



EN ■ Breadmaker

Translation of the original manual

READ CAREFULLY AND STORE FOR FUTURE USE.

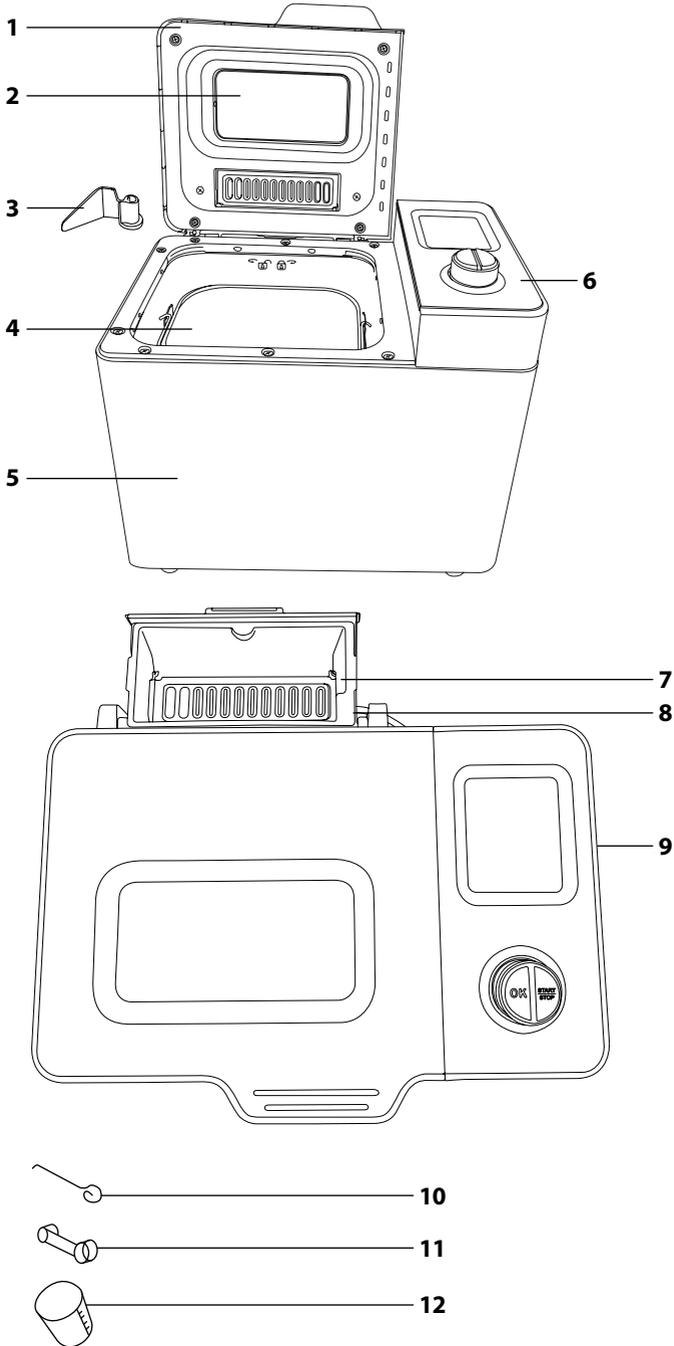
- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- 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.
- 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.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.
- A maximum of 600 g of flour and 7 g of dried yeast may be used in a single batch. Do not place a greater amount of flour or yeast into the baking container.
- This appliance is not intended to be operated using an external timer switch or remote control.

- 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.

