

RECKE

— Quality First —

BREAD MAKER

BM-30

1000g



USER MANUAL

RECKE INDUSTRIES LIMITED
www.reckestyle.com

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INTRODUCTION

Dear Customer,

Thank you for choosing RECKE product.

RECKE is the brand focused on high standards of quality, reliability, and modern design with continuous customer care in mind.

We hope that you will enjoy using RECKE BM-30 bread maker and consider purchasing other products offered by RECKE.

For proper handling and care of the RECKE bread maker, we recommend reading this User Manual, which contains important operating, safety, and maintenance instructions.

For any further information about RECKE and its products, please visit our website: **www.reckestyle.com**

Everyone loves the smell of freshly baked bread, as it brings us back to our childhood. However, the old fashioned way to bake the bread is very time consuming and highly unpredictable.

The RECKE BM-30 Bread Maker is a machine designed to allow you to bake home-made breads, pastries, cakes, jams and more. In addition, it is very easy to operate and has a wide range of pre-programmed settings.

With the RECKE BM-30 you will have the opportunity to bake delicious bread for sandwiches and breakfast or even that special bread for those special occasions. The RECKE BM-30 takes care of all of the work and calculations for your convenience, so that the results are always predictable and satisfying.

The machine is equipped with special programs that do everything from kneading the dough, letting it rise and baking the bread. All of the cycles are also simply a touch of a button.

There are a range of 18 automatic programs that can bake anything from regular white and whole wheat bread to gluten-free breads. You also get 3 adjustable crust settings and a 13-hour delayed start option for additional convenience. The RECKE BM-30 Bread Maker also allows you to bake different size loaves of bread: 500g, 750g, 1000g. The bread comes out light and the crust is perfect.

Our little gift – a book of recipes designed especially for you by the best chefs – will be your companion into your new journey of bread making! All of the recipes are easy to follow and were specially designed for use with the RECKE BM-30 Bread Maker.

The classic design and stainless steel exterior fits well into any designer kitchen. Who knew that baking bread could be so easy and fun!

IMPORTANT SAFETY INFORMATION



IMPORTANT NOTE!

Follow the instructions below to avoid injuring yourself or others as well as damaging personal property.


- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- Appliance to be used in accordance with its intended purpose. Any other use, especially misuse, can lead to potential injuries.
- Please keep electrical connectors of the bread maker away from humidity and liquids, as it may cause malfunction and user can receive a severe electric shock.
- Plug the bread maker only into the corresponding ground sockets.
- This product matches to 250V/10A or above socket with three cords, and should have earth wire, also should prevent from the connection of none electric ferrous wire and earth wire.
- Make sure your electricity supply is the same as the one shown on the underside of your bread maker.
- Always unplug this appliance after use, before fitting or removing parts or before cleaning.
- It can't be used outdoors or in wet place.
- To avoid electric shock, do not immerse the appliance, power wire and plug in water or other liquids. If any liquid spill on the unit, disconnect the power supply immediately.
- Do not touch the appliance with wet or damp hands.
- Do not install near any heat sources or in a humid place, or other similar places; do not expose the unit to direct sunlight.
- Do not let the electrical supply cord hang over the edge of a work surface or allow it to touch hot surfaces such as a gas or electric hob.
- Don't let children operate the product, and place it out of children's reach.
- Leave enough room around the bread maker, at least a distance of 11cm.
- You should not put it in the place which is near water heater, electric stove or other heating source.
- Before operation, please make sure the bread pan is installed correctly; don't put hard fruit and other hard objects into the bread pan.
- After the plug is plugged to the socket, don't use brush that with tinsel to swab or clean the bread maker (to avoid risk of electric shock).
- When it is operating, don't open the cover or put your hand into the bread pan.
- Maintenance procedures must be carried out only at authorized service centers.
- Do not touch hot surfaces to avoid being burned.
- Bread maker heating element surface is subject to residual heat after use. Do not touch heating element immediately after cooking. Allow the appliance to cool first.
- Do not place paper, plastic, or other flammable objects in the bread maker.
- Always use the accessories included with this appliance. The use of third-party accessories may damage the appliance and void the warranty.

