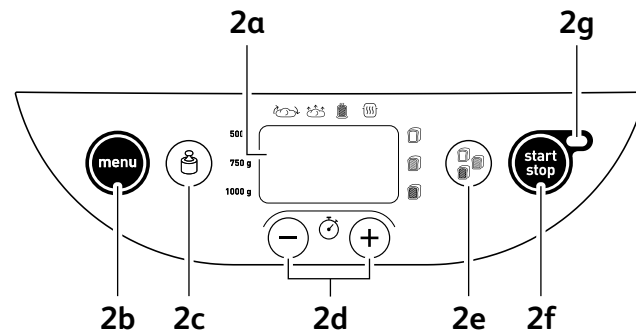
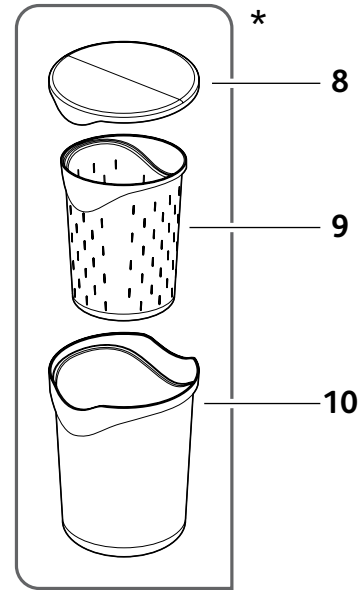
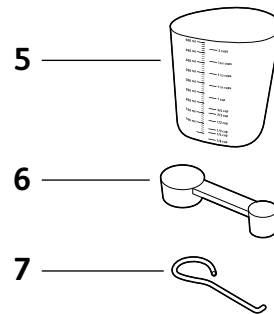
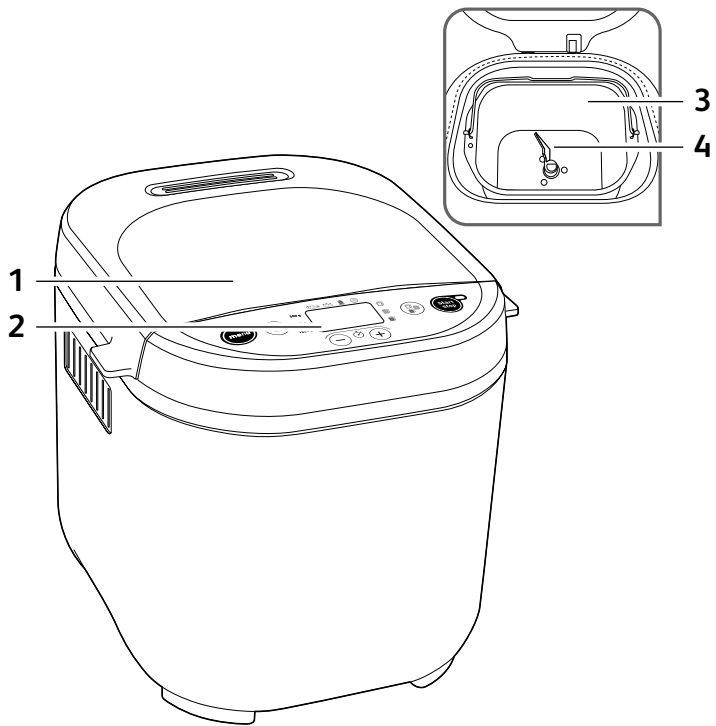
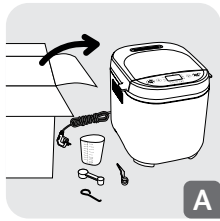


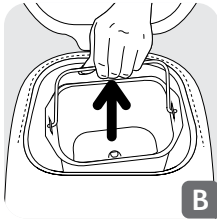
Pain & Delices



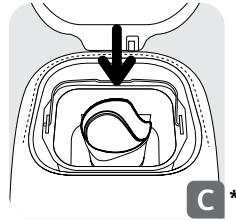
* depending on model



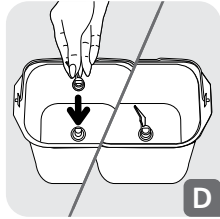
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B



