



EN ■ Bread Maker

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision. Keep this appliance and the power cord out of reach of children that are younger than 8 years of age. Children must not play with the appliance.
- This appliance is designed for household use only. It is not intended for use in locations such as:
 - staff kitchens in stores, offices and other workplaces;
 - agricultural farms;
 - hotel or motel rooms and other living areas;
 - bed and breakfast establishments.
- Do not use the appliance in an industrial environment or outdoors or for purposes other than those for which it is intended.
- Do not place the appliance on a window sill, sink drainboard, or other unstable surfaces; do not place it on electric or gas stoves or in the vicinity of an open fire or other equipment that is a source of heat. Only place the appliance on a dry, clean and stable surface, where it cannot be knocked over.
- Only use the appliance with the original accessories from the manufacturer.
- Before connecting the appliance to a power socket, check that the rated voltage on its rating label matches the electrical voltage in the power socket. Connect the appliance only to a properly grounded socket.
- Make sure that the power cord does not hang over the edge of a table or that it is not touching a hot surface.



Attention:

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

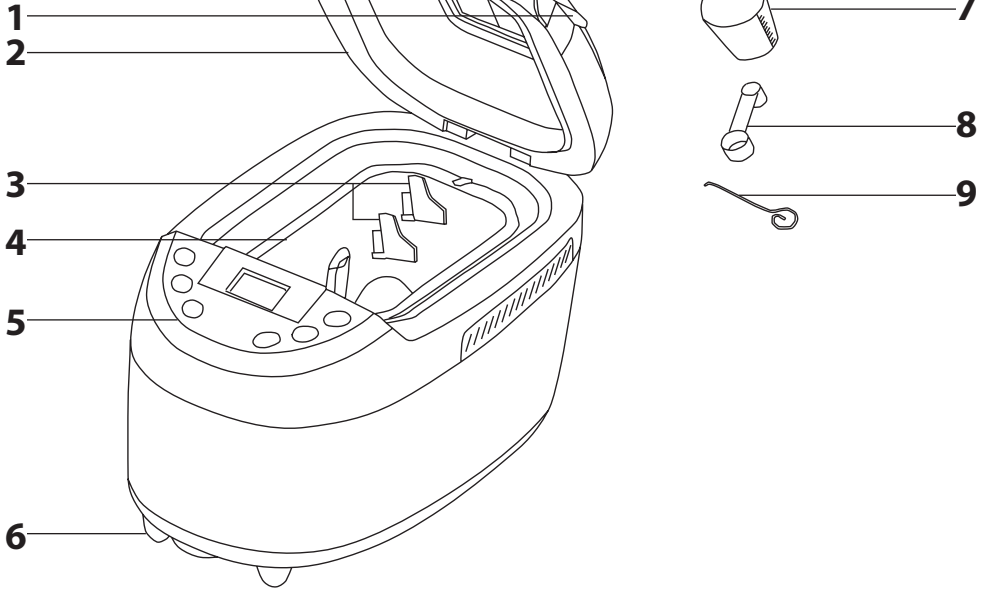
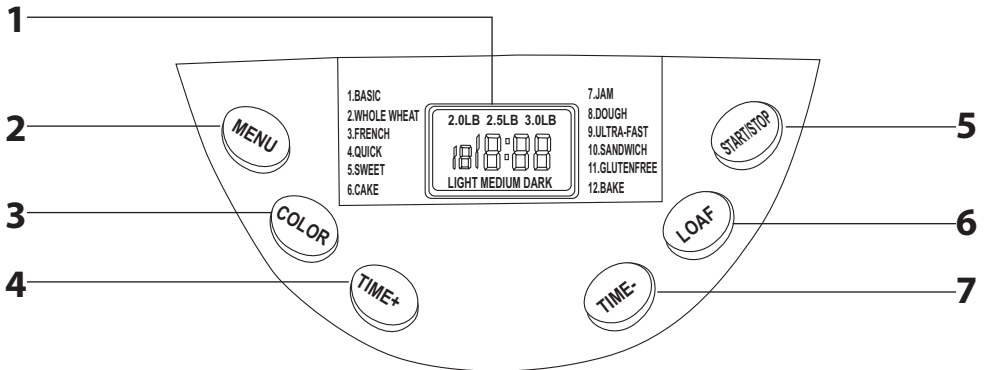
- Do not use the appliance in the vicinity of flammable materials such as curtains, drapes, wiping cloths, etc. A safety clearance of at least 50 cm must be maintained in the main radiant heat direction from the surface of flammable materials, with a clearance of at least 10 cm in all other directions.

