

EUHOMY 2 lbs Bread Maker

EUHOMY Bread Maker Machine (2LB, 13 Programs)

User Instruction Manual

1. INTRODUCTION TO YOUR EUHOMY BREAD MAKER

The EUHOMY Bread Maker Machine is designed to simplify your bread-making process. With 13 versatile programs, adjustable loaf sizes (1LB, 1.5LB, 2LB), and three crust color settings (light, medium, dark), you can easily create a variety of homemade breads, doughs, jams, cakes, and even yogurt. This manual provides essential information for safe and effective use of your appliance.



Image: The EUHOMY Bread Maker Machine, showcasing its sleek design and a freshly baked loaf of bread.

2. IMPORTANT SAFEGUARDS

Before using your EUHOMY Bread Maker, please read and follow these basic precautions to ensure safety and optimal performance:

- Always read all instructions thoroughly before operation.
- Ensure the voltage of your wall outlet matches the rating plate of the appliance.
- Do not operate the appliance with a damaged cord or plug. If the appliance malfunctions or is dropped, contact customer support.
- To protect against electric shock, do not immerse the cord, plugs, or housing in water or other liquid.
- Unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not let the cord hang over the edge of a table or hot surface.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- The appliance can be used by children aged 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.

- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not touch any moving or spinning parts of the machine when baking.
- Never switch on the appliance without the bread pan properly placed in the chamber and filled with ingredients.

3. PRODUCT COMPONENTS AND ACCESSORIES

Your EUHOMY Bread Maker comes with all necessary components and accessories to get you started:



Image: Detailed view of the bread maker and its accessories, including the non-stick pan, measuring cup, measuring spoon, stirring rod, hook, oven mitt, manual, and recipe book.

- **Main Body:** The stainless steel casing houses the heating element, motor, and control panel.
- **Bread Pan:** A removable non-stick pan for mixing and baking. Features a quick-release design.
- **Kneading Paddle:** Attaches to the shaft inside the bread pan for mixing and kneading dough.
- **Automatic Fruit & Nut Dispenser:** Located in the lid, it automatically adds ingredients at the optimal time during the cycle.
- **Measuring Cup:** For precise liquid measurements.
- **Measuring Spoon:** For measuring smaller quantities of ingredients.
- **Hook:** Used to remove the kneading paddle from the baked bread.
- **Oven Mitt:** For safe handling of the hot bread pan.
- **Instruction Manual:** This guide for detailed operation.
- **Recipe Book:** A collection of recipes to get you started.

4. SETUP AND FIRST USE

Follow these steps for initial setup and your first bread-making experience:

1. **Unpack:** Carefully remove all parts and accessories from the packaging.
2. **Clean:** Wash the bread pan, kneading paddle, and fruit & nut dispenser with warm, soapy water. Rinse thoroughly and dry all parts. Wipe the exterior of the bread maker with a damp cloth.
3. **Assemble:** Insert the kneading paddle onto the shaft at the bottom of the bread pan. Place the bread pan into the main unit and twist it clockwise until it locks securely into place.
4. **Power On:** Plug the bread maker into a grounded electrical outlet. A short beep will sound, and the default program (BASIC, 2:53) will display on the LCD screen.

Visual Guide: Unboxing and Setup

Your browser does not support the video tag.

Video: An overview of the EUHOMY Bread Maker, including unboxing, identifying components, and initial setup steps.

5. OPERATING INSTRUCTIONS

Control Panel Overview



Image: The digital control panel, showing the LCD display, Menu, Knead, Time (+/-), Loaf, Color, Start/Stop, and Confirm buttons.

- **LCD Display:** Shows program number, remaining time, loaf size, and crust color.
- **MENU Button:** Press to cycle through the 13 available programs.
- **KNEAD Button:** Initiates a kneading cycle independently.
- **TIME +/- Buttons:** Adjust the delay timer for deferred baking.
- **LOAF Button:** Selects the desired loaf size (1LB, 1.5LB, 2LB).
- **COLOR Button:** Chooses the crust color (Light, Medium, Dark).
- **START/STOP Button:** Starts or pauses the selected program.
- **CONFIRM Button:** Press and hold for 3 seconds to end a program.

Available Programs

Your bread maker offers 13 programs for various baking needs:

No.	Program	Description
1	BASIC	For white and mixed breads, the most common setting.
2	FRENCH	For light breads made from fine flour, typically with a crispier crust.
3	WHOLEWHEAT	For breads containing a large proportion of whole wheat flour.
4	QUICK	For rapid baking, producing a loaf in a shorter time.
5	SWEET	For breads with high sugar content, such as brioche.
6	ULTRA FAST-1	Fastest baking cycle for smaller loaves.
7	ULTRA FAST-2	Fastest baking cycle for larger loaves.
8	DOUGH	Prepares dough for pizza, pasta, or rolls to be baked in a conventional oven.
9	JAM	For making homemade jams and marmalades.
10	CAKE	For baking cakes and quick breads.
11	SANDWICH	For light and fluffy sandwich bread.
12	BAKE	Only bakes the dough, useful for pre-made dough or additional baking time.
13	YOGURT	For preparing homemade yogurt.