Bread maker RECKE BM-30

- Never beat the top or the edge of the bread pan to remove the bread as this may damage the bread pan. Always use oven gloves to remove the hot bread pan.
- The bread maker needs to be cleaned regularly after each subsequent use in accordance with Cleaning Instructions, please refer to “Cleaning and Maintenance” chapter.
- Do not use this appliance if there is any visible sign of damage to the supply cord or if it has been accidentally dropped.
- Do not leave appliance unattended when it is plugged in.
- Never turn off the appliance by pulling the power cord. To disconnect the appliance from the wall outlet, grasp the plug, not the cord.
- Do not cover the vents on the side of the machine and ensure there is adequate ventilation around the bread maker during operation.
- To clean, wipe the appliance with a soft damp cloth. Do not use harsh or abrasive cleaners, chemical cleaners or solvents, abrasive scouring pads or metal implements.
- Make sure the appliance has sufficient ventilation.

BEFORE USING YOUR BREAD MAKER FOR THE FIRST TIME

- Please, remove all the packaging accessories.
- Install the bread maker on a dry, flat and heat-resistant surface.
- The bread maker should be operated on a separate electrical circuit from other operating appliances.
- The bread maker must be kept at a distance of at least 11 cm from other objects when it is working.
- Thoroughly rinse the bread pan, measuring cup and spoon, extraction hook, kneading paddles with warm water and detergent. Dry thoroughly. Do not use any abrasive cleaners.
- Make sure there are no foreign objects in the bread pan.
- Make sure that make bread pan and kneading paddle are firmly attached.

NOTE! During the first use, this product may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal for a newly manufactured appliance. In order to burn off the manufacturing oils follow the following instructions: go to the “Menu”  button, select the “Senior” program and bake empty for about 10 minutes.

Bread pan

*Remember to attach your kneading paddles FIRST, then add the ingredients.

To remove the bread pan: turn the bread pan slightly counter-clockwise.

*After baking, make sure you always wear oven mitts to avoid being burned.

Installation of the bread pan

Press the bread pan down and turn slightly clockwise to lock into place.

