

SUMSATY

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Due to continued product improvement, the products illustrated/photographed
in this book may vary slightly from the actual product.

Please read through the Instruction manual before use and save for future reference.

Model No.: BM8111

SUMSATY

Bread Maker Machine

Easy Automatic, Fun Creative



Model BM8111

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PRODUCT PARAMETER

Product Name : SUMSATY Bread Maker Machine

Model : BM8111

Color : White

Product Size : 330×273×290MM/12.99×10.75×11.42INCH

Package Size : 380×312×345MM/14.96×12.28×13.58INCH

Product Weight : 5.23KG

Voltage : 120V/60Hz

Wattage : 600W

Bread Pan Capacity : 1000G

SUMSATY RECOMMENDS SAFETY FIRST

At SUMSATY we are very safety conscious. While our products are designed for safety, please always exercise care and adhere to the following precautions when using this appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

01. Make sure the voltage range used is consistent with the label on the product and ensure the socket is grounded properly.
02. This product should not be operated with an external timer or independent remote control system.
03. If the power cord, socket, or any other electrical component is damaged, do not attempt to repair it. Do not disassemble it to prevent accidents.
04. Do not use any accessories not recommended by the manufacturer. A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord.
05. Do not immerse the machine, power cord, or plug in water.
06. Do not place the bread machine near a water heater, electric stove, microwave, or other heat sources. Maintain at least an 11cm distance from any heat source when using the bread machine.
07. Before starting the bread machine, ensure that the bread pan is properly installed. Do not operate the machine if the bread pan is not correctly in place.
08. Do not allow children or individuals with limited abilities to operate the product without proper guidance or supervision.
09. Do not use a brush with metal bristles to clean the product while it is in use, as it may come into contact with live parts and pose an electric shock risk. This also prevents scratching the product.
10. Do not touch hot surfaces. Use gloves when handling the bread after baking.
11. Do not place the product on flammable items such as cardboard, plastic, or paper to avoid fires during the heating and baking process.
12. Do not touch the bottom of the bread pan with your hand or attempt to forcibly remove it to avoid burns or injury. Do not touch or press the top cover, especially the air vent, as it may cause burns.
13. When moving, not in use, or before cleaning, make sure to turn off the bread machine and unplug the power cord.

SUMSATY RECOMMENDS SAFETY FIRST

14. The heat and steam generated during the bread-baking process must be allowed to escape continuously. Do not cover the bread machine with a towel or any other object to avoid the risk of fire.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

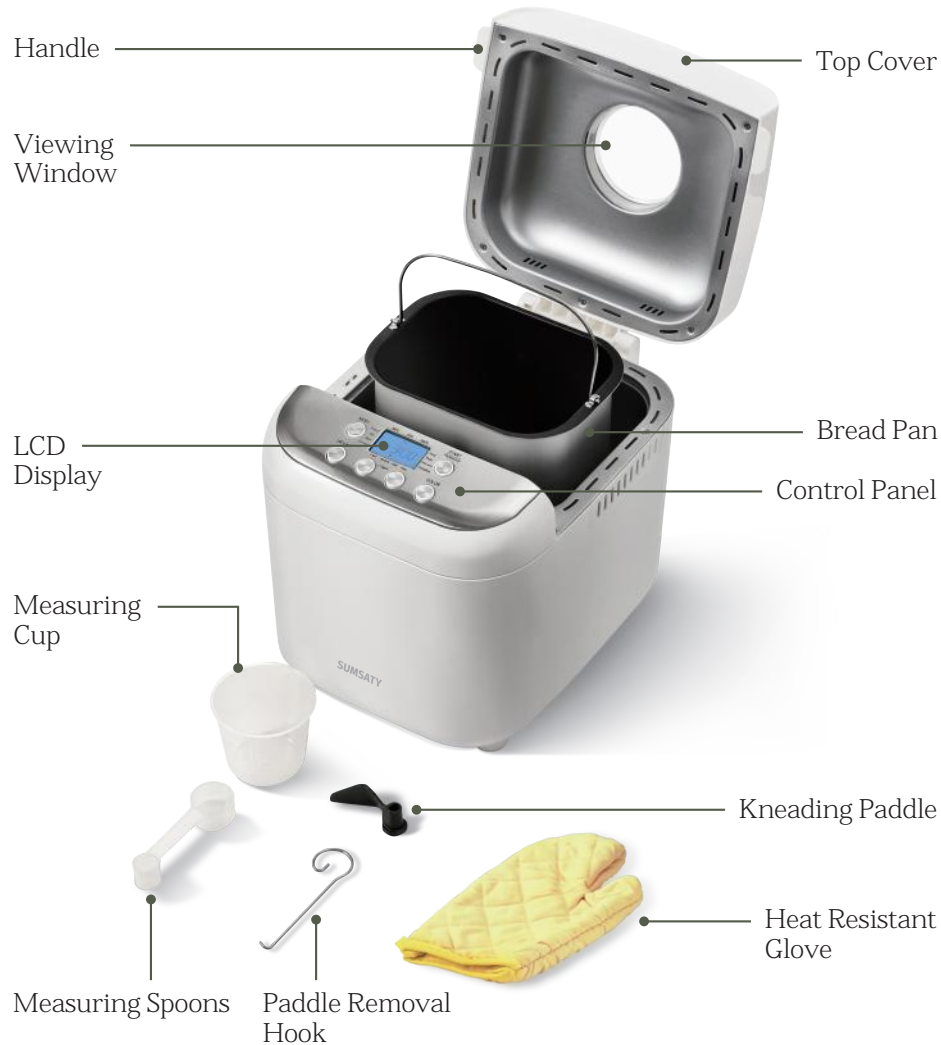
01. Fully unwind the cord before use.
02. To protect against electric shock, do not immerse the cord, plug or appliance in water or any other liquid.
03. Do not let the cord hang over the edge of a bench or table, touch hot surfaces, or become knotted.
04. Do not leave the appliance unattended when in use.
05. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
06. Children should be supervised to ensure they do not play with the appliance.
07. This appliance is recommended for household use only.
08. Do not use this appliance for anything other than its intended use.
09. Do not use in moving vehicles or boats.
10. Do not use outdoors.
11. It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord or appliance becomes damaged in any way. Immediately cease use and call SUMSATY Consumer Support.
12. For any maintenance other than cleaning, please contact SUMSATY Consumer Support.

