

Davivy BM8906 850W Bread Maker Machine Instruction Manual

Contents

1 Bread maker

1.1 INSTRUCTION MANUAL

1.1.1 Model NO.:BM8906

1.1.2 IMPORTANT SAFETY INSTRUCTIONS

1.1.3 BREAD MAKER PARTS

1.1.4 CONTROL PANEL

1.1.4.1 After power-up

1.1.4.2 Start/stop

1.1.4.3 Menu

1.1.4.4 Color

1.1.4.5 Weight

1.1.4.6 Preset time/Delay function (TIME+, TIME-)

1.1.4.7 Keep warm function

1.1.4.8 Environment

1.1.4.9 Memory

1.1.4.10 Warning display

1.1.5 BEFORE THE FIRST USE

1.1.6 OPERATION INSTRUCTIONS

1.1.7 CLEANING AND MAINTENANCE

1.1.8 INGREDIENTS INTRODUCTION

1.1.9 USE EXACT MEASUREMENT

1.1.9.1 Liquid Ingredients

1.1.9.2 Dry measurements

1.1.10 ACCESSORIES INSTRUCTION

1.1.10.1 Measuring cup:

1.1.10.2 Measurement/ conversion chart

1.1.11 TROUBLE SHOOTING

1.1.12 RECIPE

1.1.13 WARRANTY CARD

1.1.14 SPECIFICATIONS

2 Documents / Resources

2.1 References

3 Related Posts

Bread maker

INSTRUCTION MANUAL



Read this manual thoroughly before using and save it for future reference
This product is for household or similar place use only

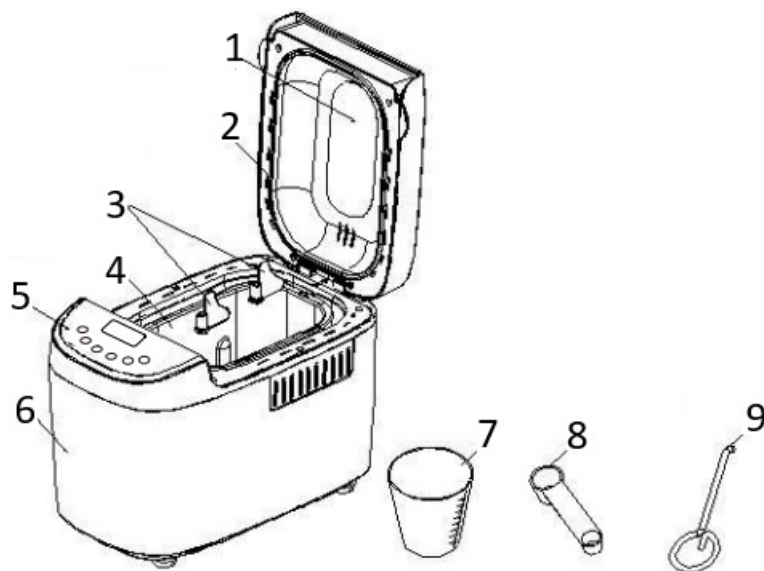
Model NO.:BM8906

IMPORTANT SAFETY INSTRUCTIONS

1. Please read this manual thoroughly before use.
2. Before use, check that the voltage of the wall outlet matches the voltage on the label. This unit is equipped with a grounding plug. Please make sure that the wall outlet in your home is well grounded.
3. Do not operate any equipment with a damaged cord or plug or after the equipment has malfunctioned. Return it to the manufacturer or the nearest authorized service facility for replacement or inspection.
4. Do not touch hot surfaces and wear oven gloves for operation after bread is baked.
5. Do not immerse the power cord, plug, or bread maker in water or other liquids to prevent electric shock.
6. Unplug the appliance after use, when not in use, or before cleaning the appliance.
7. Do not allow the power cord to cross the edge of the work surface or run in high temperature areas.
8. Do not use any accessories that are not recommended by the manufacturer.
9. Do not allow children or disabled persons to operate without supervision or instruction.
10. Do not place the appliance on or near a heat source, such as a gas stove or electric hot plate.
11. Special care must be taken when moving equipment containing hot oil or other hot liquids.
12. Do not touch any moving or rotating parts of the machine while baking.
13. Do not insert metal foil or other materials into the bread maker, as this will result in a risk of restart or short circuit.
14. Never cover the bread maker with a towel or other material. Heat and steam must be able to escape freely.
15. Do not vigorously tap the top or edge of the baking pan to remove the pan as this may damage the pan.
16. Do not switch on the appliance without ensuring that the baking pan is securely in place.
17. This appliance is not intended for other uses.

