

DonLim DL-TM018 Bread Maker Machine



DonLim DL-TM018 Bread Maker Machine Instruction Manual

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DonLim DL-TM018 Bread Maker Machine



TECHBEAR URL:

<https://www.amazon.com.au/stores/page/03E76697-E36A-4D73-93BB-66E374C1F7CE>

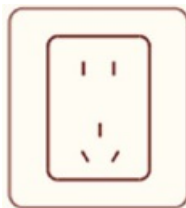
(AFTER-SALES SERVICE) – We value your satisfaction. All of our Product come with a 24-month warranty and lifelong technical support.

If you have any questions about our bread maker, please feel free to contact us, and our after-sales personnel will provide you with professional technical support.

Safety Warning

Please read this instruction manual carefully before using the product and keep it in a safe place.

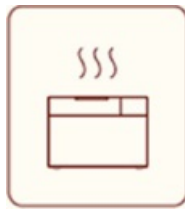
Check that the household power supply is suitable as this may affect its effectiveness or cause damage.



Do not allow the power cord to hang over the edge of a table or place it on a hot surface.



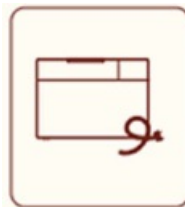
Do not cover the machine with towels etc. when the machine is working and the machine is emitting large amounts of hot steam.



Be careful when moving the machine when there is hot grease inside.



Switch off and unplug the toaster when not in use or before cleaning.



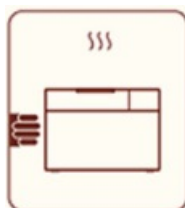
This machine is for home use only and must not be used for any other purpose.



Placing too much food in the appliance may cause a fire or electric shock.



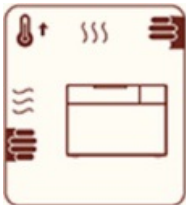
Some surfaces can be very hot during operation.



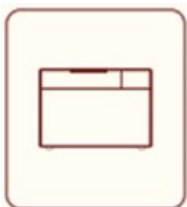
Note: Hot surfaces. Before working on the machine, make sure that all packaging materials such as cardboard-plastic have been removed.



Do not use your hands or face near the steam outlet when the machine is in operation to avoid burns.



Do not start the bread machine until the bread bucket is fully assembled.



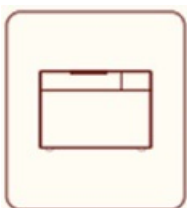
Special gloves must be used to avoid burns when removing objects.



Do not pour oil into the appliance as this may cause a fire.



The maximum amount of flour used in the bread machine must not exceed 500g and the leavening agent must not exceed 15g.



Keep away from combustible objects such as walls, electric stoves, gas stoves and curtains.



Do not insert metal sheets or other conductive materials into the machine to prevent fire or short circuits.



Do not touch or move any moving parts when the machine is in operation. The appliance must not be immersed in water.



Do not immerse the power cord, plug or machine in water or other liquids to prevent electric shock.



Use the power cord provided by the manufacturer or service centre, do not use accessories not recommended by the manufacturer.



This appliance cannot be operated with an external timer or independent remote control system.



Warning: If the power cord is damaged, to avoid danger it must be replaced by a professional from the man-

manufacturer, his service department or similar.



- The appliance is not intended to be used by persons (including children) who have physical, sensory or mental impairments or who lack experience and knowledge of its use, unless they are supervised or instructed in the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and maintenance of the appliance should not be carried out by children without supervision.

WARNING:

1. Stop working and unplug the appliance before moving it. Make sure there is no flammable grease in the heat pipe or its surroundings after moving it, otherwise it may cause fire and electric shock.
2. Do not open this box during work, wait until the appliance has cooled down before opening it for use or cleaning.

Pre-Use Tips for Bread Machines

Accessories

1. Measuring cup
For measuring water and milk solutions, not suitable for measuring flour.
2. Measuring spoon
Small spoon to measure yeast.
Large spoon for measuring sugar and milk powder.

Disassembly of the Bread Bucket

(the following is a universal diagram, please take the actual subject)
Do not force it upwards, but gently rotate it 30° to the left and then pull it upwards.

Installation and Removal of Mixing Blade

(The following is a universal diagram, please take the actual subject)
The blade protrudes upwards to be mounted on the bread drum spindle and rotated clockwise, if the mixing blade is not mounted correctly, it will cause the bread drum to be scratched.

Tips for Empty Baking

For the first time use, please BAKE EMPTY FOR 10 MINUTES to get rid of the anticorrosive protective coating of the heating tube and bread drum.

HOW TO OPERATE: Install the bread drum in place, put in a little water, then turn on the power, select the “Bake” menu and press the start button.

