

LOGIK

Stainless Steel Breadmaker

Instruction Manual
L90BMS10



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Congratulations on the purchase of your new Logik Breadmaker.

We recommend that you spend some time reading this instruction manual in order that you fully understand all the operational features it offers. You will also find some hints and tips to help you resolve any issues.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

Unpacking

Remove all packaging from the breadmaker. Retain the packaging. If you dispose of it please do so according any local regulations.

The following items are included:



The Breadmaker



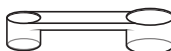
Bread Pan
P.N.: XBM1139S-V-5



Kneading Paddle
P.N.: XBM1139S-V-1



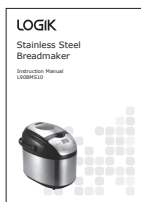
Measuring Cup
P.N.: XBM1139S-V-2



Measuring Spoon
P.N.: XBM1139S-V-3



Kneading Paddle Puller
Tool
P.N.: XBM1139S-V-4



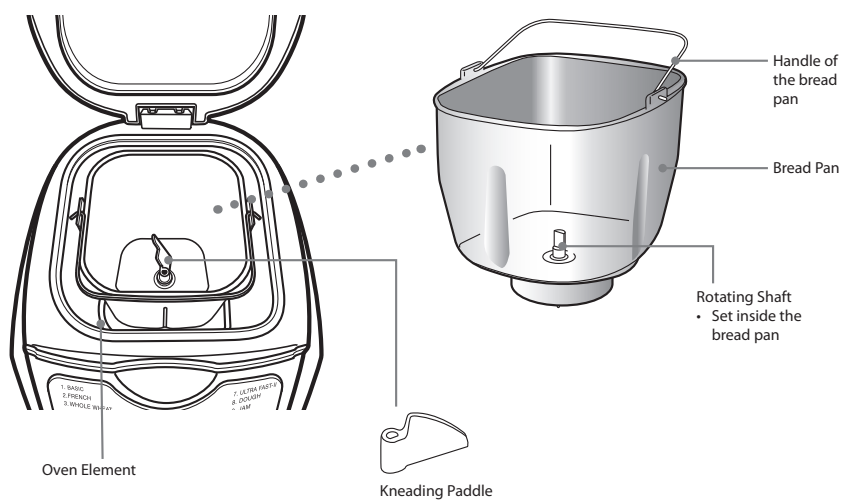
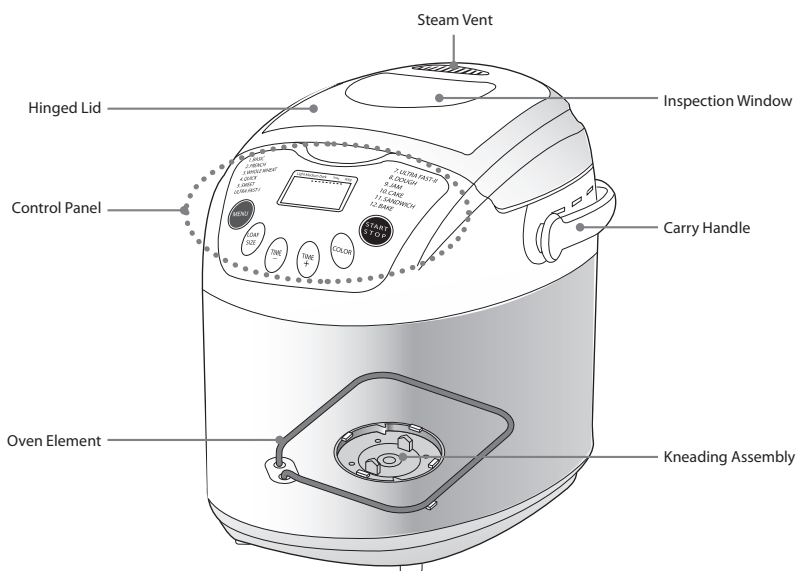
Instructional Manual
P.N.: L90BMS10-A



During manufacturing, some parts of the breadmaker are lightly greased. When the appliance is first used, there may be some vapour emission. This is harmless and will soon disappear.

