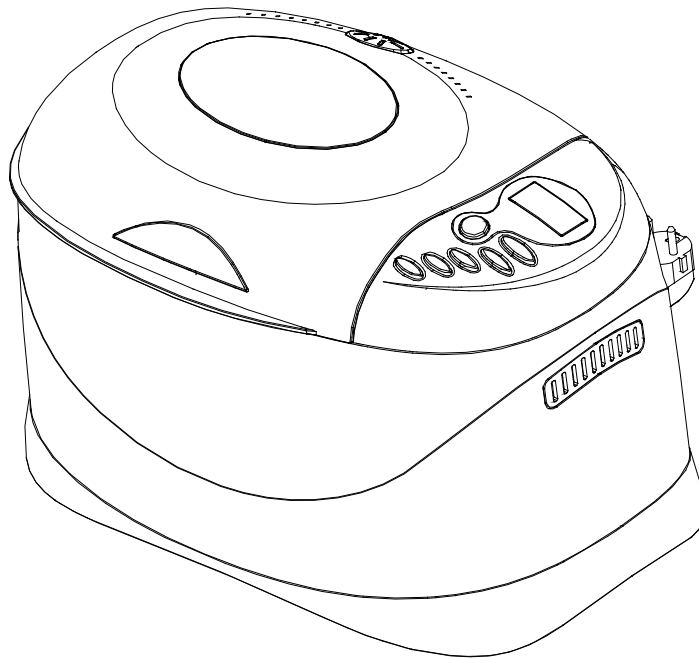


XBM1088 BREAD MAKER

INSTRUCTION MANUAL



GUANGDONG XINBAO ELECTRICAL APPLIANCES HOLDINGS CO.,LTD.

XBM1088 BREAD MAKER INSTRUCTION MANUAL

Introduction

The model XBM1088 bread maker is used for made various breads in household only, with 10 function menu including BASIC, QUICK, FRENCH, RAPID, WHOLEWHEAT, CAKE, DOUGH, BAKE, JAM, SANDWICH.

Important safeguards:

Before commissioning this machine please read the instruction manual carefully.

1. Please keep these instructions, the guaranty certificate, the sales receipt and, if possible, the carton with the inner packaging!
2. The machine is intended exclusively for private and not for commercial use!
3. Always remove the plug from the socket whenever the machine is not in use, when attaching accessory parts, cleaning the machine or whenever a disturbance occurs. Switch off the machine beforehand. Pull on the plug, not on the cable.
4. In order to protect children from the dangers of electrical appliances, never leave them unsupervised with the machine. Consequently, when selecting the location for your machine, do so in such a way that children do not have access to the machine. take care to ensure that the cable does not hang down.
5. Check the machine and the cable regularly for damage. If there is damage of any kind, the machine should not be used.
6. Do not repair the machine yourself, but rather consult an authorized expert.
7. In order to ensure you safe, a broken or damaged plug must be replaced with an equivalent plug from the manufacturer, our customer service department or a similar qualified person.
8. Keep the machine and the cable away from heat, direct sunlight, moisture, sharp edges and suchlike.
9. Never use the machine unsupervised! Switch off the machine whenever you are not using it, even if this is only for a moment.
10. Use only original accessories.
11. Do not use the machine outdoors.
12. Under no circumstances must the machine be placed in water or other liquid, or come into contact with such. Do not use the machine with wet or moist hands.
13. Should the machine become moist or wet, remove the plug off the socket immediately. Do not reach into the water.

14. Use the machine only for the intended purpose, on the rating label of the machine.
15. Do not use the machine with a damaged outlet.
16. Do not touch any of the moving or spinning parts of the machine.

Using the machine for the first time:

Check the bread pan and clean the rest of the baking chamber. Do not use sharp objects and do not scour! The bread pan is non-stick coated. Grease the bread pan and baking empty for about 10 minutes. Clean once more. Place the kneading bar on the axle in the baking area.

Electrical connection:

The machine must only be connected to a correctly installed 230V, 50Hz safety socket.

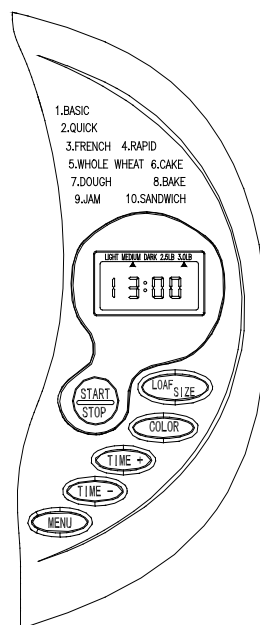
When the machine is connected power a beep is now heard and “ 3:30” appears in the display after a short time. The two dots between the “3” and “30” aren’t constantly lit.

The machine is now ready to operate and is automatically set to program “1” (normal position), but has not yet started.

Functions & Operation

Control panel

Operate XBM1088 bread maker by 6 buttons, the program will display by LCD in the control panel.



Program menu:

This is used to select the baking program menu. Each time it is pressed (accompanied by a short beep) the program changes. The current program is shown by LCD display, the machine have 10 program menus, see the operation cycle of XBM1088 bread maker.

Color of crust:

This is used to select a light, medium or dark color for the crust.

Loaf size:

This is used to select a small or a big loaf size for bread recipes.

START / STOP button

This is used to start and stop or finish the selected baking program.

