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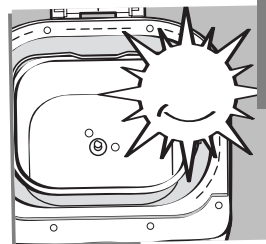
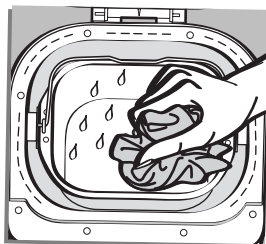
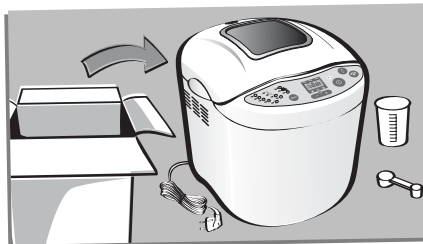
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BEFORE YOU BEGIN



GB

⚠ A slight odour may be given off when used for the first time

GETTING TO KNOW YOUR BREADMAKER

A - lid with window

B - control panel

C - bread pan

D - kneading
paddle

E - graduated beaker

f1 - tablespoon measure

F - double doser

f2 - teaspoon measure

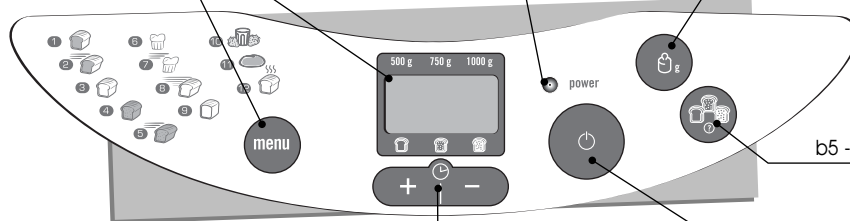


b1 - display screen

b6 - choice of programmes

b7 - operating indicator light

b3 - weight selection



b4 - buttons for setting delayed start and adjusting
the time for programme 12

b5 - browning
selection
button

b2 - on/off button

INTRODUCTION

Bread plays an important role in our nutrition. Who has never dreamed of making their own freshly baked bread at home? Now you can using a breadmaker.

Whether you are a beginner or an expert, all you have to do is add the ingredients and the breadmaker does the rest. You can easily make bread, bread dough, pizza dough, brioche and jam effortlessly. However be aware that to make the most of your breadmaker a certain learning curve is neces-

sary. Take the time to get to know it and don't be disappointed if your first attempts aren't quite perfect. But if you're impatient to make your first loaf, one of the recipes in the quick-start paragraph will help you take your first steps.

Note that the texture of the bread you'll get is more compact than bread from a bakery.

Also, remember that all baked loaves have a hole underneath where the kneading paddles are positioned while the bread is baking in the pan.

FIRST STEPS

TIPS FOR MAKING GOOD BREAD

1. Read the instructions carefully and use the recipes: breadmaking using this appliance is not the same as breadmaking by hand!
2. All ingredients used must be at room temperature (unless otherwise indicated) and must be weighed exactly. **Measure liquids with the graduated beaker supplied. Use the double doser supplied to measure teaspoons on one side and tablespoons on the other.** All spoon measures are level and not heaped. Incorrect measurements give bad results.
3. For successful bread making using the correct ingredients is critical. Use ingredients before their use-by date and keep them in a cool, dry place.
4. It is important to measure the quantity of flour precisely. That is why you should weigh out flour using a kitchen scale. Use packets of flaked dried yeast (sold in the UK as Easy Bake or Fast Action Yeast). Unless otherwise indicated in the recipe, do not use baking powder. Once a packet of yeast has been opened, it should be sealed, stored in a cool place and used within 48 hours.
5. To avoid spoiling the proving of the dough, we advise that all ingredients should be put in the bread pan at the start and that you should avoid opening the lid during use (unless otherwise indicated). Carefully follow the order of ingredients and quantities indicated in the recipes. First the liquids, then the solids. **Yeast should not come into contact with liquids, sugar or salt.**

GENERAL ORDER TO BE FOLLOWED:

Liquids (butter, oil, eggs, water, milk)
Salt
Sugar
Flour, first half
Powdered milk
Specific solid ingredients
Flour, second half
Yeast

QUICK-START

To get to know your breadmaker, we suggest trying the **BASIC BREAD** recipe for your first loaf.