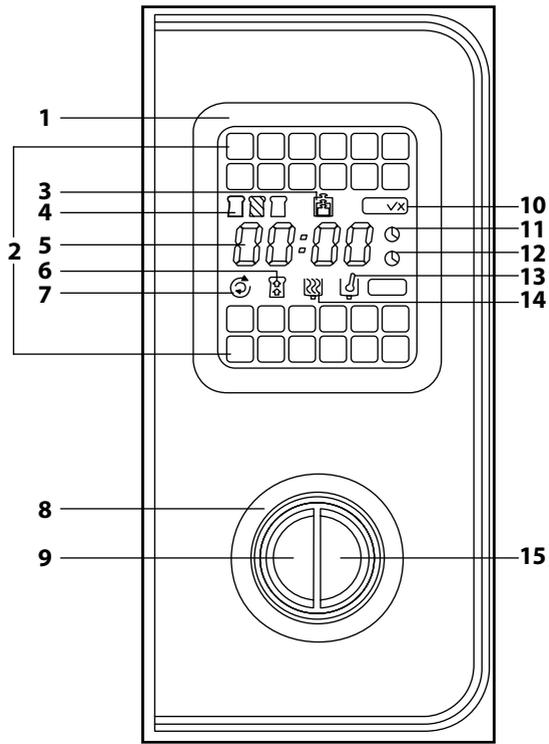
- Make sure that the power cord does not hang over the edge of a table and that it is not touching a hot surface.
- Do not use the appliance in the vicinity of flammable materials such as curtains, drapes, wiping cloths, etc. A safety clearance of at least 50 cm must be maintained in the main radiant 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.
- 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 blade during operation.
- 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.
- 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 performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

DESCRIPTION OF THE BREADMAKER

A



B



Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of 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 | A7 Additional ingredients compartment |
| A2 Viewing window | A8 Slide-out holder |
| A3 Kneading blade | A9 Vents (located along both sides) |
| A4 Baking container | A10 Kneading blade removal hook |
| A5 Body of the appliance | A11 Measuring spoon |
| A6 Control panel with display | A12 Measuring cup |

DESCRIPTION OF THE CONTROL PANEL

- | | |
|--|--|
| B1 Display | B8 Control knob |
| B2 Program icons | B9 OK button serves to confirm a selection. |
| B3 Loaf size setting icons: 500 g, 750 g or 900 g | B10 Add ingredients icon |
| B4 Bread crust colour setting icons | B11 Operating time icon |
| B5 Display for set baking time or delayed start | B12 Delayed start icon |
| B6 Rising phase icon (the bottom arrow will be lit during the first rise, both arrows will be lit during the second rise) | B13 Keep warm icon |
| B7 Kneading icon (the inner arrow indicates the first kneading, the outer arrow indicates the second kneading) | B14 Bake icon |
| | B15 START/STOP button serves to start, pause and cancel a set program. |



Note:

The metric measuring unit is rounded down to whole tenths.

OPERATING THE BREADMAKER AND ITS FUNCTIONS

START/STOP button

Serves to start, pause or end the set program.

To start a program, press the **START/STOP B15** button once. You may pause the currently running program phase by short pressing button **START/STOP B15**. The countdown of the remaining time of the program will be paused and the time value on the display will flash. To resume the set program, press button **START/STOP B15** 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 **START/STOP B15** and hold it down for approximately 2 seconds. The end of the program is signalled by a long beep.

Selecting a program and its settings

1. Selecting programs

The control knob **A8** is used to select a program. When the breadmaker is turned on, the "BASIC BREAD" program icon will start flashing. Turn the knob **A8** to select the desired program. The selected program will start flashing. You can select from 25 programs. To confirm the selected program, press the **OK B9** button.

2. Crust colour

After confirming the program selection, the "CRUST COLOUR" icon will start flashing on the display **B1**. Turn the knob **A8** to select the

desired crust colour: "" (light), "" (medium dark) or "" (dark). To confirm the selected crust colour, press the **OK B9** button. In the following programs it is not possible to select the crust colour: **QUICK, PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FERMENT/DEFROST, YOGHURT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE and ITALIAN CAKE.**

3. Loaf size

After confirming the crust colour, the "WEIGHT" icon will start flashing on the display **B1**. Turn the knob **A8** to select the desired loaf size .