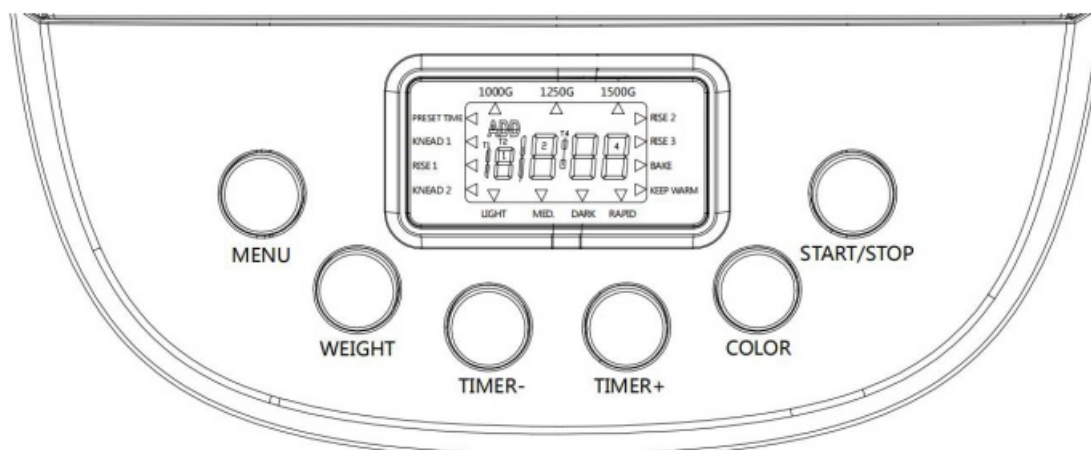
18. Do not use outdoors.
19. Please save this manual for future reference.
20. This appliance is not intended to be operated by an external timer or by a separate remote control system.
21. This appliance is intended to be used in household and similar applications such as: Staff kitchen areas in shops, offices and other working environments; Farm houses; By clients in hotels, motels and other residential type environments; Bed and breakfast type environments.

BREAD MAKER PARTS



1. Viewing window
2. Lid
3. Knead blade
4. Bread pan
5. Control panel
6. Housing
7. Cup
8. Spoon
9. Hook

CONTROL PANEL



After power-up

As soon as the bread machine is plugged in, a beep will be heard and “3:00” will be displayed. And “1” is the default program. The arrows point to “**1250g**” and “**MEDIUM**” because they are the default settings.

Start/stop

This button is used to start and stop the selected baking program. To start a program, press the START/STOP button once. A short beep will be heard, the indicator light will light up, the two dots in the time display will start to gray out and the program will start. Any button other than the START/STOP button is not activated after the program starts. To pause the program, press the START/STOP button for approx. 0.5 seconds and the program will pause, after 3 minutes without any operation, the program will continue. To stop the program, press the START/STOP button for 3 seconds and you will hear a “beep” which means the program has been shut down. This feature helps to prevent any unintentional interruption of the program’s operation.

Menu

The MENU button is used to set the different programs. Each time it is pressed (accompanied by a short beep), the program is changed. By pressing the button uninterruptedly, 15 menus will be cycled through the LCD display to select the program you want, the functions of the 15 menus will be explained below.

Program 1: Basic

For white and mixed breads, it mainly consist of wheat flour or rye flour. The bread has a compact consistency. You can adjust the brown color of the bread by setting the COLOR button.

Program 2: French

A light bread used for making. Typically, the bread is crisp and has a crust. This is not suitable for baking recipes that require butter, margarine or milk.

Program 3: Whole Wheat

For heavy breads that require a longer kneading and fermentation phase (e.g. whole wheat and rye breads). The bread will be more compact and heavy.

Program 4: Sweet

For breads containing additives such as fruit juices, grated coconut, raisins, dried fruit, chocolate or added sugar. Due to the long rising phase, the bread will become light and airy.

Program 5: Butter milk Bread

Knead, ferment and bake bread with butter and milk to make bread.

Program 6: Gluten free

Kneading, rising and baking gluten-free bread. Usually used for: gluten-free flour, rice flour, sweet potato flour, corn flour and oat flour.

