

Optimum
QUALITY YOU CAN TRUST

USER'S MANUAL



BREAD MAKER BM1000

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WELCOME TO YOUR NEW KITCHEN ASSISTANT!

Congratulations on your quality investment of the Optimum Bread Maker. Fill your home with the scent of freshly baked bread with the help of your new kitchen assistant the Optimum BM1000.

With 17 variable programme settings you can create the perfect homemade loaf just the way you like it, from hearty whole-wheat to soft bread, French bread and multigrain. Other programmes include cake, jam and yoghurt so that you can create the delicious sweet treats for the whole family at the touch of a button.

What's more, you can take full control of your ingredients and tailor your bread to suit your taste and needs with the 100% gluten free option, ideal for those with special dietary requirements.

Making artisan breads at home has never been easier or more foolproof with the Optimum Bread Maker!

BAKE, SNAP, POST!

We want you to show us your freshly baked bread loaves :)

All you need to do is follow us on Facebook and Instagram, bake your bread, snap a photo and post with the hashtag #froothiebakes

We give spontaneous prizes to our favourite pics!

FOR BEST RESULTS, AND TO ENSURE YOUR SAFETY, PLEASE READ THE INSTRUCTIONS IN THIS MANUAL CAREFULLY.

FOR ADDITIONAL INSPIRATIONAL IDEAS FOR DELICIOUS RECIPES, PLEASE CHECK OUT OUR FROOTHIETV YOUTUBE CHANNEL.

IMPORTANT:

This appliances is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and others working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

At Optimum we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

1. Carefully read all instructions before operation and save for future reference.
2. Remove and safely discard any packaging material and promotional labels before using the Optimum Bread Maker for the first time.
3. Keep the appliance and its cord out of reach of children less than 8 years.
To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
4. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children being supervised not to play with the appliance
5. Do not place the bread machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour and other substances. Vibration during the kneading cycles may cause the machine to move slightly.
6. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the appliance at a minimum distance of 10cm away from walls. This will help prevent the possibility of discolouration due to radiated heat.
7. Always operate the bread machine on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
8. Do not operate the bread machine on a sink drain board.
9. Always ensure the bread machine is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
10. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
11. The bread machine is not intended to be operated by means of an external timer or separate remote control system.
12. Before use, check that the voltage of the wall outlet corresponds to the one shown on the rating plate. Always attach plug to appliance first, then plug the cord into the wall outlet. To disconnect, turn the unit control to OFF, then remove the plug from the wall outlet.

13. To avoid damaging the appliance do not operate the unit without the bread pan placed in the chamber
14. Never switch on the appliance without properly placing the bread pan correctly filled with ingredients.
15. The lid and the outer surface may get hot when the appliance is operating.
16. The temperature of accessible surfaces may be high when the appliance is operating.
17. CAUTION: Hot surfaces. Do not touch hot surfaces. Use handles or knobs. Do not let cord hang over the edge of the table or counter or touch hot surface.
Allow the bread machine to cool before cleaning any parts.
18. Steam vents are very hot during baking. Do not place anything on top of the lid.
19. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
20. Do not cover the air vents when the bread machine is in use.
21. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
22. Use oven mitts when removing the hot bread pan and the bread or jam from the pan.
23. Take care when pouring jam from the bread pan as the jam is extremely hot.
24. Do not place any ingredients directly into the baking chamber. Place ingredients into the bread pan only.
25. Do not pour any liquids into the Fruit and Nut Dispenser.
26. Do not touch any moving or spinning parts of the machine when baking.
Do not place fingers or hands inside the bread machine during operation. Avoid contact with moving parts.
27. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
Do not immerse the bread pan in water. Doing so may interfere with the free movement of the drive shaft. Wash only the interior of the bread pan.
28. Do not leave the lid standing open for extended periods of time.
29. Ensure the bread machine is switched off and then unplugged from the power outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts.
30. Always ensure the kneading blade is removed from the base of the baked loaf prior to slicing.
31. Clean surfaces in contact with food. Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.
32. The use of attachments not recommended by the manufacturer may cause fire, electric shock or injury.
33. Do not use the appliance for anything other than the intended use.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

HOUSEHOLD USE ONLY

- a. Unwind the power cord fully before use.
- b. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- c. Longer extension cords are available and may be used if care is exercised in their use.
- d. If a longer extension cord is used:

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
If the appliance is of the grounded type, the extension cord should be a grounding-type 3-prong cord.
- e. To protect against electric shock, do not immerse power cord, power plug or appliance in water
- f. Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- g. The 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.
- h. Children should be supervised to ensure that they do not play with the appliance.
- i. It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Optimum/Froothie Service Centre for examination and/or repair.
- j. Any maintenance, other than cleaning, should be performed at an authorised Optimum/Froothie Service Centre.
- k. This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injuries.
- l. The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice



CAUTION

The lid and the outer surface may get hot when the appliance is operating. The temperature of accessible surfaces may be high when the appliance is operating.