(500 g),  (750 g) or  (900 g). The loaf size is understood to mean the sum of the weight of all the ingredients placed in the baking container **A4**. The length of the program differs based on the selected loaf size. To confirm the selected loaf size, press the **OK B9** button. In the following programs it is not possible to select the loaf size: **QUICK, PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FERMENT/DEFROST, YOGHURT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE, ITALIAN CAKE and DIY.**

4. Add ingredients function

In certain programs, the breadmaker has an automatic add ingredients function. Prior to starting a program, carefully slide out the holder **A8** and into compartment **A7** add the ingredients that are to be automatically added to the dough during the breadmaking process.

After confirming the loaf size selection, the "RAISIN DISPENSER" (Add ingredients) icon will start flashing on the display **B1**. Use knob **A8** to confirm (icon ✓ will appear) or cancel (icon X will appear). After confirming, press the **OK B9** button.

This function is available for these programs: **BASIC, FRENCH, WHOLE WHEAT, SWEET, LOW SUGAR BREAD, RICE BREAD, RICE FLOUR BREAD, QUICK, ITALIAN BREAD, GLUTEN FREE BREAD** and **DIY**.

5. Delayed start

After confirming the Add ingredients function, the delayed start icon  **B12** will start flashing on the display **B1**. Turn the knob **A8** to set the delayed start time. Turning the knob **A8** clockwise will extend the delayed start time, turning the knob **A8** anticlockwise will shorten the delayed start time. The delayed start can be set from 10 minutes to 13 hours. The delayed start time will also include the length of the selected program, which means that it is necessary to also include the length of the selected program into the total time, including the set crust colour, loaf size, etc.

Example of a timer setting:

It is 8:30 p.m. and you wish to have a freshly baked loaf of bread at 07:00 a.m. the next day (i.e. a difference of 10 hours and 30 minutes). First select the program, crust colour and loaf size. Then use the knob to adjust the time shown on the display to 10:30. That is the time, after which the bread will be ready to be removed from the breadmaker. Every time that knob is turned, the time will be extended or shortened by 10 minutes.

To start the set program in the delayed start mode, press the **START/STOP B15** button. Time will start counting down on the display. Regularly check the breadmaker once the set program starts running.

Do not use this function with recipes containing ingredients subject to rapid spoilage, e.g. fresh eggs, milk, sour cream, cheese, etc.

Follow 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.

The delayed start function cannot be selected in the following programs: **PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FERMENT/DEFROST, YOGHURT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE** and **ITALIAN CAKE**.

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 immediately after it has finished baking, cancel this function by pressing the **START/STOP B15** button.

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 B15** button 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 the text "**HHH**" appears on the display **B1** accompanied by a sound signal when the program is started, 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 **A1** and allow the breadmaker to cool down for 10 to 20 minutes. Once it has cooled down, you may use the breadmaker again.
2. If the text "**LLL**" appears on the display **B1** accompanied by a sound signal when the program is started, it means that the temperature inside the breadmaker is too low. Open the lid **A1** and place the breadmaker into room temperature. The recommended room temperature is 15 °C to 34 °C.
3. If the text "**ERR**" appears on the display **B1** please contact an authorised service centre.

OVERVIEW OF THE PROGRAMS:

1 – BASIC BREAD (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 – FRENCH BREAD (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.

3 – WHOLE WHEAT BREAD (wholemeal bread)

This program consists of the kneading, rising and baking phases. It is used to bake bread from wholemeal flour. We do not recommend using the delayed start function with this program. Otherwise, the bread quality may be negatively affected.

4 – SWEET BREAD (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.

5 – LOW SUGAR BREAD (bread with a low sugar content)

This program consists of the kneading, rising and baking phases. Contains less sugar compared to standard bread.

6 – RICE BREAD (rice bread)

This program consists of the kneading, rising and baking phases. The ratio of proteins and amino acids is higher than on standard bread. Compared to standard bread, rice bread is more digestible.

7 – RICE FLOUR BREAD (bread from rice flour)

This program consists of the kneading, rising and baking phases. The loaf size, colour and taste are comparable to standard bread.

8 – QUICK BREAD (quick baking)

This program consists of the kneading, rising and baking phases. The bread mixture for the QUICK program consists of baking powder or baking soda, which are activated when they come into contact with liquid in a warm environment.