Product Overview

The Breadmaker



Before Use

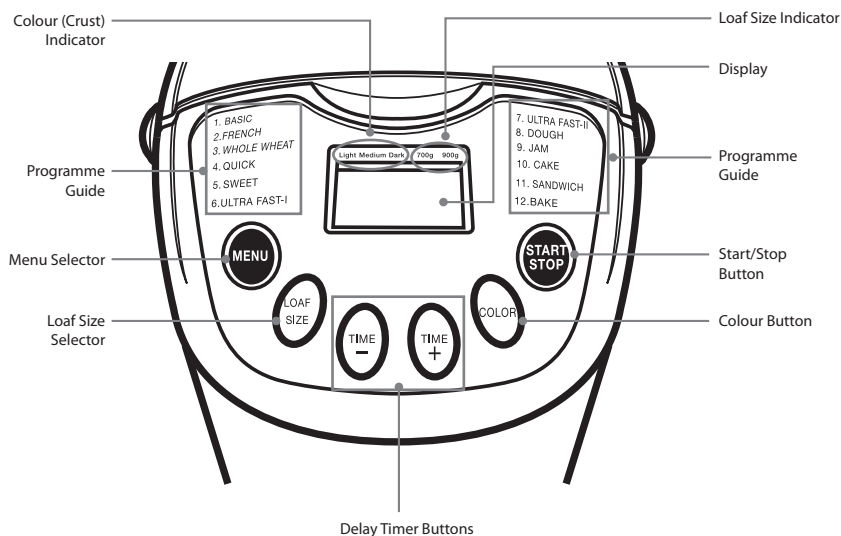
Operation

Cleaning
and Maintenance

Specification

Safety Warnings

Control Panel



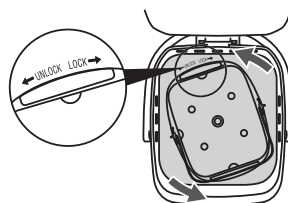
Item	Description
Programme Guide	List out the corresponding programmes with their numberings.
Menu Selector	Select one of the 12 programme menus
Loaf Size Selector	Select different sizes of bread (700g or 900g)
Delay Timer Buttons	Use these buttons when you would like to delay the completion of your bread. To set the Timer, determine when you would like your bread to be ready, then set the Timer
Colour Button	For choosing the desired crust colour: Light, Medium or Dark. This function is only available for Programme Menu 1-7. <ul style="list-style-type: none"> • Light - Light crust setting. • Medium - Regular crust setting. • Dark - Hard crust setting.
Start/Stop Button	To start or stop the Programmes. Note: Only press this button after you have selected the Menu programme, the Crust Colour and the Delay Timer buttons (if applicable).
Display	Displays the remaining baking time, the crust colour, the loaf size, the selected programme menu etc.
Loaf Size Indicator	Indicates the loaf size of the bread: <ul style="list-style-type: none"> • 700g loaf size • 900g loaf size
Colour (Crust) Indicator	Indicates the selected crust colour and hardness level of the bread.

Preparation

Before using your breadmaker for the first time, wash the inside of the bread pan, the kneading paddle and the measuring utensils in hot soapy water. Rinse and dry well. Wipe the interior of the lid and the exterior of the bread pan and breadmaker with a damp cloth.

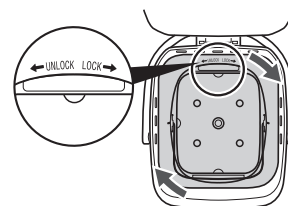
How to Remove the Bread Pan

Lift the handle and hold it with both hands. Turn the bread pan anti-clockwise to release and remove it.



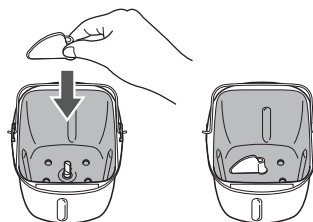
How to Attach the Bread Pan

1. Set the bread pan at the centre of the main body. Be careful not to hit the oven element!!
2. Turn the bread pan clockwise to lock the bread pan.



How to Attach the Kneading Paddle

To attach the kneading paddle, match the shape of the kneading paddle's hole with that of the rotating shaft. Be sure to insert the kneading paddle securely; otherwise it will not knead properly.



How to Measure the Ingredients

Measuring Cup and Spoon

The supplied measuring cup is for measuring liquids only. It has scales marked in cups, millilitres (ml) and fluid ounces (fl.oz) to help you measure the ingredients correctly. Always fill the liquid exactly to the marked line. The liquid should be poured into the cup while the cup is placed on a flat surface and measured at eye level.

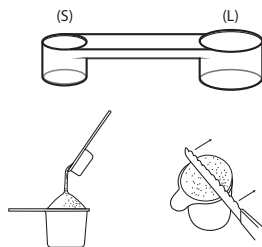


If you are measuring dry ingredients by weight, use a good pair of kitchen scales calibrated in grammes.

The supplied measuring spoon may be used to measure yeast, sugar, salt, dry milk and spices. The large side measures 1 tablespoon; the smaller side measures 1 teaspoon.



For dry ingredients, fill to overflow and then level it. Do not press or shake down.



Before Baking

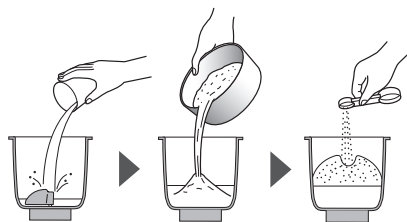
Ensure you have all the ingredients to hand. Carefully fill the pan making sure you do not leave any ingredients out. When filling, it is essential that the ingredients are filled in the prescribed order. Otherwise the bread will not properly baked.

The ingredients should be at a warm room temperature (20°C-25°C). If the room is cold (below 18°C), use warm water (40°C) to make sure the yeast ferments fully. To gauge the temperature if you do not have a thermometer, heat some water and slowly add this to a jug of cold water until the resulting temperature is barely warm to the touch.