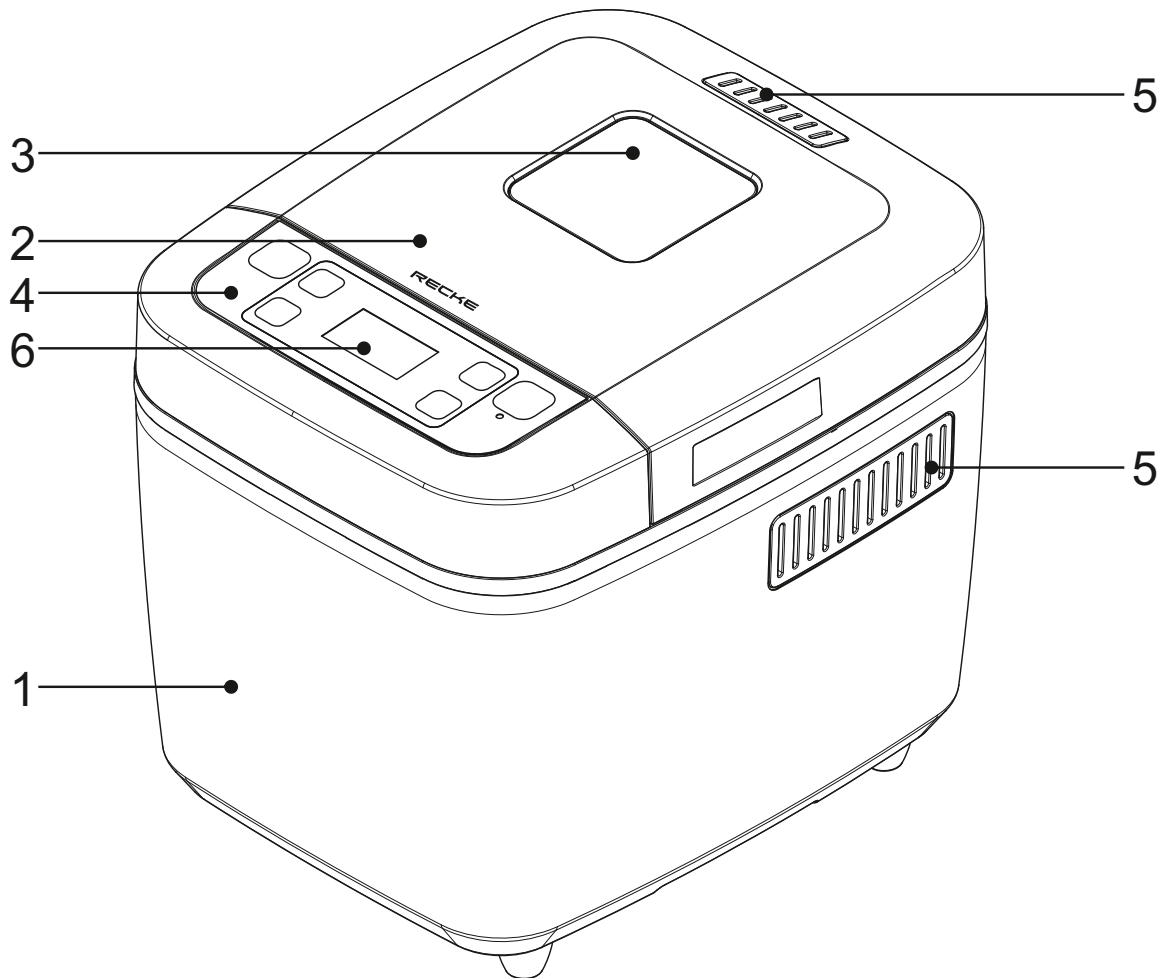
NOTE! Make sure that the bread pan is properly installed in the bread maker.

Installation of kneading paddle

Mount the kneading paddle on the shaft, flat side down.

NOTE! Match the shape of the hole with that of the Rotating Shaft.