WARNING

- Fully unwind the cord before use.
- This appliance is not for worldwide use. Please check the voltage before operating.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

PARTS & COMPONENTS



ALL parts of the machine that come into contact with coffee, water, milk are BPA Free.

PARTS & COMPONENTS



“MENU” Button

Press MENU button for desired program. Each press cycles through options 1-16. (Menu 1 is the default).

“START/PAUSE/STOP” Button

- Press once to start the bread maker.
- Press once during operation to pause (press again to resume).
- Press and hold for 2 seconds to stop.

“WEIGHT” Button

Used to select the loaf size before starting. Choose from 500g, 750g, or 1000g. The default setting is 750g.

Note : This function is only available for menus 1-8.

“COLOR” Button

Used to select the browning level before starting. The options cycle through Light, Medium, and Dark with each press. The default setting is Medium.

Note : This function is only available for menus 1-9, 12, and 16.

“TIME (-/+)” Buttons

Used to set the work duration or delay time. Press the “-” button to decrease and the “+” button to increase the time.

PAUSE FUNCTION

If the “START/PAUSE/STOP” button is pressed during operation, The program and timer will pause. Automatically resumes after 3 minutes if inactive.

DELAY START FUNCTION

This function is available only for programs 1-10.

How to set:

1. Use the “-/+” buttons to set the desired delay time.
2. Press the “START/PAUSE/STOP” button to activate the delay start.

Example : Set a 10-hour delay from 9:00 PM for bread ready at 7:00 AM.

BEFORE FIRST USE

Machine Preparation

- Check the power cord and plug for any breaks. Ensure the socket is grounded properly.
- Remove and discard all labeling and packaging materials attached to your bread machine. Ensure you have removed all parts and accessories before discarding the packaging.
- Clean parts and accessories using warm water and a gentle dishwashing liquid, then rinse and dry thoroughly. Do not immerse the outer housing, power cord or power plug in water or any other liquid.
- If the bread machine has been damaged, please feel free to contact us by EMAIL: mielux2022@outlook.com.

NOTE

- Do not use abrasive cleansers, pads or cloths which can scratch the surface.
 - Do not clean any of the parts or accessories in the dishwasher.
-
- Plug the power cord into a 110/120V power outlet.

OPERATING YOUR SUMSATY PRODUCT



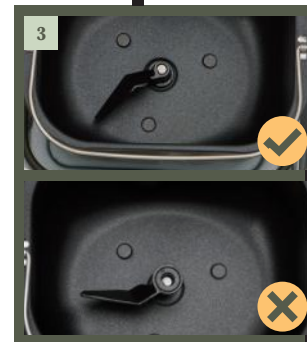
1 Power on: Plug in the power cord to start the machine.

OPERATING YOUR SUMSATY PRODUCT

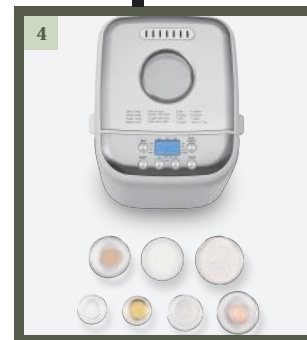


1. Place the bread pan into the bread maker at the angle shown in the diagram. If you feel resistance when pressing down, lift the pan, rotate the drive shaft at the bottom slightly, and reinsert it.

2. Hold the handle and rotate the bread pan clockwise until it stops (about 20 degrees) to ensure it is securely locked in place.



Attach Kneading Paddle to Drive Shaft inside Bread Pan. Make sure that the Kneading Paddle is installed correctly.



Put the ingredients into the Bread Pan. (If you make a bread, please follow the steps to put the ingredients, or the bread can not ferment as normal)

Milk/Water - Oil - Salt - Sugar - (Egg) - Flour - Yeast

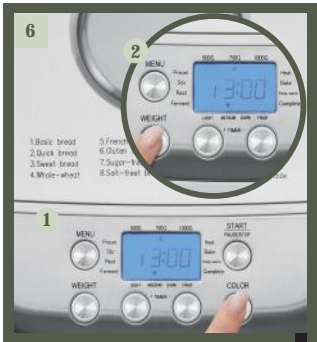
NOTE: The Yeast must be separated from Liquid.

OPERATING YOUR SUMSATY PRODUCT



Customize Bread Setting:

1. Press the “MENU” button to select your desired program.
2. Each press cycles through the 16 available options, which are displayed on the LCD as menus 1 through 16. The default setting is Menu 1.



1. Press the **COLOR** button to select your desired crust color (Light, Medium, Dark). The default setting is Medium.
2. Press the **WEIGHT** button to select your desired loaf size (500g, 750g, or 1000g). The default setting is 750g.



Press **START/PAUSE/STOP** button to start. (If you need to pause, press it again.)

OPERATING YOUR SUMSATY PRODUCT



When the timer reaches 0:00, the buzzer will sound 10 times to signal the completion of bread making.



Wear heat-resistant gloves before taking out the bread pan. Gently shake the pan to release the bread.