When baking, there may be slight smoke, odour or noise, which is the process of removing the protective coating and is a normal phenomenon.

How to Make Bread

Production Steps

In order to ensure the fermentation results, the dry yeast should not come into direct contact with water, salt and butter, so the correct order of the ingredients is as follows:

1. Put water or milk first.
2. If you need to add eggs, add them after adding water/milk.
3. Salt goes into the water (milk).
4. Put sugar in the corner of the bread bucket.
5. Add butter or cooking oil.
6. Put in the flour, trying to get the flour to cover the entire surface of the water.
7. Yeast goes in, make sure the yeast doesn't come in contact with the water and salt.
8. Select the menu and start the machine.

Do not open the lid too often during the fermentation and baking process, otherwise it will affect the result of the bread making.

Refer to the Recipe

Warm Tips: This manual or recipe given in the relevant recipes, are Donglim appliances after repeated testing and verification to determine the best solution. Combined with the domestic people's eating habits, the recipes given to make bread will be relatively soft, so the actual weight of the baked bread will be lighter than the specifications of the capacity (450g or 750g, 1000g), the weight of the bread to prevail in kind.

Standard Bread

Super Soft Sweet Bread:

Can be made with “Sweet Bread” or “Soft Bread” menu.

Super Soft Sweet Bread:

Can be made with “Sweet Bread” or “Soft Bread” menu.

Tips: For better bread texture, take out the bread as soon as possible after it is ready, if it is kept warm or stored for too long, the harder the bread will taste.

Must Read for Newbies

Flour

Make sure to use “high-gluten flour” (13% or more protein content). If you don’t use the right kind of flour, it may result in uneven cooking.

Yeast

Make sure to use “High Sugar Tolerant” yeast (which remains active in environments with a sugar content of 7% or more). If you choose ordinary yeast, the fermentation may fail.

Electronic Scale

Even a skilled baker can’t put ingredients by feel, so an electronic scale is essential.

Product Presentation**Product Parameters:****Power on**

- When the power is switched on, the machine emits a long beep and the display lights up.
- When powered on, the machine displays the default menu, default weight and default firing colour.

Start/Stop

- To start, press this key and the machine will sound a short beep, the machine will start randomly, after starting the machine will lock the production menu, this state can only be paused or cancelled;
- To pause or resume work, press this key briefly, a short beep will be heard and the machine will pause, press again briefly and the machine will restart (if there is no next operation after pressing pause for more than 10 minutes, the machine will automatically resume the program and continue working);
- To cancel the current work and reset the work program, press and hold this key, a beep will be heard and the machine will return to standby, the display will return to the menu selection interface.

Menu selection:

- The first 24 items of this product are fixed menus, the 25th item is customized as a self-programmed menu.
- Press the “Menu” key, the display will show the menu number in turn, press this key repeatedly until the corresponding menu appears, then stop the key action, you can default selected.
- If the “Menu” key is not pressed, the machine will default to the “Standard bread” programme.

Menu shortcuts.

- Dough key: corresponds to the menu “Dough” function.

Burnt

- The darker the colour of the crust, the crisper the crust.
- Press the “Colour” key and the display will show “Light, Medium, Dark” in turn.

Weight

- Press the “Weight” key and the display will show “Adjustable weight” in sequence.
- Press the key repeatedly until the corresponding option appears and stop the key action to select by default.

Time

- This function key can be used for appointment functions (delaying the start of the production) or for some menus with customisable working times.
- Individual menus can be adjusted by pressing “Time +” or “Time -”;
- When all the above settings have been completed, press the “Start” button to start working.

Note: Do not use perishable ingredients, such as eggs, fresh milk, etc. when using the reservation function.

How to use Cloud Menu

- This function allows you to manually set the time for each stage of the toaster to achieve different gourmet results;
- Select the menu “Cloud Menu” and press “Confirm” to enter “First Mix”. Press the “Confirm” button, press the “Time +/-” button to set the first fermentation time and press the “Confirm” button. In the same way, set “second stirring”, “second fermentation”, “third stirring”, “third fermentation”, “third fermentation” and “baking” in the same order. “, “Bake”, “Keep warm”, time, press “Start/Stop” and press “Start/Stop” again to start working.

Note: To protect the life of the motor, the first fermentation time must not be less than 10 minutes.

“Confirm” button

- Only suitable for use in the Cloud menu, no other menus are available

Finish

- The bread machine intelligently outputs the process and completion time according to the different menus and the corresponding settings, and when it is finished, the machine sounds a beeping alarm and starts to keep warm automatically.

First Time Use

Note: The following is a general diagram, if the machine program is upgraded, the default time of the program will be changed without notice, please refer to the actual product!

Ensure that all the packaging ingredients are removed from the bread machine, leaving only the bread bucket and mixing knife inside the machine.