9 – ITALIAN BREAD (Italian bread)

This program consists of the kneading, rising and baking phases. This bread has a finer taste and the bread centre is denser compared to standard bread.

10 – GLUTEN FREE BREAD (gluten-free bread)

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.

11 – PIZZA DOUGH (dough for pizza)

This program includes the kneading and rising phase, and is suitable for making pizza dough.

12 – ITALIAN DOUGH (Italian dough)

This program includes the kneading phase. After it has finished, take out the dough and form it in a baking pan.

13 – DOUGH RISE (rising dough)

This program includes the kneading and rising phase. When it has finished, take the dough out and use it for making bread rolls, buns, etc.

14 – FERMENT / DEFROST (fermenting / defrosting)

In this program, the inner area of the breadmaker is heated at a low temperature. The baking time must be set manually.

15 – YOGHURT (yoghurt)

In this program, the inner area of the breadmaker is heated at a low temperature. The baking time must be set manually. This program is suitable for making yoghurt.

16 – PICKLED VEGE (pickled vegetables)

This program is suitable for making pickled vegetables.

17 – 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.

18 – 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.

19 – 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.

20 – ROAST NUT (roasted nuts)

Before putting in the nuts, check that they are perfectly clean to reduce scratching and possible damage to the baking container.

21 – MEAT FLOSS (meat noodles)**22 – RICE VINEGAR (rice vinegar)**

This program is suitable for making rice vinegar.

23 – 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.

24 – ITALIAN CAKE (Italian cake)

This program is suitable for making Italian cakes according to personal preferences.

25 – DIY (custom program)

This program enables the kneading, rising, baking and keep warm phases to be set according to personal preferences and to store the settings to memory. However, we recommend to first gain good understanding of the breadmaking process in the breadmaker before using this program, i.e. to use it after you have gained experience in breadmaking.

After confirming the program with the **OK B9** button, the breadmaker will guide you step by step. Each setting can be adjusted using the knob **B8** and the confirmed using the **OK B9** button.

PROGRAM TABLE

Program	Crust colour selection	Loaf size	Length of program (min)	KEEP WARM function	Add ingredients function	Delayed start
1 – BASIC BREAD	Light / medium dark / dark	500 g	02:42	YES	YES	YES
		750 g	02:54			
		900 g	03:07			
2 – FRENCH BREAD	Light / medium dark / dark	500 g	03:18	YES	YES	YES
		750 g	03:20			
		900 g	03:33			
3 – WHOLE WHEAT BREAD	Light / medium dark / dark	500 g	03:34	YES	YES	YES
		750 g	03:35			
		900 g	03:50			
4 – SWEET BREAD	Light / medium dark / dark	500 g	02:55	YES	YES	YES
		750 g	03:00			
		900 g	03:07			

5 – LOW SUGAR BREAD	Light / medium dark / dark	500 g	03:04	YES	YES	YES
		750 g	03:08			
		900 g	03:19			
6 – RICE BREAD	Light / medium dark / dark	500 g	03:18	YES	YES	YES
		750 g	03:23			
		900 g	03:33			
7 – RICE FLOUR BREAD	Light / medium dark / dark	500 g	03:21	YES	YES	YES
		750 g	03:26			
		900 g	03:28			
8 – QUICK BREAD	Light / medium dark / dark	-----	02:10	YES	YES	YES
9 – ITALIAN BREAD	Light / medium dark / dark	500 g	03:20	YES	YES	YES
		750 g	03:22			
		900 g	03:32			
10 – GLUTEN FREE BREAD	Light / medium dark / dark	500 g	02:45	YES	YES	YES
		750 g	02:50			
		900 g	02:55			
11 – PIZZA DOUGH	-----	-----	00:35	-----	-----	-----
12 – ITALIAN DOUGH	-----	-----	00:20	-----	-----	-----
13 – DOUGH RISE	-----	-----	01:30	-----	-----	-----
14 – FERMENT / DEFROST	-----	-----	01:00	-----	-----	-----
15 – YOGHURT	-----	-----	10:00	-----	-----	-----
16 – PICKLED VEGE	-----	-----	36:00	-----	-----	-----
17 – DOUGH	-----	-----	00:10	-----	-----	-----
18 – JAM	-----	-----	01:20	-----	-----	-----
19 – BAKE	Light / medium dark / dark	-----	00:10-1:00	YES	-----	-----
20 – ROAST NUT	-----	-----	00:45	-----	-----	-----
21 – MEAT FLOSS	-----	-----	01:10	-----	-----	-----
22 – RICE VINEGAR	-----	-----	32:00	-----	-----	-----
23 – CAKE	Light / medium dark / dark	-----	01:53	YES	-----	-----
24 – ITALIAN CAKE	Light / medium dark / dark	-----	01:53	YES	-----	-----
DIY	Light / medium dark / dark	-----	From 2:13	YES	YES	YES