If the kneading paddle is stuck inside the bread, use the removal hook to remove it.

OTHER FUNCTIONS

DELAY TIMER FUNCTION

- Total Cycle Time can be added up to 15 hours, including delay time and bread making cycle.
- Example: Set a 10-hour delay from 9:00 PM for bread ready at 7:00 AM.

NOTE

- **Avoid using eggs or perishable ingredients for delayed start, as extended waiting may lead to spoilage.**
- **Keep yeast covered with flour and away from water to maintain its activity.**
- **Some Menus don't have delay option.**

POWER-OFF MEMORY FUNCTION

- If power is interrupted for less than 10 minutes during operation, the bread maker will resume its previous cycle once power returns. Note: Total cycle time may be extended by the duration of the power loss.
- If the power outage lasts more than 10 minutes, the bread maker may not resume its previous cycle correctly.

TEMPERATURE PROTECTION FUNCTION

Automatically keeps bread warm after baking if not removed promptly.

- After baking is complete, the unit automatically switches to keep-warm mode. The “:” symbol will continue flashing. The maximum keep-warm time is 1 hour. Once keep-warm ends, the buzzer will beep intermittently as a reminder.
- To manually end the keep-warm function, press and hold the “START/PAUSE/STOP” button for 1 second. A beep will sound, indicating that keep-warm mode has been turned off.

OTHER FUNCTIONS

ADD INGREDIENT ALERT

You will hear a beep when it's time to add ingredients like nuts or fruit. Open the lid, pour them in, and close it to continue.

NOTE

- **Avoid adding excessive ingredients; 50-80g is recommended.**
- **Do not add very hard ingredients, as they may damage the non-stick coating of the baking pan.**

TIMETABLE FOR SUMSATY BREAD MAKER

TIMETABLE FOR SUMSATY BREAD MAKER

NO.	PROGRAM	SIZE (G)	CYCLE TIME (HOUR)	PREHEAT (MIN)	STIR 1 (MIN)	REST 1 (MIN)	STIR 2 (MIN)	REST 2 (MIN)	STIR 3 (MIN)	RISE 1 (MIN)	YOGURT (SEC)	RISE 2 (MIN)	BAKE		Loaf Size	Crust Color	15 Hour Delay Timer	Keep Warm 1 Hour
													TIME (MIN)	TEMPERATURE				
1	BASIC BREAD	500	2:55	/	10	5	10	5	15	40	50s	45	45	Light:108°C				
		750	3:00										50	Medium:118°C				
		1000	3:05										55	Dark:128°C				
2	QUICK BREAD	500	2:00	/	10	2	5	3	10	50	/	/	40	Light:108°C				
		750	2:05										45	Medium:118°C				
		1000	2:10										50	Dark:128°C				
3	SWEET BREAD	500	3:10	/	10	5	10	5	15	45	50s	55	45	Light:100°C				
		750	3:15										50	Medium:110°C				
		1000	3:20										55	Dark:120°C				
4	WHOLE WHEAT BREAD	500	3:15	5	10	5	10	5	20	45	50s	50	45	Light:108°C				
		750	3:20										50	Medium:118°C				
		1000	3:25										55	Dark:128°C				
5	FRENCH BREAD	500	3:30	/	12	8	15	5	20	50	50s	50	50	Light:123°C				
		750	3:35										55	Medium:133°C				
		1000	3:40										60	Dark:143°C				
6	GLUTEN FREE BREAD	750	3:30	/	10	5	12	8	20	45	60s	55	/	Light:108°C				
		1000	3:35										55	Medium:118°C				
													60	Dark:128°C				
7	SUGAR FREE BREAD	500	3:35	5	10	5	10	5	15	55	50s	60	50	Light:123°C				
		750	3:40										55	Medium:133°C				
		1000	3:45										60	Dark:143°C				
8	SALT FREE BREAD	500	3:05	/	10	5	10	5	15	45	60s	50	45	Light:108°C				
		750	3:10										50	Medium:118°C				
		1000	3:15										55	Dark:128°C				
9	CAKE	/	1:50	/	10	5	15	8	22	/	/	/	45	Light:105°C	X		X	
													50	Medium:115°C				
													55	Dark:125°C				

TIMETABLE FOR SUMSATY BREAD MAKER

TIMETABLE FOR SUMSATY BREAD MAKER

NO.	PROGRAM	SIZE (G)	CYCLE TIME (HOUR)	PREHEAT (MIN)	STIR 1 (MIN)	REST 1 (MIN)	STIR 2 (MIN)	REST 2 (MIN)	STIR 3 (MIN)	RISE 1 (MIN)	YOGURT (SEC)	RISE 2 (MIN)	BAKE		Loaf Size	Crust Color	15 Hour Delay Timer	Keep Warm 1 Hour
													TIME (MIN)	TEMPERATURE				
10	DOUGH	/	1:40	/	10	5	15	10	/	20	50s	40	/	/	X	X		X
11	JAM	/	1:20	/	15	/	45	/	/	20	/	/	/	/	X	X	X	X
12	YOGURT	/	8:00▲ (6:00-12:00)	/	/	/	/	/	/	480	/	/	/	/	X	X	X	X
13	KNEAD	/	0:18▲	/	8	5	18▲ (0:18-0:45)	/	/	/	/	/	/	/	X	X	X	X
14	DEFROST	/	0:30	/	/	/	/	/	/	/	/	30▲ (0:10-2:00)	/	/	X	X	X	X
15	BAKE	/	1:30▲ (0:10-1:30)	/	/	/	/	/	/	/	/	/	30▲ (0:10-2:00)	Light:116°C	X	X	X	X
														Medium:126°C				
														Dark:136°C				
16	HOME MADE	/	3:10	/	10▲ (0:00-0:30)	5▲ (0:00-0:30)	20▲ (0:00-0:30)	5▲ (0:00-0:30)	0▲ (0:00-0:30)	40▲ (0:00-2:00)	60▲ (0:00-2:00)	0▲ (0:00-2:00)	50▲ (0:00-1:00)	Light:108°C	X		X	
														Medium:118°C				
														Dark:128°C				

▲ Time of this stage is adjustable.

