



MAXSTAR APPLIANCE LIMITED

1/7, West Patel Nagar, Opposite Pillar No. - 205, New Delhi - 110008

Tel: 08882650660, 011-2588 5791; e-mail: [customercare@maxstar.in](mailto:customercare@maxstar.in); Website: [www.maxstar.in](http://www.maxstar.in)



# Bread Maker

## USER MANUAL

Please read this book carefully before using this appliance.



## CONTENTS :

1.IMPORTANT SAFEGUARDS-----	03
2.Product Features -----	04-05
3.QUICK-IDEALS-TO-MAKE-BREADS -----	05-06
4.INTRODUCTION OF CONTROL PANEL-----	06-08
5.OPERATING GUIDE -----	08-13
6.SPECIFIC FUNCTIONS DESCRIPTION -----	13-14
7.RECIPES RECOMMENDED -----	14-21
8.CLEANING AND MAINTENANCE -----	21
9.TECHNICAL SPECIFICATION -----	22
10.CIRCUIT DIAGRAM -----	22
11.PROBLEM SOLUTION -----	23

Read all instructions before using and save it for future reference

### 1.IMPORTANT SAFEGUARDS

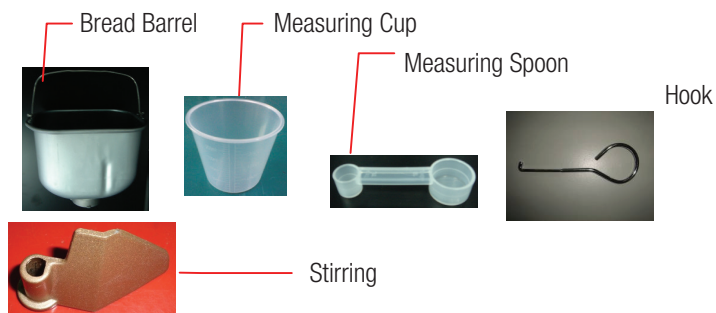
Before using the electrical appliance, the following basic precautions should always be followed:

- 1.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.
2. Keep the appliance and its cord out of reach of children less than 8 year.
- 3.If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 4.**CAUTION:** Hot surfaces. Do not touch hot surfaces. Use handles or knobs, Do not let cord hang over edge of table or hot surface.
- 5.The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 6.Clean surfaces in contact with food.
7. Before use, check that the voltage of wall outlet corresponds to the one shown on the rating plate.
8. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
9. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not touch any moving or spinning parts of the machine when baking.
13. Never switch on the appliance without properly placed bread pan filled ingredients.
14. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
15. Always attach plug to appliance first, then plug cord into the wall outlet. to disconnect, turn any control to OFF, then remove plug from wall outlet.
16. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 17.Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.

## 2. PRODUCT FEATURES

1. LCD Indicator controlled with Microcomputer
2. Automatically making bread, sticky rice, Cake, Kneading, Jam, Baking
3. Multiple taste selection, include Sweet bread, French bread, etc.

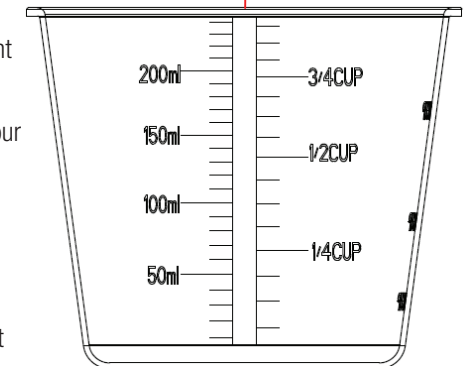
### PRODUCT PARTS



### Explanation on Measuring Cup

Cup of liquid. (Please see the right graphic)

One Cup



1. When you take some liquid with transparent cup and try to measure desirable amount, place measuring cup on the flat table at your eyes level. If need to add egg or milk, you would have to mix them into water before reading scale.

2. Measure solid powder ingredient: hold desirable solid powder with this transparent measuring cup, shaking cup lightly in order

to flatten the surface of powder, and then read correct scale. Please don't shake cup for long or sharply, otherwise the powder might descend to the scale lower than requested amount.

Tips: one cup of flour's weight approximated 160g

Measuring Spoon: small spoon and big spoon, used for measuring material

hook: used for taking the Stirring Rod out from bread.

### 3. QUICK-IDEALS-TO-MAKE-BREADS

Made Soft Bread at 1.5LB and Medium Color:

1. Clean Bread Barrel, Stirring Rod, Measuring Cup and Measuring Spoon.

2. Align the oblate hole at stirring rod to the corresponding position of revolving axle in bread barrel and fix in appropriate position.