1. Empty Baking Tip: For the first time, please bake for 10 minutes to remove the anti-corrosion coating from the heaters and the bread bucket.
2. Operation: Install the bread bucket in place, add a small amount of water, then switch on the power, select the "Bake" menu and press the start button. There may be a slight smoke when baking and then the "bake" function is selected. Then start the process of removing the protective coating, which is normal.
3. When the baking process is over, unplug the power supply, put on the insulated gloves and take out the bread bucket, wait for the machine to cool down and then clean the bucket. When the machine has cooled down sufficiently, the machine can only be used for the next step.

Precautions for use

(the following is a general diagram, please refer to the actual product!)

Installation and removal of the mixing knife

The blade is mounted protruding upwards on the spindle of the bread drum and rotates clockwise. Incorrect installation of the mixing knife will result in scraping of the bread bin.

Removal of Stirring Knife

When the mixing knife is stuck to the flour, you can remove the bucket by pressing the ends of the bucket with your left hand and rotating the knife with your right hand in the left and right directions.

Do not forcibly pull out. gently turn to the left 20 degrees. and then pull out.

Fetch Fruit box

1. The fruit caddy is on the back of the bread machine, squeeze the caddy handle. (Warning: Do not open this box during operation, but only after it has cooled down for use or cleaning.)
2. Then pull out the caddy drawer.
3. If you need to clean the fruit box, you can directly take out the fruit box in the drawer for cleaning.

Keep Warm Function

The machine will automatically keep warm for 1 hour after baking. To stop keeping warm, press and hold the "Start/Stop" button (the texture and shape of the bread will vary after keeping warm, so it is recommended to remove the bread as soon as possible after baking).

Removing the Bread

Put on the gloves, open the lid and lift the bucket handle up with a hook and fork, then turn the handle counter-clockwise with your hand to lift the bucket out. Turn the bucket upside down and gently shake the bucket until the bread falls out. If the mixing knife is stuck in the bread, use the hook and fork to remove it, do not touch the mixing knife directly with your hands to avoid burns.

Memory Function

If the power is accidentally cut off during the bread making process, the bread maker will continue the same process as before the power failure if the power is turned back on within 10 minutes, without the need to press

any keys. If the power is cut off for more than 10 minutes, the original settings are cancelled. If the “Start/Stop” button is pressed during use, the machine will also start and continue to work on its own if no further instructions are given for more than 10 minutes.

Keeping Bread Fresh

As home-made bread does not contain preservatives, it has a short storage time. It is recommended to store leftover bread in a plastic bag or container for up to 3 days at room temperature and up to 10 days in the fridge.

Warning Tips

When you press “Start/Stop”, the display shows “HHH” indicating that the temperature inside the machine is too high, please press and hold “Start/Stop” to switch off the machine and unplug it until it has cooled down completely. When pressing the “Start/ Stop” button, the display shows “Err” indicating that the thermostat inside the machine is faulty and the machine needs repair. When pressing the “Start/Stop” button, the display shows “LLL” and flashes, indicating that the temperature inside the toaster is too low and the machine needs to be moved to a higher temperature place to operate again.

Order of the Ingredients

1. To ensure the fermentation effect, dry yeast should avoid direct contact with water, salt and butter, so the correct order of materials placement is as follows:
2. Start with water or milk.
3. The water temperature for making bread should be 20-25 °C, and 45-50°C for quick bread. Pay attention to the water temperature should not be too high, otherwise the fermentation effect will be reduced.
4. If adding eggs, add water/milk before adding.
It is recommended to use warm water in winter and add slightly less water than in summer.
5. Put salt near the corner of the bread bucket.
Salt suppresses yeast reproduction and can be omitted if you don't like it, but the bread may rise more than normal.
6. Put sugar in a corner of the bread bucket.
General use of white sugar, special requirements can be used brown sugar, powder sugar or sugar.
7. Add butter or cooking oil.
The butter should be melted first, or cut into small particles, it is recommended not to add at first, stir for a while before adding.
8. Add the flour, trying to cover the surface.
The flour used to make bread is a kind of high gluten flour, which is only available in special food stores. If you can't find it, you can go to the supermarket to buy high gluten dumpling flour instead.
9. Make a dent in the flour with your finger.
High gluten flour for bread, medium gluten flour for steamed buns, low gluten flour for cookies, cakes, don't go wrong.
10. Place the yeast in a small pit, making sure that the yeast does not come into contact with water and salt.
There are two kinds of yeast, active dry yeast and instant yeast, instant yeast is faster and less, half a scoop of instant yeast is equal to about 1 scoop of active dry yeast, baking powder, soda is mainly used to make fast bread and cake, is no fermentation time. (It's best to have a small electronic scale so you can get a better handle on the portion size.)
11. Put the bread bucket on the rotating shaft at the bottom of the machine, turn clockwise until it is locked, close the cover, turn on the power supply, and select setting.