NOTE :

- The times shown in the Timetable are the default times of the program.
- Time-revocable stages are marked with “ ▲ ”.
- If a power outage lasts for less than 10 minutes, the bread maker will automatically resume its cycle from the point of interruption once power is restored.

NOTES ON BREAD INGREDIENTS

Bread Flour

Select flour based on your recipe. Use bread flour (high protein) for tall, elastic loaves in bread machines. Whole wheat flour adds nutrition but yields a denser loaf. Avoid self-rising flour in bread machines—it interferes with yeast and is better for quick breads like pancakes. Cake flour (low protein) is unsuitable for yeast breads; use it for cakes and pastries.

Yeast

- For most bread machine recipes, we recommend active-fresh yeast, instant-dry yeast (sugar tolerant) or bread machine yeast. Through a fermentation process, yeast produces carbon dioxide gas necessary to make bread rise.
- Yeast feeds on carbohydrates in sugar and flour to produce this gas and requires liquid and warmth to activate. Before using, check expiration date of the yeast.
- Return to the refrigerator immediately after each use.
- TIPS: To check whether your yeast is fresh and active.
 - (1) Pour 1 cup (237mL) warm water at 110°F-115°F (43°C-46°C) into a measuring cup.
 - (2) Add 1 teaspoon (5mL) white sugar and 1 tablespoon (15mL) yeast.
 - (3) Place the measuring cup in a warm place for about 5 minutes. Do not stir the water.
 - (4) The yeast will have absorbed enough liquid to activate and start to bubble and rise. If not, the yeast is dead or inactive.

Salt

Salt is a necessary part of a yeast bread recipe. It not only adds or enhances flavor, but it controls the yeast and aids in the rising of the dough. Table salt, sea salt or kosher salt can be used.

Fats, Butter, and Vegetable Oil

The addition of fats can make the bread softer and extend its shelf life. If using butter, melt it first. If taken directly from the refrigerator, cut it into small pieces to ensure even mixing.

NOTES ON BREAD INGREDIENTS

Water-to-Flour Ratio

Due to varying water absorption rates among different types of flour, you may need to adjust the amount of water specified in the recipe accordingly. When using a new type of flour, take note of the appropriate amount of water required.

Excessive Water

- Dough becomes too soft, sticky, and unable to hold its shape. Resulting bread has large holes, a hard texture, and a flat or collapsed top.
- Remedy: If too wet after 5 minutes of mixing, add 1–2 tbsp of flour at a time. Mix fully before rechecking.

Insufficient Water

- Dough may be dry, stiff, and fail to combine properly. This leads to poor fermentation, producing dense bread with a hard crust.
- Remedy: If too dry after 5 minutes of mixing, add water, 1 tbsp at a time. Mix thoroughly before rechecking.

Well-mixed Dough

Perfect dough is smooth, soft, and slightly tacky. It forms a ball that cleans the sides of the bucket. The surface appears smooth and slightly shiny. When gently pressed, it feels elastic and springs back. This texture promotes good gluten development and results in well-risen bread with a soft, even crumb and golden crust.

Other Ingredients

- Sugar and eggs deepen browning. Use only as directed to avoid burning. Excess may require early cycle end.
- Eggs thin dough; if used, break into measuring cup and add water to reach required level. Max one egg.
- If bread burns, reduce sugar/salt slightly or select lighter bake setting next time.

CLEANING AND MAINTENANCE

AUTION

- Before cleaning, unplug the power cord to allow the machine to cool down completely.
- Do not immerse the machine or power cord and plug into water or other liquids.
- All parts should be cleaned by hand using warm water and gentle dishwashing liquid.
- Do not use alcohol or solvents or put any parts of the appliance in the dishwasher for cleaning.
- Do not use abrasive cleansers, pads or cloths which can scratch the surface.

BREAD PAN AND KNEADING PADDLES

- After each use, clean them by hand using warm water and gentle detergent.
- If the kneading paddles are stuck inside the bread pan, please:
 - (1) Pour some hot water into the bread pan and wait for 20-30 minutes until the residues soften.
 - (2) Use the pointed end of the provided paddle removal hook to clean the dough residue around the connection between the paddle and the drive shaft.
 - (3) Hold the drive shaft outside the bread pan tightly and twist the kneading paddle around.
- Do not use hard brushes or other items that may damage the coating.

BAKING CHAMBER

- Wipe the bread crumbs away with a slightly damp cloth.
- DO NOT bend the heating tubes inside the baking chamber.

CLEANING AND MAINTENANCE

SURFACE

Use a soft, damp cloth to gently wipe the outer housing and the top cover, then dry them with a cloth.

CONTROL PANEL

- Wipe with a slightly damp cloth as necessary.
- Take care not to allow water or cleaning fluids under buttons of the control panel.

