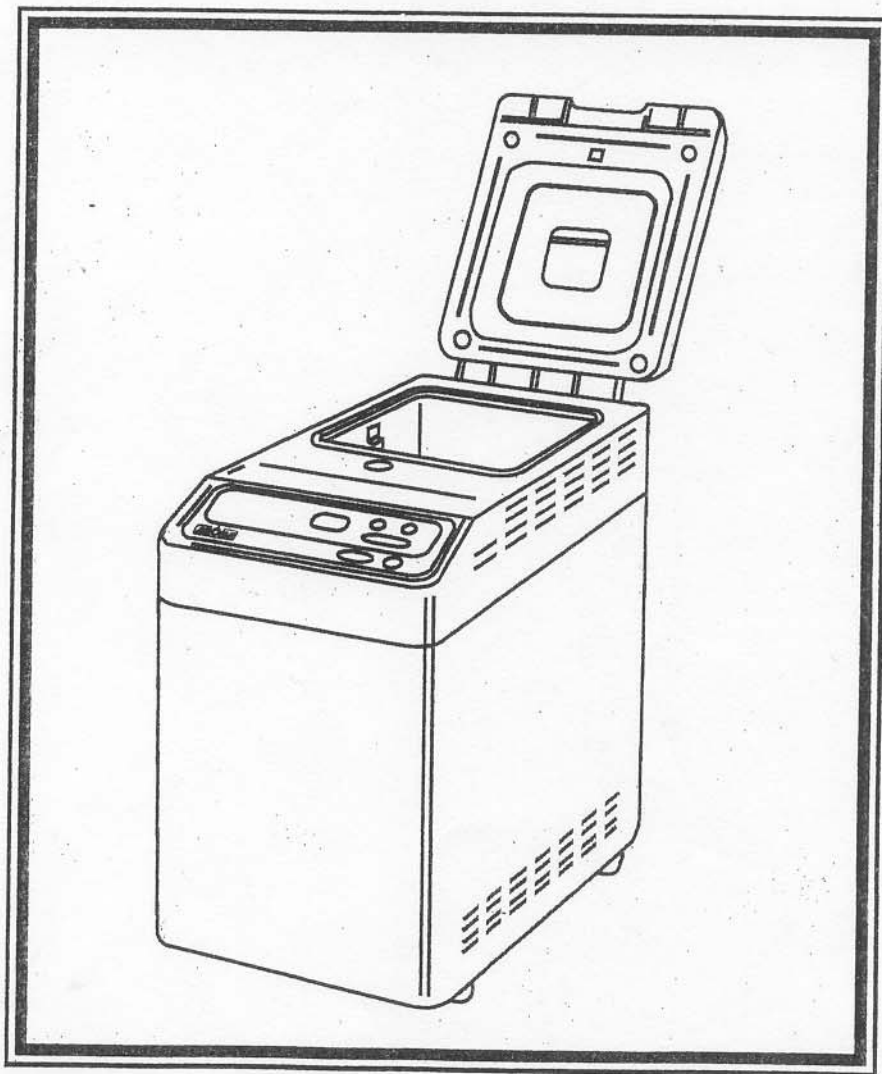




# *BreadChef*<sup>TM</sup>

Automatic Bread & Dough Maker



I N S T R U C T I O N S

ABM-220



# ***BreadChef***<sup>TM</sup>

## **Automatic Bread & Dough Maker**

Congratulations on purchasing the AROMA BreadChef<sup>TM</sup>. You will find your Bread Maker to be completely automatic and easy to use. Aroma's Unique Triple Kneading Process creates better tasting, "true Handmade quality" bread! Try the traditional white bread recipe as your first trial loaf and enjoy!

**There are varieties of factors that may affect the results of the bread.  
Any Comments or Questions Call AROMA  
Toll Free Number 1-800-276-6286**

Model ABM-220

Published December 1994 by:

**AROMA MANUFACTURING COMPANY**  
9245 Brown Dear Road  
San Diego, CA 92121 U.S.A.

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# SAFEGUARDS AND GUIDELINES

## IMPORTANT SAFEGUARDS

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for repair, examination, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving the appliance containing hot oil or other hot liquids.

