

JEECHAIN

USER MANUAL

(JC-M501B)



JEECHAIN BREAD MAKER

PLEASE READ THIS MANUAL BEFORE USE

CATALOGUE

Notice	2
Product feature2
Product specification	4
Components name	4
Ingredients	4
Bread making method	6
Bread recipes	7
Time and function form	11
Maintaining	11
Circuit diagram	13
After service	13
Accessories	14
Guarantee	14

Dear customer,

Thank you for choosing Jeechain bread maker, which is designed and produced according to standard EN60335-1, IEC60335-1 and EN60335-2-9 etc. It is approved by GS and CB! It's a fashionable home appliance that all families seek. It integrates mixing, blending, fermenting, roasting together, making steamed bread paste and dumpling paste. On the other hand you can get mixing food material that you want by its blending function in a few minutes. In order to operate it well, please read this manual first. We provide excellent after service, contact us by the hotline given in this manual whenever you have problems. We are pleased to receive your calls and we will try our best to improve our products. Thank you.

I: Notice

1. Before you use it, please read this manual in detail.
2. This bread maker is for home use, not for commercial use.
3. When roasting for the first time, it's normal that some smoke fume from radiator tube
4. This product matches to 250V/16A or above socket with three cords, and should have earth wire, also should prevent from the connection of none electric ferrous wire and earth wire.
5. After use or when cleaning and installing parts, you should pull out the plug.
6. It can't be used outdoors or in wet place.
7. This bread maker (not including inner barrel and blending vane), power wire and plug can't be dipped into water or other liquid.
8. You should not put it in the place which is near water heater, electric stove or other heating source.
9. Don't let children operate the product, and place it out of children's reach.
10. Leave enough room around the bread maker, at least a distance of 11cm.
11. Before operation, please make sure the inner barrel is installed correctly; don't put stone and other hard or flammable substance into the inner barrel.
12. After the plug is plugged to the socket, don't use brush that with tinsel to swab or clean the bread maker.
13. When it is operating, don't open the cover or put your hand into the inner barrel.
14. If the power wire is damaged please send it to professional repairer, don't change wire personally to avoid electric shock.
15. When it is operating, don't touch other surface of the cover except the control panel buttons.

IMPORTANT

WARNING: You should not dispose of this device with your household waste.

A selective collection system for this type of product is implemented by your local authorities. Please contact your local authorities to find out

These restrictions apply because electrical and electronic devices contain dangerous substances that have harmful effects on the environment or on human health and must be recycled.



This symbol indicates that electrical and electronic devices are collected selectively. The symbol shows a waste container crossed out with an X symbol.

If the power cable is damaged, it must be replaced by the manufacturer, his after sales service, or a person qualified in this area in order to avoid any accidents arising.

II : Product feature

Advanced technology

1) Mini computer

The inner single chip mini computer is designed for kinds of process program, if you want to choose the bread menu which you want, just press the button “operation”, it will finish the whole process automatically.

2) Button

Flexible buttons, easy operation, credibly, long-lived.

3) LCD screen

LCD screen displays working state and easy operated.

4) Trouble self-check

If there are troubles when working, it will alarm automatically, displaying the wrong operation, you can know how to deal with.

5) Memory function

If the electricity is cut off while the machine is working, and the electricity is on in 30 minutes, the bread maker will resume working.

Convenient operation

1) Process control

It is well programmed before taking out of factory. Operate directly and conveniently.

2) Keep steady temperature automatically.

Place inner high sensitive heat control system to keep the temperature steady, equal.

3) Indicating function

When it finishes its work or has troubles, it will indicate by buzzer.

4) Cleaning and maintenance

Special inner barrel is treated with Teflon coating, easy to clean.

5) Long delay time

The longest delay time is as long as 16 hours.

Safety protection

1) Switches protection

There is a main switch on the bottom; if necessary, cut off the main switch.

2) Grounded protection

It is grounded, safe to operate.

3) Over temperature protection

If the temperature is too high, it will cut off the electricity automatically.

Durability

1) All plastic dusk

We choose import material PP for dusk, against being eroded, easy to clean and high intensity.

2) Coating inner barrel

High quality inner barrel is made of aluminum; use Teflon coating technology to deal with its surface, anti high temperature. Non-stick wall and against eroded.