ENVIRONMENTAL CONSIDERATIONS

- Suitable temperature range: -10°C to 40°C.
- Relative humidity below 95% (at a temperature of 25°C).
- Storage temperature: -40°C to 60°C.
- The surrounding air should be free from flammable, corrosive gases, or conductive dust.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
Display shows "HHH" with continuous beeps.	"HHH" indicates ambient temperature is too high >131°F (55°C).	Turn off the machine and unplug it. Let the machine cool down or stay in room temperature, and then restart it.
Display shows "EEO" or "EE1" with continuous beeps.	Sensor connection failure.	Contact SUMSATY service center.
Motor is running, but dough isn't mixing.	Kneading paddle not installed.	Check if kneading paddle is correctly installed. Ensure dough size matches the recipe.
	The dough is too large to mix.	
Smoke comes out of the vent holes during baking	Ingredients stuck to or near the heating element.	Unplug and clean the heating element, being careful not to get burnt.
	First-time use with protective oil on the heating element.	During the first use, perform a dry run with the cover open.
Bread crust is too thick.	Bread is left in the bread pan for too long after baking, causing excessive moisture loss.	Take the bread out as soon as it's done baking.
Difficulty in removing the kneading paddle.	The kneading paddles are stuck.	Pour some hot water into the bread pan and wait for 20~30 minutes until the residues soften.
		Use the pointed end of the provided paddle removal hook to clean the dough residue around the connection between the paddle and the drive shaft.
		Hold the drive shaft outside the bread pan tightly and twist the kneading paddle around.
Insufficient mixing of ingredients, resulting in poor bread baking.	Inappropriate program selection.	Check if the recipe you are using is suitable for the selected menu program.
	Repeatedly opening the top cover after the machine starts, causing the bread to dry out and the surface not to turn golden brown.	Avoid opening the top cover during the final fermentation phase.
	High mixing resistance, causing inadequate dough mixing.	Check the kneading paddle hole for damage and the rotation shaft.
Bread has a small fermentation volume or doesn't rise properly.	Insufficient or inactive yeast.	Check the yeast quantity and activity. Add ingredients in sequence and yeast must be separated from liquid.
	Water temperature too high or yeast is mixed with salt.	

TROUBLESHOOTING

TROUBLESHOOTING

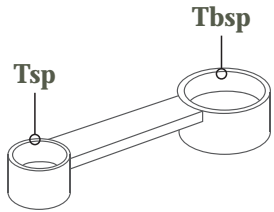
PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
Bread dough rises excessively, pushing against the top cover.	Excessive yeast or eggs.	Check the factors above and reduce yeast, flour, or other ingredients as needed.
	Too much flour.	
	Too much water.	
	Temperature too high.	
The dough had risen excessively, overflowing from the bread pan.	Too much liquid added and the dough is too soft.	Reduce liquid added to increase the dough's firmness. Consider less yeast.
	Too much yeast.	
The dough collapses in the middle after fermentation and baking.	The flour used is not high-gluten flour and lacks rising power.	Use bread flour or high-gluten flour.
	Fermentation is too fast, and the temperature is too high.	Ensure that the ingredients used are at room temperature.
	Too much water is added, making the dough too wet and soft.	Adjust the water amount according to the flour's absorption capacity, following the recipe.
The bread is very heavy with a dense structure.	Too much flour and not enough water.	Reduce the amount of flour and increase the amount of water.
	Excessive additions or too much whole wheat flour.	Reduce the quantity of the respective ingredients and increase the amount of yeast.
Too many holes in the middle of the bread when sliced.	Too much water added or no salt added.	Check the temperature of the water.
	The water temperature is too high.	Avoid opening the top cover during the final fermentation phase.
The bread's outer surface has dry powder on it.	Strongly adhesive ingredients like butter or bananas.	Manually remove these ingredients from the dough during mixing.
	Insufficient mixing and insufficient water.	Check if the water quantity is appropriate, and inspect the mixing mechanism for any issues.
The crust becomes too dark and thick when baking cakes or foods with excessive sugar.	Browning varies based on recipes and ingredients, with more sugar resulting in darker browning.	For recipes with too much sugar, if the crust becomes too dark, turn off the machine 5-10 minutes before the program ends, and let it keep warm for 20 minutes before taking it out.

If your problem is not listed or resolved, please contact Customer Support by email at mielux2022@outlook.com

TROUBLESHOOTING

RECIPES

MEASURING SPOONS

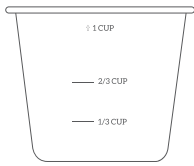
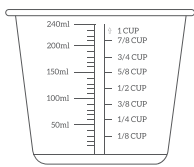


The measuring spoon has two ends. The small spoon is marked as “Tsp” (teaspoon) for yeast and salt, and the large spoon is marked as “Tbsp” (tablespoon) for sugar and oil.

REFERENCE

Oil: 1 Tbsp 12g 13mL Baking Powder: 1 Tbsp 12g
Sugar: 1 Tbsp 14g Salt: 1 Tsp 6g
Milk powder: 1 Tbsp 6g Yeast: 1 Tsp 3g
Xylitol: 1 Tbsp 12g Xanthan Gum: 1 Tsp 3g

MEASURING CUP



- **Measuring Liquid Ingredients:**
Full capacity is 240mL. Place the measuring cup on a level surface, and read the scale at eye level with the liquid surface.

NOTE

If adding additional liquid ingredients such as eggs or milk, adjust water quantity accordingly.

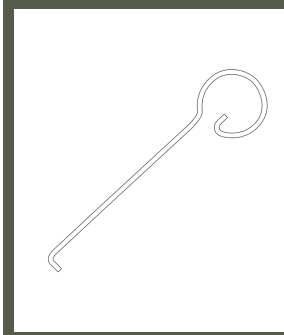
- **Measuring Solid Powder Ingredients:**
Gently tap the measuring cup on the tabletop to level the surface, then read the scale at eye level.