Basic Steps for Baking

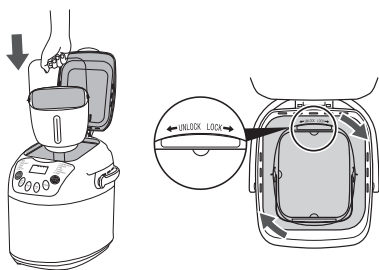
Attach the kneading paddle to the bread pan, precisely measure the ingredients and add them to the bread pan in the following order:

1. Water (or other liquids).
2. Bread flour, sugar, dry milk, salt and butter.
3. Make a depression in the middle of the flour and sprinkle the yeast in it. Make sure the yeast does not touch any liquid and salt before mixing commences. Otherwise, the bread will not rise properly.
4. Clean off any spills around the outside of the bread pan. Do not overfill the bread pan as it will affect the bread and damage the breadmaker.



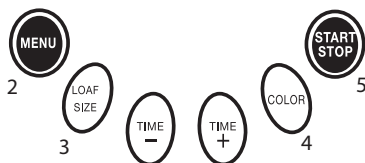
Set the Bread Pan and Close the Lid

1. Use the bread pan's handle to lower the pan into the breadmaker.
2. Turn clockwise to secure the pan firmly in place.
3. Lay the handle back on the pan. Close the lid.
4. The ingredients are now ready for baking.
5. Connect the breadmaker into the mains socket.



Start Baking

1. The control panel display will light up and will sound a long beep. The appliance will automatically be set to the **BASIC** programme with the crust setting at **MEDIUM**. The display will show 3:00.
2. Choose a Programme with the **MENU** button.
3. Press **LOAF SIZE** button to select the Loaf Size (as needed).
4. Press **COLOR** button to select the Crust Colour (as needed).
5. Press **START/STOP** button to start the breadmaker.



During the baking process, the main body and the lid will get hot. Be careful not to burn yourself.

To cancel during a process, press and hold the **START/STOP** button until the breadmaker sounds once.

- Only as do this in an emergency, as the breadmaker will reset to the beginning of its program. You must then begin again as the ingredients may be ruined and need replacing.
- Only press this button after you have selected the Menu Program, Crust Colour (and Delay Time if required). Otherwise, it will not reset.

When the breadmaker is operating, only open the lid at the prescribed places in the baking cycle. Failure to observe this will affect the quality of the bread, especially its ability to rise properly.

Remove the Bread Pan

1. When the programme is completed, the display will show 0:00 and the appliance will beep 10 times. The breadmaker will continue baking the bread under the KEEP WARM function for another hour, but this will not be displayed.
2. Once this 1 hour KEEP WARM baking process is completed, the breadmaker will beep 10 times again and switch off. For best result, stop the breadmaker with the **START/STOP** button and remove the bread pan within this period.
3. Use oven gloves to hold the Handle. Turn the bread pan anti-clockwise to remove.



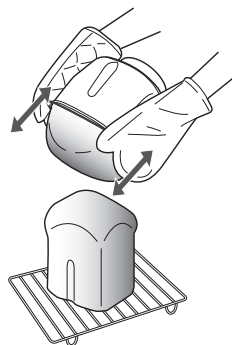
Do not place the **HOT** bread pan on place mats that are vulnerable to heat as they may get damaged.

Remove the Bread



Take care when removing the bread. The bread pan is **VERY HOT!!**
Remember to wear oven gloves to hold the bread pan and kneading paddle.

1. Open the breadmaker's lid.
2. Place a baking rack on a flat work top.
3. Turn the bread pan upside down, hold the handle and shake the loaf out.
4. Place the bread on the baking rack to cool down for about 10 minutes and to release moisture from the bottom of the bread.



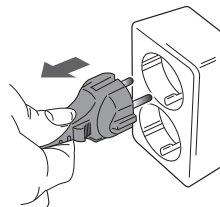
5. Make sure the kneading paddle has been removed before slicing the bread.



Occasionally, the kneading paddle will stay in the loaf; wait until the loaf is cool and then remove the kneading paddle with kneading paddle puller tool to avoid damage to the nonstick surface. If you need assistance to remove the loaf from the bread pan, use only wooden or heat proof plastic utensils.

After use

Unplug the breadmaker from the mains socket by holding the mains plug.



Programme Menu

The breadmaker has a choice of 12 Programmes. Press the **MENU** button repeatedly to cycle through the options below.

Programme	Comments
1. BASIC	<ul style="list-style-type: none"> Time: 3 hours for 900g loaf OR 2 hours 53 minutes for 700g loaf Used for the preparation of white bread and mixed grain bread. This programme is the default setting. The breadmaker will knead the dough three times. After the second kneading, the breadmaker will sound. This beep sound indicates that additional ingredients may now be added.
2. FRENCH	<ul style="list-style-type: none"> Time: 3 hours 50 minutes for 900g loaf OR 3 hours 32 minutes for 700g loaf For preparing French white bread. The breadmaker kneads twice, but has longer rising and baking times, so the bread gets a thicker crust.
3. WHOLE WHEAT	<ul style="list-style-type: none"> Time: 3 hours 40 minutes for 900g loaf OR 3 hours 32 minutes for 700g loaf For the preparation of wholemeal bread. The breadmaker will knead twice. The dough rises and bakes longer. After 40 minutes, the breadmaker will sound, which indicates that additional ingredients may be added. If you want to get a crunchy crust, we recommend you choose the Dark crust option.
4. QUICK	<ul style="list-style-type: none"> Total Programme Time: 1 hour and 40 minutes For recipes with baking powder. The breadmaker stirs once and then bakes the dough. Place liquids in the bottom of the bread pan, dry ingredients on top. During the initial mixing, dry ingredients may collect in the corners of the pan. You may need to clear the corners with a plastic spatula to avoid flour lumps.
5. SWEET	<ul style="list-style-type: none"> Time: 2 hours 55 minutes for 900g loaf OR 2 hours 50 minutes for 700g of loaf For the preparation of sweet yeast breads. The breadmaker will knead the dough twice.
6. ULTRA FAST -I	<ul style="list-style-type: none"> Time: 58 minutes for 700g loaf only The breadmaker bakes the bread in 58 minutes. The bread is denser in texture with this setting. You should use slightly hotter water (around 48°C-50°C) and use a cooking thermometer to gauge the water temperature.

