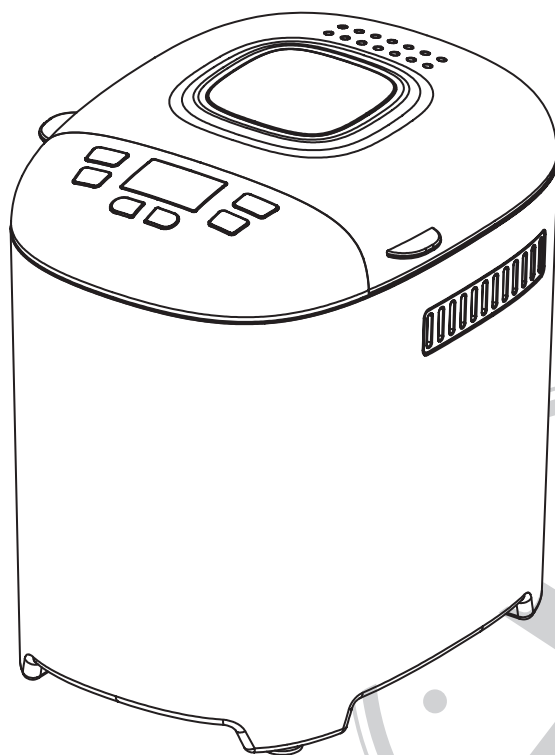


# MASTER **Chef**<sup>TM</sup>

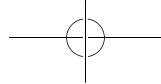
## BREAD MAKER

Model no. 043-1394-4



### INSTRUCTION MANUAL

Read this booklet thoroughly before using the product, and save it for future reference.



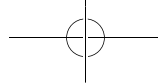
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## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Before using, check that the voltage of wall outlet corresponds to that shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the manufacturer or the nearest authorized service agent for examination, repair, or electrical or mechanical adjustment.
4. Do not touch hot surfaces, use handles or knobs.
5. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not let cord hang over edge of table or counter, or touch hot surface.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Do not touch any moving or spinning parts of the machine when baking.
11. Never switch on the appliance without a properly-placed bread pan filled with ingredients.
12. Never beat the bread pan on the top or edge to remove the bread as this may damage the bread pan.
13. 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.
14. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
15. Close supervision is necessary when appliance is used by or near children. Keep the appliance and its cord out of reach of children less than 8 years of age.
16. 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 in contact with, combustible material.
17. Do not operate the appliance for other than its intended use.
18. Always use the appliance on a secure, dry, level surface.
19. Do not use outdoors.
20. This appliance has been supplied with a polarized plug.
21. Household used only.
22. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
23. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.
24. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
25. To disconnect, turn any control to “off”, then remove plug from wall outlet.
26. To reduce the risk of electric shock, cook only in the removable container.
27. Caution: Do not immerse in water.



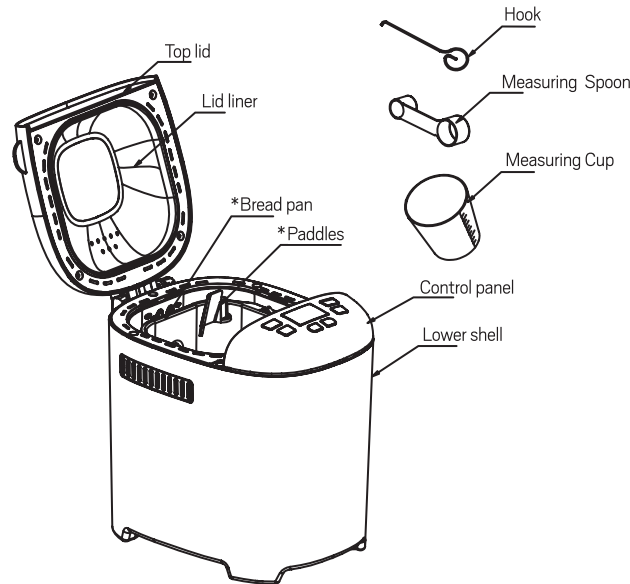
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MASTER  
**Chef™**

Know Your Bread Maker



\*Denotes parts available for replacement. Call 1-855-803-9313 for ordering details.