REFERENCE

Bread flour: 1 Cup 160g Cake flour: 1 Cup 160g
All purpose flour: 1 Cup 160g Gluten free flour: 1 Cup 170g
Whole-wheat flour: 1 Cup 160g Corn flour: 1 Cup 190g

RECIPES

PADDLE REMOVAL HOOK

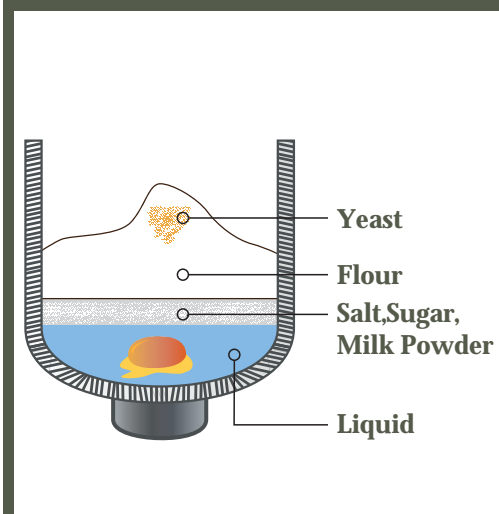


The Kneading Paddle may become stuck in the bread when pouring it out. In such cases, please use the Paddle Removal Hook to retrieve the Kneading Paddles.

NOTE

Do not touch the Kneading Paddles directly by hands to avoid scald.

WARM TIPS



NOTE:

- Please follow the steps to add the ingredients. Yeast must be separated from Liquid.
- Use refrigerated liquids and keep ingredients cold, especially in summer, as high heat can affect yeast and lead to unsuccessful bakes.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons, Please follow the recipe.

BASIC BREAD (Program #1)

Ingredients	500g (1LB)	750g (1.5LB)	1000g (2.2LB)
Water	190 mL / 6.4 Fl. Oz.	240 mL / 8.1 Fl. Oz.	330 mL / 11.2 Fl. Oz.
Oil	2 Tbsp / 25 mL / 0.85 Fl. Oz.	2+1/2 Tbsp / 30 mL / 1 Fl. Oz.	3 Tbsp / 40 mL / 1.35 Fl. Oz.
Salt	1/2 Tsp / 3 g / 0.1 Oz.	1 Tsp / 6 g / 0.21 Oz.	1+1/2 Tsp / 9 g / 0.3 Oz.
Sugar	2 Tbsp / 28 g / 1 Oz.	2+1/2 Tbsp / 35 g / 1.2 Oz.	3 Tbsp / 42 g / 1.5 Oz.
Bread Flour	1+7/8 Cup / 300 g / 10.58 Oz.	2+5/8 Cup / 410 g / 14.46 Oz.	3+1/4 Cup / 520 g / 18.57 Oz.
Yeast	1 Tsp / 3 g / 0.11 Oz.	1 Tsp / 3 g / 0.11 Oz.	1 Tsp / 3 g / 0.11 Oz.

NOTE

- Oil can be replaced by Butter, Olive oil or Rapeseed oil.
- Water can be substituted by milk.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons please follow the recipe.

QUICK BREAD (Program #2)

Ingredients	500g (1LB)	750g (1.5LB)	1000g (2.2LB)
Water	140 mL / 4.73 Fl. Oz.	190 mL / 8.1 Fl. Oz.	280 mL / 11.2 Fl. Oz.
Oil	2 Tbsp / 25 mL / 0.85 Fl. Oz.	2+1/2 Tbsp / 30 mL / 1 Fl. Oz.	3 Tbsp / 40 mL / 1.35 Fl. Oz.
Salt	1/2 Tsp / 3 g / 0.1 Oz.	1 Tsp / 6 g / 0.21 Oz.	1+1/2 Tsp / 9 g / 0.3 Oz.
Sugar	2 Tbsp / 28 g / 1 Oz.	2+1/2 Tbsp / 35 g / 1.2 Oz.	3 Tbsp / 42 g / 1.5 Oz.
Egg	1	1	1
Bread Flour	1+7/8 Cup / 300 g / 10.58 Oz.	2+5/8 Cup / 410 g / 14.46 Oz.	3+1/4 Cup / 520 g / 18.57 Oz.
Yeast	1+1/2 Tsp / 4.5 g / 0.16 Oz.	1+1/2 Tsp / 4.5 g / 0.16 Oz.	1+1/2 Tsp / 4.5 g / 0.16 Oz.

NOTE

- Oil can be replaced by Butter, Olive oil or Rapeseed oil.
- Water can be substituted by milk.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons please follow the recipe.

SWEET BREAD (Program #3)

Ingredients	500g (1LB)	750g (1.5LB)	1000g (2.2LB)
Water	190 mL / 6.4 Fl. Oz.	260 mL / 8.79 Fl. Oz.	330 mL / 11.2 Fl. Oz.
Oil	2 Tbsp / 25 mL / 0.85 Fl. Oz.	2+1/2 Tbsp / 30 mL / 1 Fl. Oz.	3 Tbsp / 40 mL / 1.35 Fl. Oz.
Salt	1/2 Tsp / 3 g / 0.1 Oz.	1 Tsp / 6 g / 0.21 Oz.	1+1/2 Tsp / 9 g / 0.3 Oz.
Sugar	4 Tbsp / 56 g / 1.98 Oz.	5 Tbsp / 70 g / 2.5 Oz.	6 Tbsp / 84 g / 3 Oz.
Milk Power	2 Tbsp / 12 g / 0.42 Oz.	3 Tbsp / 18 g / 0.63 Oz.	4 Tbsp / 24 g / 0.85 Oz.
Bread Flour	1+7/8 Cup / 300 g / 10.58 Oz.	2+5/8 Cup / 410 g / 14.46 Oz.	3+1/8 Cup / 500 g / 18.57 Oz.
Yeast	1/2 Tsp / 1.5 g / 0.05 Oz.	2/3 Tsp / 2 g / 0.07 Oz.	1 Tsp / 3 g / 0.11 Oz.