12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, press the **STOP** button, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods, metal foil packages, or utensils must not be inserted in appliance as they may involve a risk of fire or electric shock.
15. A fire may occur if appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
16. Do not attempt to dislodge food when appliance is plugged in.
17. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
18. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
19. If a longer detachable power-supply cord or an extension cord is used:  
(1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
20. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## Save these instructions

*THE MANUFACTURER ACCEPTS NO LIABILITY IF THE APPLIANCE IS USED FOR COMMERCIAL PURPOSES OR IN A MANNER WHICH DOES NOT COMPLY WITH THE OPERATING INSTRUCTIONS.*

# BreadChef™

## UNIQUE FEATURES & BENEFITS

### UNIQUE FEATURES

**Safety lock** feature avoids memory interruption

**Delayed finish timer** can be set for up to **15 hours**

**Viewing window** allows cooking observation

**Nonstick** cooking pan for easy cleaning

**Removable lid** makes for ease in replacing pan or cleaning

**Beeping alarm** reminds you when to add ingredients or that operation is complete.

### BENEFITS

Makes a **variety of breads**: Basic mixed, sweet, whole wheat, and french

Makes **three loaf sizes**: regular, large, and extra large

Makes **quick bread** in only 2 hours and 50 minutes

Uses **two dough cycles**: for bread with yeast or without yeast

Makes **rice, roasts, and yogurt**

Makes **three bread crusts**: light, medium and dark

**Delayed finish timer** allows you to prepare the ingredients in the evening and have bread finish the next morning.

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# INGREDIENTS & MEASUREMENTS

## UNDERSTANDING HOW THE INGREDIENTS WORK

**Yeast** is the number one ingredient in making breads. All BreadChef™ recipes use either active dry or quick-rise yeast. Yeast causes the dough to rise by fermenting sugar and producing carbon dioxide when mixed with the gluten in flour. However, yeast is granular and warms quickly to room temperature, and if exposed to oxygen, moisture, or warmth, its effectiveness rapidly deteriorates. Store any bulk or leftover yeast in the refrigerator or freezer in an airtight container. One ¼ oz. package contains approximately 2½ teaspoons of yeast.

**Bread Flour** is essential and recommended for use with the Aroma BreadChef™. Bread flour has a high content of protein and gluten which ensures the texture of the bread.

**All Purpose Flour** is not recommended for use for bread making. The milling process causes it to lose the ability to stretch well enough.

**Sugar** is an important factor affecting the texture and flavor of the bread. It is used to feed the yeast and to help the dough rise. It also helps to keep the bread soft and moist. The amount of sugar used will depend on the recipe and the type of yeast used. Do not over-sweeten the bread.



**Liquid** activates the yeast and binds the dough. Liquids provide the initial activation for the yeast to grow. The temperature of the liquids will affect the yeast activity, thus, room temperature liquids (60–70°F) are recommended. In our recipes, water or fresh milk is used, but a substitute may also be used. If you add liquid substitute or an ingredient containing liquid, the amount of water or milk in the recipe should be reduced accordingly. Liquid substitutes may be fruit juice, tea, coffee, etc. Substitutes containing liquid may be yogurt, sour cream, cottage cheese, etc.

## **IMPORTANT MEASURING AND INGREDIENTS ADDING TIPS**

### **MEASURING TIPS**

Because each ingredient plays such a specific role, it is especially important to measure the ingredients exactly and to add them in the correct sequence to insure getting the best results.

#### **Dry Ingredients**

1. Use the provided or standard measuring spoon and measuring cup, not tableware spoon or coffee cup.
2. For spoon, use a flat kitchen utensil to level off ingredients. For cup, simply spoon the flour into the measuring cup to the exact line shown on the cup. Do not tamp or shake the cup.

#### **Liquids**

Use the provided or standard measuring spoon and measuring cup and fill to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface and at your eye level.

#### **Fats**

Fill the provided or standard measuring spoon to the level indicated and level off with a kitchen utensil.

## ALWAYS ADD LIQUIDS FIRST AND YEAST LAST

1. You'll see this tip in several places in this book, but it bears repeating: **Always put the liquids in first, the dry ingredients in next, and the yeast last.**
2. In order to prevent the yeast from being activated too soon, while adding the delay time function ingredients, avoid contact between the liquids and the yeast.

