



MOOSOO Bread Maker Instruction Manual

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MOOSOO BM8202 BREAD MAKER INSTRUCTION MANUAL



Model BM8202

PLEASE READ CAREFULLY, AND KEEP FOR FUTURE REFERENCE.

Intended Usage

The Premium Bread Maker is intended for use in private households. It is not intended for use in commercial or industrial environments and is not suitable for use outdoors.

Safety instructions

- Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner, Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.
- Do not touch hot surfaces, use handles or knobs.
- To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not let cord hang over edge of table or hot surface.
- The use of accessory not recommended by the appliance manufacturer may cause malfunctions.
- This appliance is not intended for being used by persons(including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 touch any moving or spinning parts of the machine when baking.
- Never switch on the appliance without properly placed bread pan filled ingredients Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
- This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well

earthed.

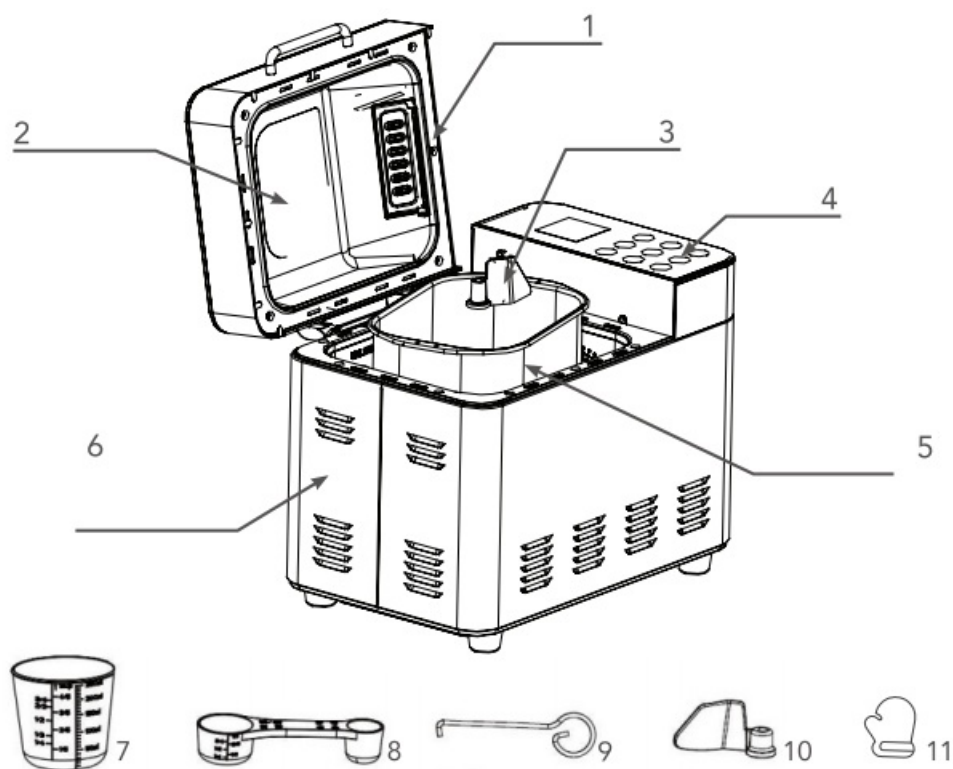
- Do not operate the appliance for other than its intended use.
- Do not use outdoors.
- Save these instructions.

Non Slip feet

CAUTION: To prevent transference of the non-slip feet to the counter top or heat damage we recommend placing the Premium Bread Maker on top of heat-proof mat.