3) Special inner wall

Special inner wall with high quality, it is sublimed, with good heat reflect effect, also good anti erode effect.

4) Stain steel hectic tube

The tube is treated with special technology, infrared ray heating, high heating effect anti lampblack and erode, long life

5) Electromotor

Endure high heat, slowly running, low noise, and long life.

Energy Saving

1) Dual layer dusk

Dual layer dusk can reduce the heat dissipating, save energy.

2) Electricity saving model

It is designed with different function classes, optimizing choosing heat power and heat time properly. It saves electricity and your time as well.

Multifunction choose

This bread maker can fulfill kinds of special “bread making”, “fermenting”, “jamming” and “roasting “functions.

III: Product specification

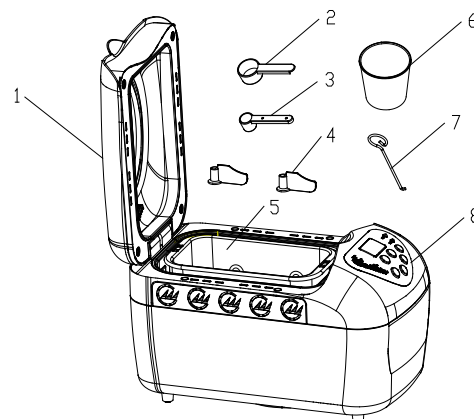
Model	Rating voltage	Rating Power	Electro thermal Tube power	Electromotor Power	Delay Setting Time
JC-M501B	220~240Vac/50Hz	780~930W	750W	60W	16hours

Notice: our company maintains the right to update the parameters above; the product you buy may have been improved, not totally identical to this manual, you will not be noticed in addition, please follow the nameplate.

IV: Components name.

(1) JC-M501B bread maker

- 1, lid system
- 2, big measuring spoon
- 3, small measuring spoon
- 4, kneading arm
- 5, inner barrel
- 6, measuring cup
- 7, hook
- 8, control panel



(2) Function Menu Introductions

- 1, basic
- 2, French
- 3, sweet bread
- 4, whole wheat
- 5, yogurt bread
- 6, cake
- 7, whisk
- 8, jam
- 9, dough
- 10, sandwich
- 11, fast bake
- 12, bake

Notice: 1.practice working time = electricity cutting off time + former enactment time

Memory time: after electricity is cut off during the work, the bread maker still has 30 minutes memory time.

If the electric cutting off time is more than 30 minutes, it can't resume to work.

2.After the bread is made completely, if you want to make another bread, you'd better wait until the inner temperature is below 45°C to make sure the quality of fermentation.

V: Ingredients

Ingredients are the most important step in making bread. By choosing proper ingredients, you can make top grade bread, in order to save time; we have summarized some valuable experience as reference for you.

1, Flour

The flour tendon is the most important confect material in making bread. Flour tendon of the can keep the state of paste and save the carbon dioxide brought by baking powder. The term “puissant flour” means the flour with high tendon content. This kind of flour is made from high grade wheat, very proper for making bread. Therefore, make sure the flour you bought is high tendon content.

2, Flour/black wheat flour

Black flour includes 85% kernel without dusk, the chaff content of most of kernel is small. The bread made from black flour is smaller than the bread that made from white flour, because the tendon content of the black flour is low, but the taste of black bread is better.

3, Whole wheat flour

This flour with kernel includes plenty of fiber. This fiber can prevent from the losing of the tendon, so bread that made from whole-wheat flour is smaller than the white flour bread, the crust is thicker as well. But this kind of bread tastes excellent. Our have designed programs, especially for this whole wheat flour, which takes longer time in blending and fermenting.

4, ferment powder

The ferment powder is the live organization in paste. The carbon dioxide bobbbers of the ferment powder let the paste fermenting. You'd better use “atom shape” to dry ferment powder. This dry powder comes from sachet, which is independent on sugar when fermenting. It contains low sugar content, good for your health. The unused baking powder should be kept in low temperature and dry place in airproof.

5, Salt

Salt can add taste; also can reduce the speed of fermenting.

6, Butter

It can add taste, and make the bread softer, also can use man-made butter and olive oil,

7, Sugar

Sugar can adjust the color and taste of bread, it's will cook lure bread.

Notice: if you add sugar, many kinds of sachet and baking powder can't not be actived easily.

