



USER'S GUIDE

BREAD MAKER

ENGLISH

GB

Model: OBM-24W



1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs. Wear oven mitts when using unit. Allow to cool before cleaning unit.
3. Unplug from outlet when not in use or cleaning. Allow to cool before putting on or taking off parts.
4. Do not immerse unit into water or other liquid.
5. Close supervision is necessary when unit is used near children. Not intend for use by children.
6. Do not put anything else on cord. When you are out or in travel, remove plug from wall outlet.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. Avoid contact with moving parts.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors. This appliance is intended for household use only.
11. Do not let cord touch hot surfaces. Do not put veil or other flammable material on surface.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Use bread maker at 2 inch away from wall or other units.
14. When plug or unplug, be careful, don't touch plug blade.

2. Control Panel Instruction

1. Control Panel Sketch Map

(Note: The buttons position of real Control panel and menu's language could be different from below Control Panel Map.)



2. LCD display instruction

A. LCD display "MENU", "TIMER", loaf size, crust color options and operating process.

B. Menu show contains:

1. "BASIC"
2. "FRENCH"
3. "WHOLE WHEAT"
4. "SWEET"
5. "SUPER"
6. "ULTRA FAST 500g"
7. "ULTRA FAST 750g"
8. "GLUTEN FREE"
9. "DOUGH"
10. "PASTA DOUGH"
11. "JAM"
12. "BAKE"
13. "CAKE"

C. Crust color options contain:

L. "LIGHT"

M. "MEDIUM"

H. "DARK"

R. "RAPID"

D. Loaf size contain

500g 750g 1000g

3. The button instruction

1. MENU

In stand-by mode, press the button to choose the program you want.

Programs include (1-13): BASIC-FRENCH-WHOLE
WHEAT-SWEET-SUPER-ULTRA FAST 500g-ULTRA FAST 750g-GLUTEN
FREE – DOUGH-PASTA DOUGH-JAM- BAKE -CAKE

2. TIMER

Press "▲" or "▼" to increase or decrease delaying time. Press "▲" to increase 10 minutes for each action. Press "▼" to decrease 10 minutes for each action.

3. COLOR

Press to select the crust color you like and display.

4. LOAF

Press to select the loaf size you like and display

E. Start/ Stop

Press to start/stop machine.

3. Program specifications chart (approximate time)

Item	1.Basic											
Crust color	Light			Medium			Dark			Rapid		
Loaf Selection	500g	750g	1000g	500g	750g	1000g	500g	750g	1000g	500g	750g	1000g
Delay time	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00
Preheat												
KND 1	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min
REST	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min

KND 2	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min
RISE 1	40 min	40 min	40 min	40 min	40 min	40 min	40 min	40 min	40 min	15 min	15 min	15 min
Knock down	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S
RISE 2	25m	25m	25m	25m	25m	25m	25m	25m	25m	9m	9m	9m
SHAPE	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S
RISE 3	50m	50m	50m	50m	50m	50m	50m	50m	50m	30m	30m	30m
BAKE	46min	51min	58min	48 min	53 min	60 min	53 min	58 min	65 min	48 min	53 min	60 min
WARM	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr
TOTAL TIME	3:11	3:16	3:23	3:13	3:18	3:25	3:18	3:23	3:30	2:12	2:17	2:24
Fruit & Nut	2:51	2:56	3:03	2:53	2:58	3:05	2:58	3:03	3:10	1:52	1:57	2:04
Item	2.French											
Crust color	Light			Medium			Dark			Rapid		
Loaf Selection	500g	750g	1000g	500g	750g	1000g	500g	750g	1000g	500g	750g	1000g
Delay time	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00
Preheat												
KND 1	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min
REST	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min
KND 2	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min	20 min
RISE 1	39 min	39 min	39 min	39 min	39 min	39 min	39 min	39 min	39 min	15 min	15 min	15 min
Knock down	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S
RISE 2	31m	31m	31m	31m	31m	31m	31m	31m	31m	15m	15m	15m
SHAPE	10S	10S	10S	10S	10S	10S	10S	10S	10S	5S	5S	5S
RISE 3	60m	60m	60m	60m	60m	60m	60m	60m	60m	30m	30m	30m
BAKE	48 min	50 min	53 min	50 min	52 min	55 min	55 min	57 min	60 min	50 min	52 min	55 min
WARM	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr
TOTAL TIME	3:28	3:30	3:33	3:30	3:32	3:35	3:35	3:37	3:40	2:35	2:37	2:40
Fruit & Nut	3:08	3:10	3:13	3:10	3:12	3:15	3:15	3:17	3:20	2:15	2:17	2:20