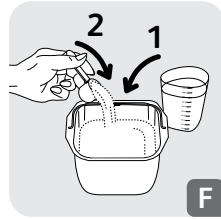
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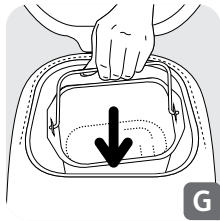
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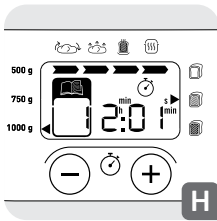
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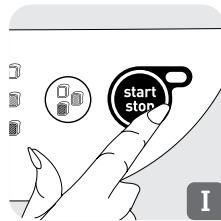
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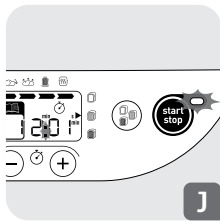
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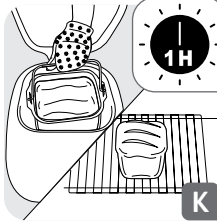
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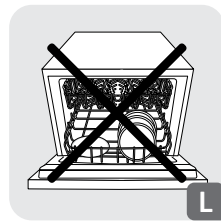
I



J



K



L

IMPORTANT

Before using this appliance please ensure that you read the safety instructions first. These instructions have been specifically written for the UK market. Remember that the ingredients available for bread and cake making in other countries may not give the same cooked results.

DESCRIPTION

- | | |
|---------------------------------------------------------------------------|----------------------------------------------------------|
| 1 Lid | 3 Bread pan |
| 2 Control panel | 4 Kneading paddle |
| a Display screen | 5 Graduated beaker |
| b Choice of programs | 6 Teaspoon measure (5 ml)/
tablespoon measure (15 ml) |
| c Weight selection | 7 Hook accessory for lifting out
kneading paddle |
| d Buttons for setting delayed
start and adjusting the
cooking time* | 8 Storage lid |
| e Select crust colour | 9 Soft cheese filter |
| f On/off button | 10 Yoghurt filter |
| g Operating indicator light | |

* the cooking time can only be adjusted for programs 14, 15, 16, 18, 19 and 20.

The noise level measured for this appliance is 66 dBA.

BEFORE FIRST USE

- Please read the instructions for use carefully before using your appliance for the first time and keep them in a safe place for future reference.
- Remove all packaging, stickers and various accessories both inside and outside the appliance fig. A.
- Clean all components and the appliance using a damp cloth and dry thoroughly.

QUICK START GUIDE

- Place your appliance on a flat, stable, heat-resistant work surface away from water splashes.
- Unwind the cord and plug it into an earthed electrical power outlet. After the audible beep sounds program 1 is displayed by default fig. H.
- A slight odour may be given off when the appliance is first used.
- Remove the bread pan by lifting the handle. Next install the kneading paddle fig. B - D.
- Add the ingredients in the pan in the recommended order (see the paragraph BREADMAKING ADVICE). Make sure that all ingredients are weighed accurately fig. E - F.

* only for the yoghurt program

- Insert the bread pan fig. G.
- Close the lid.
- Select the desired program using the **MENU** key.
- Press the **START** key. The 2 colons on the timer display flash. The operating indicator light lights up - **I** - **J**.
- At the end of the cooking cycle, press **STOP** and unplug the bread maker. Remove the bread pan. Always use oven mitts, because both the pan's handle and the inside of the lid are hot. Turn out the bread while hot and place it on a cooling rack for 1 hr. to allow it to cool - **K**.

To get acquainted with the operation of your bread maker, we suggest trying the **BASIC WHITE BREAD** recipe as your first bread.

BASIC WHITE BREAD (program 4)	QUANTITIES tsp = teaspoon (5 ml) tbsp = tablespoon (15 ml)		
	500 g	750 g	1000 g
Weight	500 g	750 g	1000 g
Crust colour	Medium		
Time	2h 57	3h 02	3h 07
Water	180 ml	270 ml	360 ml
Salt	¾ tsp	1 tsp	1½ tsp
Granulated sugar	½ tbsp	¾ tbsp	1 tbsp
Dried skimmed milk powder	1 tbsp	1½ tbsp	2 tbsp
Oil	1 tbsp	1½ tbsp	2 tbsp
Strong white bread flour	300 g	450 g	600 g
Fast action or easy bake dried yeast	¾ tsp	1 tsp	1½ tsp

USING YOUR BREAD MAKER

Selecting a program

MENU Use the menu key to select the desired program. Each time that you press the **MENU** key, the number on the display screen goes to the next program.

1. **Savoury gluten-free bread.** Program used to make gluten free recipes low in sugar and fat. We recommend the use of a ready-to-use gluten free bread mixes or recipes devised for use with gluten free bread flour. (see section 'Using gluten free programs').


