AUTOMATIC BREAD MAKER



User Manual

Model: MBF-016



Welcome to the Secura Family!

Congratulations on being the proud owner of your new Secura product. We believe in manufacturing only the highest quality kitchen, home and personal care products for our customers. We are a U.S.-based manufacturer and all our products meet strict standards for manufacturing, safety and performance.

We also believe in providing the best customer service and support in the industry. That is why we offer a 2-year warranty on this product that ensures your satisfaction - so you can enjoy it for years to come.

If you have questions or need assistance, please email CustomerCare@thesecura.com. For fastest response, please include product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

Your feedback and suggestions are also important to us, so please email them to us at CustomerCare@thesecura.com.

The Secura Team

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CAUTION: To reduce the risk of fire, injury or electrical shock along with extending the life of your electrical appliances, please read and follow all of the information in this manual before using and save it for future reference.

IMPORTANT SAFEGUARDS

When using the electrical appliance, basic precautions should always be followed including the following:

- 1. Read all instructions in this manual before using this appliance.
- 2. Do not touch the hot surfaces during and after using. Please use handles or knobs.
- 3. Unplug from outlet when not in use and before cleaning.
- 4. Do not use it outdoors.
- 5. Do not touch any moving or spinning parts of the appliance while operating.
- 6. Do not turn on the appliance without properly placed bread pan filled with ingredients.
- 7. Do not beat the bread pan on the top or edge while trying to remove bread from the pan.
- 8. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- 9. Do not place any combustible material like paper, cloth, etc. near or on the appliance.
- 10. Allow the bread maker to cool thoroughly before cleaning, putting in or taking off parts.
- 11. Do not let the cord hang over edge of table or counter or touch hot surface.
- 12. Clean the outer surfaces with a soft damp cloth after unplugging the cord from the electrical outlet.
- 13. Please confirm that the voltage of the electrical outlet corresponds to the required voltage of this appliance.
- 14. Keep the appliance and its cord out of reach of children less than 8 years old.
- 15. Do not use appliance for anything other than intended use.
- 16. Ensure adequate ventilation by making sure the appliance is at least 4" away from any obstruction.
- To protect against electric shock, please do not immerse cord, plugs, or housing in water or other liquid.
- 18. Do not use any third-party accessories or attachments as they may cause fire, electric shock or injury.
- 19. Press "STOP" button to turn the appliance off before unplugging from the electrical outlet.

- 20. Do not operate any appliance if:
 - 1) the cord or plug is damaged;
 - 2) the appliance malfunctions;
 - 3) the appliance is damaged in any manner;

Do not attempt to disassemble or repair a damaged appliance or power cord. Please contact CustomerCare@thesecura.com for assistance.

- 21. Children shall not play with the appliance. Cleaning and maintenance shall not performed by children unless they are older than 8 years old and supervised. Close supervision is necessary when any appliance is used by or near children.
- 22. A short power-supply cord should be used to reduce the risk of injuries resulting from becoming entangled in or tripping over a longer cord.
 - a. Longer extension cords are available and should be used with extreme caution.
 - b. If a longer extension cord is used:
 - Be sure the extension cord is compliant with the required voltage of the appliance and the extension cord should be a grounding-type 3-wire cord.
 - 2) The cord should be arranged so that it will not hang over the countertop or table top where it can be pulled on by children or tripped over accidentally.



CAUTION:

Only connect to a properly grounded outlet to prevent the risk of electric shock.



CAUTION!

To avoid circuit overload, do not operate another appliance on the same outlet or circuit.



WARNING!

Do not place any parts of the electrical appliance in the dishwasher or submerge them in liquid. Only parts identified in the Parts Identification section as dishwasher-safe may be washed in a dishwasher.



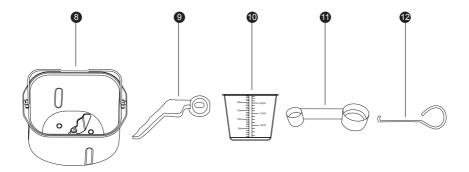
Always follow basic safety precautions when using any electrical products, especially when children are present.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

PARTS IDENTIFICATION



- 1. Viewing window
- 2. Steel lid
- 3. LCD screen
- 4. Control panel
- 5. Handle
- 6. Steel housing
- 7. Plastic bottom
- 8. Bread pan (Dishwasher-safe)
- Stirring blade(Dishwasher-safe)
- 10. Measuring cup (Dishwasher-safe)
- 11. Measuring spoon (Dishwasher-safe)
- 12. Hook (Dishwasher-safe)



Measuring Cup:

- Liquid ingredients: After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact.
- 2. Dry ingredients: Use a spoon to place ingredients into the measuring cup then "level off" the measurement with a small spatula to make sure the measurement is exact or, shake the cup lightly in order to flatten the surface of powder. Please do not shake the cup for a long time or sharply, otherwise the powder might be lower than the desired amount.