8, Water

you can use daily use water, temperature at around 20°C will be better.

9, Other ingredients.

You should choose ingredients according your own taste, such as cheese, dry fruit, egg, nut, black wheat flour, herb, flavor, etc, but you should notice the content of the water, for example, cheese, milk, fresh fruit have a high water content, the water may make the paste too wet, so you should adjust it according to specific condition, also can use dry cheese, and dry milk instead, when you familiar with this bread maker, you will know if the water content is too more or too less, you can add water and flour to adjust it, but you should remember how much salt you have add in, it will reduce the speed of fermenting, some ingredients can mixed at the beginning ,such as dry milk and yogurt ,but some should wait for the buzz of the maker, such as paste, nut, dry fruit. Referring to the time form, you can know when the maker will buzz.

10, Circumstance

The working circumstance is very important, the size distance of the bread between heat circumstance and cold condition is 15%. Don't place the bread maker in place with drought, above all the anti wind function is limited, if the house is too wet, it also effect the bread.

11, Bread storage

The bread that you make by yourself does not include antiseptic. However, if you deposit the bread in clean and closed container, then put it into the refrigerator, like this, the bread can save for 5-7days. Besides, you can have the bread iced, but you'd better put it into a plastic bag after cooling down.

12, Check components

When you open the bread maker, you can find following components:

1 kneading arm, put it over the axis after cleaning.

1 measuring cup, you may use this spoon to measure the liquid ingredients;

2 measuring spoon, the reference of the confect material in this manual are all according to these two spoon (5ml, 15ml).

Open the lid of the bread maker, then familiar with the installation of the inner barrel.

Notice: you should connect the gear to the kneading arm correctly, so that you can install the inner barrel to the maker.

13, Control buttons.

- 1) Start/stop: press the button to start, hold it for 3 seconds to stop working.
- 2) Time \wedge / \vee : Use these two buttons to set the delay timer.
- 3) Color: press to select crust color between light, medium & dark. The arrow on the LCD-display will indicate the color you select.
- 4) Size: three selections. 1.5LB/2.0LB/2.5LB
- 5) Select: main selection control button, press to cycle through each program.

14, Select buttons

Turn on the power, basic program selected, screen indicates the loaf is 2.0LB, the color is medium, press the “select” button, choose the proper program; press “color” button to select color for your bread; press “time” button to set proper delay time. E.g. it is 6:00 pm, if you want to have your bread on the following day 6:00 am; you can press “time” button to set delay time to “12:00”, then press “start” button.

15, Programs

- 1) Basic: this is the program shown when the machine is first switched on. This is a good, general-purpose program for white or brown bread. Most of the recipes use this program..
- 2) French: this setting is slightly longer than the BASIC program due to the extra kneading and rising time required giving the loaf a “airy” texture characteristic of French bread.
Note: loaf size cannot be altered in this mode.
- 3) Sweetbread: stand-alone bake cycle. Good for sweet bread, baking remade dough etc.
- 4) Whole wheat: this mode spreads the kneading and rising steps to give better results with the low gluten content whole wheat/whole meal flour.
- 5) Yogurt: if add yogurt to the flour, the bread with yogurt taste.
- 6) Cake program for making cakes,
- 7) Whisk: uses shorter steps to knead paste in a shorter time.
- 8) Jam: mixing and heating program ideal for jam making.
- 9) Dough: use different material to make different paste, other food can be use to be the material of the paste. After blending, it will be stop after fermenting. The fermented paste can be made of different kuchen,,and the barrel will not heat, needn't choose crust and weight program
- 10) Sandwich: it can make good sandwich.
- 11) Fast bake: this mode is similar to the quick program in that the steps are shorter for a faster process time
Note: loaf size and bread color cannot be altered in this mode; quick mode is good for the gluten-free recipes.
- 12) Bake: program is specially designed for reheating finished bread. The program setting time is one hour. You can adjust time according to need. But the longest baking time is four hours. Press start/stop button to select; if you need to set delay time, adjust to the proper time, press start/stop button to select. The longest delay setting time is sixteen hours.

VI: Making method.

Please follow the items below:

- 1) Please measure the ingredients before putting it into the inner barrel.
- 2) Use warm(21°C- 28°C) water.
- 3) Put in the inner barrel and cover the lid.

