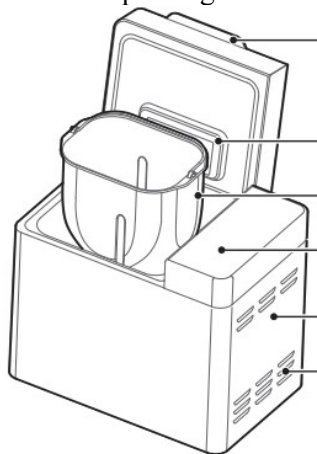
- If there is any discrepancy between the product picture and the actual product, the actual product shall prevail.
- When using bread for the first time, there will be slight smoke and peculiar smell, which is a normal phenomenon. Please do not panic.
- The normal working altitude range of the product is 0-2000 meters.
- Please keep the instructions for future use.

Product introduction

Part display

Note

Due to the differences in product appearance, the following figure is for reference only, and the actual objects in the packing box shall prevail.



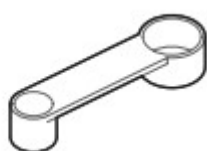
Upper cover handle

Fruit box
Bread barrel
Control panel

Fuselage
Heat dissipation hole



Stirring plate



Measuring spoon



Water cup



Flour measuring cup



Hook fork

(When the mixing piece is in the bread, please use the hook to take out the mixing piece hook again)

Control panel



Burn color selection key
Time function key
Display

Weight selection key

Menu selection key

Start/pause key

Installation instructions

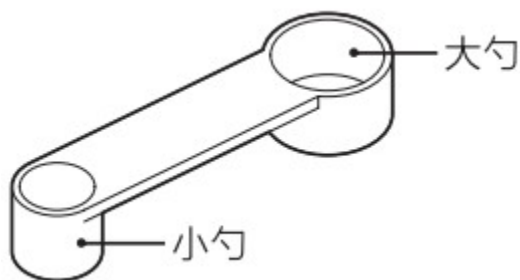
Brief introduction of accessories



1 Measuring cup

Measure flour: 1 cup = about 150g

Measure water and other liquids: please refer to the scale of cup wall.



2 Measuring spoons

Large spoon

Small spoon

Measure flour: 1 cup = about 150g

Measure water and other liquids: please refer to the scale of cup wall.

Conversion standard for measuring spoon ingredients (based on 1 flat spoon)

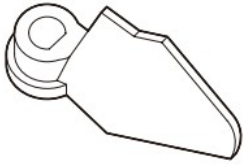
Ingredients	Small spoon	Large spoon
Salt	About 6g	--
Sugar	--	About 12g
Vegetable oil	--	About 12g
Milk powder	--	About 6g
yeast	About 3 grams	--
Honey	--	About 16g
Baking powder	About 3 grams	--

Note: The amount of food material corresponding to the measuring spoon and cup in the product ingredients is about the value, which is convenient to operate.

For more accurate measurement, please use an electronic scale.

2 Stirring Plate

Installed in a bread barrel for mixing ingredients and kneading dough.



Installation instructions

Loading and unloading bread barrel

Extract



1 Rotate counterclockwise in the direction marked "Loosen" on the inner wall.

Can be raised upward.

Installation



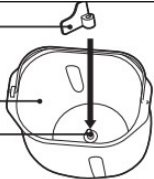

1 Press down lightly.

2 Rotate clockwise in the direction marked "locked" on the inner wall.

Note: When the side of the bread barrel is parallel to the cavity of the bread maker, it will be installed in place.

Before installation, please ensure that there is no foreign matter in the machine cavity to prevent malfunction.

Installing stirring blades

 <p>Stirring plate</p> <p>Bread barrel</p> <p>Mixing shaft</p>	 <p>The stirring blade is installed on the stirring shaft of the bread barrel, please assemble it in place.</p> <p>Note: This step is very important. Please do not omit it.</p>
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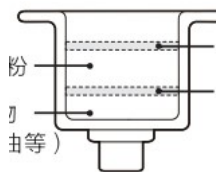
Throw in ingredients

Types and sequence of food materials to be put in

Dried yeast
Strong flour

Salt

Liquid (water/eggs/oil, etc.)