- Do not cover the appliance. Otherwise there is a risk of fire, when it is covered and automatically started by the built-in timer.
- Prior to starting the appliance, make sure that the baking container is properly inserted inside it, together with all the necessary ingredients. Do not place aluminium foil, plastic cling wrap, etc. into the appliance or run it when it is empty.



Attention: Hot surface

- When the appliance is in operation, the temperature of accessible surfaces may be higher. Avoid coming into contact with the heated surface and hot steam, which exits out the ventilation openings.
- Do not touch the rotating kneading blades during operation.
- A maximum of 900 g of flour and 6 g of baking powder may be used in a single batch. Do not place a greater amount of flour or baking powder into the baking container.
- Make sure that no water or any other liquids splash on the outer surface of the viewing window, while the appliance is in operation.
- We recommend regularly checking the condition of the ingredients in the baking container while the appliance is in operation. In the event that they catch on fire, immediately turn off the appliance, disconnect it from the power socket and leave the lid closed.
- Never remove baked bread by banging down the edges of the baking container. Otherwise, this could damage it.
- When you have finished using the appliance, before moving or cleaning it, always turn it off, disconnect it from the power socket and allow it to cool down.
- Disconnect the power cord from the power socket by pulling on the plug, never pulling on the cord. Otherwise, this could damage the power cord or the socket.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Do not rinse the appliance under running water or submerge it in water or another liquid.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

A**B**

- Prior to using this appliance, please read the user's manual thoroughly, even if you already have experience in using similar appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE APPLIANCE AND ACCESSORIES

- | | |
|--|---------------------------------------|
| A1 Lid handle | A6 Anti-slip feet |
| A2 Lid with viewing window | A7 Measuring cup |
| A3 Kneading blades | A8 Measuring spoon |
| A4 Baking container with folding handle | A9 Kneading blade removal hook |
| A5 Control panel with display | |

DESCRIPTION OF THE CONTROL PANEL WITH LCD DISPLAY

- | | |
|--|---|
| B1 Display shows the selected program and its length, set crust colour and loaf size. | B5 „START/STOP“ button serves to start, pause and cancel a set program. |
| B2 „MENU“ button serves to set programs 1 to 12. | B6 „LOAF“ button serves to set the loaf size: 2 lb (900 g), 2.5 lb (1 130 g), 3 lb (1 360 g) |
| B3 „COLOR“ button serves to set the bread crust colour. | B7 „TIME-“ button serves to set the delayed start timer |
| B4 „TIME+“ button serves to set the delayed start timer | |



Note:

The metric measuring unit is rounded down to whole tenths.

OPERATING THE BREADMAKER AND ITS FUNCTIONS

“MENU” button

- Serves to select programs from 1 to 12. Each press of the **B2** button is accompanied by a short beep. The set program and its length is shown on the LCD display **B1**.

“COLOR” button

- Serves to set the crust colour to “LIGHT”, “MEDIUM” or “DARK”. The set bread crust colour is shown on the LCD display **B1**.
- It is not possible to set the crust colour in programs 6 – CAKE, 7 – JAM and 8 – DOUGH.

“LOAF” button

- Serves to set the loaf size: 2 lb (900g), 2.5 lb (1 130g), 3 lb (1 360g). The loaf size is understood to mean the sum of the weight of all the ingredients placed in the baking container **A4**. The selected loaf size is shown on the LCD display **B1**. The length of the program differs depending on the selected loaf size as described in chapter Overview of programs and their lengths.
- It is not possible to set the loaf size in programs: 6 – CAKE, 7 – JAM, 8 – DOUGH and 12 – BAKE.

“TIME+” and “TIME-” buttons

- Buttons **B4** and **B7** serve to set the delayed start timer.
- Do not use this function with recipes containing ingredients subject to rapid spoilage, e.g. fresh eggs, milk, sour cream, cheese, etc.
- Heed the correct order for the addition of ingredients into the baking container **A4**, as described in chapter Using the breadmaker. Yeast must not come into contact with liquids prior to a program being started.

