

Yedi®
HOUSEWARE

THE YEDI HOUSEWARE BREAD MAKER



For Cooking & Demo Videos Go To: www.yedihousewareappliances.com/breadmaker

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IMPORTANT SAFEGUARDS

When using the electrical appliance, basic precautions should always be followed. See below:

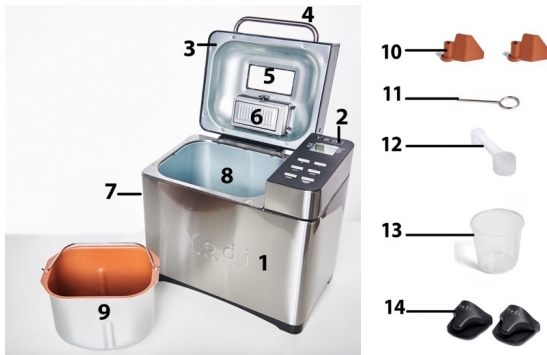
1. Read all instructions, product labels and warnings carefully before using the bread maker.
2. Do not touch hot surfaces. Use handles.
3. Always wear cooking mitts.
4. To avoid electrical shock, do not immerse cord, plug, or appliance in water or other liquid.
5. Supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Avoid contact with moving parts.
10. Do not use the appliance for other than intended or specified uses.
11. Do not place the appliance on unstable surfaces or near a hot gas or electric burner, or in an oven.
12. Do not let the cord hang over the edge of the table or counter or touch hot surfaces including the stove.
13. Extreme caution is needed when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, press and hold the START/STOP button for a full second; remove plug from the wall outlet.
15. Do not scratch, damage, modify, forcefully bend, pull, twist or fold the power cord.
16. Use only 120-VOLT AC electrical current.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

1. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance
 - b. Don't drape the cord over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

PARTS AND ACCESSORIES

- | | |
|------------------------|----------------------------------|
| 1. Steel Housing | 8. Baking chamber |
| 2. Display Screen | 9. Bread Pan |
| 3. Steel Lid | 10. Stirring paddle (Includes 2) |
| 4. Handle | 11. Hook |
| 5. Viewing Window | 12. Measuring Spoon |
| 6. Fruit/Nut Dispenser | 13. Measuring Cup |
| 7. Air Vent | 14. Cooking Mitts |



CONTROL PANEL BUTTONS EXPLAINED

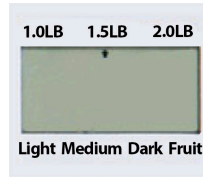


“MENU” Button - The **MENU** button is used to select your desired cooking program. Press the **MENU** button repeatedly to scroll through the cooking programs until you see the number on the display screen corresponding to the cooking program you desire to use. The **PROGRAM LIST** is as follows:

- | | |
|----------------------------|------------------|
| 1. Soft Bread | 11. Raw Dough |
| 2. Sweet Bread | 12. Leaven Dough |
| 3. Natural Sourdough Bread | 13. Jam |
| 4. French Bread | 14. Bake |
| 5. Whole Wheat | 15. Yogurt |
| 6. Quick Bread | 16. Gluten Free |
| 7. Sugar Free | 17. Sticky Rice |
| 8. Multigrain Bread | 18. Stir-fry |
| 9. Milky Loaf Bread | 19. Ferment |
| 10. Cake | |

“LOAF” Button: Press the **LOAF** button repeatedly to select the desired bread size (this function is just available for programs 1 to 9 and 16). The arrow location will indicate your loaf size/weight. You can choose between 3 options:

- 1.0 LB
- 1.5 LB
- 2.0 LB



“COLOR” Button: Press the **COLOR** button repeatedly to select the desired crust color (this function is just available for programs 1 to 10, 14 & 16). The arrow location will indicate your colored crust choice. You can choose between 3 options:

- Light
- Medium
- Dark



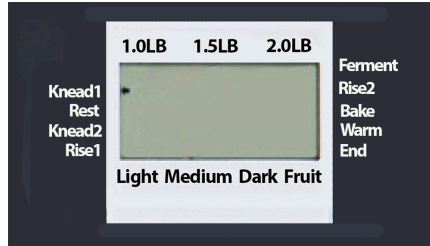
“START/STOP/PAUSE” Button:

1. Once you’ve selected your desired settings and are ready to begin cooking, press the **START/STOP/PAUSE** button once. A short beep will be heard. The colon “:” in the time display will begin to flash, and the cooking cycle will start. When the bread maker cycle begins, all the buttons/functions will be locked. If you need to access the unit’s buttons/functions, please hold the **START/PAUSE** button for 2 seconds.
2. When you press and hold the **START/STOP** button for at least 2 seconds you will hear a prompt sound “Buzz”, the unit will stop working immediately. However, please note this does not shut off the appliance. To shut it off you will need to disconnect the power cable.
3. To pause a program, you should quickly tap the **PAUSE** button and then the program will stop its countdown. While the machine is paused you can add some ingredients or check your mix. Tap the **PAUSE** button again and the cooking program will resume.

INDICATORS

When cooking bread an arrow will point to what part of the bread making process the machine is in. See below the 9 different stages of the bread cooking process:

1. Knead1
2. Rest
3. Knead2
4. Rise1
5. Ferment
6. Rise2
7. Bake
8. Warm
9. End



Fruit Indicator: Whenever making bread with dry fruits or nuts, the bread maker will sound a buzzer for 10 seconds and the arrow will point to the *“Fruit”* label. If using the fruit/nut dispenser, its contents will be automatically released at this time.

Note: This can also be done manually by carefully opening the breadmaker lid and dropping your desired fruits & nuts into the mix.

AUTOMATIC FRUIT/NUT DISPENSER (Optional Use)

For Demo Video Go Here: www.yedihousewareappliances.com/breadmaker

Note: Assemble to the bread maker before cooking. See instructions below:

1. Open the cover of the bread maker. Press the fruit/nut dispenser’s small black handle down to unlock and remove the fruit/nut dispenser form the breadmaker.



- 2.** Open the fruit/nut dispenser's cover.



- 3.** Add the ingredients such as fruits, nuts, seeds, and herbs. Then close its cover.

- 4.** Place the two pillars in the bottom of the box holder inside the bread maker lid. Push the fruit/nut dispenser forward while slightly pressing down its handle until it latches with the breadmaker's lid.



BEFORE FIRST USE

The appliance may emit a slight smell and/or smoke when you turn it on for the first time. Do not worry, this is normal and will soon stop. Make sure the appliance has sufficient ventilation.

Please check whether all parts and accessories are complete and free of damage.

Clean all the parts according to the section **“CLEANING AND CARE MAINTENANCE”**.

Assemble the bread pan and then set the bread maker on **BAKE** mode and bake empty for 10-minutes. Then **let it cool down** and clean all the parts again.

Dry all parts thoroughly and assemble them if necessary.

YOU'RE NOW READY TO USE YOUR YEDI!

HOW TO MAKE BREAD

For Demo Video Go Here: www.yedihousewareappliances.com/breadmaker

1. Open the lid and take out the bread pan by holding it from the handle and turning it slightly counterclockwise until it's released. Then pull it up and out of the baking chamber.



2. Attach the stirring paddle to the rotating shaft inside the bread pan and push down firmly.



3. Put the appropriate measured ingredients into the bread pan (**See our RECOMMENDED RECIPES section in this Instruction Manual - it provides the ingredients and measurements you will need to use for each cooking program**).



Note: We recommend adding the flour and then the yeast last (put yeast on top of the flour) to avoid the yeast contacting any of the wet ingredients which may reduce its activation capacity.

4. Put the bread pan into the baking chamber and turn slightly clockwise to secure. Close the lid.



Note: If you found an obstruction with the bread pan while pressing down, you could lift the bread pan again and turn its axel (located underneath the bread pan) try securing it to the baking chamber using another angle.