- 4) Plug the power plug, turn on the power switch.
- 5) Choose proper program, press “start” button.
- 6) When the bread is well made, the machine will sound 12 times, and go into heat preservation for one hour; if you don’t need to, hold “start/stop” button for three seconds to stop working.
- 7) When finish toast, use the hook to pull out the barrel.
- 8) Pull out the bread and kneading arm, use the hook to bring out the kneading arms.
- 9) Slice up the bread when the bread is cool.

VII: Bread recipes

The content of the following measuring cup is 250ml, the small spoon is 5ml, and big spoon is 15ml. 1 cup of flour weigh 148g, 1 cup of water weigh 250g, 1 small spoon of salt weigh 6g, one small spoon of yeast weigh 3.5g, 1 small spoon of improved dose weigh 2g, 1 big spoon of sugar weigh 14g, 1 big spoon milk powder weigh 6.48g, 1 big spoon of butter weigh 16g, 1 egg weigh (50-60)g, when measuring, you should place the measuring tool planely. Don’t pile the material. (sp: spoon(s), cu: cup(s))

1, Basic:

Weight Ingredients;	680g (1.5LB)	900g (2.0LB)	1125g (2.5LB)
Water	250 ml (246g)	310 (313.4g)	400ml (391.7g)
Salt	1/2 small sp (3g)	1 small sp (6g)	1 ¹ / ₄ small sp (7g)
Sugar	2 big sp (28g)	2 ¹ / ₂ big sp (35g)	3 big sp (42g)
Butter	2 big sp (32g)	2 ¹ / ₂ big sp (40g)	3 big sp (48g)
Strong white flour	2 ¹ / ₂ cu (375g)	3 ¹ / ₂ cu (519g)	4 ¹ / ₂ cu (662g)
Dried milk powder	2 big sp (13g)	2 ¹ / ₂ big sp (16g)	3 big sp (19g)
Improver	1/2 small sp(1g)	1 small sp(2g)	1 ¹ / ₂ small sp(3g)
Dry yeast	1 ¹ / ₂ small sp (5g)	1 ¹ / ₂ small sp (5g)	1 ¹ / ₂ small sp (6g)
Ingredients weight	703g	936.4g	1178 g
Order	Take turns to put water, sugar, salt, butter, strong flour, milk powder, improver, and dry yeast into the barrel. You’d better put the salt and sugar to the corner of the barrel, and dig a concave on the flour when put yeast, don’t too deep and big, lest touch to the salt and water.		

2, French:

Weight Ingredients;	680g (1.5LB)	900g (2.0LB)	1125g (2.5LB)
Water	240ml (238g)	300ml (298g)	380ml (382g)
Salt	1 ¹ / ₄ small sp (7g)	1 ¹ / ₂ small sp (9g)	1 ² / ₃ small sp (10g)
Sugar	2 big sp (28g)	2 ¹ / ₂ big sp (35g)	3 big sp (42g)
Butter	1 big sp (16g)	1 ¹ / ₄ big sp (18g)	1 ¹ / ₂ big sp (24g)
Strong white flour	2 ¹ / ₂ cu (375g)	3 ¹ / ₂ cus (519g)	4 ¹ / ₂ cus (663g)
Dried milk powder	2 big sp (13g)	2 ¹ / ₂ big sp (16g)	3 big sp (19g)
Improver	1/2 small sp(1g)	1 small sp(2g)	1 ¹ / ₂ small sp(3g)

INSTRUCTION MANUAL

Dry yeast	1 ¹ / ₂ small sp (5g)	1 ¹ / ₂ small sp (5g)	1 ² / ₃ small sp (6g)
Ingredient weight	683g	902g	1149g
Order	Take turns to put water, sugar, salt, butter, strong flour, milk powder, improver, dry yeast into the barrel. You'd better put the salt and sugar to the corner of the barrel, and dig a concave on the flour when put yeast, don't too deep and big, lest touch to the salt and water.		

