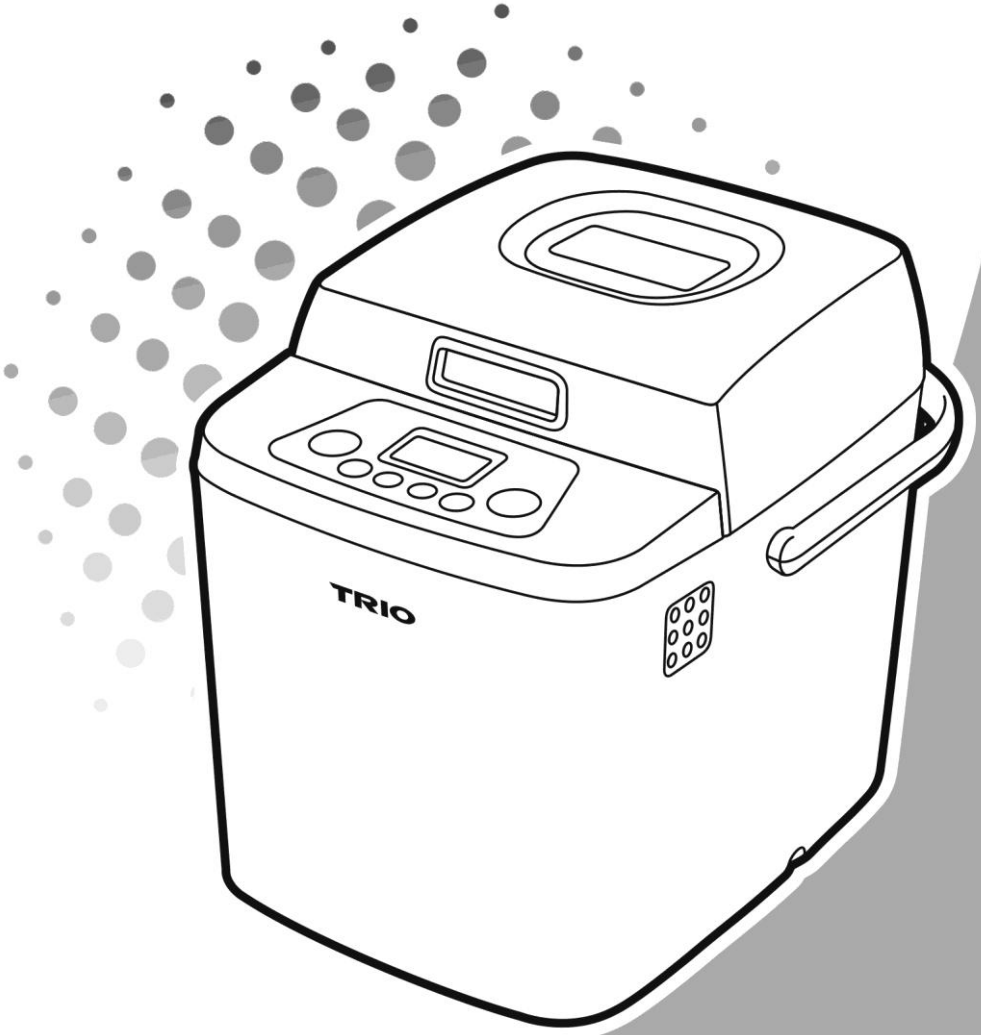
TRIO® Cuisine

BREAD MAKER



USER MANUAL

TBM-106

General Safety Precautions

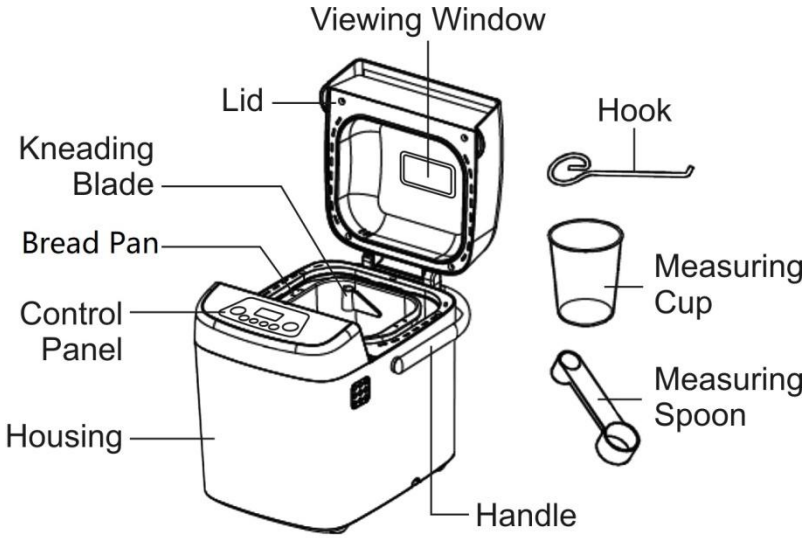
1. Read this instruction manual carefully before using the appliance for the first time. Keep this user manual for future reference.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
3. Ensure the voltage indicated on the rating label corresponds to the mains power supply.
4. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions. Return appliance to manufacturer or the nearest authorized service agent for replacement or examination.
5. Do not touch the hot surface after bread baking done, wear oven gloves to operate.
6. Do not immerse power cord, plug, bread maker into water or other liquids in case of electric shock.
7. Unplug the appliance after using, when not use or before clean the appliance.
8. Do not let power cord hand over edge of tables, or touch hot surfaces.
9. The use of accessory attachments not recommended by manufacturer may cause injuries.
10. Do not place the appliance on or near heat sources such as gas stove or electric hot plate.
11. Do not touch any moving or spinning parts of the machine when baking.

12. Metal foils or other materials must not be inserted into the bread maker, as this will cause the risk of a fire or short circuit.
13. Never cover the bread maker with a towel or any other material because heat and steam must be able to escape freely.
14. Never vigorously tap the baking pan on the top or edge to remove the pan, as this may damage the pan.
15. Never switch on the appliance without ensuring that the baking pan is securely in place.
16. Do not use appliance for other than intended use.
17. Do not use outdoors.
18. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Specifications

Model	TBM-106
Rated Voltage	220-240V
Rated Power	500W
Frequency	50/60Hz

Parts Identification



Control Panel



Before The First Use

The appliance may emit a little smoke and/or odor when you turn it on for the first time. In manufacture it is necessary to lightly grease some parts of the appliance. This is normal.

1. Clean all the parts according to "**CLEANING AND MAINTENANCE**".
2. Set the bread maker on bake mode and bake empty for about 10 minutes or put 200ML water into the bread pan to bake for 10 minutes. This action in order to subside the smell of the heating element and bread pan. Beep will be heard after complete.