Item	3.Whole Wheat											
Crust color	Light			Medium			Dark			Rapid		
Loaf Selection	500g	750g	1000g	500g	750g	1000g	500g	750g	1000g	500g	750g	1000g
Delay time	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00
Preheat	30 min	30 min	30 min	30 min	30 min	30 min	30 min	30 min	30 min	5 min	5 min	5 min
KND 1	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min
REST	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min
KND 2	15 min	15 min	15 min	15 min	15 min	15 min	15 min	15 min	15 min	15 min	15 min	15 min
RISE 1	49 min	49 min	49 min	49 min	49 min	49 min	49 min	49 min	49 min	24 min	24 min	24 min
Knock down	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S
RISE 2	26m	26m	26m	26m	26m	26m	26m	26m	26m	11m	11m	11m
SHAPE	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S	10S
RISE 3	45m	45m	45m	45m	45m	45m	45m	45m	45m	35m	35m	35m
BAKE	48 min	50 min	53 min	50 min	52 min	55 min	55 min	57 min	60 min	50 min	52min	55 min
WARM	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr	1hr
TOTAL TIME	3:43	3:45	3:48	3:45	3:47	3:50	3:50	3:52	3:55	2:30	2:32	2:35
Fruit & Nut	2:58	3:00	3:03	3:00	3:02	3:05	3:05	3:07	3:10	2:10	2:12	2:15
Item	4			5	6	7	8	9	10	11	12	13
Crust color	Sweet			SUPER	Ultra Fast	Ultra Fast	Gluten free	Dough	PASTA DOUGH	Jam	Bake	Cake
Loaf Selection	500g	750g	1000g	1000g	(500g)	(750g)	N/A	N/A	N/A	N/A	N/A	500g
Delay time	15:00	15:00	15:00	-	-	-	-	15:00	-	15:00	-	-
Preheat												
KND 1	5 min	5 min	5 min	5 min	15min	13min	5 min	5 min	3min	5 min		5min
REST	5 min	5 min	5 min					5m				
KND 2	20 min	20 min	20 min	15 min			10 min	20m	11min	10 min		15 min
RISE 1	39 min	39 min	39 min	12 min				60m				

Knock down	10S	10S	10S									
RISE 2	26m	26m	26m									5min
SHAPE	5S	5S	5S									
RISE 3	52m	52m	52m		8min	8min	60m					
BAKE	50 min	55 min	60 min	48 min	35min	37min	55min			70 min	60 min-90min	65min
WARM	1hr	1hr	1hr	1hr	1hr	1hr	1hr	N/A	0	N/A	1hr	22min
TOTAL TIME	3:17	3:22	3:27	1:20	0:58	0:58	2:10	1:30	0:14	1:25	1:00	1:30
Fruit & Nut												

- 1) Press the START/STOP button to start baking bread.
- 2) When display show 0:00, the baking is finished. The buzzer sounds 10 buzz and go to warm cycle, Press Start /Stop for 1s to stop machine or it will go to warm cycle automatically.
- 3) During baking, if you find it has been cooked, you may press the STOP/PAUSE button to stop working and go to menu selection.

CAUTION: It is better to have the food cut and align reasonably, and equality place and keep some distance in order to get good baking. When first using, baking time is difficult to control. Do not worry, next time you must do it better.

5. Special Function Instruction

1. Power down memory instruction

This bread maker has power down memory function. During programming, if suddenly power down 7-13 minutes, then power on again and still renew the current work program; but total working time may be changed and no equal to original setting time:

Actual working time= power down time + original setting time.

If power down time excess 15minutes, the bread maker can not ensure to renew the current working status. If not start programming but power down, it will renew original power on status.

2. Alarm and self-protection Function Instruction under over temperature or abnormal

Bread maker have the function of initial condition estimation on MENU and self-protected on abnormal unit. If you find unclear or abnormal using, please refer to the following explanation to judge and dispose in time.

(1) working condition judge function

If current working condition is not suitable for initial condition requirement on current menu. For example: when select BREAD or DOUGH program, bread maker inner temperature is too hot or too cold that cannot meet initial condition requirement, that is, inner temperature is lower than -15℃ or higher than 55℃; at this time, you start to program, bread maker will automatically forbid working, display will show “E00” or “E01”, meanwhile, the buzzer will sound constant short prompt.

Under this condition, please take out the bread pan and allow unit to wait the suitable temperature for work. If you still cannot use the bread maker normally, maybe have some trouble on this unit; please contact Consumer Service for repair or replacement.

(2) function judge function

The bread maker has auto-judge function on abnormal unit, such as temperature sensor open or short etc.

When temperature sensor open, display will show “EEE”, meanwhile the buzzer will sound constant short prompt.

When temperature sensor short, display will show “HHH”, meanwhile the buzzer will sound constant short prompt.

If happen such case, please contact Consumer Service for repair or replacement.