The bread weight is 750 grams and 1000 grams.

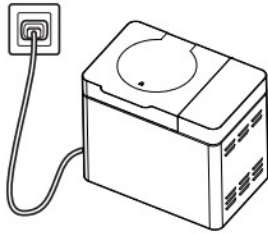
There are two kinds of grams, 750 grams is suitable for 3-4 people and 1000 grams is suitable for 4-5 people.

Take out the bread barrel and put the food inside to prevent the food from falling into the body and failing. Yeast cannot directly contact with oil, sugar, salt or aqueous solution containing these substances, otherwise yeast will lose its activity, resulting in production failure.

Direction for use

Quick Start

1 Connect power supply



Note: Do not operate the machine when it is in the initial state within 3 seconds of power-on. If the key is abnormal, please power on again.



2 Setting options

- Menu setting: select the menu by clicking the "menu" key;
- Setting of burning color: switch different burning colors by clicking the "burning color" key;
- Weight setting: select the bread weight by clicking the "weight" key;
- Feeding setting: the yeast lamp lights up separately, indicating the best time to feed yeast. The two lights are on at the same time, indicating the best time to put in both fruit and yeast.

3 Start/Pause/Cancel

When the "Start/Pause (Long Press Cancel)" key is pressed to start the product, the countdown starts and [:] flashes; Press briefly when the product is running, and the product is suspended; Press briefly again and the product will resume operation. When the running time of the product is pressed, the product stops running.

4. Completion of production

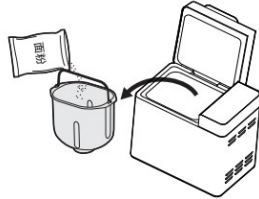
After the production is completed, the display screen returns to the initial state, accompanied by a beep.

Direction for use

Functional description

Scheduled production

Note: The reservation time is the time difference between the cooking time and the current time.



1 Prepare materials

Take out the bread barrel and put in the ingredients.



2 Setting options

- Menu setting: select the menu by clicking the "menu" key;
- Setting of burning color: switch different burning colors by clicking the "burning color" key;
- Weight setting: select the bread weight by clicking the "weight" key;

3 Set appointment time

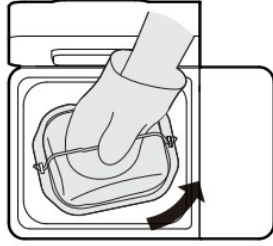
By adjusting the "-" and "+" buttons, the hours and minutes of the reservation time can be increased or decreased.

4 Start the appointment

Press the "Start/Pause (Long Press Cancel)" key to enter the reservation and wait. Cooking will be completed within the set time.

Direction for use

Functional description



Take out the bread

1. After the heat preservation, please take out the bread barrel.

Note: Please wear gloves or other thermal insulation to prevent burns after baking. Please refer to the previous installation instructions for the extraction of the bread barrel.

2. Turn the bread barrel upside down and shake it a few times to pour out the bread.



Note: Please do not use hard objects to take out bread. It will scratch the inner wall of the bread barrel.

The product has overheat protection function. When the internal temperature of the baker is too high or just after baking, the machine cannot be started. The display screen shows "H: HH". Please wait for the machine to cool before making.



Service guide

Product parameter

Model	Power supply	Rated power (w)	Heating pipe (w)	Motor power (w)	Weight of bread that can be made (g)
MM-TLS2010 2	20V~50HZ	580	500	80	750/1000
MM-TS20POWER301	220V~50HZ	580	500	80	750/1000

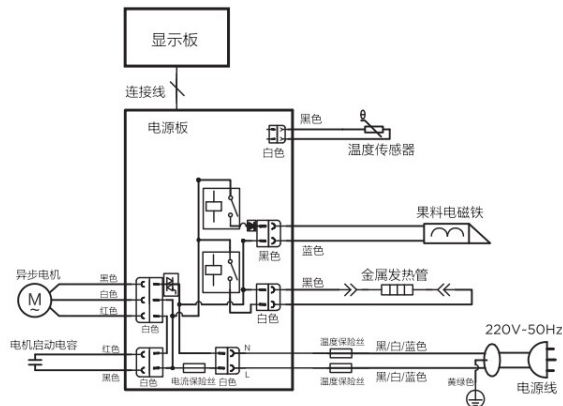
Circuit schematic diagram

Prompt

The route is subject to change without prior notice.