BASIC WHITE BREAD

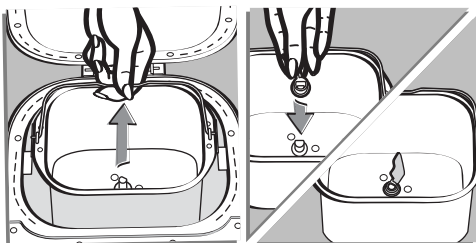
(programme 1)

tsp > teaspoon

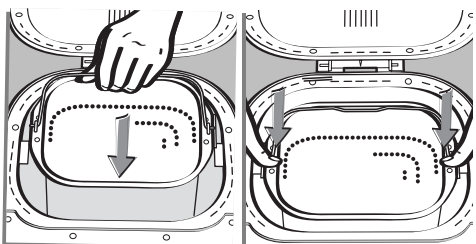
tbsp > tablespoon

BROWNING > MEDIUM
WEIGHT > 1000 g
TIME > 3 : 18
OIL > 2 tbsp
WATER > 330 ml

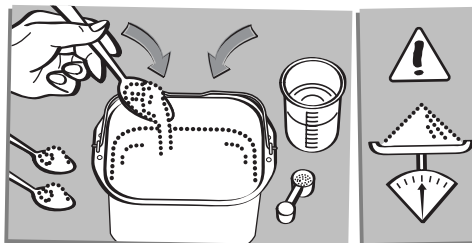
SALT > 1,5 tsp
SUGAR > 1 tbsp
POWDERED MILK > 2 tbsp
WHITE BREAD FLOUR > 605 g
YEAST (flaked dried type) > 1,5 tsp



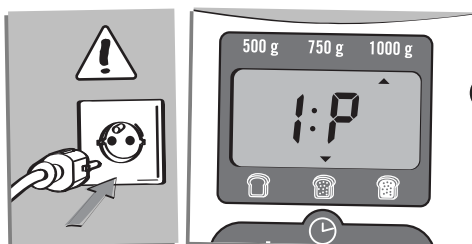
Lift out the bread pan by lifting the handle and pulling forwards and backwards to unclip the two sides, one by one.
Fit the kneading paddles.



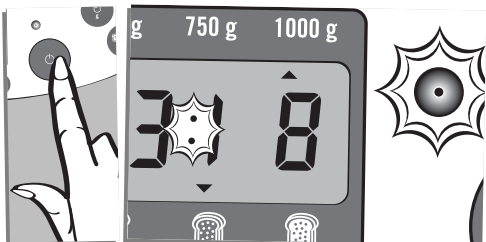
Place the bread pan in the breadmaker. Replace the bread pan and press on one side then the other to engage the mixer drives and clip it in on both sides.



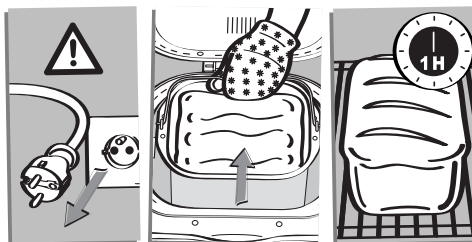
Put the ingredients in the pan in exactly the order recommended.
Make sure that all ingredients are weighed with precision.



Close the lid. Plug in the bread maker and switch it on. After the audible signal, programme 1 (1P) will appear on the display as the default setting (1000 g, medium browning), followed by the corresponding time.

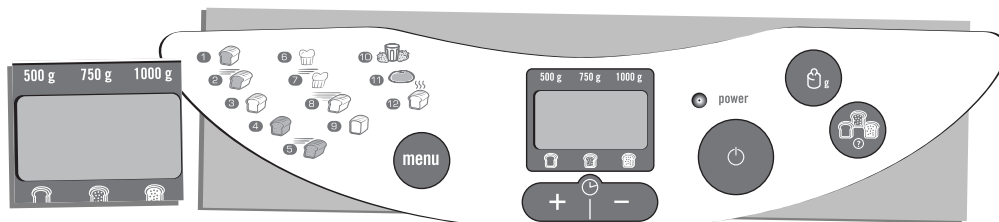


Press the button.
The timer colon flashes.
The operating indicator lights up.



Unplug the breadmaker at the end of the cooking or warming cycle. Lift the bread pan out of the breadmaker by pulling on the handle. Always use oven gloves as the pan handle is hot, as is the inside of the lid. Turn out the hot bread and place it on a rack for at least 1 hour to cool.


USING YOUR BREADMAKER



A default setting is displayed for each programme.
You will therefore have to select the desired settings manually.

SELECTING A PROGRAMME


Choosing a programme triggers a series of steps which are carried out automatically one after another.

