

Strata
HOME



Bread Machine - 2 lb Bread Loaf

P/N 21597

User's Manual

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SAFETY WARNINGS AND GUIDELINES

Please read this entire manual before using this device, paying extra attention to these safety warnings and guidelines. Please keep this manual in a safe place for future reference.

- This device is intended for indoor use only.
- Do not immerse the device in water. Only the bread pan, kneading paddle, measuring cup, teaspoon/tablespoon, and hook accessory may be immersed in water or cleaned in a dishwasher.
- Do not touch the device or the power cord with wet hands.
- Do not expose this device to excessively high temperatures. Do not place it in, on, or near heat sources, such as a fireplace, stove, radiator, etc. Do not leave it in direct sunlight.
- Prior to operation, check the unit and power cord for physical damage. Do not use if physical damage has occurred.
- Before plugging the unit into a power outlet, ensure that the outlet provides the same type and level of power required by the device.
- Unplug this device from the power source when not in use.
- Never unplug the unit by pulling on the power cord. Always grasp the connector head or adapter body.
- This device has no user serviceable parts. Do not attempt to open, service, or modify this device.
- This device should only be operated by qualified adults.
- In the event of serious operating problem, stop using the unit immediately.
- Do not touch hot surfaces. Use the handles or knobs. Always use oven mitts to handle the hot bread pan and bread.
- Keep out of reach of children.
- Do not place this device on an unstable surface where it could fall and cause either personal injury or damage to the device and/or other equipment.

- The bread maker can wobble and "walk" during the kneading cycle. Always position the bread maker in the middle of the counter or table.
- The appliance becomes very hot when used. Always use an oven mitt to handle the bread pan and other hot parts.
- Never obstruct the air vents.
- Do not touch any moving or spinning parts.
- Use only in a well-ventilated area. Do not use in close, confined spaces.
- Always be careful when opening the lid. Very hot steam can be released when you open the lid at the end of or during a program.
- When using program 14 (jam, stewed fruit, etc.) be wary of hot steam or hot spattering of liquid when the lid is opened.
- A fire can be started if the dough overflows and touches the heating element. Therefore, never exceed the quantities indicated in the recipes, never exceed 2 lbs. of dough, and never exceed 2 cups of flour and 1 teaspoon of yeast.
- Do not touch the viewing window during and just after operation. The window can reach a high temperature.
- Do not place paper, cardboard, or plastic in or on the appliance.
- Should any part of the appliance catch fire, do not attempt to extinguish it with water. Instead, unplug the device and smother the flames with a damp cloth.
- To prevent damage to the bread pan's non-stick surface, do not use metal utensils.

INTRODUCTION

Our bread machine bakes fresh bread loaves up to 2 pounds in weight. Add your ingredients and let the machine do the rest of the work for you. It features a stainless steel cover and glass viewing window, along with an aluminum alloy bread pan and an aluminum mixing blade. This bread machine has 19 digital programs with an LCD display. Adjustable crust control from light, medium, to dark, deciding on color of crust is as easy as a touch of a button.

FEATURES

- Includes 19 cooking programs
- Up to 15 hours delayed program start
- 60 minute keep warm function
- Can bake 1 lb., 1.5 lb., or 2 lb. loaves
- ETL approved

CUSTOMER SERVICE

The Monoprice Customer Service department is dedicated to ensuring that your ordering, purchasing, and delivery experience is second to none. If you have any problem with your order, please give us an opportunity to make it right. You can contact a Monoprice Customer Service representative through the Live Chat link on our website www.monoprice.com during normal business hours (Mon-Fri: 5am-7pm PT, Sat-Sun: 9am-6pm PT) or via email at support@monoprice.com

PACKAGE CONTENTS

Please take an inventory of the package contents to ensure you have all the items listed below. If anything is missing or damaged, please contact Monoprice Customer Service for a replacement.