FEATURES AND TECHNICAL SPECIFICATIONS



1. Body
2. Lid
3. Viewing window
4. Control panel
5. Ventilation holes
6. Display

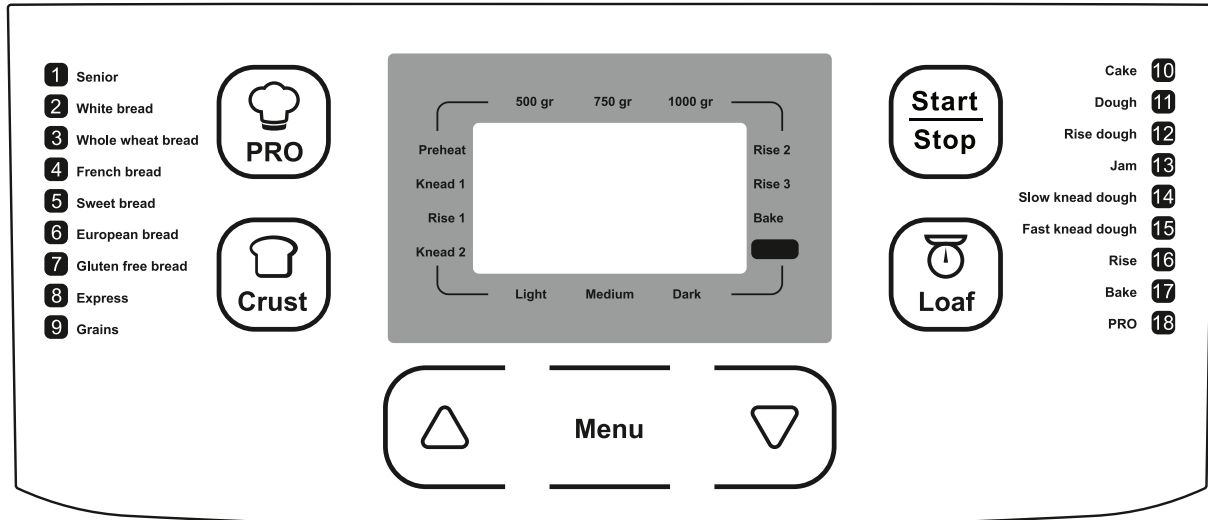
ACCESSORIES

Bread pan	1 unit
Measuring cup	1 unit
Measuring spoon	1 unit
Extraction hook	1 unit
Kneading paddles	2 units
Power cord	1 unit
User manual	1 unit
Recipe book	1 unit
Warranty book	1 unit

TECHNICAL SPECIFICATIONS

Model	BM-30
Rated power	450 Watt
Dimensions (LxWxH)	380x316x340
Weight	5.38 kg
Capacity	500g/750g/1000g
Total number of automatic programs	18 automatic, 18 manual
The warming function	yes (up to 60 minutes)
Delay setting time	up to 13 hours
Express baking	yes
Gluten free bread	yes
Power failure backup system	up to 20 minutes
Bread pan inner coating	non-stick ceramic

CONTROL PANEL DISPLAY



1. The **“Menu”** button is designed to select the required cooking program. Each pressing is accompanied by the short sound signal. The selected program is displayed on the LCD screen.
2. The **“Start/Stop”** button allows you to launch the cooking program, also it allows you to cancel the selected cooking program.
3. The **“Loaf”** button allows you to select the loaf size, press the button until the indicator moves to the required loaf size: **500g/750g/1000g**.
4. You can also select the crust color by pressing the **“Crust”** button until the indicator moves to the required crust: **Light/ Medium /Dark**.
5. The **“PRO”** program allows you to adjust temperature settings. It also allows you to store your current program settings. They will be automatically saved and displayed the next time you switch on the appliance.
6. Using **“Up/Down”** arrow keys you can adjust the cooking time.

The LCD screen displays the selections you have made for the bread-making process, including the size of your loaf, the chosen crust color and the stage of the bread-making process. When plugged into a power point, the appliance will sound a signal and the LCD screen will light up.

BREAD MAKING INGREDIENTS

Bread flour

Bread flour has a high content of gluten (it can also be called high-gluten flour which contains high protein), it has good elasticity and can keep the bread from collapsing after rising. As the gluten content is higher than normal flour, it can be used for making bread in large sizes. Bread flour is the most important ingredient in making bread.

Plain flour (all-purpose flour)

Plain flour can be used in a whole range of baking, from crusty breads to fine cakes and pastries.

Whole wheat flour

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

Black wheat flour

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

Self-raising flour

It's basically ordinary all-purpose flour that has baking powder and salt added to it. It is used for making cakes and biscuits as it gives the baked product a tender texture.

Corn flour and oatmeal flour

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

Sugar

Sugar is a very important ingredient, which increases the sweet taste and color of the bread. Sugar is also considered as nourishment for the yeast. White sugar is largely used but brown sugar, powdered sugar or cotton sugar may be used for special dietary requirements.

Yeast

1 tbsp. active dry yeast = $\frac{3}{4}$ tbsp. instant yeast

5 tbsp. active dry yeast = $3\frac{3}{4}$ tbsp. instant yeast

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

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperatures. Before using it check the production date and storage life of your yeast. Refrigerate it as soon as possible after each use. Usually the main cause of bread failing to rise is bad yeast. The method described below will check whether your yeast is fresh and active.

(a) Pour $\frac{1}{2}$ cup warm water (45-50°C) into a measuring cup.

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

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

(d) The froth that appears should come up to 1 cups worth. Otherwise the yeast is dead or inactive.

Salt

Salt is necessary to improve the flavor and crust color of the bread. Salt can also stop the yeast from working. Never use too much salt in a recipe.

Egg

Eggs can improve bread texture and make the bread more nourishing and larger in size. The egg must be added and mixed in evenly.