HOW TO MAKE BREAD

5. Plug the bread maker into an outlet. You will hear a buzzer sound and the digital control panel will illuminate: The default value after starting the unit is 1.5 LB /Medium Color/ Soft Bread.
6. Select your Bread Recipe by pressing the **"MENU"** button until you reach your desired bread program.
7. Press **"COLOR"** to select your crust color (Light, Medium or Dark)
8. Press **"LOAF"** to select your bread size. (1 LB, 1.5 LB or 2 LB).
8. Press **"START/STOP/PAUSE"** to begin cooking.
9. Finishing the Bread-making process: When countdown reaches 0:00, the buzzer sound will occur to notify you that bread making is done. The appliance will keep the bread warm for up to one hour in case you don't remove it immediately. After one hour the indicator arrow will move to "End".
10. Using a pair of gloves/mitts, take out the Bread pan. Then turn the bread pan upside down and shake slightly to release the bread. Note: If the bread cooks over the edges of the bread pan, remove excess bread before turning over.



Note: The stirring paddle may remain stuck in the bread when it comes out. In this case, use the hook accessory as follows:

1. Insert the hook in the axis of the stirring paddle.
2. Pull gently to release the stirring paddle from the bread.



BUZZER SOUNDS & KEEP WARM FUNCTION

A buzzer sound will be given as:

1. Machine is connected to an outlet.
2. Loaf, Color, Menu or Time Setup is pressed.
3. Switch **"Start/Stop/Pause"**.
4. During the kneading process, a buzzer will sound for 10 seconds to remind you it's time to add the fruits and nuts if you desire.

Note: This may be done automatically when using the fruit/nut dispenser.

5. The operation has finished, and the appliance is entering a **"Keep Warm"** mode.
6. The intermittent buzzer sound is given as **"Keep Warm"** is done. The machine will no longer keep the bread warm after this.

“Keep Warm”

1. After the baking process is complete, the bread machine will shift to the Keep Warm setting for 1 hour.
2. To cancel the Keep Warm process, press the **START/STOP** button for 3 seconds until a buzzer sound is given.

TIP: Removing bread immediately after the baking cycle is complete will prevent the crust from becoming darker.

Delay Timer (Only for Programs 1-9, 11-12 & 16-17)

- Set the Delay Timer after selecting Menu, Loaf Size, and Crust Color when applicable.
- To set the Delay Timer press the “-” button to access the delay timer feature.
- **Please note, the delay time shown on the display indicates how long it will take for the bread making process to conclude and not how long until the process starts. (The cooking process is included in the time shown).**
- Now use the “+” and “-” buttons to choose your desired time.
- Do not use the Delay Timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream, or cheese.

If using the delay function, make sure to add the ingredients in the following order **(always keeping the yeast for the end and distant from the water)**.

RECOMMENDED RECIPES

Soft Bread

Estimate time - 3:06 to 3:16 hours

	LOAF SIZE		
	1 lb.	1.5 lb.	2 lb.
Water	160 ml	240 ml	310 ml
Butter	2 Tbsp	2.5 Tbsp	3 Tbsp
Salt	½ tsp	¾ tsp	1 tsp
Sugar	1 Tbsp	2 Tbsp	3 Tbsp
Powder Milk	2 Tbsp	3 Tbsp	4 Tbsp
Flour	2 Cups	2.5 Cups	3 Cups
Yeast	1 tsp	1 ½ tsp	1.3 tsp

Sweet Bread

Estimated time - 2:54 to 3:04 hours

	1 lb.	1.5 lb.	2 lb.
Water	160 ml	240 ml	310 ml
Butter	2 Tbsp	2.5 Tbsp	3 Tbsp
Salt	½ tsp	¾ tsp	1 tsp
Sugar	4 Tbsp	5 Tbsp	6 Tbsp
Powder Milk	2 Tbsp	3 Tbsp	4 Tbsp
Flour	2 Cups	2.5 Cups	3 Cups
Yeast	1 ¼ Tsp	1 ¼ Tsp	1 ½ Tsp

Natural Sourdough Bread

Estimated time - 6:34 to 6:49 hours

	1 lb.	1.5 lb.	2 lb.
Water	160 ml	240 ml	380 ml
Vegetable Oil	1 Tbsp	1.5 Tbsp	2 Tbsp
Salt	½ Tsp	¾ Tsp	1 Tsp
Sugar	1 Tbsp	2 Tbsp	3 Tbsp
Powder Milk	1 Tbsp	2 Tbsp	3 Tbsp
Bread Flour	2 Cups	2.7 cups	3 cups
Yeast	1 Tsp	1 1/4 Tsp	1.3 Tsp