## ADDING FRUITS AND NUTS

When you use the MIX BREAD menu setting, after the first kneading process, the BreadChef™ will *beep* indicating it is time to add fruits or nuts. If you add them too early, they will be crushed due to excessive kneading.

## USING BREAD MIX

If you buy premixed bread mix from the grocery store, you may use it in the BreadChef™ by adding the proper amount of water indicated in the box. **DO NOT** use the delay time function for the bread mix.

## DELAY TIME FUNCTION

Do not use the delay time function if using recipes containing fresh fruits or perishable ingredients, like milk, or eggs, which can go bad, or for mixed bread recipes containing dried fruits or nuts where the lid must be opened to add ingredients after the first kneading process.

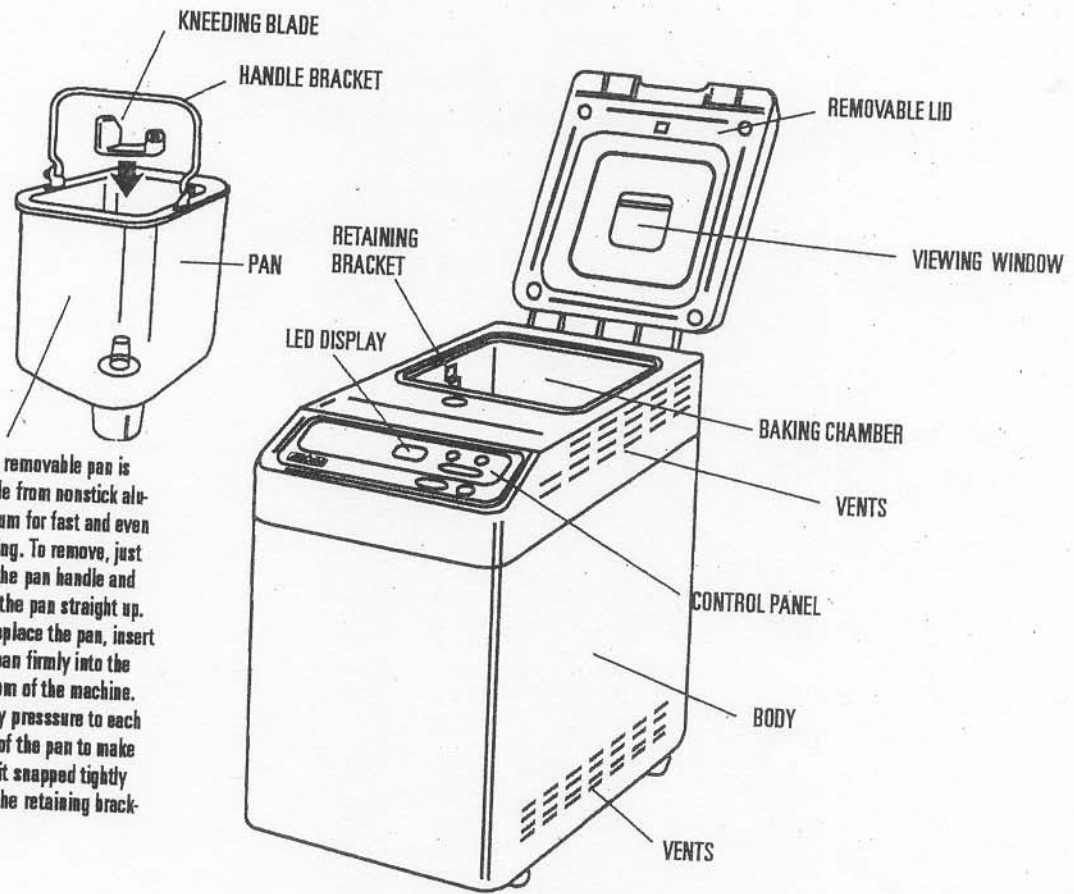
## INGREDIENTS ADJUSTMENTS

To make successful bread with the best results, follow the adjustments methods listed below:

1. **Liquid/Flour Adjustment:** Dough should be tacky (slightly sticky) and shaped into a well formed ball. Check the dough in the first 5 minutes after starting. If it is too wet add more flour  $\frac{1}{2}$  to one tablespoon at a time. If it is too dry, add water  $\frac{1}{2}$  to 1 tablespoon at a time.
2. **Liquid Substitutes:** If you are changing the recipe by adding ingredients that contain water (e.g., cottage cheese, yogurt, etc.) you must adjust the amount of the liquid or liquids listed in the recipe. One whole egg equals  $\frac{1}{4}$  cup of liquid, so you would decrease the amount of water or milk in the recipe by  $\frac{1}{4}$  cup.
3. **Delayed Finish Time:** DO NOT use fresh fruits or perishable ingredients (e.g., fresh milk or eggs) in your recipe when using this function. Also, reduce the amount of liquid used by one or 2 teaspoons and use only cold liquids.
4. **Altitude Adjustment:** For baking at altitudes above 2,500 feet, reduce the amount of yeast  $\frac{1}{4}$  to  $\frac{1}{2}$  tsp and sugar by 1 to 2 tsp to avoid over proofing. Increase salt  $\frac{1}{4}$  tsp to inhibit the yeast from over rising. Also, increase liquid  $\frac{1}{2}$  Tbs at a time until dough forms a tacky, soft ball.

# ABOUT THE MACHINE

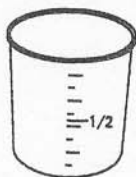
## PARTS AND IDENTIFICATIONS



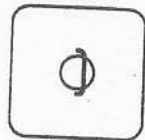
The removable pan is made from nonstick aluminum for fast and even baking. To remove, just lift the pan handle and pull the pan straight up. To replace the pan, insert the pan firmly into the bottom of the machine. Apply pressure to each side of the pan to make sure it snapped tightly into the retaining brackets.

## ACCESSORIES

MEASURING CUP



PAN LID  
(For Rice Cooking Only)



COOKBOOK



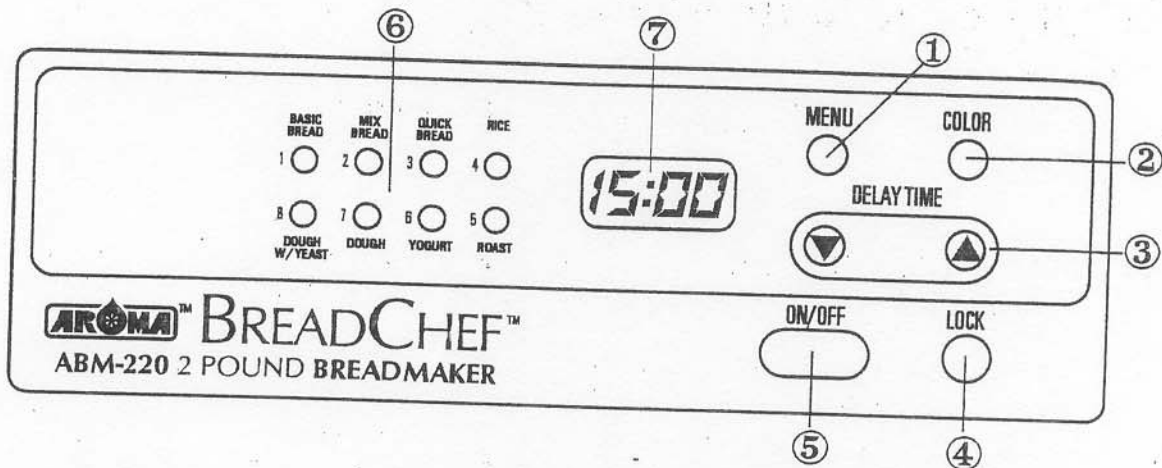
INSTRUCTIONS



MEASURING SPOON



## THE CONTROL PANEL



- ① **MENU** Button. Selects one of the eight menu settings. When pressed, a number will show on the panel to indicate the food chosen.
- ② **COLOR** Button. Used only with the bread and roast menu settings to select bread crust color or roast color.
- ③ **DELAY TIME** Buttons (optional). Set the desired delay finish time for bread, dough, and rice. The buttons are also used for adjusting the cooking time for roast and yogurt.
- ④ **LOCK** Button. Used only in the delay time function to secure the selected operations in memory and prevent interruption.
- ⑤ **ON/OFF** Button. Press the button once to start or stop machine operation.
- ⑥ **Eight Menu Settings**. The red light will show while the setting is selected.
- ⑦ **LED Display**. Shows the menu setting number, crust color, and cooking time.