Example of a timer setting:

It is 9:00 p.m. and you wish to have a freshly baked bread at 8:00 a.m. the next day (i.e. an 11-hour time difference). First select the program, crust colour and loaf size. Then use buttons **B4** and **B7** to adjust the time shown on the display **B1** to 11:00. That is the time, after which the bread will be ready to be removed from the breadmaker. Every time that buttons **B4** or **B7** are pressed, the time will be extended or shortened by 10 minutes. To start the set program in the delayed start mode, press the “START/STOP” button **B5**. Time will start counting down on the display. Regularly check the breadmaker once the set program starts running.



Note:

The timer can be set to a maximum time of 13 hours.

“START/STOP” button

- Serves to start, pause or end the set program.
- To start the program press button **B5** once. A short beep is made, the colon in the time value on the LCD display **B1** will start flashing, and the set program will start running. When a program starts running, the other buttons are deactivated to prevent potentially interrupting the currently running program phase.
- You may pause the currently running program phase by short pressing button **B5**. The countdown of the remaining time of the program will be paused and the time value on the display **B1** will flash. The setting will be stored in the memory of the breadmaker. To resume the set program, press button **B5** again. If you do not do so, it will automatically be started 10 minutes after it was paused.
- To end of the program, press button **B5** and hold it down for approximately 2 seconds. The end of the program is signalled by a long beep.

“KEEP WARM” FUNCTION

- When the program is finished, the breadmaker will automatically switch to the keep warm mode for 60 minutes. If you wish to take the bread out of the breadmaker without the subsequent keep warm function, cancel this function by holding down the START/STOP button **B5**.
- This function is not available for programs 6 – CAKE, 7 – JAM and 8 – DOUGH.

MEMORY FUNCTION

- In the event of a short power outage (up to 10 minutes), the breadmaker will automatically restart in the set program without the need to press the “START/STOP” button **B5** once power is restored.
- In the event that the power outage is longer than 10 minutes, the paused program will not be automatically resumed. If, however, the rising phase has not yet commenced, you may start the program from the beginning. If the rising phase has already commenced, it is necessary to start again with new ingredients.

WARNING MESSAGES ON THE DISPLAY

1. If when the program is started, the text “H:HH” appears on the display **B1** accompanied by a sound signal, it means that the temperature inside the breadmaker is too high. This may occur when you attempt to use the breadmaker immediately after baking a loaf. Open the lid **A2** and allow the breadmaker to cool down for 10 to 20 minutes. Once it has cooled down, you may use the breadmaker again.

- When the program is started, the text "L:LL" appears on the display **B1** accompanied by a sound signal, it means that the temperature inside the breadmaker is too low. Open the lid **A2** and place the breadmaker into room temperature. The recommended room temperature is 15 °C to 34 °C.
- If the text "EE0" or "EE1" appear on the display **B1**, please contact an authorised service centre.

OVERVIEW OF PROGRAMS AND THEIR LENGTHS

1 – BASIC (basic bread types)

This program consists of the kneading, rising and baking phases. It is used for baking standard types of bread from white wheat flour that may be flavoured using various ingredients such as herbs, etc.

2 – WHOLE WHEAT (wholemeal bread)

This program consists of the kneading, rising and baking phases. It is used to bake bread from wholemeal flour.



Note:

We do not recommend using the delayed start function with this program. Otherwise, the bread quality may be negatively affected.

3 – FRENCH (French style bread)

This program consists of the kneading, rising and baking phases, whilst the rising phase is longer than on the basic program. It is used for baking traditional French white bread with a fluffy centre and crispy crust. We recommend consuming French style bread on the same day that it is baked.

4 – QUICK (quick baking)

This program consists of the kneading, rising and baking phases. This is a faster alternative to program no. 1 – BASIC. A bread baked in this way has a less fluffy centre than a bread baked with the basic program no. 1.

5 – SWEET (sweet bread)

This program consists of the kneading, rising and baking phases. It is used for baking sweet bread with a higher fat and sugar content, and with the addition of dried fruit, nuts, chocolate flakes, candied orange peel, etc.

6 – CAKE

This program consists of the kneading, rising and baking phases. It is used for baking cakes and sweet baked goods prepared from dough containing baking powder or sodium bicarbonate.