3. Unplug then let it cool down and clean all the detached parts again. Make sure the appliance has sufficient ventilation.

Functions Introduction

After power-up

Plug the bread maker into power supply, a beep will be heard and "3:00" will be displayed. But the colon between the "3" and "00" don't flash constantly. And "1" is the default program. The arrows point to "750g" and "MEDIUM" as they are default settings.

Start/stop

The button is used for starting and stopping the selected baking program. Press the START/STOP button once to start a program. The indicator will light up, and the colon in the time display begins to flash and the program will start. Any other button is inactivated except the START/STOP button after a program has begun. Press the START/STOP button for 0.5 seconds and shift to pause state, if no operation in 3 minutes, the program will continue processing until the setting program completed. Press the START/STOP button for 3 seconds to cancel a program, then a beep will be heard, it means that the

program has been switched off. This feature will help to prevent any unintentional disruption to the operation of program.
To remove bread, press the START/STOP button to end the baking cycle.

Preprogrammed Menu
Press MENU button to select your desired programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the corresponding program number will be cycled to show on the LCD display.

Color:
Press COLOR button to select your desired setting: Light, Medium, or Dark crust. This button is adjustable in programs menu 1-7, 9 ,15.

Weight
Press the Weight button to choose your desired gross weight (500g, 750g). This button is adjustable in programs menu 1-7.

Delay function(TIME+, TIME-)
Use the DELAY TIMER feature to start the bread maker at a later time. Press" ▲ "or "▼"buttons to increase the cycle time shown on the LCD display. Add up to 15 hours including the delay time and bread making program.

NOTES:

- Set the Delay Time after selecting PROGRAM MENU, WEIGHT, and COLOR.
- Do not use the timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream, or cheese.
- You must decide how long it will be before your bread is ready by pressing the **"▲ or ▼ "**. Please note the delay time should include the baking time of program. After baking program is complete, the bread machine will shift to the Keep Warm setting for 1 hour. Before start making

bread, press the program menu and crust color are select first, then pressing **"▲** or **▼ "**to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 15 hours.