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.
- Insert the baking container **A4** with installed kneading hook **A3** back into the breadmaker and turn it clockwise until the baking container **A4** is secured in place. Connect the breadmaker to a power socket and it will beep.
- Set the program 19 – 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 the kneading blade **A3** again and dry thoroughly.



Note:

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

- 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 **A1** and insert the baking container **A4** into the breadmaker unit. Turn the baking container **A4** clockwise until you secure it in place. Put the kneading blade **A3** on to the shaft located at the base of the baking container **A4**, and push it down thoroughly.

**Note:**

To make the removal of the kneading blade from the baked bread easier, we recommend coating the kneading blade **A3** and shaft with food-grade 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, sticky 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.

**Note:**

A maximum of 600 g of flour and 7 g of dried yeast may be used in a single batch. Do not place a greater amount of flour or yeast into the baking container.

Close the lid **A1** 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 – BASIC BREAD, program length 02:54, loaf size  (750 g) and crust colour "" (medium dark) will appear on the display **B1**.

Turn the knob **B8** to select the desired program. After confirming, press the **OK B9** button.

Turn the knob **B8** to select the desired crust colour: After confirming, press the **OK B9** button.

Turn the knob **B8** to set the loaf size. After confirming, press the **OK B9** button.

**Note:**

Certain programs do not enable the crust colour or loaf size to be set. More information in chapter "**Selecting a program and its settings**".

If one of the following programs is selected, put the ingredients that you wish to be added to the dough into the compartment **A7**. The programs include: **BASIC, FRENCH, WHOLE WHEAT, SWEET, LOW SUGAR BREAD, RICE BREAD, RICE FLOUR BREAD, QUICK, ITALIAN BREAD, GLUTEN FREE BREAD** and **DIY**. The ingredients will be added automatically at a preset time.

If you want your bread to be baked at a later time, set the delayed start time.

To start the breadmaker, press button **START/STOP B15**. 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.

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 this mode, hold down button **START/STOP B15**.

When the program has finished, carefully tilt open the lid **A1**. Wearing kitchen gloves, lift up the handle of the baking container **A4**. Turn the baking container **A4** anticlockwise to release it and then carefully remove it from the breadmaker. 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 blade **A3** out of the bread, use the removal hook **A10**.

**WARNING:**

Be very careful when handling the baking container **A4** since it is very hot. Risk of burns. Always use protective kitchen gloves.

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

Disconnect the power plug from the power socket and allow the appliance to cool down before cleaning it.

For cleaning, do not use cleaning products with an abrasive effect, solvents, etc. that could damage the appliance. No part of this appliance is intended for washing in a dishwasher.

**WARNING:**

To prevent the risk of injury by electrical shock, do not submerge the appliance, power cord or power plug in water or any other liquid.

Baking container and hook

In the event that it is very difficult to remove the kneading blade **A3** from the shaft, fill the baking container **A4** with hot water and allow it to act for approximately 30 minutes. Then remove the kneading blade **A3** and carefully clean it 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 blade **A3** including the hole in the middle with cooking fat that can be heated.

Lid and breadmaker unit

Wipe the breadmaker unit with a lightly dampened cloth and immediately wipe it dry using a clean wiping cloth.