Grease, butter and vegetable oil

Grease can make bread soft but can reduce storage life. Butter should be melted or chopped into small pieces before using.

Baking powder

Baking powder is used for rising the ultra-fast bread and cakes, as it does not need time to rise and instead produces air. The air will form to soften the texture of the bread or cakes.

Soda

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

Water and other liquid

Water is an essential ingredient for making bread. Generally speaking the water temperature should be between 20°C and 25°C for the best results. The water may be replaced with fresh milk or water mixed with 2% milk powder, which will enhance the breads' flavor and improve crust color.

BREAD MAKING PROCESS

Step 1 – Open the lid and remove the bread pan.

Always remove the bread pan from the bread maker before adding ingredients to ensure they are not spilt into the baking chamber and the heating element.

Step 2 – Insert the kneading paddle.

It is important that the kneading paddle is properly inserted on the shaft in the base of the bread pan by aligning the flat edge on the inside of the kneading paddle with the flat sides of the shaft. If the paddle is not inserted correctly the ingredients may not be mixed and kneaded properly.

Step 3 – Add ingredients to the bread pan




It is IMPORTANT that the ingredients are added in the correct order and that the ingredients are measured and weighed accurately or the dough may not mix correctly or rise sufficiently. All ingredients should be at room temperature 20-25°C. 1 measuring cup = 300 ml.


Ingredients should be added in the following order:




1. Liquid ingredients: milk/water, eggs
2. Dry ingredients: salt, sugar, flour
3. Yeast

NOTE! Mound the flour into the pan, make a small hollow in the center and place the yeast there. If the yeast contacts the water before the kneading, the bread may not rise well. Therefore always add yeast last!



HOW TO USE YOUR BREAD MAKER

1. Plug the bread maker into an outlet. The display turns on.
2. Select the bread program by repeatedly pressing the “Menu”  button
3. Choose a crust color by pressing the “Crust”  button until the arrow in the window lines up with either “Light”, “Medium” or “Dark”. Some programs do not have the crust selection option, in this case, skip this step.
4. Repeatedly press the “Loaf”  button to select which loaf you would like to bake until the arrow in the window lines up with either “500g”, “750g” or “1000g”.

TIPS: if you would like to save the current settings (for example, the “Senior” (1) program), simply press the “PRO”  button and the bread maker will save the settings automatically.


5. Press **Up**  and **Down**  buttons to adjust the cooking time.
6. Press the “Start/Stop”  button to commence operation, stop the cooking process or discard the program. Upon pressing the button you will hear a beep sound, the total setting time on the LCD screen will be flashing.

Power failure backup system

The bread maker is equipped with a power failure backup system or memory. If the power system is interrupted during the course of bread making, the process of making bread will be continued automatically within 20 minutes, even without pressing the “Start/Stop”  button. If the interruption time exceeds 20 minutes, the memory cannot be kept and you must discard the ingredients in the bread pan and start again. If the dough has not entered the rising phase when the power supply breaks off, you can press the “Start/Stop”  button directly to continue the program from the beginning.

After the bread is baked

When the baking is complete, 10 beeps will sound to alert you that the bread is ready, and then the unit will automatically switch to a warm setting.

Important: The bread maker has an automatic “Keep warm” setting that will keep your bread warm for up to 1 hour. Press the “Start/Stop”  button for 3 seconds to cancel the “Keep warm” setting.

We recommend however to remove the bread from the bread maker right away to preserve its freshness.

NOTE! Use pot holders or oven mitts to carefully lift the pan by its handle from the bread maker.

Turn the pan upside down and gently shake it until the bread comes out.




NOTE! The bread pan has a non-stick coated finish so that the bread should come out easily. Do not use metal utensils to remove bread as they may scratch the non-stick coating.





TIPS: Let the bread maker cool down thoroughly before using it again.

If there is an operational problem with the appliance, you may see an equal sign - message in the display window. If "HHH" appears in the display window, it indicates that the unit has not cooled sufficiently after baking to use immediately again. In this case, allow the bread maker to cool down for 10 – 20 minutes.