7 – JAM

This program is used for making fruit marmalades and jams. Cook the marmalades and jams in smaller batches as they increase in volume while being cooked. Jam is sticky and is very difficult to remove if it escapes out of the baking container.

8 – DOUGH

This program is used for mixing and kneading ingredients and allowing the dough to rise, e.g. for pizza, bread rolls, etc. It does not include the baking phase.

9 – ULTRA-FAST

Kneading, rising and baking bread as quickly as possible. Usually this bread is less fluffy than the bread baked using program no. 4 – QUICK.

Water temperature is very important in this program. In order for the loaf to rise to the required size, the temperature of the water or other liquid ingredients should be in the range 48 to 50 °C.

10 – SANDWICH (toast bread)

This program consists of the kneading, rising and baking phases. It is used for baking a fluffy toast bread with a thin crust.

11 – GLUTEN-FREE

This program consists of the kneading, rising and baking phases. Dough rises only in a single phase and the baking time is longer due to its higher moisture component.

12 – BAKE

This program includes only the baking phase and makes your breadmaker into a small oven. Baking time may be set in the range from 10 to 60 minutes. It is used for baking ready-made dough from the store or for additional baking of a bread that has just finished baking if you feel that its crust is too light.

Program	Crust colour selection	Loaf size	Length of program	Keep warm function	Time for adding of ingredients	Maximum timer setting
1 – BASIC	light / medium / dark	3 lb (1 360 g)	03:10	60 min	2:30	13 h
		2.5 lb (1 130 g)	03:05	60 min	02:25	13 h
		2 lb (900 g)	03:00	60 min	02:20	13 h
2 – WHOLE WHEAT	light / medium / dark	3 lb (1 360 g)	03:50	60 min	03:05	13 h
		2.5 lb (1 130 g)	03:42	60 min	03:00	13 h
		2 lb (900 g)	03:34	60 min	02:52	13 h
3 – FRENCH	light / medium / dark	3 lb (1 360 g)	03:55	60 min	02:45	13 h
		2.5 lb (1 130 g)	03:45	60 min	02:40	13 h
		2 lb (900 g)	03:40	60 min	02:39	13 h
4 – QUICK	light / medium / dark	3 lb (1 360 g)	02:10	60 min	01:45	13 h
		2.5 lb (1 130 g)	02:05	60 min	01:40	13 h
		2 lb (900 g)	02:00	60 min	01:35	13 h
5 – SWEET	light / medium / dark	3 lb (1 360 g)	03:00	60 min	02:35	13 h
		2.5 lb (1 130 g)	02:55	60 min	2:30	13 h
		2 lb (900 g)	02:50	60 min	02:27	13 h
6 – CAKE	---	---	01:48	---	01:28	13 h
7 – JAM	---	---	01:20	---	---	---
8 – DOUGH	---	---	01:30	---	---	13 h
9 – ULTRA-FAST	light / medium / dark	3 lb (1 360 g)	01:48	60 min	---	---
		2.5 lb (1 130 g)	01:38	60 min	---	---
		2 lb (900 g)	01:35	60 min	---	---
10 – SANDWICH	light / medium / dark	3 lb (1 360 g)	03:05	60 min	02:12	13 h
		2.5 lb (1 130 g)	03:00	60 min	02:07	13 h
		2 lb (900 g)	02:55	60 min	02:02	13 h
11 – GLUTEN FREE	light / medium / dark	3 lb (1 360 g)	03:55	60 min	03:18	13 h
		2.5 lb (1 130 g)	03:50	60 min	03:13	13 h
		2 lb (900 g)	03:45	60 min	03:08	13 h
12 – BAKE	light / medium / dark	---	0:10 to 1:00	60 min	---	---

BEFORE FIRST USE

- Take the breadmaker and its accessories out of the box and remove all packaging materials including promotional pamphlets and labels. Most important of all, do not forget to remove the label located at the bottom of the baking container **A4**.
- Wash the accessories and removable parts intended for coming into contact with food under warm running water using kitchen detergent. Then rinse them under running water and dry them thoroughly with a wiping cloth.
- Place the baking container **A4** and the kneading blades **A3** back in their place inside the breadmaker. Connect the breadmaker to a power socket, set the program 12 – BAKE and run the breadmaker empty in this mode for 10 minutes. When the program ends, cancel the keep warm function and disconnect the breadmaker from the power socket and allow it to cool down. Wash the baking container **A4** and kneading blades **A3** again and dry thoroughly.