1x Bread maker

1x Bread pan

1x Kneading paddle

1x Measuring cup

1x Measuring spoon (scoop/spoon)

1x Hook accessory for removing the kneading paddle

1x User's manual



Measuring cup



Measuring spoon



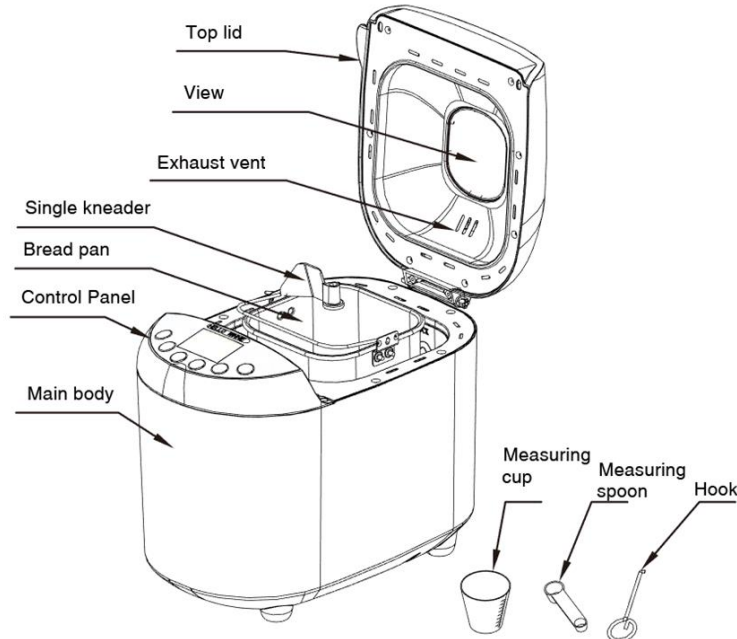
Hook
(Kneading paddle
remover)



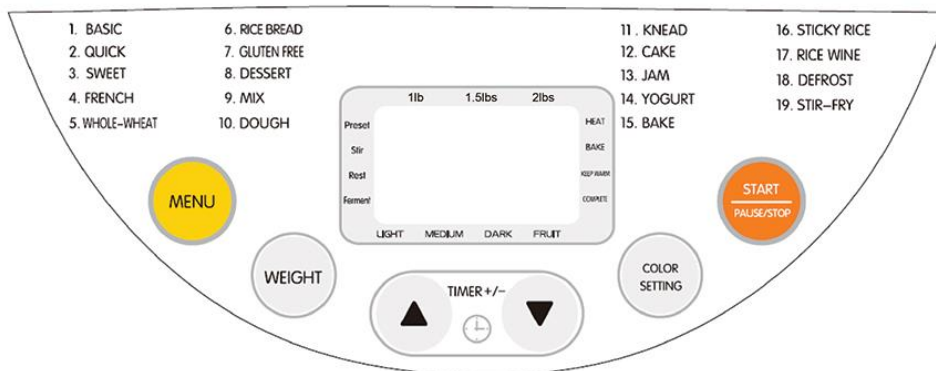
Kneading paddle

PRODUCT OVERVIEW

Bread Maker and Accessories



Control Panel and Display



MENU Button: Repeatedly press the **MENU** button to cycle through the 19 programs.

WEIGHT Button: Repeatedly press the **WEIGHT** button to cycle through the three weight options (1 lb., 1.5 lbs., and 2 lbs.). Weight selection is only available for programs 1-7.

COLOR SETTING Button: Repeatedly press the **COLOR SETTING** button to cycle through the three crust color settings (light, medium, and dark). Crust color selection is only available for programs 1-7.

START Button: The **START** button performs different functions, depending on how long it is pressed.

- Momentarily press the **START** button to start the selected program.
- Press and hold the **START** button for about half a second to pause the program. After 3 minutes of no activity, the program will automatically continue.
- Press and hold the **START** button for about 3 seconds to cancel the program or the delayed start program.

TIMER ▲/▼ Buttons: After selecting the program, weight, and crust color (if applicable), you can add a timer to delay the start of the program. Press the ▲ button to add 10 minutes to the timer and press the ▼ button to subtract 10 minutes from the timer. The maximum time delay is 15 hours. A ⌚ symbol appears in the display to indicate that a timer has been set. *Do not use the timer function when your recipe includes dairy products (milk, eggs, cream, cheese, etc.).*



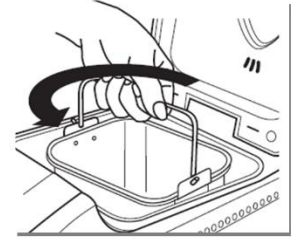
The LCD display shows the weight, the program number, the cooking time (hh:mm), and the crust color indicator (☺ ☹ ☹ = light, medium, and dark).

CLEANING

Perform the following steps prior to the first use and after each use to clean the bread maker and its accessories.