2. Buzzer prompting and LED function instruction

1. When RESET, one long buzz will be emitted.
2. Under normal operation on buttons (Press MENU or COLOR or “▲”/“▼” etc.), buzzer will buzz one time. Constant press will cause constant buzz.
3. Every press on Start/Stop will cause resultant buzz (one time)
4. Buzzer sound 8 times during working, kneading process for fruit & nut cycle as so to remind you.
5. Buzzer will sound 10 times when complete.

3. Keep warm function explanation

Considering use convenience, the bread maker has keep warm function. When bread or the other food is completed, if you do not take out them in time, the bread maker will automatically go into keep warm cycle.

Buzzer will sound 5 times every 5 minutes when complete.

You can refer to SPECIFICATION CHART to check which program has keep warm function.

6. STANDARD BREAD RECIPES

Basic Bread Recipe 1:

<i>Ingredients:</i>	<i>Large (1000g)</i>	<i>Regular (750g)</i>	<i>Small</i>
(500g)			
Water	330ML.	250 ML	170ML
Oil	2 Tbsp.	2Tbsp..	1-1/2Tbsp.
Salt	1tsp.	3/4tsp.	1/2tsp.
Sugar	2Tbsp.	1-1/2Tbsp.	1Tbsp.
Milk powder	2Tbsp.	1Tbsp.	1Tbsp.
Flour	4 Cups	3 Cups	2Cups
YEAST	1tsp.	1tsp.	1tsp.

French Bread Recipe 2:

<i>Ingredients:</i>	<i>Large (1000g)</i>	<i>Regular(750g)</i>	<i>Small (500g)</i>
Lemon juice	1tsp.	1tsp.	1tsp.
Water	330ML.	250 ML	170ML
Oil	2 Tbsp.	1-1/2Tbsp..	1Tbsp.
Salt	1tsp.	1-1/4tsp.	1tsp.
Sugar	2Tbsp.	1-1/2Tbsp.	1Tbsp.
Flour	4 Cups	3 Cups	2Cups
YEAST	1tsp.	1tsp.	1tsp.

Whole Wheat Bread Recipe3:

Ingredients:	Large (1000g)	Regular(750g)	Small(500g)
Water	360ML.	270 ML	210ML
Oil	3 Tbsp.	2Tbsp.	1-1/2Tbsp.
Salt	1tsp.	1tsp.	1tsp.
White Sugar	2Tbsp.	2Tbsp.	2Tbsp.
Milk powder	3Tbsp.	2-1/2Tbsp.	2Tbsp.
Flour	3 Cups	2Cups	1-1/2Cups
Whole wheat flour	1 Cups	1 Cups	1/2 Cups
YEAST	1tsp.	1tsp.	1tsp.

Sweet Bread Recipe 4:

Ingredients:	Large (1000g)	Regular(750g)	Small(500g)
Water	330ML.	260 ML	170ML
Oil	2 Tbsp.	1Tbsp..	1Tbsp.
Salt	1-1/2tsp.	1tsp.	1/2tsp.
Sugar	1/2Cups	1/3Cups	1/4Cups
Milk powder	2Tbsp.	1-1/2Tbsp.	1Tbsp.
Flour	4 Cups	3 Cups	2 Cups
YEAST	1tsp.	1tsp.	1tsp.

SUPER BREAD (1000g) 5

(Note :Water temperature 45-50)

Ingredients:	Regular (750g)
Water+Egg	370 ML
Oil	2Tbsp..
Salt	1tsp.
Sugar	2Tbsp.
Milk powder	3Tbsp.
Flour	4Cups
YEAST	4tsp.

Gluten Free 6

Oil 3 Tbsp.	Salt 1.5 tsp.
Sugar 3 Tbsp.	Egg 3
Vinegar 1tsp.	Potato powder 2/3Cups
Soybean powder 1/3Cups	tapioca 1/2Cups
Xanthan 1Tbsp.	Milk powder 1/2Cups
Rice flour 1Cups	Flour 2Cups
Water 300ML	YEAST 2tsp.

JAM (7)

Orange jam:

Orange 3
Lemon 1
Sugar 2Tbsp.
pectin jelly 1 1/4Cups

Strawberry jam:

Strawberry 1 1/2Cups
Lemon juice 2tsp.
Sugar 1Cups
pectin jelly 1Tbsp.

DOUGH(8)

Oil 2 Tbsp.
Salt 2 tsp.
Milk powder 2Tbsp.
Flour 4 1/2 Cups
Sugar 1 Tbsp.
Water 410ml
YEAST 1 tsp.

CAKE (9)

Ingredients:

	500g
Milk	1cup
Butter	2tsp
Eggs	2
Sugar	1/4cup
Essence	3/4tsp
Cake flour	3/4cup
Baking Yeast	1/2tsp

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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