Power Interruption

In the event of a power outage, the process of making bread will continue automatically within 10 minutes, even without press START/STOP button. If the interruption time is longer than 15 minutes, the unit will not continue running and the LCD display will revert back to the default setting. If the dough has started rising, discard the ingredients in the bread pan and start over. If the dough has not entered the rising phase when the power cord is remove from wall outlet. You can press the START/STOP button to continue the program from the beginning.

Warning Display

"HHH"-This warning means that the temperature inside of the bread pan is too high. Press START/STOP button (see below figure1) to stop the program, unplug the power cord, open the top lid, and let the machine cool down completely for 10-20minutes before restarting.

"EE0"-This warning means that the temperature sensor is disconnected. Press START/STOP button (see below figure2) to stop the program, unplug the power cord. Please check the sensor by the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.



Figure 1 Figure 2

Keep Warm

After baking program is complete, the bread machine will beep 10 times and shift to Keep Warm setting for 1 hour. It will be displayed “0:00”. To cancel the Keep Warm process, press the START/STOP button for 3 seconds.

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

Program Menu

1. Basic bread

For white and mixed breads, it mainly consists of basic bread flour.

2. French bread

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

3. Whole wheat bread

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy.

4. Sweet bread

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

5. Butter milk bread

Kneading, rise and baking loaf with butter and milk to make bread.

6. Gluten free bread

For the bread of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties.

7. Quick bread

Kneading, rising and baking time is shorter than basic bread but longer than Super rapid bread. The bread interior tissue is denser.

Quick breads are made with baking powder and baking soda that activated by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan; dry ingredients on top, during the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan, it may be necessary to help machine mix to avoid flour clumps. If so, use a rubber spatula.

8. Super rapid bread

Kneading, rising and baking in a very fast way. But the baked bread is the roughest one among all bread menus.

9. Cake

Kneading, rising and baking occurs, but rise with the aid of soda or baking powder.

10. Knead

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

11. Dough

This program prepares the yeast dough for buns, pizza crust, etc., to bake in a conventional oven. There is no baking in this program.

12. Pasta dough

To make the flour and water or some others can well commix.

13. Yoghurt

Rising and make the yogurt.

14. Jam

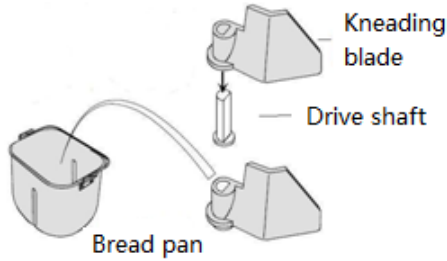
Use this setting for making jams from fresh fruits and marmalades from oranges. Do not increase the quantity or allow the recipe to boil over the bread pan into the baking chamber. Should this happen, stop the machine immediately and remove the bread pan carefully. Allow to cool a little and clean thoroughly.

15. Bake

For additional baking of breads is needed because a load is too light or not baked through. In this program, there is no kneading or resting.

Operating Instructions

1. Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.
2. Push the kneading blade onto the drive shaft inside the bread pan.

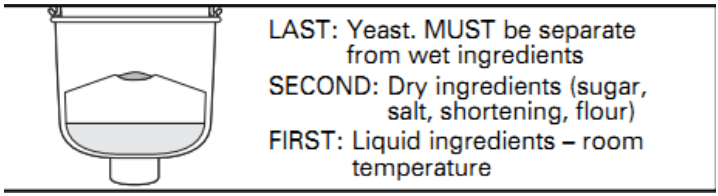


3. Add the ingredients to the bread pan in order listed in the recipe. First, add the liquids, sugar, and salt; then the flour; and last the yeast.

4. Carefully measure and add ingredients to the bread pan in the EXACT order given in the recipe.

   NOTE: Make a small indentation on the top of flour with finger, add yeast into the indentation Make sure that yeast does not come into contact with salt or liquids.

   TIP: Pre-measure all ingredients, including add-ins (nuts, raisins), prior to beginning.



5. Place the bread pan into the bread maker and make sure it is firmly locked in place by turning it clockwise. Close the lid.

   NOTE: Bread pan must lock into place for proper mixing and kneading.

6. Plug in the appliance. A beep will be heard and the LCD display will default to Program 1.

7. Press PROPGRAM MENU button until your desired program is displayed.

8. Press the WEIGHT button to move the arrow to 500g or 750g. (WEIGHT is not an option in program 8-15).

9. Press the COLOR button to move the arrow to desired setting: Light, Medium, Dark crust.(Color is not adjustable in program 8,10,11-14).