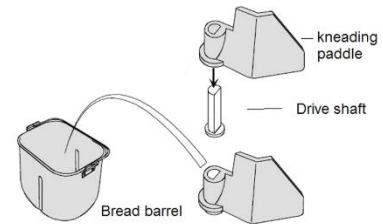
1. Unplug the bread maker from the AC power outlet and allow it to fully cool before proceeding.

2. Remove the bread pan from the bread maker by grasping the handle and turning it counterclockwise.
3. Remove the kneading paddle from the bread pan. If it is difficult to remove, add warm water and allow it to soak for up to 1 hour.



4. Use warm water, mild soap, and a sponge or soft cloth to clean the kneading paddle and the bread pan. Note that these items are dishwasher safe.

5. Use a soft cloth dampened with warm water to clean the lid, housing, baking chamber, and the interior of the viewing window. Never immerse the housing in water for cleaning.



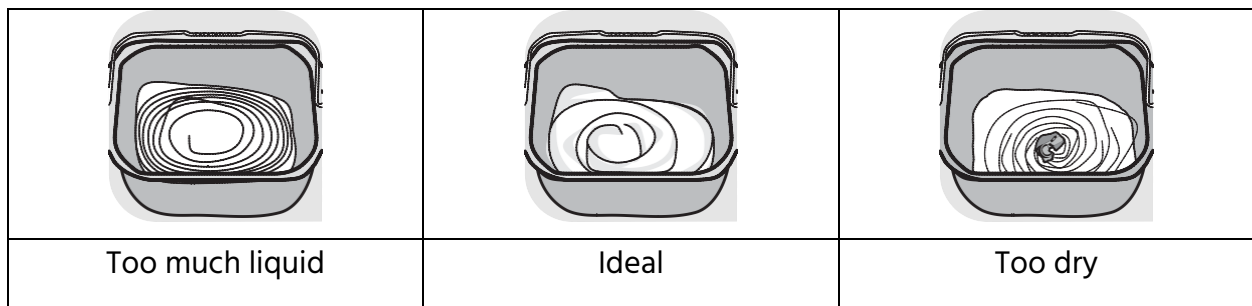
6. Ensure that the bread maker and all parts are cleaned and fully dried before reassembly.
7. Insert the kneading paddle onto the kneading paddle drive shaft inside the bread pan.
8. Grab the bread pan by the handle, insert it into the bread maker, then turn it slightly clockwise to lock it in place.
9. Close the lid.

OPERATING TIPS

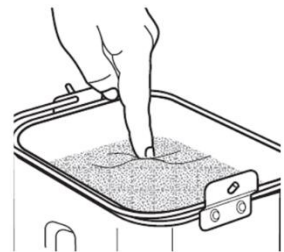
- Please read these instructions carefully. The method for making bread with this bread maker is different from making bread by hand.
- All ingredients should be at room temperature, unless otherwise indicated, and must be weighed exactly. Measure liquids using the included measuring cup. Use the teaspoon/tablespoon accessory to measure teaspoons on one side and tablespoons on the other side. Ensure all spoon measures are level and not heaped. Incorrect measurements could result in a poor end product.
- Before measuring flour, stir the flour to aerate it.

- When measuring dry ingredients, do not use the measuring cup to scoop ingredients out of the container. Scooping with the measuring cup can pack the contents and thereby add more ingredients than called for. Instead, use a spoon to gently fill the measuring container, then use a knife to level off the top.
- When measuring liquid ingredients place the measuring cup on the counter and lower your eyes to that level to accurately gauge the level of the liquid.
- Thoroughly wash and dry your measuring containers when changing from measuring one ingredient to another.
- For successful bread making, using the correct ingredients is critical. Use ingredients before their use-by date and keep them in a cool, dry place.
- It is important to measure the quantity of flour precisely, therefore you should weigh flour using a kitchen scale. Use pre-measured packets of dried yeast. Do not use baking powder unless otherwise indicated in the recipe. Once a packet of yeast has been opened, it should be sealed and stored in a cool place and used within 48 hours.
- To avoid spoiling the dough, all ingredients should be put in the bread pan at the start and you should avoid opening the lid during use (unless otherwise directed). Carefully follow the order of ingredients and quantities indicated in the recipes. You should first add the liquids, then the solids. The yeast should never come into contact with the liquids, sugar, or salt.
- The general order of adding ingredients is as follows:
 1. Liquids (butter, oil, eggs, water, milk, etc.)
 2. Salt
 3. Sugar
 4. First half of flour
 5. Powdered milk
 6. Specific solid ingredients (e.g., dried fruit, nuts, spices, etc.)
 7. Second half of flour
 8. Yeast