3. As recommended Recipe Book's "Soft Bread" -1.5LB , please add material by order. Be sure to add yeast powder above flour and not allow yeast powder to touch water.

4. Put bread barrel into the container and fix it into position, covering the lid.

5. After plugging bread baker to outlet screen displays Defaulted Menu immediately:

1.5LB /Medium Color/ Soft Bread

6. Press “Start/Stop” with a buzzer sound, indicator light flashed, and bread baker begins to knead.

7. The bread is done as soon as the countdown is over. At this time, program auto-starts “Keep Warm”.

8. Pressing “Start/Stop” for 3 seconds followed by giving a buzzer sound, “Keep Warm” is stopped.

9. After bread is done, please wear glove to lift bread barrel and take it out, turning barrel upside down to take out bread.

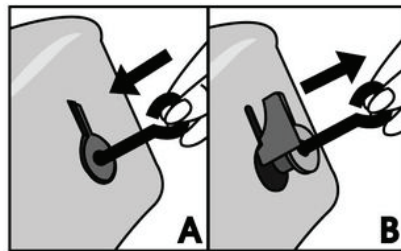
### Tips

It may happen the stirring rod remains stuck in the bread when it is turned out .

In this case, use the hook accessory as follows.

1) insert the hook in the axis of the stirring rod (A).

2) pull gently to release the stirring rod (B).



Attention: the above bread-making approach is the easiest, no need to use “Menu”, “Loaf” and “Color”. Please refer to “User Manual” for more details (Page 08 ).

### 4.INTRODUCTION OF CONTROL PANEL

1. “Menu”:

When select one from the menus 1-15 displayed in Control Panel (see the right graphic), LCD indicator will show the corresponding setting:

1—“Soft Bread”; 2—“Sweet Bread”; 3—“Natural sourdough”;

4—“French”; 5—“Whole-Wheat”; 6—“Quick”;

7—“Sugar-free”; 8—“Multigrain ”; 9—“ Milky Loaf ”

10—“Cake”; 11—“Raw Dough”; 12—“Leaven Dough”

13—“Jam”; 14—“Bake”; 15—“Yogurt”

16-“Gluten free”; 17-“Sticky rice”; 18-“Stir-fry”;

19-“Ferment”;

2.”LOAF”: In setting status, pick one of 1.0LB/1.5LB/2.0LB as bread weight. Except for 1 to 9 “loaf” can’t be adjusted. And three weight 1.0LB/1.5LB/2.0LB choice.

3. “COLOR”: Select bread color by pressing Light/Medium/Dark one by one in circle for Whole Wheat Bread, French Bread ... When select one color, the upper will display the corresponding mark.

4. “START/STOP/Pause”: Press this button to start or stop the working of bread maker, giving a buzzer sound. When bread baker begins to work, for avoiding exceptional contact or collision, this performance will start “Exceptional Stop” as protection performance. When press this button for 1second until hear a prompt sound “Buzz”, the unit stops working immediately. NOTE: Within one second short press is “Pause”, the program stops the countdown, the machine all the action at status of “Pause”, you can add some ingredients, etc., press again to quit “pause”, all programs continue the original action. “Stop” Press 3 seconds or more is required.

5. “+”: In setting status, each pressing this button will add 1,5 or 10minutes delay. If press this button without releasing, the program would rapidly add the time of delay up to the maximum time of delay. At this moment program would return to the original minimum time of delay and continue to move like this in circle.

6. “-”: In setting status, each pressing this button will reduce 1,5 or 10minutes delay. If press this button without releasing, the program would rapidly reduce the time of delay up to the minimum time of delay. At this moment program would return to the original maximum time of delay and continue to move like this in circle.

7. Working status includes:

Reservation (if you need) —Preheat—Knead1 --Rest—Knead2—Ferment1,2,3 --Bake—Keep Warm—end

8. working for start/pause/stop

★ This bread maker(program 1-9 and11,12,16, 17) have function of “Reservation”, after set your reservation time, click button “start / stop”, “.” starts flashing, reservation function is activated, the countdown begins. If you do not want an appointment, click on “start / stop” button, “.” starts flashing, bread maker start working.

★ program 1,0-19 (except program11,12,16, 17) without the function of “Reservation”, but can be adjusted according to your time, set the time click “start / stop”, the time display stops flashing, which means that OK, and then click “start / stop”, “.” Start flashing, bread maker start working.

