

Galanz

Model#MB15001AB / MB15001AW
Bread Maker User Manual



Thank you for purchasing a Galanz product. Please read this manual carefully for correct usage and safety, and keep for future reference. For service, support and warranty information, call 800-562-0738.

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IMPORTANT SAFETY INSTRUCTIONS

WARNING

When using electrical appliances, basic safety precautions should be followed. They include:

- Read all instructions carefully before using the appliance.
- Do not touch hot surfaces when the bread maker is in use.
- Place the bread maker on a heat-insulated table.
- Close supervision is always necessary when this or any appliance is used near children. Do not place this appliance within reach of children.
- To prevent electric shock, do not immerse the power cord, the plug or any other parts of the appliance in water.
- When operating the bread maker, keep an area of at least 4" free on all sides of the appliance to allow for adequate air circulation.
- Unplug from outlet when not in use, or before cleaning. Allow to cool before putting on or taking off parts, or before cleaning.
- When the bread machine starts, avoid contact with the moving parts to avoid injuries.
- Do not pull the cord. Before using the bread machine, first disconnect the plug, then use both hands to move the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return it to the nearest authorized service facility for examination, repair or adjustment.
- Do not use the appliance outdoors.
- When using this appliance, overloading the circuit may cause the bread machine to stop working properly. Separate power cords should be used for each bread machine.
- Accessories can be placed in the bread machine for storage; do

not keep other items in the bread maker.

- Do not place the bread machine near any flammable materials or sources of heat. Do not operate near curtains, draperies, walls or other flammable items. When in use, never place anything on top of the bread machine.
- Do not keep the cardboard, paper, plastic or other items inside the inner bowl.
- Switch off the bread maker and disconnect the cord when not in use.
- Sealed containers should not be placed inside the bread machine to heat, as there is risk of explosion.
- When removing the bread, avoid knocking the inner bowl to avoid damage. Use oven mitts when removing the inner bowl.
- When the bread machine is in use, do not open the top cover. It may come into contact with the moving parts, resulting in injury. This product can produce up to a 1.5 lb. loaf of bread. Do not exceed the recommended amount of ingredients. The maximum amount of flour required is 450 g, with up to 2 teaspoons or 4 g of dry yeast.
- After use, clean any remaining flour and crumbs from the oven cavity, to prevent smoke or fire when baking.
- When the bread machine is in use, to avoid the risks of burns, do not touch any parts except the control panel or handle.
- This appliance can be used by children aged 8 or older, and by people with reduced physical, sensory or mental capabilities or lack of experience or knowledge if they are supervised or if they have been instructed on how to use the appliance. Do not allow children younger than 8 years old to clean or perform user

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

maintenance, children over the age of 8 may perform these tasks under supervision.

- Keep the appliance and the cord out of reach of children younger than 8 years old when it is switched on or cooling down.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Avoid contact with moving parts.
- A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk of becoming entangled in or tripping over on a longer cord.
- Longer detachable power-supply cord or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used, the marked electrical rating of the cord set or extension cord should be as great as the electrical rating of the appliance, and the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.
- This product does not need to preheat before working to avoid burns.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

READ BEFORE USING

If this is your first time using this appliance, please be sure to:

- Read this manual carefully before using the appliance.
- Remove protective film and sticker from the surface of the bread maker.
- Open bread maker lid and remove all printed documents and papers from inside.
- Check and clean all accessories before using.
- Dry all accessories thoroughly before inserting them back in. Connect the appliance with a power source, when it is ready for use.

PRODUCT DIAGRAM

1. Lid with transparent window

You can monitor the cooking process through the window.

2. Display screen

Displays bread size, color, cooking program, cooking process and time.

3. Control panel

4. Mainbody

5. Measuring cup (250 ml)

6. Measuring spoon

Contains a tablespoon(15ml) on one end and a teaspoon(5ml) on the other end.

7. Kneading paddle

Used for kneading the dough, it needs to be installed correctly into the inner bowl before adding ingredients.

8. Paddle removal hook

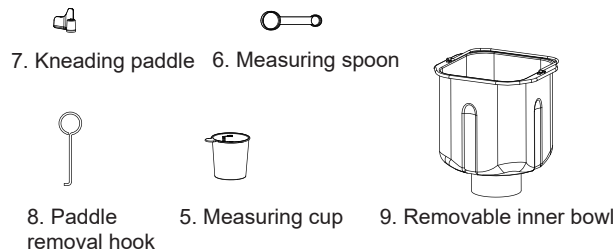
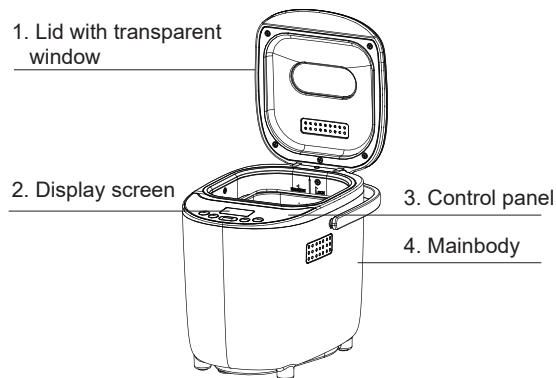
Used for retrieving the mixing paddle from the bread after cooking.

