

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Армавир (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Ижевск (3412)26-03-58  
Иваново (4932)77-34-06  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Новобрянск (3496)41-32-12  
Новосибирск (383)227-86-73  
Новый Бирск (3496)41-32-12  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3533)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37

Пермь (342)205-81-47  
Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Саранск (8342)22-96-24  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочин (862)225-78-31  
Ставрополь (8652)20-65-13  
Сыктывкар (8212)25-95-17  
Сургут (3462)77-98-35  
Тамбов (4752)50-40-97

Тверь (4822)63-31-35  
Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-97  
Тюмень (3452)66-21-18  
Улан-Уда (3012)59-97-51  
Ульяновск (8422)24-23-59  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93

Киргизия (996)312-96-26-47

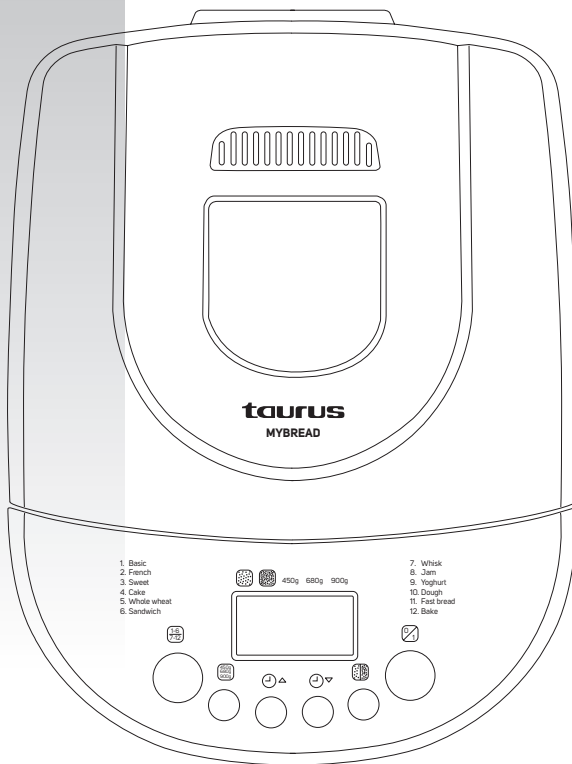
Россия (495)268-04-70

Казахстан (772)734-952-31

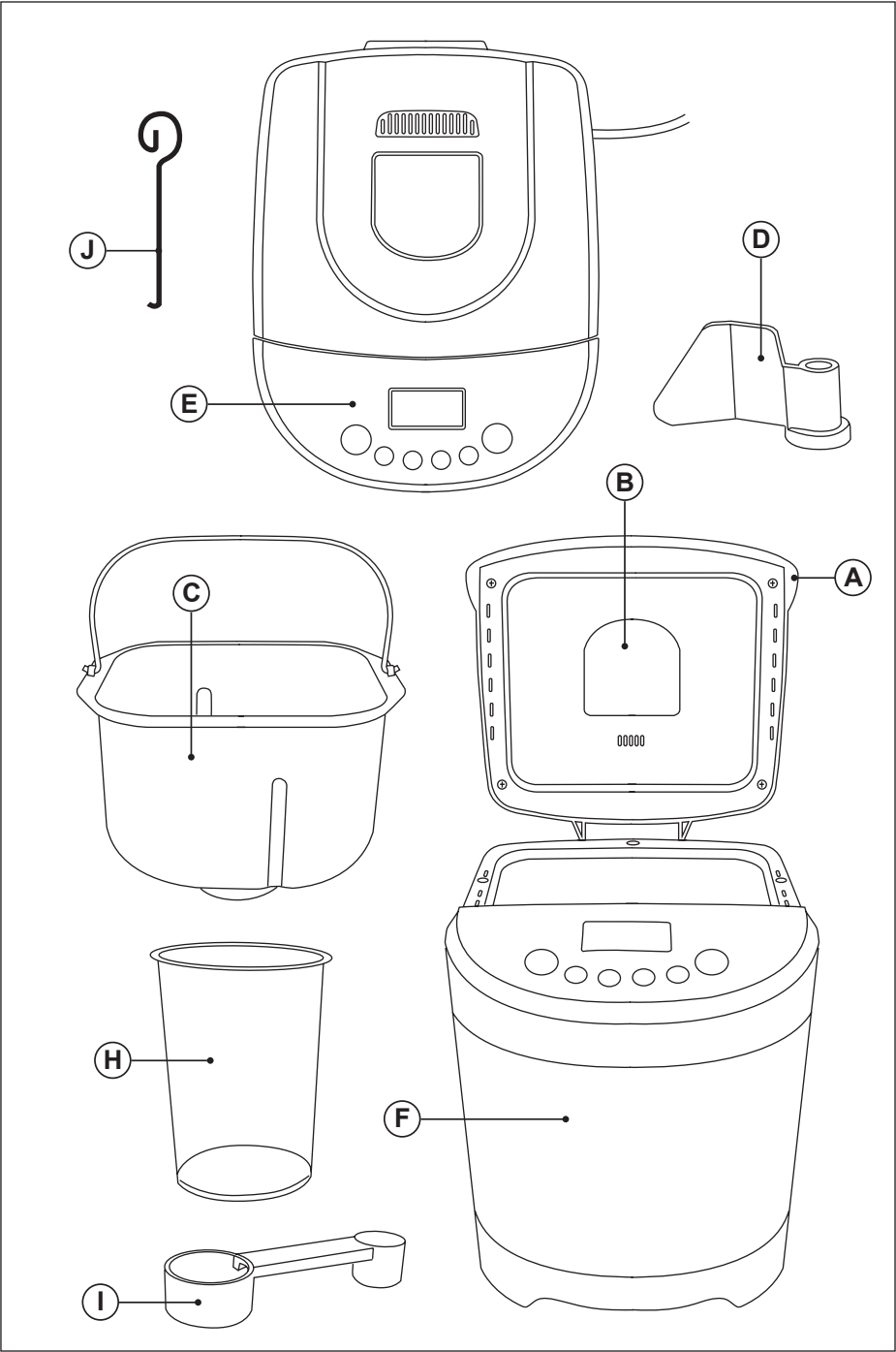
<https://taurus.nt-rt.ru> || [tub@nt-rt.ru](mailto:tub@nt-rt.ru)

# Хлебопечка My Bread

MY BREAD



1. Basic
2. French
3. Sweet
4. Cake
5. Whole wheat
6. Sandwich
7. Whisk
8. Jam
9. Yoghurt
10. Dough
11. Fast bread
12. Bake



---

## ENGLISH

### Bread Maker MyBread

#### DEAR CUSTOMER,

Many thanks for choosing to purchase a Taurus brand product.

Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.

- Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions could lead to an accident.

### SAFETY ADVICE AND WARNINGS

- Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years of age.
- This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.
- The temperature of the accessible surfaces may be high when the appliance is in use.
- Do not use the appliance in association with a programmer, timer or other device that automatically switches it on.
- If the connection to the mains has been damaged, it must be replaced, take the appliance to an authorised technical support service. Do not attempt to disassemble or repair the appliance by yourself in order to avoid a hazard.
- This appliance is for household use only, not professional, industrial use.
- Ensure that the voltage indicated on the rating label matches the mains voltage before plugging in the appliance.
- Connect the appliance to a base with an earth socket withstanding a minimum of 10 amperes.
- The appliance's plug must fit into the mains socket properly. Do not alter the plug. Do not use plug adaptors.
- Do not force the power cord. Never use the power cord to lift up, carry or unplug the appliance.
- Do not wrap the power cord around the appliance.
- Do not clip or crease the power cord.
- Do not allow the power cord to come into contact with the appliance's hot surfaces.
- Check the state of the power cord. Damaged or tangled cables increase the risk of electric shock.