Model	BM8202
RatedPower	600W
RatedVoltage	120V
Display	LCD
Weight	5.75kg

Know your Premium Bread Maker

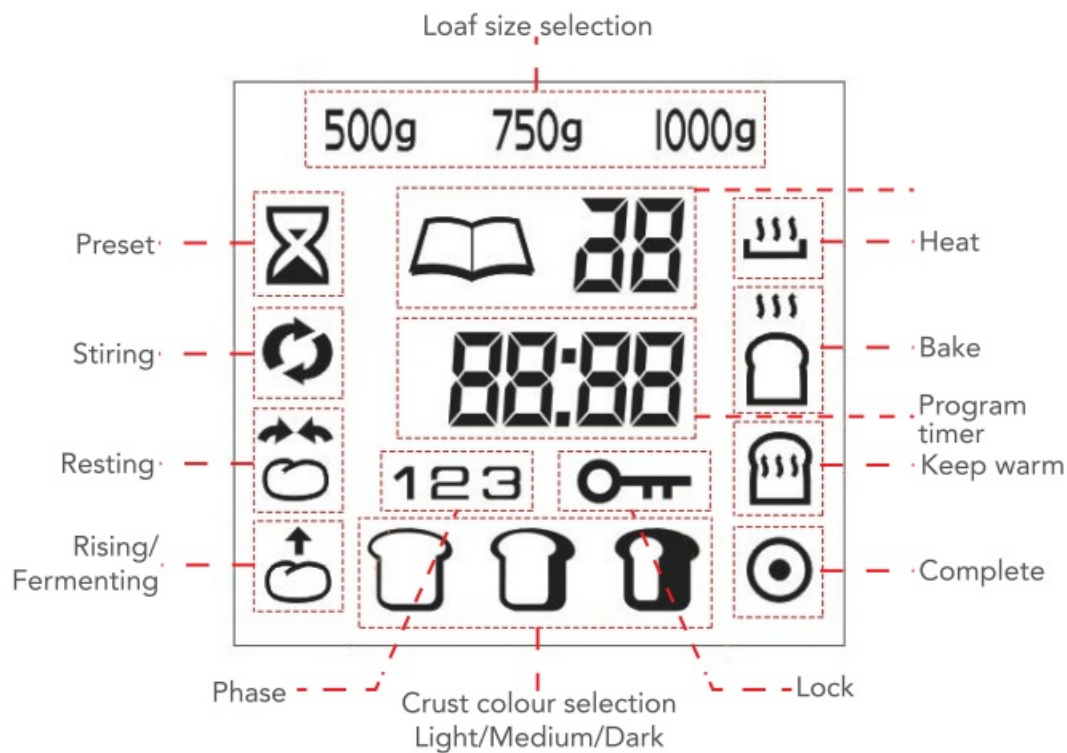


Control Pannel



Part #	Description
1	Ingredients Box
2	Viewing window
3	Kneading paddle
4	Control
5	Bread barrel
6	Housing
7	Measuring Cup
8	Measuring Spoon
9	Kneading paddle remover hook
10	Kneading paddle
11	Mitts

Display screen



Before First Use

The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

1. Unpack your appliance and check whether all parts and accessories are complete and free of damage.
2. Clean all the parts according to the "Cleaning and Maintenance" section.
3. Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
4. Dry all parts thoroughly and assemble them, the appliance is ready for use.

Operation

- To start a program, press the START/STOP button once. A short beep will be heard while the indicator will light up and the two dots in the time display begin to flash as the program starts. All other buttons are deactivated once a program has begun.
- To pause the program, press the START/STOP button for 0.5 seconds, if nothing else is pressed within 3 minutes, the program will continue till the set program completed .
- To stop the program, press the START/STOP button for approx 3 seconds until a beep is heard which means that the program has been switched off.

Button explanations

Menu

- The MENU button is used to set different programs. Each time it is pressed (accompanied by a short beep)the program will change.
- The LCD will cycle through the 17 programs in sequence.
- The functions of 17 programs will be explained below:

Program 1: Basic bread

For white and mixed breads, it mainly consists of wheat flour or rye flour. The bread has a compact consistency. You can adjust the bread color by COLOUR Setting button.

Program 2: French bread

For light breads made from fine flour. French bread requires special timing and temperatures to achieve that wonderful crispy, nicely browned crust. This is not suitable for baking recipes requiring butter, margarine or milk.

Program 3: Whole wheat

Whole wheat bread is a yeast bread that is made with a significant portion of whole wheat flour(50% or more), rather than with all white bread flour.

Breads made from whole wheat flour are more nutritious because the flour is milled from the entire wheat berry(including the bran and the germ).