NOTE

- Oil can be replaced by Butter, Olive oil or Rapeseed oil.
- Water can be substituted by milk.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons please follow the recipe.

WHOLE-WHEAT BREAD (Program #4)

Ingredients	500g (1LB)	750g (1.5LB)	1000g (2.2LB)
Water	210 mL / 7.1 Fl. Oz.	280 mL / 9.47 Fl. Oz.	360 mL / 12.17 Fl. Oz.
Oil	2 Tbsp / 25 mL / 0.85 Fl. Oz.	2+1/2 Tbsp / 30 mL / 1 Fl. Oz.	3 Tbsp / 40 mL / 1.35 Fl. Oz.
Salt	1/2 Tsp / 3 g / 0.1 Oz.	1 Tsp / 6 g / 0.21 Oz.	1+1/2 Tsp / 9 g / 0.3 Oz.
Sugar	1 Tbsp / 14 g / 0.5 Oz.	1+1/2 Tbsp / 21 g / 0.74 Oz.	2 Tbsp / 28 g / 1 Oz.
Whole Wheat Flour	1+7/8 Cup / 300 g / 10.58 Oz.	2+1/2 Cup / 400 g / 14.11 Oz.	3+1/8 Cup / 500 g / 18.57 Oz.
Yeast	1 Tsp / 3 g / 0.11 Oz.	1 Tsp / 3 g / 0.11 Oz.	1 Tsp / 3 g / 0.11 Oz.

NOTE

- The brand of flour used in the development of this recipe was Bob's Red Mill 100% STONE GROUND WHOLE WHEAT FLOUR.
- Oil can be replaced by Butter, Olive oil or Rapeseed oil.
- Water can be substituted by milk.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons please follow the recipe.

FRENCH BREAD (Program #5)

Ingredients	500g (1LB)	750g (1.5LB)	1000g (2.2LB)
Water	210 mL / 7.1 Fl. Oz.	260 mL / 8.79 Fl. Oz.	340 mL / 11.5 Fl. Oz.
Salt	1/3 Tsp / 2 g / 0.07 Oz.	2/3 Tsp / 4 g / 0.14 Oz.	1 Tsp / 6 g / 0.21 Oz.
Bread Flour	1+7/8 Cup / 300 g / 10.58 Oz.	2+5/8 Cup / 420 g / 14.46 Oz.	3+1/4 Cup / 520 g / 18.57 Oz.
Yeast	2/3 Tsp / 2 g / 0.07 Oz.	1 Tsp / 3 g / 0.11 Oz.	1 Tsp / 3 g / 0.11 Oz.

NOTE

- Water can be substituted by milk.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons please follow the recipe.

GLUTEN FREE BREAD (Program #6)

Ingredients	750g (1.5LB)	1000g (2.2LB)
Water	220 mL / 7.44 Fl. Oz.	280 mL / 9.47 Fl. Oz.
Oil	3+1/4 Tbsp / 39 mL / 1.3 Fl. Oz.	4+1/2 Tbsp / 56 mL / 1.9 Fl. Oz.
Sugar	1 Tbsp / 14 g / 0.5 Oz.	2 Tbsp / 28 g / 1 Oz.
Egg	2	2
Gluten Free Flour	2+1/4 Cup / 380 g / 13.4 Oz.	2+3/4 Cup / 460 g / 16.23 Oz.
Yeast	1/3 Tsp / 1 g / 0.04 Oz.	2/3 Tsp / 2 g / 0.07 Oz.

NOTE

- The brand of flour used in the development of this recipe was Bob's Red Mill GLUTEN FREE HOMEMADE WONDERFUL Bread Flour.
- A spatula is required to assist with stirring. (Scrape down any flour on the sides of the pan.)
- Please use fresh eggs. After the mixing process is complete, please remove the paddle and use hand and a spatula to smooth the surface of the dough. (Keep your hands moist to prevent the dough from sticking.)
- It is recommended to use gluten-free flour that contains xanthan gum as listed in the ingredients.
Oil can be replaced by Butter, Olive oil or Rapeseed oil.

SUGAR-FREE BREAD (Program #7)

Ingredients	500g (1LB)	750g (1.5LB)	1000g (2.2LB)
Water	140 mL / 4.73 Fl. Oz.	190 mL / 6.42 Fl. Oz.	280 mL / 9.47 Fl. Oz.
Salt	1/3 Tsp / 2 g / 0.07 Oz.	2/3 Tsp / 4 g / 0.14 Oz.	1 Tsp / 6 g / 0.21 Oz.
Egg	1	1	1
Bread Flour	1+7/8 Cup / 300 g / 10.58 Oz.	2+5/8 Cup / 420 g / 14.46 Oz.	3+1/4 Cup / 520 g / 18.57 Oz.
Yeast	1 Tsp / 3 g / 0.11 Oz.	1 Tsp / 3 g / 0.11 Oz.	1 Tsp / 3 g / 0.11 Oz.

NOTE

- Oil can be substituted by olive oil or unsalted butter.
- Water can be substituted by milk.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons please follow the recipe.

SALT-FREE BREAD (Program #8)

Ingredients	500g (1LB)	750g (1.5LB)	1000g (2.2LB)
Water	190 mL / 6.4 Fl. Oz.	240 mL / 8.1 Fl. Oz.	300 mL / 10.14 Fl. Oz.
Oil	2 Tbsp / 25 mL / 0.85 Fl.Oz.	2+1/2 Tbsp / 30 mL / 1 Fl.Oz.	3 Tbsp / 40 mL / 1.35 Fl.Oz.
Honey	13 g / 0.46 Oz.	16 g / 0.57 Oz.	19.5 g / 0.69 Oz.
Bread Flour	1+7/8 Cup / 300 g / 10.58 Oz.	2+1/2 Cup / 400 g / 14.11 Oz.	3+1/8 Cup / 500 g / 18.57 Oz.
Yeast	2/3 Tsp / 2 g / 0.07 Oz.	2/3 Tsp / 2 g / 0.07 Oz.	2/3 Tsp / 2 g / 0.07 Oz.