- Do not touch the plug with wet hands.
- Do not use the appliance if the cable or plug is damaged.
- If any of the appliance casings breaks, immediately disconnect the appliance from the mains to prevent the possibility of an electric shock.
- Do not use the appliance if it has fallen on the floor, if there are visible signs of damage or if it has a leak.
- The appliance is not suitable for outdoor use.
- Keep the working area clean and well lit. Cluttered and dark areas invite accidents.
- Use the appliance in a well-ventilated area.
- Do not place the appliance on hot surfaces, such as cooking plates, gas burners, ovens or similar.
- Do not place the appliance in an oven cavity or similar.
- Place the appliance on a horizontal, flat, stable surface, suitable for withstanding high temperatures and away from other heat sources and contact with water.
- CAUTION: In order to prevent overheating do not cover the appliance.
- Do not use or store the appliance outdoors.
- Do not leave the appliance out in the rain or exposed to moisture. If water gets into the appliance, this will increase the risk of electric shock.
- Do not use the appliance in the case of persons insensitive to heat (the appliance has heated surfaces).
- Before using the appliance ensure that the blade is properly fixed in place.
- Do not touch any of the appliance's moving parts while it is operating.
- Do not touch the heated parts of the appliance, as it may cause serious burns.
- Do not touch metal parts or the body when it is operating, as it may cause serious burns.
- Exercise precaution after employing the stop operation on the appliance as the blade/s will continue moving from the effect of its own mechanical inertia.
- Do not use the appliance if its accessories are not properly fitted.
- Do not use the appliance if the parts or accessories are not properly fitted.
- Do not use the appliance if the accessories attached to it are defective. Replace them immediately.
- Do not use the appliance if it is empty.
- Do not use the appliance if the on/off switch does not work.
- Do not move the appliance whilst in operation or if the oil is still hot. Once cooled, transport the appliance using the handles.
- Do not use the appliance if it is tipped up and do not turn it over.
- Do not turn the appliance over while it is in use or connected to the mains.
- Do not force the appliance's work capacity.
- Use the specific quantities of flour and raising agent as indicated in each programme in Recipes table.
- Disconnect the appliance from the mains when not in use and before undertaking any cleaning task.
- Store this appliance out of reach of children and/or persons with physical, sensory or reduced mental or lack of experience and knowledge.
- Do not store the appliance if it is still hot.
- Do not store or transport the appliance if it is still hot.
- Make sure that dust, dirt or other foreign objects do not block the fan grill on the appliance.
- Keep the appliance in good condition. Check that the moving parts are not misaligned or jammed and make sure there are no broken parts or anomalies that may prevent the appliance from operating correctly.
- Never leave the appliance connected and unattended if it is not in use. This saves energy and prolongs the life of the appliance.
- As a reference in the annexed table appears several recipes, that include the amount of food to process, and the operating time of the apparatus.

## USE AND CARE:

- Fully unroll the appliance's power cable before each use.
- CAUTION: Do not use the appliance if the glass is cracked or broken.
- Turn the thermostat control to the minimum (MIN) setting. This does not mean that the appliance is switched off permanently.

## SERVICE:

- Make sure that the appliance is serviced only by specialist personnel, and that only original spare parts or accessories are used to replace existing parts/accessories.
- CAUTION: There is a risk of fire if the appliance's cleaning is not done according to these instructions.
- Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

## DESCRIPTION

- A Roof cover handle
- B Lid with window
- C Pan
- D Kneading paddle
- E Control Panel
- F Body
- G Oven
- H Measuring cup
- I Measuring spoon
- J Hook

If the model of your appliance does not have the accessories described above, they can also be bought separately from the Technical Assistance Service.