★ When on the halfway of bread maker working or reservation, if you want to pause bread maker, please click on the “Start / Stop” button to hear a beep, the time display flashes, toaster work suspended; if you want to cancel pause, please Click again to “Start / Stop” button. If you want to terminate the machine, please press “Start / Stop” button, you hear a beep, LCD display to its default state, bread maker work stopped.

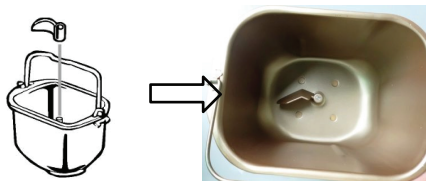
### 5.OPERATING GUIDE

Please be careful before use:

★ Check wire cord, socket and fuse box in order; Rating Load is higher than 3A.

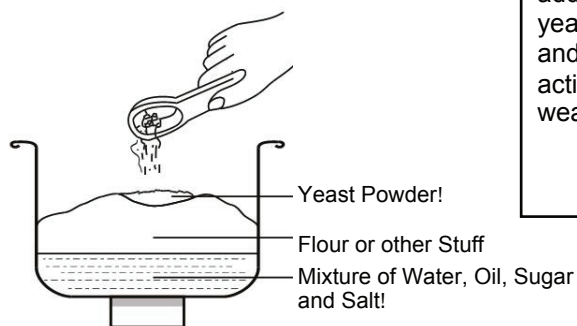
★ Bread Maker must be grounded in safe. Earth Wire and Zero Line must be separated, preventing them from twisting in each other over three-plug connector.

## Operation Instruction on "Toast"



Then place the half-round hole of stirring rod into the right position at the revolving axle.

2. Add the appropriate amount of water, egg and flour into barrel, and finally add yeast powder.



Insure yeast powder to be added above flour and don't mix yeast powder with water, sugar and salt, otherwise the activation of yeast will be weaken or can't workable.!

3. Put the barrel holding the mixture of material into container and close the lid.

a. If you found a obstruct with barrel during pressing down, you could lift barrel again and turn the axle at the bottom of barrel to the another angle.

b. After placing barrel into container, then rotate the barrel clockwise, barrel is fixed.

4. Plug bread maker to outlet followed by a buzzer sound and indicator displays the following: The default value after starting unit is 1.5 LB/Medium Color/ soft bread.

5. Select your Bread Recipe press "Menu" : The number will be moving in circle from 1-19 .1-9 are bread recipes. (Refer to Page 06 )

6. Select your Bread Color and Loaf

Press : "LOAF"

Press : "Color"



7. Set "Reserve" Time

If you want to make bread right now, please skip current step.

Press " + "

Press " - "



Adjust to your desirable time  
Please refer to Page13's "Reserve  
Function "for counting Reserve Time!!

8. Start The Unit and Begin to Make Bread

Press "START/STOP", begin to Count Down .

★ After starting Bread Maker the unit begins to stir flour. For avoiding the splashing of flour, the program can auto-set interval stirring at the first 7 minutes. After 7 minutes, auto-switches to continuous stirring.

★ After setting "Reserve", ":" at LCD indicator begins to flash and the unit is started. When Countdown begins, flour stirring begins too.

## FOR THE FIRST USE

The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

1. Please check whether all parts and accessories are complete and free of damage.

2. Clean all the parts according to the section "CLEANING AND MAINTENANCE".

3. Set the bread maker on BAKE mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.

4. Dry all parts thoroughly and assemble them, the appliance is ready for using.

9. The Finishing of Bread-making

When countdown is up to 0:00, the buzzer sound will be given to notify that bread is done.

**1. Keep Warm** Refer to Page 16 for “Keep Warm”

**2. Non-heat** ; press “Start/Stop” for 1second  
◀ remove plug from outlet

10. Take Out Bread

Because bread is very hot, please wear glove and shake bread lightly before taking it out.

## **2 Cake” Operation Instruction**

The operations on **cake** are similar to how to make bread. As the ingredients for cake making mentioned in Recipe Book, you can select “**cake**” and start it.

Press “**Menu**”, select program 10, it’s make the cake , default time is 1 hour and 33minutes.

### **“raw dough” Operation Instruction**

The operations on Raw Dough are similar to how to make bread. As the ingredients for kneading mentioned in Recipe Book (no salt, sugar and milk powder) you can select “raw dough” and start it.

Press “**Menu**”, select program 11, it’s work the “raw dough”, default time is 23 minutes.

Can not to select **Color** and **Loaf**. As “Knead” is finished, a buzzer sound is given.

PS: Row dough it's mean knead . after finished row dough , you can take out of the flour , then make the other food by hand ,

like dumpling ... the consumer can save the kneading flour time .