Program 7: Super rapid

It takes less time to knead, rise and bake the bread than the basic bread. However, the bread baked in this method is usually smaller and has a dense texture.

Program 8: Cake

Knead, rise and bake, but rise with soda or baking powder.

Program 9. knead

Setting the kneading time by user with different qty.

Program 10: Dough

Kneads and rises, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.

Program 11: Pasta dough

To make flour and water or some others can be well mixed.

Program 12: Yogurt

Fermented and made into yogurt.

Program 13: Jam

Simmering jam and marmalade.

Program 14: Bake

Used for additional baking of bread that is too light or not baked through. There is no kneading or rising in this procedure. **Program 15: Homemade**

Press the **HOMEMADE** button to use this setting and cycle.

You can customize the number of minutes to knead, rise, bake, and keep warm for each stage.

Color

Light, Medium or Dark crusts and Rapid are available for you to choose from. When the "Color" button is pressed, these 4 modes will be displayed in a circle. Menus 1 to 4 have Rapid breads to choose from; Rapid have no crust color to choose from. Select directly with "Δ". Menus 1 to 8, 14, 15 have crust color to choose from, the default crust color is medium.

Weight

Menu 9 to 15 can not select bread weight; there are 3 weight modes available: 1000g, 1250g, 1500g, when the weight button is pressed, a circle of 1000g→1250g→1500g will be displayed, default 1250g. The weight function is only available for menu 1 to 8.

Preset time/Delay function (TIME+, TIME-)

If you do not want the bread maker to work immediately, you can use this delay function. The maximum delay time is 15 hours. First select the menu and color, then press the time button to change the time displayed on the LCD. Press the time button once to increase or decrease the delay time by 10 minutes. Menus 9, 11, 12, and 13, 14 do not have a time delay function.

Press the TIME button continuously to increase or decrease the time continuously in a circle. The set time is the time that includes the program time and the delay time. Example: It is 8:30 pm, if you want your bread to be ready at 7 am the next morning, which is 10 hours and 30 minutes later. Select your menu, color, bread size, and press "TIME + or TIME- " to add the time until 10:30 appears on the LCD. Then press the START/STOP button to activate this delay program and the indicator will light up. You can see the dots and the LCD will count down the remaining time. You will have fresh bread at 7:00 am.

Delay time displayed on LCD = time you want to finish – current time

Note: For delayed baking, do not use any perishable ingredients, such as eggs, fresh milk, fruits and other perishable ingredients.

Keep warm function

The bread can be automatically kept warm for 1 hour after baking. During keep warm, LCD will display 0:00, " ► " means keep warm until 60 minutes keep warm time is over.

Environment

It is recommended that the room temperature should be in the range of 59°F-93.2°F (15°C-34°C) for using this equipment. The bread ferment will turn acid if the temperature too high, if too low will effect the bread rising. Difference environment temperature, the bread size may have difference.

Memory

If the power is interrupted during the bread making process, the bread making process will continue automatically within 10-15 minutes even if the START/STOP button is not pressed. If the interruption lasts longer than 15 minutes, the memory cannot be retained, the ingredients in the bread pan must be discarded, the ingredients must be added to the bread pan again and the bread machine must be restarted. However, if the dough has not yet entered the rising phase at the time of the interruption, the START/STOP button can be pressed directly to continue the program from the beginning.

Warning display

“HHH”(see Figure 1 below) – This warning means that the temperature inside the bread pan is too high. Press the “Start/Stop” button to stop the program, unplug the power cord, open the top lid, and let the machine cool down completely for 10-20 minutes before restarting. “EE0” (see figure 2 below)- This warning means that the temperature sensor is disconnected. Press the START/STOP button to stop the program and disconnect the power cord. Have the sensor checked, repaired or electrically/mechanically adjusted at the nearest authorized service facility.

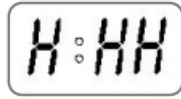


Figure 1



Figure 2

BEFORE THE FIRST USE

When you first turn on the equipment, it may emit a small amount of smoke/odor. It is necessary to apply a small amount of grease to some parts of the equipment during the production process. This is normal.

1. Clean all parts according to the “**Cleaning and Maintenance**” requirement.
2. Set the bread maker to baking mode and bake on an empty pan for about 10 minutes. Or put 200ML of water into the bread pan to bake for 10 minutes. This action is to reduce the smell of the heating element and the bread pan.
3. Unplug the appliance, then let it cool and clean all parts again. Make sure the unit has adequate ventilation.