**NOTE:** See page 12 for detailed instructions of each button operation.

# OPERATIONS & PROCEDURES

## THE OPERATION BUTTONS

The operation buttons on the control panel of your BreadChef™ are easy to use and understand.

**MENU** Press the **MENU** button. You will see numbers advancing and you will hear a *beep* sound. The numbers indicate the following food settings.

1	BASIC BREAD	5	ROAST
2	MIX BREAD	6	YOGURT
3	QUICK BREAD	7	DOUGH
4	RICE	8	DOUGH W/YEAST

(Use the BASIC BREAD menu setting for whole wheat breads, white bread, and bread mixes.)

**COLOR** Use the **COLOR** button when making breads or roasts. After selecting the BASIC BREAD or ROAST menu settings, press the **COLOR** button to select the crust color of bread or weight of roast:

H	Dark, Heavy
P	Medium, Medium
L	Light, Light

After the color is selected, the panel will automatically show the operation time. You may press the **COLOR** button again to change the color selection. If you do not press the **COLOR** the button, Medium will automatically be selected.

**DELAY TIME** The delay time buttons serve two purposes: to delay the finishing time for breads and rice, and to adjust the cooking time for roasts and yogurt.

1. **Delay Finishing Time.** This function is optional and can only be used for the BASIC BREAD, MIX BREAD, and RICE menu settings.
  - a. After selecting a menu setting, the panel will show the preset time for the selected menu setting.
  - b. Press the ▲ button to increase the delay time or press the ▼ button to decrease the delay time. Ten (10) minutes can be added or subtracted by every press, or you may hold the button in to quickly add or subtract time.
  - c. The menu preset and maximum delay times are:

<u>Menu Setting</u>	<u>Preset Time</u>	<u>Max. Delay Time</u>
BASIC BREAD	4:00	15:00
MIX BREAD	4:00	15:00
RICE	1:30	15:00

2. **Adjust Cooking Time.** This function can only be used for the ROAST and YOGURT menu settings.
  - a. After selecting a menu setting, the panel will show the preset cooking time.
  - b. Press the ▲ button to increase the cooking time or press the ▼ button to decrease the cooking time. Ten (10) minutes can be added or subtracted by every press, or you may hold the button in to quickly add or subtract time.
  - c. The menu preset and maximum cooking times are:

<u>Menu Setting</u>	<u>Preset Time</u>	<u>Max. Cooking Time</u>
ROAST	0:30	4:00
YOGURT	4:00	20:00

**LOCK** The lock function is used to secure the memory of your selection while the machine is in the delay time function. Press the **LOCK** button once to secure your selections in memory. The lock indicator dot will display at the right top corner of the panel. Press the **LOCK** button again to cancel the lock function.

#### **ON/OFF**

1. To start operation after **MENU**, **COLOR**, and **DELAY TIME** (optional) are selected, press the **ON/OFF** button to start operation. You will see the ":" on the operation time will be flashing, indicating the machine is in operation.
2. To stop operation, press the **ON/OFF** button until the time disappears from the panel.

**NOTE:** Your BreadChef™ has a built-in automatic menu memory security system. While the machine is in operation, the menu setting can not be changed, even if the menu button is pressed.

# HOW YOUR BreadChef™ WORKS IN BREAD MAKING

## MIXING AND THREE KNEADINGS

The BreadChef™ mixes and kneads the dough automatically for the best results. The kneading process and time period is automatically adjusted according to the different menu selections.

## REST

A rest period occurs after the first kneading, allowing the liquid to moisten the yeast and the flour.

## RISING

After mixing the dough, the BreadChef™ produces and maintains the optimum temperature for rising after the kneading process.

## SHAPE

After the second rising process, the dough is shaped into a smooth, round ball for baking.

## BAKE

The BreadChef™ automatically regulates baking temperature and time according to your selection of menu choice or crust color for perfect results.

## FINISH

The machine will *beep* three times every minute to remind you to remove the bread. The machine power cord should be unplugged after use.



## EASY STEP-BY-STEP PROCEDURES

### 1 MEASURE AND ADD INGREDIENTS

Using the provided or standard measuring spoons and cups, measure the correct amounts of all ingredients into the pan **in the order in which they are listed in the recipe, from top to bottom**. Before starting the BreadChef™, recheck the recipe to make sure each ingredient was used, and in the correct amount.

