

# **BM-2 Electronic Multifunction Oven**

## **Introduction**

The model BM-2 Electronic multifunction oven is used for making various breads in house, with 10 function menus including BASIC, QUICK, FRENCH, RAPID, WHOLEWHEAT, CAKE, DOUGH, BAKE, JAM, and SANDWICH.

## **Important safeguards:**

Before commissioning this machine please read the instruction manual carefully.

1. Please keep these instructions, the guaranty certificate, the sales receipt and, if possible, the carton with the inner packaging!
2. The machine is intended exclusively for private and not for commercial use!
3. Always remove the plug from the socket whenever the machine is not in use, when attaching accessory parts, cleaning the machine or whenever a disturbance occurs. Switch off the machine beforehand. Pull on the plug, not on the cable.
4. In order to protect children from the dangers of electrical appliances, never leave them unsupervised with the machine. Consequently, when selecting the location for your machine, do so in such a way that children do not have access to the machine. Take care to ensure that the cable does not hang down.
5. Check the machine and the cable regularly for damage. If there is damage of any kind, the machine should not be used.
6. Do not repair the machine yourself, but rather consult an authorized expert.
7. For safety reasons a broken or damaged plug may only be replaced by an equivalent plug from the manufacturer, our customer service department or a similar qualified person.
8. Keep the machine and the cable away from heat, direct sunlight, moisture, sharp edges and suchlike.
9. Never use the machine unsupervised! Switch off the machine whenever you are not using it, even if this is only for a moment.
10. Use only original accessories.
11. Do not use the machine outdoors.
12. Under no circumstances must the machine be placed in water or other liquid, or come into contact with such. Do not use the machine with wet or moist hands.
13. Should the machine become moist or wet, remove the plug from the socket immediately. Do not reach into the water.

14. Use the machine only for the intended purpose. On the rating label of the machine.
15. Do not use the machine with a damaged outlet.
16. Do not touch any of the moving or spinning parts of the machine.

### **Using the machine for the first time:**

Check the bread pan and clean the rest of the baking chamber. Do not use sharp objects and do not scour! The bread pan is non-stick coated. Grease the bread pan and baking empty for about 10 minutes. Clean once more. Place the kneading bar on the axle in the baking area.

### **Electrical connection:**

The machine must only be connected to a correctly installed 230V ,50Hz safety socket.

When the machine be connected power a beep is now heard and “ 3:30” appears in the display after a short time. The two dots between the “3” and “30” aren’t constantly lit.

The machine is now ready to operate and is automatically set to program “1” (normal position), but has not yet started.

## **Functions & Operation**

### **Control panel**

BM-2 Electronic multifunction oven is operated by 6 buttons, with big window LCD display.



## **Program menu:**

This is used to select the baking program menu. Each time it is pressed (accompanied by a short beep) the program changes. The current program is shown by LCD display, the machine have 10 program manus, see the operation cycle of SS-1920 Electronic multifunction oven.

## **Color of crust:**

This is used to select a light, medium or dark colour for the crust.

## **Lofe size:**

This is used to select a small or a big lofe seting for bread receipts, 2.0LB and 2.5LB.

## **START / STOP button**

This starts and stops or finishes the selected baking program.

**START:** in order to start a program, press for approx. 1 second on the "START/STOP" button. A short beep is heard and the two dots in the time display begin to flash and the program starts, finishes the selected baking program .

**STOP:** in order to stop a program, press the "START/STOP" button for approx. 3 seconds until a beep confirms that the program has been switched off.

## **On/Off**

Two dots flashing:                      Program is started

Two dots continuously lit:            Program is stopped

## **Delay**

You may decide how long it will be before your bread is ready by putting in the "Time  $\Delta$ " or "Time  $\nabla$ ". At first the baking method and degree of browning must be put in :,"arrow pointing upwards"=+10 minutes, "arrow pointing downwards"=-10 minutes. The time which appears on the clock after it switches on automatically is the remaining baking time. The maximum delay is 13 hours.