2. **Sweet gluten-free bread.** Program used to make recipes containing sugar and fat (e.g. brioche). We recommend using ready-to-use gluten free bread mixes or recipes devised for use with gluten free white bread flour.
3. **Gluten-free cake.** Program used to make gluten-free cakes with baking powder. We recommend using ready-to-use gluten free premixes or recipes devised with gluten free flour.
4. **Basic white bread.** Use this program to make a traditional crusty white bread.
5. **Rapid basic white bread.** Use this program to reduce the time to make a white loaf.
6. **French Bread.** Use this program to make traditional French white bread with a thicker crust.
7. **Sweet Bread.** This program is suitable for brioche type recipes that contain more fat and sugar. If you use ready-to-use sweet bread dough or brioche dough (not available in all countries), do not exceed 750 g of dough in total.
8. **Wholemeal bread** Select this program when making recipes based on wholemeal flour.
9. **Rapid wholemeal bread.** Use this program to more quickly make a recipe based on wholemeal flour.
10. **Rye bread.** Select this program when using a large quantity of rye flour or other cereals of this type (e.g. buckwheat, spelt).
11. **Leavened doughs.** Use this program to make recipes for pizza dough, bread dough and waffle dough. This program does not cook food.
12. **Pasta.** Use this program to make recipes for Italian type pasta or pie crust dough.
13. **Cake.** Use this program to make cakes using baking powder. Only the 1000 g setting is available for this program.
14. **Cooking only.** Use this program to cook for 10 to 70 min. It can be selected on its own and be used:
 - a) after completion of the Leavened Dough program,
 - b) to reheat or crisp the surface of already cooked breads that have cooled,
 - c) to finish cooking in the event of a prolonged power cut during a bread cycle.
15. **Porridge.** Use this program to make porridge and rice pudding recipes.
16. **Cereals.** Use this program to cook white rice, semolina and buckwheat.
17. **Jam.** Use this program to make home-made jams.

When using programs 15, 16 and 17, be careful of steam jets and the release of hot air when opening the lid


Programs specific to the “Pain & Délices” bread machine:

18. **Yoghurt.** Use to make yoghurt based on pasteurised cow's milk, goat's milk, soya milk, etc. Place the yoghurt pot in the pan (without the lid or soft cheese filter). Once prepared, keep in the refrigerator and consume within 7 days.
19. **Drinkable yoghurt.** Use to make drinkable yoghurt based on pasteurised milk. Place the yoghurt pot in the pan (without the lid or cheese filter). Mix or shake well before drinking. Once prepared, keep in a cool place and consume within 7 days.
20. **Soft white cheese.** Use to make soft white cheese from curdled cow's milk or goat's milk. Place the soft cheese filter in the yoghurt pot (without the lid) and install it in the pan. A draining phase is necessary. Once prepared, keep in the refrigerator and consume within 2 days.

Selecting the bread weight

Press the  key to set the weight selected - 500 g, 750 g or 1000 g. The arrow indicator comes on opposite the selected weight. For some programs, it is not possible to select the weight. Please refer to the program cycles table at the end of the instruction manual.

Selecting the crust colour

Three choices are available: light / medium / dark. If you wish to modify the default setting, press the  key until the indicator light illuminates opposite the selected setting. For some programs, it is not possible to select the crust colour. Please refer to the program cycles table at the end of the instruction manual.

Start / Stop

Press the  key to turn on the appliance. The countdown starts. To stop the program or cancel the program delayed start, **press the  key for 3 seconds.**

PROGRAM CYCLES

The program cycles table (see the end of the instruction manual) indicates the breakdown of the various steps, according to the selected program. An indicator light indicates which step is currently under way.

1. Kneading

Kneading forms the structure of the dough and its ability to rise properly. During this cycle, you may add ingredients such as dried fruits, chopped nuts, etc when the 'Extra Ingredients' beep sounds.

2. Rest

Allows the dough to expand to improve the quality of the kneading.

3. Rise

During rising the yeast works to leaven the bread and develop its aroma.

4. Cooking

Transforms the dough into a loaf and ensures the desired crust colour and crispness level.

5. Keep warm






Keeps the bread warm for 1 hour after cooking. It is nonetheless recommended to turn out the bread as soon as possible once cooking is done.

The display screen continues to display “0:00” during the hour-long “Keep warm” cycle. At the end of the cycle, the appliance stops automatically after several audible beeps.


The Keep Warm function is only available on the Bread programs 1 to 10, Cake program 13 and Porridge program 15.

DELAYED START PROGRAM

You may program the appliance to ensure that your preparation is ready at the time of your choice, up to 15 hrs. in advance. The delayed start program is not available for: Programs 5,11, 12, 13, 14, 15, 16 and 17 (for “Pain Plaisir” model). Programs 5, 11, 12, 13, 14, 15, 16, 17, 18, 19 and 20 (for “Pain & Délices” model).