### 2 INSERT THE BREAD PAN

Wipe off any spills from the outside of the pan. Insert the pan inside the machine, and snap it down firmly into place. Close the lid, plug in the machine, and the BreadChef™ is ready for operation.

### 3 SELECT A MENU

Press the **MENU** button to select one of the following settings: BASIC BREAD, MIX BREAD, QUICK BREAD, RICE, ROAST, YOGURT, DOUGH, DOUGH W/YEAST. The BASIC BREAD menu setting is designed to be used for white, wheat breads, and bread mix. You may select the QUICK BREAD menu setting for any bread recipe. This will shorten the finished time by 30%. This setting is preset for 2 hours and 50 minutes.

### 4 SELECT A CRUST COLOR (for breads only) OR ROAST COLOR (for roasts only)

For bread, once the bread setting is selected, press the **COLOR** button to select the desired crust color (Dark, Medium, or Light).

For roasts, press the **COLOR** button to select the weight of the roast (Heavy, Medium, or Light).

## 6 ADJUST COOKING TIME

Use the ▲ and ▼ delay time buttons to adjust the specific cooking time for roasts and yogurt.

## 7 SELECT DELAYED FINISH TIME (Optional)

Only the BASIC BREAD, MIX BREAD, and RICE menus can use the delay time function. For bread settings, the maximum delay time is 18 hours and the minimum delay time is 4 hours and 30 minutes. For rice, the maximum delay time is 15 hours and the minimum delay time is 1 hour and 30 minutes.

## 8 ADD FRUITS AND NUTS

Use the MIX BREAD menu setting for mixed breads with extra ingredients (such as raisins, nuts, etc.). The BreadChef™ will *beep* after starting to alert you to add fruits or nuts. Do not add fruits or nuts in the beginning with the ingredients to prevent them from being crushed during kneading. You may choose the QUICK BREAD menu setting, but the machine will not *beep*. You may add the ingredients after 1st kneading is finished.

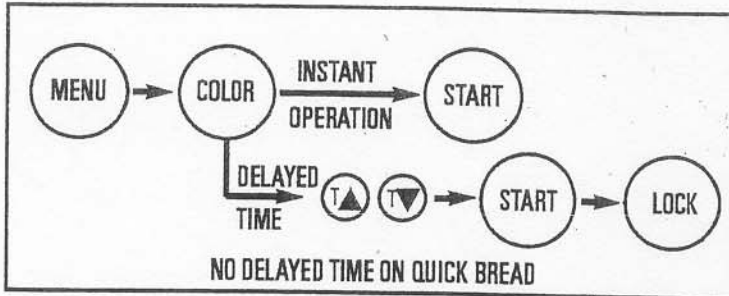
## 9 COOL DOWN THE MACHINE

Always allow your machine to cool down before cleaning or storing. It will take about one-half hour for the BreadChef™ to cool down before it is ready for re-using for bread and dough making. However, the RICE, ROAST, and DOUGH menu settings do not need cool-down time for re-using.

Note: When the machine is still hot, only the RICE, ROAST, and DOUGH menu selections can be chosen.

See cookbook for operating instructions for making dough, rice, roasts, and yogurt.

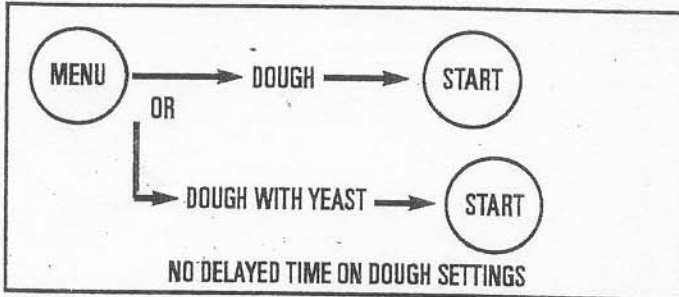
## • For Breads



FOR	Select Menu Setting
WHITE BREAD	BASIC BREAD
BREAD MIX, SWEET BREAD WHEAT BREAD, FRENCH BREAD	
SWEET BREAD adding nuts & raisins	MIX BREAD
ALL BREAD except using perishable ingredients	QUICK BREAD