## KEYBOARDS:



On/Off Programm selection



Toasting selection



Time + Time -



Weight selection

## PROGRAMS:

- Basic bread
- French bread
- Sweet bread
- Cake
- Whole wheat
- Sandwich
- Traditional dough


- Jam
- Yogurt bread
- Traditional dough
- Fast bread
- Baking




## INSTRUCTIONS FOR USE

### BEFORE USE:



- Make sure that all products' packaging has been removed.
- Before using the product for the first time, clean the parts that will come into contact with food in the manner described in the cleaning section.
- Some parts of the appliance have been lightly greased. Consequently, the first time the appliance is used a light smoke may be detected. After a short time, this smoke will disappear.
- To eliminate the smell given off by the appliance when used for the first time, it is recommended to have it on at full power for 2 hours in a well-ventilated room.
- Prepare the appliance according to the function you wish to use:
- On the first few tries it's possible that the bread will not have the desired appearance, but with a little practice you'll soon get the hang of it.

### USE:

- Open the lid.
- Remove the bowl (C) pulling the handle anti-clockwise.
- Fix the mixing palette in place (Fig.D).
- Add the ingredients. (Recipes table).
- Put the bowl in place until it fits correctly, moving handle clockwise.
- Close the lid.
- Unroll the cable completely before plugging it in.
- Connect the appliance to the mains.
- Turn the appliance on, by using the on/off button holding down for 3 secs. .
- After the beep the visualization screen will show program 2:50.
-  Press the program selector button to select the desired program. Press to choose programs from 1-12.

-  Press the browning selector button to select the desired browning level (light, dark)
-  Press the weight selector button to select the weight of bread desired (450g / 680g / 900g).
-  Switch the appliance ON pressing the ON/OFF button for 3 seconds. A short beep is heard and the two dots in the time display being to flash as the program starts. In order to stop a program, press the ON/OFF button for 3 seconds until a beep confirms that the program has been switched off.
- The remaining cooking time will appear on the visualization screen.
- Select the appliance function desired.
- Select the desired power.
- Select the desired speed.
- Select the desired cooking temperature.
- In order to minimize the generation of acrylamide during the toasting process, avoid reaching dark brown colours on the toasted bread.
- After the selected time the appliance will switch off automatically.
- The appliance can be switched on again using the switch once the control device has cooled, if it is not switched on again, do not force it, allow it to cool.

#### **TIMER FUNCTION:**

- The appliance's operating time can be controlled.
- To program the operating time simply select it using the buttons.
-   Time + Time –
- The time programmed or remaining time will appear on the display (E).
- Use the adjustments buttons to advance the time. If necessary, use them to decrease the time. When the delay timer is set where you want, make sure to press the ON/OFF button to confirm the program selected for the time selected. The two dots in the time will flash and your bread will be ready when you planned.
- The time which appears on the clock after it switches on automatically is the remaining baking time. Therefore, ensure you set the time for when you would like the bread ready.
- If you work with the delay timer function, do not use any easily perishable ingredients such as eggs, fresh milk, etc...

- To return to normal operation simply press lightly on the weighing platform and wait for the screen to show 2:50.

#### **ONCE YOU HAVE FINISHED USING THE APPLIANCE:**

- Turn the appliance off using the on/off switch for 3 seconds.
- Unplug the appliance from the mains.
- Remove the bowl pilling on the handle anti-clockwise, using a cloth as it will be hot.
- Remove the bread from the bowl with the help of a wooden spatula or similar heat resistant implement; do not use utensils that could damage the non-stick coating.
- Allow to cool for 20-40 minutes before cutting
- Put the cable back in the cable housing.
- The cable housing means you can remove and have available the required length of cable for working with the appliance, preventing accident risk situations.
- Close the lid.
- Clean the appliance.
- Cable compartment
- This appliance has a cable compartment situated on its underside.
- Carry handle/s:
- This appliance has a handle on the bottom part of the body, which facilitates comfortable transportation.

#### **ACCESSORIES:**

##### **MEASURING CUP ACCESSORY (H)**

- This accessory is used for measuring quantities.

##### **MEASURING SPOON ACCESSORY (I)**

- This accessory is used for measuring quantities. One side is for soup spoon measure, the other side for tea or coffee spoon measure.