Programme	Comments
7. ULTRA FAST -II	<ul style="list-style-type: none"> Time: 58 minutes for 900g loaf only The breadmaker bakes the bread in 58 minutes. The bread is denser in texture with this setting. You should use slightly hotter water (around 48°C-50°C) and use a cooking thermometer to gauge the water temperature.
8. DOUGH	<ul style="list-style-type: none"> Total Programme Time: 1 hour and 30 minutes For the preparation of different types of dough, shaping and baking elsewhere. The bread pan is not heated and the loaf size and crust selector are inoperative.
9. JAM	<ul style="list-style-type: none"> Total Programme Time: 1 hour 20 minutes Place the ingredients in the pan and the breadmaker will stir and heat the jam. Monitor the jam to make sure it is not over cooked. Switch the breadmaker off manually if there is still time remaining on the programme after the jam has cooked. Bake dough that has been previously raised.
10. CAKE	<ul style="list-style-type: none"> Total Programme Time: 2 hours and 50 minutes Place the ingredients in the pan and the breadmaker will stir and heat the mixture. For kneading rise and baking cake mixtures and sweet bread where the raising agent is soda or baking powder. Many cakes require less time than this Programme. Follow the recipe and switch the unit off manually if needed.
11. SANDWICH	<ul style="list-style-type: none"> Time: 3 hours for 900g loaf OR 2 hours 55 minutes for 700g loaf For preparing large light breads with minimal crust for sandwiches. There is no crust control on this setting.
12. BAKE	<ul style="list-style-type: none"> Total Programme Time: 1 hour only This function can be used to : <ol style="list-style-type: none"> Bake dough that has been previously raised. Re-bake or warm previously baked bread. If you are reheating bread, check the loaf regularly and switch off manually if necessary.

Other Functional Buttons





Other Functional Buttons	Comments
COLOR button (for Crust Control)	<ul style="list-style-type: none"> Programmes 1-7 offer 3 degrees of crust which you can select repeatedly by pressing the COLOR button. You can choose Medium, Dark or Light crust. Crust control is not appropriate for the other Programmes.
DELAY TIMER buttons	<ul style="list-style-type: none"> The time delay function allows you to delay the start time of the baking by up to 12 hours, depending on the length of the baking cycle. All programmes can be combined with the time delay function. If the dough contains fresh milk, fruit or onions, do not select the time delay function, but bake the dough immediately. We also suggest that you DO NOT use this function with the CAKE programme.

Setting the Delay Timer

The time delay function allows you to delay the start time of baking by up to 12 hours, depending on the length of the baking cycle.

For example: It is 8:00p.m. and you want to have fresh bread (using the Basic setting) at 7:00a.m.

The difference between now (8:00p.m.) and 7:00a.m. is 11 hours. Connect the breadmaker to the mains socket. The preset cycle of 3:00 hours will be displayed.

Steps	Display / Button
Set the display time to 11:00 (The time difference between now and when you want the bread).	
Press to add time in 10 minutes steps.	
Press to deduct time in 10 minutes steps.	
Press the START/STOP button to start time delayed baking.	

If you keep the **TIME+** or **TIME-** buttons pressed, they will cycle to a maximum of 13:00 hours and reset to the preset programme time (in this case 3:00 hours).

The timer display shows the total time left (in hours and minutes) until the bread is finished (including the delay added and the programme time). It does not display the 1 hour KEEP WARM time after the programme is finished.

Remember to press the **START/STOP** button to commence the timer countdown - otherwise nothing will happen. If you set the timer incorrectly after the **START/STOP** button has been pressed, you are able to switch off and reset the delay period again only if mixing has not started.

Memory Recall

If the mains supply is temporarily interrupted, the process of bread making will continue automatically when power is restored. However, if the interruption exceeds 15 minutes, the breadmaker must be restarted manually. If the process has gone no further than the kneading phase when the mains supply is cut off, you may press the **START/STOP** button to resume the programme from the beginning.

Bread Recipes

To get your started with your breadmaker, here is a selection of recipes. The recipes use fast action or easy bake dried yeast.

When adding ingredients add the water first, followed by any other liquid and semi-liquid ingredients. Next add the flour followed by the other dry ingredients. Tap the pan lightly on all sides to settle the flour. This prevents the yeast from coming into contact with the liquids. Finally add the yeast in a small heap in the centre of the pan.