Tips: One cup of flour is about 160g.

Measuring Spoon:

Double-ended teaspoon/tablespoon measuring spoon is used for measuring ingredients.

Stirring Blade: Used for stirring the ingredients.

Hook: Used for taking the stirring blade out from bread.

CONTROL PANEL

1. "MENU":

Press the "Menu" button to adjust the bread setting. Pressing and holding the "Menu" button helps to navigate through the Menu quicker.

1 - Soft Bread	2 - Sweet Bread	3 - Natural sourdough	4 - French Bread
5 - Whole Wheat	6 - Quick Bread	7 - Sugar-free	8 - Multigrain
9 - Gluten-free	10 - Buttermilk Bread	11 - Bread Dough	12 - Pizza Dough
13 - Pasta Dough	14 - Leaven Dough	15 - Cake	16 - Jam
17 - Yogurt	18 - Bake	19 - Custom Mode	

2. **"LOAF":** Three loaf sizes (500g/750/g/1000g) to choose from. The "LOAF" function works only on Menu settings 1 – 10.

NOTE: 1.10 lb = 500 g, 1.65 lb = 750g, 2.20 lb = 1000g

- "COLOR": Three available crust color settings: Light, Medium and Dark. The color will display at the bottom of the screen. The "COLOR" function does not work on Menu settings 11, 12, 13, 14, 16 and 17.
- "START/"PAUSE": Press to start or pause the operation. Once the "START/PAUSE" button has been pressed, the only buttons that will function are "STOP" and "START/ PAUSE".

NOTE: When the appliance is operating, press the "START/PAUSE" button to pause the bread maker to add ingredients. The readout will show that the countdown timer is paused. Press the button again to restart the appliance.

- 5. "STOP": Press and hold the button for 3 seconds to end the current program. The unit will "beep" once and the bread setting will return to Menu 1 automatically.
- "GLUTEN-FREE": Press to advance directly to Menu 9 (Gluten-Free). The machine will begin to operate if the button is held for 3 seconds.
- "KNEAD": Press to advance directly to Menu 13 (Pasta Dough). The machine will begin to operate if the button is held for 3 seconds.
- 8. "+ / -" Reservation Time: Press to activate the Reservation time (see below for specific Menu settings). Time will increase or decrease in 10-minute increments. Press and hold to increase or decrease time quickly. The readout will flash. Press the "START/PAUSE" button and the readout will display ":" and will stop flashing. Press "START/PAUSE" a second time to begin the operation. Time displayed will vary by Menu selection as shown below.
 - Menu Settings 1-10, 13 and 14 only: Press the "+" or "-" button to activate the Reservation time. The time displayed will increase "+" or decrease "-" in 10-minute increments. Press and hold to add or decrease time guickly. The maximum combined

time is 15 hours.

Time displayed will be delayed start + cycle time.

 Menu Settings 17, 18, and 19 only: Press the "+" or "-" button to add cooking time to the cycle. It does not delay the start time of the cycle.
 Time displayed will be the adjusted cycle time.

Try a simple recipe: Soft Bread at 750 g and medium color (Menu 1)

- 1. Clean the bread pan, stirring blade, measuring cup and measuring spoon.
- 2. Secure the stirring blade into the revolving axle in the bread pan.
- Please follow the Soft Bread recipe in the Recommended Recipes on page 14. Yeast powder should be added last. (on top of the flour) Do not allow the yeast powder to get wet.
- Position the bread pan into the bread maker and secure it by turning it clockwise. Close the lid
- Plug the bread maker into the electrical outlet, the unit will "beep" and the screen will display the Default Menu immediately: 750 g / Medium Color / Soft Bread (Menu 1)
- Press the "START / PAUSE" button, the appliance will "beep" and the bread maker will begin to operate.
- 7. The bread is ready when the timer has expired. At this time, "Keep warm" will appear in the LCD screen for one hour and then the bread maker will automatically turn off.
- 8. Press and hold the "STOP" button for 3 seconds to turn the appliance off and the appliance will "beep". "Keep warm" does not function after the "STOP" button has been pressed.
- 9. After the bread is finished, the bread pan may be hot. To avoid a burn hazard, use heat resistant gloves while handling the bread or any parts of the bread maker. Turn the bread pan counter-clockwise to release it from the bread maker and then lift it out. Turn the bread pan upside down to allow the bread to slide out onto a cooling rack.
- 10. Allow the bread maker to cool completely before cleaning and storing.

