# Table of Contents

**Safety Instructions** ............................................. 2
- Keep electrical equipment out of reach of children ............................................. 2
- Setting the appliance up safely ............................................. 2
- Power connection ............................................. 3
- Handling the breadmaker safely ............................................. 3
- Never undertake your own repairs ............................................. 4
- Cleaning and maintenance ............................................. 4

**Appliance Description** ............................................. 5
- Appliance and accessories ............................................. 5
- Operating field ............................................. 6
- Items supplied ............................................. 8

**Available Programs** ............................................. 9
- Bread dough programs ............................................. 9
- Quick-baking program ............................................. 9
- Program “Knead only” ............................................. 10
- Other programs ............................................. 10

**Operation** ............................................. 11
- Setting up the unit ............................................. 11
- Preparing the dough ............................................. 11
- Before first use ............................................. 12
- Operation ............................................. 12
- Further settings ............................................. 13

**Program Sequences** ............................................. 15

**Recipe Examples** ............................................. 17
- Notes on preparing dough ............................................. 17
- Recipes ............................................. 18

**Dealing with Problems** ............................................. 20

**Technical Data** ............................................. 21
TABLE OF CONTENTS
SAFETY INSTRUCTIONS

About these instructions
Please read these instructions carefully before using the system. Note the warnings in the operating instructions.
Always keep the operating instructions close to hand. If you sell the appliance or give it away, make sure you also hand over these instructions and the guarantee card.

Keep electrical equipment out of reach of children

- Never allow children to use electrical devices unattended.
- Keep plastic packaging out of the reach of children. There is a risk of suffocation.

Setting the appliance up safely

- Place the appliance on a heat-resistant, sturdy and level surface.
- Never place the appliance on the edge of a table - it could tip over and fall down.
- The appliance must be placed at least 10 cm away from the wall and from other units (to the back and sides). Do not cover the air vent slots.
- Do not set up the appliance near easily flammable materials (curtains, drapes, paper, etc.). There is a risk of combustion.
- Do not place the appliance directly next to a gas or electric cooker or next to another hot oven.
- Never set up the appliance over a hotplate or other heat-generating appliances (grill, deep fryer); not even if an exhauster is installed above it.
- Do not permit moisture to penetrate the housing. There is a risk of electric shock.
- Do not use the appliance out-of-doors.
SAFETY INSTRUCTIONS

Power connection

☐ Only connect the appliance to a power socket 230 V ~ 50 Hz that is easy to reach and is close to the place where you have set up the appliance. The power socket must be freely accessible so that you can unplug the appliance quickly if you should need to do so.

Handling the breadmaker safely

General instructions

☐ Never leave the appliance unattended during operation.
☐ Never use the appliance if it has been damaged or if the mains cable or plug shows signs of damage.

Appliance and mains cable

☐ Never touch the appliance, mains cable and plug with wet hands. There is a risk of electric shock.
☐ Never immerse the appliance, the mains cable or the plug in water or other liquids.

Mains cable

☐ The mains cable may not be wrapped around the appliance during use. It may not touch any hot surfaces. This could damage it.
☐ Do not kink or pinch the mains cable.
☐ Always remove the mains cable from the mains socket by grasping the plug - do not pull the cable itself.
☐ Before unplugging the mains cable, switch off the appliance.

Appliance

☐ The viewing window and the dough container will become very hot during operation. Use pot holders when removing the dough container.
☐ Do not move the appliance when in operation.
☐ Do not use the dough container as storage for other objects.
☐ Only operate the appliance when the dough container is filled. Operation without dough can lead to overheating.
☐ Take the dough container out of the appliance when you fill it to avoid contaminating the baking chamber.
☐ Use only the original accessory parts.
SAFETY INSTRUCTIONS

**Never undertake your own repairs**

- If the plug, cable or appliance is damaged, immediately remove the plug from the power supply.
- A damaged mains cable may only be replaced by our Service Centre or by a qualified specialist workshop to prevent risks.
- Never try to open and/or repair the appliance yourself. There is a risk of electric shock. If there is a defect contact our Service Centre or other suitable specialist workshop service.