This delayed start is set after having selected the program, the crust colour and the weight. The program time is displayed. Calculate the time difference between the moment you start the program and the time at which you want your recipe to be ready. The machine automatically includes the program cycle duration. To access the delayed start, press the  button and the  image will appear on the display as well as the default time (15:00). To set the time, press the  button. The  lights up. Press  to launch the delayed start program.

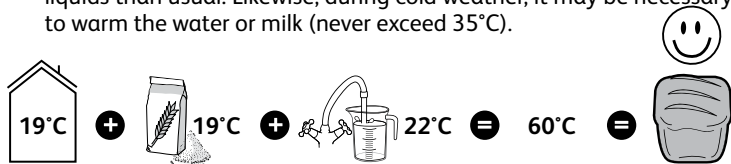
Example: it is 20:00 and you want your bread to be ready at 07:00 the next morning. Program 11 hours using the + and - buttons. Press the Start/Stop button to begin the delayed start program and a beep sounds.

If you make a mistake or wish to modify the time setting, hold down the  key until it emits an audible beep. The default time is displayed. Start the operation again.

Some ingredients are perishable. Don't use the delayed start program for recipes containing: raw milk, eggs, yoghurt, cheese, fresh fruit.

BREADMAKING ADVICE

- All ingredients used must be at room temperature (unless otherwise indicated), and must be weighed accurately. **Measure the liquids using the graduated beaker provided. Use the spoon provided to measure tablespoons (15 ml) on one side and teaspoons (5 ml) on the other.** Inaccurate measurements will yield bad results. **Bread preparation is very sensitive to temperature and humidity conditions.** During hot weather, it is recommended to use cooler liquids than usual. Likewise, during cold weather, it may be necessary to warm the water or milk (never exceed 35°C).

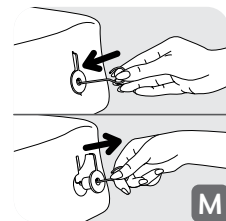


- Use ingredients prior to their best-before date and keep them in a cool, dry place.
- The flour must be weighed accurately using a kitchen scale. **Use flaked type dried yeast labelled 'Fast Action', 'Easy Bake', 'Easy Blend' or 'Quick' on the packet.**
- Avoid opening the lid during use (unless otherwise indicated).
- Follow the exact order of the ingredients and the quantities indicated in the recipes. First the liquids, and then the solids. **The yeast must not come into contact with the liquids or with the salt. Too much yeast weakens the dough structure, which will rise a lot and will subsequently sag during cooking.**

General order to follow:

- Liquids (water, milk, eggs, oil, softened butter)
- Salt
- Sugar
- Powdered dried milk (if used in the recipe)
- Specific solid ingredients
- Flour
- Dried Fast Action or Easy Bake type yeast

- During a power cut under 7 minutes, the machine will save its status and will resume its operation once the power comes online.
- If you wish to use one bread cycle directly following another, wait for approximately 1 hr. between both cycles to allow the machine to cool and prevent any potential impact on bread making.



- When turning out your bread, the kneading paddle may remain stuck inside it. In this case, use the hook supplied to gently remove it.

To do so, turn out the loaf and leave to cool for 5 minutes. Then lay it on its side while still hot and hold it down with one hand, wearing an oven glove. With the other hand, insert the hook into the shaft of the kneading paddle and pull gently to remove it. **Caution: the kneading paddle will be hot. Take care not to poke the kneading paddle deeper inside the loaf.**

USING THE GLUTEN FREE PROGRAM

Programs 1, 2 and 3 must be used to make gluten-free breads or cakes. For each program, only a single weight is available.

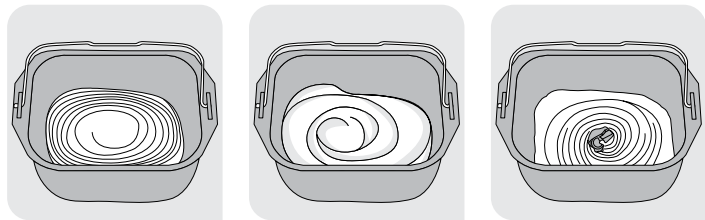
Gluten-free breads and cakes are suitable for those who have an intolerance to gluten (coeliac disease sufferers) present in several cereals (wheat, barley, rye, kamut, spelt, etc.).