**SAVE THESE INSTRUCTIONS**  
HOUSEHOLD USE ONLY**Notes on the cord plug**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**Notes on the cord**

- A short power-supply cord (or detached power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a long cord.
- A longer, detachable cord or extension cord is available and may be used if care is exercised in its use.
- If a long, detachable power-supply cord or extension cord is used:
  - The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
  - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
  - If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

**AFTER POWER-UP**

As soon as the bread maker is plugged into the power supply a beep will be heard, and after a short time, "3:00" appears in the display. The colon between the 3 and the 00 will be steady rather than flashing which indicates that the timer is not counting down. The arrows point to "900 g" and "medium" by default.

**START/STOP**

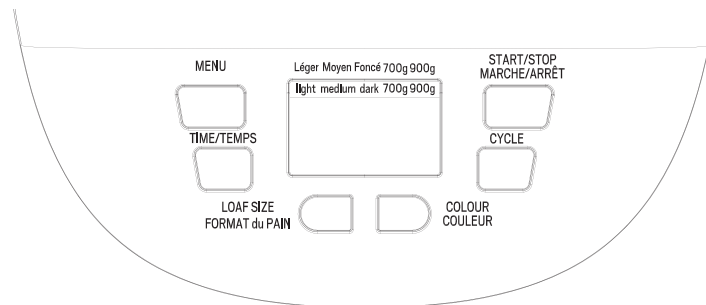
This button is used for starting and stopping the selected baking program.

To start a program, press the START/STOP button once. A short beep will be heard, the two dots in the LCD begin to flash, the working light illuminates, and the selected program starts. All other buttons are inactivated except the START/STOP button once a program has begun. This feature helps to prevent any unintentional disruption to the operation of the program.

To stop the selected baking program, press and hold the START/STOP button for approximately 2 seconds. A beep will be heard and the working light will turn off.

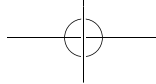
To pause a baking program, press the START/STOP button once. The operation will pause, but the setting will be memorized and the remaining program time will flash on the LCD. Press the START/STOP button again within 10 min without touching any other button and the program will continue.

The silkscreen is subject to change without notice.



Control Panel

Using Your Bread Maker



## MENU

The MENU button is used to select different programs. Each repeated press of the button will cycle through the 15 program options:

1. **Basic:** knead, rise and bake normal bread. You may also add ingredients to increase flavour.
2. **French:** knead, rise and bake with a longer rise time. The bread baked with this option will usually have a crisp crust and light texture.
3. **Whole wheat:** knead, rise and bake whole wheat bread. It is not advised to use the delay function as this can produce poor results.
4. **Quick:** knead, rise and bake loaf in time less than Basic bread. The bread baked with this setting is usually smaller with a dense texture.
5. **Sweet:** knead, rise and bake sweet bread. You may also add ingredients to add flavour.
6. **Gluten free:** knead, rise and bake gluten-free bread. You may also add ingredients to add flavour.
7. **Dough:** knead and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.
8. **Kneading:** knead dough.
9. **Cake:** knead, rise and bake. Rise with soda or baking powder.
10. **Sandwich:** knead, rise and bake sandwich bread. Bakes a light-textured bread with a thinner crust.
11. **Speciality:** on this setting the loaf size can not be adjusted—it uses the default loaf size of 900g. The speciality setting is used for bread types that require less time. The bread baked with this setting is smaller with a dense texture.
12. **Jam:** boil jams or marmalades. Fruit or vegetables must be chopped before putting them into the bread pan.
13. **Yogurt:** make yogurt.
14. **Bake:** only bakes; does not knead or rise. Also used to increase the baking time on selected settings.
15. **Homemade:** on this setting the loaf size cannot be adjusted—it uses the default loaf size of 900 g. This program allows you to take over full control of the baking process. You can adjust the times for knead, rise, bake, and keep warm. The time range for each section of the program is  
Knead 1: 6–14 minutes; Rise 1: 20–60 minutes; Knead 2: 5–20 minutes;  
Rise 2: 5–40 minutes; Rise 3: 0–60 minutes; Bake: 0–80 minutes;  
Keep warm: 0–60 minutes.

## COLOUR

This button selects a LIGHT, MEDIUM or DARK colour for the crust. This button is not applicable for the programs Dough and Jam.

## LOAF

Press this button to select the loaf size of the bread. Please note the total operation time may vary with the different loaf size. This button is not applicable for the programs Quick, Dough, Jam, Cake and Bake.

## TIME

This appliance is equipped with a delay function. Use the TIME button to set the time at which you wish the baking program to finish. Please note the delay time includes the baking time of program. First select the program, loaf size and degree of browning, then press TIME to increase the delay time in 10 minute increments. The maximum delay is 13 hours.