**Cleaning and maintenance**

- Pull the plug from the socket before cleaning the appliance.
- Never immerse the appliance or the plug or the mains cable in water or other liquids.
- Allow the appliance to cool down completely.
- Do not use cleaning solutions that could damage the surface of the appliance.

> The accessory parts are not dishwasher safe.
APPLIANCE DESCRIPTION

Appliance and accessories

1 Lid
2 Vents:  NEVER COVER!
3 Lid handle
4 Viewing window
5 Heating spiral
6 Tension spring
7 Drive shaft
8 Baking area
9 Wooden spatula
10 Operating and display field
11 On/Off switch under the appliance
12 Measuring spoon
13 Measuring cup
14 Dough container
15 Dough hook
1 Digital display
Once the appliance is connected to the mains and switched on, "13:23" will appear in the display. "1" indicates that Program 1 (normal) is on. "3:23" indicates the program duration (3 hours, 23 minutes). The other default settings after switching on the appliance are medium bread weight and medium browning level, which is displayed by the two arrows at the upper edge of the display.

2 Time buttons
The breadmaker can bake time-delayed so that the freshly baked bread is ready at the desired time. By using these two buttons you can set the total time at which the bread should be finished. The maximum adjustable time is up to 15 hours, depending on bread size and the selected program. Each time you press a time button, the time delay is increased or decreased by 10 minutes. Please note that the fixed baking times of the programs cannot be shortened.

3 Selection buttons
The breadmaker has 10 different baking programs that can be selected by pressing the selection button. Press the button as often as needed until the desired program appears at the left display edge.

4 Browning button
The browning level can be selected in the programs 1 to 6 and in program 10 using the browning button. If you press this button, the time in the display will change on the one hand, and on the other an arrow will appear indicating whether "light", "medium" or "dark" was selected.
5 **Size button**
The bread weight 1.5 lb, 2.0 or 2.5 lb can be selected in the programs 1 to 6. The breadmaker is preset to 2.0 lb. Keep pressing the button until the arrow appears below the desired weight.

6 **On/Off Indicator LED**
The LED lights up as soon as the appliance is switched on and supplied with power.

7 **Operating LED**
The LED lights up if a baking program is running (possibly time-delayed).

8 **Start/Stop button**
This button lets you start or cancel the program you selected. Press this button as well for time-delayed operation.

9 **Program list**
List of baking programs that can be called up using the selection button.
**APPLIANCE DESCRIPTION**

**Items supplied**

When unpacking, ensure that the following parts are included:

- 1 x Breadmaker
- 1 x Dough container
- 2 x Dough hooks
- 1 x Measuring cup
- 1 x Measuring spoon
- 2 x Wooden spatula
- Operating instructions and guarantee card
AVAILABLE PROGRAMS

Bread dough programs

These programs are intended for bread dough with dry yeast. The dough can be baked in three speed levels: “Normal”, “Fast” and “Express”.

Normal
Basic program for normal bread dough.

Baguette
Program for breads made of white, finely ground flour in the French style and light breads with a crispy crust.

Wholemeal bread
Program for dough containing a larger portion of wholemeal wheat, rye, oatmeal or bran. This program extends the third fermentation process so that the heavier flour can rise. These breads are usually smaller and more compact.

Since wholemeal dough must be saturated with water, this dough should not be baked with time delay.

Sweet bread
Program for pastry, cake, sweet bread or for bread dough having additional sugar, raisins or chocolate.

Yoghurt bread
Program for breads with added yoghurt or buttermilk.

Quick-baking program

Your breadmaker allows you to bake most breads in a shorter time than the usual baking time. The "Fast" program is available for this.