The recipe quantities are sufficient to bake a 700g loaf. Scale them up for larger loaves.

Recipes	Programme Menu	Ingredients	Portions
White bread	Basic or Quick	Water at room temperature (20 °C) Vegetable Oil Salt Strong White Bread Flour White Sugar Dried Yeast	1 1/3 cups 1 tbsp 1 tsp 3 1/3 cups 1 tsp 2 tsp
White bread variations	Basic or Quick	The ingredients listed below are additional to the white bread mix unless otherwise stated.	
• Cheese	Basic or Quick	Grated Cheese	3/4 cup
		• Reduce water slightly if the cheese has a high moisture content.	
• Date	Basic or Quick	Chopped Dates	1/2 cup
		• Add after the second kneading when the breadmaker sounds with a beeping tone.	
• Cranberry	Basic or Quick	Nutmeg	1 1/2 tsp
		Grated Orange Peel	1-2 tbsp
		Dried Cranberries	2-4 tbsp
		Orange Marmalade	1-2 tbsp
		Substitute Cranberry Juice for Water	
Potato	Basic or Quick	Dried Potato Flakes	1/3 cup
		Dried Parsley	1-2 tsp
		• Reduce flour by the equivalent amount of potato.	
Onion bread	Basic or Quick	Add all the ingredients at the beginning	
		Water at room temperature (20 °C)	1 1/3 cups
		Salt	1 tsp
		Powdered Milk	1 tbsp
		Strong White Bread Flour	3 1/3 cups
		Dried Onion Flakes	1/3 cup
		Butter, Chopped Into Pieces	12g (1/2 oz.)
		Sugar	1 tsp
		Dried Yeast	2 tsp
Cheese & onion bread	Basic or Quick	Milk	1 1/8 cups
		Extra Virgin Olive Oil	1 tbsp
		Grated Mature Cheddar Cheese	3/4 cup (75g / 3 oz.)
		Onion (finely grated/ food processed)	1/2
		Salt	1 tsp
		Sugar	1 tsp
		Strong White Bread Flour	3 1/3 cups
		Mustard Powder	1/2 tsp
		Dried Yeast	2 tsp

Recipes	Programme Menu	Ingredients	Portions
Garlic bread	Basic or Quick	Water at room temperature (20 °C) Olive Oil Salt Garlic (fresh pressed) Strong White Bread Flour Sugar Parmesan Cheese (grated) Basil (dried) Garlic Powder Chives (dried) Black Pepper Dried Yeast	1 1/8 cups 2 tbsp 1 1/2 tsp 3/4 tsp 3 cups 1 tbsp 3 tbsp 3/4 tsp 3/4 tsp 2 tbsp 3/4 tsp 2 tsp
Peanut butter bread	Basic or Quick	Water at room temperature (20 °C) Strong White Bread Flour Peanut Butter (smooth or crunchy) Brown Sugar Salt Dried Yeast	1 1/4 cups 3 cups 1/2 cup 1/4 cup 1 1/2 tsp 1 1/2 tsp
Rye bread	Basic or Quick	Water at room temperature (20 °C) Salt Vegetable Oil or Butter Strong White Bread Flour Rye Flour Sugar Cornmeal Caraway Seeds Dried Yeast	1 cup 1 1/4 tsp 4 tsp 2 1/4 cups 3/4 cup 2 1/2 tbsp 1 tbsp 1 1/2 tsp 2 tsp
Granary bread	Basic or Quick	Water at room temperature (20 °C) Vegetable Oil Salt Granary Bread Flour White Sugar Dried Yeast	1 1/3 cups 1 tbsp 1 tsp 3 1/3 cups 1 tsp 2 tsp
French bread	French	Water at room temperature (20 °C) Salt Strong White Bread flour Sugar Dried Yeast	1 1/4 cups 1 1/2 tsp 3 cups 1 1/2 tsp 2 tsp

Recipes	Programme Menu	Ingredients	Portions
Carrot bread	Basic	Water at room temperature (20 °C) Plain Yogurt Carrots (grated) Honey Molasses (or dark brown muscovado sugar) Strong White Bread Flour Wholemeal Bread Flour Dried Milk Salt Walnuts (chopped) Dried Yeast	3/4 cup 1/4 cup 1 cup 2 tbsp 2 tbsp 2 1/4 cups 1 cup 1 tbsp 1 1/2 tsp 1/4 cup 1 1/2 tsp
Banana bread	Whole Wheat (with Light Crust)	Water at room temperature (20 °C) Vegetable Oil Salt Honey Wholemeal Bread Flour Vanilla Essence Mashed Banana Butter (chopped into pieces) Dried Milk Strong White Bread Flour White Sugar Dried Yeast	2/3 cup 1 tbsp 1 tsp 3 tbsp 1 1/8 cups 3/4 tsp 1/2 cup 2 tbsp 2 tbsp 2 1/2 cups 1 tsp 2 tsp
Focaccia	Basic or Quick	Water at room temperature (20 °C) Olive Oil Salt Strong White Bread Flour A mixture of freshly chopped thyme, marjoram and sage* White Sugar Dried Yeast	2/3 cup 2 tbsp 1 tsp 2 1/4 cups 2 tsp 1 tsp 1 tsp
		<ul style="list-style-type: none"> • This will make a small (approx. 500g) rounded loaf. • * If you use dried herbs, reduce the quantity by half as dried herbs have a stronger flavour. 	

