

Russell Hobbs®

INSTRUCTIONS AND WARRANTY



Model: RHBM1500

Russell Hobbs Bakers Delight

Congratulations on purchasing our Russell Hobbs Bread Maker. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

IMPORTANT SAFEGUARDS

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

1. Please read the instructions carefully before using the bread maker.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the bread maker and cause injury to the user.
4. The bread maker is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the bread maker for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. Don't put the bread maker in any liquid; don't use it in a bathroom, near water, or outdoors.
7. The bread maker must be used by or under the direct supervision of a responsible adult.
8. Store it and use it out of reach of children. Things like this fascinate children, so let them watch, let them help, but keep a close eye on them, so they don't get hurt.
9. Don't touch hot surfaces – use oven gloves or folded tea towels. The window and the upper parts of the body get very hot, the lid and the lower parts of the body just get hot.
10. Keep clear of the vents in the sides and back of the bread maker and the top of the dispenser.
11. Don't plug your bread maker in the socket till after you've loaded the loaf tin (with the ingredients), into it.
12. Don't connect this bread maker to an external timer or remote control system.
13. Use the switch at the rear to switch off (press 0) and unplug it before you take the loaf tin out.

14. Put the bread maker on a stable, level, heat-resistant surface, close to a wall socket and out of reach of children.
15. This bread maker is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
16. Children should be supervised to ensure that they do not play with the appliance.
17. Leave at least 5cm (2 inches) of space all round your appliance to allow for ventilation.
18. Don't use your bread maker near or under curtains, cupboards, or anything that might scorch or burn.
19. Keep the bread maker and the cable away from hotplates, hobs, and burners.
20. Don't cover the bread maker, and don't put anything on top of it, or it'll overheat.
21. Route the cable so that it doesn't overhang and can't be caught or tripped over.
22. Unplug your bread maker when you're not using it, and let it cool down before moving or cleaning it.
23. Don't use accessories or attachments other than those we provide.
24. Don't use it for any purpose other than those described in these instructions.
25. Don't use anything metal or sharp on the loaf tin or the kneading arm, to avoid scratching the non-stick surfaces.
26. Don't use it if it malfunctions, if it's dropped or damaged, or if the cable or plug is damaged.
27. The manufacturer must replace the cable, in order to avoid any hazards.
28. It is a common experience when using breadmakers for the kneading blades to become trapped inside the loaf or stuck in the pan. However frustrating this may be, this is understandable since the final product is not hand made. We have included some guidelines later on in the Instruction Manual to assist in remedying this experience. Please see "Removing the bread" and "Care and Maintenance".