Using whole wheat flour produces a bread that is brown to dark brown in colour (when all whole wheat flour is used), and the breads are more flavorful and healthful than breads made with refined white flours(even though"lost"nutrients are added back into white flours).

Program 4: Sweet bread

The Sweet Breads settings are for baking breads with high amounts of sugar,fats and proteins, all of which tend to increase browning. Due to a longer phase of rising the bread will be light and airy.

Program 5: Rice Bread

When using rice flour instead of wheat flour the kneaded mixture is more like a cake batter than a normal bread dough. Once kneaded the bread is allowed to rise, then baked to produce a crust that is thinner and softer than

that of a normal wheat flour loaf.

Program 6: Gluten Free

The ingredients to create gluten-free breads are unique. While they are “yeast breads,” the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise, and due to the high moisture content, baking time is increased. Mix-ins must be added at the very beginning of the cycle with basic ingredients.

Program 7: Quick bread (the loaf size and delay time are not applicable)

Kneading, rising and baking the loaf in less time than Basic bread. The bread baked on this setting is usually smaller with a dense texture.

Program 8: Fruit Bread

This setting will bake the bread normally, and automatically release the ingredients from the ingredients box at the right time so that they can be baked.

Program 9: Cake (the loaf size is not applicable)

Kneading, rise and baking, but rise with soda or baking powder.

Program 10: Jam

The bread maker is a great cooking environment for homemade jams and chutneys. The paddle automatically keeps the ingredients stirring through the process, they make a wonderful complement to freshly baked bread!

Program 11: Defrost

Provides a warm environment for food to defrost hygienically, but without cooking.

Program 12: Mix

Mixing only, no kneading or rising. Used for mixing cake.

Program 13: Knead

Kneading only, no rising or baking. Used for making dough for pizzas etc.

Program 14: Dough (the colour and loaf size are not applicable)

Kneading and rise, but without baking, remove the dough and use for making bread rolls, pizza, steamed bread, etc.

Program 15: Ice cream

Use this program exclusively for making ice cream in the ice bucket. See: “Making Ice Cream”. Via the +TIME or -TIME buttons, you may select the processing time: 20, 25, or 30 minutes. No Timer is operation available.

Program 16: Bake

Baking only, no kneading or rising. Can also be used to extend the baking time of other settings.

Program 17: Home made

Program Setting	Default Time	Ajustable time between
Stir1	10	0-30
Rest1	3	0-30
Stir2	5	0-30
Rest12	10	0-30
Stir3	20	0-25
Ferement1	42	0-60
Ferement2	40	0-60
Ferement3	0	0-60
Bake	50	0-80
	Three colour crust	Medium
Keep Warm	60	0-60
Delay		up to 15 hours

Program 18: Yogurt

Rising and make the yogurt

Color

With the button you can select light , medium or dark color for the crust. This button is applicable for the following program : Menu 1-9,16,17.

Weight (Loaf size)

Select the weight (500g , 750g , 1000g) Press the LOAF SIZE button to choose your desired gross weight , see the mark beneath it for reference.

This button is only applicable for the following program : menu 1-8 .

Delay (+Or-)

If you want the appliance do not start working immediately you can use these button to set the delay time. You must decide how long it will be before your bread is ready by pressing the + or -.

Please note the delay time should include the baking time of program. At the completion of delay time, the bread will be ready to be served.

First select the program and degree of browning, then press+ or- to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 15 hours .

Bake

This button is a direct way of selecting program 16 from the menu. Simply press this button followed by start/stop to start the baking program.

Knead

This button is a direct way of selecting program 13 from the menu. Simply press this button followed by start/stop to start the kneading program.

Settings

Phase

The phase number on the LCD display indicates which phase is currently being ran in the program that is currently set.

Keep Warm

Bread can be automatically kept warm for 1 hour after baking. During keeping warm, if you would like to take the bread out, switch the program off by pressing the START/STOP button. display on the LCD. After 60mins, display on the LCD.

Features

Memory

If the power supply has been interrupted during the course of making bread , the process of making bread will be continued automatically within 10 minutes, even without pressing START/STOP button. If the interruption time exceeds 10 minutes, the memory cannot be kept, you must discard the ingredients in the bread pan and add the new ingredient before restarting the bread maker.