The MENU button enables you to choose a certain number of different programmes. The time corresponding to the programme is displayed. Every time you press the , The number on the display panel switches to the next programme from 1-12:


- | | | |
|----------------------------|----------------------------|------------------------------|
| 1 > basic white bread | 6 > sweet bread | 10 > jams and compotes |
| 2 > fast basic white bread | 7 > fast sweet bread | 11 > leavened dough |
| 3 > French bread | 8 > super-fast white bread | (pizza or rolls for example) |
| 4 > wholemeal bread | 9 > cake | 12 > cooking only |
| 5 > fast wholemeal bread | | |

- The Basic White Bread programme is used to make most bread recipes using white wheat flour.
- This programme is equivalent to the basic bread programme but is a faster version. The bread obtained may have a slightly denser crust.
- The French Bread programme corresponds to a traditional French crusty white bread recipe.
- The Wholemeal Bread programme should be selected when using wholemeal bread flour.
- This programme is equivalent to the wholemeal bread programme but is a faster version. The bread obtained may have a slightly denser crust.
- The sweet bread programme is appropriate for recipes containing more fat and sugar.
- This programme is equivalent to the sweet bread programme but is a faster version. The bread obtained may have a slightly denser crust.
- The super-fast white bread programme is specifically for the SUPER-FAST BREAD recipe (page 22). This programme is only suitable for white bread.
- The cake programme can be used to make cakes with baking powder.
- The Jams programme automatically cooks jams and compotes (stewed fruits) in the pan.
- The Leavened Dough programme does not bake. It is a kneading and rising programme for all leavened doughs such as pizza dough, rolls, sweet buns.
- The cooking programme is limited to 10 to 60 min adjustable in steps of 10 min. It can be selected alone and used:
 - with the Leavened Dough programme,
 - to reheat cooked and cooled breads or to make them crusty while still in the pan,
 - to finish cooking in case of a prolonged electricity cut during a bread baking cycle.

The breadmaker should not be left unattended when using programme 12.


To stop the programme or to cancel delayed programming, hold down on the  button for 5 seconds.

SELECTING THE WEIGHT OF THE BREAD



The bread weight is set by default at 1000 g. This weight is shown for informational purposes. See the recipes for more details. Programmes 10, 11, 12 do not have weight settings. Press the  button to set the desired weight - 500 g, 750 g or 1000 g. The indicator light against the selected setting comes on.

SELECTING THE COLOUR OF THE CRUST (BROWNING)

By default, the colour of the crust is set at MEDIUM. Programmes 10, 11, 12 do not have a colour setting. Three choices are possible:
LIGHT (L) - MEDIUM (P) - DARK (H).

If you want to change the default setting, press the  button until the indicator light facing the desired setting comes on.

START/STOP

Press the  button to switch the appliance on. The countdown begins. You can stop or cancel the programme by holding down button . The indicator light will go out.

CYCLES

On pages 24-25 is a table showing the steps in the various cycles according to the chosen programme.

PREHEATING	> KNEADING	> REST	> RISING	> BAKING	> WARMING
Used for programmes 4 and 5 to let the dough rise better.	For forming the dough's structure so that it can rise better.	Allows the dough to rest to improve kneading quality.	Time during which the yeast works to let the bread rise and to develop its aroma.	Transforms the dough into bread and gives it a golden, crusty crust.	Keeps the bread warm after baking. It is recommended that the bread should be turned out promptly after baking, however.

PREHEATING: only activated for programmes 4 and 5. The kneading paddle does not operate during this period. This step accelerates yeast activity and thus encourages rising in breads made of flours which tend not to rise well.

KNEADING: the dough is in the 1st or 2nd kneading cycle or in a stirring period between rising cycles. During this cycle, and for programmes 1, 2, 4, 5, 6, 7, you can add ingredients: dried fruit or nuts, olives, bacon pieces, etc.

A beep indicates when you can intervene. See the summary table for preparation times (page 24-25) and the "extra" column.

This column indicates the time that will be displayed on your appliance's screen when the beep sounds. For more precise information on how long before the beep sounds, subtract the "extra" column time from the total baking time.

For example: "extra" = 2:51 and "total time" = 3:13, the ingredients can be added after 22 min.

RISING: the dough is in the 1st, 2nd or 3rd rising cycle.

BAKING: the bread is in the final baking cycle.

WARMING: for programmes 1, 2, 3, 4, 5, 6, 7 and 8, you can leave your loaf in the appliance. A one-hour warming cycle automatically follows baking. The display remains at 0:00 for one hour of warming. The appliance beeps at regular intervals. At the end of the cycle, it stops automatically after several beeps.