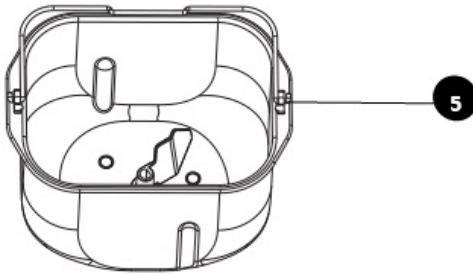
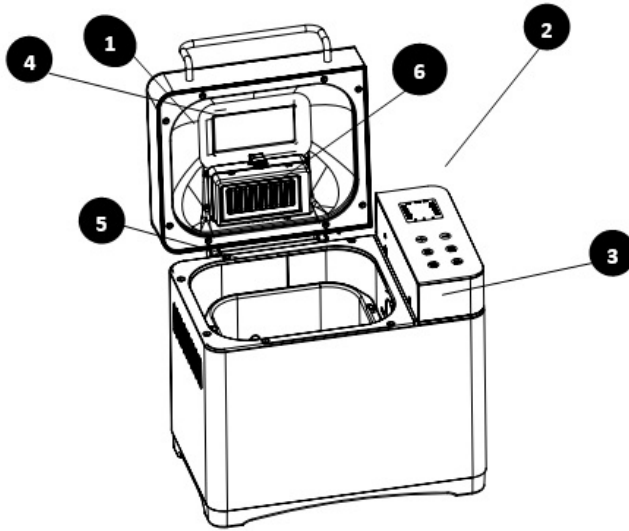


WARNING

Steam vents are very hot during baking

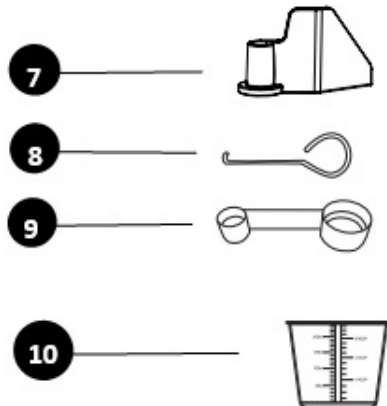
SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR OPTIMUM BREAD MAKER



PRODUCT FEATURES

- 1. Handle
- 2. LCD Touch Control Panel
- 3. Steel Housing
- 4. Fruit Dispenser
- 5. Ceramic Bread Barrel
- 6. Viewing Window
- 7. Stirring Rod
- 8. Hook
- 9. Measuring Spoon
- 10. Measuring Cup



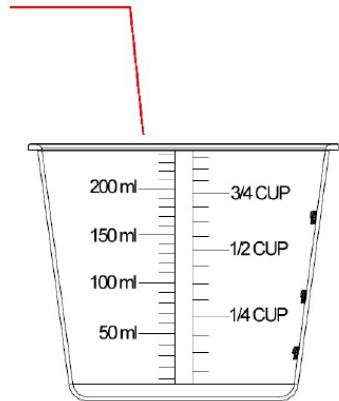
UNDERSTANDING THE MEASURING CUP

Measuring Cup. (Please see the right graphic)

1. Measure the desired amount of dry or liquid ingredients by placing the measuring cup on a flat surface at eye level.

2. For dry ingredients, pour desired amount into the cup. Gently shake the cup while pouring the dry ingredients in to level the ingredients out.

One cup



Tip: 1 cup of All Purpose Flour weighs 125g approximately.

Measuring Spoon: One small spoon and one big spoon, used for measuring ingredients.

Hook: Used to remove Stirring Rod from bread.