If the dough has not entered the rising phase when the power supply cuts off ,you can press the START/STOP directly to continue the program from the beginning.

Environment

The machine may work well in a wide range of temperature, but there may be differences in the sizes of the loaves produced depending on the ambient room temperature. We suggest that the room temperature should be within the range of 59°F to 93.2°F.

Warning display

If the display shows "HHH" after you have pressed START/STOP button, (see below figure 1) the temperature inside is still too high when the program has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.



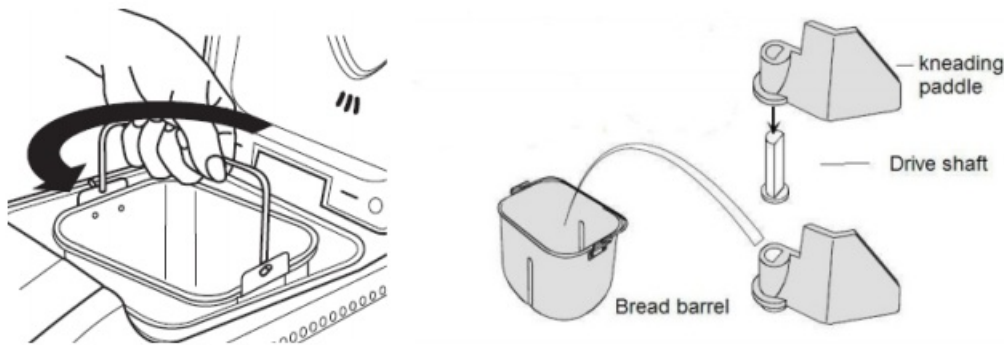
(Figure 1)

If the display shows "EEO" after you have pressed START/STOP button (see below figure 2) the temperature sensor is disconnected please check the sensor carefully by Authorized expert.



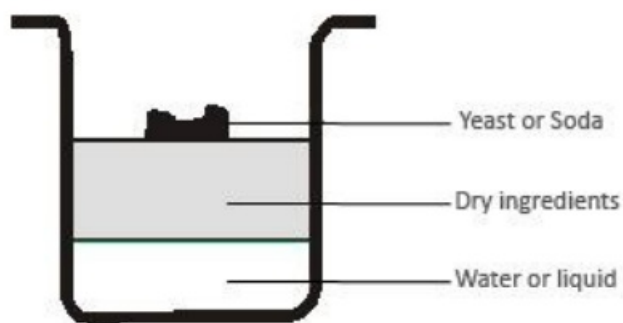
How to Make Bread

1. Place the bread pan in position, and then turn it clockwise until they click in correct position. Fix the kneading blade onto the drive shaft. It is recommended to fill hole with heat-resisting margarine prior to place the kneading blade to avoid the dough sticking the kneading blade, also this would make the kneading blade be removed from bread easily.



Kneading paddle Drive shaft Bread barrel

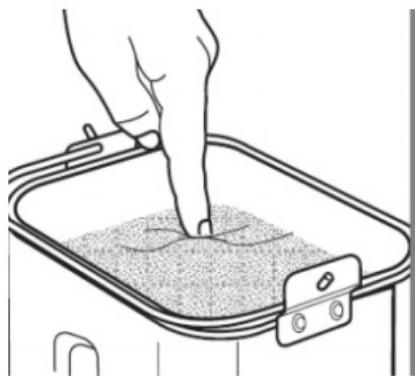
2. Place ingredients into the bread pan. Please keep to the order mentioned in the recipe. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.



Yeast or Soda Dry ingredients Water or liquid

***Note:** the quantities of flour and raising agent that may be used refer to the recipe

3. Make a small indentation on the top of flour with finger, add yeast into the indentation, make sure it does not come into contact with the liquid or salt.