OPERATION INSTRUCTIONS

1. Place bread pan in bread machine and press down. Place the kneading paddle on the shaft and press down as far as possible, making sure the pan stays level.

NOTE: It is recommended to grease the kneading blade to avoid the dough sticking to it. Sticking to the kneading blade also allows the kneading blade to be easily removed from the baked goods.

2. Pre-measure all ingredients, usually adding water or other liquid ingredients first, followed by sugar, salt and flour, and finally yeast. If making a high content wheat dough, it is recommended to change the order of addition: Yeast and wheat flour are added first, followed by sugar and salt, and finally water or other liquids are added for better results.

NOTE: When adding the flour, try to have it cover the water surface. Use your finger to make a small indentation in the flour and add the yeast to the indentation. Make sure the yeast does not come in contact with the salt or liquid.

3. Close the lid and plug in the power.
4. Press the MENU button until the program you want is displayed.
5. Press COLOR and move the arrow to the desired setting: Light, Medium, Dark , Rapid.
6. Press WEIGHT and move the arrow to the desired weight.
7. If desired, the DELAY button can be set. Press the “TIME+” and “TIME-” buttons to increase the cycle time shown on the LCD display. If you want to make bread immediately, you can ignore this process.
8. Press START/STOP to work. If setting to crust color and weight, press START/STOP button for confirm the setting, press again to activate the program. “▶” indicates to the current working progress, meanwhile the colon start flashing constantly and the time counting down. The program start working.

NOTE: If you want to stop the program, press the START/STOP button for 3 seconds.

9. When the flour has finished its first kneading, you will hear ten “beeps” the LCD display will show “ADD” to prompt you to add the fruit ingredients to the mixture. You can refer to the program schedule of this bread machine for the specific prompt time. Open the lid Open the lid and pour in your additions. The bread machine will work again. If the fruit ingredients are added too early, the aroma will diminish after a long time of mixing.

NOTE: The add function is only available for menu Basic, French, Whole Wheat, Sweet, Gluten Free, Super Rapid.

10. When 0:00 is displayed on the LCD, 10 beeps will be heard to indicate program completion, press START/STOP for 3 seconds to turn off the bread maker.

NOTE: If START/STOP is not pressed, the program will automatically begin a 1-hour keep warm period. If you want to stop the keep warm program, press START/STOP for 3 seconds.

11. Open the lid, put on oven mitts, hold the pan handle firmly and lift up.

Note: Special care must be taken when handling, the bread pan and bread are hot.

12. Using oven mitts, invert the bread pan (with the bread pan handle folded down) onto a wire cooling rack or clean surface and shake gently until the bread falls out. Using a non-metallic spatula, gently scrape the sides of the loaf pan.

NOTE: If the kneading knife remains in the bread, gently pry it out with a hook and do not reach for it with your hands to avoid scratching and burns.

CLEANING AND MAINTENANCE

1. Disconnect the machine from the power outlet and allow it to cool down before cleaning.
2. To clean the bread pan: Wipe the inside and outside of the bread pan with a damp cloth, without using any sharp or abrasive agents to protect the non-stick coating. The bread pan must be completely dry before installation.
3. If the kneading blade is difficult to remove from the bread pan, add some warm water and soak it for 30 minutes, then it can be easily removed. Clean with a damp rag.
4. Clean the top lid: After use, let the machine cool down. Use a damp cloth to wipe the inside of the lid and the viewing window. Do not use any abrasive cleaners for cleaning as this will reduce the high polish of the surface.

Note: It is recommended that the lid not be removed for cleaning.

5. Gently wipe the outer surface of the housing with a damp cloth, then wipe with a dry cloth. Do not immerse the housing in water for cleaning.
6. Before packing the bread maker for storage, make sure the bread maker is completely cool, clean and dry and that the lid is closed.

INGREDIENTS INTRODUCTION

1. Bread Flour

Bread flour is the most important ingredient in bread making and is recommended in most yeast bread recipes. It has a high gluten content, (so it can also be called a high gluten flour, containing high protein), which allows the volume of the bread not to collapse after rising. The gluten content is higher than that of all-purpose flour, so it can be used to make breads with large volume and internal diameter. Bread flour is better suited for yeast breads.

2. All-Purpose Flour

Flour that contains no baking powder, suitable for “Super Rapid” breads or bread made with the Quick settings.