To stop the warming programme, unplug the appliance.

DELAYED START PROGRAMME

You can programme the appliance up to start 13 hours in advance to have your preparation ready at the time you want.

This function cannot be used on programmes 8, 9, 10, 11, 12.

This step comes after selecting the programme, browning level and weight. The programme time is displayed. Calculate the time difference between the moment when you start the programme and the time at which you want your preparation to be ready.


The machine automatically includes the duration of the programme cycles.


Using the **+** and **-** buttons, display the calculated time (**+** up and **-** down).

Short presses change the time by intervals of 10 min + a short beep. Holding the button down gives

continuous scrolling of 10-min intervals.

For example, it is 8 pm and you want your bread to be ready for 7 am the next morning.

Programme 11:00 using the **+** and **-** buttons. Press the  button - an audible signal will be given and the colon **:** of the timer display will blink. The countdown begins. The ON light switches on.

If you make a mistake or want to change the time setting, hold down the  button until it makes a beep. The default time is displayed. Start the operation again.

With the delayed start programme do not use recipes which contain fresh milk, eggs, soured cream, yoghurt, cheese or fresh fruit as they could spoil or stale overnight.

PRACTICAL ADVICE

If there is a power cut: if, during the cycle, the programme is interrupted by a power cut or mishandling, the machine has a 7-min protection time during which the settings are saved. The cycle starts again where it stopped. Beyond that time, the settings are lost.

If you plan to run a second programme and bake a second loaf, open the lid and wait 1 hour before beginning the second preparation to allow the appliance to cool down completely.

INGREDIENTS

FATS AND OILS: fats make the bread softer and tastier. It also stores better and longer. Too much fat slows down rising. If you use butter, cut it into tiny pieces so that it is distributed evenly throughout the preparation, or soften it. You can substitute 15g butter for 1 tablespoon of oil. Do not add hot butter. Keep the fat from coming into contact with the yeast, as fat can prevent yeast from rehydrating. Do not use low fat spreads or butter substitutes.

EGGS: eggs make the dough richer, improve the colour of the bread and encourage the development of the soft, white part. If you use eggs, reduce the quantity of liquid you use proportionally. Break the egg and top up with the liquid until you reach the quantity of liquid indicated in the recipe. Recipes are designed for 50 g size eggs; if your eggs are bigger, add a little more flour; if they are smaller, use less flour.

MILK: recipes use either fresh or powdered milk. If using powdered milk, add the quantity of water stated in the recipe. It enhances the flavour and improves the keeping qualities of the bread. For recipes using fresh milk, you can substitute some of it with water but the total volume must equal the quantity stated in the recipe. Semi-skimmed or skimmed milk is best to avoid bread having a close texture. Milk also has an emulsifying effect which evens out its airiness, giving the soft, white part a better structure.

WATER: water rehydrates and activates the yeast. It also hydrates the starch in the flour and helps the soft, white part to form. Water can be totally or partially replaced with milk or other liquids. Use liquids at room temperature.

FLOUR: the weight of the flour in the recipe varies significantly according to the type of flour used. Depending on the quality of the flour, baking results may also vary. Keep flour in a hermetically sealed container, as flour reacts to fluctuations in atmospheric conditions, absorbing moisture or losing it. **Use "French T55 flour", "strong flour", "bread flour" or "baker's flour" rather than standard flour, unless otherwise indicated in the recipe.**

Adding oats, bran, wheat germ, rye or whole grains to the bread dough will give a smaller, heavier loaf of bread. Sieving the flour during manufacture also affects the results: the more the flour is whole (i.e. the more of the outer envelope of the wheat it contains), the less the dough will rise and the denser the bread. You can also find ready-to-use bread preparations or bread mixes on the market. Follow the manufacturer's instructions when using these preparations. Usually, the choice of the programme will depend on the preparation used. For example: Wholemeal bread - Programme 4.

If you use ready-made mixes for making bread, brioche or milk loaves, do not exceed 1,000 g of dough in total.

SUGAR: use white sugar, brown sugar or honey. Do not use unrefined sugar or lumps. Sugar acts as food for the yeast, gives the bread its good taste and improves browning of the crust. Artificial sweeteners cannot be substituted for sugar as the yeast will not react with them.

SALT: salt gives taste to food and regulates the yeast's activity. It should not come into contact with the yeast. Thanks to salt, the dough is firm, compact and does not rise too quickly. It also improves the structure of the dough. Use ordinary table salt. Do not use coarse salt or salt substitutes.