- Always add ingredients in the order specified in the recipe.
- Bread making is very sensitive to temperature and humidity conditions. If the environment is particularly hot, use liquids that are cooler than usual. If the environment is particularly cold, it may be necessary to warm the water and/or milk (never exceeding 95°F). For best results, keep the room temperature between +59 ~ +93°F (+15 ~ +34°C).
- Check the state of the dough during the second kneading process. It should form an even ball, which comes away easily from the walls of the pan. If all the dough has not been blended, add a little water. If the dough is too wet and sticks to the walls, add a little flour. You should add no more than a teaspoon at a time and wait to see if there is an improvement before continuing.



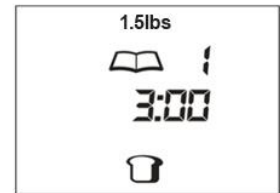
- A common error is to think that adding more yeast will make the bread rise more. Too much yeast makes the structure of the bread more fragile and it will fall while baking. You can check the state of the dough just before baking by touching it lightly with your fingertips. The dough should be slightly resistant and the fingerprints should disappear slowly. The exception is that cake dough should have more liquid.




BEFORE FIRST USE

Perform the following steps before using the bread maker for the first time.

1. Remove all accessories and any stickers that may be present inside or outside the housing.
2. Using the instructions in the *CLEANING* section above, clean all parts then reassemble the bread maker before first use.
3. Place the bread maker in the middle of a large, stable surface, then plug the power cord into a nearby AC power outlet. The display will show the bread maker is set for 1.5 lbs., program 1, 3:00 hours cooking time, and medium colored crust, as shown in the image to the right.



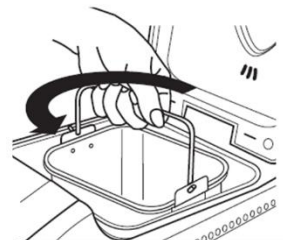
4. Repeatedly press the **MENU** button until the display shows program 15 (Bake).
5. Press the **COLOR** button until the display shows the dark crust color option ().
6. Press the **START** button to begin the bake cycle. The appliance may emit a little smoke and/or odor when you use it for the first time. This is normal and will subside after the first or second use.
7. Allow the bread maker to bake the empty bread pan for 10 minutes, then press and hold the **START** button to stop the cycle.
8. Allow the bread maker to fully cool, then disassemble and clean all parts using the instructions in the *CLEANING* section above.

Congratulations, your bread maker is ready for normal use!

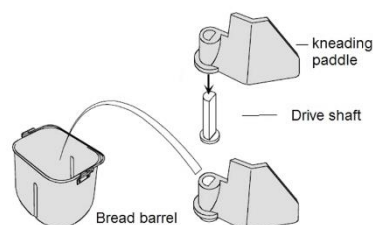
OPERATION

Perform the following steps to use the bread maker.

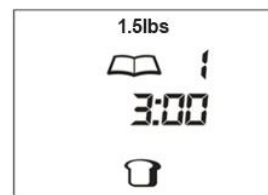
1. Place the bread maker in the middle of a stable, level surface.
2. Ensure the bread maker is unplugged from an AC power outlet.
3. Open the lid, then grab the bread pan handle, twist slightly counterclockwise, then remove it from the bread maker housing.



4. Push the kneading paddle onto the drive shaft inside the bread pan.
5. Carefully measure all ingredients prior to adding them to the bread pan, including any add-in ingredients (e.g., dried fruit, nuts, spices, etc.).



6. Add the ingredients to the bread pan in the order specified by the recipe. In general, add the liquid ingredients first, then the sugar and salt, then the flour, and finally the yeast on top of the flour. The yeast should not come into contact with the liquid, salt, or sugar.
7. Grab the bread pan by the handle and insert it into the bread maker housing. Twist it slightly clockwise to lock it into place.
8. Plug the power cord into a nearby AC power outlet. The bread maker will beep once and the display will show the default settings (1.5 lbs. weight, program 1, 3:00 hours cooking time, and medium crust).