Loaf Size and Crust Color Selection



Image: Visual representation of the available loaf sizes (1.1lb, 1.65lb, 2.2lb) and crust colors (Dark, Medium, Light).

- **Loaf Size:** Press the LOAF button to toggle between 1LB (500g), 1.5LB (750g), and 2LB (1000g) options.
- **Crust Color:** Press the COLOR button to select Light, Medium, or Dark crust.

Automatic Fruit & Nut Dispenser

Auto fruits & Nuts dispenser

✓ Superior, Consistent Texture For You



Removable

Image: The automatic dispenser for fruits and nuts, designed to release ingredients at the optimal time during the kneading cycle.

The bread maker features an automatic dispenser for fruits, nuts, or other mix-ins. Simply open the dispenser compartment located on the top lid, add your desired ingredients, and close it. The machine will automatically release them into the dough at the appropriate stage of the program, ensuring even distribution.

Delay Timer and Keep Warm Function



The **Heartwarming Gift** For Your Family!

Euhomy

Image: The delay timer feature, allowing users to set a delayed start for up to 13 hours, and the 1-hour keep warm function.

- **13-Hour Delay Timer:** Use the TIME +/- buttons to set a delayed start time for your bread. This allows you to wake up to freshly baked bread or have it ready after work.
- **1-Hour Keep Warm:** After baking is complete, the bread maker automatically switches to a 1-hour keep warm cycle to maintain the bread's temperature.
- **15-Minute Power Outage Memory:** In case of a short power interruption, the machine will resume operation within 15 minutes without losing its settings.

6. MAKING BREAD: A STEP-BY-STEP GUIDE

Making a basic loaf of bread is simple with your EUHOMY Bread Maker:

1. **Add Ingredients:** Place all liquid ingredients (water, oil) into the bread pan first. Then add dry ingredients (salt, sugar, dry milk, flour). Finally, add the yeast on top of the dry ingredients, ensuring it does not come into direct contact with the liquids initially. Refer to your recipe book for precise measurements and order.
2. **Select Program:** Close the lid. Press the MENU button to select your desired program (e.g., BASIC).
3. **Choose Loaf Size & Crust:** Press the LOAF button to select the desired loaf size (e.g., 1.5LB). Press the COLOR button to choose your preferred crust color (e.g., Medium).
4. **Start Baking:** Press the START/STOP button to begin the baking cycle. The machine will automatically mix, knead, rise, and bake the bread.
5. **Cool & Serve:** Once the cycle is complete and the machine beeps, carefully remove the bread pan using oven mitts. Invert the pan onto a cooling rack to release the bread. Allow the bread to cool for at least 20 minutes before slicing for best results.

Visual Guide: Bread Making Process

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Video: A demonstration of the bread-making process, from adding ingredients to removing the finished loaf.

7. MAKING YOGURT: A STEP-BY-STEP GUIDE

Your EUHOMY Bread Maker can also make delicious homemade yogurt:

1. **Prepare Ingredients:** Pour 1 liter of whole milk into the bread pan. Add 100ml (100g) of live yogurt (or a yogurt-specific strain) as a starter. Stir gently to combine.
2. **Select Program:** Place the bread pan into the machine. Close the lid. Press the MENU button to select

program 13 (YOGURT).

3. **Start Fermentation:** Press the START/STOP button. The machine will maintain the optimal temperature for 8 hours to ferment the yogurt.
4. **Chill & Serve:** Once the cycle is complete, remove the bread pan. Transfer the yogurt to a container and refrigerate for at least 4 hours to chill and thicken before serving.

Visual Guide: Yogurt Making Process

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Video: A demonstration of how to prepare homemade yogurt using the bread maker's dedicated program.

8. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your bread maker:



Image: A person cleaning the non-stick bread pan, highlighting its easy-to-clean surface.

- **Bread Pan & Kneading Paddle:** The non-stick coating prevents sticking for effortless cleaning. Use warm water for best results. Both the pot and nut dispenser are dishwasher-safe.
- **Exterior:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Fruit & Nut Dispenser:** The dispenser is removable and dishwasher-safe for easy cleaning.
- **Storage:** Ensure all parts are clean and dry before storing the bread maker in a cool, dry place.