EXAMPLE: it is 8:30p.m. and you would like your bread to be ready the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Press the "arrow pointing upwards" until 10:30 appears as the time between "now" (8:30 p.m.) and the time the bread should be ready is 10 hours and 30 minutes If you work with the time delay option, do not use any easily perishable ingredients such as eggs, fresh milk, etc.

## **Keep the bread warm:**

Your bread is 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.

## **Warning display:**

If the display shows “H:HH” after you have pressed START, the temperature inside is still too high .Press STOP ,open the lid and let the machine cool down for 10 to 20 minutes.

If the display shows “E:EE” after you have pressed START, the temperature sensor is disconnection, please cheak sensor carefully by Authorized expert.

## **Environment:**

The machine may work well in a wide range of temperatures, but there could be a difference in lofe size between a very warm room and a very cold room. We suggest the room temperature should between 13C and 34 C.

## **The program menu:**

BM-2 Electronic multifunction oven with 10 function menu:

1. Basic kneading rise and baking
2. Quick kneading rise and baking in a short time
3. French kneading rise and baking with a longer rise time
4. Rapid kneading rise and baking in a few steps
5. Whole wheat kneading rise and baking of whole wheat bread
6. Cake kneading and baking of cake
7. Dough kneading and rise, no baking
8. Bake only baking, no kneading and rise
9. Jam kneading and baking of jam
10. Sandwich kneading rise and baking sandwich

## **Inserting and removing the bread pan:**

Insertion: insert the bread pan by pressing lightly remove until fixed in correct position.

Remove: Remove the bread pan by pulling the handle, should wear with gloves.

## How to make bread:

1. Remove the bread pan.
2. Place the kneading bar on the shaft.
3. Place the ingredients in the bread pan. All ingredients, including the yeast, must be added in the order mentioned in the recipe!  
Add the yeast AS THE LAST INGREDIENT: Sprinkle sugar and salt around the outside of the rest of mixture. Place the yeast in a small hollow in the flour.
4. Place the bread pan in the machine.
5. Close the lid.
6. Connect the machine to the power.

See starting the machine for the first time /electrical connection.

7. Select the baking program menu and color crust.
8. Set the time delay if required.
9. Press the START button, “ : “ flashes.

If the machine is set to BASIC, WHOLE WHITE BREAD and EXPRESS BEEPS ARE HEARD DURING THE SECOND KNEADING PROCESS.

These inform you when fruits and /or nuts may be added. It is possible that steam will escape through the vent slits in the lid during baking. This is normal.

### 10. Finishing off

At the end of the baking program 1 beeps are heard and the machine switches automatically to keep warm for 1 hour, then 10beeps are heard, indicate all program be finished .If you would like to remove the bread beforehand, stop the “keep warm” with the “START/STOP” button. Open the lid and take out the bread pan.

It is essential that you use an oven cloth or similar object as the bread pan is hot Turn the bread pan over and shake it lightly until the bread comes out, If the kneading bar is still in the bread, loosen it with a knife or similar object. Let the bread cool down.

11. Remove the plug from the socket.

## A recipes as follow:

Baking method basic :

Water	1 1/4 cup
Sugar	3 tab spoons
Oil	3 tab spoons
Salt	2 tea spoons
Bread flour	4 cups
Dry yeast	3 tea spoons

Details recipes, you may see recipes book

## **Cleaning and storage:**

Disconnect the machine from the power and let it cool down before you start to clean it.

1. bread pan: Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents.
2. kneading bar If the kneading bar is difficult to remove from the axle, soak the bread pan in water beforehand.
3. lid and window: The lid can be removed for cleaning.  
Clean the lid and machine inside and outside with a slightly damp cloth.

This appliance conforms with the CE directives for radio interference suppression and low-voltage safety and has been built to meet current safety requirements.

## **Guarantee:**

Our appliances are guaranteed for a period of 12 months from the date of purchase (receipt), Faulty appliances will be repaired or replaced free of charge if these are attributed to faulty material or manufacture.

The guarantee will be invalidated if the appliances are tampered with.

For repairs within the guarantee period, please take the complete appliances with the receipt to the place where it was purchased.