Delay function

The maximum delay time is **13 hours**

E.g. it is 6:00 pm and you want to have your bread on the following day at 6:00 am. First, press the "Menu"  button and select the required program. Each time pressing the "Up"  and "Down"  arrows you can increase/decrease the delayed start time by 10 minute increments. Set the delay time to 12:00.

1. Press the "Menu"  button until the required program is selected.
2. Set the delayed time: you simply have to press the "Up"  and "Down"  arrows on the control panel until the display panel reads 12:00 for 12 hours. The time will advance or go back in 10-minute intervals.
3. Once you have set the time, press the "Start/Stop"  button and in 12 hours fresh bread will be ready by the time you get up.

Warning display

If you have selected the "Jam" or the "Bake" program and the temperature inside the appliance is higher than 80°C, then the display screen will show "HHH" sign and will not switch to the working mode. For the rest programs if the temperature exceeds 45°C, then the same "HHH" sign will appear on the display screen. It means that the unit has not cooled sufficiently after baking to use immediately again. Unplug the unit and allow it to cool. If the display shows "EE1" sign, it means that the appliance is still too hot. Wait for "EE0" sign to appear on the display, which means that the unit has cooled down.

AUTOMATIC PROGRAMS

1. The “**Senior**” program most commonly used to make a regular white loaf of bread. It can be used for almost any bread recipe containing mostly bread flour.
2. The “**White bread**” program is used for breads that primarily include white bread flour.
3. The “**Whole wheat bread**” program is used for recipes with significant amounts of whole wheat or rye flour, oats or bran.
4. The “**French bread**” program is best suited for breads low in fat and sugar, which results in a crisp crust and coarse, chewy interior.
5. The “**Sweet bread**” program is specifically designed to bake breads with high amounts of sugar, fats, and proteins.
6. The “**European bread**” program is suitable for baking different varieties of white bread, or a combination of rye and wheat flours.
7. The “**Gluten free bread**” program is designed for baking gluten-free bread. Take particular care with your recipe to ensure all ingredients are gluten-free.
8. Select the “**Express**” program if you need to bake a loaf of white bread within a smaller amount of time.
9. The “**Grains**” program is recommended for cooking rice or cereals.
10. The “**Cake**” program is recommended for baking various types of cakes with different fillings.
11. Select the “**Dough**” program if you just want the bread maker to make dough. After the kneading process you can bake the dough in a traditional oven.
12. The “**Rise dough**” program is designed for making yeast dough, but it will not be baked.
13. Use the “**Jam**” program for processing fresh fruit or making marmalade or jam.
14. The “**Slow knead dough**” program is designed for a slow kneading of the dough.
15. The “**Fast knead dough**” program is designed for a quick kneading of the dough.
16. In the “**Rise**” program the dough is heated so that it can rise, but it will not be baked.
17. The “**Bake**” program is intended for ready-made dough which you perhaps had already made in advance. This program can only be used for the final stage of the baking process.
18. The “**PRO**” program allows you to adjust temperature settings. It also allows you to store your current program settings. They will be automatically saved and displayed the next time you switch on the appliance.