Example: It is now 8:30 p.m. You would like your bread to be ready the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Select your preferred MENU, COLOUR, and LOAF settings then press TIME until 10:30 appears on the LCD. Press the STOP/START button to activate the program with the included delay time. The colon in the time display will flash, and the time display will count down to show the remaining time. You will get fresh bread at 7:00 in the morning. If you don't want to take out the bread immediately, the keep warm function will run for 1 hour.



### NOTE:

1. This button is not applicable for the programs: Kneading, Jam, Yogurt and Bake.
2. For time-delayed baking, do not use any easily-perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

## KEEP WARM

Bread is 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

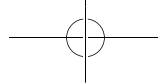
If the power supply is interrupted during the course of bread making but reconnects within 10 minutes, the program currently running will resume without pressing START/STOP button. If the break time exceeds 10 minutes the bread maker must be restarted, but if the dough is no further than the kneading phase when the power supply is interrupted, press the START/STOP button to continue the program from the beginning.

## ENVIRONMENT

The machine may work well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We recommend a room temperature of between 15°C (60°F) and 34°C (93°F).

## DISPLAY WARNINGS

1. If the display shows “HHH” (accompanied by 5 beep sounds) after pressing the START/STOP button to start a program, the temperature inside is too high. Stop sound by pressing the START/STOP button, open the lid, and let the machine cool down for 10 to 20 minutes.



2. If the display shows “LLL” (accompanied by 5 beep sounds) after starting the program, the temperature inside is too low. Stop the program, open the lid, and let the machine rest for 10 to 20 minutes to return to room temperature.
3. If the display shows “EEO” when you try to start a baking program, the temperature sensor is disconnected. Please have the sensor checked by an authorized expert.

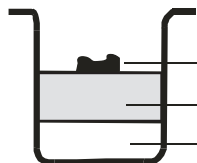
### Before first use

1. Please check to ensure all parts and accessories are present and free of damage.
2. Clean all the parts as described in the section “Cleaning and Maintenance”, set the bread maker in Bake mode, and bake empty for about 10 minutes. After allowing to cool, clean once more.
3. Dry all parts thoroughly and assemble them. The appliance is ready for use.

1. Place the pan in position and turn it clockwise until it clicks in the correct position. Insert the kneading blade onto the drive shaft. It is recommended to fill holes with heat-resistant margarine prior to placing the kneaders. This prevents the dough from sticking below the kneaders and allows the kneaders to be removed from the bread easily.
2. Place ingredients into the bread pan. Please keep to the order mentioned in the recipe. Usually the water or liquid substance is put in first. Then add sugar, salt and flour. Always add yeast or baking powder as the last ingredient.



**NOTE:** The maximum quantities of flour and yeast that can be used in this bread machine are 640 g (4 cup) and 6 g (2 tsp) respectively. Please do not use recipes that call for more than this amount.



Yeast or soda  
Dry ingredients  
Water or liquid

3. With a finger make a small indentation on one side of the flour. Add yeast to the indentation. Make sure it does not come in contact with the liquid ingredients or salt.
4. Close the lid gently and plug the power cord into a wall outlet.

5. Press the MENU button until your desired program is selected.
6. Press the COLOUR button to select the desired crust colour.
7. Press the LOAF button to select the desired size.
8. Set the delay time by pressing TIME button. This step may be skipped if you want the bread maker to start working immediately.
9. Press the START/STOP button to start working, and the working light comes on.
10. If desired, press the CYCLE button to design your own program.
11. For the programs: Basic, French, Whole wheat, Quick, Sweet, Gluten free, Cake and Sandwich, a 10 beep alert will be heard during operation. This is to give you the option to add ingredients if called for in your recipe. Open the lid and put in the additional ingredients.



**NOTE:** It is possible that steam will escape through the vent slits in the lid during baking. This is normal.

12. Once the process has been completed, a 10 beep alert will be heard and the working light will go out. Press the START/STOP button for approximately 2 seconds to cancel the keep warm time, and take out the bread. Open the lid, and while using oven mitts, firmly grasp the bread pan handle. Turn the pan counter-clockwise and gently pull the pan straight up and out of the machine.
13. Use a 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.

14. Turn bread pan upside down onto a clean cooking surface or cooling rack, and gently shake until bread falls out onto rack.
15. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.