Tips

If the stirring blade is difficult to remove from the bread pan after the bread has been removed, please use the hook as follows:

- 1) Insert the hook into opening in the top of the stirring blade (Fig. A)
- 2) Gently lift the stirring blade out of the bread pan (Fig. B)





OPERATING GUIDE

Caution:

- Make sure the power cord, outlet and fuse box are not damaged.
- Place the bread maker on a dry, flat, level and heat resistant surface.
- Bread maker must be grounded while in use. To reduce the risk of electrical shock, this
 appliance is equipped with a cord with a 3-prong grounding-type plug for insertion with a
 proper grounding-type receptacle.

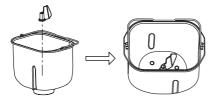
FOR THE FIRST USE

The appliance may emit a small amount of smoke which will dissipate quickly during the first use. This is normal for appliances with a heating element due to the manufacturing process. Ensure adequate ventilation by making sure the appliance is at least 4" away from any obstruction.

- 1. Please make sure all parts and accessories are complete and free of damage.
- 2. Clean all the parts as shown in the Cleaning and Maintenance section.
- Set the bread maker on Bake mode (Menu 18) and bake empty for about 10 minutes to burn off the residue from manufacturing. Allow it to cool and clean all the parts again.
- 4. Dry all parts thoroughly and assemble them, the appliance is ready for the first use.

How to make bread:

1. Remove the bread pan from the appliance by twisting the pan counter-clockwise and insert the stirring blade into bread pan.



Secure the stirring blade into the rotation axle inside the bread pan.

2. Add the ingredients per your recipe. (refer to Recommended Recipes in this manual)



Yeast powder will not work if it gets wet. Be sure to add the yeast powder last so it is on top of the flour.

- Place the bread pan into the bread maker and lock it into position by twisting it clockwise; close the lid.
- 4. Plug bread maker to the electrical outlet and the unit will "beep". The default Menu 1 750g/Medium Color/ soft bread will show in the LCD screen.
- 5. Select your desired bread setting by pressing "MENU".
- 6. Select your Bread Color and Loaf Size

Press "LOAF" to set the desired loaf size

Press "COLOR" to set the desired crust color



7. Set "Reservation" Time

If you do not wish to delay the start time, please skip this step.



Press " - "



Please refer to "Reservation function" in SPECIFIC FUNCTIONS DESCRIPTION in this manual for more detail

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- 8. Press "START/PAUSE" button and the bread maker begins operating.
- 9. When the timer counts down to 0:00, the unit will "beep", indicating the bread is done.
 - Keep warm will appear in the LCD screen for one hour and then the unit will automatically turn off. Please unplug.
 - To skip Keep warm and end manually: Press and hold "STOP" for 3 seconds. Please unplug.
- 10. Remove bread from the pan:

Using heat resistant gloves, open lid and twist the bread pan counter-clockwise to release it. Lift the pan out of the bread maker and turn the pan upside down to release bread onto a cooling rack. If needed, gently shake pan or run a thin spatula around the edges to loosen the bread.

MENU Operating Instructions

Step 1: Add all ingredients per your recipe (see Recommended Recipes in this manual) and press the "MENU" button to select one of the following settings, and begin operation:

Menu 11: Bread dough

Designed to make raw bread dough. Stir 1 will appear in the LCD screen. The default time is 23 minutes. Time cannot be adjusted. The unit will "beep" when all time has elapsed.

Menu 12: Pizza dough

This is designed to make raw pizza dough. Stir 1 will appear in the LCD screen. The default time is 1 hour and 25 minutes. Time cannot be adjusted. The unit will "beep" when all time has elapsed.

Menu 13: Pasta dough

Use this setting to make raw pasta dough. Stir 1 will appear in the LCD screen. The default time is 23 minutes. The unit will "beep" when all time has elapsed.