QUICK BREAD IDEAS

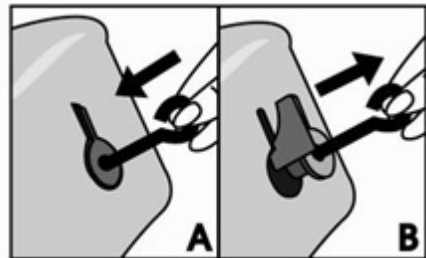
750 GRAMS OF SOFT, MEDIUM COLOR BREAD:

1. Clean Bread Barrel, Stirring Rod, Measuring Cup, and Measuring Spoon.
2. Align the oblate hole at the stirring rod to the corresponding position of the revolving axle in the bread barrel and fix it in the appropriate position.
3. As recommended in the Recipe Book's **750g "Soft Bread"** recipe - Add ingredients in mentioned order. Be sure to add Yeast with the Flour, keeping it away from liquid ingredients.
4. Put the bread barrel into the container and fix into position, covering the lid.
5. After plugging bread baker in, the screen will display the Default Menu - **750g/Medium Color/Soft Bread**.
6. Press **"Start/Stop/Pause"** and you will hear a buzzing sound. The indicator light will flash and the machine will start kneading.
7. The bread is done as soon as the countdown timer is complete. Afterwhich, the machine auto-starts the "Keep warm" function.
8. Press **"Start/Stop/Pause"** for 3 seconds and the buzzer will sound, ending the "Keep warm" function.
9. After the bread is done, please wear oven mitts or gloves to lift the bread barrel. Turn the barrel upside down to eject your bread loaf.

Tips

If the stirring rod remains in the bread loaf, use the hook accessory as follows.

- 1) Insert the hook in the axis of the stirring rod (A).
- 2) Pull gently to release the stirring rod (B).



Note: The above bread-making approach is the easiest method which does not require you to choose "Menu", "Loaf" and/or "Color". Please refer to "User Manual" for more details.

CONTROL PANEL INTRODUCTION

1. "MENU":

When selecting an option from the menu's 1-17 modes, the LCD indicator will display the corresponding settings:

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

2. "LOAF": When on "Loaf" mode, choose one of the three bread weight options: **500g/750g/1000g**. Except for settings 1 through 9, "Loaf" can't be adjusted.

3. "COLOR": Select bread colour by pressing the Light/Medium/Dark options one by one for **Whole Wheat Bread** and **French Bread**.

4. "START/STOP/PAUSE": Press this button to start or stop the bread maker, confirmed by a buzzer sound. When the bread baker begins to work, it will perform an "Exceptional Stop" for protection performance. When pressing this button down for 1 second you will hear a buzzing noise and the unit will stop immediately.

NOTE: A one-second short press is used to "Pause" the machine so that you can add ingredients into the breadmaker. Simply press the button again to resume.

To "Stop" the operation completely press the Start/Stop/Pause button for 3 seconds or more.

5. "+": This mode allows you to add a 1, 5 or 10minute delay. If you press this button without releasing it, time will add more rapidly up to the maximum time of delay.

6. "-": In this mode, each time you press the button it will reduce the delay time by 1, 5 or 10 minutes. If you press this button without releasing, the program would rapidly reduce the time of delay up to the minimum time of delay.

7. Working Statuses Include: Reservation (if you need)
—Knead1—Rest—Knead2—Ferment 1, 2, 3 --Bake—Keep Warm—Complete

8. Working for START/PAUSE/STOP

★ Programmes 1-9 and 16 serve the function of “Reservation”. After setting your reservation time, click the “start /stop/pause” button until “:” starts flashing, indicating that the reservation function is activated and the countdown begins. If you do not want a delayed starting time, click on the “start/ stop/pause” button, the “:” will start flashing, indicating that the bread maker is now working.

★ Programmes 10-17 (excluding 16) do not offer the “**Reservation**” function, but can be adjusted according to your preferred time. To set the time, click “**Start / Stop/Pause**” and the display will stop flashing. Click “**Start/ Stop/ Pause**”, “:” starts flashing, and bread maker starts working.

★ When at the halfway point of baking through a reservation mode, if you want to pause the bread maker, press the “**Start / Stop/Pause**” button until you hear a beep, the time display flashes, and the baking is suspended. If you want to cancel or pause, press the “**Start / Stop/Pause**” button again. If you want to terminate baking, press the “**Start / Stop/ Pause**” button, and you will hear a beep, the LCD display will return to its default state and the bread maker will stop.

OPERATING GUIDE

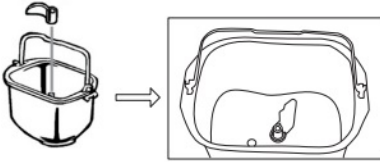
Please be careful before use:

Check wire cord, socket and fuse box in order. Rating Load is higher than 3A.

Bread Maker must be grounded in safe. Earth Wire and Zero Line must be separated, preventing them from twisting in each other over the three-plug connector.