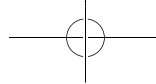
**NOTE:** Before slicing the loaf, use the hook to remove the kneading blade hidden on the bottom of loaf. The loaf is hot! Never use your hand to remove the kneading blade.

16. If you do not press the START/STOP button at the end of the baking operation, the bread will be kept warm automatically for 1 hour. If you would like to take the bread out, switch the keep warm function off with the START/STOP button.
17. To change the program after setting, press the START/STOP button once to stop the processing program, and then press the START/STOP button for approximately 2 seconds. The LCD will return to default setting. Reset your desired program again. This also applies to resetting the delay time.
18. When not in use, unplug the power cord.

### Quick breads

Quick breads are made with yeast that are activated by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan and the dry ingredients on top.





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During the initial mixing of quick bread batters and dry ingredients may collect in the corners of the pan. It may be necessary to help machine mix to avoid flour clumps. If so, use a rubber spatula.

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 to prevent damage to the non-stick coating. Dry the pan completely prior to installing.
2. Kneading blade: If the kneading bar is difficult to remove from the axle, fill the bread pan with warm water and allow it to soak for approximately 30 minutes. The kneader can then be easily removed for cleaning. Wipe the blade carefully with a damp cotton cloth. Please note both the bread pan and kneading blade are dishwasher-safe components.
3. Lid and window: Clean the lid inside and outside with a slightly damp cloth.
4. Housing: Gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaners as this will degrade the high polish of the surface. Never immerse the housing into water for cleaning.

Before the bread maker is packed away for storage, ensure that it has completely cooled, is clean and dry, the spoon and the kneading blade are in the drawer, and the lid is closed.

#### 1. Bread flour

Bread flour has a high gluten and protein content. It has good elasticity and can keep the bread from collapsing after rising. As the gluten content is higher than common flour, it can be used for making bread with a large size and better inner fibre. Bread flour is the most important ingredient of making bread.

#### 2. Plain flour

Flour that contains no baking powder.

#### 3. Whole wheat flour

Whole wheat flour is ground from whole grain. It contains the bran, germ and endosperm of the wheat. Whole-wheat flour is heavier and more nutritious than white flour. The bread made with whole wheat flour is usually smaller in size, so many recipes combine whole wheat flour with bread flour to achieve the best results.

#### 4. Black wheat flour

Black wheat flour, also named "rough flour", is a high-fibre flour similar to whole wheat flour. To obtain the large size after rising, it must 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 generally used for making cakes.

#### 6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal respectively. They are used in conjunction with other flours and are used to enhance flavour and texture.

#### 7. Sugar

Sugar is necessary to feed the yeast and is also used to increase the sweet taste and colour of the bread. White sugar is largely used, but other sugars may be also be called for in different recipes.

#### 8. Yeast

Yeast uses sugar to produce carbon dioxide which expands bread and makes the inner fibres soften. Check the production and best before dates of your yeast. Store yeast in the refrigerator, and return it to the refrigerator as soon as possible after each use.

To determine whether your yeast is fresh and active:

1. Pour 1/2 cup warm water [41–46°C (105–115°F)] into a measuring cup.
2. Put 1 tsp white sugar into the cup, stir, then sprinkle 2 tsp yeast over the water.
3. Place the measuring cup in a warm place for about 10 min. Do not stir the water.
4. The froth should rise to 1 cup. If it doesn't, the yeast is dead or inactive.

#### 9. Salt

Salt is necessary to improve bread flavour and crust colour. Salt also prevents yeast from rising, so beware of using too much salt in a recipe. Bread rises higher without salt.

#### 10. Egg

Eggs can improve bread texture, and make the bread more nutritious and larger in size.

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

Grease can make bread soften and delay storage life. Butter should be melted or chopped into small particles before using.