9. Repeatedly press the **MENU** button until the display shows your desired program/recipe.
10. If using program 1-7, press the **WEIGHT** button to select the desired loaf weight.
11. If using program 1-7, press the **COLOR SETTING** button to select the desired crust color.

12. If you want to delay the start of your program, use the ▲ and ▼ buttons to set the desired delay time. Note that program 13 cannot be delayed. Do not use the delay start feature if your ingredients include dairy products (eggs, milk, cream, cheese, etc.).
13. Press the **START** button to start the program. The display will show 3:00 and the indicator will illuminate. The kneading paddle will begin kneading your dough. Note that if you are using a delay start, the kneading action will not begin until your delay time has elapsed.
14. After a time, the machine will beep 10 times, indicating that you can add your add-in ingredients (e.g., dried fruit, nuts, spices, etc.) to the bread pan. Open the lid and insert your add-in ingredients.
15. Once the program is complete, the bread maker will beep 10 times then will automatically go into the Keep Warm mode for 1 hour. You can end the Keep Warm mode by pressing and holding the **START** button for 3 seconds.
16. Unplug the bread maker from the AC power outlet.
17. Open the lid and allow the bread pan to cool slightly. This allows the crust to color properly.
18. Using oven mitts, grab the bread pan handle and twist slightly counterclockwise, then remove it from the bread maker housing.
19. Turn the bread pan upside down over a wire cooling rack and shake gently until the bread falls out. If necessary, use a non-stick, non-metal spatula to loosen the bread from the sides of the bread pan.
20. If the kneading paddle came out with the bread, use the hook accessory to grab the kneading paddle and remove it from the bread.
21. Allow the bread to cool for at least 20 minutes before slicing. For best results use an electric knife or a knife with a serrated cutting edge. Using a fruit or kitchen knife can cause the bread to deform.
22. Enjoy!

OPERATING NOTES

Keep Warm Mode

When the program is completed, the bread maker will beep 10 times, the display will show 0:00, and then the bread maker will automatically go into Keep Warm mode for 1 hour. When Keep Warm mode is over, the display will show . You can manually end Keep Warm mode by pressing and holding the **START** button for 3 seconds.

Power Interruption

If power is lost during operation, but is restored within 10 minutes, the bread maker will automatically resume the program without needing to press the **START** button. If the interruption is longer than 15 minutes, the program cannot be automatically resumed. If the bread has begun to rise, the contents of the bread pan should be discarded. Otherwise, you can press the **START** button to restart the program.

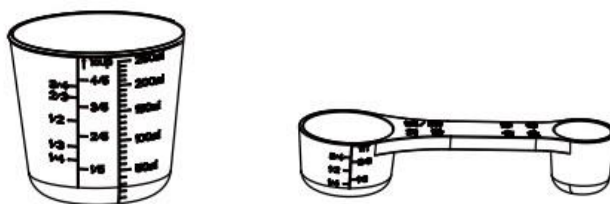
Fault Display

If the display shows **H:HH**, the temperature inside the bread pan is too high. Press the **START** button to stop the program, then let the bread pan cool for 10~20 minutes before restarting the program.

If the display shows **E:E0**, the temperature sensor has failed. If the bread maker is within its warranty period, contact Customer Service to obtain a replacement.

PROGRAMS/RECIPES

This section details sample recipes for use with each program. The ingredients should be added in the order listed. For accuracy, all measures should be made using the included measuring cup and measuring spoon or a kitchen scale. The larger side of the measuring spoon is referred to in the recipes as a "scoop", while the smaller side is referred to as a "spoon".



1. Basic Bread

Use this program for making white and mixed breads. It mainly consists of basic bread flour.

	Weight	2 lbs.	1.5 lbs.	1 lb.	
	Time	3:05	3:00	2:55	
1	Water	320ml	260ml	180ml	
2	Salt	2 spoons	1.5 spoons	1 spoon	Add to the corner
3	Sugar	3 scoops	2.5 scoops	2 scoops	Add to the corner
4	Oil	4 scoops	3 scoops	2.5 scoops	
5	High gluten flour	3.5 cups / 500g	2.75 cups / 400g	2.25 cups / 300g	
6	Instant yeast	1.5 spoons	1.25 spoons	1 spoon	Add on top of the dry flour, do not allow it to contact the liquid, salt, or sugar

2. Quick Bread

Use this program for making quick breads. Quick breads are made using baking powder and baking soda, which are activated by heat.