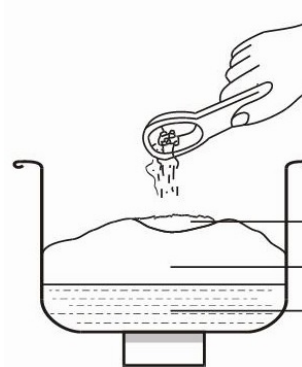
Operation Instruction on Making Bread:

1. Take out the bread barrel from the inside of the container and put the stirring rod into the barrel.



Then place the half-round hole of stirring rod into the right position at the revolving axle.

2. Add the appropriate amount of water, egg, and flour into the barrel, and finally add yeast.



Ensure yeast is in contact with flour and not any of the liquid ingredients.

Instant Yeast

Flour or other Dry Ingredients

Mixture of Water, Oil, Sugar and Salt

3. Put the filled barrel into the container and close the lid.



a. If you meet with resistance, simply lift the barrel out and turn the axle at the bottom of the barrel to face a different angle.

b. After placing the barrel into the container, rotate the barrel clockwise until the barrel is fixed in position.

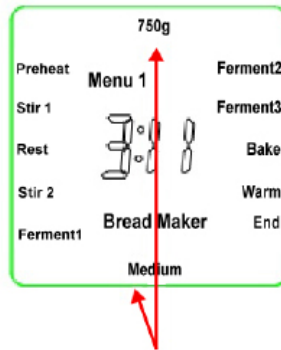
4. Plug the bread maker into the outlet and you will hear a buzzing sound. The indicator will display the following: **750g /Medium Color /soft bread.**

5. To select your Bread Recipe press **"Menu"**: The number corresponding to each program will move clockwise from 1-17.

6. To select your Bread Color and Loaf

Press: **"Loaf"**

Press: **"Color"**



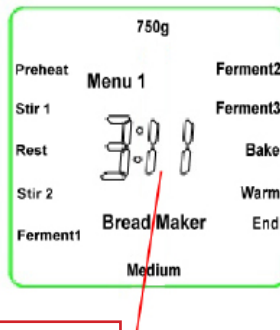
Indicating Mark

7. Set "Reserve" time for delayed baking.

If you want to make bread immediately, please skip this step.

Press: **"+"**

Press: **"="**



Adjust to your desirable time
Please refer to "Reservation Function"
for the Reserve Time countdown.

8. Start The Unit and Begin to Make Bread

Press **“START/STOP/PAUSE”** to begin the countdown.

★ After starting, the appliance will start to stir ingredients. To avoid the splashing of flour, the machine is auto-programmed to interval stir in the first 7 minutes. After 7 minutes, the system auto-switches to continuous stirring.

★ After setting **“Reserve”**, the LCD indicator begins to flash and the unit starts to work. When Countdown begins, flour stirring begins too.

FOR THE FIRST USE



The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will stop with more uses. Make sure the appliance has sufficient ventilation in your kitchen area.

1. Please check that all parts and accessories are whole and free of damage.
2. Clean all the parts according to the **“CLEANING AND MAINTENANCE”** section in this manual.
3. Set the breadmaker to **BAKE** mode and turn on for 10 minutes. You need not have any ingredients in the barrel when you do this for the first time. After 10 minutes, allow the breadmaker to cool down and give it a thorough cleaning.
4. Dry all parts thoroughly and re-assemble them. The appliance is now ready to be used.

9. Finishing Bread-Making:

When the countdown ends the buzzer will notify that the bread is done.

1. Keep Warm Refer to “Keep Warm”

2. Non Heat  Press **“Start/Stop/Pause”** for 1 second
-  Remove plug from the outlet

10. Using oven mitts to protect your hands, remove the bread barrel from the unit.

“Cake” Operation Instructions:

The **Cake** setting is similar to bread settings. Add ingredients into the barrel and select **“Cake”**. The default timing for Cake setting is 1 hour and 33 minutes.

“Raw Dough” Operation Instructions:

Add ingredients in the order listed, select **“Raw Dough”** and start the machine. Default timing for Raw Dough is 23 minutes. Once complete, the buzzer will sound.

“Leaven Dough” Operation Instructions:

This mode is best for fermented doughs. Add ingredients in the suggested order, select **“Leaven dough”** and start the machine. Default time for this mode is 1 hour and 24 minutes. You cannot select **Color** and **Loaf**. Once complete, the buzzer will sound.

“Jam” Operation Instructions:

You can make delicious fruit jams with the Optimum BM1000. Prepare fruit of choice in accordance to your recipe. Ensure fruit is cut into 3cm pieces. Add fruit, sugar and all other ingredients into the barrel, select **“Jam”** and start the machine. . The default time for Jam is 1 hour and 5 minutes. No **Color** or **Time** is selected. Once done, the buzzer will sound. Carefully take the barrel out and allow it to cool slightly before pouring jam out of the barrel.