PRACTICAL ADVICE

Bread preparation is very sensitive to temperature and humidity conditions. In case of high heat, use liquids that are cooler than usual. Likewise, if it is cold, it may be necessary to warm up the water or milk (never exceeding 35°C). Any liquid used should be tepid, about 20 to 25°C (except for Super Fast Bread which should be 35 to 40°C max.).

It can also sometimes be useful to check the state of the dough during the second kneading: it should form an even ball which comes away easily from the walls of the pan.

- > if not all of the flour has been blended into the dough, add a little more water,

YEAST: yeast is what makes the dough rise. Use flaked dried yeast (in the UK sold as Easy Bake or Fast Action Yeast). The quality of yeast can vary, and it does not always rise in the same way. Bread can therefore come out differently depending on the yeast used. Old or poorly stored yeast will not work as well as a freshly opened packet of dry yeast.

The proportions indicated are for flaked dried yeast. If you use fresh yeast, multiply the quantity by 3 (in weight) and dilute the yeast in a small amount of warm water with a little sugar for more effective action.

There are dry yeasts in the form of small granular pellets that have to be rehydrated with a small amount of warm water with a little sugar. These are used in the same proportions as flaked dry yeast, but we recommend the latter as it is easier to use.

ADDITIVES (OLIVES, BACON PIECES, ETC.): you can add a personal touch to your recipes by adding whatever ingredients you want, taking care:

- > to add following the beep for additional ingredients, especially those that are fragile such as dried fruit,
- > to add the most solid grains (such as linseed or sesame) at the start of the kneading process to facilitate use of the machine (delayed starting, for example),
- > to thoroughly drain moist ingredients (olives),
- > to lightly flour fatty ingredients for better blending,
- > not to add too large a quantity of additional ingredients, especially cheese, fresh fruit and fresh vegetables, as they can affect the development of the dough,
- > to finely chop nuts as they can cut through the loaf structure and reduce the cooked height.

- > if the dough is too wet and sticks to the sides, you may need to add a little flour.

Such corrections should be undertaken very gradually (no more than 1 tablespoon at a time) and wait to see if there is an improvement before continuing.

A common error is to think that adding more yeast will make the bread rise more. Too much yeast makes the structure of the bread more fragile and it will rise a lot and then fall while baking. You can determine the state of the dough just before baking by touching it lightly with your fingertips: the dough should be slightly resistant and the fingerprint should disappear little by little.

RECIPES

tsp > teaspoon - tbsp > tablespoon

For each recipe, add the ingredients in the exact order indicated. Depending on the recipe chosen and the corresponding programme, you can take a look at the summary table of preparation times (pages 24-25) and follow the breakdown for the various cycles. Do not alter the quantities or omit ingredients as this can upset the critical balance of the recipe.

PROGRAMMES 1-2 BASIC WHITE BREAD				MILK LOAF			
	500 g	750 g	1000 g		500 g	750 g	1000 g
Sunflower oil	3,5 tsp	1,5 tbsp	2 tbsp	Butter, softened, diced	40 g	50 g	70 g
Water	190 ml	250 ml	330 ml	Salt	1 tsp	1 tsp	1,5 tsp
Salt	1 tsp	1 tsp	1,5 tsp	Sugar	2 tbsp	2,5 tbsp	3 tbsp
Sugar	2,5 tsp	3 tsp	1 tbsp	Liquid milk	200 ml	260 ml	350 ml
Powdered milk	1,5 tbsp	1,5 tbsp	2 tbsp	White bread flour	310 g	400 g	530 g
White bread flour	350 g	455 g	605 g	Yeast*	1 tsp	1 tsp	1,5 tsp
Yeast*	1 tsp	1 tsp	1,5 tsp				

PROGRAMME 3 FRENCH BREAD**				FARMHOUSE LOAF			
	500 g	750 g	1000 g		500 g	750 g	1000 g
Water	210 ml	275 ml	365 ml	Water	210 ml	275 ml	365 ml
Salt	1 tsp	1,5 tsp	2 tsp	Salt	1 tsp	1,5 tsp	2 tsp
White bread flour	360 g	465 g	620 g	White bread flour	290 g	370 g	395 g
Yeast*	0,5 tsp	1 tsp	1,5 tsp	Rye flour	70 g	90 g	125 g
				Yeast*	1 tsp	1 tsp	1,5 tsp