START: in order to start a program, press for approx. 1 second on the “START/STOP” button. A short beep is heard and the two dots in the time display begin to flash and the program starts. Finish the selected baking program.

STOP: in order to stop a program, press the “START/STOP” button for approx. 3 seconds until a beep confirms that the program has been switched off.

On/Off

Two dots flashing: Program is turning,

Two dots continuously lit: Program is stopped

Delay

You may decide how long it will be before your bread is ready by putting in the “time + ”or “Time - ”, At first the baking method and degree of browning must be put in” :”arrow pointing upwards”=+10 minutes, “arrow pointing downwards”=-10 minutes. The time appears on the clock after it switches on automatically is the remaining baking time. The maximum delay is 13 hours.

EXAMPLE: it is 8:30p.m.,and you would like your bread to be ready the next morning at 7 o’clock, i.e. in 10 hours and 30 minutes. Press the “arrow pointing upwards” until 10:30 appears as the time between “now” (8:30 p.m.) and the time the bread should be ready is 10 hours and 30 minutes

If you work with the time delay option, do not use any easily perishable ingredients such as eggs, fresh milk, etc.

Keep the bread warm:

Your bread is kept warm for 60 minutes after baking. If you would like to take the bread out, switch the program off with the START/STOP button.

Warning display:

If the display shows “H:HH” after you have pressed START, the temperature inside is still too high .Press STOP ,open the lid and let the machine cool down for 10 to 20 minutes.

If the display shows “E:EE” after you have pressed START, the temperature sensor is disconnected, please check the sensor carefully by Authorized expert.

Environment

The machine may work well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We suggest the room temperature should be between 15 °C and 34°C.

The program menu:

- | | |
|----------------|--|
| 1. Basic | kneading rise and baking |
| 2. Quick | kneading rise and baking in a short time |
| 3. French | kneading rise and baking with a longer rise time |
| 4. Rapid | kneading rise and baking in a few steps |
| 5. Whole wheat | kneading rise and baking of whole wheat bread |
| 6. Cake | kneading and baking of cake |
| 7. Dough | kneading and rise, no baking |
| 8. Bake | only baking, no kneading and rise |
| 9. Jam | kneading and baking of jam |
| 10. Sandwich | kneading rise and baking sandwich |

Inserting and removing the bread pan:

Insertion: insert the bread pan by pressing lightly remove until fixed in correct position.

Remove: Remove the bread pan by pulling the handle, should wear with gloves.

How to make bread:

- 1.Remove the bread pan.
- 2.Place the kneading bar on the shaft.
- 3.Place the ingredients in the bread pan. All ingredients, including the liquid ingredients, should be at room temperature.

Keep to the order mentioned in the recipe!

Add the yeast AS THE LAST INGREDIENT: Sprinkle sugar and salt around the outside of the rest of mixture. Place the yeast in a small hollow in the flour.

4.Place the bread pan in the machine. Close the lid.

5.Connect the machine to the power.

See start the machine for the first time /electrical connection.

6.Select the baking program menu and color crust.

7.Set the time delay if required.

8.Press the START button, “ : “ flashes.

If the machine is set to BASIC, WHOLE WHITE BREAD and EXPRESS BEEPS ARE HEARD DURING THE SECOND KNEADING PROCESS. These inform you when fruits and /or nuts may be added.

It is possible that steam will escape through the vent slits in the lid during baking. This is normal.

9.Finishing off

At the end of the baking program a beeps are heard and the machine switches automatically to keep warm for an hour, then 10 beeps are heard, indicate all program be finished .If you would like to remove the bread beforehand, stop the “keep warm” with the “START/STOP” button. Open the lid and take out the bread pan.

It is essential that you use an oven-cloth or similar object as the bread pan is hot

Turn the bread pan over and shake it lightly until the bread comes out, If the kneading bar is still in the bread, loosen it with a knife or similar object. Let the bread cool down.

10.Remove the plug from the socket.

BASIC WHITE BREAD

Ingredient \ Loaf size	1350g/3lb	1130g/2.5lb
Water	460 ml	400 ml
Margarine or butter	4 tbsp	2 1/2 tbsp
Salt	2 tsp	1 1/3 tsp
Bread flour	5 1/2 cups	4 2/3 cups
Sugar	3 tbsp	1 1/3 tbsp
Dry milk	4 tbsp	2 1/2 tbsp
Dry yeast	1 tsp	1 1/4 tsp

注意：以上配方为面包机的最大配方容量.用户使用时不可超过此最大容量.

Cleaning and storage:

Disconnect the machine from the power and let it cool down before you start to clean it.

1. bread pan: Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents.

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2.kneading bar If the kneading bar is difficult to remove from the axle, soak the bread pan in water beforehand.

3.lid and window: The lid can be removed for cleaning. Clean the lid and machine inside and outside with a slightly damp cloth.

This appliance conforms the CE directives for radio interference suppression and low-voltage safety and has been built to meet current safety requirements.

Guarantee:

Our appliances are guaranteed for a period of 12 months from the date of purchase (receipt), Faulty appliances will be repaired or replaced free of charge if these are attributed to faulty material or manufacture .

The guarantee will be invalidated if the appliances are tampered with. For repairs within the guarantee period, please take the complete appliances with the receipt to the place where it was purchased.

Notice:

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.

2. Children should be supervised to ensure that they do not play with the appliance.