Reference Recipe

(for Reference Only)

Warm Tips: The recipes given in this manual or in the recipes are the best solutions after repeated testing and verification by East Atrophy Appliances. The actual weight of the baked bread will be lighter than the specified capacity (450g or 750g or 1000g), depending on the eating habits of the domestic population.

Tip: If you want the bread to taste better, take it out as soon as possible after it is ready. The longer the bread is kept warm or stored, the harder it will be.

1. Please use yeast that is resistant to high sugar (ordinary high active yeast does not work well). The amount of yeast on the dry flour can be adjusted appropriately when using (it can be reduced when the bread is too big for the top, and increased when it is too small).
2. If the flour contains 13% protein or more per 100g, it is considered high gluten flour (not suitable for cakes, dumplings and Chinese buns).
3. Please use an electronic scale for weighing the ingredients. For yeast, use a small spoon to measure one small spoonful = 3g (measuring cups are only suitable for measuring liquid ingredients).
4. The amount of sugar should not be adjusted beyond the permitted range. It is not necessary to use the post-oil method.
5. In winter, use warm water or milk at about 40°C. Increase the yeast by an appropriate amount.
6. The amount of flour used determines the size of the loaf, not the weight of the loaf. The lighter the bread, the more fluffy it will be.
7. You can use unflavoured liquid frying oil instead of butter, half the amount of butter (the less oil you use the shorter the shelf life).
8. If you need to shape the bread by hand, reduce the water by 10-15g.
9. When the bread is ready, please pour it out as soon as possible, put it on a rack to cool and store it in a sealed container. A (Delayed removal of bread from the barrel will cause serious deformation and shrinkage.)

Water, fresh milk and other solutions can be measured in measuring cups, which should be clean and free from impurities before measurement. (Except for yeast, all other ingredients are recommended to be weighed electronically as far as possible to ensure accurate dosage)

Note: When stir-frying dried goods of the size of peanuts, pistachios, etc., due to the shape factor, it may cause the leaves to get stuck, in this case, you can pause the equipment, then use chopsticks and other tools to break open the stuck dried goods, and then start making again, it will not damage the machine itself!

How to Use the Bread Machine

Note: The following is a general diagram, if the machine program is upgraded, the default time of the program will be changed without notice, please refer to the actual product! Add the fruit ingredients to the fruit box before starting the machine, do not open the fruit box while the machine is working!

Step 1: Put the ingredients into the bread bucket according to the recipe ratios.

Step 2: Turn the bucket to the right to lock it in place.

Step 3: Press the “Menu” button to select the corresponding programme. If you do not press this button, the machine will default to the “Standard Bread” menu.

Step 4: Press the “Colour” button to select the colour of the bread.

Step 5: Press the “Weight” button to select the weight of the bread.

Step 6: Then press the “Start/Stop” button.

To make a reservation, please press the “Time” button after step 5 to select the reservation time. The principle of the reservation time is: select the number of hours you want to eat the bread after, the maximum reservation time of the bread machine is 13 hours.

Press the “Start/Stop” button after setting the appointment time.

How to use the “Dough” shortcut:

Step 1: Place the ingredients in the bread bucket and press the “Mix” button.

Step 2: Then press the “Time” button to adjust the mixing time.

Step 3: After setting the time, press the “Start/Stop” button and the machine will start working.

Note: When mixing, the machine will automatically pause for 10 minutes at the appropriate time to keep the motor in a safe condition.

Cleaning and Maintenance of the Bread Machine



Unplug the toaster and leave it to cool completely before cleaning.

- Body: Wipe with a damp soft cloth using a small amount of neutral detergent and dry with a dry cloth, do not soak the body in water or use strong acidic or alkaline detergents.
- Do not use abrasive cleaning tools such as wire brushes as this may damage the non-stick coating.
- Mixing knife: If it is difficult to pull out, fill the bucket with water and soak it for a while before pulling it out and wipe gently with a damp cloth.
- Lid and window: Do not soak the lid in water, just wipe with a damp cloth.

- Fork, measuring spoon and measuring cup: wipe with a damp soft cloth and dry with a dry cloth.

Common Problems with Toasters

Documents / Resources

	DonLim DL-TM018 Bread Maker Machine [pdf] Instruction Manual DL-TM018, DL-TM018 Bread Maker Machine, Bread Maker Machine, Maker Machine, Machine
	DonLim DL-TM018 Bread Maker Machine [pdf] Instruction Manual DL-TM018, DL-TM018 Bread Maker Machine, Bread Maker Machine, Maker Machine, Machine

References

- [User Manual](#)