It is important to avoid cross-contamination with flours containing gluten. Take special care cleaning the pan and the kneading paddle, as well as all utensils being used to make gluten-free breads and cakes. You must also ensure that the yeast and baking powder used is gluten free and does not contain wheat.

Gluten-free recipes have been developed based on the use of gluten free bread flour or ready-to-use gluten free bread mixes.

- Blends of flour types must be sifted to prevent lumps.
- After the program is launched, to assist the kneading process: scrape down any unmixed ingredients on the sides towards the centre of the pan using a non-metallic spatula.
- Gluten-free bread does not rise as much as a traditional bread. **It will be of a denser consistency and lighter colour than normal bread.**
- All brands of ready-to-use gluten free bread mixes do not yield the same results: the recipes may have to be adjusted. It is therefore recommended to experiment with the correct amount of liquid to add. (see example on page 12).

Example: how to adjust the quantity of liquid for gluten bread.



Too liquid

OK

Too dry

Exception: gluten free cake batter made using ready-to-use mixes must remain quite liquid.

INGREDIENTS USED FOR BREAD MAKING

Yeast: All the recipes in this book use flaked type dried yeast labelled 'Fast Action', 'Easy Bake', 'Easy Blend' or 'Quick' on the packet. Do not dissolve this type of yeast in water before use. It can be combined with the dry ingredients in the bread machine. Once the dried yeast has been opened, seal well immediately and use within the time stated on the packaging. Bread or dough that fails to rise is often caused by stale yeast.

Yeast for baking can also be purchased in two other types – Fresh Yeast and Dry Granular Yeast. Fresh yeast is generally available from supermarkets which have an instore bakery or your local bakers. If using fresh yeast instead of flaked dried yeast, crumble it with your fingers into the bread pan so that it dissolves more easily. Use the table below as a conversion guide. Dried granular yeast (which comes in small balls) is usually sold in small tins and must be dissolved in a little lukewarm water before use. The ideal temperature is around 35°C. If the temperature is any less the bread will not rise as well, but if too hot it could kill the yeast. We do not recommend using this type of yeast in the Pain & Delices..

If adapting recipes to use fresh yeast, use the conversion table below.

Quantity/weight equivalents for dried flaked yeast and fresh yeast

Fast Action or Easy Bake type dried flaked yeast (in tsp)	1	1½	2	2½	3	3½	4	4½	5
Fast Action or Easy Bake type dried flaked yeast (in grams)	3	4.5	6	7.5	9	10.5	12	13.5	15
Fresh yeast (in g)	9	13	18	22	25	31	36	40	45

Flour: For bread making flour with a high gluten content is essential. Only use flour specially sold for bread making labelled as “Strong Bread Flour” or “Bread Flour”. These types of flour have a naturally high protein content, which forms more gluten during kneading and results in well-risen bread with a light texture. In bread making, the gluten combines with water to form the elastic strands that trap carbon dioxide bubbles created by the yeast, causing the bread to rise. Do not use plain or self-raising flour for making yeast breads as they are unsuitable.

Some of the types of flours available in the United Kingdom are listed below.

White strong bread flour: Used in the Basic White Loaf recipe and for French bread. Always use strong bread flour.

Wholemeal bread flour (also called Wholewheat bread flour): All of the bran and wheat germ are present in this flour. Loaves made with wholemeal bread flour have a denser texture and are less well risen. Recipes using a mixture of strong white bread flour and strong wholemeal bread flour give a lighter texture loaf. If making a 100% wholemeal loaf, do not use more than the stated quantity of wholemeal bread flour as it could overload the motor.

Brown bread flour or Wheatmeal bread flour: During milling only 10-15% of the bran and wheat germ has been extracted. Brown bread has a lighter texture than wholemeal bread.

Granary® or Malted Grain bread flour: Crushed wheat or rye grains are mixed with malted wholemeal flour. This gives the bread a nutty flavour and coarse bits. The texture is slightly heavier than white bread.

Stoneground bread flour: Stoneground refers to the type of milling process rather than a type of flour. Instead of the modern milling method of using steel rollers, the grains are crushed between mill stones.

Rye flour: Bread baked with 100% rye flour, such as pumpernickel, has a heavy and dense texture. Usually it is combined with other flours in a recipe. Loaves often have flat or sunken top crust. Rye flour is available from some large supermarkets and health food shops. Do not use more than the stated quantity of rye flour as it could overload the motor.

Spelt flour: Spelt is an ancient variety of wheat that dates back to Roman times. Although part of the wheat family, genetically it is a completely different species. Some people who are allergic to ordinary wheat flour can tolerate Spelt flour although it does contain gluten. Loaves often have a flat or slightly sunken top. Spelt Flour is available from health foods and large supermarkets.