9. Removable inner bowl

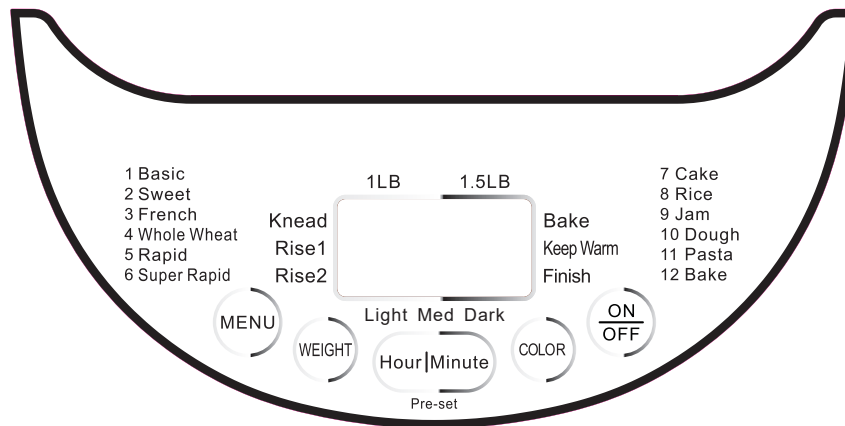
Turn the bowl counter-clockwise to unlock and remove. Turn it clockwise to lock before using.

Warning: Please beware of the hot steam while opening the lid after cooking.

Note: There might be slight difference between the product you bought and diagram in this manual.



CONTROL PANEL



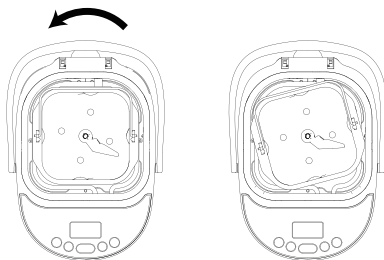
- 1. Menu:** Press to select menu
- 2. Weight:** Press to select weight / loaf sizes
- 3. Hour / minute:** Press hour to select hour. Press minute to select minute.
- 4. Color:** Press to select your preferred shade of bread.
- 5. On /Off:** To start a program, press once. To cancel a program, press and hold for 2 seconds.

BEFORE USING FOR THE FIRST TIME

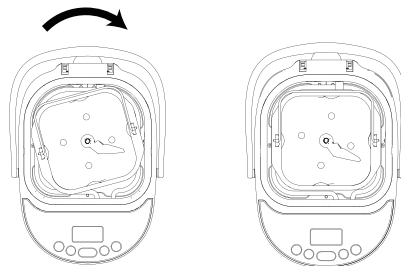
1. Unpack all accessories and remove all packaging from the bread maker.
2. Turn the inner bowl counter-clock-wise to unlock. Take the inner bowl out and use warm water to wash it with a soft, soapy cloth. Dry thoroughly before using.
3. The bread maker needs to be placed on a stable surface and plugged directly into an outlet.
4. To allow for adequate air circulation, keep at least 4 inches free on all sides of the bread maker. Never put anything on top of the bread maker during operation.
5. Before use, put the inner bowl into the bread maker, turn it clockwise to lock. Make sure to install the mixing paddle in the center of the inner bowl. It is critical for kneading the dough.

Inner Bowl and Kneading Paddle Installation Guide

1. Unlocking the inner bowl:

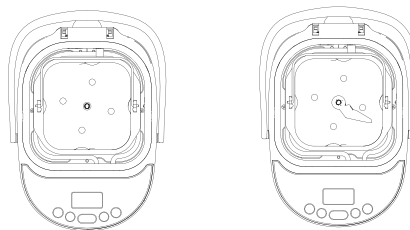


2. Locking the inner bowl:



Note: When the inner bowl is in correct position, the sides of the bowl are parallel with the cavity.

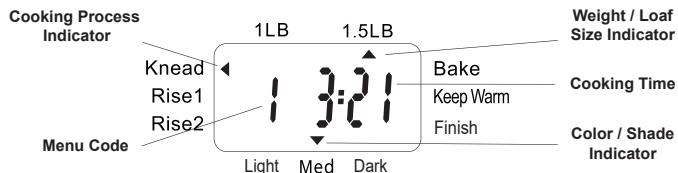
3. Installing the kneading paddle:



Caution: After baking, if the kneading paddle remains in the bread after removing it from the pan, please remember to take the kneading paddle out of the bread with the paddle removal hook.