Household use only

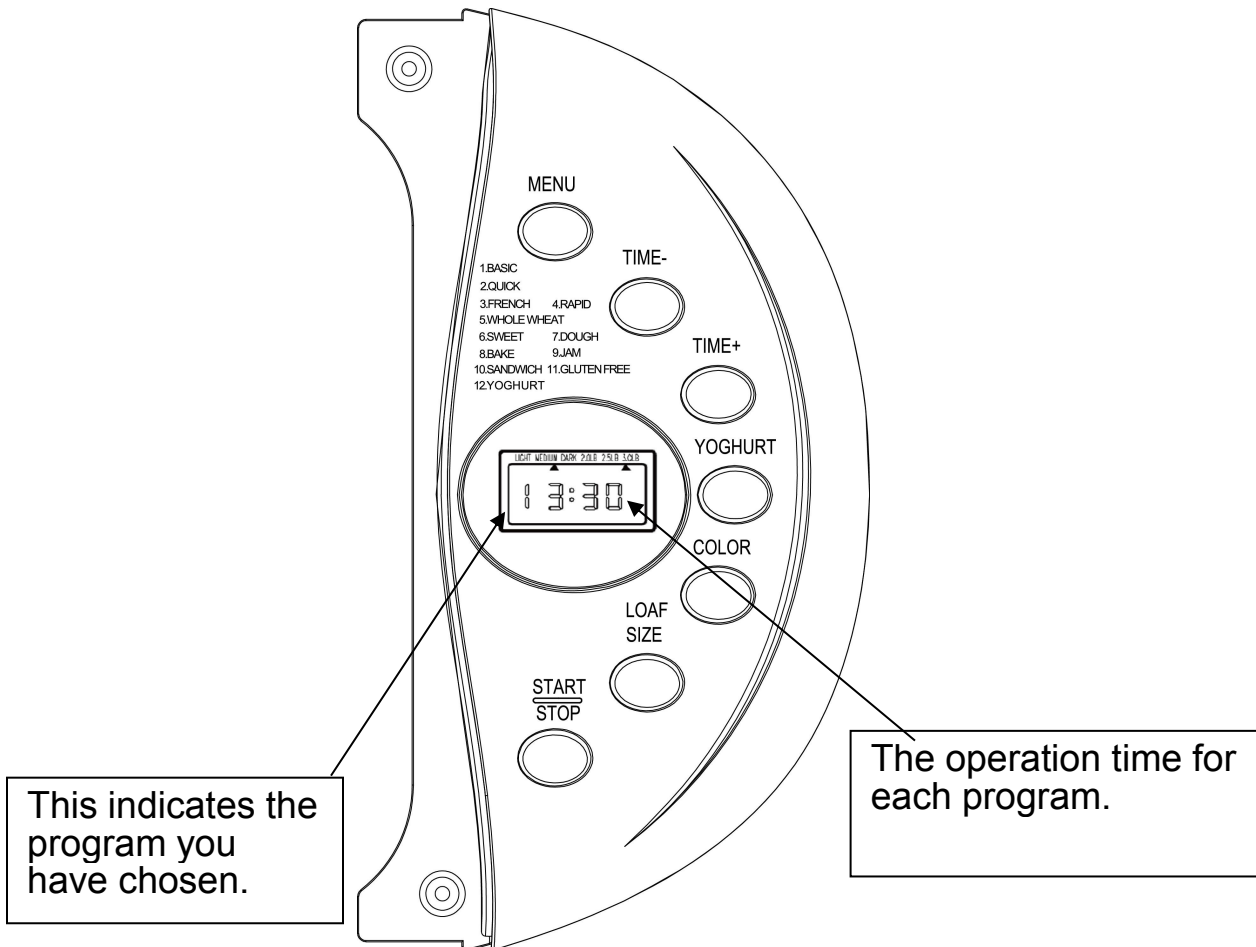
DESCRIPTION OF PARTS



NOTE: Short kneading blade to be used for cakes.

Longer blade to be used for Yoghurt, jams, bread and dough.

CONTROL PANEL



Making bread is easy, everyone knows that, but...

It can be a bit messy. The result can be a bit unpredictable. Occasionally it might have to be thrown away (quietly). Open the windows to get rid of the burnt smell (before anyone else notices). And it never tastes quite the same as the last lot, either.

The problem, of course, is that there are just too many variables, too many things to do; mixing, kneading, resting, knocking back, doing it over again, pre-warming, temperature, timing, answering the phone...

Then there's washing up, and wiping up the spilt flour. It's quite amazing the distance flour can travel when you're kneading dough.

There's hardly any washing up it kneads with the lid closed, so flour doesn't get everywhere. Now for the bad news – to get the best out of it, you have to read this booklet. Just once. Just to get the hang of the machine. Then you can stick it in a drawer (till something goes wrong).

Before use

1. Take the packaging off your bread maker, but keep it all till you're happy that it's working properly. If there's a plastic label on the outside of the bread maker, listing its features, take it off.
2. Please check whether all parts and accessories are complete and free of damage.
3. Clean all the parts according to the section “**Cleaning and Maintenance**”.
4. Set the bread maker on **BAKE** mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
5. Dry all parts thoroughly and assemble them; the appliance is ready for use.

How it works

- Choose a recipe
- Measure out the ingredients
- Put them into the loaf tin – in the correct order (this is essential)
- Put the loaf tin into the machine
- Close the lid
- Select a program
- Choose the loaf size you want, 900g, and 1125g, 1350g (that's 2LB-3LB).

- Select the colour of your crust – Light, Medium, or Dark crust.
- Set the timer (if appropriate)
- Start the program.

When it's finished, your bread maker will beep, and then it'll keep your bread warm for an hour.