4. Close the lid gently and plug the power cord into a wall outlet.
5. Press the MENU button until your desired program is selected.
6. Press the COLOR button to select the desired crust color.
7. Press the LOAF SIZE button to select the desired size.
8. Set the delay time by pressing or button. This step may be skipped if you want the bread maker to start working immediately.
9. Press the START/STOP button once to start working as the indicator will light up.
10. Add the fruit or nut ingredients into the ingredient box. During operation, the appliance will add the fruit or nut ingredients from the ingredient box to the bread pan automatically(except the programs of lough, Jam and Bake.
11. Once the process has been completed, ten beeps will be heard. You can press START/STOP button for approx 3 seconds to stop the process and take out the bread. Open the Lid and while using oven mitts, turn the bread pan in anti-clockwise and take out the bread pan.
- Caution: the Bread pan and bread may be very hot! Always handle with Care.**
12. Let the bread pan cool down before removing the bread. Then use non-stick spatula to gently loosen the sides of the bread from the pan.
13. Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.
14. Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter rather than fruit knife or kitchen knife, otherwise the bread may be subject to deform.
15. If you are out of the room or have not pressed START/STOP button at the end of operation, the bread will be kept warm automatically for 1 hour. After 1 hour the function will stop and one beep will be heard.
16. When do not use or complete operation, unplug the power cord.

Note: Before slicing the loaf, use the hook to remove out the Kneading blade hidden on the bottom of loaf. The loaf is so hot that never use the bare hand to remove the kneading blade.

Note: If bread has not been completely eaten up, advise you to store the remained bread in sealed plastic bag or vessel. Bread can be stored for about three days during room temperature, if you need storage for more days, please pack it with sealed plastic bag or vessel and then place it in the refrigerator, storage time is at most ten days, As bread made by ourselves does not add preservative, generally storage time is no longer than that for bread in market.

Cleaning and Maintenance

Disconnect the machine from the power outlet and let it cool down before cleaning.

1. **Bread pan:** remove the bread pan by turning it anti-clockwise, pulling the handle and wipe inside and outside of pan with damp clothes. Do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely before installing.
Note: Insert the bread pan and press down until it is fixed in correct position. If it cannot be inserted, adjust the pan lightly to make it be on the correct position then turn it in clockwise.
2. **Kneading blade:** If the kneading blade is difficult to remove from the cloth, use the hook. Both the bread pan

and kneading blade are dish washing safe components. Wipe the blade carefully with a cotton damp cloth for cleaning.

3. **Housing:** gently wipe the outer surface of housing with a damp cloth. Do not use any abrasive cleaner for cleaning, as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.

Note: It is suggested not disassembling the lid for cleaning. Before the bread maker is packed for storage, ensure that it has completely cooled down and it is clean and dry with the lid closed.

Bread Ingredients

1. Bread flour

Bread flour has high content of high gluten(so it can be also called high-gluten flour which contains high protein), it has good elastic and can keep the size of the bread from collapsing after rise. As the gluten content is higher than the common flour, it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient of making bread.

2. Plain flour

Flour that contains no baking powder, it is used for making quick bread.

3. Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten, Whole-wheat flour is heavier and more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole-wheat flour or bread flour to achieve the best results.

4. Black wheat flour

Black wheat flour, also named as"rough flour", it is a kind of high fiber flour, and it is similar with whole-wheat flour. To obtain the large size after rising, it must be used in combination with high proportion of bread flour.

5. Self-rising flour

A type of flour that contains baking powder, it is used for making cakes.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is very important ingredient to increase sweet taste and color of bread. And it is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be used by special requirement.

8. Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soft.

However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1 tbsp dry yeast=3 tsp dry yeast

1 tbsp dry yeast=15ml

1 tbsp dry yeast=5ml

Yeast must be stored in the refrigerator, as the fungus in it will be killed before using, check the production date and storage life of your yeast, Store it back in the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

Pour 1/2 cup warm water (45-50°C) into a measuring cup.

Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. Yeast.

Place the measuring cup in a warm place for about 10min, Do not stir the water.

The froth should be up to 1 cup. Otherwise the yeast is dead or inactive

9. **Salt**

Salt is necessary to improve bread flavor and crust color But salt can also restrain yeast from rising. Never use too much salt in a recipe. But bread would be made larger without salt.