OPERATION INSTRUCTIONS

1. Plug in the cord, the bread maker will beep and display the default program (menu 1 – basic, medium color, 1.5 lb. loaf)



2. Press "MENU" to select your desired menu, the cooking program is shown on the control panel. After selecting, the cooking program will be shown on the left side of the display screen.

3. Press "COLOR" to select the color of the bread crust. The default setting is "Med".

4. Press "Weight" to choose the size of the bread.

5. Press "ON", then the bread maker will "beep", the colon on the display flashes and the appliance will start countdown.

During bread making process:

If the environment temperature is lower than the fermentation temperature, the heating element and motor may operate at the same time.

Menu Codes

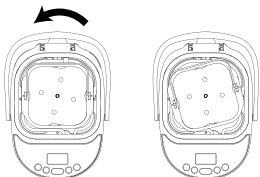
There are 13 cooking programs for this product, which includes keep warm and 12 different menus listed below:

Code	Name	Description	Process
1	Basic	Basic toast. The main ingredient is strong flour.	Kneading-Ferment (3 times) - Bake
2	Sweet	Toast with higher sugar content. The main ingredient is strong flour.	Kneading-Ferment (3 times) - Bake
3	French	French breads; crispy; little sugar content	Kneading-Ferment (3 times) - Bake
4	Whole Wheat	Mixture of normal flour and whole wheat flour.	Kneading-Ferment (3 times) - High temperature bake
5	Rapid	The bread making time is shorter at around two hours.	Kneading-Ferment (2 times) - Bake
6	Super Rapid	The bread making time is shorter at around one hour.	Kneading-Ferment (1 times) - Bake
7	Cake	The main ingredients are eggs, milk and low-gluten flour.	Bake
8	Rice	The main ingredients are rice flour and normal flour.	Kneading-Ferment (1 times) - Bake
9	Jam	Mixture of different type of fruits and sugar.	Heating-Mixing and Heating
10	Dough	For making dough	Kneading
11	Pasta	Fermented dough, use to make different types of bread.	Kneading-Bake
12	Bake	Reheating bread or baking simple food. The baking time is adjustable.	Bake (default time is ten minutes)

OPERATION INSTRUCTIONS

Cooking

1. Open the lid, hold the inner bowl handle and turn it counter-clock-wise to unlock. Take out the inner bowl.



2. Attach the kneading paddle on the shaft on the center of the inner bowl bottom. Make sure it is installed correctly.



3. When adding all ingredients into the inner bowl, add liquid ingredients first, then salt, sugar and flour. Yeast should be added last.

CAUTION:

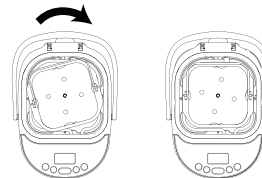
A: Please add all ingredients at room temperature.

B: The yeast should not come into contact with salt or water

C: Don't use pre-set function for ingredients that may soil. For instance, egg.

4. After adding all ingredients, put the inner bowl back into the bread maker and turn it clock-wise to lock. Try to lift the inner bowl gently, if it can't be lifted, the inner bowl is locked in-place. When it is locked

in place, the sides of the inner bowl should be parallel with the cavity.



5. Plug in the cord and select your desired menu. If using pre-set function, select "Hour / Minute".

6. Press ON / OFF, the display will start to flash and the appliance will begin working

7. When the appliance beeps continuously during cooking process, you may open the lid and add nuts or fruits into the inner bowl.

8. When the bread is done, the appliance will beep 5 times and automatically keep warm for an hour. After an hour of keep warm, the appliance will beep once and go back to standby mode. If taking the bread out before the keep warm cycle finishes, press ON / OFF and hold for 2 seconds to cancel the program.

9. Unlock the inner bowl and take out the bread. If the kneading paddle is in the bread, take it out with the paddle removal hook. If the paddle remains in the bowl, add water to the bowl and allow it to soak for awhile before taking it out to clean.

CLEANING AND MAINTENANCE

1. Unplug the cord and wait for the appliance to cool down before cleaning.
2. Use a damp cloth to clean all parts, including the inner bowl and the kneading paddle.

! Do not use abrasive cleaning products, which can damage the inner bowl.

! If the kneading paddle doesn't come out easily, soak in warm water before cleaning.

! Never immerse the bread maker in water or other liquid.

3. Use a damp, soapy cloth to clean the window and the surface of the bread maker.
4. Wipe dry with a dry cloth, and put all parts into place.