BEFORE APPLYING TO THE SERVICE CENTER

Problem	Cause	Solution
Bread collapses when baked	Dough rose unevenly and or too quickly, due to: <ul style="list-style-type: none"> • Excess moisture • Too much liquid or too much yeast was used • High humidity and / or heat 	<ul style="list-style-type: none"> • Only use bread flour and whole grain flour that is stored in an airtight container • Measure all liquids using measuring cups specifically designed for measuring liquids. • Dough will rise too quickly and unevenly during hot and/or humid days
Heavy, dense texture	<ul style="list-style-type: none"> • Too much flour or not enough liquid • Too much fruits, whole grain or other added ingredients 	<ul style="list-style-type: none"> • Adjust liquid amount • Adjust the amount of ingredients used
Open, coarse or holey texture	<ul style="list-style-type: none"> • Too much water was used • Salt omitted • Overheated liquid was used 	<ul style="list-style-type: none"> • Adjust liquid amount. • Adjust the amount of ingredients used, or double check if any ingredient was omitted. • Change liquid or cool down to room temperature.
The bottom and the sides are covered with too much flour.	<ul style="list-style-type: none"> • Strong glutinosity ingredients in bread such as butter and bananas etc. • You have used too much flour or not enough liquid. 	Do not add strong glutinosity ingredients into bread. Check the recipe and measure the right quantity by using scales or the supplied measuring cup.
The bread is too dark	<ul style="list-style-type: none"> • You are using too much sugar • You chose the wrong crust color. 	If baking color is too dark for the recipe with excessive sugar, press the “Start/ Stop” button to interrupt the program 5-10 minutes ahead of intended finishing time. Before removing the bread you should keep the bread or cake in bread pan for about 20 minutes with the cover closed.
Smoke emitted from chamber or steam vent	You might have spilled ingredients onto the heating element.	During the mixing process, a small amount of flour, or some raisins, may have ended up in the baking chamber. Remove these ingredients (allow the bread maker to cool down before)
Bread bottom crust is too thick	The bread is kept warm in the bread pan for a long time, which results in a considerable loss of water.	Take bread out soon without keeping it warm.

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The ingredients are poorly stirred and baked	<ul style="list-style-type: none"> • The selected menu program is improper. • The lid was opened several times during the operation, which led to the bread being dry and lacking a brown crust. • Stir resistance is too large so the kneader cannot rotate and stir properly. 	<ul style="list-style-type: none"> • Select the proper program menu. • Do not open the lid until the bakery is ready. • Check the kneader hole, then take the bread pan out and operate without load. If the problem is not fixed, contact the authorized service center.
It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking the bread out, put hot water into the bread pan and let the kneader soak for around 10 minutes, then take it out and clean.
The display shows "HHH" after you have pressed the "Start/Stop" button	The temperature in bread maker is too high to make bread.	Press the " Start/Stop " button and unplug bread maker. Allow the appliance to cool.
The motor noise is heard but the dough is not stirred	Bread pan is fixed improperly or dough is too large to be stirred.	Check whether the bread pan is fixed properly, the dough is made according to the recipe and the ingredients are weighed accurately.
The dough rose too high.	<ul style="list-style-type: none"> • Either you used too much yeast or • You forgot to add the salt. 	Try using less yeast
The bread did not rise enough.	<ul style="list-style-type: none"> • No yeast or the amount of yeast is not sufficient, moreover, • Yeast may have a poor activity as water temperature is too high or yeast is mixed together with salt • The environment temperature is lower. 	Check the amount and performance of yeast, increase the environment temperature properly.
Bread size is so large as to push cover	<ul style="list-style-type: none"> • The amount of yeast, flour or water is excessive • The temperature in the room is too high. 	Check these factors and reduce the amount of ingredients according to the instructions.

The recommendations provided above are based on the assessment and analysis of the most common operation problems.

For safety reasons, do not disassemble or repair the appliance on your own. If the problem persists, contact Authorized Service Centre.

CLEANING AND MAINTENANCE

1. Unplug the bread maker and let it cool down fully before cleaning.
2. Wipe all other surfaces, internal and external, with a damp cloth. Don't immerse the bread maker in water or any other liquid.
3. **Bread pan:** Clean the bread pan with a soft damp cloth if necessary, dry with a soft cloth. Do not use harsh or abrasive cleaners, chemical cleaners or solvents, abrasive scouring pads or metal implements. Avoid scratching the non-stick surfaces.
4. **Kneading paddle:** If kneading paddle is difficult to remove from the bread pan, pour in sufficient warm soapy water to cover the paddle and leave to soak for 10 – 15 minutes

All removable parts should be thoroughly cleaned, dried and placed back into their original position.

Settings

1. Be sure to use the bread maker in a room that is free of drafts and is at least 15°C, but not warmer than 34°C.
2. The humidity should also be below 95%.
3. It is important that there is no flammable gas leaking close to the bread maker and make sure to leave the bread maker far enough from the electrical outlet.