10. **Egg**

Eggs can improve bread texture, make the bread more nourish and in size. The egg must be peeled and stirred evenly.

11. **Grease, butter and vegetable oil**

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

12. **Baking powder**

Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time and it can produce the air, the air comes from bubble will soften the texture of bread according to chemical principle.

13. **Soda**

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

14. **Water and other liquid**

Water is essential ingredient for making bread. Generally speaking, water temperature between 392°F and 482°F is the best. The water maybe be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, apple juice, orange juice lemon juice and so on.

Measuring the Ingredients

One of important step for making good bread is proper amount of ingredients. It is strongly suggested that use measuring cup or measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups. Observe the level of the measuring cup with your eyes horizontally. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

Dry measurements

Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, leveling off with a knife. Scooping or tapping a measuring cup with more than is required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

Adding sequence

The sequence of adding ingredients, generally speaking, should be :liquid ingredient, eggs, salt and milk powder

etc. When adding the ingredient, the yeast shouldn't touch liquid at all. The yeast can only be placed on the dry flour and can't touch with salt. After the flour has been kneaded for some time and a beep will prompt you to put fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavor will be diminished after long time mixing. When you use the delay function for a long time, never add the perishable ingredients such as eggs or fruit ingredient, etc.

Troubleshooting

	Problem	Cause	Solution
1	Smoke coming from ventilation hole when baking	Some ingredients adhere to the heat element, for the first use, oil remained on the surface of heat element	Unplug the bread maker, wait for it to cool, and clean the heating element. Leave to dry before use with the lid open.
2	Bread bottom crust is too thick	The bread has been left in the bread barrel on the "Keep warm" mode for too long, and too much water has been lost from the base.	Take the bread out of the bread maker sooner without keeping it warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking the bread out, put hot water into bread pan and soak the kneader for 10 minutes then take it out and clean.
4	The ingredients are not mixed evenly, and have consequently baked badly	Inappropriate program selected	Select the proper program
		After opening the lid several times and bread is dry, no brown crust color Stirring resistance is too large so that kneader almost can't rotate and stir adequately	Don't open lid at the last rise Check kneader hole, then take bread pan out and operate without load. If acts abnormally, contact our customer service team.
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	The motor makes noises, but the dough isn't stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly ,whether dough is made according to recipe and the ingredients are weighed accurately
7	Bread size is so large, and pushes against the lid	Too much yeast, flour or water has been added, or the ambient temperature is too high	Check the ingredients were measured correctly, and do not use the bread maker in ambient temperatures greater than 50.8°F
8	Bread size is too small or bread has not risen	No yeast or not enough yeast. Also the yeast may have poor activity as the water temperature is too high or the yeast is mixed together with salt, or the environment temperature low	Check the amount and the performance of yeast, increase the environment temperature if below 40.3°F
9	Dough overflows bread pan	The amount of liquid and yeast is too much making the dough soft.	Reduce the amount of liquids and improve dough rigidity
10	Bread collapses in the middle when baking dough	The flour used is not strong enough, and cannot support the dough rising	Use bread flour or strong powder
		Yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		Excessive water makes dough too wet and soft.	Adjust the recipe to reduce the amount of water used
11	Bread weight is very large and too dense	Too much flour or not enough water	Reduce flour or increase water
		Too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and Increase yeast

12	Centre is hollow after cutting bread	Excessive water or yeast or no salt Water temperature is too high	Reduce properly water or yeast and check salt check water temperature
13	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 can 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 5-10min of intended finishing time Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with lid closed

Disposal information



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority for recycling advice.



Warranty

This new VonShef product has a warranty period of 12 months beginning at the date of purchase. Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is solely the manner indicated in the warnings page of this manual, and all instructions have been followed accurately. Any abuse of the product manner which it is used will invalidate the warranty.


Returned goods will not be accepted unless re-packaged in its original colour box, and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

Copyright

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* If you have a query about your MOOSOO appliance, please contact the MOOSOO customer service email: usa@imoosoo.com

Documents / Resources

	<p>MOOSOO Bread Maker [pdf] Instruction Manual Bread Maker, BM8202</p>
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References

- [m minutes.no](http://m.minutes.no)