INGREDIENTS AND MEASURING

Ingredients

■ Bread flour (strong flour)

Also known as strong flour. It has higher protein content compared to other types of flour. It requires a lot of kneading to form gluten. Strong flour is ideal for baked goods, such as breads, bagels, pasta, or any product that requires plenty of structure and chew. Recommended for bread making.

■ Self-raising flour

Self-raising flour has a low protein content. It is often used to make dumplings, and steamed bread. Normally it is fermented in bread makers and used for types of pastry. It can also be used to make cakes. It is not recommended for making bread, because the fermentation is not ideal for bread-making.

■ Whole-wheat flour

Whole wheat flour is made using coarse-grain. Whole-wheat flour is a powdery substance, a basic food ingredient, derived by grinding or mashing the whole grain of wheat. Whole-wheat flour is used in baking of breads and other baked goods, and it is more nutritious. Many recipes use a whole wheat and bread flour mixture to make high quality bread.

■ Rye flour

Rye flour has a similar high-fiber content to a ground whole wheat flour known as semolina. It must always be mixed with high proportion of bread flour in order to develop a high loaf of bread.

■ Cake flour

Cake flour is ground, soft wheat. It has a low protein content, and is a specialized ingredient used for baking cakes.

■ Corn flour and oat flour

Cornmeal and oats are processed ingredients used to make coarse bread. They are made from ground corn and oat respectively, and are used to add flavor to bread.

■ Please note:

Different types of flour look very similar. However they vary considerably according to wheat production, the growing season, the grinding process and storage period, fermentation properties of the flour, and water absorption. Choose different brands of flour to experiment and choose the brand of flour that gives you the best bread-making results from your own experience. You can also adjust the quantity of water or other liquids added. Press the dough with your hands, sticky dough produces the best results.

INGREDIENTS AND MEASURING

Ingredients

■ Sugar

Sugar is important for increasing the sweetness and color of bread. Use regular sugar for general use, or brown sugar for special purposes.

■ Yeast

Yeast affects the dough leavening process to produce carbon dioxide gas, it raises the size of the bread, and softens the texture. Rapid propagation of yeast requires carbohydrate from sugar and flour, instant dry yeast is often used in bread machines.

Yeast must be kept in the refrigerator. High temperatures will affect the yeast. Check the yeast before use. After use, put it in the refrigerator as soon as possible, poor bread fermentation is often caused by improper yeast fermentation.

The amount of yeast to use depends on its fermentation capacity, Adjust the amount according to the recipe.

■ Salt

Salt can improve the taste of bread when it is baked at a high temperature, but salt inhibits the growth of yeast, avoid putting too much salt in a recipe. Salt can be omitted from a recipe to taste, but the bread fermentation process may be a little longer than normal.

■ Egg

Eggs can improve the fibrous tissue of bread, and add egg flavor.

■ Baking powder

Baking soda works the same way as baking powder, both can be added to the flour

■ Baking soda

Baking soda works the same way as baking powder, both can be added to the flour. The chemical process makes the bread soft when heated.

INGREDIENTS AND MEASURING

Ingredients

■ Water and other liquid ingredients

Water is a vital ingredient of bread making. In summer, water temperature should be 68-77°F, in winter it should be 95-104 °F. Super rapid bread needs warm water at 104 -113°F to increase the speed of fermentation.

As an alternative, fresh milk or 2% milk powder mixed with water can be used. This improves the flavor of the bread, and prevents burning.

Some bread recipes require adding juices, such as pineapple juice, apple juice, orange juice, lemon juice and so on to add flavor to the bread.

Please note: Water absorption varies according to the bread dough. Therefore, the amount of water added should be adjusted according to the bread dough. A very wet dough can inhibit the formation process. However the dough can not be too dry either. Press the dough with your hands, it is best when it is a bit sticky. The flour container must always be sealed and stored in a cool, dry place.

Weighing and measuring

One of the most important steps in bread making is weighing the ingredients. We recommend using special measuring cups and measuring spoons to measure accurately. Incorrect weighing may hinder the quality of the bread.

■ Measuring Liquids

Use a measuring cup to measure liquids such as water and fresh milk. Place the measuring cup on a level surface and view markings at eye level.

When using a measuring cup or spoon to measure butter, make sure it is thoroughly cleaned and dried first.

When adding eggs or other liquids, reduce the quantity of water.

■ Dry measurements

Use a measuring cup or spoon to measure dry ingredients. Do not pack the ingredients down, and level off with a knife. The flour measuring cup holds 175g, the liquid measuring cup holds 270g.

■ The order of adding ingredients

Note the order of ingredients added. In general, add the liquid ingredients first, then eggs, salt, powdered milk and other ingredients. Place the flour on top of the liquid, then the yeast on top of the dry flour.