Program "Fast"
The program shortens the baking time by approx. 1 hour. The resting phase after baking is omitted.

Please note that the added water must be 30-35°C warm.
AVAILABLE PROGRAMS

Program "Knead only"

Pasta
This program only kneads the dough; the baking phase is omitted. No more than two and a half measuring cups of basic dough should be used for this setting.

Knead dough
Use this program to make yeast dough for bread rolls or braided loaves. The dough is warmed up so that it can rise, but it is not baked. After kneading you can form the dough as usual and bake it in a normal baking oven.

Other programs

Please note that the breadmaker can only carry out one of the following programs at a time.

Jam
Program for processing fresh fruits. Do not exceed the specified amounts, since the jam could boil over and contaminate the baking area and the heating coils.

Second baking
This program bakes pre-baked dough (e.g. in case bread is not completely done). The basic setting is one hour. You can stop the second baking procedure any time by pressing the STOP button.
**OPERATION**

**Proper use**
The appliance is only designed for the usual household amounts. Do not operate the appliance out-of-doors and do not use for commercial

**Setting up the unit**

When choosing a location, observe the notes in Chapter “Setting the appliance up safely” on page 2! An appliance that was set up incorrectly is a fire hazard!

**Preparing the dough**

Please note the following:

- The dough container is designed for a total weight of maximally 2,5 lb. Never add a larger amount of ingredients - including the liquids - in a dough container.
- If you live at a higher altitude (above 900 m sea level) or use very soft water, the fermenting process of the yeast is increased and the dough will rise higher. In this case, decrease the amount of yeast by approx. one fourth of the specified amount.
- All liquids should be at room temperature. The optimal temperature lies between 18 °C and 23 °C for normal programs.
- Only use dry yeast for making the dough. In certain circumstances, fresh yeast will not yield a good result.

Clean the dough container from the outside as well as before insertion. While filling in the ingredients, make sure that nothing drips into the baking chamber. The heating coils may not touch the dough!

- If you bake with rye flour, consider that this flour hardly rises. For this reason, the flour should contain a maximum of seven parts rye and at least three parts wheat flour.
- Add the dough ingredients to the dough container as follows: First the liquids, then the flour. Distribute sugar and salt around the edge of the flour. Make a small hollow in the flour for the dry yeast.

**Please note that the yeast may not touch the liquid nor the salt.**

- Make sure that the outsides of the dough container are clean before insertion.
Operation

Before first use

- Before using for the first time, wash the dough container, the dough hooks and the housing of the breadmachine with a clean, moist cloth. Do not use any strong detergents.
- Carefully dry the cleaned parts.

Operation

- Insert the cleaned dough hooks onto the drive shaft in the dough container.
- Prepare the dough in the dough container.
- Make sure that the outsides of the dough container are clean before insertion.
- Place the dough container in the brackets in the baking chamber and press down firmly so that the tensions springs on both sides audibly engage.
  
  Make sure that the ingredients do not drip into the baking chamber and do not touch the heating coils!

- Close the lid.
- Put the plug in the socket and switch on the appliance with the mains switch. An acoustic signal sounds and the red On/Off LED lights up. The appliance now sets itself to the basic program and the normal time.

  Each time a button is pressed, an acoustic signal sounds as confirmation.
Further settings

Select browning level
This setting is only available for the programs "Normal" and "Fast".
- Press the button BROWNING repeatedly to select between the browning levels LIGHT, MEDIUM and DARK. The selected browning level is displayed by an arrow at the upper display edge.

Optional: Select time delay
You can delay the baking time by up to 15 hours. This time delay is only available for the programs "Normal" and "Fast".
Calculate the time until the desired bread completion. This is the delayed time that is displayed.
- Press the TIME button repeatedly   . The time is counted up in 10-minute stages. If you keep the button pressed down the time will fast forward.
- To reset the time to ten-minute stages, press the button TIME   . If you keep the button pressed down the time will fast forward.