3, Sweet bread:

Weight Ingredient;	680g (1.5LB)	900g (2.0LB)	1125g (2.5LB)
Water	260ml (264g)	310ml (313g)	400ml (391g)
Salt	3 big sp (42g)	4 big sp (56g)	5 big sp (70g)
Sugar	1 ¹ / ₃ small sp (2.5g)	1 ¹ / ₂ small sp (3g)	2 ² / ₃ small sp (4g)
Butter	2 big sp (32g)	2 ¹ / ₂ big sp (40g)	3 big sp (48g)
Strong white flour	2 ¹ / ₂ cu (375g)	3 ¹ / ₂ cu (519g)	4 ¹ / ₂ cu (663g)
Dried milk powder	2 big sp (10g)	2 ¹ / ₂ big sp (16g)	3 big sp (19g)
Improver	1 ¹ / ₂ small sp(1g)	1 small sp(2g)	1 ¹ / ₂ small sp(3g)
Dry yeast	1 ¹ / ₂ small sp (5g)	1 ¹ / ₂ small sp (5g)	1 ² / ₃ small sp (6g)
Ingredient weight	731.5g	954g	1204g
Order	Take turns to put water, sugar, salt, butter, strong flour, milk powder, improver, and dry yeast into the barrel. you 'd better put the salt and sugar to the corner of the barrel, and dig a concave on the flour when put yeast, don't too deep and big, lest touch to the salt and water.		

4, Whole wheat:

Weight Ingredients;	680g (1.5LB)	900g (2.0LB)	1125g (2.5LB)
Water	240ml (237g)	300ml (294g)	380ml (376g)
Salt	1/2 small sp (3g)	1 small sp (6g)	1 ¹ / ₄ small sp (7g)
Sugar	2 big sp (28g)	2 ¹ / ₂ big sp (35g)	3 big sp (42g)
Butter	2 big sp (32g)	2 ¹ / ₂ big sp (40g)	3 big sp (48g)
Whole wheat flour	2 ¹ / ₂ cu (375g)	3 ¹ / ₂ cu (519g)	4 ¹ / ₂ cu (663g)
Dried milk powder	1 ³ / ₄ big sp (12g)	2 big sp (13g)	2 ¹ / ₂ big sp (16g)
Improver	1 ¹ / ₂ small sp(1g)	1 small sp(2g)	1 ¹ / ₂ small sp(3g)
Dry yeast	1 ¹ / ₂ small sp (5g)	1 ¹ / ₂ small sp (5g)	1 ² / ₃ small sp (6g)
Ingredients weight	693g	914g	1161g
Order	Take turns to put water, sugar, salt, butter, whole-wheat flour, milk powder, improver, and dry yeast into the barrel. You'd better put the salt and sugar to the corner of the barrel, and dig a concave on the flour when put yeast, don't too deep and big, lest touch to the salt and water.		

5, Yogurt bread:

Weight Ingredient;	680g (1.5LB)	900g (2.0LB)	1125 g (2.5LB)
Water	100ml (100g)	110ml (110g)	150ml (150g)
Salt	150g	200g	250g
Sugar	2 big sp (28g)	2 ¹ / ₂ big sp (35g)	3 big sp (42g)
Butter	¹ / ₂ small sp (3g)	² / ₃ small sp (5g)	1 small sp (6g)
Strong white flour	2 big sp (32g)	2 ¹ / ₂ big sp (40g)	3 big sp (48g)
Yogurt	2 ¹ / ₂ cu (370g)	3 ¹ / ₂ cu (518g)	4 ¹ / ₂ cu (661g)
Improver	¹ / ₂ small sp(1g)	1 small sp (2g)	1 ¹ / ₂ small sp(3g)
Dry yeast	1 ¹ / ₂ small sp (5g)	1 ¹ / ₂ small sp (5g)	1 ² / ₃ small sp (6g)
Ingredient weight	680g	915g	1166g
Order	Take turns to put water, sugar, salt, butter, strong flour, yogurt, improver, dry yeast into the barrel. You'd better put the salt and sugar to the corner of the barrel, and dig a concave on the flour when put yeast, don't too deep and big, lest touch to the salt and water.		