Weight		2 lbs.	1.5 lbs.	1 lb.	
Time		2:05	2:00	1:55	
1	Water	320ml	260ml	180ml	
2	Salt	2 spoons	1.5 spoons	1 spoon	Add to the corner
3	Sugar	3 scoops	2.5 scoops	2 scoops	Add to the corner
4	Oil	4 scoops	3 scoops	2.5 scoops	
5	All-purpose flour	3.5 cups / 500g	2.75 cups / 400g	2.25 cups / 300g	
6	Instant yeast	3.5 spoons	3 spoons	2.5 spoons	Add on top of the dry flour, do not allow it to contact the liquid, salt, or sugar

3. Sweet Bread

Use this program for making light and airy sweet breads, with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate, or additional sugar.

Weight		2 lbs.	1.5 lbs.	1 lb.	
Time		3:50	3:45	3:40	
1	Water	300ml	240ml	160ml	
2	Salt	1 spoons	0.5 spoons	0.5 spoons	Add to the corner
3	Sugar	0.4 cups	0.3 cups	0.2 cups	Add to the corner
4	Oil	2 scoops	1.5 scoops	1 scoop	

5	High gluten flour	4 scoops	3 scoops	2.5 scoops	
6	Whole wheat bread	3.5 cups / 500g	2.75 cups / 400g	2.25 cups / 300g	
7	Instant yeast	1.5 spoons	1.25 spoons	1 spoons	Add on top of the dry flour, do not allow it to contact the liquid, salt, or sugar

4. French Bread

Use this program to make light, fluffy breads with a crispy crust from fine flour.

	Weight	2 lbs.	1.5 lbs.	1 lb.	
	Time	4:05	4:00	3:55	
1	Water	320ml	260ml	180ml	
2	Salt	3 spoons	2.5 spoons	2 spoons	Add to the corner
3	Sugar	2 scoops	1.5 scoops	1.25 scoops	Add to the corner
4	Oil	2 scoops	1.5 scoops	1.25 scoops	
5	High gluten flour	3.5 cups / 500g	2.75 cups / 400g	2.25 cups / 300g	
6	Instant yeast	1.5 spoons	1.25 spoons	1 spoon	Add on top of the dry flour, do not allow it to contact the liquid, salt, or sugar

5. Whole-Wheat Bread

Use this program for making bread containing a significant amounts of whole wheat. Whole wheat breads usually have a crispy, thick crust. This function has a longer preheat time to allow the grain to soak up the water and expand, therefore it is recommended to not use the delay function.

Weight		2 lbs.	1.5 lbs.	1 lb.	
Time		4:05	4:00	3:55	
1	Water	320ml	260ml	180ml	
2	Salt	1.5 spoons	1 spoon	0.5 spoons	Add to the corner
3	Sugar	3.5 scoops	3 scoops	2.5 scoops	Add to the corner
4	Oil	3 scoops	2.5 scoops	2 scoops	
5	High gluten flour	1.75 cups / 250g	1.5 cups / 210g	1 cup / 140g	
6	Whole-wheat flour	1.75 cups / 250g	1.5 cups / 210g	1 cup / 140g	
7	Instant yeast	2 spoons	1.5 spoons	1.25 spoons	Add on top of the dry flour, do not allow it to contact the liquid, salt, or sugar

6. Rice Bread

Use this program to make bread composed of cooked rice mixed with flour at a 1:1 ratio.

Weight		2 lbs.	1.5 lbs.	1 lb.	
Time		2:50	2:45	2:40	
1	Water	200ml	160ml	100ml	
2	Salt	2 spoons	1.5 spoons	1 spoon	Add to the corner
3	Sugar	3 scoops	2.5 scoops	2 scoops	Add to the corner

4	Oil	4 spoons	3 spoons	2.5 spoons	
5	Cooked rice	2 cups	1.5 cups	1 cup	
6	High gluten flour	2 cups / 280g	1.5 cups / 210g	1 cup / 140g	
7	Instant yeast	2 spoons	1.5 spoons	1.25 spoons	Add on top of the dry flour, do not allow it to contact the liquid, salt, or sugar

7. Gluten-Free Bread

Use this program to make gluten-free bread and baking mixtures. Gluten-free flours require a longer time to absorb liquids and have different rising properties.