Menu 14: Leaven dough

This setting allows you to make raw leaven dough. Stir 1 will appear in the LCD screen. The default time is 1 hour and 24 minutes. Time cannot be adjusted. The unit will "beep" when all time has elapsed.

Menu 15: Cake

Stir 1 will appear in the LCD screen. The default time is 1 hour and 33 minutes. Time cannot be adjusted. The unit will "beep" when all time has elapsed.

Menu 16: Jam

Please prepare and measure the desired fruits according to your recipe. Clean, peel and cut the fruit into small pieces (approximately 3 cm). Add prepared fruit into the bread pan and press "MENU" to select Menu 16 and begin operation. Stir 2 will appear in the LCD screen. The default time is 1 hour and 4 minutes. Time cannot be adjusted. The unit will

"beep" when all time has elapsed. Use heat resistant gloves when removing the pan from the bread maker. Allow to cool before pouring the jam out of the pan.

Caution: Please keep children away from the heated jam to avoid burns.

Menu 17: Yogurt

Press "MENU" to select Menu 17 and begin operation. Ferment 3 will appear in the LCD screen. The default time is 8 hours. Time can be adjusted from 30 minutes to 12 hours. The unit will "beep" when all time has elapsed.

Menu 18: Bake

This setting is designed to bake pre-made dough. It can also be used to add baking time at the end of another Menu setting if the crust color is lighter than desired. The default time is 10 minutes. The time can be adjusted from 10 minutes to 1 hour and 10 minutes. The unit will "beep" when all time has elapsed.

Menu 19: Custom mode

This setting allows you to adjust the time of each step within a cycle, The default time is 3 hours and 1 minute. The default crust color is medium. Press the "LOAF" button to adjust the Stir 1 working time by pressing the "+" or "-" button as needed. Press the "LOAF" button again to adjust the Rest time. Press the "START/PAUSE" button to operate the appliance after adjusting the cycles.

NOTE: Each step and the corresponding time is shown in the table below.

Working status cycles:

Reservation (Optional) – Preheat – Stir 1 (lower) – Rest – Stir 2 (faster) – Ferment 1, 2, 3 – Bake – Keep warm – Complete

The appliance will "beep" to remind you to add ingredients (nuts, raisins etc.) at the Stir 2 cycle. At that time, you can open the lid and add the ingredients into the bread pan.

Step Default time	Stir 1 (min)	Rest (min)	Stir 2 (min)	Ferment 1 (min)	Ferment 2 (min)	Ferment 3 (min)	Bake (min)	Keep warm (min)	Reservation (h)
Default time	7	1	25	58	0	60	30	60	0
Min time	0	0	0	0	0	0	0	0	0
Max time	30	30	30	120	120	120	120	60	15h

NOTE: The last custom mode setting can be saved in memory for the next use.

SPECIFIC FUNCTIONS DESCRIPTION

Using Reservation to delay start time:

This function will delay the start of your cycle time for Menu settings 1-10, 13 and 14 For example, if the current time is 8:30 PM and you wish to have a fresh loaf of bread ready by 7:00 AM you will need a Reservation time of 10 hours and 30 minutes.

- Calculate the Reservation time needed
 In the example above, it is 10 hours and 30 minutes from 8:30 PM to 7:00 AM.
- 2. Set Reservation time

Press the "+" or "- " button to set the Reservation time to 10:30 and press the "START/ PAUSE" button. "Reservation:" will flash and the time will begin to count down.

NOTE: The time displayed of 10 hours and 30 minutes includes the time to make the bread. Freshly baked bread will be ready at 7:00 AM.

3. Cancel the Reservation time

Press the "STOP" button to cancel the Reservation function. The unit will "beep" and the bread setting will return to Menu 1 automatically. The Reservation time is cancelled, and the unit remains on.

Reservation function tips:

- 1. Do not use recipes with ingredients that can spoil such as eggs or milk.
- 2. Cover the yeast under flour to preserve the activity of the yeast.

The appliance will "beep" when:

- 1. The power cord has been plugged into a working electrical outlet
- 2. The buttons on the control panel are pressed
- 3. The operation is complete
- 4. The Keep warm cycle ends
- During the Stir 2 cycle, the unit will "beep" to remind you to add additional ingredients.

Memory function after power loss:

The unit will resume working if power is restored within 15 minutes of power loss. After reconnecting electricity, the timer will resume counting down.