Note:

When first turned on, there may be light smoke emitted. This is a completely normal event.

4. Now, the breadmaker is ready for use.

USING THE BREADMAKER

- Place the breadmaker on an even, dry and stable surface, e.g. on a kitchen countertop.
- Open the lid **A2** and take out the baking container **A4**. Seat the kneading blades **A3** on to the shafts located at the base of the baking container **A4**, and push them down thoroughly.



Note:

To make the removal of the kneading blades **A3** from a baked bread easier, we recommend coating the kneading blades **A3** and shafts with fat that can be heated.

- Measure out the ingredients according to the recipe and place them into the baking container **A4** in the following order:
 - First add all the liquid ingredients, such as water, milk, beer, buttermilk, yoghurt, eggs, etc.
 - Then add all the loose ingredients, such as flour, salt, sugar, herbs, bread spices, sprouts, flakes, seeds, etc. Put the salt into one corner, and sugar into another, and spices into another.
 - Finally, make a hole in the middle of the flour and put the yeast into it. When using fresh yeast, put the sugar in directly with it. The yeast or baking powder must not come into contact with liquid before the breadmaker is started.
 - With heavy, dense doughs with a high rye flour component, in order to achieve a better kneading result, we recommend that you reverse the order for adding ingredients, i.e. first add the yeast, then the flour and the liquid at the end. Also in this case it applies that the yeast must not come into contact with liquid before the breadmaker is started.
 - It is necessary to follow this general ingredient adding procedure for all the recipes.
- The room temperature of the area where the breadmaker is located may have an effect on the final size of the finished loaf. The recommended room temperature is 15°C to 34°C.
- Carefully place the baking container **A4** with the ingredients into the breadmaker and push it down properly so that it is firmly seated in the inner area of the breadmaker. Close the lid **A2** and connect the power cord to a power socket. When it is connected to a power socket, a long beep will be made and the default setting: program 1, program length 3:10 and loaf weight 3 lb (1 360 g) and crust colour "MEDIUM" will appear on the display **B1**.



Note:

If no button is pressed within 20 seconds, the back light of the display **B1** will turn off.

- Use the "MENU" button **B2** to set the required program. Use the "COLOR" button **B3** to select a crust colour and the "LOAF" button **B6** to set the loaf size. Certain programs do not enable the crust colour or loaf size to be set.
- If you want your bread to be baked at a later time, set the delayed start timer using buttons **B4** and **B7**.
- To start the breadmaker, press the "START/STOP" button **B5**. The colon in the time shown on the display **B1** will start flashing and the time remaining until the end of the program will start counting down. The breadmaker will automatically go through the individual phases of the program. Steam is emitted from the ventilation openings during the baking process.
- In programs: 1 – BASIC, 2 – WHOLEWHEAT, 3 – FRENCH, 4 – QUICK, 5 – SWEET, 6 – CAKE, 10 – SANDWICH and 11 – GLUTEN FREE a sound is made to signal the option to add ingredients. If you wish to do so, open the lid **A2** and add the ingredients, whilst being especially careful not to be scalded by the hot steam coming out of the ventilation openings and the baking area.
- When the program has finished, a sound will be made. Then the breadmaker will switch to the keep warm mode for 60 minutes. If you wish to end the keep warm mode, hold down the "START/STOP" button **B5**.

- When the program has finished, tilt open the lid **A2**. Lift up the handle on the baking container **A4** and remove the baking container **A4** from the breadmaker. Wear kitchen gloves when doing all this. Place the baking container **A4** on to a heat resistant underlay and allow the bread to cool down for approximately 10 minutes while still inside. Then turn the baking container **A4** upside down to release the bread from it. If the bread does not come loose on its own, move the shafts a few times. To take the blades **A3** out of the bread, use the removal hook **A6**.
- When you have finished using it, disconnect the breadmaker from the power socket and clean all the used parts according to the instructions contained in the chapter Cleaning and maintenance.

Slicing and storing the bread

- Allow the bread to cool down for 20–40 minutes before slicing it.
- To cut slices of even thickness, use an electric knife or a sharp knife with a serrated blade.
- Wrap any unconsumed bread into a plastic bag. You may store it at room temperature for up to 3 days.
- If you wish to store the bread for an extended period (up to 1 month), place it in a plastic bag or an air-tight container and the store it in a freezer.
- Homemade bread does not contain any preservatives and therefore it cannot be kept for as long as store-bought bread.