display panel

Connecting line	Asynchronous motor	Motor starting capacitor
Power Supply Board	Black	Red
Black	White	Black
White	Red	White
Temperature sensor	White	Current fuse
Fruit electromagnet	Blue	White
	Black	thermal links
	White	thermal links
	Black	Black/White/Blue
	White	Black/White/Blue
	Black	Yellow green
	Metal heating pipe	Power cord



Fault handling

When you think there is a problem with the product, please check the following conditions for confirmation before sending it to the repair shop for repair.

The national service hotline 400-8899-315

abnormal phenomena	Cause of occurrence	Corresponding method
Oil smoke emerges from the exhaust hole during baking.	For the first time or the food falls on the electric heating tube in the body.	For the first time. Select the "bake" function, dry burn for 10 minutes, remove the plug, and clean the electric heating

		tube after cooling.
It is difficult to take out the stirring piece.	The stirring piece is tightly adhered to the stirring rotating shaft of the bread barrel	Take out the bread, soak the bread barrel in warm hot water for 10 minutes, and take out the stirring pieces to clear them.
The motor was heard rotating, but the dough did not stir.	The bread barrel is not installed properly or the dough is too large.	Check whether the bread barrel is installed correctly or whether the dough is prepared according to the formula.


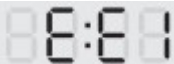

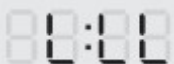
Service guide

Bread is not well made.

Not well made	Cause analysis	Corresponding method
Bread fermentation volume is too large, resist the upper cover.	Excessive yeast, flour or water can also cause this phenomenon if the temperature is too high.	Reduce the amount of yeast, flour or water appropriately.
Bread fermentation volume is too small or not fermented	Has yeast been released and is yeast active?	<ul style="list-style-type: none"> ● Check the amount of yeast ● Is yeast mixed with oil, sugar, salt or aqueous solution containing these substances ● Is the ambient temperature and batching temperature appropriate
	Is the amount of flour and water sufficient	
	Is the water temperature too high	
The dough is too big and the edge of the bread barrel is green.	Too much liquid, too soft dough and too much yeast	Reduce the amount of liquid, improve the hardness of dough and reduce yeast appropriately.
Bread is heavier, tissue fiber is compact, not soft.	Excessive flour or insufficient water	Reduce the amount of flour and increase the amount of water
	Too much fruit or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
There are too many holes in the middle of the bread after it is cut.	Too much water or no salt	Reduce the amount of water properly and check whether salt has been added.
	The water temperature is too high	Check the water temperature
Dry powder is stuck on the surface or corners of bread.	Sticky ingredients such as butter and bananas did not melt.	Melt the butter or cut the banana into small pieces.
	Insufficient mixing, too little water	Check whether the water quantity is appropriate and whether the mixer rotates normally.
When baking cakes or foods with too much sugar, the skin is too dark and the skin is too thick.	Different formulas have a great influence on the burning color. Bread made with the formula with more sugar has a deeper burning color.	For the formula with too much sugar, it can be switched off 5-15 minutes in advance by pressing the "cancel" key for a long time, and the bread can be taken out after being kept warm.

Abnormal self-check

According to the abnormal reason judgment, please entrust the local dealer or service outlet to repair or install.

Abnormal display	Possible causes	Corresponding method
	Temperature sensor open circuit	Please send it to the maintenance point for repair.
	Temperature sensor short circuit	Please send it to the maintenance point for repair.
	The machine is in an overheated state. The high temperature will kill yeast and affect the bread fermentation effect. The program cannot be started at this time.	Do not operate until the machine has cooled down.
	If the ambient temperature of the machine is too low, the low temperature will inhibit the yeast activity and affect the bread fermentation effect. The program cannot be started at this time.	Place the bread maker in a suitable temperature environment before operating again.