Keep warm:

This is designed to keep the bread fresh and at the perfect temperature if the bread cannot be removed from the pan immediately after baking. Once the Menu function is complete, the unit will switch to Keep warm automatically and remain warm for 1 hour. To cancel the Keep warm function, press and hold the "STOP" button for 3 seconds. The unit will "beep" and turn off.

Recommended Recipes

Please add ingredients in the following order:

First: liquid ingredients Second: dry ingredients Last: yeast powder

NOTE: 1.10 lb = 500 g, 1.65 lb = 750 g, 2.20 lb = 1000 g

Make sure ALL ingredients are at room temperature, (between 77°-85°F)

1. Soft Bread

Loaf Size	500 g	750 g	1000 g
Water	180 ml	230 ml	280 ml
Butter	30 g	30 g	45 g
Table Salt	1/2 teaspoon	1/2 teaspoon	1 teaspoon
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Flour	300 g	375 g	450 g
Yeast Powder	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon

2. Sweet Bread

Loaf Size	500 g	750 g	1000 g
Water	180 ml	230 ml	280 ml
Butter	30 g	30 g	45 g
Table Salt	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon
Sugar	4 tablespoons	5 tablespoons	6 tablespoons
Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Flour	300 g	375 g	450 g
Yeast Powder	2/3 teaspoon	2/3 teaspoon	2/3 teaspoon

3. Natural Sourdough

Loaf Size	500 g	750 g	1000 g
Water	120 ml	180 ml	240 ml
Sugar	1 tablespoon	1+ 1/2 tablespoons	2 tablespoons
Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Butter	15 g	15 g	30 g
Table Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Flour	200 g	300 g	400 g
Yeast Powder	0.5 g	0.5 g	0.5 g

4. French Bread

Loaf Size	500 g	750 g	1000 g
Water	180 ml	240 ml	360 ml
Butter	30 g	30 g	45 g
Table Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Flour	300 g	400 g	500 g
Yeast Powder	2/3 teaspoon	3/4 teaspoon	1 teaspoon

5. Whole Wheat

Loaf Size	500 g	750 g	1000 g
Water	200 ml	260 ml	320 ml
Butter	30 g	30 g	45 g
Table Salt	1/2 teaspoon	1 teaspoon	1+1/2 teaspoons
Flour	225 g	300 g	375 g
Whole Wheat Flour	75 g	100 g	125 g
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Yeast Powder	1/2 teaspoon	2/3 teaspoon	2/3 teaspoon

6. Quick Bread

Loaf Size	500 g	750 g	1000 g
Water(104~122°F)	180 ml	230 ml	280 ml
Butter	30 g	30 g	45 g
Table Salt	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon
Flour	300 g	375 g	450 g
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Yeast Powder	2 teaspoons	2 +1/2 teaspoons	3 teaspoons

7. Sugar free

Loaf Size	500 g	750 g	1000 g
Water	140 ml	200 ml	260 ml
Butter	30 g	30 g	45 g
Table Salt	1 teaspoon	1 teaspoon	1 teaspoons
Flour	280 g	375 g	450 g
Egg	one	one	one
Xylitol	3 tablespoons	4 tablespoons	6 tablespoon
Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Yeast Powder	2/3 teaspoon	3/4 teaspoon	1 teaspoon

8. Multigrain

Loaf Size	500 g	750 g	1000 g
Water	120 ml	170 ml	220 ml
Butter	30 g	30 g	45 g
Table Salt	1/2 teaspoon	1 teaspoon	1+1/2 teaspoons
Whole Wheat Flour	50 g	75 g	100 g
Oatmeal	50 g	75 g	100 g
Flour	200 g	250 g	300 g
Egg	one	one	one
Yeast Powder	2/3 teaspoon	3/4 teaspoon	1 teaspoon

9. Gluten-free

Loaf Size	500 g	750 g	1000 g
Water	180 ml	240 ml	300 ml
Butter	30 g	30 g	45 g
Sugar	2 tablespoons	2 +1/2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Cake flour (weak flour)	300 g	390 g	475 g
Yeast Powder	2/3 teaspoon	3/4 teaspoon	1 teaspoon

10. Buttermilk Bread

Loaf Size	500 g	750 g	1000 g
Butter Milk	210 ml	290 ml	370 ml
Sugar	1 tablespoon	1+1/2 tablespoons	2 tablespoons
Flour	300 g	560 g	680 g
Salt	1 teaspoon	1+1/2 tablespoons	2 teaspoons
Yeast Powder	1 teaspoon	2 teaspoons	2 teaspoons