French Bread

Estimated time - 3:09 to 3:24 hours

	1 lb.	1.5 lb.	2 lb.
Water	155 ml	230 ml	310 ml
Butter	2 Tbsp	2.5 Tbsp	3 Tbsp
Salt	½ tsp	¾ tsp	1 tsp
Sugar	1 Tbsp	1 ½ Tbsp	1 ¾ Tbsp
Powder Milk	2 Tbsp	3.5 Tbsp	5 Tbsp
Flour	2.5 cups	3 ½ cups	4 cups
Yeast	1 Tsp	1 ½ Tsp	1 ¾ Tsp

Whole Wheat Bread

Estimated time - 3:08 to 3:23 hours

	1 lb.	1.5 lb.	2 lb.
Water	165 ml	250 ml	310 ml
Butter	2 Tbsp	2.5 Tbsp	3 Tbsp
Salt	½ tsp	1 tsp	1.5 tsp
Bread Flour	1/2 Cup	¾ cup	1 cup
Whole Wheat Flour	1 1/2 Cups	2 cups	2 ½ Cups
Powder Milk	2 Tbsp	2 ½ Tbsp	3 Tbsp
Sugar	2 Tbsp	2 ½ Tbsp	3 Tbsp
Yeast	1 tsp	1 ½ tsp	1 ½ tsp

Quick Bread

Estimated time 1:33 to 1:43 hours

	1 lb.	1.5 lb.	2 lb.
Water	180 ml	240 ml	310 ml
Butter	2 Tbsp	2.5 Tbsp	3 Tbsp
Salt	1 tsp	1.5 tsp	2 tsp
Sugar	1 Tbsp	2 Tbsp	3 Tbsp
Powder Milk	2 Tbsp	3 Tbsp	4 Tbsp
Bread Flour	2 Cups	3 Cups	4 Cups
Yeast	2 Tsp	2.5 Tsp	3 Tsp

Sugar Free Bread

Estimated time - 3:04 to 3:18 hours

	1 lb.	1.5 lb.	2 lb.
Water	120 ml	220 ml	300 ml
Butter	2 Tbsp	2.5 Tbsp	3 Tbsp
Salt	3/4 tsp	1.5 tsp	2 tsp
Bread Flour	1 ¾ Cups	2 ¾ Cups	3 ¾ Cups
Eggs	1	1	2
Xylitol	3 Tbsp	4 Tbsp	5 Tbsp
Powder Milk	2 Tbsp	3 Tbsp	4 Tbsp
Yeast	1 tsp	1 ¼ tsp	1 ½ tsp

Multigrain Bread

Estimated time 3:00 to 3:14 hours

	1 lb.	1.5 lb.	2 lb.
Water	120 ml	170 ml	310ml
Butter	2 Tbsp	2.5 Tbsp	3 Tbsp
Salt	½ tsp	¾ tsp	1 tsp
Whole Wheat Flour	½ Cup	¾ Cup	¾ Cup
Oatmeal	½ cup	¾ cup	1 cup
Bread Flour	1 1/4 Cup	1 ½ Cup	2 ½ Cup
Eggs	1	1	2
Powder Milk	2 Tbsp	3 Tbsp	4 Tbsp
Sugar	1 Tbsp	2 Tbsp	3 Tbsp
Yeast	1 Tsp	1 ¼ Tsp	1 ½ Tsp

Milky Loaf Bread

Estimated time - 2:59 to 3:13 hours

	1 lb.	1.5 lb.	2 lb.
Milk	160 ml	240 ml	310 ml
Butter	2 Tbsp	2.5 Tbsp	3 Tbsp
Sugar	1 Tbsp	2 Tbsp	3 Tbsp
Oatmeal	½ Cup	¾ Cup	1 Cup
Powder Milk	2 Tbsp	3 Tbsp	4 Tbsp
Eggs	1	1	2
Bread Flour	2 Cups	3 Cups	3.3 Cups
Yeast	1 Tsp	1 ½ Tsp	1 1/3 Tsp

Cake

Estimated time - 1:33 hours

Place all ingredients in the bread pan and select the cake program.