	Weight	2 lbs.	1.5 lbs.	1 lb.	
	Time	3:05	3:00	2:55	
1	Water	270ml	210ml	150ml	
2	Salt	1.5 spoons	1 spoon	0.5 spoons	Add to the corner
3	Sugar	3.5 scoops	3 scoops	2.5 scoops	Add to the corner
4	Oil	3 scoops	3 scoops	2 scoops	
5	Gluten-free flour	2 cups / 280g	1.5 cups / 210g	1 cup / 140g	
6	Corn powder	2 cups / 280g	1.5 cups / 210g	1 cup / 140g	Can use oat flour instead
7	Instant yeast	1.5 spoons	1.25 spoons	1 spoon	Add on top of the dry flour, do not allow it to contact the liquid, salt, or sugar

8. Dessert

Use this program for kneading and baking foods with more fat and protein.

Time		1:40			
1	Eggs	2			
2	Milk	1 cup			
3	Cooked rice	1.5 cups			
4	Sugar	0.5 cups			
5	Raisins	0.5 cups			

9. Mix

Use this program to thoroughly mix the flour and liquids.

Time		0:15			
1	Water	330ml			
2	Salt	1 spoon			Add to the corner
3	Oil	3 scoops			
4	High gluten flour	4 cups / 560g			

10. Dough

Use this program to create doughs for pizza crusts, buns, rolls, etc.

Weight		2 lbs.	1.5 lbs.		
Time		1:30	1:30		
1	Water	330ml	260ml		
2	Salt	1 spoon	1 spoon		Add to the corner
3	Oil	3 scoops	2.5 scoops		

4	High gluten flour	4 cups / 560g	2.75 cups / 400g		
5	Instant yeast	1.5 spoons	1.5 spoons		Add on top of the dry flour, do not allow it to contact the liquid, salt, or sugar

11. Knead

This program kneads only and does not rise the dough, making it ideal for making pizza dough.

	Time	0:08			
1	Water	appropriate amount			
2	Salt	1 spoon			
3	Oil	3 scoops			
4	High gluten flour	appropriate amount			

12. Cake

Use this program for kneading, rising, and baking cakes using baking powder or baking soda.

	Time	2:20			
1	Water	30ml			Dissolve sugar in egg and water, mix well using an electric egg beater, then add the other ingredients
2	Eggs	3			
3	Sugar	0.5 cups			
4	Oil	2 scoops			
5	Self-rising flour	2 cups / 280g			

6	Instant yeast	1 spoon			
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13. Jam

Use this program for making jams from fresh fruits and marmalades from oranges

	Time	1:20			
1	Pulp	3 cups			Stir to mush, add water if desired
2	Starch	0.5 cups			
3	Sugar	1 cup			Adjust amount to flavor

14. Yogurt

Use this program for making yogurts.

	Time	8:00			
1	Milk	1000ml			
2	Lactic acid bacteria	100ml			

15. Bake

Use this program for additional baking time, if needed.

1	Adjust baking temperature by pressing the crust button. Light = -100°C, Medium = 150°C (default), Dark = 200°C (dark)				
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16. Sticky Rice

Use this program for kneading and a mix of polished, glutinous rice and rice.

	Time	1:20			
1	Water	275ml			With bake and stir function

2	Glutinous rice	250g			Soak glutinous rice 30 minutes before use
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17. Rice Wine

Use this program for kneading and baking polished, glutinous rice.

	Time	36:00			
1	Glutinous rice	500g			Soak in water 30 minutes before use
2	Water	Appropriate amount			
3	Distiller's yeast	1 spoon / 3g			

18. Defrost

Use this program to defrost frozen foods before cooking.

	Time	0:30			
1	Default 30 minutes. Adjustable from 0:10 to 2:00 in 0:10 increments.				

19. Stir Fry

Use this program for kneading and baking dried fruit, peanuts, soybeans, etc.

	Time	0:30			
1	Peanuts	300g			
2	Default 30 minutes. Adjustable from 0:10 to 2:00. Momentarily press + or - to change by 1 minute. Press and hold + or - to change by 10 minutes.				

TECHNICAL SUPPORT

Monoprice is pleased to provide free, live, online technical support to assist you with any questions you may have about installation, setup, troubleshooting, or product recommendations. If you ever need assistance with your new product, please come online to talk to one of our friendly and knowledgeable Tech Support Associates. Technical support is available through the online chat button on our website www.monoprice.com during regular business hours, 7 days a week. You can also get assistance through email by sending a message to tech@monoprice.com