Start program

First operation
- Allow the appliance to heat up for 5 minutes.
  For first operation, please note:
  For the preparation it is necessary to lightly grease a few parts of the appliance. This will cause it to smell slightly during first operation. This smell is normal and is not a sign of a malfunctioning appliance.

- Press the START/STOP button to start the baking process. The time will count down backwards.

Add further ingredients
Depending on the selected program, an acoustic signal will sound after 5 to 20 minutes to remind you that you may now add further ingredients (raisins, nuts, etc.). This signal will sound after the first kneading phase.
- However, lift the lid up only briefly to prevent the dough from collapsing. Do not press STOP, otherwise you will stop the baking process!
Keeping warm and program end

At the end of the set baking time, five acoustic signals will sound and the display will show 0:00.

For most programs the appliance will automatically switch to the keeping warm mode. You can leave the baked goods in the appliance for up to 50 minutes; it is kept warm by the circulating air.

However, do not leave the finished baked goods longer than an hour in the appliance!

To switch off the appliance, press **START/STOP**.

Release dough hooks

If the dough hooks get caught in the baking goods, remove only after the dough has cooled off. Use the metal hooks supplied for this purpose.

If the dough hooks remain in the dough container and cannot be easily removed, immerse the container in warm or hot water for up to 30 minutes as necessary.

Remove baking goods from the appliance

- After you have switched off the appliance with **START/STOP** you can open the lid.
- Lift out the dough container using the handles. Use potholders when touching the dough container and handle!
- Turn over the dough container. Carefully tap the bottom to release the baked goods.
- Allow to cool off on a wire rack.
### Program Sequences

<table>
<thead>
<tr>
<th>Program</th>
<th>Normal</th>
<th>White bread</th>
<th>Wholemeal bread</th>
<th>Sweet bread</th>
<th>Yoghurt bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread size in grams</td>
<td>750/1000/1250</td>
<td>750/1000/1250</td>
<td>750/1000/1250</td>
<td>750/1000/1250</td>
<td>750/1000/1250</td>
</tr>
<tr>
<td>Slow stirring</td>
<td>5/5/5</td>
<td>5/5/5</td>
<td>5/5/5</td>
<td>5/5/5</td>
<td>5/5/5</td>
</tr>
<tr>
<td>Rising phase 1</td>
<td>5/5/5</td>
<td>5/5/5</td>
<td>5/5/5</td>
<td>5/5/5</td>
<td>5/5/5</td>
</tr>
<tr>
<td>Heating on/off 5/25 s</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kneading and fast kneading Heating on/off 5/25 s **</td>
<td>20/23/24</td>
<td>20/22/25</td>
<td>20/21/23</td>
<td>25/27/29</td>
<td>20/20/22</td>
</tr>
<tr>
<td>Acoustic signal for adding ingredients</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rising phase 2 Heating on/off 5/25 s **</td>
<td>45/45/45</td>
<td>45/45/45</td>
<td>45/45/45</td>
<td>40/40/40</td>
<td>40/40/42</td>
</tr>
<tr>
<td>1. Smooth dough</td>
<td>0,5/0,5/0,5</td>
<td>0,5/0,5/0,5</td>
<td>0,5/0,5/0,5</td>
<td>0,5/0,5/0,5</td>
<td>0,5/0,5/0,5</td>
</tr>
<tr>
<td>Rising phase 3 Heating on/off 5/25 s **</td>
<td>17,5/17,5/17,5</td>
<td>19,5/19,5/19,5</td>
<td>17,5/17,5/17,5</td>
<td>19,5/19,5/19,5</td>
<td>19,5/19,5/19,5</td>
</tr>
<tr>
<td>Suitable time to remove the dough hooks.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rising phase 4 Heating on/off 5/25 s **</td>
<td>45/45/50</td>
<td>50/50/52</td>
<td>40/40/43</td>
<td>35/37/40</td>
<td>50/50/50</td>
</tr>
<tr>
<td>Baking Heating on/off 22/8 s Heating on/off 5/25 s ** 8/22 after reaching the temperature</td>
<td>52/59/59</td>
<td>52/59/59</td>
<td>57/64/64</td>
<td>47/52/52</td>
<td>52/57/57</td>
</tr>
<tr>
<td>Keeping warm</td>
<td>50/50/50</td>
<td>50/50/50</td>
<td>50/50/50</td>
<td>50/50/50</td>
<td>50/50/50</td>
</tr>
</tbody>
</table>