Clean the lid **A1** 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 **A1** 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.

Ingredients compartment

Take the ingredients compartment **A7** out of the breadmaker and carefully wash it in warm water with a small amount of dishwashing detergent. Rinse and wipe dry. Then insert it into the holder **A8** and then into the breadmaker. Clean the compartment **A7** after every use.

Storage

When not using the appliance for an extended period of time, disconnect the power plug from the power socket, allow the appliance to cool down and clean it according to the instructions provided above.

Before storing it, check that the appliance and all its accessories are thoroughly clean and dry.

Store the appliance in a dry, clean and well-ventilated location not exposed to extreme temperatures and out of children's reach.

INGREDIENTS FOR PREPARING 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 plain flour, it can be used for baking larger loaves. Bread flour is the most important ingredient when baking bread.

2. Plain flour

Plain 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. Flour with baking powder (self-raising flour)

Flour with baking powder is especially suitable for making cakes.

6. Corn flour and oatmeal

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

7. Sugar

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

8. 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.

9. Salt

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

10. 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.

11. 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.

12. 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.

13. Baking soda

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

14. 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.

**Note:**

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, test the taste and compare the results – then select the flour that, based on your experience and taste preferences, delivers the best results.

WEIGHING INGREDIENTS

Correctly weighing ingredients is very important when making bread. We recommend that you use the supplied measuring cup **A12** and measuring spoon **A11**.

1. Liquids

We recommend that you measure water, fresh milk or instant milk using the measuring cup **A12**. After pouring it in, check the level of the liquid at eye level. When using the measuring cup **A12** to measure oil or other similar liquids, thoroughly clean the measuring cup **A12** before using it again.

2. Loose ingredients

Put loose ingredients into the measuring cup **A12** using a spoon, and when the measuring cup **A12** is full, level it using a knife. Do not tamp loose ingredients into the measuring cup **A12**, the extra amount could negatively affect the balance of the ingredients in the recipe. For measuring loose ingredients, you can also use the measuring spoon **A11**, especially when measuring out smaller amounts.

3. Order of ingredients

The order of the ingredients is very important for correct breadmaking. It generally applies that the liquids, eggs, salt and dried milk, etc. are added in first. Then the loose ingredients such as flour, sugar, etc. are added. The yeast (or baking powder) is added last. Yeast is always placed on dry flour and must not come into contact with the salt.

TROUBLESHOOTING GUIDE TO BAKING

Problem	Cause	Solution
Smoke coming out the vents 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.
The bread collapses in the middle and is wet on the bottom.	You left the bread in the baking container A4 for too long.	Remove the bread from the baking container A4 before the end of the keep warm mode.
It is very difficult to remove the bread.	The kneading blade A3 is 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 blade A3 according to the instructions in chapter Cleaning and maintenance.
Ingredients are unevenly mixed and the bread is baked incorrectly.	Incorrect program selection	Set the correct program.
	You pressed button START/STOP B15 while the breadmaker was running.	Ingredients were spoiled, throw them out and start again with new ingredients.
	You opened the lid A1 several times after starting a program.	Please do not open the lid A1 during the last rising.
	A power outage lasting longer than 10 minutes occurred.	Ingredients were spoiled, throw them out and start again with new ingredients.
The breadmaker did not start and the message "HHH" was shown on the display.	The resistance during mixing is too great, so the kneading blade A3 is almost not turning and not kneading sufficiently.	Check that the kneading blade A3 turns 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.
	The breadmaker is too hot after the previous breadmaking session.	Pull the power plug out of the power socket and allow the breadmaker to cool down to room temperature. Then you will be able to use it again.
The bread is rising very quickly.	There is too much yeast, flour in the dough or conversely not enough salt.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.
The bread is almost not rising or only very little.	You did not add enough yeast or did not add any.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.
	The yeast was old or flat.	Always make sure that, like all other ingredients, the yeast is fresh.
	The liquids are too hot.	Using different liquids or wait until the liquids cool down. Make sure that you are adding the ingredients in the correct order.
	The yeast came into contact with the liquids too early.	Make sure that you are adding the ingredients in the correct order.
	The flour that was used is not suitable for the given bread type or the flour that was used is too old.	Use the correct type of flour for the given type of bread. Make sure that you are using fresh ingredients.
	You used too much or not enough liquids.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order. When using the breadmaker in a very humid environment, reduce the amount of liquids by 1–2 tablespoons.
	You did not use enough sugar.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.