11. Bread Dough

Water	120 ml	180 ml	240 ml
Butter	15 g	15 g	15 g
Egg	1	1	1
Table Salt	1/3 teaspoon	1/2 teaspoon	1 teaspoon
Sugar	1 tablespoon	1 tablespoon	2 tablespoons
Flour	200 g	300 g	400 g
Yeast Powder	1 teaspoon	1 teaspoon	1+1/4 teaspoons

12. Pizza Dough

Loaf Size	1 LB
Water	180 ml
Butter/Cream	15 g
Sugar	8 g
Salt	5 g
Milk Powder	6 g
Flour	280 g
Yeast Powder	3 g

Tip: Produces enough dough for two 9 inch pizzas.

13. Pasta Dough

Loaf Size	l 1LB
	. ==
Water	140 ml
Salt	5 g
Cake flour (Weak flour)	140
Flour	140 g

14. Leaven Dough

Water	120 ml	180 ml	240 ml
Butter	15 g	15 g	30 g
Salt	1/3 teaspoon	1/2 teaspoon	1 teaspoon
Sugar	1 tablespoon	1 tablespoon	1 tablespoon
Flour	200 g	300 g	400 g
Yeast powder	1 teaspoon	1 teaspoon	1 teaspoon

15. Cake

Milk	120 ml
Egg	4
Butter	100 g
Cake flour (Weak flour)	380 g
Table Salt	1 teaspoon
Sugar	150 g
Soda Powder	1/2 teaspoon
Baking Powder	1 1/2 teaspoon

16. Jam

Orange Ja	am	Strawberry	Jam	Pineapple Jam	
Orange	600 g	Strawberry	720 g	Pineapple	700 g
Sugar	260 g	Sugar	260 g	Sugar	260 g
Gelatin or pudding powder	60 g	Gelatin or pudding powder	60 g	Gelatin or pudding powder	60 g

17. Yogurt

Milk	350 ml	500 ml	1000 ml
Yogurt	50 ml	70 ml	100 ml
Sugar	3 tablespoons	4 tablespoons	5 tablespoons

18. Rake

This setting is designed to bake pre-made dough. It can also be used to add baking time at the end of another Menu setting if the crust color is lighter than desired.

Additional recipe information

Flour

Not every type of flour can produce perfect results. If bread flour is not available, please substitute it with "Gluten Flour" or "Dumpling (Noodle) Flour" and make sure the flour is fresh.

Yeast powder

Please do not substitute any other type of powder for yeast powder. Baking soda or baking powder will not work. If the yeast powder is not fresh, the bread may not rise.

NOTE: Tip for testing the freshness of the yeast powder: Simply fill a half-cup with warm water (about 104°F ~122°F), add 1 teaspoon of sugar and stir it. Then add 2 teaspoons of yeast powder above the surface of the water and store it in a warm place. After 10 minutes, the mixture in this cup should rise to the level of a full cup, if not, the yeast powder should be replaced with fresh yeast powder.

Dough consistency guide:







Too wet

Too dry

Correct consistency

- If there is too much water, the dough will be too sticky to be kneaded properly. The bread will be hard with large pores. Please add a little flour and stir the dough until the dough appears smooth, round, and dry and circles nicely in the pan.
- 2. If there is not enough water, some dry flour will remain on the bottom of the bread pan. The dough will not be a round shape and the bread will be hard too. Please add a little more water and knead the dough until the dough appears smooth, round, and dry and circles nicely in the pan. Be careful not to add too much water.

Other Recipes

Please adjust recipes carefully. Too much sugar and eggs may make the bread darker or cause it to burn

CLEANING AND MAINTENANCE

Caution:

Do not put the bread maker in water or in a dishwasher.

Do not use benzene, scrubbing brushes or chemical cleaners as these will damage the machine. Disconnect power before cleaning.

Do not immerse cord, plug, or housing in any liquid.

Allow bread maker to cool down completely before cleaning.

Housing and top lid:

After use, allow the appliance to cool. Use a damp cloth to wipe lid, housing, baking container, and viewing window. Do not use any abrasive cleaners as they can damage the surface.

Stirring blade:

Wipe the blade carefully with a damp cloth. The stirring blade is dishwasher-safe.

If the blade is difficult to remove from the bread pan, add water to the bottom of the bread pan and allow it to soak.