PROGRAMMES 4-5 WHOLEMEAL LOAF				PEASANT BREAD			
	500 g	750 g	1000 g		500 g	750 g	1000 g
Sunflower oil	1,5 tsp	2 tsp	2,5 tsp	Sunflower oil	1,5 tsp	2 tsp	2,5 tsp
Water	210 ml	290 ml	355 ml	Water	205 ml	290 ml	355 ml
Salt	1,5 tsp	1,5 tsp	2 tsp	Salt	1 tsp	1,5 tsp	2 tsp
Sugar	1,5 tsp	2 tsp	2,5 tsp	Powdered milk	1 tbsp	1,5 tbsp	2 tbsp
Flour	140,5 g	200 g	240 g	Sugar	1,5 tsp	2 tsp	2,5 tbsp
Wholemeal flour	210 g	300 g	365 g	Flour	180 g	255 g	310 g
Yeast*	0,5 tsp	1 tsp	1,5 tsp	White bread flour	85 g	120 g	145 g
				Wholemeal flour	85 g	120 g	145 g
				Yeast*	0,5 tsp	1 tsp	1,5 tsp

PROGRAMMES 6-7 BRIOCHE				KUGELHOPF			
	500 g	750 g	1000 g		500 g	750 g	1000 g
Eggs	2	2	3	Eggs	2	2	3
Butter	115 g	150 g	195 g	Butter	100 g	130 g	175 g
Liquid milk	45 ml	60 ml	80 ml	Liquid milk	60 ml	80 ml	105 ml
Salt	1 tsp	1 tsp	1,5 tsp	Salt	1 tsp	1 tsp	1,5 tsp
Sugar	2,5 tbsp	3 tbsp	4 tbsp	Sugar	3,5 tbsp	4 tbsp	6 tbsp
Flour	280 g	365 g	485 g	Flour	270 g	345 g	460 g
Yeast*	1,5 tsp	2 tsp	3 tsp	Yeast*	1,5 tsp	2 tsp	3 tsp
				Raisins***	80 g	100 g	130 g

Optional: soak the raisins in a light syrup or alcohol.
Optional: place whole almonds on the top of the dough.

PROGRAMME 8 SUPER FAST BREAD				PROGRAMME 9 LEMON CAKE			
	1000 g						
Sunflower oil	1,5 tbsp			Eggs	3		
Water (35-40°C max.)	360 ml			Butter, softened	70 g		
Salt	1,5 tsp			Salt	1 pinch		
Sugar	1 tbsp			Sugar, caster	195 g		
Powdered milk	2,5 tbsp			Plain flour	320 g		
Flour	565 g			Baking powder	2,5 tsp		
Yeast*	3,5 tsp			Lemon (juice+zest)	1		

ALMOND CAKE			
Eggs		3	
Butter, softened		105 g	
Salt		1 pinch	
Sugar, caster		135 g	
Dark rum		3 tbsp	
Plain flour		155 g	
Ground almonds		135 g	
Baking powder		2 tsp	

Beat the eggs + sugar + salt with a whisk until white.

PROGRAMME 10 JAMS AND COMPOTES (maxy quantity)				PROGRAMME 11 PIZZA DOUGH			
Strawberry, peach, rhubarb or apricot jam		Orange marmelade		Apple/rhubarb compote		Olive oil	750 g
Fruits	580 g	Fruits	500 g	Fruits	750 g	Water	240 ml
Sugar	360 g	Sugar	400 g	Sugar	5 tbsp	Salt	1,5 tsp
Pectin (certo)	30 ml	Pectin (certo)	50 ml			Flour	480 g
Lemon juice	1					Yeast*	1 tsp

Cut or chop up the fruit of your choice before putting in the breadmaker.

* = flaked dried yeast. In the UK, use "Easy Bake" or "Fast Action" yeast.

** = sugar is not added, instead the yeast feeds on the natural starches and sugars in the flour.

*** = add when the machine beeps.



TROUBLESHOOTING GUIDE

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 much)	●					
Water too hot		●				
Water too cold			●			
Wrong programme			●	●		



TECHNICAL TROUBLESHOOTING GUIDE

PROBLEMS	SOLUTIONS
<p>The kneading paddle remains stuck in the bread pan</p> <p>The kneading paddle remains stuck in the loaf</p> <p>After pressing on ⌚, nothing happens</p> <p>After pressing on ⌚, the motor is on but no kneading takes place</p> <p>After a delayed start, the bread has not risen enough or nothing happens</p> <p>Burnt smell</p>	<ul style="list-style-type: none"> Let it soak before removing it. Lightly oil the kneading paddles before mixing the ingredients in the bread pan. The machine is too hot. The following error message will be shown: EO1 and 5 beeps. Wait 1 hour between 2 cycles. The programme includes preheating. A delayed start has been programmed. Set to Prog 4 or 5. This is normal as it has preheating time. The pan has not been correctly inserted. Kneading paddle missing or not installed properly. You forgot to press on ⌚ after programming. The yeast has come into contact with salt and/or water. Kneading paddle missing. Some of the ingredients have fallen outside the pan: let the machine cool down and clean the inside of the machine 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.