Making bread

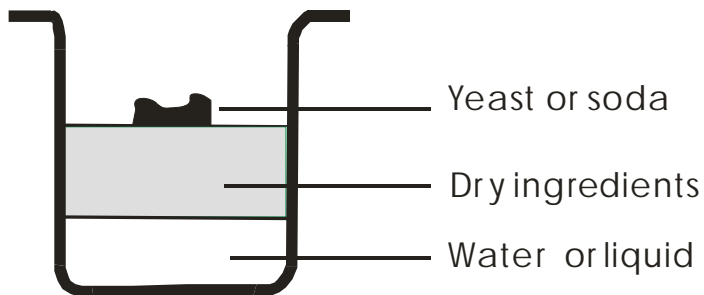
Preparation

1. Place your bread maker on a stable, level, heat-resistant surface, close to a wall socket and out of reach of children.
2. Don't plug it in yet.
3. Open the lid.
4. Hold the bread maker down with one hand and pull the loaf tin handle firmly upwards with the other, to release the loaf tin from its spring clips.
5. It is recommended to fill the holes of the kneading blades with heat-resisting margarine prior to placing the kneading blades into the pan to avoid the dough from sticking to the kneading blades. This would also assist in removing the kneading blades from the bread.
6. Check that the inside of the loaf tin is clean.
7. Fit the kneading blades to the shaft in the bottom of the loaf tin. The shaft and the holes in the kneading blades are D-shaped, so it'll only go on one way.
8. Get the ingredients together. Measure them; have them all to hand, ready to add to the loaf tin.
9. Set out a wire tray (for the bread), a heatproof placemat (for the loaf tin), and oven gloves (for your hands – protect both hands).

Adding the ingredients

1. It's important that you add the ingredients in the right order. If the yeast gets wet, it may activate too early. If it comes in contact with any salt in the recipe, it may not work properly.
2. First, add the liquid. It's usually water, but might include milk and/or eggs. The water should be warm, but only warm, not hot or cold. Both hot and cold water will inhibit the yeast.

3. Don't use milk with the timer; it might curdle before the bread-making process starts.
4. Add any sugar and salt required by the recipe.
5. Add any "wet" ingredients- honey, syrup, molasses...
6. Add the dry ingredients – flour, dried milk, herbs, spices...
7. Add the dried yeast (or baking powder/baking soda) last. Lay it on top of the other ingredients, don't get it wet, or it'll start working too soon. Make a small indentation on the top of the flour with your finger; add the yeast into the indentation.



8. If you're using the timer, it's essential to keep the yeast (baking powder/baking soda) and water/liquid apart. 10. If you don't, the yeast will activate, grow, and die before the bread-making starts. The result will be hard, dense, coarse, and about as edible as a house brick.

Loading the machine

1. Clean any spillage off the outside of the loaf tin, and then lower it gently into your bread maker.
2. Spillage inside the machine will burn on to the surfaces. Spillage on the element will reduce its life dramatically.
3. Push the loaf tin down past the spring clips.
4. If it won't go down, it's probably fouling the drive. Lift it out by firmly grasping the bread pan and take the pan out (always use oven mitts)
5. Try not to spill anything into the bread maker – if you do, take the loaf tin out and clean the spillage.
6. Lower the handle until it stops – about 25mm (1inch) above the side of the loaf tin.
7. Close the lid.

Setting the controls

Plug your bread maker into the wall socket (switch the socket on, if it has a switch), and then use the switch at the rear to switch on.

Start/stop

- To start a program, press the “**START/STOP**” button once. A short beep will be heard and the two dots in the time display begin to flash and the program starts. Any other button is inactivated except the “**START/STOP**” button after a program has begun.
- To stop the program, press the “**START/STOP**” button for approx. 3 seconds, then a beep will be heard, it means that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of the program.

Menu

It is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the 12 menus will be cycled to show on the LCD display. Select your desired program.