NOTE

- Oil can be substituted by olive oil or unsalted butter.
- Water can be substituted by milk.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons please follow the recipe.

CAKE (Program #9)

Ingredients	750g (1.5LB)			
Milk	45 mL	/		1.52 Fl. Oz.
Egg			4	
Butter	80 g	/		2.82 Oz.
Sugar	160 g	/		5.64 Oz.
Lemon Juice	20 g	/		0.7 Oz.
Cake Flour	1+5/8 Cup	/	260 g	/ 9.17 Oz.
Baking Powder	3+1/3 Tsp	/	13 g	/ 1.06 Oz.

NOTE

- Please cut the butter into 1 cm cubes and return to room temperature.
- Sift baking powder to prevent lumps and ensure even mixing.
- Remove the Kneading Paddles before baking.
- After the program ends, allow the cake to cool for 10~30 minutes before removing it from the bread pan.

DOUGH (Program #10)

Ingredients				
Water	230 mL	/		7.78 Fl. Oz.
Oil	4+1/6 Tbsp	/	50 g	/ 1.76 Oz.
Egg			1	
Salt	5/6 Tsp	/	5 g	/ 0.18 Oz.
Sugar	4 + 1/4 Tbsp	/	60 g	/ 2.12 Oz.
Bread Flour	3 + 1/8 Cup	/	500 g	/ 17.64 Oz.
Yeast	1+1/4 Tsp	/	4 g	/ 0.14 Oz.

NOTE

- Oil can be replaced by Butter, Olive oil or Rapeseed oil.
- In summer you can reduce 0.5-1 g of Yeast. In other seasons please follow the recipe.

JAM (Program#11)

Ingredients			
Water	200 mL	/	6.76 Fl. Oz.
Lemon Juice	30 g	/	1.06 Oz.
Cornflour	60 g	/	2.12 Oz.
Strawberry	300 g	/	10.58 Oz.
Sugar	120 g	/	4.23 Oz.

NOTE

- Cut the strawberries into granules before putting into the Bread Pan. You can use other fruit as you prefer.
- Rotate the MENU knob to select "Program #11" and press it to confirm. Continuous beeps will be heard when finished.

YOGURT (Program#12)

Ingredients			
Milk	1000 mL	/	33.8 Fl. Oz.
Plain Yogurt	100 mL	/	3.52 Oz.
Sugar	80 g	/	2.82 Oz.

Preparation:

1. Thoroughly wash the Bread Pan with hot water and make sure it is clean and dry before use. Remove the Kneading Paddle.
2. Rotate the "Menu" button and select "Bake Program #15", set the time for 3-5 minutes, to ensure the pan under a germ-free condition.
3. Pour all the ingredients into pan and stir thoroughly.
4. Rotate the "Menu" button and select "Program #12" to start the program.

NOTE

- You can add honey, fresh fruit, fruit juice, etc. as you like.
- 100 mL Plain Yoqurt can be replaced by 5 g (0.18 oz) Yoqurt Starter.
- Milk should be left to room temperature if taken from fridge.

Knead (Program#13)

Function:

Exclusively kneads dough to create the perfect base for baked goods by mixing and developing gluten.

Process:

Kneads continuously without heat.

Sounds a signal when complete.

Automatically switches to “Keep Warm” mode to maintain dough temperature.

Usage:

Remove dough for shaping, rising, and baking in your own oven.

Ideal For:

Artisan breads, pizza crusts, dinner rolls, pasta dough, and other hand-shaped baking.

NOTE

- This cycle does not bake.

Defrost (Program#14)

Function:

Quickly and safely defrosts frozen bread and baked goods.

Process:

Uses gentle, low heat to thaw without cooking.

Maintains ideal moisture level to prevent dryness.

Automatically stops when complete.

Usage:

Place frozen items in the bread pan and select the program. Once finished, remove and serve.

Best For:

Sliced bread, bagels, rolls, muffins, and other baked goods.

NOTE

- Not intended for raw dough or non-bakery items. Do not use for heating or cooking.

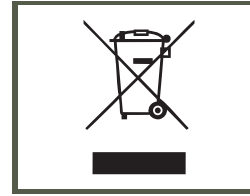
Bake (Program#15)

You can use this program to darken or crispen loaves already baked and cooled, re-warm loaves already baked and cooled or bake doughs that have been hand-shaped.

HOME MADE (Program #16)

In this menu, you can set each process' time e.g knead, rise, bake. Suitable for DIY bread.

ONE-YEAR LIMITED PRODUCT WARRANTY



Environmentally friendly disposal

You can help protect the environment! Please remember to respect the local regulations: Deliver non-functional electrical equipment to an authorized waste disposal center.

ONE-YEAR LIMITED PRODUCT WARRANTY

SUMSATY warrants your product against defects in materials or workmanship for 1 year from purchase. We will provide a free replacement (identical or comparable model) upon receiving the original product.

Your warranty does not cover damage caused by:

- Power surges, power dips, voltage supply problems, or use of the product on incorrect voltage.
- Servicing or modification of the product other than by SUMSATY or an authorized SUMSATY service center.
- Use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to SUMSATY specifications.
- Or exposure of the product to abnormally corrosive condition.
- Retailers or other commercial purchaser or owners.

Please feel free to contact us if you meet any problem during use, or installation by Email:

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