Recipes	Programme Menu	Ingredients	Portions
Tomato bread	Basic or Quick	Water at room temperature (20 °C)	1 cup*
		Olive Oil	2 tbsp
		Salt	1/2 tsp
		Strong White Bread Flour	3 1/3 cups
		Sundried Tomatoes	30g (2 1/4oz)
		Dried Yeast	1/2 tsp
		<ul style="list-style-type: none"> * Made up from the water used to soak the tomatoes plus fresh water. (See below) Firstly, soak the tomatoes in a little hot water for 15 minutes. Drain and chop into pieces, keeping the water. You can add the tomatoes together with all the other ingredients at the beginning of the programme. This will give a blended character to the loaf. Alternatively, you can add the tomatoes midway through the cycle, This will retain their individual character and give more flavour to the bread. 	
Brioche	Cake	Water at room temperature (20 °C)	2 1/4 tbsp
		Medium Eggs, beaten	3
		Butter (chopped into pieces)	75g (3 oz.)
		Strong White Bread flour	2 1/2 cups
		Caster Sugar	1 1/2 tbsp
		Salt	3/4 tsp
		Dried Yeast	2 1/2 tsp
		<ul style="list-style-type: none"> If you prefer your brioche with a lighter crust, stop the programme 25 minutes from the end and remove the loaf. 	
Pizza dough	Dough	Water at room temperature (20 °C)	1 1/2 cups
		Olive Oil	2 1/2 tbsp
		Strong White Bread Flour	4 1/2 cups
		Sugar	2 1/2 tbsp
		Salt	1 1/2 tsp
		Dried Yeast	2 1/4 tsp
		<ul style="list-style-type: none"> This above should be sufficient for three 12" (300mm) Pizza bases. Roll into circles on a floured surface and pinch the edges up to form a rim. Place on a greased baking sheet, cover with the pizza toppings of your choice and bake at Gas Mk.6 / 200 °C / 400 °F for 15 minutes. 	
Bun dough	Dough	Water at room temperature (20 °C)	2/3 cup
		Eggs, beaten	2
		Margarine	2 tbsp
		Strong White Bread Flour	3 cups
		Sugar	2 tbsp
		Salt	1/2 tsp
		Dried Yeast	2 tsp

Recipes	Programme Menu	Comments
Swiss buns	Dough	When the programme is completed, mould into 15 torpedo shapes on a greased baking sheet. Leave the dough to rest for 10-20 minutes (method as for pizza dough).
Doughnuts	Dough	When the programme is completed, mould into 15 balls and re-prove for 10-20 minutes. Fry in hot oil until golden brown. Using a wooden spoon, roll the doughnuts in caster sugar while they are still hot. Be careful not to burn yourself.

Wholemeal (Whole Wheat) Bread			
Recipes	Programme Menu	Ingredients	Portions
Recipe 1	Whole Wheat	Water at room temperature (20 °C) Vegetable Oil Salt Wholemeal Bread Flour White Sugar Dried Yeast	1 1/3 cups 1 tbsp 1 tsp 3 1/3 cups 1 tsp 2 tsp
Recipe 2	Whole Wheat	Water at room temperature (20 °C) Vegetable Oil Salt Wholemeal Bread Flour Dried Milk (optional) White Sugar Dried Yeast	1 1/2 cups 2 tbsp 1 1/2 tsp 4 1/2 cups 3 tbsp 2 tbsp 2 3/4 tsp
Recipe 3	Basic	Water at room temperature (20 °C) Vegetable Oil or Butter (chopped into pieces) Salt Wholemeal Bread Flour White Sugar Dried Yeast	1 1/3 cups 1 tbsp 12g (1/2 oz) 2 tsp 3 1/3 cups Pinch 2 tsp
Light wholemeal bread	Whole Wheat	Water at room temperature (20 °C) Vegetable Oil Salt Wholemeal Bread Flour Strong White Bread Flour White Sugar Dried Yeast	1 cup 1 tbsp 1 tsp 2 1/4 cups 1 1/8 cups 1 tsp 2 tsp

Recipes	Programme Menu	Ingredients	Portions
Wholemeal soda bread	Ultra Fast 1	Water at room temperature (20 °C) Natural Greek Yogurt Salt Wholemeal Bread flour Bicarbonate of Soda Baking powder	1 cup 150ml (5/8 cup) 1 tsp 3 1/3 cups 1 tsp 1 tbsps

Care and Maintenance

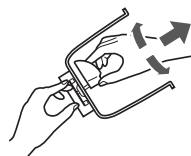
- Always disconnect the breadmaker from the mains supply immediately after use.
- Allow the breadmaker to cool down after use before you clean or store it. It takes about 30 minutes until the breadmaker is cool enough to be used again.
- Assist the breadmaker to cool down by leaving the lid open but ensure it is in a safe place away from children and pets.