Ingredients	Quantity
Eggs	4
Butter	100 g
Sugar	150 g
Cake flour (weak flour)	3 cups
Salt	1 tsp
Soda Powder	3.5g

Raw Dough

Estimated time - 0:23 hours

Place all ingredients in the bread pan and select Raw Dough program.

Ingredients	Quantity
Water	280 ml
Vegetable Oil	2 Tbsp
Eggs	2
Salt	1 ½ tsp
Sugar	1 Tbsp
Flour	4 cups

Leaven Dough

Estimated time - 1:24 hours

Place all ingredients in the bread pan and select Leaven Dough program.

(Note, place the flour and then the yeast last).

Ingredients	Quantity
Water	240 ml
Vegetable Oil	2 Tbsp
Salt	1 ½ tsp
Sugar	1 Tbsp
Flour	3 cups
Yeast	1 ½ tsp

Bake

Manually input your desired baking time as well as your Loaf Color in order to customize your bread.

Temperatures: Light = 220°F, Middle = 240°F, Dark = 255°F

Jam

Estimated time - 1:05 hours

Smash the fruit of your choice into 3 cups.

Then place all ingredients in the bread pan and select the Jam program.

Ingredients	Quantity
Fruit	3 Cups
Sugar	1.5 Cups
Gelatin	3 Tbsp

Yogurt

Estimated time - 8:00 hours

Place all ingredients in the bread pan and select Yogurt program.

Ingredients	Quantity
Milk	1 ½ cups
Yogurt	50 ml
Sugar	3 Tbsp

Gluten Free Bread

Estimated time - 2:50 to 3:00 hours

	1 lb.	1.5 lb.	2 lb.
Water	160 ml	220 ml	300 ml
Sugar	2 Tbsp	2.5 Tbsp	3 Tbsp
Salt	½ tsp	1 tsp	1 ½ tsp
Vegetable Oil	2 Tbsp	2 ½ Tbsp	3 Tbsp
Gluten free flour	1 cup	1 ½ Cup	2 Cup
Guar Gum	3 tsp	4 tsp	5 tsp
Corn flour	1 cup	1 1/3 Cups	1 1/2 Cups
Egg	1	1	2
Yeast	1 ½ tsp	1 ¾ tsp	2 tsp

Ingredients	Quantity
Glutinous / Sushi Rice	1 Cup
Water	300 ml

Sticky Rice

Estimated time - 1:15 hours
Place all ingredients in the bread pan and select Sticky Rice program.

Stir Fry

Estimated time - 0:30 hours

- *Cut raw chicken and red pepper into little pieces*
- *Then put all ingredients into bread pan and select Stir Fry program.*
- *When done cooking add salt and pepper to taste and any sauce you desire.*

Ingredients	Quantity
Chicken	1 breast
Red Peppers	1
Snow Peas	1 cup
Peanuts	Half a cup
Oil	2 tsp

Ferment

This function will allow you to create your own bread recipes, tailor made to your needs. Place your pre-made dough in the bread pan and select the Ferment program. This will allow your dough to rise for 30 minutes, giving more depth and flavor.

Pre-set temperature: 86° F

TIPS

Basic Bread Ingredients Definition and Tips

1. **All-Purpose Flour:** Flour that contains no baking powder, suitable for "quick" breads or bread made with the Quick setting.
2. **Bread Flour:** Bread flour is the most important ingredient for making bread and is recommended in most yeast-bread recipes. It has a high gluten content and can keep the bread from collapsing after rising. Flour varies by region. For example, American flour is milled from hard spring wheat; Canadian flour is milled from hard winter wheat.
3. **Self-Rising Flour:** Flour that contains baking powder, used especially for making cakes. Do not use self-rising flour in combination with yeast.
4. **Whole-Wheat Flour:** Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will have higher fiber and nutritional content. Whole-wheat flour is heavier and, as a result, loaves may be smaller in size and have a heavier texture.

Basic Bread Ingredients Definition and Tips

Yeast: Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment. Yeast used in bread maker recipes will be sold under several different names: Bread machine yeast (preferred), active-dry yeast, and instant yeast. Before using, check the expiration date of the yeast. Return to the refrigerator immediately after each use.