CLEANING AND MAINTENANCE

- Prior to cleaning the appliance, disconnect it from the power socket and allow it to cool down.
- In the event that it is very difficult to remove the kneading blades **A3** from the shafts, fill the baking container **A4** with hot water and allow it to act for approximately 30 minutes. Then remove the kneading blades **A3** and carefully clean them using a dampened cloth and wipe it thoroughly dry.
- Clean the baking container **A4** from inside and out using a dampened cloth. In order not to damage the non-stick layer, do not use sharp utensils, or cleaning products with an abrasive effect. The baking container **A4** must be completely dry before being placed into the breadmaker.



Tip:

After cleaning, coat the kneading blades **A3** including the hole in the middle with cooking fat that can be heated.

- Clean the lid **A2** from inside and out using a dampened cloth. Then wipe everything so that it is thoroughly dry.



Attention:

Brown stains may appear on the inner surface of the lid **A2** and on the ventilation openings. These are fume residues from the ingredients, which exited together with the escaping steam. They have no damaging effect on the material of the breadmaker or on the quality of the baked bread. Simply remove these stains with a dampened cloth. The surface of the baking container **A4** may suffer discolouration after extended use. This, however, has no effect on the function of the breadmaker or the quality of the bread.

- Do not submerge the breadmaker in water or in any other liquid.
- Before storing the breadmaker, make sure that it has cooled down, is clean and dry, and that its lid **A2** is closed.

BAKING BREAD

A short description of the most common ingredients used for baking bread

1) Bread flour

Bread flour has a large gluten content (therefore, we can also call it high-gluten flour containing a large amount of protein), has good elasticity and can rise and retain the size of the bread without collapsing in on itself. Because it has a higher gluten content than ordinary flour, it can be used for baking larger loaves. Bread flour is the most important ingredient when baking bread.

2) Ordinary flour

Ordinary flour is made by blending thoroughly selected soft and hard wheat, and it is suitable for quickly baking bread or cakes.

3) Wholemeal flour

Wholemeal flour is made by milling wheat and contains wheat bran and gluten. Wholemeal flour is heavier and more intensive than normal flour. Bread made from wholemeal flour is usually smaller in size. Therefore, many recipes usually combine wholemeal flour and bread flour in order to achieve the best possible results.

4) Rye flour

Rye flour is intended primarily for baking dark breads. It contains a large amount of mineral compounds. It has less gluten than wheat flour and, therefore, it is usually used in combination with wheat flour.

5) Corn flour and oatmeal

Corn flour and oatmeal are made by milling corn and oats. Both these are adjunct baking ingredients and are used to improve the taste and structure of the bread.

6) Sugar

Sugar is a very important ingredient for achieving a sweet taste and bread colour. White sugar helps the fermentation process.

7) Yeast

Yeast activates the fermentation process in the dough and produces carbon dioxide, which helps the bread to increase its volume and to modify the inner fibres.

1 teaspoon of active dry yeast = 3/4 teaspoon of instant yeast

1.5 teaspoons of active dry yeast = 1 teaspoon of instant yeast

2 teaspoons of active dry yeast = 1.5 teaspoons of instant yeast
Yeast must be stored in a refrigerator as it would spoil at a high temperature; check its use-by date before using it. Quickly return it to the refrigerator after every use.



Tip:

Following the procedure described below, you may find out whether the yeast is fresh and active, or not.

1. Pour 1/2 a cup of warm water (45–50°C) into a measuring cup.
2. Add 1 teaspoon of white sugar and mix it in, then sprinkle everything with 2 teaspoons of yeast.
3. Place the measuring cup in a warm location for approx. 10 minutes. Do not mix this mixture.
4. The foam must reach all the way to the edge of the measuring cup. If not, the yeast is not active.

8) Salt

Salt is essential for improving the aroma of the bread and crust colour. Likewise, salt slows down rising.

9) Eggs

Eggs may improve the structure of the bread, make the bread more nutritious and larger, and give the bread a specific egg aroma. If you wish to use eggs, you must remove the shells and mix it together evenly.

10) Fat, butter and vegetable oil

Fat can make the bread finer and extend its shelf-life. After being taken out of the refrigerator, butter should be melted or cut into small parts so that it is mixed in evenly.