Cleaning and Care

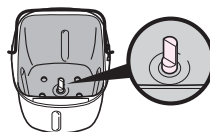
- Use only warm water with a mild liquid detergent for cleaning. Under no circumstances use chemical cleaners or solvents, oven cleaners or abrasive agents.
- Ensure the breadmaker is disconnected from the mains and has cooled down to the point where it can be safely handled.
- Pour some water into the bread pan and leave for a few minutes to assist it to cool down. Do not re-insert the bread pan into the breadmaker until it has been cleaned.
- The bread pan, kneading paddle and the Drive Shaft should be thoroughly cleaned in warm water with detergent. The bore in the kneading paddle can be cleaned with a soft bottle brush or similar implement.



- If you leave the kneading paddle fitted to the shaft it may be difficult to separate them afterwards. If this happens, fill the bread pan with warm water and add a few drops of liquid detergent. Leave it to stand for 30 minutes and then remove the kneading paddle from the shaft for cleaning.



- Rinse the bread pan and kneading paddle thoroughly to remove all traces of detergent and allow to dry. Wash the measuring cup and a spoon with sponge after every use.



- Remove all crumbs from the lid, housing and oven housing with a soft cloth.
- Wipe the housing inside and outside with a damp cloth.
- Do not immerse the breadmaker in water and never pour water into the oven housing.
- Do not allow the mains cable or mains plug to come into contact with water and do not pour water on the appliance or excessively wet the interior or the control panel.
- Clean and dry all parts carefully after use.

Maintenance





When storing the bread pan in the breadmaker, store it in the LOCKED position, but leave the kneading paddle loose in the pan and ready for assembly.

About the Nonstick Coating on the bread pan and the kneading paddle:

- To protect the nonstick coating:
- Do not use hard utensils such as metal spatulas, knives or forks.
- Do not use scrubbing brushes, hard nylon sponges or metal brushes.
- Be sure to clean after every use.
- As times goes by, the colour of the nonstick coating may change due to moisture or steam created during cooking. This is normal and has no effect on the appliance performance or use.
- Do not use benzene, thinner or chemically treated cloth for cleaning. (It may damage the Main Body or the bread pan)
- Do not place it in dishwasher or dishdryer.
- Allow the breadmaker to cool completely before storing it.
- When storing the breadmaker, be sure to close the lid and do not place items (especially heavy items) on the lid.
- Always dry the bread pan and Kneading Blade well before storing.

Hints and Tips

This guide was created to help you through any difficulties you may encounter as you learn to use your breadmaker. If your initial baking results are not completely satisfactory, please consult the following tables.

Symptom	Possible Cause	Remedy
 Bread rises too much	<ul style="list-style-type: none"> • Too much yeast or flour. • Not enough salt. • Excessive water in the bread. 	<ul style="list-style-type: none"> • Check ingredients carefully to see whether the portions are correct. • Check whether the ingredients are old or out of date. • Reduce water content.
 Bread does not rise enough	<ul style="list-style-type: none"> • Too little yeast or wrong yeast. • Damp or out of date yeast. • Yeast in contact with salt. • Water too warm. • Wrong type of flour. • Damp or out of date flour was used 	<ul style="list-style-type: none"> • Check yeast condition carefully. • Only use sachet yeast. • Keep ingredients separated. • Use fresh water at room temperature. • Use fresh bread flour. • Keep the bread flour dry and in a dark, cool place.
 Bread has collapsed	<ul style="list-style-type: none"> • Ingredients too warm. 	<ul style="list-style-type: none"> • Use water at room temperature and fresh correctly stored ingredients.
 Bread rose well but flattened during baking	<ul style="list-style-type: none"> • Too much water. • Ingredients not fresh. • Poor quality flour. 	<ul style="list-style-type: none"> • Reduce water slightly. • Do not exceed "Use by" dates. • Use fresh proper bread flour.
Bread deformed after baking	<ul style="list-style-type: none"> • Gluten content of flour too low. • Too much water. 	<ul style="list-style-type: none"> • Use fresh proper bread flour. • Reduce amount of water slightly.

Symptom	Possible Cause	Remedy
Texture lumpy or uneven	<ul style="list-style-type: none"> Flour to water ratio is incorrect. Flour is damp or out of date. 	<ul style="list-style-type: none"> Check quantity and quality of all ingredients.
Mushroom-like rough surface	<ul style="list-style-type: none"> Too much flour, especially with white bread. Excessive salt or sugar. 	<ul style="list-style-type: none"> Check quantity and quality of all ingredients.
Bread is difficult to slice	<ul style="list-style-type: none"> Bread too warm. 	<ul style="list-style-type: none"> Let bread cool on an open rack.