*) For the "Browning light" setting, the total time is reduced by approx. 2 minutes. For the "Browning dark" setting, the total time is increased by approx. 3 minutes.

**) The heating will not switch on if room temperature is sufficient.
For the “Browning light” setting, the total time is reduced by approx. 2 minutes. For the “Browning dark” setting, the total time is increased by approx. 3 minutes.

**) The heating will not switch on if the room temperature is sufficient.

<table>
<thead>
<tr>
<th>Program</th>
<th>fast</th>
<th>noodle</th>
<th>Jam</th>
<th>Knead dough</th>
<th>Second baking</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread size in grams</td>
<td>750/1000/1250</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total time (hours at medium browning)</td>
<td>2:59/3:03/3:05</td>
<td>0:15</td>
<td>1:20</td>
<td>1:20</td>
<td>1:00</td>
</tr>
<tr>
<td>Slow stirring</td>
<td>5/5/5</td>
<td>15</td>
<td>5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rising phase 1</td>
<td>5/5/5</td>
<td>15</td>
<td>5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heating on/off 5/25 s</td>
<td>20/21/21</td>
<td>45</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kneading and fast kneading Heating on/off 5/25 s**</td>
<td>20/21/21</td>
<td>45</td>
<td>20</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Acoustic signal for adding ingredients

| Rising phase 2 | Heating on/off 5/25 s** | 45/45/45 | 20 | 50 |
| Rising phase 3 | Heating on/off 5/25 s** | 9,5/9,5/9,5 | 20 | 50 |
| Rising phase 4 | Heating on/off 5/25 s** | 40/40/42 | 20 | 50 |

Suitable time to remove the dough hooks.

<table>
<thead>
<tr>
<th>Baking Heating on/off 22/8 s</th>
<th>Heating on/off 5/25 s**</th>
<th>52/55/55</th>
<th>20</th>
</tr>
</thead>
<tbody>
<tr>
<td>8/22 after reaching the temperature</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Resting phase (without heating)</td>
<td></td>
<td>././.</td>
<td></td>
</tr>
<tr>
<td>Keeping warm</td>
<td></td>
<td>50/50/50</td>
<td></td>
</tr>
</tbody>
</table>
RECIPE EXAMPLES

Notes on preparing dough

☐ Add the ingredients only in the listed order. This is the only way to properly mix the ingredients. Above all, the yeast may not touch the salt nor the liquids.

Measuring ingredients

☐ Adhere exactly to the specified amounts. Especially do not take larger amounts than specified.

☐ Measure the ingredients exactly. Use the supplied measuring cup and measuring spoon to measure the ingredients.

☐ Do not heap the ingredients on the measuring spoon; smooth out the ingredients so that it is level with the edge to avoid using more than specified.

Further notes

Most of the commercial flour types are suitable for making bread with fine flour. When adding only minor amounts (10 - 20%) of grist or grains, the programs for fine flour should also be selected. Program 3 can be used to make breads consisting mainly (70 - 95%) of whole grains. If you would like to make your own recipe with a wholemeal portion, we recommend trying this program first.

Lukewarm milk or water is recommended as liquid ingredient. If the added liquid is warmer, then baking can proceed faster. If the liquid is cooler (approx. 20 °C), the bread will be bigger and fluffier.

Please note that butter and margarine should always be added in a soft or even fluid state.