### **“Leaven dough” Operation Instruction**

You can make Leaven dough. As the ingredients for kneading mentioned in Recipe Book (no salt, sugar and milk powder) you can select “Leaven dough” and start it.

Press “**Menu**”, select program 12, it’s work the “Leaven dough”, default time is 1 hour and 24 minutes.

Can not to select **Color** and **Loaf**. As “Knead” is finished, a buzzer sound is given.

### **“Jam” Operation Instruction**

You can make many delicious fruit jams with this bread maker.

In making jam, you have to prepare the desirable fruits like orange, pineapple, apple and strawberry at the amount recommended by Recipe Book. Firstly clean these fruits and peel and remove cores from them, cutting them into the pieces at the size of 3 CM, and then with fruit mixer squeeze or smash them individually, finally select some of them to mix as instructed by Recipe Book. When preparation is done, press “**Jam**” to start.

Press “**Menu**”, select program 13, it’s work the “**Jam**”, default time is 1 hour and 5 minutes.

No Color or Time is selected , when jam-making is finished, a buzzer sound will be given. Take barrel out and allow to cool, pouring jam out of barrel.

**Attention:** please keep children away from the jam just finished in case of burn.

### **“Bake” Operation Instruction**

This is a performance with powerful practical use. Once you grasped how to make bread, you can just use “**Leaven Dough**” to control the time of stirring and of leavening needed and even make or invent many new kind breads you loved with “**Bake**”.

Press “**Menu**”, select program 14, it’s work the “**Bake**”, default Time is 10 minutes, can be adjusted from 5minutes to 1 hour 30 minutes

### **“yogurt” Operation Instruction**

This is a performance with powerful practical use. You can rise the dough or making yogurt, rum.

Press “**Menu**”, select program 15, it’s work the “**Yogurt**”, default Time is 8 hours, can be adjusted from 5 hours to 13 hours



### “Sticky rice ” Operation Instruction

Use this bread maker you can make the Sticky rice too, just a few simple steps, you can easily make delicious, nutritious Chinese Sticky rice.

Press “**Menu**”,select program 17, it’s work the “**Sticky rice**”,default Time is 1 hour and 15 minutes .

### “Stir-fry ” Operation Instruction

This function is mainly to peanuts, soybeans, almonds and other nuts for stir fry, easy smoke, and according to the amount of dried fruits and easy cooked fried extent, set the appropriate time.

Press “**Menu**”,select program 18, it’s work the “**Stir-fry**”,default Time is 30 minutes . can be adjusted from 1 minute to 2 hours

### “Ferment ” Operation Instruction

This unique design features for function alone fermentation, specifically for the user first "dough" , then "fermentation", then "baking" . meet the needs of individual users.

Press “**Menu**”,select program 19, it’s work the “**Ferment**”,default Time is 30 minutes . can be adjusted from 10 minutes to 4 hours

## 6. SPECIFIC FUNCTIONS DESCRIPTION

### Reserve Function

The purpose of this performance is for your having the fresh bread on next morning.

For example, now is at 8:30 in the evening and wish to have ready-made bread in the morning 7:00.

1. Compute Reserving Time: it should be 10hours and 30minutes from the evening 8:30 to the next morning 7:00.
2. Set Reserving Time

Press the “+” and “-” , set the time ,After setting the time, press the "Start" button.

Note: The time displayed on the screen is set to 10 hours and 30 minutes, this time includes the time to make bread, at 7:00 you can have the bread.

Reservation function Tips:

- 1): when use reservation function, do not put eggs, as eggs will go bad too long, it will affect the taste of bread.

- 2): covered the yeast under flour , in order to maintain the activity of the yeast.

### Buzzer Sound

- ☐ A buzzer sound is given as electricity is connected.
- ☐ A buzzer sound is given as **Loaf, Color, Menu or Time Setup** is

pressed.

- ☐ A buzzer sound is given as switch “**Start/Stop**”.
- ☐ In kneading process the buzzer sound is given continuously to remind

you of adding material.

- ☐ A buzzer sound is given as the operation is finished.
- ☐ The intermittent buzzer sound is given as “**Keep Warm**” is closed down.

### Memory Function to Occasional Electricity Disconnection

- ☐ This unit holds a 15minutes Memory-keeping to occasional electricity disconnection: after starting bread maker, if an occasional electricity-disconnection happened and its duration is not more than 15minutes, re-connecting electricity would make bread maker continue to work. After re-connecting electricity, the time of working could be changed and not equal to the original time set before:

Actual Working Time = Time of Disconnecting Electricity + Original Working Time Set Before

- ☐ If the duration of electricity disconnection is more than 15minutes, the bread maker can’t continue before work time .