■ Please note:

1. The salt should not come into contact with the yeast. Cover and seal the yeast after use. Store in a cool and dry place.
2. Fruit can be added to the dough when the appliance beeps to add it. If the fruit is added too early, the longer mixing time will hinder the flavor.
3. Do not add perishable ingredients such as eggs when using the longer Pre-Set function.

RECIPES

These recipes are for reference only; you can also find recipes online and download them, the water temperature should be around 75°F in summer, or 95-100 °F in winter.

White Bread (Menu: Basic)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water	170	ml	250	ml
2	butter	1.5	tablespoon	2	tablespoon
3	salt	0.5	teaspoon	2/3	teaspoon
4	sugar	1	tablespoon	1.5	tablespoon
5	milk powder	1	tablespoon	1.5	tablespoon
6	bread flour	1.7	cup(280g)	2.2	cup(400g)
7	yeast	1	tablespoon	1	tablespoon

Note: 1. Ingredients should be added in the same order as listed.

Nut Bread (Menu: Basic)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water + egg (1)	170	ml	250	ml
2	butter	2	tablespoon	3	tablespoon
3	salt	3/4	teaspoon	2/3	teaspoon
4	sugar	1	tablespoon	1.5	tablespoon
5	milk powder	1	tablespoon	1.5	tablespoon
6	bread flour	1.7	cup(280g)	2.2	cup(400g)
7	yeast	1	teaspoon	1	teaspoon
8	pine nuts / walnuts	1/5	cup	1/3	cup

Note:

1. Ingredients should be added in the same order as listed.
2. Add walnuts or pine nuts, cut into small pieces, add to the dough in the inner bowl when the appliance beeps.

Sesame bread (Menu: Basic)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water + egg(1)	160	ml	250	ml
2	butter	2	tablespoon	3	tablespoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	1	tablespoon	1.5	tablespoon
5	milk powder	1	tablespoon	1.5	tablespoon
6	bread flour	1.7	cup(280g)	2.2	cup(400g)
7	yeast	1	teaspoon	1	teaspoon
8	sesame	1.5	cup	2	cup

Note:

1. Ingredients should be added in the same order as listed.
2. 15 minutes before the end of the baking process, remove the lid, brush the bread surface with water, then sprinkle sesame on the bread and continue to bake until done.

RECIPES

French bread (Menu: French)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water	170	ml	260	ml
2	butter	0.7	tablespoon	1	tablespoon
3	salt	0.7	teaspoon	1	teaspoon
4	sugar	0.7	tablespoon	1	tablespoon
5	lemon juice	0.7	tablespoon	1	tablespoon
6	bread flour	1.7	cup(280g)	2.2	cup(400g)
7	yeast	1	teaspoon	1	teaspoon

- Note: 1. Ingredients should be added in the same order as listed.
2. We recommend using vegetable oil.

Sweet corn bread (Menu: French)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water	160	ml	250	ml
2	butter	1.5	tablespoon	2	tablespoon
3	salt	0.5	teaspoon	4/3	teaspoon
4	sugar	0.7	tablespoon	1	tablespoon
5	milk powder	1.5	tablespoon	2	tablespoon
6	bread flour	1.3	cup(280g)	1.7	cup(320g)
7	yeast	1	teaspoon	1	teaspoon
8	corn flour	0.4	cup	0.5	cup

- Note: 1. Ingredients should be added in the same order as listed.
2. We recommend using vegetable oil.

Sweet bread (Menu: Basic)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water	160	ml	250	ml
2	butter	2	tablespoon	3	tablespoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	2	tablespoon	4	tablespoon
5	milk powder	1	tablespoon	1/2	tablespoon
6	bread flour	1.7	cup(280g)	2.3	cup(400g)
7	yeast	1	teaspoon	1	teaspoon

- Note: 1. Ingredients should be added in the same order as listed.
2. If available, use fresh milk instead of water and milk powder, use same quantity as the water.
3. If you want to add more sugar, we recommend not selecting a high color, as it may burn.

Grape bread (Menu: Sweet)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water + egg (1)	170	ml	250	ml
2	butter	2	tablespoon	3	tablespoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	2	tablespoon	3	tablespoon
5	milk powder	1	tablespoon	1.5	tablespoon
6	bread flour	1.7	cup(280g)	2.3	cup(400g)
7	yeast	1	teaspoon	1	teaspoon
8	honey	3/4	teaspoon	1	teaspoon
9	rasin	1/5	cup	1/4	cup

- Note: 1. Ingredients should be added in the same order as listed.
2. If available, use fresh milk instead of water and milk powder, the quantity is the same as water.