Q & A for Baking Bread

Question	Answer
Why do loaves sometimes vary in height and shape?	Any one of the following could affect the height and shape: temperature, weather, humidity, altitude, use of the timer and fluctuations in household current. The bread shape can also be affected if fresh ingredients are not used or measured incorrectly.
How do the loaves vary in shape depending on the season?	During summer, loaves may sometimes rise too high or collapse, causing a dent in the middle. During winter, you may have trouble getting the bread to rise. This may be solved by keeping the water temperature at about 20°C (68°F).
Why does flour occasionally stick to the side of the bread?	During the initial mixing period, small amounts of flour may sometimes stick to the sides of the bread pan and baked onto the sides of the loaf. If this happens, scrape off that portion of the outer crust with a shape knife.
Why does flour occasionally stick to the side of the cake baked using the CAKE setting?	You may not have added the ingredients in the order listed. When the add beeps sound and it's time to add additional ingredients, be sure to remove flour that remains on the sides of the bread pan using a plastic utensil.
Why is the dough sometimes very sticky and difficult to work with?	Dough may sometimes be sticky (or too wet) depending on the room and water temperatures. Try using colder water when making the dough and dust the kneading surface and your hands with flour more frequently.
Why does the top of the loaf sometimes look torn?	Sometimes the dough rises too well and the top of the loaf looks torn. However the loaf will have a very soft texture.
Can I make breads using eggs in the breadmaker?	Yes. Reduce the amount of water and replace with eggs. Put the eggs in the measuring cup first; then add water to measure accurately. Do not use the Delay Timer function when using eggs as they may spoil.
Can I use this breadmaker to make bread recipes found in other cookbooks?	The accompanying recipes were especially created for this breadmaker; results may vary when using other recipes.
Why can't the Delay Timer function be set for more than 12 hours?	Ingredients may spoil and affect the quality of the dough if left out for an extended period.
Why does the bread sometimes have a strange odor?	Too much active dry yeast or outdated ingredients (especially flour and water) may cause odors. Always measure ingredients accurately and use fresh ingredients for best results.
May I use home-ground or home-milled flour?	Depending on how coarsely ground the home-milled flour is, results may not be satisfactory. We suggest using a blend of home-ground flour and regular bread flour for best results.

Abnormal Conditions

Status	Condition Cause	Remedy
The buttons do not operate.	The mains plug is not connected to the mains socket properly or is disconnected from the mains socket.	Connect the breadmaker to the mains socket securely or connect to the mains socket.
The breadmaker makes noise during use.	The noise you may hear is the noise of the motor during the kneading process.	This is normal. It does not indicate any malfunction.
Some smokes comes out of the steam vent and there is a burning smell.	Ingredients or baked product such as bread crumbs have collected on the Heating Element or inside of the breadmaker.	Unplug the breadmaker and allow it to cool before cleaning. Make sure to clean the breadmaker after each use.
The Display shows E:EE.	The temperature sensor is inoperative.	Have the breadmaker examined by Qualified Technician.
The Display shows H:HH.	The internal temperature is too high	Switch the breadmaker off, remove the bread pan, leave the lid open and wait until the breadmaker has cooled down.

Specification

Input Voltage	230V ~50Hz
Power Consumption	600W

Safety Warnings

- Please read all the instructions and familiarise yourself with the features and operation of your breadmaker before using the appliance. Make sure you read all the safety notes carefully and retain for future reference.
- Before using this appliance ensure that the voltage of your electricity supply is the same as that indicated on the rating plate of the appliance.
- Directly after bread making the appliance is HOT. Always use oven gloves when touching the appliance or the bread pan after baking.
- Unplug the appliance after use and allow it to cool before handling or cleaning any parts. Pull on the mains plug, not the mains cable.
- This appliance is for normal household use only. Do not use it for professional catering.
- Do not use the breadmaker outdoors.
- Do not immerse the appliance or the mains cable or plug in water or other liquids.
- Do not use the appliance near a source of heat or on an unstable surface.
- Use the appliance only on heat resistant surfaces. If the work surface is excessively smooth the appliance should be placed on a non-slip mat.
- Ensure the appliance is not exposed to direct sunlight.
- At least 100mm clearance must be provided on all sides of the appliance.
- Close supervision is necessary when this appliance is used near children.
- When selecting the location for the appliance, ensure that children do not have access to it.
- Ensure that the mains cable does not touch any hot surface and that it does not overhang a table edge.
- Check the appliance and the mains cable regularly for damage. If there is damage of any kind, the appliance should not be used. Do not repair the appliance yourself, always consult a qualified technician.
- Do not cover the appliance when in use.
- Never leave the appliance to operate unsupervised.
- This appliance 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 instructions concerning the use of the appliance by a person responsible for their safety.
- Do not use attachments or accessories that did not come with this appliance, or that are not recommended by the manufacturer.
- Do not operate the appliance empty.
- Do not dent or damage the bread pan. The appliance will not operate properly if damaged.
- When baking bread, never bake amounts greater than the maximum recommended in the recipes accompanying this manual. If you do, the bread may not bake evenly and the dough could overflow.
- Do not use the appliance for any other uses than its intended use.

NOTE: If you require a replacement for any of the items listed below, please quote their corresponding part numbers:

Replacement Part	Part Number
Bread Pan (inside the main unit)	XBM1139S-V-5
Kneading Paddle (inside the main unit)	XBM1139S-V-1
Measuring Cup	XBM1139S-V-2
Measuring Spoon	XBM1139S-V-3
Kneading Paddle Puller Tool	XBM1139S-V-4
Instruction Manual	L90BMS10-A



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0870 6001 338 (UK customers only) Calls charged at National Rate.

Notes for battery disposal

The batteries used with this product contain chemicals that are harmful to the environment. To preserve our environment, dispose of used batteries according to your local laws or regulations. Do not dispose of batteries with normal household waste.

For more information, please contact the local authority or your retailer where you purchased the product.



This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.

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