#### **SAFETY THERMAL PROTECTOR:**

- The appliance has a safety device, which protects the appliance from overheating.
- If the appliance turns itself off and does not switch itself on again, disconnect it from the mains supply, and wait for approximately 15 minutes before reconnecting. If the machine does not start again seek authorised technical assistance.

### **SPECIAL MESSAGES:**

- The following messages can appear on the screen:
- HOT (when pressing On/Off button): The temperature in the oven is too hot to start the appliance.
- H-HH pan&oven unit temperature is above 80 degrees.

### **PRACTICAL RECOMMENDATIONS:**

- Use exact amounts.
- Add fresh ingredients at room temperature.
- Add the ingredients in the correct order according to the receipt. Always use liquid ingredients first, then the dry ingredients and lastly the baking powder.
- Do not use chemical baking powder.

### **CLEANING**

- Disconnect the appliance from the mains and allow it to cool before undertaking any cleaning task.
- Clean the equipment with a damp cloth with a few drops of washing-up liquid and then dry.
- Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Do not let water or any other liquid get into the air vents to avoid damage to the inner parts of the appliance.
- Never submerge the appliance in water or any other liquid or place it under running water.
- It is advisable to clean the appliance regularly and remove any food remains.
- If the appliance is not in good condition of cleanliness, its surface may degrade and inexorably affect the duration of the appliance's useful life and could become unsafe to use.
- Neither parts of this appliance are suitable for cleaning in the dishwasher.
- The following pieces may be washed in a dishwasher (using a soft cleaning program):
- Jug.
- Jug (without its blades).
- Permanent coffee filter.



- Removable filter
- Cup.
- Oil cup.
- Lid.
- Measuring cup
- Spatula.

The draining/drying position of the articles washable in the dishwasher or in the sink must allow the water to drain away easily.

Then dry all parts before its assembly and storage.

### **ANOMALIES AND REPAIR**

Take the appliance to an authorised technical support °service if product is damaged or other problems arise. Do not attempt to disassemble or repair the appliance yourself as this may be dangerous.









No	Problem	Analysis	Solution
1	Heat-elimination tube smokes when baking.	Ingredients may be stuck to the heat-tube or nearby. The tube is equipped with protection oil for the first time.	Pull out the plug and clean the heat-tube.
2	The middle of the bread is sunk with thick bottom.	Too much time to warm the bread in the pan cause too much loss of water.	Take out the bread as soon as it's done.
3	It's hard to take out the bread.	The Kneading paddle is stuck to the axis of pan tightly.	Taking out the bread pour hot water into the pan for 10 min and lift the kneading paddle, doing cleaning.
4	The ingredients can't be mixed and stirred completely which results in the effect of banking.	Not proper programme.	Check if your recipe accords with the selected programme.
		 Press which stops the operating programme.	If the breakdown time is over 20 min, re-organize the ingredients; if less than 20 min just press ON/OFF to re-start the appliance.
		Open the cover several times when operation which results in drying and yellowing the bread.	Do not open the cover after yeasting.
		The resistance of kneading is too strong to make the dough stirred inadequately.	Check if the hole of the kneading paddle is broken. Check if the Kneading vane works well.
5	 The LCD shows "HHH" when pressing.	The temperature in the oven is too hot to start the appliance.	Press Start/Stop, pull out the plug, and take out the pan, open the cover to cool down the appliance.
6	Kneading sound heard, but no work actually.	The pan has not been mounted right or the dough is too much big to be kneaded.	Check if the pan is mounted right and if the dough is prepared as recipes and if the measurement is precise.
7	The dough is yeasted too big that reach the inner cover.	Too much flour or yeast or too high temperature.	Properly reduce the number of yeast and flour.
8	The dough is too big to push the surrounding flour out the pan.	Too much liquids and yeast.	Properly reduce the number of water and yeast.
9	The size is too small.	The yeast is not enough or invalid or the water is too hot or the yeast is mixed with the salt.	Check if the yeast is valid and its amount.





