“Bake” Operation Instructions:

This setting offers immense practicality. Once you have grasped how to make bread, you can simply use the **“Leaven Dough”** mode to control kneading and rising times. This allows you to make a wide variety of various breads. The default timing in this mode is 50 minutes, but can be adjusted from 5 minutes to 1 hour 30 minutes.

“Yogurt” Operation Instructions:

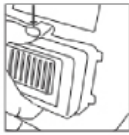
The BM1000 makes delicious Yoghurt with minimal effort. Select **“Yogurt”** settings and turn the machine on. The default time for this mode is 8 hours, but can be adjusted from anywhere between 5 hours to 13 hours.

“Ferment” Operation Instructions:

The BM1000 features a unique fermentation function. First press **“Dough”**, then **“Fermentation”** and finally press **“Baking”**. Default time in this mode is 30 minutes, but can be adjusted from 10 minutes up to 2 hours.

“Automatic Fruit Dispenser” Operation Instructions:

- a) Open the cover and take the fruit box out. Press the fruit box handle and lift to remove. (Ref picture 1)
- b) Open the box. (Ref picture 2)
- c) Add the measured fruit and or nuts, and close the cover. (Ref picture 3)
- d) Align the two pillars at the bottom of the box holder with the fruit box handle and press until it re-attaches itself to the lid. (Ref picture 4)



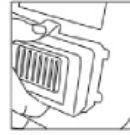
(1)



(2)



(3)



(4)

DESCRIPTION OF SPECIFIC FUNCTIONS

RESERVATION FUNCTION—SETTING A TIME DELAY

The purpose of this function is to have freshly baked bread the next morning.

For example, you can set up your breadmaker at 8:30pm and have fresh bread, ready to eat at 7am.

1. **Compute Reserving Time:** Reserve time should have a 10 h 30min lapse from evening to the next morning.
2. **Setting Reserve Time:** Press the “+” and “-” to set the reserve time. After setting the time, press the "Start" button. Note: The time displayed on the screen is set to 10 hours and 30 minutes which includes mixing, kneading, rising and baking.

Reservation Function Tips:

1. When using the reservation function, avoid using eggs to prevent bread from going bad.
2. Always ensure yeast is kept covered by a layer of flour to help maintain the activity of the yeast.

BUZZER SOUND

1. When connected to a power outlet, the buzzer will sound.
2. A buzzing sound will be emitted when **Loaf, Color, Menu** or **Time Setup** is pressed.
3. A buzzing sound will be emitted when you select **“Start/Stop/Pause”**.
4. During the kneading process, a buzzing sound emits to remind you to add ingredients.
5. A buzzing sound will be emitted when the operation is finished.
6. The intermittent buzzer sound will emit when the **“Keep Warm”** function ends.

MEMORY FUNCTION IN LIEU OF POWER OUTAGE

1. The BM1000 holds a 15 minute charge to power the bread maker in lieu of a temporary power outage.
2. If the duration of the power outage exceeds 15 minutes, the bread maker will have to be reset to the point where it was disconnected.

KEEP WARM

The BM1000 keeps your bread warm even after baking.

- ★ After the bread is done, the machine automatically enters **“Keep Warm”** mode with flashing “:”
- ★ The maximum time it will remain in **“Keep Warm”** is 1 hour.
- ★ Press On/ Off for 3 seconds until a buzzing sound is emitted in order to turn the **“Keep Warm”** function off.

RECOMMENDED RECIPES

Note: 500g=500g, 750g=750g, 1000g=1000g

1. SOFT

Material	500g	750g	1000g
Water	160ml	240ml	290ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1/2 Small Spoon	1 Small Spoon
Sugar	1 Big Spoon	2 Big Spoon	3 Big Spoon
Milk Powder	2 Big Spoon	3 Big Spoon	5 Big Spoon
Flour	300g	400g	475g
Instant Yeast	1 Small Spoon	1 Small Spoon	1 Small Spoon

2. SWEET

Material	500g	750g	1000g
Water	160ml	240ml	310ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1/2 Small Spoon	1 Small Spoon
Sugar	4 Big Spoon	6 Big Spoon	6 Big Spoon
Milk Powder	2 Big Spoon	3 Big Spoon	4 Big Spoon
Flour	300g	400g	500g
Instant Yeast	1 Small Spoon	1 Small Spoon	1 Small Spoon