#### 12. Baking powder

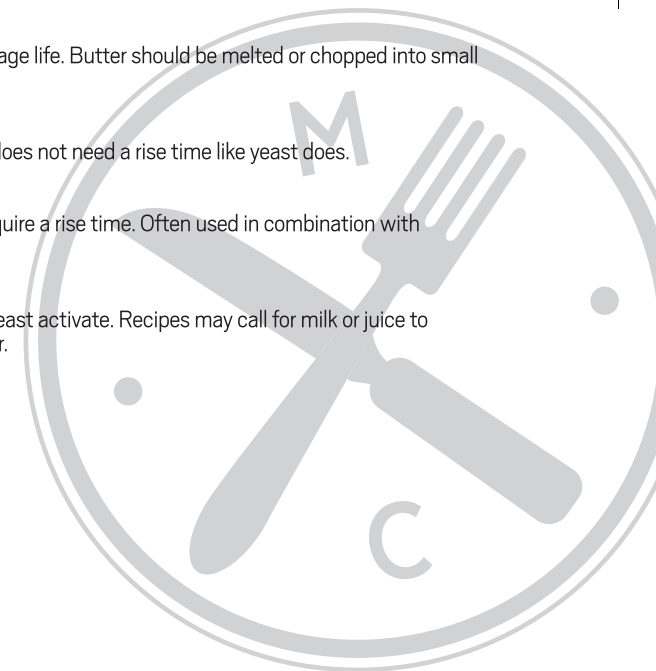
Baking powder is used making cakes rise. It does not need a rise time like yeast does.

#### 13. Baking soda

Like baking powder, baking soda does not require a rise time. Often used in combination with baking powder.

#### 14. Water and other liquid

Water is an essential ingredient for making yeast activate. Recipes may call for milk or juice to enhance bread flavour or improve crust colour.



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## Measuring ingredients

One important step for making good bread is properly measuring ingredients. It is strongly suggested to use a measuring cup or measuring spoon to obtain accurate amounts.

## 1. Liquid ingredients

Liquid ingredients should be measured with a liquid measuring cup. View the amount of liquid ingredients in the measuring cup at eye level to be sure of an accurate measure. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly to ensure there aren't any other ingredients.

## 2. Dry ingredients

Dry measuring must be done by gently spooning ingredients into the dry measuring cup, and then, once filled, levelling off with a knife. Scooping or tapping a measuring cup may result in more than is required and could affect the balance of the recipe. When measuring small amounts of dry ingredients, use a measuring spoon. Measurements must be level, not heaped, as this small difference could throw out the critical balance of the recipe.

## 3. Adding sequence

The recipes' sequence of adding ingredients should be followed. In general, the sequence is: liquid ingredients, dry ingredients, then yeast. When adding ingredients keep in mind that the flour can't be wetted by liquid completely, as the yeast should only be placed on dry flour, and the yeast can't touch the salt. When you use the delay function for a long time, never add perishable ingredients such as eggs or fruit.

## BREAD MAKER COOKBOOK

## 1. BASIC BREAD:

	700 g		900 g	
1. Water	280 mL	280 g	340 mL	340 g
2. Oil	2 tablespoons	24 g	3 tablespoons	36 g
3. Salt	1 teaspoon	7 g	1 ½ teaspoons	10 g
4. Sugar	2 tablespoons	24 g	3 tablespoons	36 g
5. Flour	3 cups	420 g	3 ½ cups	490 g
6. Yeast	1 teaspoon	3 g	1 teaspoon	3 g

## 2. FRENCH BREAD:

	700 g		900 g	
1. Water	280 mL	280 g	340 mL	340 g
2. Oil	2 tablespoons	24 g	3 tablespoons	36 g
3. Salt	1 ½ teaspoons	10 g	2 teaspoons	14 g
4. Sugar	1 ½ tablespoons	18 g	2 tablespoons	24 g
5. Flour	3 cups	420 g	3 ½ cups	490 g
6. Yeast	1 teaspoon	3 g	1 teaspoon	3 g

## 3. WHOLE WHEAT BREAD:

	700 g		900 g	
1. Water	260 mL	260 g	340 mL	340 g
2. Oil	2 tablespoons	24 g	3 tablespoons	36 g
3. Salt	1 teaspoon	7 g	2 teaspoons	14 g
4. Whole wheat	1 cup	110 g	2 cups	220 g
5. Flour	2 cups	280 g	2 cups	280 g
6. Brown sugar	2 tablespoons	18 g	2 ½ tablespoons	23 g
7. Milk powder	2 tablespoons	14 g	3 tablespoons	21 g
8. Yeast	1 teaspoon	3 g	1 teaspoon	3 g

## 4. QUICK BREAD:

	900 g	
1. Water	320 mL	320 g
2. Oil	2 tablespoons	24 g
3. Salt	1 ½ teaspoons	10 g
4. Sugar	2 tablespoons	24 g
5. Flour	3 ½ cups	490 g
6. Yeast	1 ½ teaspoons	4.5 g