10	After yeasting, the middle of dough is sunk when baking.	The flour is not gluten.	Use gluten flour or strong flour.
		Fast-speed and high-temperature yeasting.	Operate under the room temperature.
		Too much water.	Reduce water according to the flour's water absorbability.
11	The bread is too heavy and the tissues are too dense...	Too much flour and too little water.	Reduce flour and add water.
		Too many fruits.	Reduce fruits and add yeasts.
12	Cut apart the bread. Too much holes.	Too much water and not little salt.	Reduce water and check if salt added.
		Too hot water.	Lower the temperature.
13	There is flour stuck to the surface of the bread.	Too strong sticky and unfused ingredients like butter or banana.	When kneading, shovel the unfused ingredients on the dough with wooden shovel.
		Kneaded incompletely with too little water.	Check if the water is enough and the kneading operation works well.









## PROGRAM INTRODUCTION:










- 1. Basic: The basic bread program can be used for most bread recipes using White wheat flour.
- 2. French: The French bread programme correspond to a recipe for traditional crusty French white bread.
- 3. Sweet: The sweet bread programme is appropriate for recipes containing more fat and sugar.
- 4. Cake: The cake programme can be used to make pastries and cakes with baking powder.
- 5. Whole-wheat: The wholemeal bread programme should be selected when using wholemeal flour.
- 6. Sandwich: The programme can be used to make sandwiches.
- 7. Whisk: The programme is used to stir the dough without yeasting to make dumpling wrappers and the pan is not heated as well as no selection color and weight.
- 8. Jam: The jam programme automatically cooks the jam in the pan.
- 9. Yogurt: The programme cooks the bread mixed with yogurt which enjoys the taste of yogurt.
- 10. Dough: This programme does not cook. It provides for kneading and proving for more than 4 hours. This yields dough with more highly developed aromas and we recommend that you cook it on the oven.
- 11. Fast bake: This programme is equivalent to the basic bread programme but is a faster version.
- 12. Bake: this programme is designed specially to heat the completed bread again. The setting time is 1 hour but you can Time +, Time – the time for your preference and press On/Off to enter.









Prog. 1: Basic bread				
Ingredientes:		450 g	680 g	900 g
Water		160 ml	220 ml	300 ml
Salt		$\frac{1}{3}$	$\frac{1}{2}$	1
Sugar		2	$2 + \frac{1}{2}$	3
Plant oil		1	$1 + \frac{1}{2}$	2
Strong flour		2	$2 + \frac{3}{4}$	$3 + \frac{3}{4}$
Defatted milk poder		$1 + \frac{1}{2}$	2	$2 + \frac{1}{2}$
Improver		1	$1 + \frac{1}{2}$	2
Dried yeast		$\frac{1}{2}$	1	$1 + \frac{1}{4}$

Prog. 2: French bread				
Ingredients:		450 g	680 g	900 g
Water		160 ml	220 ml	300 ml
Salt		$1 + \frac{1}{2}$	2	$2 + \frac{1}{2}$
Sugar		1	$1 + \frac{1}{2}$	2
Plant oil		2	$2 + \frac{1}{2}$	3
Strong flour		$\frac{1}{3}$	$\frac{1}{2}$	1
Defatted milk poder		2	$2 + \frac{3}{4}$	$3 + \frac{3}{4}$
Improver		$\frac{1}{2}$	1	$\frac{1}{4}$
Yeast		$\frac{1}{2}$	1	$\frac{1}{4}$

Prog. 3: Sweet bread				
Ingredients:		450 g	680 g	900 g
Water		70ml	150ml	240ml
Egg		2	2	2
White sugar		4 	$\frac{1}{3}$ 	$\frac{1}{2}$ 
Salt		$\frac{1}{4}$	$\frac{1}{3}$	$\frac{1}{2}$
Plant oil		$\frac{1}{2}$	1	$1+\frac{1}{2}$
Strong flour		2	$2+\frac{1}{2}$	3
Defatted milk powder		$1+\frac{1}{2}$	2	$2+\frac{1}{2}$
Improver		1	$1+\frac{1}{2}$	2
Dried yeast		$\frac{1}{2}$	1	1





