

- Briefly press the Start/Stop button, to interrupt the baking process or pull the power plug out of the wall outlet.
- Open the appliance lid and take out the baking mould. You can take the dough out with floured hands and remove the kneading blades.
- Replace the dough and close the appliance lid.
- Push the plug back into the wall outlet and press the Start/Stop button. The baking program is continued. Let the bread cool for 15-30 minutes before eating. Before cutting bread, make sure that no kneading blade is still in the baking mould.

WARNING DISPLAY

Before opening the appliance lid, pull the power plug out of the wall outlet. When not in use, the appliance should never be plugged in!

Do not attempt to start operating the bread maker, before it has either cooled down or warmed up. If the display shows “HHH” after the program has been started, it means that the temperature inside of bread pan is too high. You should stop the program and unplugged the power outlet immediately. Then open the lid and let the appliance cool down completely before using again (except the program of BAKE and JAM). If the display shows “LLL” after the program has been started, it means that the temperature inside of bread pan is too low. You should place the bread maker on a higher environment for using (except the program of BAKE and JAM). If the display shows “EEO” after you have pressed Start/Stop button, it means the temperature sensor open circuit, please send to the authorized service centre for inspection and repair. If the display shows “EE1”, it means the temperature sensor short circuit.

CLEANING AND MAINTENANCE

Disconnect the appliance from the wall outlet and let it cool down before cleaning.

1. Bread pan: remove the bread pan by turning it in anti-clockwise, then pulling the handle, wipe inside and outside of pan with damp clothes, do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely before installing. Note: Insert the bread pan and press down until it fixed in correct position. If it cannot be inserted, adjust the pan lightly to make sure it is on the correct position then turn it in clockwise.
2. Kneading blades: If the kneading blades is difficult to remove from the bread, use the kneading paddle remover. Also wipe the blade carefully with a cotton damp cloth. If the kneading blade are incrustated and hard to release, fill the bread pan with hot water for approx. 30 minutes. If the retainer in the kneading blade is clogged, you can clean it carefully with a wooden skewer.
3. Housing: gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner for cleaning, as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning. For easy cleaning, the appliance lid can be removed from the housing:
 - Open the appliance lid to a suitable angle and lift up to remove it.
 - Pull the appliance lid out of the hinge guides.
 - To attach the appliance lid, pass the wedge-shaped hinge tappets through the opening in the hinge guides.

4. Do not use any chemical cleaning agents or thinners to clean the bread maker.
5. Before the bread maker is packed for storage, ensure that it has completely cooled down, clean and dry, and the lid is closed.

TROUBLESHOOTING

No.	Problem	Solution
1.	What should I do if the kneading blade is stuck inside the baking mould after baking?	Add hot water to the baking pan and turn the kneading blade to loosen encrusted material underneath.
2.	What happens if the finished bread is left inside the bread maker after baking?	The function "Keep warm" ensures that the bread is kept warm for nearly 1 hour and protected from humidity. If the bread remains in the baking machine for longer than 1 hour, it may become moist.
3.	Why doesn't the dough get stirred, even if the motor is running?	Make sure that the kneading blade and baking pan are positioned properly.
4.	What do I do if the kneading paddle remains in the bread?	Remove the kneading blade with the kneading paddle remover.
5.	What happens if there is a power failure when a program is running?	In case of power failure for up to 10 minutes, the bread maker will run the last implemented program until the end.
6.	What size breads can I bake?	With the large baking mould, you can bake bread up to 1250g.
7.	Why can the timer function not be used when baking with fresh milk?	Fresh products such as milk or eggs get spoilt if they remain in the appliance for too long.
8.	The added raisins get crushed in the appliance.	To avoid the chopping of ingredients such as fruit or nuts, add these to the dough only after the signal is sounded.

Environment-Friendly Disposal



Never throw the Automatic Bread Maker into the normal household waste.

Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.

ELBA