PROG.	BROWN- ING	WEIGHT	TOTAL TIME (h)	PRE HEATING	1 st KNEADING	REST	2 nd KNEADING	1 st RISING	3 rd KNEADING	2 nd RISING	4 th KNEADING	3 rd RISING	COOKING	EXTRA *	KEEP HOT (h)
1	1	500 750 1000	3:08 3:13 3:18	x	0:05:00	0:05:00	0:20:00	0:39:00	0:00:10	0:25:50	0:00:15	0:49:45	0:43 0:48 0:53	2:46 2:51 2:56	1:00 1:00 1:00
	2	500 750 1000	3:08 3:13 3:18										0:43 0:48 0:53	2:46 2:51 2:56	1:00 1:00 1:00
	3	500 750 1000	3:08 3:13 3:18										0:43 0:48 0:53	2:46 2:51 2:56	1:00 1:00 1:00
2	1	500 750 1000	2:07 2:12 2:17	x	0:05:00	0:05:00	0:20:00	0:15:00	0:00:10	0:08:50	0:00:10	0:29:50	0:43 0:48 0:53	1:45 1:50 1:55	1:00 1:00 1:00
	2	500 750 1000	2:07 2:12 2:17										0:43 0:48 0:53	1:45 1:50 1:55	1:00 1:00 1:00
	3	500 750 1000	2:07 2:12 2:17										0:43 0:48 0:53	1:45 1:50 1:55	1:00 1:00 1:00
3	1	500 750 1000	3:28 3:30 3:32	x	0:05:00	0:05:00	0:20:00	0:39:00	0:00:10	0:30:50	0:00:10	0:59:50	0:48 0:50 0:52	- - -	1:00 1:00 1:00
	2	500 750 1000	3:28 3:30 3:32										0:48 0:50 0:52	- - -	1:00 1:00 1:00
	3	500 750 1000	3:28 3:30 3:32										0:48 0:50 0:52	- - -	1:00 1:00 1:00
4	1	500 750 1000	3:41 3:43 3:45	0:30:00	0:05:00	0:05:00	0:15:00	0:49:00	0:00:10	0:25:50	0:00:10	0:44:50	0:46 0:48 0:50	2:54 2:56 2:58	1:00 1:00 1:00
	2	500 750 1000	3:41 3:43 3:45										0:46 0:48 0:50	2:54 2:56 2:58	1:00 1:00 1:00
	3	500 750 1000	3:41 3:43 3:45										0:46 0:48 0:50	2:54 2:56 2:58	1:00 1:00 1:00
5	1	500 750 1000	2:26 2:28 2:30	0:05:00	0:05:00	0:05:00	0:15:00	0:24:00	0:00:10	0:10:50	0:00:10	0:34:50	0:46 0:48 0:50	2:04 2:06 2:08	1:00 1:00 1:00
	2	500 750 1000	2:26 2:28 2:30										0:46 0:48 0:50	2:04 2:06 2:08	1:00 1:00 1:00
	3	500 750 1000	2:26 2:28 2:30										0:46 0:48 0:50	2:04 2:06 2:08	1:00 1:00 1:00