Prog. 4: Cake				
Ingredientes:		450 g	680 g	900 g
Egg		2	3	4
Milk		60ml	70ml	80ml
Butter (Dissolved)		$\frac{1}{2}$	$\frac{1}{2}$	1
Salt		$\frac{1}{4}$	$\frac{1}{4}$	$\frac{1}{2}$
Brown sugar		$1+\frac{1}{2}$	2	$2+\frac{1}{2}$
Pastry flour		2	$2+\frac{3}{4}$	$3+\frac{3}{4}$
Cream of tartar		$\frac{1}{2}$	1	$1+\frac{1}{2}$
Baking soda		$\frac{1}{4}$	$\frac{1}{3}$ s	$\frac{1}{2}$
Dried Yeast		2	2	2
Points		The eggbeater should stir the shelling egg for 4 minutes till foaming and be put into the pan with other ingredients later.		

Prog. 5: Whole wheat				
Ingredients:		450 g	680 g	900 g
Water		170ml	230ml	330ml
Salt		$\frac{1}{3}$	$\frac{1}{2}$	1
White sugar		$1+\frac{1}{2}$	2	$2+\frac{1}{2}$
Plant oil		1	$1+\frac{1}{2}$	2
Whole meal		1	$1+\frac{1}{4}$	$1+\frac{3}{4}$
Strong flour		2	$2+\frac{3}{4}$	$3+\frac{1}{2}$
Defatted milk poder		$1+\frac{2}{3}$	$1+\frac{2}{3}$	2
Improver		1	$1+\frac{1}{2}$	2
Dried yeast		1	1	$1+\frac{1}{4}$

Prog. 6: Sandwich				
Ingredients:		450 g	680 g	900 g
Water		120ml	190ml	260ml
Egg		1	1	1
Salt		$\frac{1}{3}$	$\frac{1}{2}$	$\frac{1}{2}$
White sugar		$1+\frac{1}{2}$	2	$2+\frac{1}{2}$
Plant oil		1	$1+\frac{1}{2}$	2
Strong flour		2	$2 + \frac{1}{4}$	$3+\frac{1}{2}$
Defatted milk poder		$1+\frac{2}{3}$	$1+\frac{2}{3}$	2
Improver		1	$1+\frac{1}{2}$	2
Dried yeast		$\frac{1}{2}$	1	$1+\frac{1}{4}$








### PROG. 7. TRADITIONAL DOUGH:

- This program is not to yeast but to knead the dough which is used to make out dumplings' wrappers and noodles with the pan unheated as well as no colour and weight to choose.

Prog. 8: Jam			
Strawberry jam		Banana Jam	
Strawberry	400g (350ml peeled)	Banana	
White sugar	350g	White sugar	350g
Lemon juice	1 	Lemon juice	1 
Cornstarch	30g	Cornstarch	30g
Ketchup		Apple jam	
Tomato	400g (350ml peeled)	Apple	400g (380ml) peeled & grinded
White sugar	350g	White sugar	350g
Lemon juice	1 	Lemon juice	1 
Cornstarch	30g	Cornstarch	30g








Note: When the jam's been done, please clean the pan or it will damage the paint coat resulting in the shortening of the appliance life.

- The complete jam should be put in clean bottles or plates and then be stored in the refrigerator to prevent from drying out.
- The natural jam made by ourselves may be in density not as good as these with additives sold on the market but it doesn't mean something is wrong with our jam.
- Better taste with the own-made bread.
- Jam's density can be improved with adding ½ cups of edible pectins.
- Because of the fresh ingredients, please operate at room temperature (18-25degrees)
- The number of the ingredients should be appropriate, no exceeding the fixed number to prevent the ingredients from boiling in operation.
- It will taste better if the jam ingredients are grinded by the blender (or chopped up by knife) firstly.