RECIPES

3. During the dough process, after 5 beeps, add raisins to the inner bowl.

Banana bread (Menu: Sweet)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water + egg (1)	110	ml	160	ml
2	butter	1.5	tablespoon	2	tablespoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	2	tablespoon	3	tablespoon
5	milk powder	2	tablespoon	3	tablespoon
6	bread flour	1.3	cup(220g)	1.7	cup(320g)
7	yeast	1	teaspoon	1	teaspoon
8	honey	0.75	teaspoon	2	tablespoon
9	banana	0.5	stick	2/3	stick

Note: 1. Ingredients should be added in the same order as listed.
2. Slice the bananas before adding.

Pineapple bread (menu: Sweet)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water + egg (1)	130	ml	210	ml
2	butter	1	tablespoon	1.5	tablespoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	2	tablespoon	3	tablespoon
5	milk powder	2	tablespoon	3	tablespoon
6	bread flour	1.6	cup(270g)	2.1	cup(360g)
7	yeast	1	teaspoon	1	teaspoon
8	honey	0.7	tablespoon	1	tablespoon
9	pineapple paste	1/5	cup	1/4	cup

Note: 1. Ingredients should be added in the same order as listed.
2. Cut the pineapple into small pieces, process in the blender to obtain a paste.

Jam bread (menu: Sweet)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water + egg (1)	150	ml	250	ml
2	butter	1	tablespoon	1.5	tablespoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	2	tablespoon	3	tablespoon
5	milk powder	3	tablespoon	4	tablespoon
6	bread flour	1.6	cup(270g)	2.1	cup(360g)
7	yeast	1	teaspoon	1	teaspoon
8	honey	0.7	tablespoon	1	tablespoon
9	jam	1/5	cup	1/4	cup

Note: 1. Ingredients should be added in the same order as listed.
2. 15 minutes before the end of the baking process, remove the lid, brush the bread surface with jam, then continue to bake until done.

Express bread (Menu: Super Rapid)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water	140	ml	220	ml
2	butter	1	tablespoon	1&1/2	tablespoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	1.5	tablespoon	2	tablespoon
5	eggs	1		1	
6	bread flour	1.7	cup(280g)	2.2	cup(400g)
7	yeast	1	teaspoon	1	teaspoon

RECIPES

Note: 1. Ingredients should be added in the same order as listed.
2. The water should be warm, at a temperature of 104-113°F

Oranger bread (menu: Sweet)					
Ingredients		1 lb loaf		1.5 lbs loaf	
1	orange juice + egg (1)	130	ml	220	ml
2	butter	2	tablespoon	3	tablespoon
3	salt	0.4	teaspoon	2/3	teaspoon
4	sugar	2	tablespoon	3	tablespoon
5	milk powder	3	tablespoon	4	tablespoon
6	bread flour	1.7	cup(280g)	2.3	cup(400g)
7	yeast	1	teaspoon	1	teaspoon
8	honey	3/4	tablespoon	1	tablespoon
9	banana	0.3	stick	1/2	stick

Note: 1. Ingredients should be added in the same order as listed.
2. Use fresh orange juice.
3. Slice the bananas before adding.

Pumpkin bread (menu: Sweet)					
Ingredients		1 lb loaf		1.5 lbs loaf	
1	water +one egg	110	ml	190	ml
2	butter	2	tablespoon	3	tablespoon
3	salt	1/3	teaspoon	1/2	teaspoon
4	sugar	2	tablespoon	3	tablespoon
5	milk powder	1.5	tablespoon	2	tablespoon
6	bread flour	1.4	cup(240g)	2	cup(360g)
7	yeast	1	teaspoon	1	teaspoon
8	pumpkin(pasty)	0.5	cup	1/2	cup

Note: 1. Ingredients should be added in the same order as listed.
2. Slice the pumpkin and steam (for about 20 minutes). Dry and cool, then mash into a paste.

RECIPES

Coconut bread (menu: Sweet)					
Ingredients		1 lb loaf		1.5 lbs loaf	
1	water+ egg(one)	160	ml	250	ml
2	butter	1.5	tablespoon	2	tablespoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	2	tablespoon	3	tablespoon
5	milk powder	3	tablespoon	4	tablespoon
6	bread flour	1.7	cup(280g)	2.3	cup(400g)
7	yeast	1	teaspoon	1	teaspoon
8	honey	0.75	tablespoon	1	tablespoon
8	shredded coconut	1/5	tablespoon	1/4	cup

Note:1. Ingredients should be added in the same order as listed.
2. Add the shredded coconut to the dough after the beep.

Sponge cake (menu: Bake)	
Ingredients A: 3 eggs, 3 tablespoon sugar.	
Ingredients B: 0.6 cup flour (100g), 100 g milk, 3 yolks	
2 tablespoons of butter, 1 tablespoon of sugar.	
Directions:	
1. Put the A ingredients into the eggbeater and mix for 2-3 minutes until a paste forms, and set aside.	
2. Mix the B ingredients together.	
3. Sift the B ingredients into the A ingredients and mix, then pour the mixture into the inner bowl.	
Start the Bake function and bake for 35-40 minutes.	