9. TROUBLESHOOTING

If you encounter any issues with your bread maker, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, expired yeast, or incorrect water temperature.	Ensure yeast is fresh and active. Use recommended water temperature (68-77°F for regular, 113-122°F for Ultra Fast). Adjust yeast quantity as per recipe.
Bread is too dense or heavy.	Too much flour, too little liquid, or incorrect program selected.	Measure ingredients precisely (weighing is recommended). Ensure correct liquid-to-flour ratio. Select appropriate program for your recipe.

Problem	Possible Cause	Solution
Kneading paddle stuck in bread.	Common occurrence.	Use the provided hook tool to carefully remove the kneading paddle after the bread has cooled.
Settings do not change or machine is unresponsive.	Program may be locked or an error occurred.	Ensure the machine is not in a locked state. Try pressing and holding the 'Confirm' button for 3 seconds to reset or end the current program. Unplug and replug the machine.
Fruit/nut dispenser does not release ingredients.	Dispenser may be blocked or not properly loaded.	Ensure ingredients are not stuck. Clean the dispenser thoroughly. Check if the selected program supports automatic dispensing.
Bread is too moist on the bottom.	Bread left in pan too long after baking.	Remove bread from the pan promptly after the baking cycle is complete and place on a cooling rack.

10. TECHNICAL SPECIFICATIONS

- **Brand:** EUHOMY
- **Model Number:** 2 lbs Bread Maker
- **Product Dimensions:** 9.3"D x 9.3"W x 13"H
- **Wattage:** 650 watts
- **Number of Programs:** 13
- **Loaf Sizes:** 1LB, 1.5LB, 2LB
- **Crust Colors:** Light, Medium, Dark
- **Color:** Silver, Black
- **Item Weight:** 9.92 pounds
- **UPC:** 850067168553







11. WARRANTY AND SUPPORT

Your EUHOMY Bread Maker is backed by a one-year warranty, ensuring peace of mind with your purchase. For any questions, concerns, or support needs, please do not hesitate to contact our customer service team.

Customer Support Email: support@homyd.com

Our team is available 24/7 to address your inquiries and provide assistance.

Related Documents - 2 lbs Bread Maker

<p>BREAD MAKER COOKBOOK</p>  <p>SKU: BM002-2SI-USZX MODEL: BM002-2</p>	<p>EUHOMY BM002-2 Bread Maker Cookbook: Recipes and Usage Guide</p> <p>Explore a variety of bread recipes for the EUHOMY BM002-2 bread maker, including basic, whole wheat, gluten-free, and more. This guide provides ingredient lists and usage tips for delicious homemade bread.</p>
<p>Frozen Drink Maker Instruction Manual SKU: DM001-26BL-USZX</p>  <p>For Customer Service Support: ☎ 1-800-402-2807 ✉ support@euhomy.com</p>	<p>EUHOMY Frozen Drink Maker DM001-26BL-USZX: Instruction Manual, Operation & Troubleshooting Guide</p> <p>Official instruction manual for the EUHOMY DM001-26BL-USZX Frozen Drink Maker. Find detailed guides on setup, operation, safety precautions, cleaning, maintenance, and troubleshooting for your home slushie machine.</p>
<p>Ice Maker Instruction Manual SKU: IM-F</p>  <p>Read support@euhomy.com Facebook @euhomyofficial</p>	<p>Euhomy IM-F Ice Maker: Instruction Manual, Operation, and Troubleshooting Guide</p> <p>Comprehensive guide for the Euhomy IM-F ice maker, covering safety precautions, operation, installation, maintenance, specifications, warranty, and troubleshooting tips.</p>
<p>Bread Maker INSTRUCTION MANUAL</p>  <p>SKU: ZX-BM-01-AZ</p> <p>Read this booklet thoroughly before using and keep it for future reference.</p>	<p>Euhomy ZX-BM-01-AZ Bread Maker Instruction Manual</p> <p>Official instruction manual for the Euhomy ZX-BM-01-AZ bread maker. Covers operation, safety, ingredients, cleaning, troubleshooting, and warranty for homemade bread.</p>
<p>Ice Maker Instruction Manual SKU: IM-F</p>  <p>Read support@euhomy.com Facebook @euhomyofficial</p>	<p>Euhomy IM-F Ice Maker Instruction Manual: Operation, Maintenance, and Troubleshooting</p> <p>Comprehensive instruction manual for the Euhomy IM-F portable ice maker. Covers setup, operation, cleaning, maintenance, specifications, warranty, and troubleshooting for optimal use.</p>
<p>CIM005-200 COMMERCIAL ICE MAKER User Manual</p>  <p>Read support@euhomy.com Facebook @euhomyofficial</p>	<p>Euhomy CIM005-200 Commercial Ice Maker User Manual</p> <p>Comprehensive user manual for the Euhomy CIM005-200 Commercial Ice Maker, covering setup, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>