Bread pan:

Remove the bread pan by turning it counterclockwise. Wipe inside and outside of bread pan with a damp cloth. Do not use any abrasive agents to clean. The bread pan must be dried completely before being installed in the bread maker. The bread pan is dishwasher-safe.

Storage:

Before the appliance is packed for storage, ensure that it is cool, clean, dry, and that the top lid is covered.

Environment for Use

- 1. Appropriate temperature for use is 14°F ~104°F. Ideal temperature is 77°F.
- 2. Air relative humidity should be below 95%.
- 3. Appropriate temperature for storage is -40°F ~140°F.
- 4. Keep away from combustible objects and gas during use.

TROUBLESHOOTING GUIDE

If after reviewing the following tips and possible solutions, the problem is not resolved, please contact CustomerCare@thesecura.com for assistance.

Defect	Possible Cause	Solution
	The appliance is not plugged into a working electrical outlet	Plug in the appliance and press the "START/PAUSE" button
Bread maker does not mix flour	Reservation time has been set	Press the "STOP" button to cancel the Reservation
	Stirring blade is not installed	Turn off the appliance and inspect
	Damaged parts	Contact CustomerCare@thesecura.com
	Something hard may be in the bread pan	Remove foreign object from the bread pan
Unexpected sound	Bread pan and stirring blade not properly installed in the unit	Secure bread pan and stirring blade into correct position
Unexpected smell /	Power cord is damaged	Keep power cord away from heated objects
taste	Residue from prior use in bread pan	Stop the unit and allow it to cool. Clean before use.
LED displays "LLL"	Temperature inside the unit is below 14°F	Use the unit at a temperatue between 14°F -104°F
LED displays "HHH"	Temperature inside the unit is above 122°F	Allow the appliance to cool down to room temperature
	Defective sensor	Contact CustomerCare@thesecura.com
Bread is only partially	Bread is raw	Reduce the amount of water in next batch
baked	The ratio of ingredients is incorrect	Refer to Recommended Recipes

TECHNICAL INFORMATION

Model	MBF-016
Rated Voltage	AC120V 60Hz
Rated Power	650W
Max Loaf Size	1000g

NOTE: As we improve the product continuously, we reserve the right to make technical changes without prior notice.

DISPOSAL

When this appliance has reached the end of its life, please dispose of the unit properly. This and other electrical appliances contain valuable materials that can be recycled. Electronic waste may be harmful to our environment if not disposed of properly. We ask that you follow your governing agency's rules and

regulations when disposing of electronic appliances. Please find an authorized recycling facility near you.

CONTACT

If you have any questions or concerns not addressed in this user manual, please call our customer service department at 888-792-2360 or email: CustomerCare@thesecura.com.

Please read the operating instructions before using this product.

Please keep the original box, packing materials and all documentation in the event that service is required.

Manufacturer's Limited Warranty

The Manufacturer of this product warrants to the original purchaser of this product that this product will be free from defects in material and workmanship under normal use and service for 2 years from date of purchase. Manufacturer will, at its option, repair or replace with a new or refurbished product. The Manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the product, and all costs of shipping the product for inspection and warranty service shall be borne solely by the purchaser.

For the fastest processing of a warranty claim, the Purchaser should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

The manufacturer's limited warranty is valid only in accordance with the following conditions:

- The product is purchased directly from manufacturer or an authorized reseller or distributor.
- Only the original purchaser is covered by this warranty. This warranty is not transferable.
- 3. Product is for personal use only. This warranty is void if the product is used in a commercial or institutional establishment.
- This warranty does not cover normal wear and tear or damage caused by misuse, abuse, negligence, accident, acts of nature, or unauthorized modification or repair.
- 5. Purchaser must present acceptable proof of purchase for the product.
- 6. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Secura, Inc.
CustomerCare@thesecura.com
Lake Forest, California

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Secura Bestsellers

Duxtop Portable 1800W Induction Cooktop



Secura 1700W Electric 2-in-1 Grill Griddle



Secura Triple Basket Electric Deep Fryer



Secura Electric Hot Air Fryer



Duxtop Whole-Clad Tri-Ply Premium Cookware



Secura Electric Hot Pot Kettle



Secura Electric Water Kettle



ic Secura Electric Wine Opener



Secura Premium Wine Aerator



Secura, Inc. 888-792-2360 CustomerCare@thesecura.com

www.thesecura.com

Lake Forest, California

For the fastest processing of a warranty claim, the owner should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.