Bread that is mostly baked with wholemeal flour or with ingredients such as nuts, bran, etc., will be heavier and smaller than bread made of white flour.

The yeast must always be dry before being placed on top of the flour.

☐ Please observe the notes at the beginning of these instructions during processing (refer to “Preparing the dough”, page 11.).
## White bread

<table>
<thead>
<tr>
<th></th>
<th>Normal bread</th>
<th>Fast bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>300 ml</td>
<td>300 ml</td>
</tr>
<tr>
<td>Margarine</td>
<td>50 g</td>
<td>50 g</td>
</tr>
<tr>
<td>Salt</td>
<td>2 level tsp. (10 g)</td>
<td>2 level tsp. (10 g)</td>
</tr>
<tr>
<td>Wheat flour Type 405</td>
<td>500 g</td>
<td>500 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 heaped tsp.</td>
<td>2 heaped tsp.</td>
</tr>
<tr>
<td>Dry yeast</td>
<td>1 packet</td>
<td>1 packet</td>
</tr>
<tr>
<td>or fresh yeast</td>
<td>1/2 cube</td>
<td>1/2 cube</td>
</tr>
<tr>
<td>Program</td>
<td>1. Normal</td>
<td>6. Fast</td>
</tr>
<tr>
<td>Bread size</td>
<td>750 g</td>
<td>750 g</td>
</tr>
</tbody>
</table>

## Spiced bread

<table>
<thead>
<tr>
<th></th>
<th>Normal bread</th>
<th>Fast bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>300 ml</td>
<td>300 ml</td>
</tr>
<tr>
<td>Sourdough substitution</td>
<td>70 g</td>
<td>70 g</td>
</tr>
<tr>
<td>Dry yeast</td>
<td>1 packet</td>
<td>1 packet</td>
</tr>
<tr>
<td>or fresh yeast</td>
<td>1/2 cube</td>
<td>1/2 cube</td>
</tr>
<tr>
<td>Salt</td>
<td>2 level tsp. (10 g)</td>
<td>2 level tsp. (10 g)</td>
</tr>
<tr>
<td>Cumin</td>
<td>1 level tsp.</td>
<td>1 level tsp.</td>
</tr>
<tr>
<td>Fennel</td>
<td>1 level tsp.</td>
<td>1 level tsp.</td>
</tr>
<tr>
<td>Anise</td>
<td>1/2 level tsp.</td>
<td>1/2 level tsp.</td>
</tr>
<tr>
<td>Coriander</td>
<td>1 level tsp.</td>
<td>1 level tsp.</td>
</tr>
<tr>
<td>Wheat grist</td>
<td>350 g</td>
<td>350 g</td>
</tr>
<tr>
<td>Rye grist, fine</td>
<td>150 g</td>
<td>150 g</td>
</tr>
<tr>
<td>Program</td>
<td>1. Normal</td>
<td>6. Fast</td>
</tr>
<tr>
<td>Bread size</td>
<td>750 g</td>
<td>750 g</td>
</tr>
</tbody>
</table>
**Plum purée without sugar**

Ingredients: 680 g plums  
Program: Jam  

Wash plums, remove pits and cut into bite-size pieces. Add 680 g plum pieces to the dough container, insert into the baking area and start the jam program. Since the jam is cooked while being stirred, it thickens even though it does not contain any sugar nor gelling agents.

You can add cinnamon, 1 pinch of cloves or ginger to the plums if desired.