3. NATURAL SOURDOUGH

Material	500g	750g	1000g
Water	160ml	200ml	240ml
Butter	1 Big Spoon	1 Big Spoon	2 Big Spoon
Table Salt	1/2 Small Spoon	3/4 Small Spoon	1 Small Spoon
Sugar	1 Big Spoon	1 Big Spoon	2 Big Spoon
Milk Powder	2 Big Spoon	3 Big Spoon	4 Big Spoon
Flour	275g	350g	400g
Instant Yeast	1/3 Small Spoon	1/3 Small Spoon	1/3 Small Spoon

4. FRENCH

Material	500g	750g	1000g
Water	200ml	260ml	320ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1/2 Small Spoon	1/2 Small Spoon
Sugar	2 Big Spoon	3 Big Spoon	4 Big Spoon
Milk Powder	2 Big Spoon	3 Big Spoon	4 Big Spoon
Flour	300g	400g	500g
Instant Yeast	1 Small Spoon	1 Small Spoon	1+1/4 Small Spoon

5. WHOLE WHEAT

Material	500g	750g	1000g
Water	210ml	280ml	340ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1 Small Spoon	1+1/2 Small Spoon
Sugar	2 Big Spoon	3 Big Spoon	4 Big Spoon
Whole Wheat Flour	150g	200g	250g
Flour	150g	200g	250g
Instant Yeast	1 Small Spoon	1 +1/4 Small Spoon	1+1/2 Small Spoon

6. QUICK

Material	500g	750g	1000g
Water (40~50°C)	180ml	240ml	300ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1/2 Small Spoon	1/2 Small Spoon
Sugar	1 Big Spoon	2 Big Spoon	3 Big Spoon
Milk Powder	2 Big Spoon	3 Big Spoon	4 Big Spoon
Flour	280g	375g	450g
Instant Yeast	2 Small Spoon	3 Small Spoon	4 Small Spoon

7. SUGAR FREE

Material	500g	750g	1000g
Water	120ml	180ml	240ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	3/4 Small Spoon	1 Small Spoon	1+1/4 Small Spoon
Egg	1 pcs	1 pcs	1 pcs
Milk Powder	2 Big Spoon	3 Big Spoon	4 Big Spoon
Flour	280g	375g	450g
Instant Yeast	1 Small Spoon	1 Small Spoon	1 Small Spoon
Xylitol	3 Big Spoon	4 Big Spoon	5 Big Spoon

8. MULTIGRAIN BREAD

Material	500g	750g	1000g
Water	120ml	170ml	210ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	3/4 Small Spoon	1 Small Spoon
Whole Wheat Flour	50g	75g	100g
Oatmeal	50g	75g	100g
Flour	200g	250g	300g
Egg	1 pcs	1 pcs	1 pcs
Instant Yeast	1 Small Spoon	1 Small Spoon	1 Small Spoon

9. MILKY LOAF

Material	500g	750g	1000g
Milk	120ml	180ml	240ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Sugar	2 Big Spoon	3 Big Spoon	4 Big Spoon
Salt	1/2 Small Spoon	3/4 Small Spoon	1 Small Spoon
Milk Powder	2 Big Spoon	3 Big Spoon	5 Big Spoon
Flour	280g	375g	450g
Egg	1 pcs	1 pcs	1 pcs
Instant Yeast	1 Small Spoon	1 Small Spoon	1 Small Spoon

10. CAKE

Material	
Egg	4 pcs
Butter	100g
Sugar	150g
Cake flour (Weak flour)	380g
Table Salt	1 Small Spoon
Baking Soda	3.5g

Tip: Cakes made entirely by a bread machine are relatively dry and solid due to lack of aeration.

Tip: Eggs should be mixed well before pouring into the barrel. 20 minutes before the end of baking, brush a thin layer of beaten egg on the surface of the cake and add some small bits of fruit or nuts.

Special note: Making a soft cake is not impossible in the BM1000, but it may take a little more effort. To do this, select programme 14 **/"Bake"** on the menu to manually control baking time.

The following guidelines are to prepare a **"Sponge Cake"**:

Ingredients	
Egg	4 pcs
Sugar	150g
Cake Flour	380g
Cream	130ml

Steps:

1. Combine eggs and sugar in a large, clean bowl. Whisk on high speed (electric mixer) until pale, creamy and light yellow.
2. Gradually add Cake Flour (Low Gluten Flour) to the beaten eggs in 3 additions, folding gently each time.
3. Add the melted butter to the batter and gently fold in with a spatula and mix well. Pay attention not over mix or the batter will deflate.
4. Take out the mixing rod from the bread barrel. Liberally grease it and pour cake batter in. Select Programme 14 **/"Bake"** function, adjust baking time to 40 minutes and press start.