6, Cake:

Weight Ingredients;	680g(1.5LB)	900g(2.0LB)	1125g(2.5LB)
Water	680g (1.5LB)	900g (2.0LB)	1125g (2.5LB)
Carbonate soda powder	30ml (29.5g)	60ml (58.7g)	80ml (77g)
Sugar	1 small sp(3g)	1 small sp (3g)	1 ¹ / ₄ small sp (4g)
Butter	¹ / ₈ cu (48g)	¹ / ₄ cu (90g)	¹ / ₃ cu (120g)
Strong white flour	1/3cu (124g)	1/2cu (150g)	2/3cu (190g)
Egg	1 ¹ / ₂ small sp (5g)	1 ¹ / ₂ small sp (5g)	1 ¹ / ₂ small sp (5g)
Dry yeast	3 pcs (150g)	4 pcs (200g)	5 pcs (250g)
Ingredients weight	1 ³ / ₄ cu (269.5g)	2 ¹ / ₂ cu (385g)	2 ³ / ₄ cu (423.5g)
Order	Take turns to put eggs water, sugar, salt, butter, and strong flour, carbonate soda powder, dry yeast into the barrel. You'd better put the salt and sugar to the corner of the barrel, and dig a concave on the flour when put yeast, don't too deep and big, lest touch to the salt and water.		

7, whisk:

This function just can kneading can't be fermenting: but the paste can used to make dumpling, noodle etc, and the inner barrel can't be heated,

8, Jam:

Recipe 1		Recipe 2	
Fruit	700g	Orange	650g

INSTRUCTION MANUAL

Sugar	200g	Sugar	180g
Lemon juice	3 big spoon	Lemon juice	100g
Lemon juice	2big sp	Lemon juice	100g

- Also you can choose one Prescription first, then slice the fruits into chips
- You can mix three kinds fruit.
- Then put the jam into the clean pail, cover it,
- Please press the START button, and wait for 10 minutes.
- Notice: this menu proper-to-proper weight.

9, Dough:

Use different material to make different paste, other food can be use to be the material of the paste. After blending, it will be stop after fermenting. The fermented paste can be made of different kuchen,,and the barrel will not heat, needn't choose crust and weight program.

10, Sandwich:

Weight Ingredients;	680g (1.5LB)	900g (2.0LB)	1125g (2.5LB)
Water	200ml (198g)	280ml (277g)	300ml (292.5g)
Salt	1 个 (50g)	1 个 (50g)	2 个 (100g)
Sugar	1/2 small sp (3g)	1/2 small sp (3g)	1 small sp (6g)
Butter	2 big sp (28g)	2 1/2 big sp (35g)	3 big sp (42g)
Strong white flour	2 big sp (32g)	2 1/2 big sp (40g)	3 big sp (48g)
Dried milk powder	2 1/2 cu (367g)	3 1/2 cu (519g)	4 1/2 cu (663g)
Improver	1 2/3 big sp (12g)	2 big sp (13g)	2 1/2 big sp (16g)
Dry yeast	1/2 small sp (1g)	1 small sp (2g)	1 1/2 small sp (3g)
Egg	1 1/2 small sp (5g)	1 1/2 small sp (5g)	1 2/3 small sp (6g)
Ingredients weight	696g	944g	1176.5g
Order	Take turns to put egg, water, sugar, salt, butter, strong flour, milk powder, improver, and dry yeast into the barrel. You'd better put the salt and sugar to the corner of the barrel, and dig a concave on the flour when put yeast, don't too deep and big, lest touch to the salt and water.		

11, Fast bake:

Weight	900g
Ingredients	
Water	330ml(330g)
Salt	1/3 small sp (2.5g)
Sugar	2 1/2 big sp (35g)
Butter	2 1/2 big sp (40g)
Strong flour	3 1/2cus(518g)
Dry milk powder	2 1/2 big sp (16g)
Dry yeast	3 small sp (10.5g)
Material weight	952g
Order	Non

12, Bake

If you like crisp crust, you can put the bread into the maker for further toasting, also can add toasting time.

13, Instructions

- 1, The material should be put into the maker in order.
- 2, The content of the yeast should differ depending on the circumstance temperature, above prescription is based on 25°C house temperature, if the house temperature is higher than 25°C ,you'd better to reduce some yeast, if the house temperature is lower than 25°C ,you'd better to add some yeast ,
- 3, The flour should be white, and can through the 100- bolt, not including sands, no mold, and not agglomerating, also with good flexibility.
- 4, You should especially protect the perfect of the non-steam inner barrel. Don't use metal tool to clean it,
- 5, The hole in the middle of the kneading arms should be thorough cleaned then drip some butter on it, lest to stick the kneading arm.
- 6, When clean the inner part of the maker, please cut off the electric first,
- 7, Don't put the inner barrel into water for long time, it will affect the function of the axis of rotation. if the kneading arm was stucked to the barrel, you can use warm water to marinate it about 30 minutes, so that it is very easy to put it out.