For more information on different types of bread flour look at www.fabflour.co.uk

Depending on the quality of the flour, the bread making results may also vary.

- Keep flour in a hermetically sealed container, since flour reacts to fluctuations in climate conditions (humidity). Adding oats, bran, wheat germ, rye or whole grains to the bread dough, will produce a bread that is denser and less fluffy.
- The more a recipe is based on whole grains, that is, containing a part of the outer layers of a wheat grain (wholemeal flour), the less the dough will rise and the denser the bread will be.
- You will also find commercially available ready-to-use bread mixes. Please refer to the manufacturer's recommendations for the use of these preparations.

Gluten-free flour: Use the gluten free bread and cake program when using gluten free flours. There are a large number of flour types that do not contain any gluten. The best known are buckwheat flour, rice flour (either white or brown), quinoa flour, corn flour, chestnut flour, millet flour and sorghum flour.

For gluten-free breads, in order to try to recreate the elasticity of gluten, it is essential to mix several types of non bread making flours and to add thickening agents.

Alternatively use a commercial gluten free flour blended with different flours and thickeners for bread or cake making.

Thickening agents for gluten-free breads: To obtain a proper consistency and to attempt to imitate the elasticity of gluten, you may add some xanthan gum and/or guar gum to your recipe.

Ready-to-use gluten-free preparations: They make it easier to make gluten-free bread since they contain thickeners and have the advantage of being completely guaranteed to be gluten-free, some are also organic. All brands of ready-to-use gluten-free bread and cake mixes do not yield the same results.

Sugar: Don't use sugar lumps. Sugar feeds the yeast, gives a good flavour to the bread and improves the crust colour. Some recipes do not have any sugar added and rely on the yeast to ferment with the natural sugars present in the flour. *Artificial sweeteners cannot be substituted for sugar as the yeast does not react with them.*

Salt: It regulates the activity of the yeast and gives flavour to bread. **It must not come into contact with the yeast prior to the start of mixing.** It also improves the structure of the dough.

Water: Water rehydrates and activates the yeast. It also hydrates the flour's starch and enables the loaf to be formed. Water may be partially or completely replaced by milk or other liquids. **Use liquids at room temperature, except for gluten-free breads, which require the use of warm liquids (approximately 30°C to 35°C).**

Fats and oils: Fats make the bread fluffier. It will also keep better and longer. Too much fat slows the rise of the dough. If using butter, cut it into small pieces and it must be a soft consistency so it evenly mixes with other ingredients. *Do not use low fat spread or butter substitutes.* Do not add melted butter. Prevent the fat from coming into contact with the yeast, since the fat could prevent the yeast from rehydrating.

Eggs: They improve the bread's colour and favour good development of the loaf. They are used in brioche and enriched doughs. If you use eggs, reduce the quantity of liquid accordingly. Break the egg and add the necessary liquid until you obtain the quantity of liquid indicated in the recipe.

The recipes have been devised for a medium-sized egg of 50 g, if the eggs are larger, add a little more flour; if the eggs are smaller, add a little less flour.

Milk: Milk has an emulsifying effect that leads to the creation of more regular cells, and therefore an attractive loaf appearance. You may use fresh milk (at room temperature not straight from the refrigerator) or powdered dried milk. If you use powdered milk, add the quantity of water initially reserved for milk: the total volume must be equal to the volume indicated in the recipe.

SPECIFIC INFORMATION FOR THE "PAIN & DÉLICES" BREAD MACHINE:

MAKING YOGURT IN YOUR BREADMAKER

Choice of Milk

You may use all types of milk (for example, cow's milk, goat's milk, sheep's milk, soya milk or other plant-based milks). The consistency of the yoghurt may vary according to the milk used. Raw milk, long life milks and all milks described below are suitable for use in the appliance:

- **UHT long life milk:** Whole UHT milk produces a firmer yoghurt. Semi skimmed milk produces a less firm yoghurt. Alternatively, you may use semi skimmed milk and add 1 or 2 tablespoons of dried skimmed milk powder.
- **Pasteurised fresh whole milk:** this milk produces a creamier yoghurt, with a thin "skin" layer on top. Although semi skimmed and skimmed milk may be used, the consistency will be much thinner and taste less creamy. Fresh milk must be brought to the boil, then left to cool and strained through a sieve to remove the skin before yoghurt making.
- **Raw milk (farm milk): this type of milk must be boiled beforehand.** You must boil it for 2 minutes and then let it cool completely and strain off the skin before using. Yoghurt made from raw milk should not be used as a ferment culture.
- **Dried skimmed milk powder:** this type of milk produces a very creamy yoghurt. Reconstitute as directed on the packaging.