The functions of 12 menus will be explained below:

- 1. Basic:** kneading, rising and baking normal bread. You may also add ingredients to increase flavour.
 - 2. Quick:** kneading, rising and baking loaf in less time when compared to Basic bread. But the bread baked on this setting is usually smaller with a dense texture.
 - 3. French:** kneading, rising and baking with a longer rise time. The bread baked in this menu will have a crisper crust and loose texture.
 - 4. Rapid:** kneading, rising and baking in a very fast way. But the baked bread is the most rough among all bread menus.
 - 5. Whole wheat:** kneading, rising and baking of whole wheat bread. It is not advised to use the delay function as this can produce poor results.
 - 6. Sweet:** kneading, rising and baking sweet bread. You may also add ingredients to add flavour.
 - 7. Dough:** kneading and rising, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.
 - 8. Bake:** 60 minute fast bake cycle. Only baking, no kneading, rising or anything else. Also used for increasing the baking time on selected settings. Use Dough setting prior, if needed.
 - 9. Jam:** boiling jams and marmalades. Fruit or vegetables must be chopped before putting it into the bread pan.
 - 10. Sandwich:** kneading, rising and baking the bread that is suitable for making sandwich slices as the bread has loose texture and a thin crust.
 - 11. Gluten free:** Kneading, rising and baking the bread, you can add other ingredients to increase flavour. Using rice flour to made the bread, not bread flour.
 - 12. Yoghurt:** Pour yoghurt and pure milk into bread pan in accordance with the proportion of 1:2 mixed. Set the specified fermentation time. You can press the yoghurt button to enter the program directly.
- NOTE:** For BASIC, FRENCH, RAPID, WHOLE WHEAT, SWEET, DOUGH, JAM and SANDWICH menu, the unit automatically preheats until the temperature reaches 25°C, during preheating the heating element is ON 5s and OFF 25s but motor will not operate.
- Only after the machine has reached 25°C it will start to operate. Please note that the timer will start to count down, but will not operate until it has reached 25°.

Cycle time for each menu:

	1.BASIC			2.QUI CK	3.FRENCH			4.RAPID			5. WHOLEWHEA T			6.SWEET		
	2L B 3:2 0	2.5 LB 3:3 0	3 L B 3: 30	1:58	2L B 3:4 0	2.5 LB 3:5 0	3L B 3:5 0	2L B 1:5 2	2.5 LB 1:5 8	3L B 1:5 8	2L B 3:3 0	2.5 LB 3:4 0	3L B 3:4 0	2L B 3:0 0	2.5 LB 3:1 0	3L B 3:1 0
PREHEAT: Motor off Heater on/off	17	20	20	NIL	19	22	22	3	4	4	17	20	20	6	11	11
STIRRING: Counter clock-wise	3			3	3			3			3			3		
KNEAD: Counter clock-wise	3A			5	3A			2			2A			2A		
KNEAD: Counter Clock-wise and clockwise in turn Heater on/off	13			10	16			5			13			10		
RISE-1 Heater on/off is if	45			10	45			NIL			45			40		
Punch down RISE 2: Heater on/off	0.5			NIL	0.5			NIL			0.5			0.5		
Punch down RISE 3: Heater on/off	0.5			NIL	0.5			32			0.5			0.5		
	45			NIL	50						56			45		

BAKE: Heater on/off When reach Tm	55	62	62	90 60Min Heatin g 30Min Rest	58	65	65	60	65	65	55	62	62	53	58	58
KEEP WARM: Heater on/off	60			60	60			60			60			60		
TIMER (max)	13H			NIL	13H			NIL			13H			13H		

	7.D OU GH	8.B AK E	9.JAM	10.SAND WICH			11 GLU TEN FREE	12 Yoghurt	
	1:50	1:00	1:20	2L B 3: 00	2. 5 L B 3: 05	3L B 3:1 0	2:50	8:00	
PREHEAT: Motor does not work :	22 min		15 min	7 mi n	8 m in	9 mi n	3	Fermentation time can be set, default is 8:00, there are 13 periods can be adjusted: 6:00,6:30,7:0 0,7:30---- 12:00 The temperature control in 36 ° of whole	
STIRRING: Counter clockwise	3 min			3 min			2		
KNEAD: Counter clockwise	2 min			2 Amin			3A		
KNEAD: Clockwise and counter- clockwise in	16 min			13 min			12		
RISE 1:	NIL		—	45 min			10		
Punch down RISE 2:	NIL		—	0.5min			0.5		

	45 min			18 min	19	process, Once program is completed , 10 beep sound will be heard.. (Note: Process period is adjusted by	
Punch down RISE 3:	NIL		45 min motor 0.5/4.5 in turn	0.5min	0.5		
	22 min			39 min	45		
BAKE: Heater on/off	NIL	60 min	20 min IDLE: Heater off	52 mi n	56 mi n	60 mi n	75
KEEP WARM: Heater on/off	NIL	60 min	NIL	60 min	60min	NIL	
TIMER (max)	13H R	13H R	NIL	13HR	13HR	NIL	

Color:

With this button you can select **LIGHT**, **MEDIUM** or **DARK** color for the crust.