### Keep Warm

For making your use easier this bread maker is supported with heat preservation performance. When bread or other snacks are finished and don’t be taken out in time, “Keep Warm” can keep them fresh at certain temperature.

- 1 After bread is done the program auto-enters “Keep Warm” with flashing “:”. The maximum time for preserving is 1hour. “Keep Warm” will be closed down until the buzzer sound is given in an intermittent way.
- 1 Or directly press On/Off for 3 seconds until a buzzer sound is given and then “Keep Warm” closes down.

## 7.RECIPES RECOMMENDED

**1. Soft**

Material	1LB	1. 5LB	2LB
Water	160ml	240ml	290ml
Butter	2Big Spoon	2Big Spoon	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoon	1Small Spoons
Sugar	1Big Spoon	2Big Spoon	3Big Spoon
Milk Powder	2Big Spoons	3Big Spoons	5Big Spoons
Flour	300g	400g	475g
Yeast Powder	1Small Spoon	1Small Spoon	1Small Spoon

**2. Sweet**

Material	1LB	1. 5LB	2LB
Water	160ml	240ml	310ml
Butter	2Big Spoons	2Big Spoons	3Big Spoons
Table Salt	1/2 Small Spoon	1/2Small Spoon	1/2 Small Spoons
Sugar	4Big Spoons	6Big Spoons	6Big Spoons
Milk Powder	2Big Spoons	3Big Spoons	4Big Spoons
Flour	300g	400g	500g
Yeast Powder	1 Small Spoon	1Small Spoon	1Small Spoon

**3. Natural curing**

Material	1LB	1. 5LB	2LB
Water	160ml	200ml	240ml
Sugar	1Big Spoon	1Big Spoon	2Big Spoon
Milk Powder	2Big Spoon	3Big Spoon	4Big Spoon
Butter	1Big Spoon	1Big Spoons	2Big Spoons
Table Salt	1/2Small Spoon	3/4Small Spoons	1Small Spoons
Flour	275g	350g	400g
Yeast Powder	1/3Small Spoon	1/3Small Spoons	1/3Small Spoons

**4. French**

Material	1LB	1. 5LB	2LB
Water	200ml	260ml	320ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoons	1/2Small Spoons
Milk Powder	2Big Spoon	3Big Spoon	4Big Spoon
Flour	300g	400g	500g
Yeast Powder	1Small Spoon	1Small Spoons	1+1/4Small

			Spoons
--	--	--	--------

**5. Whole Wheat**

Material	1LB	1. 5LB	2LB
Water	210ml	280ml	340ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1Small Spoon	1+1/2 Small Spoons
Flour	150g	200g	250g
Whole Wheat Flour	150g	200g	250g
Sugar	2Big Spoon	3Big Spoons	4Big Spoons
Yeast Powder	1Small Spoon	1+1/4Small Spoons	1+1/2Small Spoons

**6. Quick**

Material	1LB	1. 5LB	2LB
Water(40-50= )	180ml	240ml	300ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoon	1/2Small Spoon
Flour	280g	375g	450g
Sugar	1Big Spoon	2Big Spoons	3Big Spoons
Milk Powder	2Big Spoons	3Big Spoons	4Big Spoons
Yeast Powder	2Small Spoons	3Small Spoons	4Small Spoons

**7. No Sugar**

Material	1LB	1. 5LB	2LB
Water	120ml	180ml	240ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	3/4Small Spoon	1Small Spoons	1+1/4Small Spoons
Flour	280g	375g	450g
Egg	one	one	one



Xylitol	3Big Spoon	4Big Spoon	5Big Spoon
Milk Powder	2Big Spoon	3Big Spoons	4Big Spoons
Yeast Powder	1Small Spoon	1Small Spoon	1Small Spoon

### 8. multigrain bread

Material	1LB	1. 5LB	2LB
Water	120ml	170ml	210ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	3/4Small Spoon	1Small Spoon
Whole Wheat Flour	50g	75g	100g
Oatmeal	50g	75g	100g
Flour	200g	250g	300g
Egg	one	one	one
Yeast Powder	1Small Spoon	1 Small Spoons	1Small Spoons

### 9. Milky Loaf

Material	1LB	1. 5LB	2LB
Milk	120ml	180ml	240ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Sugar	2Big Spoon	3Big Spoons	4Big Spoons
Flour	280g	375g	450g
salt	1/2small Spoon	3/4small Spoon	1small Spoon
Egg	one	one	one
Milk Powder	2 Big Spoon	3 Big Spoon	5 Big Spoon
Yeast Powder	1Small Spoon	1Small Spoon	1Small Spoon