Fermentation Agent

For the yoghurt

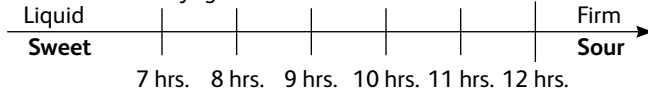
The fermentation agent may be:

- A **plain yoghurt** purchased in a store, whose use by date is the latest one available.
- A **freeze-dried fermentation agent or powdered lactic culture**: In this case, follow the fermentation duration indicated in the manufacturer's instructions for use. These types of ferment are available in some health food stores or from the internet.
- One of your **recently prepared yoghurts** – this must be a plain yoghurt, the most recent possible. This process is called a “culture”.

The properties of the ferment agent may be destroyed by overly elevated temperatures.

Fermentation Time

- Depending on the basic ingredients used and the desired result, the fermentation of the yoghurt will take between 7 and 12 hours.



Once the the program has finished, put the yoghurt in the refrigerator for at least 4 hours, and consume it within 7 days.

TIPS FOR MAKING YOGURT

- All the equipment used in the yogurt making process should be sterilised using Milton sterilizing fluid. Sterilising is important to prevent the introduction of undesirable airborne organisms which could interfere with the incubation of the culture, and results in runny yogurt which will not set.
- Remove the kneading paddle from the bread pan. Place the yogurt pot in the pan, without the lid or cheese filter.
- Prepare the yogurt mixture as instructed in the recipe book supplied with your appliance. Also see the section “Choice of milk” on page 15.
- You can sweeten natural yogurt either when you eat them or when you make them. After the yogurt is cooked, simply stir in some caster sugar or honey. Alternatively, when preparing the yogurt mixture dissolve the sugar after boiling the milk or dissolve in the cold UHT milk. Use no more than 60 g caster sugar for 750 ml milk.
- The Yogurt program has an adjustable cooking time from 7 hours to a maximum of 16 hours.

- When the yogurt cooking process has finished, label up the yogurt with the date it needs to be used. Allow to cool completely, cover with the lid. Chill in the refrigerator for at least 4 hours, preferably overnight, before serving. This helps the yogurt to thicken slightly.
- Natural yogurts will keep for a maximum of 7 days in the refrigerator, depending on the freshness of the milk. Yogurts with jam or additional ingredients added will keep for up to 3 days.
- Homemade yogurts do not contain the thickeners and stabilisers contained in commercially produced yogurt and are often thinner in consistency. Sometimes homemade yogurt has nutritious clear whey on top which can be stirred back in. Alternatively, you can pour it off.
- Homemade natural yogurt can be flavoured with fresh fruit or cold cooked stewed fruit after preparation and chilling. If the fruit is added before fermentation the fruit acids interfere with the setting process and the yoghurts will be very runny. Some very acidic fruits, such as fresh pineapple, can cause the prepared yogurt to curdle or separate. Acidic fruit is best served in a separate bowl.

MAKING SOFT CHEESE IN YOUR BREADMAKER

Rennet (for soft white cheese)


To make your cheeses, you can use some rennet (available in some large supermarkets and in health food stores) or an acidic liquid such as lemon juice or vinegar to curdle the milk.

CLEANING AND MAINTENANCE

- Unplug the appliance and wait for it to cool down completely.
- Wash the pan and the kneading paddle using hot soapy water. If the kneading paddle is stuck in the pan, soak it for 5 to 10 min.
- Clean the body of the appliance with a damp cloth sponge only, without any cleaning products. Dry thoroughly.
- Don't use any household cleanser, abrasive pads or alcohol. Only use a soft, damp cloth.
- **The appliance and removable parts including the yogurt pot, lid and cheese drainer are unsuitable for cleaning in a dishwasher.**
- Never submerge the appliance's body or the lid in water or any other liquid.