PROG.	BROW- NING	WEIGHT	TOTAL TIME (h)	PRE HEATING	1 st KNEADING	REST	2 nd KNEADING	1 st RISING	3 rd KNEADING	2 nd RISING	4 th KNEADING	3 rd RISING	COOKING	EXTRA *	KEEP HOT (h)
6	1	500 750 1000	3:12 3:17 3:22	x	0:05:00	0:05:00	0:20:00	0:39:00	0:00:10	0:25:50	0:00:05	0:51:55	0:45 0:50 0:55	2:50 2:55 3:00	1:00 1:00 1:00
	2	500 750 1000	3:12 3:17 3:22										0:45 0:50 0:55	2:50 2:55 3:00	1:00 1:00 1:00
	3	500 750 1000	3:12 3:17 3:22										0:45 0:50 0:55	2:50 2:55 3:00	1:00 1:00 1:00
7	1	500 750 1000	2:32 2:37 2:42	x	0:05:00	0:05:00	0:20:00	0:25:00	0:00:10	0:15:50	0:00:05	0:35:55	0:45 0:50 0:55	2:10 2:15 2:20	1:00 1:00 1:00
	2	500 750 1000	2:32 2:37 2:42										0:45 0:50 0:55	2:10 2:15 2:20	1:00 1:00 1:00
	3	500 750 1000	2:32 2:37 2:42										0:45 0:50 0:55	2:10 2:15 2:20	1:00 1:00 1:00
8		1000	1:20	x	0:05:00	x	0:15:00	0:12:00	x	x	x	x	0:48	-	1:00
9	-	1000	1:50	x	0:05:00	x	0:10:00	0:15:00	x	x	x	x	1:20	-	-
10	-	-	1:05	x	x	x	0:05:00	0:10:00	x	x	x	x	0:50	-	-
11	-	750	1:30	x	0:05:00	0:05:00	0:20:00	1:00:00	x	x	x	x	x	-	-
12	-	-	0 to 10 in steps of 10 min.	x									0 to 10 in steps of 10 min.	-	-

Note: for programmes 1 to 8 inclusive, total time does not include the keep hot time.
 * Time on display to add extra ingredients eg. dried fruit, nuts, olives.

CLEANING AND MAINTENANCE

- Unplug the appliance and let it cool down.
- Clean the body of the appliance and the inside of the pan with a damp sponge. Dry thoroughly.
- Wash the pan and kneading paddles in hot water.
If the kneading paddles remains stuck in the pan, let it soak for 5 to 10 min.
- Remove the lid to clean it with hot water.
- Do not wash any part in a dishwasher.
- Do not use household cleaning products, scouring pads or alcohol. Use a soft, damp cloth.
- Never immerse the body of the appliance or the lid.

SAFETY RECOMMENDATIONS



LET'S HELP TO PROTECT THE ENVIRONMENT!

- ① Your appliance contains many materials that can be reused or recycled.
- ➔ Take it to a collection point so it can be processed.
- This appliance complies with the technical safety rules and standards in force.
- Carefully read the instructions before using your appliance for the first time: the manufacturer does not accept responsibility for use that does not comply with the instructions.
- Young children and severely disabled persons who are not familiar with these instructions should only use this appliance under surveillance of a responsible adult.
- Make sure that the power it uses corresponds to your electrical supply system. Any error in connection will cancel the guarantee.
- Your appliance must be plugged into an earthed socket. If this is not the case, an electric shock may be received. For your safety, earthing must correspond to the electrical system standards applicable in your country.
- This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Unplug the appliance when you have finished using it and when you clean it.
- Do not use the appliance if:
 - the supply cord is defective or damaged,
 - the appliance has fallen to the floor and shows visible signs of damage or does not function correctly.In either case, the appliance must be sent to the nearest approved service centre to eliminate any risk. See the guarantee documents.
- All interventions other than cleaning and everyday maintenance by the customer must be performed by an authorised service centre.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Do not leave the power cord hanging within reach of children.
- The power cord must never be close to or in contact with the hot parts of your appliance, near a source of heat or over a sharp corner.
- Do not use the appliance if the power cord or plug is damaged. The power cord must be replaced by an authorised service centre to avoid any danger (see the list in the service booklet).
- **⚠ Do not touch the viewing window during and just after operation. The window can reach a high temperature.**
- Do not pull on the supply cord to unplug the appliance.
- Do not place the appliance on other appliances.
- Do not use the appliance as a source of heating.
- Do not place paper, card or plastic in the appliance and place nothing on it.
- Should any part of the appliance catch fire, do not attempt to extinguish it with water. Unplug the appliance. Smother flames with a damp cloth.
- For your safety, only use accessories and spare parts designed for your appliance.
- All appliances undergo strict quality control. Practical usage tests are performed on randomly selected appliances, which would explain any slight traces of use.
- **⚠ At the end of the programme, always use oven gloves to handle the pan or hot parts of the appliance. The appliance gets very hot during use.**
- Never obstruct the air vents.
- Be very careful, steam can be released when you open the lid at the end of or during the programme.
- **⚠ When using programme No. 10 (jam, compotes) watch out for steam and hot spattering when opening the lid.**
- Caution, if the dough overflows the baking cavity and touches the heating element, it can catch fire, therefore:
 - do not exceed the quantities indicated in the recipes.
 - do not exceed a total of 1000 g of dough.
- The measured noise level of this product is 72 dBA.

If you have any product problems or queries, please visit our website - www.moulinex.co.uk