3. Whole-Wheat Flour

Whole wheat bread is made by grinding the whole grain of wheat. Bread made from all or part of whole wheat, whole wheat bread has a higher fiber and nutrient content. Whole wheat bread is heavier, therefore, the bread may be smaller in size but heavier in texture.

It contains wheat hulls and gluten. Many recipes usually combine with Whole -Wheat flour or Bread Flour to achieve the best result.

4. Black Wheat Flour

Black Wheat Flour, also known as "rye flour", is a high purity wheat flour similar to whole wheat flour. In order to obtain a larger volume of bread after fermentation, it must be used together with a high percentage of bread flour.

5. Self-rising flour

Flour containing baking powder, especially for cakes. Do not use self-rising flour together with yeast.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are made by grinding corn and oatmeal separately. They are additive ingredients in the production of pumpernickel/rough bread and are used to enhance the flavor and texture of bread.

7. Sugar

Sugar is the "food" of the yeast and also adds sweetness and color to the bread; it is a very important factor in making the bread rise. White sugar is usually used; however, brown sugar, powdered sugar or cotton sugar may also be called for in some recipes.

8. Yeast

Yeast is a living organism and should be kept in the refrigerator to keep it fresh. It needs the carbohydrates found in sugar and flour for nutrition. The yeast used in bread machine recipes goes by several different names: baker's yeast (preferred), active dry yeast and instant yeast.

During the fermentation process, yeast produces carbon dioxide. Carbon dioxide causes the bread to swell and softens the internal fibers.

1 tbsp dry yeast = 3 tsp dry yeast

1 tbsp of dry yeast = 15 ml of yeast

1 tsp of dry yeast = 5 ml

Check the expiration date and storage time of the yeast before use. It should be put back to the refrigerator immediately after each use. The fungus will be killed by the high temperature. Usually, bread fermentation failure is caused by bad yeast.

TIP: To check whether your yeast is fresh and active:

- (1) Pour 1 cup (237ml) of 113 F-122 F (45-50°C) warm water into a measuring cup.
- (2) Add 1 teaspoon (5 ml) of white sugar to the cup and stir, then add 1 tablespoon (15 ml) of yeast over the water.
- (3) Place the measuring cup in a warm place for about 10 minutes. Do not stir the water.
- (4) Fresh active yeast will begin to bubble or "grow". If it does not, the yeast is dead or inactive.

9. Salt

Salt is necessary to improve the flavor of the bread and the color of the crust. Salt inhibits the activity of yeast. Do not use too much salt in the recipe. Without salt, the bread will be bigger.

10. Egg

Eggs improve the texture of the bread and give it more nutrition and volume. Eggs must be whisked in with the other liquid ingredients.

11. Grease, Butter and Vegetable Oil

Grease will soften the bread and delay the storage period. Butter should be melted or cut into small pieces before adding to the liquid.

12. Baking Powder

Baking powder is used to make Super Rapid breads and cakes. This is because it does not require fermentation time and it creates air, which forms bubbles and softens the texture of the bread.

13. Baking Soda

It is similar to baking powder. It can also be used in combination with baking powder.

14. Water and Other Liquids(always add first)

Water is the basic ingredient for making bread. In general, the room temperature of water should be between 68°F-77°F (20°C-25°C). Some recipes may call for milk or other liquids to add flavor to the bread. Never use dairy with the Delay Timer option.

USE EXACT MEASUREMENT

TIPS: One of the most important steps in making good bread is to measure the ingredients correctly. Carefully measure each ingredient and add it to the loaf pan in the order given in the recipe.

It is highly recommended to use a measuring cup or measuring spoon to get the exact amount, Otherwise, the bread will be greatly affected.

Adding Sequence

Always add the ingredients in the order given in the recipe.

First: liquid ingredients

Second: dry ingredients

LAST: Yeast

Yeast should only be placed on flour dry ingredients, never in contact with liquid or salt. Never add perishable ingredients such as eggs or milk when you are using the Delay Timer function for a long time.

When the flour has finished its first kneading, you will hear ten “beeps” the LCD display will show “ADD” to prompt you to add the fruit ingredients to the mixture. You can refer to the program schedule of this bread machine for the specific prompt time. If the fruit ingredients are added too early, the aroma will diminish after a long time of mixing.

Liquid Ingredients

Water, fresh milk or other liquids should be measured using a clearly marked measuring cup with a spout. Place the cup on the counter and lower yourself to check the liquid level. When measuring cooking oil or other ingredients, the measuring cup should be washed thoroughly without any other ingredients.