### 10.CAKE

Material	
Egg	4 pcs
Butter	100g
Sugar	150g
cake flour (weak flour)	380g
Table Salt	1Small Spoon
soda Powder	3.5g

### 11.Raw Dough

Material	
Water	>?@A9
Butter	2Big Spoons
□Egg	2pcs
□Table Salt	1+1/3Small Spoons
□Sugar	1Big Spoon
Flour	4Cups
P.S. Select the recipes marked “□” as your needs	

### 12. Leaven Dough

Material	)
Water	240ml
Butter	2Big Spoons
Table Salt	1+1/2Small Spoons
Sugar	1Big Spoon
Flour	3Cups
Yeast Powder	1+1/2Small Spoons

### 13.Jam

Material	
orange	600g
sugar	300g
Gelatin or Pudding powder	50g

### 15. yogurt

Material	
milk	350ml
yogurt	50ml
sugar	3Big Spoons

## If your design have 19 programs:

### 16. Gluten free

Material	1LB	1. 5LB	2LB
Water	120ml	180ml	240ml
Sugar	2.5Big Spoon	3Big Spoon	3.5Big Spoons
Table Salt	1/2Small Spoon	1Small Spoon	1.5Small Spoons
butter	2Big Spoon	2.5Big Spoon	3Big Spoon
Gluten free flour	140g	210g	280g
corn flour	140g	210g	280g
Yeast Powder	1Small Spoon	1.25Small Spoon	1.5Small Spoon

### 17. sticky rice

Material	
glutinous rice	250g
water or milk	275ml

Tips:

- 1 Glutinous rice should be immerse into water more than 30 minutes .
- 2 According to individual taste ,you can increase sugar, nuts etc.;

### 18. Stir-fry

peanut	soybean
500g	400g
30 minutes	30 minutes

This function is mainly to stir fry peanuts, soybeans, almonds and other nuts. according to the amount of dry fruits , set the appropriate time. You can use by yourself .

### 19. Ferment

This unique design features for function ferment only,:

- Step 1 : used program 11 "raw dough" , after finished , make the personality sharp by hand .( e.g :dumplings in China)
- Step 2 : used program 19 "fermentation",
- Step 3 : used program 14 "baking" .

Tips : it used to some one know a lot of the bread maker only . make some food difference sharp .

## Precautions on Bread Recipe

### Flour-

Please don't think that any kind of flour can make perfect bread. If you can't purchase bread flour in your own area, please replace it with "Gluten Flour" or "Dumpling (Noodle) Flour".

### Yeast Powder-

Please don't replace Yeast Powder with Soda Powder. The yeast powder expired or lacking activation will apparently affect the soft texture and look of bread.

Advise to test the activation of yeast powder before making bread: take a half-cup of warm water (about 40-50°F), adding a small spoon of sugar and stirring, and continue to add two small spoons of yeast powder above the surface of water and store it in a warm place. After 10 minutes the mixing in this cup should be raised to the level of a full cup, otherwise please purchase new yeast powder in case of making bad bread.

### Mixture Ratio of Water and Flour

Different flours have different water absorption. Please adjust water amount according to used flour type.



Too Much  
Water

Lacking of  
Water

suitable  
Water

When too much water is added, the dough will become so soft that can't be rounded and even become sticky. If so, the bread made out would be very hard and with a flat or rough surface and a texture with bigger pore, no elasticity. The good bread should be half-rounded.

5minutes after adding water the dough still is damp and sticky, please continue to add one or two big spoons of flour and knead the dough until you think the water content of dough is appropriate.

If the water added is lacking, after 5minutes mixing you would find the dry flour was left on the bottom of barrel and the dough would not be fixed to a round shape. The dough would be with a flat or rough surface, no elasticity. If so, the bread made out would be also very hard and hold a texture with dense pores.

5minutes after adding water the dough still is dry too much, continue to add a big spoon of water and knead the dough until you think the water content of dough is appropriate.

**Other Recipes**

Sugar and eggs will make bread more colorful. Please add them as the amount recommended by Recipe Book. Adding them freely will bring a heavy color and even burn bread, and even finally result in stopping working in advance for avoiding burning bread. In addition, if you want to add egg, for egg will thin the mixture, please be sure to put just one egg beaten into measuring cup and add water to the specified level.