11. RAW DOUGH

Material	
Water	280ml
Butter	2 Big Spoon
▲Egg	2 pcs
▲Table Salt	1+1/3 Small Spoon
▲Sugar	1 Big Spoon
Flour	4 Cups
P.S. Select the recipes marked "▲" as your needs	

12. LEAVEN DOUGH

Material	
Water	240ml
Butter	2 Big Spoon
Table Salt	1+1/2 Small Spoon
Sugar	1 Big Spoon
Flour	3 Cups
Instant Yeast	1+1/2 Small Spoon

13. JAM

Material	
Orange	600g
Sugar	300g
Pectin Powder	50g

14. YOGHURT

Material	
Milk	350ml
Yoghurt	50ml
Sugar	3 Big Spoon

15. GLUTEN-FREE

Material	500g	750g	1000g
Water	120ml	180ml	240ml
Sugar	2.5 Big Spoon	3 Big Spoon	3.5 Big Spoon
Table Salt	1/2 Small Spoon	1 Small Spoon	1.5 Small Spoon
Butter	2 Big Spoon	2.5 Big Spoon	3 Big Spoon
Gluten-free flour	140g	210g	280g
Corn Flour	140g	210g	280g
Instant Yeast	1 Small Spoon	1.25 Small Spoon	1.5 Small Spoon

16. FERMENT

This unique feature allows you to ferment various bread doughs, allowing you to bake brad rolls, braids and other shaped bread in your home oven..

BREAD RECIPE PRECAUTIONS

Flour

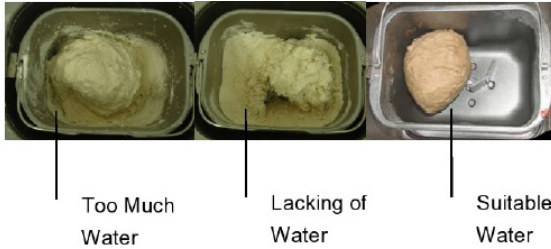
The best flour to use when baking Bread is "Bread Flour". This can be found at most supermarkets and it contains higher levels of gluten that allow for well structured crumb.

Instant Yeast

Please do not replace Yeast with Baking Soda. We advise testing the activation of instant yeast before making bread. Combine 1/2 a cup of warm water (about 40-50°C) with a teaspoon of yeast and a pinch of sugar. Stir to mix. After 10 minutes, you should notice that the liquid has turned foamy - this is a sign of active yeast. If it looks like nothing has reacted, we highly recommend purchasing new fresh yeast.

Mixture Ratio of Water and Flour:

Different flours have different water absorption efficiency. Please adjust the amount of water used in accordance with the flour used.



1. If too much water is added, the dough will become too soft and sticky. This may lead to bread that has a rough surface and a texture with no elasticity. Good bread should be half-rounded in shape. If you find that your dough is damp and sticky after 10 minutes of kneading, please continue to add one or two big spoons of flour gradually, until the dough is soft, elastic and smooth.

2. If there is not enough water in your dough, you will end up with dry flour accumulating at the bottom of the barrel. This may lead to bread that is rough and inelastic. To rectify a dry dough, gradually add 1 or 2 big spoons of water and knead until dough is elastic, smooth and soft.

Other Recipes

Sugar and eggs often lead to a deeper and richer coloured bread. Please add these ingredients in the amount recommended in your recipe. Too much sugar or egg in a recipe may lead to burnt or over-browned bread.

CLEANING AND MAINTENANCE

Keep Surface Clean

1. Unplug the unit and disconnect electricity before cleaning.
2. Apply a small amount of neutral cleaning solution to a clean and soft cloth. Wipe the unit gently and use another cloth to dry thoroughly. Please do not use oils or abrasive cleaners as they are corrosive materials to clean.

Keep Accessories Clean

1. After each use, clean the accessories thoroughly.
2. If the Stirring Rod is caught in the barrel and doesn't come off, pour an appropriate amount of water into the barrel and allow it to steep for 10 minutes before trying again.
3. If you are not planning to use the unit for a prolonged period of time, clean the entire unit and accessories and allow them to cool before storing in the barrel.

Environment for Use

1. Appropriate atmospheric temperature for use is -10 - 40°C.
2. Relative Humidity should be lower than 95% and ambient Temperature should be 25°C.
3. Appropriate temperature for storage is -40°C ~60°C.
4. Avoid contact with inflammable gas, corrosive gas or dust.

PROBLEM SOLUTION

The answers corresponding to the questions below are for your reference only. If there are possible serious problems or damage to the machine, please contact maintenance service or dial service hotline for more help.