## 5. SWEET BREAD:

	700 g		900 g	
1. Water	280 mL	260 g	340 mL	340 g
2. Oil	2 tablespoons	24 g	3 tablespoons	36 g
3. Salt	1 ½ teaspoons	10 g	2 teaspoons	14 g
4. Sugar	3 tablespoons	36 g	4 tablespoons	48 g
5. Flour	3 cups	420 g	3 ½ cups	490 g
6. Milk powder	2 tablespoons	14 g	2 tablespoons	14 g
7. Yeast	1 teaspoon	3 g	1 teaspoon	3 g

## 6. GLUTEN FREE:

	700 g		900 g	
1. Water	280 mL	280 g	340 mL	340 g
2. Oil	2 tablespoons	24 g	3 tablespoons	36 g
3. Salt	1 teaspoon	6 g	1 ½ teaspoons	10 g

4. Gluten-free flour	3 cups	420 g	3 ½ cups	490 g
5. Sugar	2 tablespoons	24 g	2 tablespoons	24 g
6. Yeast	1 ½ teaspoons	5 g	1 ½ teaspoons	5 g

## 7. DOUGH:

	700 g		900 g	
1. Water	280 mL	280 g	360 mL	360 g
2. Oil	1 ½ teaspoons	16 g	2 tablespoons	24 g
3. Salt	1 teaspoon	6 g	1 ½ teaspoons	10 g
4. Flour	3 cups	420 g	4 cups	560 g
5. Sugar	1½ teaspoons	16 g	2 tablespoons	24 g
6. Yeast	½ teaspoon	1.5 g	½ teaspoon	1.5 g

## 8. JAM:

	700g		900g	
1. Smashed strawberry	4 cups	600 g	6 cups	900 g
2. Sugar	1 cup	200 g	1.5 cups	300 g
3. Powdered fruit pectin	1 cup	120 g	1.2 cups	150 g

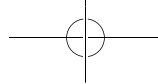
## 9. YOGURT:

	700g		900 g	
1. Whole milk	800 mL	800 g	1000 mL	1000 g
2. Plain yogurt	80 mL	80 g	100 mL	100 g

Bread maker	Problem	Cause	Solution
	Smoke comes out of the baking compartment or out of the vents.	The ingredients are stuck 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. The kneading blade can then be easily removed and cleaned.

	Problem	Cause	Solution
	The ingredients are not mixed or the bread is not baked correctly.	Incorrect program setting.	Check the selected menu and the other settings.
		The START/STOP button was touched while the machine was running a program.	Do not use the ingredients and start over again.
		The lid was opened several times while the machine was working.	Never open the lid frequently—only when necessary to add ingredients. Ensure the lid is 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 if the kneading blade is blocked by grains etc. Pull out the baking pan and check whether the drivers turn. If this is not the case, call customer service.
Bread	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. Insert the plug and start again.
	The bread rises too fast.	Too much yeast, too much flour, not enough salt or several of these causes.	a/b
	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 in contact with liquid.	d
		Wrong flour type or stale flour.	e
		Too much or not enough liquid.	a/b/g
	The dough rises too much and spills over the baking pan.	Not enough sugar.	a/b
		The water is too soft so the yeast ferments more.	f
		Too much milk affects the fermentation of the yeast.	c





Problem	Cause	Solution
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 to the excessive moistness.	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 centre.	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
	High 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
	Sweet ingredients as well as sugar.	b

Problem	Cause	Solution
The slices are uneven or there are clumps in the middle.	Bread not cooled enough (the vapour has not escaped).	j
Flour deposits on the bread crust.	The flour was not worked well down the sides during the kneading.	g/i

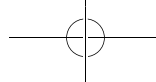
- a) Measure the ingredients correctly.
- b) Adjust the ingredient amounts and check that all the ingredients have been added.
- c) Use another liquid or leave it to cool at room temperature. Add the ingredients specified in the recipe in the right order. Make a small ditch in the middle of the flour 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 amount of the liquid to be added must be reduced.
- g) In case of overly 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 a cooling rack to cool for at least 15 minutes before cutting it.
- j) Reduce the amount of yeast or of all the ingredient amounts by 1/4.
- k) Never grease the pan!  
Add a tablespoon of wheat gluten to the dough.

**Limited Warranty****1-Year Limited Warranty**

This product carries a **one (1) year** warranty against defects in workmanship and materials.

If found defective, return to **place of purchase**, with **proof of purchase**.

This product is not guaranteed against wear, misuse and/or abuse.



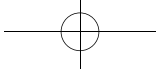
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