Sugar: Sugar is “food” for the yeast and increases the sweet taste and color of bread. White sugar is normally used; however, brown sugar, powdered sugar, or cotton sugar may also be called for in some recipes. Do not substitute with powdered sugar, brown sugar or other artificial sweeteners unless instructed to.

Salts: Salt in bread is NOT just a matter of taste! Salt restrains the growth of the yeast and improves elasticity and structure. If you reduce or eliminate salt from the bread, it will rise excessively - if you use too much salt, the loaf will not rise enough. Use common table salt.

Butter: Butter makes bread soft and glossy. Measure and cut into small pieces.

Water: When the bread machine is baking, all liquids, particularly water, should be 80°F (27°C) unless stated otherwise. Temperatures too cool or too warm can prevent the yeast from activating.

Milk: Whole, semi-skimmed or skimmed milk can be used in bread making but it should always be added lukewarm. Refrigerated milk must be heated to around 80°F (27°C). Never heat milk above 98°F (37°C) as this can cause problems with the yeast.

Egg: Eggs can improve bread texture and make the bread larger in size. The egg must be whisked in with the other liquid ingredients.

Tips for successful baking

1. **Ingredients:** Always use fresh ingredients.
2. **Measurements:** Measure ingredients accurately. Bread and yeast are very delicate and will not rise and bake properly if the ingredients are measured inaccurately.
3. **Room Temperature:** If the room temperature is over 77°F (25°C), we recommend using refrigerated liquids. Flour should be fresh and at room temperature.
4. **Humidity:** Humidity tends to make dough moisture. Try adding an extra tablespoon of flour to improve the dough consistency. Repeat if necessary until the dough forms a nice ball.
5. **High Altitude:** For baking in high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the sugar slightly.

CLEANING & CARE MAINTENANCE

Regular maintenance of your appliance will keep it safe and in proper operational order. Before cleaning, always disconnect the appliance. Wash removable parts in warm, soapy water then rinse and dry all parts. Allow the bread maker and all accessories to cool completely before disassembling and cleaning.

Cleaning the Stainless-Steel Housing and Lid

1. Wipe the exterior of the stainless-steel housing and the display screen with a soft, damp cloth. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the soft cloth, not the outer surface or display screen, before cleaning. Do not use a dry paper towel or rough cloth to clean the display screen, or use an abrasive cleanser or metal scouring pad to clean any part of the bread maker as these will scratch the surface.

Note: Never immerse the stainless-steel housing in water or place in the dishwasher. Take care not to allow water or cleaning fluids to seep under the buttons or display screen on the control panel.

2. If over-spills such as flour, nuts, raisins etc. occur in the interior baking chamber, carefully remove them using a soft, damp cloth. Use extreme caution when cleaning the heating elements. Ensure the bread maker is completely cool then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent.

3. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet.

CLEANING & CARE MAINTENANCE

Bread Pan, Kneading Paddle, Measuring Spoon and Measuring Cup

Wash with warm soapy water and rinse thoroughly, or clean in the upper rack of the dishwasher. Dry all parts after use. If you have trouble removing the kneading paddle from the bread pan, soak in warm water for 10 to 15 minutes - this will loosen the kneading paddle.

Note: Do not use metal utensils with the bread pan as they will damage the copper nonstick surface.

Measurement and Conversion Chart

1. **Liquid:** Use only liquid measuring cups with the cups/ounces marked clearly on the side. After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Liquids must be at room temperature.

Fluid Ounce(s)	Cup	Tablespoon(s)	Teaspoons
8	1	16	48
7	7/8	14	46
6	3/4	12	32
5	5/8	10	30
4	1/2	8	24
3	3/8	6	18
2	1/4	4	12
1	1/8	2	6
		1	3
		1 1/2	1 1/2

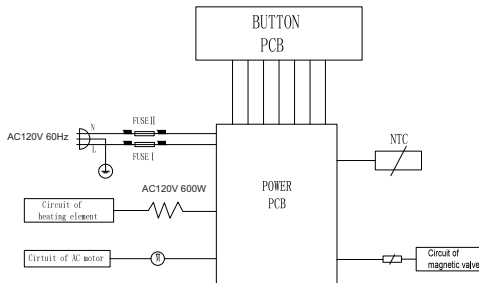
2. **Dry ingredients:** Fill a dry measuring cup with a spoon and then level off the measurement with the back of a knife or a spatula to make sure the measurement is exact. Never use the cup to scoop the ingredients directly from the container (for example, flour). By scooping, you could add up to one tablespoon of extra ingredients. Do not pack down.