## • For Dough

See Cookbook for Operating Instructions



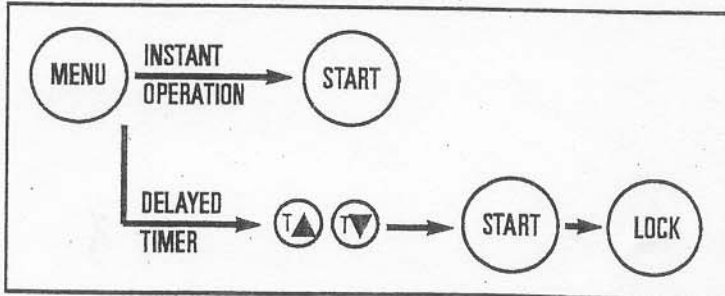
### NOTE:

1) WHEN THE MACHINE IS STILL HOT AFTER USE, THE MENU CAN ONLY BE SELECTED BETWEEN RICE, ROAST AND DOUGH SETTINGS.

2) TO COOL DOWN MACHINE, UNPLUG THE POWER CORD AND OPEN THE MACHINE LID FOR 30-45 MINUTES.

## • For Rice

See Cookbook for Operating Instructions



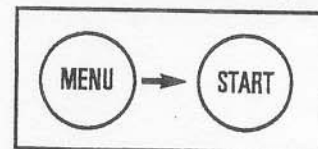
## • For Roast

See Cookbook for Operating Instructions



## • For Yogurt

See Cookbook for Operating Instructions



# CLEANING, CARE, & CAUTIONS

## BEFORE USING THE BreadChef™

1. Read all instructions carefully. Be sure you are familiar with the sections concerning "the Control Panel" and operation buttons before operating.
2. Remove the label from the front of the machine
3. Remove the pan from the BreadChef™. Make sure that the kneading blade is placed securely in the bottom of the pan.

## AFTER STARTING THE BreadChef™

1. Wait 5 minutes after starting, then open the lid and check the texture of the dough ball. The texture should be tacky (slightly sticky) when touched. The kneading blade will be folding the dough over from top to bottom.
  2. If the dough appears to be too dry, the ball will just be spinning around. For adjustments to the dough, see section on Ingredients Adjustments for further instructions.
  3. When using the mixed bread selection, the machine will *beep* three times to alert you when to add your extra ingredients (raisins, nuts, etc.).
- NOTE:** If you do not hear the *beeps*, open the lid after the 1st kneading to add ingredients. **DO NOT OPEN LID** during the baking process or the bread will collapse.
4. To prevent operation interruption while you use the delay time function, close the lid and press the **LOCK** button. To unlock, press the **LOCK** button for 2 seconds.

## PROPER CLEANING AND CARE

Before cleaning, unplug the power cord and allow the BreadChef™ to cool completely. Use only mild kitchen detergent. **Do not use chemical cleaners, benzine, cleaners, or scrubbing brushes.**

### MACHINE BODY AND LID

Remove ingredients and bread crumbs from the lid, body, and chamber by wiping with a slightly dampened cloth. **Do not immerse the machine in water or pour water into the chamber.** For easy cleaning, the lid can be removed from the machine by opening it up 40° and pulling it upward.

### PAN AND KNEADING BLADE

1. Wipe the pan outside wall and interior with a damp cloth. **Do not immerse the whole pan in water.** Clean after each use and dry thoroughly.
2. Both the kneading blade and blade shaft should be cleaned immediately after each use. If blade remains in the pan, it will become difficult to detach the blade. If this happens, put warm water in the pan for 30 minutes, then detached the blade for cleaning.
3. It is normal for the kneading blade to come out stuck to the bread bottom. It can be easily removed by using a nonmetallic kitchen tool such as spatula or tongs.
4. Both the pan and kneading blade are coated with a nonstick surface. **Do not use metal utensils which could scratch the surface.** It is natural that the color of nonstick surface will change over time. It will not affect the performance of the nonstick surface.

### STORAGE

1. Make sure the machine and parts are completely cool, clean and dry before storing.
2. Store the machine with the lid closed.