TROUBLESHOOTING GUIDE TO IMPROVE YOUR RESULTS

BREAD Not getting the expected results? This table will help you.	Bread rises too much	Bread falls after rising too much	Bread does not rise enough	Crust not golden enough	Sides brown but bread not fully cooked	Top and sides floury
The  button was pressed during baking.				●		
Not enough flour.		●				
Too much flour.			●			●
Not enough yeast.			●			
Too much yeast.		●		●		
Not enough water.			●			●
Too much water.		●			●	
Not enough sugar.			●			
Poor quality flour.			●	●		
Wrong proportions of ingredients (too large a quantity).	●					
Water too hot.		●				
Water too cold.			●			
Wrong program.			●	●		

YOGURT Are you failing to obtain the desired result? This chart will help you.	Liquid yoghurt	The yoghurt is too acidic	There is water in the yoghurt	Yellowed yoghurt
The fermentation time is too short.	●			
The fermentation time is too long.		●	●	●
No enough fermentation agents or dead or non-active fermentation agents.	●			
Improperly cleaned yoghurt pot.	●			●
The milk used contains less fat and semi skimmed milk has been used instead of whole milk.	●			
Lid left on the pot.			●	
Incorrect programs used.	●			●

TECHNICAL TROUBLESHOOTING GUIDE

EN

PROBLEMS	CAUSES - SOLUTIONS
The kneading paddle is stuck in the pan.	<ul style="list-style-type: none"> Let it soak before removing it.
After pressing on  , nothing happens.	<ul style="list-style-type: none"> E01 is displayed and flashes on the screen, the appliance beeps: the appliance is too hot. Wait 1 hour between 2 cycles. E00 is displayed and flashes on the screen, the appliance beeps: the appliance is too cold. Wait for it to reach room temperature. HHH or EEE is displayed and flashes on the screen, the appliance beeps: malfunction. The machine must be serviced by authorised centre. A delayed start has been programmed.
After pressing on  , the motor is on but no kneading takes place.	<ul style="list-style-type: none"> The pan has not been correctly inserted. Kneading paddle is missing or not installed properly. <p>In the two cases listed above, stop the appliance manually with a long press on the  button. Correct the problem and re-programme the breadmaker.</p>
After a delayed start, the bread has not risen enough or nothing happens.	<ul style="list-style-type: none"> You forgot to press on  after programming the delayed start program. The yeast has come into contact with salt and/or water. Kneading paddle missing.
Burnt smell.	<ul style="list-style-type: none"> Some of the ingredients have fallen outside the pan: unplug the appliance, let it cool down, then clean the inside with a damp sponge and without any cleaning product. The preparation has overflowed: the quantity of ingredients used is too great, notably liquid. Follow the proportions given in the recipe. The crust colour is set too high. Try a lower crust setting next time, especially for ingredients that burn easily like chocolate chips and raisins.

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PROGRAM CYCLES TABLE

EN	WEIGHT (g)	CRUST BROWNING	TOTAL TIME (h)*	PREPARING THE DOUGH (Kneading-Rest-Rising) (h)	COOKING TIME (h)	KEEP WARM
1	1000g		2:01	1:06	0:55	1:00
2	1000g		2:15	1:15	1:00	1:00
3	750g		1:45	0:15	1:30	1:00
4	500g		2:57	2:09	0:48	1:00
	750g		3:02	2:09	0:53	
	1000g		3:07	2:09	0:58	
5	500g		1:25	0:40	0:45	1:00
	750g		1:30	0:40	0:50	
	1000g		1:35	0:40	0:55	
6	500g		2:55	2:05	0:50	1:00
	750g		3:00	2:05	0:55	
	1000g		3:10	2:05	1:05	
7	500g		3:20	2:40	0:40	1:00
	750g		3:25	2:40	0:45	
	1000g		3:30	2:40	0:50	
8	500g		2:40	1:45	0:55	1:00
	750g		2:45	1:45	1:00	
	1000g		2:50	1:45	1:05	
9	500g		2:00	1:05	0:55	1:00
	750g		2:05	1:05	1:00	
	1000g		2:10	1:05	1:05	
10	500g		2:40	1:45	0:55	1:00
	750g		2:45	1:45	1:00	
	1000g		2:50	1:45	1:05	

EN	WEIGHT (g)	CRUST BROWNING	TOTAL TIME (h)*	PREPARING THE DOUGH (Kneading-Rest-Rising) (h)	COOKING TIME (h)	KEEP WARM
11	-	-	1:09	-	1:09	-
12	-	-	0:15	-	0:15	-
13	1000g		1:45	1:20	0:25	1:00
14	-		0:10 ↓ 1:10	-	0:10 ↓ 1:10	-
15	-	-	0:10 ↓ 0:45	-	-	1:00
16	-	-	0:10 ↓ 0:45	-	-	-
17	-	-	0:55	-	-	-
18	-	-	07:00 ↓ 16:00	-	-	-
19	-	-	04:00 ↓ 10:00	-	-	-
20	-	-	0:10 ↓ 03:00	-	-	-



* The 'Total time' listed in the table above does not include the keep warm time.