**8.CLEANING AND MAINTENANCE**

**Keep Surface Clean**

- 1. Unplug unit and disconnect electricity before cleaning.
- 2. Apply the small amount neutral cleaning solution to a clean and soft cloth and wipe the unit, and then dry it thoroughly with another dry cloth. Please don't use gas oil or other abrasive cleansers and corrosive liquids to clean.

**Keep Accessories Clean**

- 1. After each use, clean the whole accessories used to avoid the accumulation of dirt.
- 2. If Stirring Rob are caught by barrel and doesn't come off, you could pour an appropriate amount of water to steep for a while and then take Stirring Rod off.
- 3. If not use the unit for a long time, you should clean whole accessories and allow them to cool and store them into barrel.

**Environment for Use**

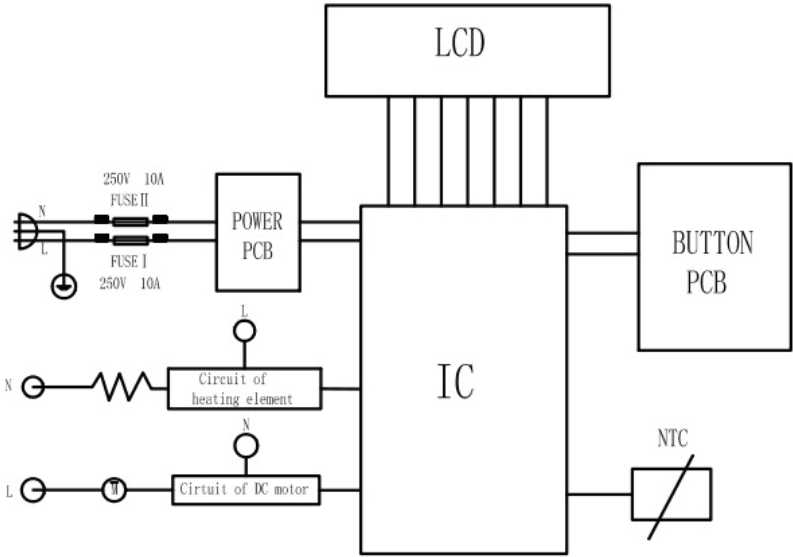
- 1.Appropriate temperature for use is -10℃B 40℃.
- 2.Air relative humidity should be lower than 95% and temperature should be 25℃.
- 3.Appropriate temperature for storage is -40℃B 60℃.
- 4.No inflammable gas, corrosive gas or conducting dust in air

**9.TECHNICAL SPECIFICATION**

Item No.	BM-01	
Rating Voltage	220-240V	50Hz
Rating Power	650W	
Rating capacity	2 .0LB	

**Notice:** the technical parameters specified here are subject to change without notice.

**10.CIRCUIT DIAGRAM**



**11.PROBLEM SOLUTION**

The answers corresponding to the questions mentioned here are for your reference only. If there are possible serious problems or damage with the machine, please contact maintenance service or dial service hotline for more help.

Defects	possible Issues	Solution
Bread Maker fails to mix flour and work	Check if plug into outlet	Press “Start/Stop” and Bread Maker begins to work
	Check if operation is delayed	Indicator “:” is flashing, and

		countdown begins to work
	Damage of Parts	Send To Maintenance Department
Abnormal Sound	There is a litter of hard stuffs or crumbs in barrel	Remove anything found inside the unit before re-start
	Lock Barrel into position	Re-place bread barrel into position
Abnormal Smell/Taste	Wire cord damaged	Keep wire cord away from heated objects
	something left on heating tube	Remove the matter left on heating tube
LED indicates "LLL"	Temperature inside the unit lower than -10℃	Use the unit under the environment at -10℃ B 40℃
LED indicates "HHH"	Temperature inside the unit higher than 50℃	use electric fan to cool it or naturally cool to be at room temperature
LED indicates "EE0"	Defect with sensor	Sent to Maintenance Department
Bread is partly raw	Bread is raw	less water or water temperature is high
	The rate of material is wrong	Refer to Recipes Recommended



## Bread Maker

### SUPER CHEF

RATING : 220-240V,50 HZ

POWER : 650W



# WARRANTY CARD

# WARRANTY

(As per terms and conditions overleaf)

Name of Purchaser : \_\_\_\_\_

Address : \_\_\_\_\_

Phone No. Residence : \_\_\_\_\_

Office : \_\_\_\_\_

Product Sl. No.: \_\_\_\_\_ Date Of Purchase : \_\_\_\_\_

Customer's Signature

Dealer's Stamp & Signature

**MAXSTAR APPLIANCE LIMITED**

1/7, West Patel Nagar, Opposite Pillar No. - 205, New Delhi - 110008

Tel: 08882650660, 011-2588 5791; e-mail: [customercare@maxstar.in](mailto:customercare@maxstar.in); Website: [www.maxstar.in](http://www.maxstar.in)

Please preserve the Warranty Card and Cash Memo and ensure that they are duly stamped and signed by the Company's dealer. The Warranty Card or a Cash Memo which is not stamped and signed by the dealer will be treated as invalid.