Strawberry Coconut Cake (Menu: Cake or Bake)	
Ingredients	
2 eggs, 0.7 cup sugar, 0.5 cup strawberry jam, 8 tablespoons cake oil, 1.4 cup self-raising flour, 0.5 teaspoon soda, 0.5 teaspoon salt,	
1 cup coconut powder	
Directions:	
1. Mix the egg and sugar, then add cake oil and jam.	
2. Next, add the self-raising flour, soda, coconut powder and slt and combine.	
3. Transfer the paste to the inner bowl, previously brushed with oil, and select the Cake function	

Jam (Menu: Jam)	
Ingredients	
1. strawberry 400 g 2. sugar 120 g 3. white vinegar 1.5 teaspoon 4. corn starch 30 g	
Directions:1. Cut stawberries into pieces and add to other ingredients. Process in the blender to form a paste, then transfer to the bread machine, and select the jam program.	
2. Transfer to a jar and cool in the refrigerator.	

Knead dough (menu: Dough)	
Ingredients	
1. water 250ml	
2. oil, salt, sugar to taste	
3. flour 2.2 cup, yeast 1 teaspoon	
Note: Water and flour are the basic raw ingredients, choose other ingredients to add.	

RECIPES

Fermented dough (menu: Pasta)

Ingredients

1. water 250ml
2. oil, salt, sugar to taste
3. flour 2.2 cup
4. yeast 1 teaspoon

Note: Water and flour are the basic raw ingredients, choose other ingredients to add.

Rapid bread (menu:Rapid)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water (104-113 °F)	170	ml	250	ml
2	eggs	one		one	
3	butter	1	tablespoon	1.5	teaspoon
4	salt	0.7	teaspoon	3/4	teaspoon
5	sugar	1	tablespoon	1.5	tablespoon
6	milk powder	1.5	tablespoon	1.5	tablespoon
7	bread flour	1.7	cup (280g)	2.2	cup (400g)
8	yeast	1	teaspoon	1	teaspoon

Note: 1. ingredients should be added in the same order as listed.

Whole-wheat bread (menu: Whole-wheat bread)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water	170	ml	250	ml
2	butter	1	tablespoon	1.5	teaspoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	1	tablespoon	1.5	tablespoon
5	milk powder	1.5	cup	1.5	cup
6	whole-wheat flour	0.7	cup	0.8	cup
7	yeast	1	teaspoon	1	teaspoon

Note: 1. ingredients should be added in the same order as listed.

Rice bread (menu: Rice)

Ingredients		1 lb loaf		1.5 lbs loaf	
1	water	170	ml	250	ml
2	butter	1	tablespoon	1.5	teaspoon
3	salt	0.7	teaspoon	3/4	teaspoon
4	sugar	1	tablespoon	1.5	tablespoon
5	bread flour	0.5	cup	0.5	cup
6	rice flour	0.5	cup	0.5	cup
7	yeast	1	teaspoon	1	teaspoon

Note: 1. ingredients should be added in the same order as listed.

TROUBLE SHOOTING

Code	Problem	Cause	Solutions
1	Greasy fume emits from the vent while baking.	Ingredients are stuck to heaters, or the appliance is being used for the first time, the heater surface is coated with protective oil.	When using the appliance for the first time, press "bake" to heat for 10 minutes. Then unplug the appliance, clean the heating tubes after it is completely cooled down.
2	The bread caves in at the top, the crust is too thick or too hard.	The moisture is evaporated	1. Tip the bread out immediately when it is done, and let it cool to 100-120°F before serving, or seal in a storage bag. 2. Use butter instead of vegetable oil to make the bread softer.
3	Mixing paddle is difficult to take out.	Mixing paddle is installed too tight with the shaft.	After removing the bread, add warm water to the inner bowl, soak for 10 minutes, then remove the mixing paddles and clean.
4	The ingredients are not mix well, leading to bad baking results.	The paddle is not installed correctly to the shaft or not installed at all.	Take the ingredients out. Install the mixing paddles properly then put them back into the inner bowl
		Wrong cooking program selected.	Check whether the menu fits with the program selected.
		The ON/OFF button was pressed mistakenly, cooking program was stopped.	If the program process is still within 30 minutes, press ON/OFF to continue the original process.
		The lid was opened multiple times during fermentation, so the bread is dry or colored poorly.	Do not open the lid during fermentation.
5	Press "ON/OFF", "E3" appears on the display.	The resistance between the kneading paddle and the dough is too large, the dough is not stirred sufficiently.	Check if the amount of water is adequate. Check whether the mixing paddle is broken. Remove the inner bowl, try to turn the paddle to check for damage.
		The temperature of the inner bowl cavity is too high, the program cannot be started.	Press "ON/OFF", unplug the cord, take the inner bowl out, open the lid and let the appliance cool.
6	The motor is working but the dough is not mixed.	The inner bowl or mixing paddle is not installed correctly, Or the dough is too big and cannot be mixed.	Check the inner bowl is installed correctly, and check the dough recipe.
7	1. No power 2. Does not mix 3. Does not bake	1. The cord is not plugged in correctly. 2. Loose wiring inside the bread machine	1. Check the cord to see if it is plugged in correctly or not. 2. Call the national service hotline.