Dry measurements

To measure dry ingredients, gently scoop flour, etc. into a measuring cup, fill it to the top, and level it with a knife. Do not use a measuring cup to scoop dry ingredients directly from the container, as this may add up to a tablespoon of additional ingredients. Do not tap the bottom of the measuring cup.

Tip: Before measuring, stir the flour to aerate it. When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring Tsp and make sure it is level.

ACCESSORIES INSTRUCTION

Measuring cup:

In the recipe, the measurement unit “CUP” refers to the whole cup, 240ML, the following pictures are for reference.

1. Measure the liquid ingredients: To measure the liquid, the cup should be placed on a horizontal surface at eye level (not at an angle) to check the level. If adding eggs, milk or other liquids, they should be put into the cup first, then add water until the level required by the recipe is reached. Add water according to the recipe, and if you add

eggs, reduce the amount of water accordingly because they contain a small amount of water.

2. Measure the powder composition: put the powder composition into the cup, then gently shake until leveling and read the degree. Do not shake for a long time, otherwise the powder will be too tight to measure.

Measure Tsp: This includes tea Tsp and table Tsp.

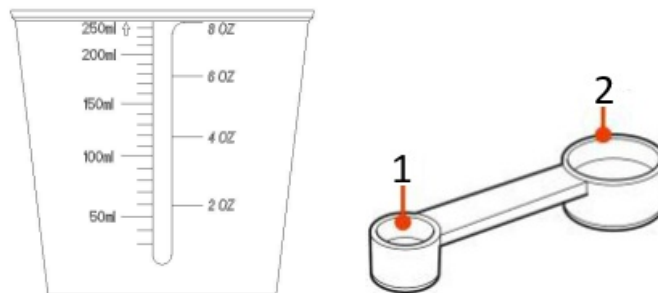
Teaspoon (Tsp) is used to measure yeast and salt.

Table Tsp (Tbsp) is used to measure sugar and oil.

Hook: Used to pull the kneading blade out of the bread.

Measurement/ conversion chart

1 ½ teaspoons = ½ tablespoon
3 teaspoons = 1 tablespoon
½ tablespoon = 1 ½ teaspoons
2 tablespoons = ⅓ cup
4 tablespoons = ¼ cup
5 tablespoons + 1 teaspoon = ⅓ cup
8 tablespoons = ½ cup
12 tablespoons = ¾ cup
16 tablespoons = 1 cup
¾ cup = ⅓ cup + 2 tablespoons
⅝ cup = ½ cup + 2 tablespoons
⅞ cup = ¾ cup + 2 tablespoons

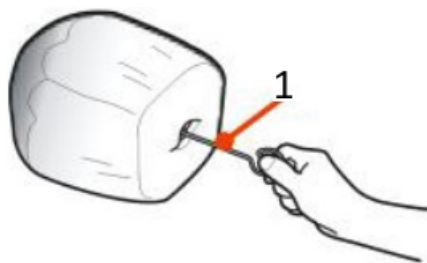


1. Tea Tsp(Tsp)

2. Table Tsp(Tbsp)

Hook

Sometimes when put out the bread, kneading blade would stay into the bread, use the hook to pull out the blade.



1. Hook

TROUBLE SHOOTING

Below trouble shooting only for your reference when during in the use, if appliance has damage, for avoid danger or more loss, please send to maintenance station or contact after-sales email for help.

N O	Problem	Cause	Solution
1	Smoke from ventilation hole when baking	Some ingredients adhere to the heat element or nearby, for the first use, oil remained on the surface of heat element	Unplug the bread maker and clean the heat element, but be careful not to burn you, during the first use, dry operating and open the lid.
2	Bread bottom crust is too thick	Keep bread warm and leave bread in the bread pan for a long time so that water is losing too much	Take bread out soon without keeping it warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerse kneader for 10 minutes, then take it out and clean.
4	Stir ingredients not evenly and bake badly	1.selected program menu is improper	Select the proper program menu
		2.after operating, open cover several times and bread is dry, no brown crust color	Don't open cover at the last rise
		3.Stir resistance is too large so that kneader almost can't rotate and stir adequately	Check kneader hole, then take bread pan out and operate without load, if not normal, contact with the authorized service facility.
5	Display "HHH" after pressing START/STOP button	The temperature in bread maker is too high to make bread.	Press START/STOP button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down
6	Hear the motor noises but dough isn't stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients is weighed accurately
7	Bread size is so large as to push cover	Yeast is too much or flour is excessive or water is too much or environment temperature is too high	Check the above factors, reduce properly the amount according to the true reasons