11) Baking powder

Baking powder is used primarily for leavening when baking bread and cakes in the Ultra Fast program. It does not need any time for fermentation and generates a gas that creates bubbles and makes the bread structure finer.

12) Baking soda

The same applies as for baking powder. It can also be used in combination with baking powder.

13) Water and other liquids

Water is an essential ingredient in breadmaking. It generally applies, that the most suitable water temperature is 20–25°C. Nevertheless, for leavening in accelerated programs, water should have a temperature of 48–50°C. Water may be substituted for by milk or water mixed with a 2% milk powder, which may improve the aroma of the bread and create a better crust colour.

- Various types of flour look similar, however the effectiveness of yeast or the absorption ability of various types of flour differ substantially depending on the growing region, growth conditions, milling process and shelf life. For testing purposes, select various flour brands available on the market, taste it and compare the results - then select the flour that, based on your experience and taste preferences, delivers the best results.

RECIPE TIPS

- Please consider the ratios for weight and volume in all the provided recipes only as informative in nature. Baking results depend on multiple factors:
 - water hardness (when water that is too soft is used, the dough rises faster).
 - air humidity (in the event of humidity, it is necessary to reduce the water amount by 1–2 tablespoons)
 - altitude above sea level (at over 750 m, the dough rises faster)
 - consistency of the ingredients
- For the above-mentioned reasons, we recommend that you adjust your recipe based on the existing conditions.
- A measuring spoon **A8** and measuring cup **A7** are standard accessories of the breadmaker. The measuring spoon **A8** has a measuring spoon on each end (large and small). Capacity of the small measuring spoon is 5 ml. Capacity of the large measuring spoon is 15 ml. The measuring cup **A7** has a capacity of 250 ml.
- One level measuring cup **A7** is equivalent to 150g of flour or 250ml of water.
- One level small measuring spoon is equivalent to 6 g of salt, 3.5 g of dried yeast, 4.5 g of flour improver, 3.5 g of cream of tartar or 6 g of baking soda.
- One level large measuring spoon is equivalent to 14 g of sugar, 7 g of raisins, 6 g of nuts, 6.5 g of dried milk, 16 g of oil. One whole egg weighs approximately 50 to 60 g.
- When measuring out the ingredients, have the measuring cup or spoon placed on a level surface. Check the exact liquid amount with the measuring cup or spoon at eye level.



Tip:

If for whatever reason you do not wish to bake the bread according to the recipe, you can purchase ready-made bread mixes at the grocery store. With ready-made mixes, always proceed exactly according to the instructions provided on the product's packaging. Also please take into consideration that even such ready-made bread mixes sometimes require yeast to be added separately.

Basic bread recipe

340 ml of water

1 small measuring spoon of salt

3 large measuring spoons of white sugar

2 large measuring spoons of vegetable oil

3 ¾ measuring cups of bread flour

2 ½ large measuring spoons of dried low-fat milk

2 small measuring spoons of flour improver

1 ¼ small measuring spoons of dried yeast

Breadmaker settings: Program 1 – BASIC , loaf size: 900 g, crust: as preferred.

Wholemeal bread

340 ml of water

1 small measuring spoon of salt

2 ½ large measuring spoons of white sugar

1 ½ large measuring spoons of vegetable oil

1 ¾ measuring cups of wholemeal flour

2 measuring cups of bread flour

2 large measuring spoons of dried low-fat milk

2 small measuring spoons of flour improver

1 ¼ small measuring spoons of dried yeast

Breadmaker settings: Program 2 – WHOLE WHEAT , loaf size: 900 g, crust: as preferred.

French bread

340 ml of water

1 ½ small measuring spoons of salt

2 ½ large measuring spoons of white sugar

1 ¾ large measuring spoons of vegetable oil

3 ¾ measuring cups of bread flour

2 ½ large measuring spoons of dried low-fat milk

2 small measuring spoons of flour improver

1 ¼ small measuring spoons of dried yeast

Breadmaker settings: Program 3 – FRENCH, loaf size: 900 g, crust: as preferred.