VIII: Time and function form

If the time form is not matched the time that the maker do, that is result of the technology improvement, you should complied to the maker, we will not notice additionally.

IX: Maintaining

The problems that bread maker often appears, and settlement.

Number	Problem	Reason	Settlement
1	The central section of the bread is sinking; the bottom crust of the bread is too thick.	The time of keeping warm and storage in barrel is too long, lose too much water.	When the roast is finished, please take the bread out,
2	Difficult to put the bread out	The kneading arm adheres to the axis of rotation tightly.	When put out the bread ,pour some heat water into the barrel, and marinate it for 10minutes, then put out the kneading arm, and clean it.

INSTRUCTION MANUAL

3	The ingredients are not blended well, and the effect of the bread is not good.	1, you have chosen a wrong program.	Check if the prescription that you choose is proper to the menu that you choose
		2, when the machine is working, you pressed start or stop button, the program is interrupted.	If the paste storages too long, you should make pate again, if it in 30 hours, you can choose start directly.
		3, you have opened the cover several time at the beginning, the bread became dry and yellow.	After the latest fermenting, don't open the lid any more.
		4, The resistance of the blending is too high, but the bread is not blended well.	Check if the hole brace is damaged, put out the barrel, then let the kneading arm rotate, check if it is normal, if not normal, please go to after service person.
4	When press the start or stop button, the LCD displays "H: HH"	The temperature of the roast chest is too high, it can't be started to roast.	Press star/stop button, pull out the plug, pull out the barrel, and open the lid, and let it cool down.
5	The electromotor is working, but not blending the paste.	The barrel may not be placed properly, or the paste is too big to blend.	Check the installation of the barrel, and if the paste is made according to the prescription. And the weight of the paste.
6	The fermented paste is too big, and topped the lid	too much yeast or flour, the temperature is too high.	Check the former problem, and reduce the yeast and flour.
7	The paste is too big, and overflow from the barrel	too much liquid material or yeast	Reduce liquid and yeast
8	The fermented paste is too big, or un fermented	If add yeast, and the content is enough, if the temperature of water is too high and if salt is mixed with the yeast.	Check the content of the yeast, and the function of it.
9	When roast after fermented, the central of the bread is sink	1, the flour is not strong flour, can't ferment.	Change strong flour
		2, fermenting speed is too fast and the temperature is too high.	The bread maker should work in house temperature.
		3, too much water, and the paste is too wet.	Reduce the water
10	The weight is too much, and the organization is too dense	1, too much flour, and water is not enough	Reduce flour, add proper water
		2, too much jam	Reduce the jam, and add some yeast
11	When slice up the bread, there were many holes in central of bread	1, too much water, and haven't added salt.	Check if you add in salt, and reduce the salt properly.
		2, the temperature of the water is too high	Reduce the temperature of water, keep it around 20°C.
12	Some dry flour adhered on the bread crust	1, there are some unthawed material, such as butter, banana, etc.	When blending, use the wood shove to shove the unthawed material to the paste
		2, not blended enough, and little	Make sure the water is proper, and the

Cleaning

Unplug the bread maker and let it to cool down fully before cleaning.

- 1, If the kneading arm has stuck on to the shaft, fill the loaf tin with warm water and let it soak, this should soften any dough residues and allow the kneading arm to be removed.
- 2, If the inside of the kneading arm gets clogged with flour, soak it in warm water, then dig out the flour with a wooden cocktail stick,
- 3, Wash the measuring cup, spoon, barrel, and kneading arm in hot soapy water, rinse, then dry thoroughly.
- 4, Wipe all other surface, internal and external, with a damp cloth. Use a little washing-up liquid if necessary, but be sure to clean it all off, otherwise it might taint the next lot of bread.
- 5, Make sure everything is dry before re-using the bread maker or storing it away.

