

Midea AHS20AB-P01E

Instruction Manual for Midea AHS20AB-P01E Bread Machine Maker

Model: AHS20AB-P01E

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Midea AHS20AB-P01E Bread Machine. Keep this manual for future reference.

- Always unplug the appliance from the outlet when not in use and before cleaning.
- Do not immerse the cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.

PRODUCT OVERVIEW

The Midea AHS20AB-P01E is an automatic bread machine designed to simplify the bread-making process. It features various settings for different types of bread and dough.



Image: An illustration of the Midea AHS20AB-P01E bread machine next to a freshly baked loaf of bread and a slice, indicating its primary function.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the bread machine and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe the exterior of the bread machine with a damp cloth. Wash the bread pan, kneading paddle, and measuring cup/spoon with warm, soapy water. Rinse thoroughly and dry all parts completely.
3. **Placement:** Place the bread machine on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the appliance. Do not place it near heat sources or in direct sunlight.
4. **Power Connection:** Ensure the power cord is securely plugged into a grounded electrical outlet.
5. **First Bake Cycle (Empty):** For the first use, it is recommended to run a short bake cycle (e.g., "Bake" only for 10 minutes) without ingredients to burn off any manufacturing residues. Ensure the area is well-ventilated during this process. Allow the machine to cool completely afterward.

OPERATING INSTRUCTIONS

Control Panel Overview

Familiarize yourself with the control panel, which typically includes a display screen, menu selection buttons, crust color selection, loaf size selection, timer, and start/stop button.

Basic Bread Making Steps

1. **Insert Kneading Paddle:** Place the kneading paddle onto the shaft inside the bread pan.
2. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last and separate from liquids/salt). Ensure ingredients are at room temperature.
3. **Place Bread Pan:** Insert the bread pan into the bread machine, pressing down firmly until it clicks into place. Close the lid.
4. **Select Program:** Use the "Menu" button to select the desired program (e.g., Basic, French, Whole Wheat, Dough, Jam).
5. **Select Loaf Size and Crust Color:** Use the "Loaf Size" and "Crust Color" buttons to adjust settings according to your

preference and recipe.

- 6. **Start Cycle:** Press the "Start/Stop" button to begin the bread-making cycle. The machine will automatically mix, knead, rise, and bake.
- 7. **Remove Bread:** Once the cycle is complete, the machine will beep. Unplug the machine and carefully remove the hot bread pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool. Remove the kneading paddle if it remains in the bread.
- 8. **Cooling:** Allow the bread to cool completely on a wire rack before slicing to ensure proper texture.

Refer to your specific recipe book for detailed ingredient measurements and program recommendations.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your bread machine.

- **Always Unplug:** Before cleaning, always unplug the bread machine from the power outlet and allow it to cool completely.
- **Bread Pan and Kneading Paddle:** Remove the bread pan and kneading paddle. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Use a soft sponge or cloth to clean. Do not use abrasive cleaners or metal scouring pads. Rinse thoroughly and dry completely.
- **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or flour residue.
- **Storage:** Ensure all parts are clean and dry before storing the bread machine. Store in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar, incorrect ingredient order.	Check yeast expiration, use lukewarm water (105-115°F), ensure correct measurements, add yeast last.
Bread is too dense/heavy	Too much flour, not enough liquid, yeast issue.	Measure flour accurately (spoon and level), ensure correct liquid amount, check yeast.
Bread collapses during baking	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly, reduce yeast slightly, adjust recipe for humidity.
Kneading paddle stuck in bread	Common occurrence.	Carefully remove with a non-metallic utensil after bread cools. Some models have a paddle removal tool.

SPECIFICATIONS

While specific technical specifications may vary slightly, typical specifications for the Midea AHS20AB-P01E Bread Machine include:

- **Model:** AHS20AB-P01E
- **Power Supply:** 120V~60Hz (Standard North American)
- **Power Consumption:** Approximately 600-700W (Baking)
- **Loaf Sizes:** Typically 1.0 lb, 1.5 lb, 2.0 lb
- **Programs:** Multiple pre-set programs (e.g., Basic, French, Whole Wheat, Sweet, Gluten-Free, Dough, Jam, Bake)
- **Delay Timer:** Up to 13-hour programmable delay timer

- **Keep Warm Function:** 1-hour automatic keep warm

For precise specifications, please refer to the product label on your specific unit.

WARRANTY INFORMATION

This Midea AHS20AB-P01E Bread Machine is covered by a limited manufacturer's warranty. The warranty period and terms may vary by region and retailer. Please retain your proof of purchase for warranty claims.

The warranty typically covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, abuse, accident, alteration, or commercial use.

For detailed warranty terms and conditions, please refer to the warranty card included with your original product purchase or visit the official Midea website.

CUSTOMER SUPPORT

If you have any questions, require assistance, or need to report an issue with your Midea AHS20AB-P01E Bread Machine, please contact Midea customer support.

- **Online Support:** Visit the official Midea website for FAQs, troubleshooting guides, and contact forms.
www.midea.com/us/support (Example link, actual link may vary)
- **Telephone Support:** Refer to the contact information provided on the product packaging or the official website for regional customer service numbers.
- **Service Centers:** For repairs, locate authorized service centers through the Midea website.

When contacting support, please have your model number (AHS20AB-P01E) and proof of purchase readily available.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question