10. If desired, set the DELAY TIMER button. Press + and – buttons to increase the cycle time shown on the LCD display.(Delay function is not available in program 8,10-15).

NOTE: Do not use the feature when using dairy, eggs, etc. This step may be skipped if you want the bread maker to start working immediately.

11. Press the START/STOP button once to start program. Bread maker will beep once and "**3:00**" will be displayed. But the colon between the "3" and "00" don't flash constantly and the indicator will light up. The kneading blade will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until program is set to begin.
12. For add-ins (fruits, nuts, raisins), the machine will be ten beeps. Open the lid and pour your add-ins. (This function is available in programs: Menu 1-8). This timing varies by program.
13. Once the process is complete, ten beeps will be heard and shift to the Keep Warm setting for 1 hour. You can press START/STOP button for 3 seconds to stop the process and Keep Warm setting will end. Unplug the power cord and then open lid using oven mitts.
14. Let the bread pan cool down slightly before moving the bread. Use oven mitts, carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.

    Caution: the Bread pan and bread may be very hot! Always handle with care.
15. Using oven mitts, turn the bread pan upside down(with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a non-stick spatula to gently loosen the sides of the bread from the bread pan.
16. Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter, had better not with fruit knife or kitchen knife, otherwise the bread may be subject to deformation.

17. If kneading blade remains in the bread, gently pry it out using a spatula or small utensil. The bread is hot; never use the hand to remove the kneading blade. When do not use or when operation is complete, unplug the power cord.

Note: Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a long time, place sealed plastic bag in refrigerator for up to 10 days.

Removing Bread

Bread pan and baking chamber will be hot and oven mitts should be used. Remove the bread pan by lifting the handle and turning it counterclockwise to unlock and pull bread pan straight up from the base of the chamber.

Carefully shake the bread upside down until the bread falls out of the bread pan. Allow to cool on a wire rack for 10 minutes before slicing and slice with bread knife.

TIP: If kneading blade comes out in the loaf, remove it with a spatula or small utensil.

Care and Cleaning

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

2. To clean bread pan: Wipe inside and outside of pan with damp cloth, do not use any sharp or abrasive agents, in order to protect the non-stick coating. The bread pan must be dried completely before installation.

3. If the kneading blade is difficult to remove from the bread pan, add some warm water to dip for 30mins. then can put out easily. Use wet rag to clean it.

4. To clean top lid: After use, allow unit to cool. Use a damp cloth to wipe lid, and interior of viewing window. Do not use

any abrasive cleaners for cleaning, since this will degrade the high polish of the surface.

Note: It is suggested not disassembling the lid for cleaning.

5. Gently wipe the outer surface of housing with a wet cloth then use dry cloth to wipe. Never use petrol or other liquids. Never immerse the housing into water for cleaning.

6. Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the lid is closed.

Troubleshooting

Problem	Cause	Solution
Smoke from steam vent when baking	Some residue may stick to the heater surface	Unplug the bread maker and clean the heater
Bread's bottom crust is too thick	Bread has been kept warm and left in the pan for too long which result in loss of too much water	Take out the bread without keeping it warm
Difficult to remove kneading blade	Kneading blade adheres tightly to the drive shaft	Pour hot water into the bread pan and immerse the kneading blade for 10 minutes. Take it out and clean.
Ingredients not stirred evenly and badly baked	1. Unsuitable program is selected	Select a suitable program

	2. Open the lid several times after operation which result in dry bread and no brown crust	Do not open lid at the last rise
	3. Large stir resistance causing inadequate rotation and stirring from kneading blade	Check kneader hole. Take out the pan and operate without any load. If operation is still abnormal, contact an authorized service centre.
Display “H:HH” after pressing “START/STOP” button	The temperature in bread maker is too high	Press “START/STOP” button and unplug bread maker, then take out the pan and open lid until the bread maker has cooled down
Sound of motor is heard but dough is not stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients is weighed accurately
Bread size is too large	Yeast is too much or flour is excessive or water is too much or environment temperature is too high (>28ºC)	Check the factors and reduce the amount accordingly
Bread size is too small or bread	No yeast or the amount of yeast is	Check the amount and performance of yeast,

has no rise	not enough. Moreover, yeast may have a poor activity as water temperature is too high (>30ºC) or yeast is mixed together with salt, or the environment temperature is too low (<15ºC)	increase the environment temperature properly.
Dough is too large and overflows	The amount of liquids is too much as to make dough soft and yeast is also excessive.	Reduce the amount of liquids and improve dough rigidity
Bread collapses in the middle parts when baking dough	1. Used flour is not of good quality baking powder and the dough cannot rise	Use bread flour or good quality baking powder.
	2. Yeast expand too rapid or environment temperature is too high (>30ºC)	Yeast should be used under room temperature
	3. Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
Bread's weight is very large and	1. Too much flour or short of water	Reduce flour or increase water