Max Star product that you have bought is of excellent quality and construction. However we will correct, free of charge any defects in material or workmanship for a period of one year\* (the Warranty period) from date of purchase subject to the terms and conditions.

## TERMS & CONDITIONS OF WARRANTY

1. Max Star products are warranted solely against poor workmanship, manufacturing defect and use of faulty material only. Consequential liabilities will not be entertained. All Max Star products are designed for domestic usage only.
2. In the event of a replacement of spares during the warranty period, this warranty card will be required along with the original tax invoice/ Cash Memo to process the claim. The Company will not entertain a claim with incomplete warranty details.
3. This warranty is confined to the first purchaser of the product only & is not transferable.
4. Repair or replacement of spares will be carried out through the Company's Authorized Service Centre or its Authorized Dealers.
5. Repairs during warranty period shall be carried on "Carry In" basis, wherein, for services, the purchaser shall bring the product to the Company's Authorized Service Center / Authorized Dealer for warranty service along with Tax Invoice / Cash Memo and Warranty Card. The warranty does not cover cost of transportation of product from the customer's place to the Company's Authorized Service Centre/ Authorized dealer. However, in case the customer located beyond the municipal limits of the jurisdiction of the Company's Authorized Service / Authorized Dealers, wishes the Company / its Authorized Service Center/ Authorized Dealer to collect the product from his place for the purpose of servicing the product then all expenses incurred in collection and delivery back of the product, as well as the expenses incurred in connection with deputing of service personnel / technicians towards to and for travel, conveyance and other incidentals etc. will be borne by the customer.
6. In the event of repairs / replacement of any part/s of the product, this warranty will be thereafter continue and remain in force only for the unexpired period of the warranty. Moreover, the time taken for repair/ replacement and in transit whether under the warranty or otherwise shall not be excluded from the warranty period. The customer shall have to pay a visit charge towards inspection, as applicable.
7. The Company / its Authorized Service Centre/ Authorized Dealer, reserves the right to retain any parts or component/s replaced at its/their discretion in the event of a defect noticed in the equipment during the warranty period. The company shall have exclusive right to replace the defective / unserviceable part/s or component/s with the part/s or component/s which may be new or refurbished.
8. The warranty does not cover accessories external to the product.
9. The warranty does not cover demonstration/installation of the product purchased.
10. In the event of any unforeseen circumstance, and spares not being available, the Company's prevailing depreciation rules will be binding on the purchaser to accept as a commercial solution in lieu of repairs.
11. The warranty is issued at Delhi and Courts at Delhi shall have exclusive jurisdiction over matters covered or flowing from this warranty.
12. The Company's obligation under this warranty shall be limited to repairing or providing replacement of parts, which are found to be defective.
13. In the event of repairs/replacement of specific parts on which warranty is more is more than product warranty, the specific parts will be repaired /replaced free of the cost but customer needs to pay service charges in such cases.

## THIS WARRANTY IS NOT APPLICABLE IN ANY OF THE FOLLOWING CASES:

1. The warranty card is not duly filled by the selling dealer.
2. The completed warranty card is not presented to the service personnel at the time of repair.
3. The product is not purchased from an Authorized MAX STAR dealer.
4. The product is not installed, used and maintained according to instruction given in the instruction manual.
5. Defect cause by improper use as determined by the company personnel.
6. Installation/ repair work is carried out by persons/agency other than Authorized by the company.
7. Defects have been caused by reasons beyond control of the Company, like act of God, during transit to Service Centre or purchaser's residence, poor maintenance, damage to the product caused by insects/ rodents.
8. The warranty does not apply to :
  - a. Surface coating, body aesthetics, plastic parts, neon lamps, bake light part, rubber/neon parts, cord wire, push button & bulb and durable parts viz. shaft, bush etc.
  - b. Normal wear and tears of parts.
  - c. Damages resulting from accidents, mishandling, improper use or negligence on the part of customer and fluctuation in supply voltage.
  - d. Damages resulting due to usage of power supply other than specified 230 Volts AC 50 Hz. e.g. inverters, generator etc.
  - e. For humming noise generated due to usage of electronic fan regulators of any make.
  - f. Breakage of glass parts.
  - g. Heating tubes/rods for failure or breakage.