Loaf size”:

Press this button to select the size of the bread. Please note the total operation time may vary with the different loaf size.

Delay (TIME + or TIME -):

If you want the appliance to not start working immediately, you can use the button to set the delay time.

The steps when setting a delay function is as follows:

- 1) Select your menu, color and loaf size.
- 2) Set the delay time by pressing **TIME +** or **TIME -** button. The delay time should include the baking time of the chosen menu. Suppose it is 8:30PM now and you want the bread ready to serve at 7:00AM the next day, so the delay time should be 10 hours and 30 minutes. Press **TIME +** or **TIME -** button continuously until 10:30 appears on the display. The increment of each press is 10 minutes.
- 3) Press the **STOP/START** button to activate this delay program. You can see the dot flashing and **LCD** will count down to show the remaining time.

Please note that the maximum delay time is 13 hours. And do not use any perishable ingredients such as eggs, fresh milk, fruits and onions in the delayed menu.

Once the process is complete, one beep will be heard. Press START/STOP button for approx. 3 seconds to stop the process and take out the bread. Open the lid using oven mitts, firmly grasp the bread pan and take out the bread pan.

Caution: the Bread pan and bread may be very hot! Always handle with care.

Oops!!!

If you discover you've made a mistake after pressing Start, press and hold the START/STOP button and then reprogram the machine. Don't leave it too long. If the program is substantially into the cycle before you stop it, the results will be affected. In that case, you have to decide whether it's best to: let the program run or stop the program, throw out the ingredients, and start from scratch.

Dough consistency

Keep an eye on the dough (through the window) during the first 5 minute kneading period. It should form a smooth ball. If it doesn't, you might have to adjust the ingredients. Do this during the second kneading.

Finishing

When it's done, the bread maker beeps to let you know your bread is ready. Press the START/STOP button.

Keep warm

If you don't press the **START/STOP** button, the bread maker will automatically keep the bread warm for an hour after baking.

Removing the bread

- If the kneading blades have come off with the bread, please follow the hints and tips below.

Hints and Tips

- Although not ideal and oven mitts will be needed, you can remove the bread from the pan while it is still warm. In this situation, the kneading blades are less likely to remain stuck.
- Try lightly greasing the kneading blades before adding ingredients to the pan.
- Let the bread cool, then use a plastic or wooden spatula to gently remove the kneading blades from of the bottom of the bread – don't use anything metal or sharp, to avoid scratching the non-stick surface.
- Alternatively, gently cut through the loaf around the kneading blades using a knife. Be careful not to scratch the non-stick surface of the kneading

blade. Remove the kneading blades, turn the loaf right side up and allow to cool before slicing.

- To avoid the possibility of the kneading blades becoming stuck in the loaf. Select the Dough program first. Once the Dough program has completed, remove the dough and kneading blades from the pan. Now place the dough back into the pan and start program 8 (Bake) to complete. Please note that you can only use program 8 if following this process.

Continuous use

If you want to make more bread, let the bread maker cool right down first, and check the inside for crumbs and other debris.

If you try to use it while it's hot, you'll get an error message on the display

(**H HH**). Unplug it, remove the loaf tin, and leave the bread maker to cool down fully before trying again.

Environment

The machine may work well in a wide range of temperatures, but there may be a difference in loaf size between a very warm room and a very cold room. We suggest that the room temperature should be within 15° and 34°.

Warning Display

1. If the display shows "**H HH**" after the program has started (see below figure.1), it means that the temperature inside of the bread pan is too high.

-Stop the program immediately and unplug the power outlet, open the lid and let the machine cool down completely before reusing it again.