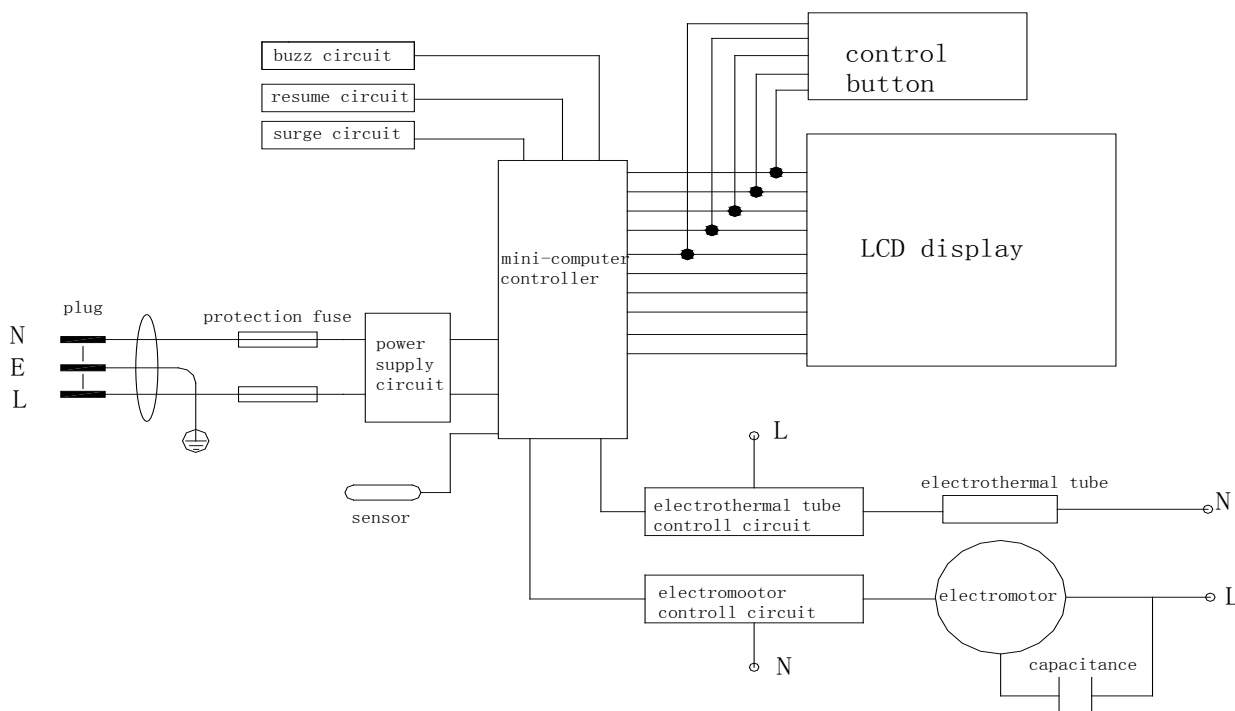
Don't immerse the bread maker in water or any other liquid

Don't use harsh or abrasive cleaners or solvents

Don't put any of the part in a dishwasher.

Working circumstance

- 1, Proper to temperature of 15°C-34°C,if the circumstance temperature is too high, the bread will be with acid taste, if it too low, the fermenting will be effected.
- 2, The humidity of the air should below 95%(temperature at 25°C)
- 3, Make sure there is no flammable, eroding gas around the maker, and no conductor mote around it.

X: Circuit diagram**XI:****After****service**

You have one year guarantee repair after you buy it, the date according to date on your guarantee card or the invoice, during this

time, it can be repaired for free, if you have problem when you use our bread maker, you can feel free to call us through hot phone, we provide consult for free.

Following problems are not included in our guarantee scope:

1. Damage caused by user's improper use, improper repair, improper deposition.
2. Damage caused by unprofessional or professional not allowed.
3. Without invoice or with the invoice which is not consistent to the product.
4. Damage caused by force majeure.
5. Guarantee expires.

* If there are quality problems, please contact our service center or appointed repair service shop, don't deal with it by yourself.

Otherwise, we will not be responsible.

* If the product is repaired after the guarantee period, only components cost will be charged, no other service fee. JEECHAIN reserves the final explanation right to the promises above.

XII: Accessories.

Inner barrel	1pcs	Measuring cup	1pcs
Kneading arm	1pcs	Measuring spoon	1big and 1small
Use manual	1pcs	hook	1pcs

XIII: Guarantee

User name		tel		Zip code	
Address					
Product model			Number		
Shop you buy			Buying date		
Repair shop			Invoice number		
Out of factory date					

Repair record

Date	Repair content	Changed apartment	Repairer	User signature



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