8	Bread size is too small or bread has no rise	No yeast or the amount of yeast is not enough, moreover, yeast may have a poor activity as water temperature is too high or yeast is mixed together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature properly
9	Dough is so large to overflow bread pan	The amount of liquids is so much as to make dough soft and yeast is also excessive.	Reduce the amount of liquids and improve dough rigidity
10	Bread collapses in the middle parts when baking dough	1.used flour is not strong powder and can't make dough rise	Use bread flour or strong powder.
		2.yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		3.Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
11	Bread weight is very large and organization construct is too dense	1.too much flour or short of water	Reduce flour or increase water
		2.too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
12	Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
		2.water temperature is too high	Check water temperature
13	Bread surface is adhered to dry powder	1.there is strong agglutination ingredients in bread such as butter and bananas etc.	Do not add strong agglutination ingredients into bread.
		2.stir not adequately for short of water	Check the amount of water and flour
14	Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have great effect on making bread, baking color will become very dark because of much sugar	If baking color is too dark for the recipe with excessive sugar, press START/STOP to interrupt the program ahead 5-10 min of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed

RECIPE

1 Basic bread

Ingredient	Volume	Volume	Volume	Remark
bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
time	2:55	3:00	3:05	
water	340ml	430ml	520ml	
oil	2 Tbsp	3 Tbsp	4 Tbsp	
salt	1 Tsp	2 Tsp	3 Tsp	put on the corner
flour	4 cups/560g	5 cups/700g	6 cups/840g	
sugar	3 Tbsp	4 Tbsp	5 Tbsp	put on the corner
milk powder	3 Tbsp	4 Tbsp	5 Tbsp	
yeast	0.6 Tsp	0.8 Tsp	1 Tsp	put on the dry our, don't touch with any liquid

2 French bread

Ingredient	Volume	Volume	Volume	Remark
bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
time	3:10	3:15	3:20	
water	340ml	430ml	520ml	
oil	2 Tbsp	3 Tbsp	4 Tbsp	
salt	1 Tsp	2 Tsp	3 Tsp	put on the corner
flour	4 cups/560g	5 cups/700g	6 cups/840g	
sugar	2 Tbsp	3 Tbsp	4 Tbsp	put on the corner
yeast	0.6 Tsp	0.8 Tsp	1 Tsp	put on the dry our, don't touch with any liquid

3 Whole-wheat bread

Ingredient	Volume	Volume	Volume	Remark
bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
time	3:25	3:30	3:35	
water	340ml	430ml	520ml	
oil	2 Tbsp	3 Tbsp	4 Tbsp	
salt	1 Tsp	2 Tsp	3 Tsp	put on the corner
whole wheat flour	2 cups/280g	2.5 cups/350g	3 cups/420g	
flour	2 cups/280g	2.5 cups/350g	3 cups/420g	
brown sugar	1 Tbsp	3 Tbsp	4 Tbsp	put on the corner
milk powder	3.5 Tbsp	4 Tbsp	4 Tbsp	
yeast	1.25 Tsp	1.5 Tsp	1.75 Tsp	put on the dry our, don't touch with any liquid

4 Sweet bread

Ingredient	Volume	Volume	Volume	Remark
bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
time	2:50	2:55	3:00	
water	330ml	420ml	510ml	
Vegetable oil	2 Tbsp	3 Tbsp	4 Tbsp	
salt	0.6 Tsp	1 Tsp	1.5 Tsp	put on the corner
sugar	0.3 cup	0.5 cup	0.75 cup	put on the corner
flour	4 cups/560g	5 cups/ 700g	6 cups/840g	
milk powder	3.5 Tbsp	4 Tbsp	4 Tbsp	
yeast	0.6 Tbsp	0.8 Tbsp	1 Tbsp	put on the dry our, don't touch with any liquid

5 Butter milk

Ingredient	Volume	Volume	Volume	Remark
bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
time	2:55	3:00	3:05	
Milk	200ml	300ml	400ml	
butter oil	150ml	150ml	180ml	
salt	1.5 Tsp	2 Tsp	2.5 Tsp	put on the corner
sugar	2 Tbsp	3 Tbsp	4 Tbsp	put on the corner
high gluten flour	4 cups	5 cups	6 cups	
instant yeast	1 Tbsp	1.5 Tbsp	1.75 Tbsp	put on the dry our, don't touch with any liquid