Prog. 9: yogurt bread				
Ingredients:		450 g	680 g	900 g
Water		80ml	140ml	150ml
Yogurt		100g	150g	200g
White sugar		1+½	2	2+½
Salt		½	½	⅔
Plant oil		1	1+½	2
Strong flour		2	2+¾	3+¾
Improver		1	1+½	2
Dried yeast		½	1	1+¼

### PROG. 10. LEAVENED DOUGH:

Different dough can be made with different ingredients, which can serve as other food's raw materials.

Prog. 11: Fast bread	
Ingredients:	700g
Water + 2 eggs	Water 130ml + 2 eggs (110ml).
Salt	¼ 
White sugar	2 
Plant oil	1 
Strong flour	2+½ 
Defatted milk powder	2 
Improver	1 +½ 
Dried yeast	2+½ 

### PROG. 12. BAKING:

For the crisp-taste crusts, you can make the bread bake again for a while with pressing the "bake" button. (you can stop baking or change baking time during the process of baking).

## POINTS:

- The ingredients should be put into the pan exactly in order; a hole should be dug into the flour, no too much big or deep to avoid touching water and salt earlier during the operation of delayed bread-making.
- The above dried yeast is Angle Brand that different brands' yeast is required in different application amount. And the amount of yeast depends on the change of room temperature with the normal being 20°, that's adding dried yeast properly if the room temperature is over-high and vice versa.
- The requirement for flour is the pure-white quality, no sand, and no musty taste with being sieved by 100 meshes.
- No use of metal tools (slice, knife or fork) to clean the pan in order to protect the pan carefully.
- The hole located in the middle of stirring paddle should be cleaned, dropped little oil and put back to the pan to prevent from sticking the stirring paddle.
- The power should be cut before you rub the inner bread maker with wet cloth or sponge.
- Do not keep the pan in the water for a long time which will result in the bad operation of rotation axis. If the stirring paddle is stuck into the pan, you can pour some boiled water to drench it, which will make it easy to take out it after several minutes.

EU on the restrictions of the use of certain hazardous substances in electrical and electronic equipment and Directive 2009/125/EC on the ecodesign requirements for energy-related products.

## FOR EU PRODUCT VERSIONS AND/OR IN CASE THAT IT IS REQUESTED IN YOUR COUNTRY:

### ECOLOGY AND RECYCLABILITY OF THE PRODUCT

- The materials of which the packaging of this appliance consists are included in a collection, classification and recycling system. Should you wish to dispose of them, use the appropriate public recycling bins for each type of material.
- The product does not contain concentrations of substances that could be considered harmful to the environment.



This symbol means that in case you wish to dispose of the product once its working life has ended; take it to an authorised waste agent for the selective collection of Waste from Electric and Electronic Equipment (WEEE).

This appliance complies with Directive 2014/35/EU on Low Voltage, Directive 2014/30/EU on Electromagnetic Compatibility, Directive 2011/65/

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)89-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922) 49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Ижевск (3412)26-03-58  
Иваново (4932)77-34-06  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Новосибирск (3496)41-32-12  
Новосибирск (383)227-86-73  
Новосибирск (3496)41-32-12  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Орск (3532)37-68-04  
Пenza (841)222-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37

Пермь (342)205-81-47  
Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Саранск (8342)22-96-24  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сыктывкар (8212)25-85-17  
Сургут (3462)77-98-35  
Тамбов (4752)50-40-97

Тверь (4822)63-31-35  
Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Улан-Удэ (3012)59-97-51  
Ульяновск (8422)24-23-59  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (86202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93

Киргизия (996)312-96-26-47

Россия (495)268-04-70

Казахстан (772)734-952-31

<https://taurus.nt-rt.ru> || [tub@nt-rt.ru](mailto:tub@nt-rt.ru)