TROUBLE SHOOTING

Code	Problem	Cause	Solutions
8	The bread is too small or not fermented.	1. Wrong flour 2. Ineffective yeast 3. Incorrect ratio of water and flour, the dough is too hard 4. Too low water or room temperature	1. Use bread flour 2. Seal and store the yeast in cool, dry place. Add ingredients in correct order as listed in recipes. 3. Follow the ratio of water and flour in the recipe. 4. The temperature of the water should be around 100°F in winter.
9	Over-fermentation of bread	1. Too much yeast added 2. Room temperature is higher than 100F 3. Too many ingredients added	1. Reduce the amount of yeast. 2. Use water of lower temperature 3. Reduce the quantity of water and flour
10	Fermented bread caves in the middle after baking.	The flour is not bread flour.	Use bread flour or special flour
		Too high fermentation temperature, bread fermented too fast.	Make bread at room temperature.
		Too much water, the dough is too wet or too soft.	Based on the recipe, control the water ratio according to different season.
11	1. Crust is overcooked 2. Crust is too thick 3. Crust is too hard 4. Taste is poor	1. Too much sugar 2. Incorrect menu selected 3. The bread was kept warm too long 4. There is a problem with the recipe	1. Reduce the amount of sugar 2. Select "Sweet", and low color 3. Do not keep warm. Once it is baked, take out immediately and let it cool down before eating or sealing in a storage bag. 4. Use butter and milk powder to improve the taste.
12	The bread is hollow inside	Too much water or not enough salt has been added	Reduce the water and add salt
13	Rasins or other fruit are crushed and taste poorly	The raisins are stirred for too long, which will cause deterioration by absorbing water	Add the fruit only when it signals to add fruit.
14	The inner bowl is difficult to install	The drive shaft doesn't go in properly	Take the inner bowl out, turn the driving head slightly.
		The heater is misplaced	Take the inner bowl out, slightly adjust the heater position.
15	Cake or sugary foods are baked with too dark crust color.	Different formulas can affect baking, more sugar can make the color of crust too dark	For high sugar recipes, end baking by pressing "On/OFF" for 5-10 minutes before countdown finishes and then select keep warm for 20 minutes

PRODUCT WARRANTY

This warranty applies to products sold by Galanz Americas in the U.S. This warranty is in lieu of any other warranty and expressly applies to the individual product only.

Galanz product is warranted for one year following purchase for defects in material and workmanship. Please save your receipt as proof of purchase is required to make a warranty claim. During this warranty period, we will provide the replacement cost of this product or the equivalent or repair per our discretion.

The warranty cannot be transferred through resale, including the resale through a 3rd party unauthorized retailer and is only bestowed upon the original consumer purchaser upon purchase from an authorized retailer.

■ **This warranty does not cover and excludes damage or defects caused by:**

- Consumer misuse
- Abuse
- Neglect including the failure to clean and/or provide adequate regular maintenance as outlined in the user manual
- Commercial use
- Subjecting the product to any voltage outside the specified range
- Loss of parts
- The affixing of any attachments not provided with the product
- Accident, or
- Use in a manner not intended and outlined in the user manual.
- Any subsequent damages caused by the above listed exclusions will not be covered and any claims determined to meet the above exclusions will be denied. All liability is limited to the

- purchase price and does not include any:
- Retail offered extended warranties
- Tax
- Other charges (including postage to send required materials) Incidental and/or consequential damages associated with the product in question.

Every implied warranty, including any statutory warranty of merchantability or fitness for a particular purpose is disclaimed except to the extent prohibited by law, in which case such warranty is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states do not allow limitations on implied warranties or special, incidental, or consequential damages, so the above limitations may not apply to you.

If you have a claim under this warranty, please call our Customer Service number: 1-800-562-0738.

For faster service, please have the model number, serial number, and receipt ready for the operator to assist you.

WARRANTY REGISTRATION

Please mail this warranty card to address below within 30 days of purchase.

Galanz Americas, 55 Challenger Road, Suite 503, Ridgefield Park, NJ 07660.

PLEASE PRINT CLEARLY.

Name_____

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City_____State_____Zip_____

Phone_____Email_____

Model Number_____Serial Number_____

Purchase Location_____

You must attach a copy of your purchase receipt to validate your registration.

Galanz