Sweet bread

240 ml of water

2 eggs

½ measuring cup of white sugar

½ small measuring spoon of salt

1 ½ large measuring spoons of vegetable oil

3 measuring cups of bread flour

2 ½ large measuring spoons of dried low-fat milk

2 small measuring spoons of flour improver

1 small measuring spoon of dried yeast

Breadmaker settings: Program 5 – SWEET, loaf size: 900 g, crust: as preferred.

Cake

4 eggs

80 ml of milk

1 large measuring spoon of melted butter

½ small measuring spoon of salt

2 ½ large measuring spoons of brown sugar

3 ¾ measuring cups of flour

1 ½ small measuring spoons of cream of tartar (potassium bitartrate)

½ small measuring spoon of baking soda

2 large measuring spoon of dried yeast



Note:

First whisk the eggs separately and only then add them with the other ingredients into the baking container.

Breadmaker settings: Program 6 – CAKE

TROUBLESHOOTING GUIDE TO BAKING

No.	Problem	Cause	Solution
1.	Smoke coming from the ventilation openings while baking	Certain ingredients are stuck on the bottom heating element or have come close to it. Upon first use, it may be caused by oil residues on the heating element.	Disconnect the breadmaker from the power grid, allow it to cool down, and clean the heating element.
2.	The bread centre is collapsing.	The bread remained in the breadmaker in the keep warm mode for too long.	Do not leave the bread in the breadmaker until the very end of the keep warm mode.
3.	It is very difficult to remove the bread.	The kneading blades A3 are stuck in the loaf.	Move the shaft to release the loaf from the baking container A4 . Then clean the baking container A4 and the kneading blades A3 according to the instructions in chapter Cleaning and maintenance.
4.	Ingredients are unevenly mixed and are baked incorrectly.	1. Incorrect program selection	Set the correct program.
		2. You have opened the lid A2 several times after starting a program.	Please do not open the lid A2 during the last rising.
		3. The resistance during mixing is too great, so the kneading blade A3 is almost not turning and not kneading sufficiently.	Check that the kneading blades A3 turn freely, then take out the baking container A4 and start the breadmaker without load. If the appliance does not function as usual, please contact an authorised service centre.
5.	The motor is making a noise but the ingredients are not being mixed together.	The baking container A4 is not correctly seated or the dough is too bulky.	Check that the baking container A4 is correctly seated and that the dough has been prepared according to the recipe and that the ingredients have the correct weight.
6.	The bread is so large that it is pressing against the lid A2 .	Too much yeast, flour or water, or the ambient temperature is too high.	Check the described factors, reduce the amount of ingredients in an appropriate manner.
7.	The bread is too small or leavening did not occur.	No yeast or an insufficient amount of yeast, or the yeast is not active due to an excessively high water temperature, or the yeast was mixed together with the salt, or the ambient temperature is too low.	Check the amount and activity of the yeast, move the breadmaker to an appropriate room temperature.
8.	The dough is too bulky and is flowing out of the baking container A4 .	Excessive amount liquids causing the dough structure to be too fine, or too much yeast.	Reduce the amount of liquids and yeast.
9.	The bread falls apart in the middle.	1. Inappropriate flour or a flour with an expired use-by date.	Use the correct type of flour and check its use-by date.
		2. Too much water makes the dough too moist and fine.	Modify the amount of water in the recipe.
10.	Bread structure is too dense.	1. Too much flour or not enough water.	Reduce the amount of flour or increase the amount of water.
		2. Too many fruit ingredients or too much wholemeal flour	Reduce the amount of the respective ingredients and increase the amount of yeast.

11.	Bread centre is too porous.	1. Excessive amount of water or yeast, or the salt is missing.	Reduce the amount of water or yeast as appropriate, and check that salt was added.
		2. Water temperature is too high.	Check the water temperature.
12.	When baking cakes or baked goods with a large amount of sugar, the crust is too strong and the crust colour is too dark.	Various recipes or ingredients have an effect on the final result; the crust colour is dark because of a large amount of sugar.	If a recipe containing a large amount of sugar results in the crust colour being too dark, end the program 5 to 10 minutes before the automatic end of the program. Before taking it out, you should leave the bread or cake in the baking container A4 for approximately 20 minutes with the lid A2 closed.

TECHNICAL SPECIFICATIONS

Rated voltage range 220–240 V
 Rated frequency 50 Hz
 Rated power input 850 W
 Noise level 65 dB(A)

The declared noise emission level of the appliance is 65 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points.

Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.