Defects	Possible Issues	Solution
Bread Maker fails to mix flour and work	Check if plug is in the outlet	Press "Start/Stop" and Bread Maker begins to work
	Check if the operation is delayed	Indicator ":" is flashing, and the countdown begins to work
	Damage of Parts	Send To Maintenance Department
Abnormal Sound	There is a litter of hard crumbs in barrel	Remove anything found inside the unit before re-start
	Lock Barrel into position	Re-place bread barrel into position
Abnormal Smell/Taste	Wire cord damaged	Keep wire cord away from heated objects
	something left on the heating tube	Remove the matter left on the heating tube
LED indicates "LLL"	Temperature inside the unit lower than -10°C	Use the unit under -10°C ~ 40°C
LED indicates "HHH"	Temperature inside the unit higher than 50°C	use electric fan to cool it or naturally cool to be at room temperature
LED indicates "EE0" or "EE1"	Defect with sensor	Sent to Maintenance Department
Bread is partly raw	Bread is raw	less water or water temperature is high
	The ration of ingredients is wrong	Refer to Recipes Recommended

TECHNICAL SPECIFICATION



The device complies with the European Directives 2014/35/EU, 2014/30/EU and 2009/125/EC







Australia standard: AS/NZS 60335.2.9:2014+A1-3;
AS/NZS 60335.1:2011+A1-4



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilizing old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.

<i>Optimum BM1000 Bread Maker</i>	
Model	: BM1000
Voltage	: 220-240V
Frequency	: 50/60Hz
Rated Power	: 710W
Capacity	: 1000g
Serial Number	: BM1000BLK20050000

    **Made in PRC,
loved by the world**

WARRANTY TERMS & CONDITIONS

The warranty outlined below only covers distributors of the Optimum range of appliances. Please contact your distributor for a full product warranty.

Effective as of 1st January 2014

1. Optimum® (“we”) warrants this appliance to be free from defects in materials and workmanship. As long as you use it according to this instruction book, Optimum® warrants that it will perform satisfactorily in household use for a period of 1 year.
2. Any warranties beyond this standard period are offered as extended terms by the selling distributor. This means you can only claim them through that provider.
3. We will repair/replace your appliance if any defects occur under normal use and care within this manufacturers’ warranty period at our discretion, and only if the selling distributor cannot do so. This is done solely at our option with no charge for parts. This warranty does not extend to any accessories, whether included or purchased separately.
If your distributor determines that your appliance has a major fault, they may offer a replacement at their own discretion.
4. If your appliance needs repair while it is under warranty, and your distributor cannot provide the repairs, you are responsible for the cost of returning it to us (or an approved service provider), and also for the cost of returning it back to you.
5. Whilst your appliance is in transit, you assume all risk for it. The warranty does not cover any further damage during transportation.
6. You must ensure that you properly package your appliance when you return it to avoid any damage to it during transit.
7. To enable us to process your warranty claim, ensure you include an explanation of any problem. We will not look for faults for you, and will only repair described faults as covered under warranty.
8. This full warranty is void if your appliance has been subjected to abuse, negligence, accident, alteration, failure to follow operating instructions, or exposed to abnormal or extreme conditions.
9. Cosmetic changes that do not affect performance will not be considered defects or fall under this warranty. These changes include discolouration of any parts of your appliance, or the effects of using abrasive cleaners. The warranty does not cover cleaning or removing any food products from your appliance, or repairing any damage caused by allowing them to build up.
10. This warranty does not cover normal wear and tear on your appliance or its parts.
11. This warranty does not cover any defect caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorised medication, loss of parts, tampering or attempted repair by anyone we have not authorised to make repairs.
12. The warranty will not apply if the damage, malfunction or failure results from alterations, accident, misuse, abuse, fire, liquid spillage, maladjustment of customer controls, use on an incorrect voltage, power surges and dips, thunderstorm activity, acts of God, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible accessories, exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
13. The warranty does not cover damage from using your machine with an alternate power source (e.g. solar, inverter, generator, etc.). We do not recommend using these devices to power your appliance.
14. You must keep your purchase docket/receipt as both proof of purchase, and proof of the date on which you made the purchase. You will need to present your purchase docket or receipt when making a claim under this warranty.
15. If you do not present your receipt of purchase, this warranty is invalid. Consumer Law allows us to request reasonable proof of purchase to service a warranty claim.
16. This warranty does not imply, intend to or detract from any consumer rights listed in, and able to be enforced from, Regulated Consumer Law. If any condition is found to be in breach of the Consumer Law, only that single condition shall be void; and all other conditions will remain in place.

Please contact the distributor located in the country where you made your original purchase for all Support, Servicing and Warranty