**Peach-Raisin Jam, American Style**

Ingredients:  
- 340 g ripe peaches with stone removed  
- 340 g sugar  
- 2 Tbsp. raisins  
- 2 whole cloves  
- 1 pinch of ground pepper  

Program: Jam  

Add all ingredients to the dough container and start the jam program.
# Dealing with Problems

If the baking result does not have the desired quality, the following overview should help to find the cause.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
</tr>
</thead>
<tbody>
<tr>
<td>The bread sags in the middle.</td>
<td>To much and too warm liquids. (The liquid should be between 21 and 28°C - for fast baking programs between 30 and 35 °C.)</td>
</tr>
<tr>
<td></td>
<td>To little salt.</td>
</tr>
<tr>
<td></td>
<td>Too much yeast.</td>
</tr>
<tr>
<td></td>
<td>The humidity or room temperature is too high.</td>
</tr>
<tr>
<td></td>
<td>The lid was opened during baking.</td>
</tr>
<tr>
<td>The bread did not rise enough.</td>
<td>Not enough yeast was added.</td>
</tr>
<tr>
<td></td>
<td>The yeast was bad.</td>
</tr>
<tr>
<td></td>
<td>Not enough sugar was added.</td>
</tr>
<tr>
<td></td>
<td>Too much salt was added (harms the yeast).</td>
</tr>
<tr>
<td></td>
<td>The liquid is too warm.</td>
</tr>
<tr>
<td></td>
<td>The yeast came into contact with salt or liquid before baking.</td>
</tr>
<tr>
<td>The bread rises too much.</td>
<td>The humidity or room temperature is too high. (If the ambient conditions cannot be changed, try - as an exception - processing cooled ingredients and do not use the time delay.)</td>
</tr>
<tr>
<td></td>
<td>Too much yeast.</td>
</tr>
<tr>
<td></td>
<td>To much or too warm liquids.</td>
</tr>
<tr>
<td></td>
<td>Too much flour.</td>
</tr>
<tr>
<td></td>
<td>To little salt.</td>
</tr>
<tr>
<td>The bread is too dry and dense.</td>
<td>Not enough liquids.</td>
</tr>
<tr>
<td></td>
<td>The yeast was off.</td>
</tr>
<tr>
<td>The bread is not done and still moist in the centre.</td>
<td>Too much additional ingredients were added, such as nuts, butter, dried fruits, syrup, etc.</td>
</tr>
<tr>
<td></td>
<td>Too much fruit juice was added.</td>
</tr>
<tr>
<td>The bread is too brown.</td>
<td>Too much sugar.</td>
</tr>
<tr>
<td></td>
<td>Browning level set too high.</td>
</tr>
</tbody>
</table>
**TECHNICAL DATA**

<table>
<thead>
<tr>
<th>The bread is full of holes.</th>
<th>The water is too hot.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Too much liquid.</td>
</tr>
<tr>
<td></td>
<td>Too much yeast.</td>
</tr>
<tr>
<td>The bread crust is sticky, or the bread is too wet.</td>
<td>The humidity or room temperature is too high.</td>
</tr>
<tr>
<td></td>
<td>After finishing baking the bread remained in the appliance far too long. Condensation formed that could no longer escape and soaked the bread.</td>
</tr>
<tr>
<td></td>
<td>Dry and wet ingredients had the wrong mixing ratio. (Reduce the liquids or the yeast somewhat, as necessary.)</td>
</tr>
<tr>
<td>The bread forms air bubbles on the crust.</td>
<td>Too much yeast. Reduce the amount of yeast.</td>
</tr>
<tr>
<td>The dough is not being kneaded even though the motor is running.</td>
<td>The dough hooks or the dough container were not inserted correctly.</td>
</tr>
<tr>
<td>The ingredients were not kneaded smoothly.</td>
<td>The ingredients were added in the wrong order.</td>
</tr>
<tr>
<td></td>
<td>The dough was too heavy or too dry.</td>
</tr>
<tr>
<td></td>
<td>The dough hooks were not inserted correctly.</td>
</tr>
</tbody>
</table>

**TECHNICAL DATA**

Voltage supply: 230 V ~ 50 Hz  
Power consumption: 850 Watt  
Dimensions: approx. 290 mm x 455 mm x 270 mm (W-D-H)  
Weight: approx. 7 kg

Subject to technical changes.