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.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order. When adding ingredients containing water, it is necessary to reduce for the volume of the used liquid.
The bread falls apart in the middle.	The amount of dough is larger than the baking container A4 , the bread is collapsing.	It is important to correctly measure out the ingredients. When adding ingredients containing water, it is necessary to reduce for the volume of the used liquid.
	The rising time is too short or too long due to the high temperature of the water or high temperature inside the breadmaker or because of increased humidity.	Using different liquids or wait until the liquids cool down. Make a small hole in the flour and put the yeast into it. Ensure that the yeast does not come into contact with liquid. Do not use the delayed start function at high temperatures and use cold ingredients. Take the bread out of the baking container A4 immediately after it has finished baking, and leave it on a metal rack to cool down for at least 15 minutes before slicing it.
Bread structure is too dense.	You used too much flour or not enough liquids.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order. When using the breadmaker in a very humid environment, reduce the amount of liquids by 1– 2 tablespoons.
	You did not use enough sugar or yeast.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.
	You used too much fruit, seeds, etc.	Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.
	You used old or stale flour and warm ingredients cause rapid rising but the dough collapsed just before baking.	Reduce the total amount of ingredients. Do not use more than the specified amount of flour. Reduce the amount of ingredients by one third.
	You did not use salt or did not use enough salt.	
	You used too much liquid.	
The bread is not fully baked in the centre.	You used too much or not enough liquids.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order. When using the breadmaker in a very humid environment, reduce the amount of liquids by 1–2 tablespoons.
	You are using the breadmaker in a humid environment.	Do not use the delayed start function at high temperatures and use cold ingredients.
	Recipes contain wet ingredients, e.g. yoghurt.	Reduce the amount of liquids by 1–2 tablespoons.

The centre is too porous.	You used too much water.	Reduce the amount of liquids by 1–2 tablespoons.
	You did not use salt.	Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.
	You are using the breadmaker in an excessively humid environment, liquids are hot.	Do not use the delayed start function at high temperatures and use cold ingredients. Take the bread out of the baking container A4 immediately after it has finished baking, and leave it on a metal rack to cool down for at least 15 minutes before slicing it.
	You are using too many liquids.	Using different liquids or wait until the liquids cool down. Make a small hole in the flour and put the yeast into it. Ensure that the yeast does not come into contact with liquid.
Porous incompletely baked crust.	The dough rose too much and does not fit inside the baking container A4 .	It is important to correctly measure out the ingredients. Check the amount of liquids. When adding ingredients containing water, it is necessary to reduce for the volume of the used liquid.
	You used too much flour, especially with white bread.	Check the amount of liquids. When adding ingredients containing water, it is necessary to reduce for the volume of the used liquid.
	You used too much yeast or not enough Salt.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.
	You used too much sugar.	It is important to correctly measure out the ingredients. Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.
	Use used other sweet ingredients in addition to sugar.	Adjust the amount of the individual ingredients and check that all the ingredients were correctly added and in the correct order.
The bread slices are not uniform or contain clumps.	The bread has not cooled down sufficiently. (Steam has not evaporated).	Reduce the amount of yeast or all ingredients by $\frac{1}{4}$. Allow the bread to cool down sufficiently.
Flour remains on the crust.	The flour was not properly processed during mixing, especially on the walls.	Reduce the amount of water by 1–2 tablespoons. Take the bread out of the baking container A4 immediately after it has finished baking, and leave it on a metal rack to cool down for at least 15 minutes before slicing it.

TECHNICAL SPECIFICATIONS

Rated voltage range	220 – 240 V~
Rated frequency	50 Hz
Rated power input of motor.....	50 W
Rated power input of the heating element	500 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.