SUMMARY TABLE OF AUTOMATIC PROGRAMS

PROGRAM	SENIOR			WHITE BREAD			WHOLE WHEAT BREAD			FRENCH BREAD			SWEET BREAD			EUROPEAN BREAD			GLUTEN FREE BREAD		
	1000 g	750g	500g	1000g	750g	500g	1000g	750g	500g	1000g	750g	500g	1000g	750g	500g	1000g	750g	500g	1000g	750g	500g
LOAF SIZE WORKING TIME	4:10	4:05	4:00	3:00	2:55	2:50	3:40	3:35	3:30	3:30	3:25	3:20	2:58	2:53	2:48	3:00	2:55	2:50	2:55	2:50	2:45
PRE HEAT	10	10	10	N/A	N/A	N/A	5	5	5	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
KNEAD 1	14	13	12	12	11	10	13	12	11	14	13	12	13	12	11	12	11	10	11	10	9
RISE 1	41	40	40	21	20	20	31	30	30	29	28	28	21	20	20	26	25	25	21	20	20
KNEAD 2	20	19	18	18	16	15	18	17	16	18	17	16	18	17	16	15	14	13	15	14	13
RISE 2	45	45	45	26	26	26	38	38	38	31	31	31	26	26	26	25	25	25	23	23	23
RISE 3	55	55	55	40	40	40	50	50	50	45	45	45	40	40	40	37	37	37	40	40	40
BAKE	65	63	60	65	63	60	65	63	60	73	71	68	60	58	55	65	63	60	65	63	60
KEEP WARM	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60	60
DELAY TIME	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours	13 hours

PROGRAM	EXPRESS			GRAINS	CAKE			DOUGH	RISE DOUGH	JAM	SLOW KNEAD DOUGH	FAST KNEAD DOUGH	RISE	BAKE	PRO
	1000g	750g	500g		1000g	750g	500g								
LOAF SIZE WORKING TIME	1:30			1:15	1:40	1:38	1:36	0:20	1:30	1:20	0:30	0:15	0:10-2:00	0:10-1:30	2:55
PRE HEAT	N/A	N/A	N/A	28+	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	0-30(0)
KNEAD 1	2	2	2	47+	18	18	18	10	20	N/A	10	15	N/A	N/A	5-15(11)
RISE 1	N/A	N/A	N/A	N/A	5	5	5	1	N/A	15+	5	N/A	50	N/A	20-60(20)
KNEAD 2	12	12	11	N/A	N/A	N/A	N/A	9	N/A	N/A	15	N/A	N/A	N/A	5-20(15)
RISE 2	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	30	N/A	N/A	N/A	N/A	N/A	5-120(26)
RISE 3	31	31	32	N/A	N/A	N/A	N/A	N/A	40	45+	N/A	N/A	N/A	N/A	0-120(40)
BAKE	45	43	40	N/A	67	65	63	N/A	N/A		N/A	N/A	N/A	0	0-80(63)
KEEP WARM	60	60	60	N/A	60	60	60	N/A	N/A	N/A	N/A	N/A	N/A	60	0-60(60)
DELAY TIME	1:25	1:23	1:20	N/A	N/A	N/A	N/A	13 hours	13 hours	N/A	13 hours	13 hours	N/A	N/A	13 hours

WARRANTY TERMS

This product is subject to 2 years warranty from the date of purchase. During this warranty period, the manufacturer is obliged to provide the warranty coverage at Authorized Service Centers by seeking to repair the hardware, replace the defected parts, or replace the product itself. This warranty is valid only if the seal of the shop, together with the signature of the salesperson in the warranty book, confirm the original date of purchase. This warranty is recognized only if the product was used in strict compliance with the instructions outlined in the User Manual, not repaired or disassembled, and not damaged through misuse. It also assumes no missing accessories. The warranty does not cover wear, tear during daily usage of both the appliance and the consumables (filters, bulbs, non-stick ceramic coating, rubber seals, etc.).

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