6 Gluten free bread

Ingredient	Volume	Volume	Volume	Remark
bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
time	3:20	3:25	3:30	
water	340ml	430ml	520ml	
oil	2 Tbsp	3 Tbsp	4 Tbsp	
salt	1 Tsp	2 Tsp	3 Tsp	put on the corner
sugar	2 Tbsp	3 Tbsp	4 Tbsp	put on the corner
gluten-free-our	2 cups/280g	2.5cups/350g	3 cups/420g	
cornstarch	2 cups/280g	2.5 cups/350g	3 cups/420g	can replace of oat flour
yeast	0.6 Tsp	0.8 Tsp	1 Tsp	put on the dry our, don't touch with any liquid

7 Super Rapid

Ingredient	Volume	Volume	Volume	Remark
bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
time	1:25	1:30	1:35	
Water(48°C)	340ml	430ml	520ml	water temperature 40-50°C
oil	3 Tbsp	4 Tbsp	5 Tbsp	
salt	1.5 Tsp	2 Tsp	2.5 Tsp	put on the corner
flour	4 Cups/560g	5 Cups/700g	6 Cups/840g	
sugar	3 Tbsp	4 Tbsp	5 Tbsp	put on the corner
yeast	1.5 Tsp	2 Tsp	2.5 Tsp	put on the dry our, don't touch with any liquid

8 Cakes

Ingredient	Volume	Volume	Volume	Remark
bread weight	1000 g/2LB	1250 g/2.5 LB	1500g /3LB	dissolve sugar in egg and water, mix well by electric egg-beater to as a bulk , then put the other ingredients together into bread barrel, then start this menu.
time	1:30	1:35	1:40	
butter	1 Tbsp	2 Tbsp	3 Tbsp	
sugar	0.5 cups/70g	1 cups/140g	1.5 cups/210g	
eggs	7 Pcs	8 Pcs	9 Pcs	
self-generating powder	3 cups/420g	4 cups/560g	5 cups/700g	
yeast	0.8 Tsp	1 Tsp	1.25 Tsp	

9 Knead

time	0:10	
water	330ml	
salt	1 Tsp	put on the corner
oil	3 Tbsp	
high gluten flour	4 cups/560g	

10 Dough

time	0:50	
water	610ml	
salt	3 Tsp	put on the corner
oil	5 Tbsp	
high gluten flour	7 Cups/980g	
instant yeast	2 Tsp	

11 Pasta dough

time	0:15	
water	620ml	
salt	1 Tsp	put on the corner
oil	3 Tbsp	
high gluten flour	8 Cups	

12 Yogurt

time	8:00
milk	1500ml
lactic acid bacteria	150ml

13 Jam

time	1:20	
strawberry	5 cups/700g	stir to mushy, can put some water or not
starch	1 cups/140g	
sugar	1 cups/140g	According to personal taste

14 Bake

time	1:00
Adjust baking temperature by pressing crust button :Light-212°F (100°C); Medium-302° F (150°C); Dark-392° F (200°C), default 302° F(150 °C).	

15 Home made

Press this button enter to home-made menu, in this menu, user can set each process time. eg. knead, ferment, bake. Suitable for DIY bread.

Tips: When placing salt and sugar at the same time, it is recommended to place it diagonally

Notes:

The above recipe can be used as a reference recipe for customers, our company with the existing materials have been made to verify, due to climate, temperature, ingredients different yeast, water will be different!

WARRANTY CARD

Limited 1-year Warranty	
Warranty object	Bread Maker
Warranty Period	From the delivery date
Delivery Date	
Invoice No.	
Order Number	

SPECIFICATIONS

Rated voltage	120V 60Hz
Power consumption	850W
Dimensions (HxWxD)	16.48*10.57*11.97in 418.5*268.5*304mm
Certications	ETL FDA
Power cord length	39.4in/100cm(with plug
Net weight	6.05KGS/ 13.34lbs

For FAQ and more information, please contact us with your information and order number.
We are glad to be of service.
After-sale Email: yaegaoyuanus@yaemart.org



[Davivy BM8906 850W Bread Maker Machine](#) [pdf] Instruction Manual

- User Manual