2. If the display shows "**E EE**" after you have pressed "START/STOP" button (see below figure.2), it means the temperature sensor has an open circuit, please check the sensor carefully by Authorized expert.

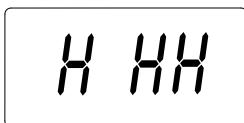


Figure 1

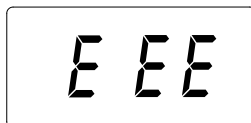


Figure 2

Special Introduction

1. For Quick breads

Quick breads are made with baking powder or baking soda that is activated by moisture and heat. For perfect quick breads, it is suggested that all liquid should be placed in the bottom of the bread pan, and dry ingredients should be placed on top. During the initial mixing of quick bread, dry ingredients may collect in the corners of the pan. It is necessary to help machine mixing to avoid flour clumps.

2. For Rapid breads

The bread maker can bake a loaf in a short time with the rapid program. Please note that it should be hot water of 48°C-50°C, you must use a cooking thermometer to measure the temperature. The influence of temperature is very critical to the performance of baking. If the water temperature is too low, the bread will not be rise to the expected size. If the water temperature is too high the fungus in the yeast will be killed before rising, which also will affect the baking performance.

3. Yoghurt

Firstly plug in the power outlet, then select the program 12 or press the yoghurt button directly to enter the yoghurt program, Pour yoghurt and pure milk into bread pan in accordance with the proportion of 1:2 mixed

fermentation. Fermentation time can be set within the specified range, there are 13 periods can be adjusted: 6:00, 7:30, 7:00, 7:30-12:00, the default time is 8 hours. Then close the top cover, the control temperature of the whole process is 36° , during processing , never open the top cover to prevent the heat from emanating. After the fermentation, 10 beep sound will be heard, open the top cover ; remove the bread pan, which should be filled with yoghurt.

Note: As the bread pan is hot, please remove the bread pan and knead blade with gloves to avoid burning.

Introduction of Bread Ingredients

1. Bread (white) flour

Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein); it has good elastic and can keep the size of the bread from collapsing after rise. As the gluten content is higher than the common flour, so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient of making bread.

2. Cake (plain) flour

Flour that contains no baking powder, it is applicable for making express bread.

3. Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole -wheat flour or bread flour to achieve the best result.

4. Black wheat flour

Black wheat flour, also named as“rough flour”, it is a kind of high fiber flour, and it is similar with whole-wheat flour. To obtain the large size after rising, it must be used in combination with high proportion of bread flour.

5. Self-rising flour

A type of flour that contains baking powder, it is used for making cakes specially.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is very important ingredient to increase sweet taste and color of bread. And it is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirement.

8. Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1 tsp. active dry yeast =3/4 tsp. instant yeast

1.5 tsp. active dry yeast =1 tsp. instant yeast

2 tsp. active dry yeast =1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production date and storage life of your yeast. Store it back to the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

(1) Pour 1/2 cup warm water (45-50°C) into a measuring cup.

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

9. Salt

Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. But bread would be larger if without salt.

10. Egg

Eggs can improve bread texture, make the bread more nourish and large in size, the egg must be peeled and stirred evenly.

11. Grease, butter and vegetable oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

12. Baking powder

Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.

13. Soda

It is similar with baking powder. It can also used in combination with baking powder.

14. Water and other liquid

Water is essential ingredient for making bread. Water temperature between 20°C and 25°C is the best. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.

Ingredients measurements

One of important step for making good bread is proper amount of ingredients. It is strongly suggested to use the measuring cup or measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

1. Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups. Observe the level of the measuring cup with your eyes horizontally. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

2. Dry measurements

Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, leveling off with a knife. Scooping or tapping a measuring cup with more than is required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

3. Adding sequence

The sequence of adding ingredients should be abided, generally speaking, the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredient, the flour can't be wetted by liquid completely. The yeast can only be placed on the dry flour. And yeast can't touch with salt. After the flour has been kneaded for some time and a beep will prompt you to put fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavor will be diminished after long time mixing. When you use the delay function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

Dough

If you use the timer for the Dough or Pizza Dough programs, you must remove the finished dough as soon as the program has finished, otherwise it will deteriorate.

Using packet bread mix

If you use packet bread mix, don't use more than 500g of mix at a time. Select the 700g loaf size.