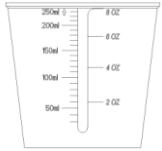
organization construct is too dense	2. Too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
	2. Water temperature is too high (>30ºC)	Check water temperature
Bread surface is adhered to dry powder	1. There is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
	2. Stir is not adequate due to short of water	Check the amount of water used and the setting of bread maker
Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have great effect on making cakes, baking color will become very dark because of much sugar	If baking color is too dark for the recipe with excessive sugar, press “START/STOP” button to interrupt the program 5-10min ahead of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed .

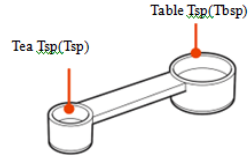
Accessories Instruction

Measuring cup:
In Recipe, measuring unit “CUP” means full cup, 240ML, Below picture for reference.

1. Measuring the liquid ingredients: When measure the liquid, the cup should put on the horizontal flat surface and viewed at eye level(not on an angle) to check the degree. If add egg, milk or other liquids, put into the cup first then add water up to the degree according to recipe. (i.e total liquid amount is same as recipe’s request but water is reduce).

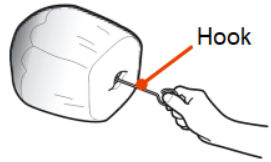
2. Measuring the powder ingredients: Measure the powder ingredients into the cup then shake it gently until leveling off to read the degree. Don’t shake long time and hardly, or the powder would be too compact to over measure.
   Measuring Tsp: Including tea Tsp and table Tsp.
   Tea Tsp (Tsp) use to measure yeast, salt.
   Table Tsp (Tbsp) use to measure the sugar and oil.





Hook

Sometimes when put out the bread, kneading blade would stay into the bread, use the hook to pull out the blade.



Recipes

1 cups water=240ml	1 tbsp sugar = 12g
1 cups flour = 140g	1 Tsp yeast = 3g
1 tbsp milk powder=7g	1 Tsp salt =5g
1 tbsp oil = 12g	

menus		Ingredient	volume	volume	remark
1 Basic Bread	sequence	bread weight	750g/1.5lb	500g/1lb	
	[1]	water	260ml	210ml	
	[2]	salt	1Tsp	0.5Tsp	put on the corner.
	[3]	sugar	2Tbsp	1Tbsp	put on the corner.
	[4]	oil	2.5Tbsp	1.5Tbsp	
	[5]	high gluten flour	3cups/420g	2.3cups/320g	
	[6]	instant yeast	1.0Tsp	0.7Tsp	put on the dry flour, don't touch with any liquid.
2 French Bread		bread weight	750g/1.5lb	500g/1lb	
	[1]	water	260ml	180ml	

	[2]	salt	1Tsp	0.75Tsp	put on the corner.
	[3]	sugar	1.5Tbsp	1.5Tbsp	put on the corner.
	[4]	oil	1.5Tbsp	1Tbsp	
	[5]	high gluten flour	2.75cups /400g	2.25cups/ 300g	
	[6]	instant yeast	1.0Tsp	0.7Tsp	put on the dry flour, don't touch with any liquid.
3 Whole-wheat bread		bread weight	750g/1.5lb	500g/1lb	
	[1]	water	230ml	170ml	
	[2]	salt	0.75 Tsp	0.5 Tsp	put on the corner.
	[3]	sugar	2 Tbsp	1.5Tbsp	put on the corner
	[4]	oil	2 Tbsp	1 Tbsp	
	[5]	high gluten flour	1.65cups / 250g	1.5cups/ 225g	
	[6]	whole-wheat flour	1cups/ 150g	0.5cups/ 75g	

	[7]	instant yeast	1 Tsp	0.75 Tsp	put on the dry flour, don't touch with any liquid.
	[8]	milk powder	2 Tbsp	1 Tbsp	
4 Sweet Bread		bread weight	750g/1.5lb	500g/1lb	
	[1]	water	210ml	170ml	
	[2]	salt	0.5Tsp	0.5Tsp	put on the corner.
	[3]	sugar	3Tbsp	2Tbsp	put on the corner.
	[4]	milk powder	0.35cup (47g)	0.25cup (35g)	
	[5]	oil	2Tbsp	1.5Tbsp	
	[6]	high gluten flour	2.75cups /380g	2cups/290 g	
	[7]	instant yeast	1.0Tsp	0.7Tsp	put on the dry flour, don't touch with any liquid.