1 Cup Of:	Ounces	Grams
All-Purpose flour	4.5	125
Bread flour	4.4	128
Whole-wheat flour	4.2	119
Rye flour	3.6	102

Technical Specifications

Item No.	GV029
Rating Voltage	AC120V-60Hz
Rating Power	710W
Rating Capacity	1000g (2LB)

Circuit Diagram



Troubleshooting: If you experience difficulties when operating the bread maker, review the troubleshooting information in this section to find a solution. If you are unable to find a solution, please feel free to contact Yedi Houseware Customer Service via e-mail at: customerservice@yedihousewareappliances.com

FAQ

Can other bread recipes be made in this machine?

Results may vary when using other recipes as the recipes in this booklet are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only recipes with similar quantities of ingredients. As a general guide, a minimum 2 cups and maximum 4.5 cups of total dry ingredients are recommended on the bread settings. On the jam setting, as a general guide, a maximum 3 cups of fruit should be used.

Can powdered products be used in place of fresh products and visa-versa?

Yes, egg powders, dried buttermilk or dry milk can be used. These products allow you to use the Delay Start feature, however, always ensure to add the water to the bread pan first, then add the dry substitution after the flour to keep them separate.

Can other sweetening agents be used in place of sugar?

Yes, honey, golden syrup or brown sugar can be used. When substituting honey or similar sweet liquids for sugar, ensure to decrease the same measurement of liquid to equal the liquid sugar substitute. We do not recommend powdered or liquid artificial sweeteners.

Can butter or margarine be used in place of oil?

Yes, but the bread texture may appear a more creamy, yellow color.

Can salt be omitted?

Salt plays a very important part in bread making. Omitting it will decrease water retention in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust color, as well as extending shelf life and enhancing flavor.

Why do the ingredients need to be placed in the bread pan in the specified order?

To ensure all dry ingredients are mixed with the water and to avoid the yeast activating prematurely with the water, salt or sugar when using the Delay Start feature.

Why did the bread not rise?

There may be several reasons. Check the protein level of the flour, we recommend flours with at least 11-12% protein. The yeast may have failed to activate so check the 'Best Before Date' of the yeast, the yeast measurements and the temperature of the liquids (80°F/27°C) and dry ingredients (68°F-77°F/20°C-25°C).

What do I do if the bread rose too much?

Try using less yeast (1/4 teaspoon less at a time). This could also be the result of forgetting to add salt.

Why do large holes appear inside the bread?

Occasionally air bubbles will concentrate at a certain location during the last 'rise' phase and will bake in this state. This could be caused by too much water and/or yeast or insufficient flour. Check the recipe ingredients and method of weighing/measuring.

FAQ

Why does the top of the bread collapse?

Usually this is because the ingredients are not in balance or low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or insufficient flour, may cause the bread to be pale on top and collapse while baking.

Why is there smoke coming out of the bread maker?

- It is normal that the bread maker emits a fine smoke during first use as it burns off the protective substances on the heating element.
- However, smoke can also be caused by spilt ingredients on the outside of the bread pan and inside the baking chamber. Unplug the appliance and clean cautiously.

Problem	Possible Issues	Solution
LED indicates "LLL"	Temperature inside the unit lower than 14°F	Use the unit in an environment with a temperature between 14°F and 104°F
LED indicates "HHH"	Temperature inside the unit higher than 122°F	Use an electric fan to cool it or naturally cool to be at room temperature
LED indicates "EE0" or "EE1"	Defect with sensor	Contact Customer Service
Bread is partly raw	Bread is raw	Too much water or water temperature is too high

Warranty

If you have any issues with your Yedi Bread Maker, please fill out our customer warranty form at: www.yedihousewareappliances.com/warranty-policy or email us at customerservice@yedihousewareappliances.com