Basic – White bread

Follow the instructions accompanying the bread mix.

Storing bread

Commercial bread contains all sorts of additives (chlorine, chalk, coal-tar dye, sorbitol, soya, etc.). Your bread won't have any of these, so it won't keep like commercial bread, and it won't look like commercial bread. On the plus side, it won't taste like commercial bread either – it'll taste like bread should.

It's best eaten fresh, but you can store it for a couple of days at room temperature, in a polythene bag with the air squeezed out.

To freeze home-made bread, let it cool, put it in a polythene bag, take all the air from the bag and then seal it.

Power Cuts

- If you suffer from a power cut lasting less than 15 minutes during the course of bread making, the process will automatically be continued, even without pressing "START/STOP" button. The program time will be extended by the duration of the power cut.

- If the interruption time exceeds 15 minutes, the program will fail, you must unplug the bread maker, let it cool down, then empty the loaf tin, dispose of the ingredients, clean it out, and start again.
- But if the dough has not entered the rising phase when the power supply is cut off, you can press the “START/STOP” directly to continue the program from the beginning.
- Take care not to scratch the non-stick surfaces of the loaf tin and the kneading arm.
- Make sure you remove the kneading arm before you dispose of the ingredients. If you forget, Customer Service Department will be happy to sell you another one.

This also works if you unplug the bread maker, switch it off, or switch the wall socket off accidentally.

Care and Cleaning

1. Unplug the bread maker and let it cool down fully before cleaning.
2. Open the lid. If you want to remove the lid, open and lift it gently at the same time. As it approaches about 45° the right hinge tab will align with the slot, and you'll be able to pull the lid out of the hinge. To replace it, tilt the lid back about 45°, put the left hinge tab into the left side of the hinge, then put the right hinge tab into the slot.
3. If the kneading arm has stuck on to the shaft, fill the loaf tin with warm water. This should soften any dough residues and allow the kneading arm to be removed. Don't leave it to soak.
4. If the inside of the kneading arm gets clogged with flour, soak it in warm water and then dig out the flour with a wooden cocktail stick.
5. Wash the loaf tin and kneading arm in warm soapy water, rinse, then dry thoroughly.
6. Wipe all other surfaces, internal and external, with a damp cloth. Use a little washing-up liquid if necessary, but be sure to clean it all off, otherwise it might taint the next lot of bread.
7. Make sure everything is dry before reusing the bread maker or storing it away.
8. Don't immerse the bread maker in water or any other liquid.
9. Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
10. To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Dry with a clean and soft cloth.
11. Don't put any of the parts in a dishwasher.

Recipes

There are many external factors, which can affect the taste and texture of your bread (e.g. yeast type, flour type, sugar type, kitchen temperature, even air pressure and height above sea level).

The recipes supplied have been designed to produce edible results, regardless of external factors. Use them to get the hang of the machine.

Then you can start to have real fun with it. Use the recipes as a guide, but vary the ingredients, vary the quantities, taste the results. Keep notes, write down what changes you make, and you'll build up a range of recipes which suit your taste. Keep notes of the not-so-successful ones too, so you know what not to do next time.

If you already have bread recipes, or find recipes in other publications, compare them with the recipes given here, to find out which program to try first, then experiment till the results match your desires.

Be careful with quantities when using other recipes. Don't fill the loaf tin above about a quarter full, certainly not as much as a third full. If you overfill it, the rising bread may push the lid off.

That's on a good day. On a bad day, it'll spill over the side, burn on to the element and clog the drive.

Using the recipes supplied

Tablespoons (tbsp) are 15ml; teaspoons (tsp) are 5ml. Dried milk should be dried skimmed milk. Yeast is dried yeast. If you use quick acting dried yeast, use 1 tsp quick acting dried yeast where the recipe calls for 3 or more tsp yeast, and ½ tsp quick acting dried yeast where the recipe calls for less than 3 tsp yeast. Use flour marketed as "bread flour" or "bread-making flour".

Using other recipes

If you use recipes from bread machine recipe books, we recommend using recipes for the larger 900g or 1350g loaves (1½ or 2 pounds). Check that the recipe uses no more than 4⅓ cups of flour. If it uses more than this, you'll have to scale it down to fit.