5 Butter milk bread		bread weight	750g/1.5lb	500g/1lb	
	[1]	Milk	220ml	160ml	
	[2]	Butter oil	30ml	20ml	
	[3]	salt	0.5 Tsp	0.5 Tsp	put on the corner.
	[4]	sugar	2 Tbsp	1.5 Tbsp	put on the corner.
	[5]	high gluten flour	2.85 cups/400 g	2.15 cups/300g	
	[6]	instant yeast	1Tbsp	0.75 Tbsp	put on the dry flour, don't touch with any liquid.
6 Gluten free bread		bread weight	750g	500g	
	[1]	water	190ml	140ml	
	[2]	oil	2.5Tbsp	2Tbsp	
	[3]	sugar	2.5Tbsp	2Tbsp	put on the corner.
	[4]	egg	1 pc	1 pc	
	[5]	salt	0.75Tsp	0.65Tsp	put on the corner.

	[6]	Corn flour	0.5cup/70g	0.25cup/35g	
	[7]	Gluten free flour	2cups/290g	1.75cups/255g	
	[8]	instant yeast	1.0Tsp	0.7Tsp	put on the dry flour, don't touch with any liquid.
7 Quick Bread		bread weight	750g/1.5lb	500g/1lb	
	[1]	water	190ml	140ml	water temperature 40-50'C.
	[2]	salt	0.75Tsp	0.65Tsp	put on the corner.
	[3]	sugar	2Tbsp	1Tbsp	put on the corner.
	[4]	oil	2.5Tbsp	2Tbsp	
	[5]	high gluten flour	2.5cups/360g	2cups/290g	
	[6]	instant yeast	2Tsp	2Tsp	put on the dry flour, don't touch with any liquid.

8 Super rapid Bread		bread weight	750g/1.5lb	500g/1lb	
	[1]	water	180ml		temperature 40-50'C.
	[2]	salt	0.7Tsp		put on the corner.
	[3]	sugar	2.5Tbsp		put on the corner.
	[4]	oil	1.5Tbsp		
	[5]	high gluten flour	2cups/280g		
	[6]	instant yeast	3.5Tsp		put on the dry flour, don't touch with any liquid.
9 Cake		time	**1:40**		
	[1]	water	30ml		
	[2]	egg	3pcs		
	[3]	sugar	0.5cups		put on the corner.
	[4]	oil	2Tbsp		
	[5]	self-rising flour	2cups/280g		
	[6]	instant yeast	1.5Tsp		put on the dry flour, don't touch

					with any liquid.
10 Knead		time	0:08		
	[1]	water	165ml		
	[2]	salt	1Tsp		put on the corner.
	[3]	oil	3Tbsp		
	[4]	high gluten flour	1.86cups /280g		
11 Dough		time	**1:30**		
	[1]	water	180ml		
	[2]	salt	1Tsp		put on the corner.
	[3]	oil	3Tbsp		
	[4]	high gluten flour	2.2cups/ 300g		
	[5]	instant yeast	1Tsp		put on the dry flour, don't touch with any liquid.

12 Pasta dough		time	0:15		
	[1]	water	190ml		
	[2]	salt	0.5Tsp		put on the corner.
	[3]	oil	1.5Tbsp		
	[4]	high gluten flour	3.2 cups/430 g		
13 Yoghurt		time	**8:00**		
	[1]	milk	600ml		
	[2]	lactic acid bacteria	60ml		
14 Jam		time	**1:20**		
	[1]	fruit pulp	3cups		stir to mush, can put some water.
	[2]	corn flour	0.5cup		
	[3]	sugar	1cups		
15 Bake	[1]	Default time is 30mins. Adjustable from 0:10-1:30. 5mins for each press. Adjust baking temperature by pressing crust button :120°C(light);130°C(medium);140°C(dark).			



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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Cuisine