Temperature conversion table (to the nearest degree C)

°F	°C	°F	°C	°F	°C
200	93	260	127	320	160
205	96	265	129	325	163
210	99	270	132	330	166
215	102	275	135	335	168

220	104	280	138	340	171
225	107	285	141	345	174
230	110	290	143	350	177
235	113	295	146	355	179
240	116	300	149	360	182
245	118	305	152	365	185
250	121	310	154	370	188
255	124	315	157	375	191

1 CUP=250 ml 1 Tbsp= 3Tsp
1tbsp=15ml 1Tsp=5ml

Troubleshooting – what to do if:

No.	Problem	Cause	Solution
1	Smoke from ventilation hole when baking	Some ingredients adhere to the heat element or nearby, for the first use, oil remained on the surface of heat element	Unplug the bread maker and clean the heat element, but be careful not to burn yourself, during the first use, dry operating and open the lid.
2	Bread bottom crust is too thick	Keep bread warm and leave bread in the bread pan for a long time so that water is losing too much	Take bread out soon without keeping it warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerge kneader for 10 minutes, then take it out and clean.
4	Stir ingredients not evenly and bake badly	1.selected program menu is improper	Select the proper program menu
		2.after operating, open cover several times and bread is dry, no brown crust color	Don't open cover at the last rise
		3.Stir resistance is too large so that kneader almost can't rotate and stir adequately	Check kneader hole, then take bread pan out and operate without load, if not normal, contact with the authorized service facility.
5	Display "H HH" after pressing "start/stop" button	The temperature in bread maker is too high to make bread.	Press "start/stop" button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down
6	Hear the motor noises but dough isn't stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and

			the ingredients is weighed accurately
7	Bread size is so large as to push cover	Yeast is too much or flour is excessive or water is too much or environment temperature is too high	Check the above factors, reduce properly the amount according to the true reasons
8	Bread size is too small or bread has no rise	No yeast or the amount of yeast is not enough, moreover, yeast may have a poor activity as water temperature is too high or yeast is mixed together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature properly.
9	Dough is so large to overflow bread pan	The amount of liquids is so much as to make dough soft and yeast is also excessive.	Reduce the amount of liquids and improve dough rigidity
10	Bread collapses in the middle parts when baking dough	1.used flour is not strong powder and can't make dough rise	Use bread flour or strong powder.
		2.yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		2.Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
11	Bread weight is very large and organization construct is too dense	1.too much flour or short of water	Reduce flour or increase water
		2.too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
12	Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
		2.water temperature is too high	Check water temperature
13	Bread surface is adhered to dry powder	1.there is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
		2.stir not adequately for short of water	Check water and mechanical construct of bread maker
14	Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have great effect on making bread, baking color will become very dark because of much sugar	If baking color is too dark for the recipe with excessive sugar, press start/stop to interrupt the program ahead 5-10min of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Home of Living Brands (Pty) Ltd service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

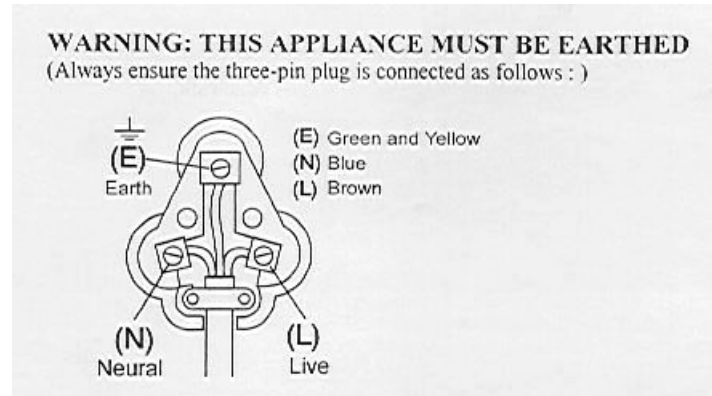
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on 230V current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.**

WARRANTY

1. Home of Living Brands (Pty) Limited warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

HOME OF LIVING BRANDS (PTY) LTD

www.homeoflivingbrands.co.za

011 490-9600 (Jhb)

(031)3031163 (Dbn)

021 552-5161(CT)