# TROUBLESHOOTING

## TROUBLESHOOTING "MACHINE OPERATION"

PROBLEM	CAUSES	SOLUTION NOTES
Smoke emitted from chamber or steam vent	<ul style="list-style-type: none"> <li>• Ingredients spilled on chamber or on the outside wall of pan.</li> </ul>	(a)
Portion of bread collapsed and bottom is damp	<ul style="list-style-type: none"> <li>• Bread left in the pan too long after baking.</li> </ul>	(b)
The bread is difficult to remove from the pan	<ul style="list-style-type: none"> <li>• The bottom of the bread is stuck to the kneading blade</li> </ul>	(c)
Ingredients are not mixed or bread is not baked properly	<ul style="list-style-type: none"> <li>• Menu selection was wrong, or dough setting was selected.</li> </ul>	(d)
	<ul style="list-style-type: none"> <li>• On/off button was touched after the machine started operation.</li> </ul>	(e)
	<ul style="list-style-type: none"> <li>• Top lid was repeatedly opened during operation.</li> </ul>	(f)
	<ul style="list-style-type: none"> <li>• The rotation of the kneading blade shaft is binding or tight.</li> </ul>	(g)
	<ul style="list-style-type: none"> <li>• Power outage during operation.</li> </ul>	(h)

### SOLUTION NOTES

- (a) Unplug the power cord set, remove the pan and clean the chamber and the outside wall of pan.
- (b) Immediately remove pan from the machine and bread from the pan after operation is finished.
- (c) The blade and its shaft should be cleaned after each use. Pour warm water in the pan and leave it for 30 minutes. The blade can be easily removed and cleaned.
- (d) Carefully double check the menu and other control panel buttons selected.
- (e) Dispose of the ingredients and start all over again.
- (f) Lid can only be opened right after the kneading cycle. Do not open during baking cycle. Make sure lid closes properly.
- (g) Call AROMA Service Department at 1-800-276-6286.
- (h) Dispose of ingredients and start all over again after power resumes.

**Check Trouble Shooting "The Recipes" for other possible causes.**

There are varieties of factors that may affect the results of the bread.

**Any Comments or Questions Call AROMA**

**Toll Free Number 1-800-276-6286**

# TROUBLESHOOTING "THE RECIPES"

PROBLEM	CAUSES	SOLUTION NOTES
Bread rises too much	<ul style="list-style-type: none"> <li>• Too much yeast, too much flour, salt omitted, or a combination.</li> </ul>	(a, b)
Bread does not rise or not rise enough	<ul style="list-style-type: none"> <li>• Yeast omitted or not enough.</li> <li>• Old or improperly stored yeast.</li> <li>• Used hot water or liquid.</li> <li>• Yeast contacted with liquid.</li> <li>• All-purpose or old flour.</li> <li>• Too much liquid or not enough.</li> <li>• Not enough sugar.</li> </ul>	(a, b) (e) (c) (d) (e) (a, b, g) (a, b)
Bread collapsed	<ul style="list-style-type: none"> <li>• Bread volume exceeded the capacity of pan causing collapsed, under baked top.</li> <li>• Early or speeded up yeast action, caused by warm weather, warm machine chamber, high humidity or warm liquids, caused dough to rise too fast and then collapse before baking cycle begins.</li> <li>• Salt omitted or too much sugar.</li> </ul>	(a, f) (c, h, i)
Heavy, dense texture	<ul style="list-style-type: none"> <li>• Too much flour or not enough liquid.</li> <li>• Not enough yeast or sugar.</li> <li>• Too much fruits, whole grain or other added ingredients.</li> <li>• Old or bad flour.</li> </ul>	(a, b) (a, b, g) (a, b) (b)
Not fully baked in the center	<ul style="list-style-type: none"> <li>• Too much liquid or not enough flour.</li> <li>• Humidity may be high.</li> <li>• May happen for recipes using moist ingredients, such as yogurt or apple sauce.</li> </ul>	(e) (a, b, g) (h) (g)
Open, coarse or holey texture	<ul style="list-style-type: none"> <li>• Too much water was used.</li> <li>• Salt omitted.</li> <li>• High humidity, warm weather.</li> <li>• Overheated liquid was used.</li> </ul>	(g) (b) (h, i) (c)
Mushroom-shaped unbaked top	<ul style="list-style-type: none"> <li>• Bread volume exceeded pan capacity.</li> <li>• Too much yeast or salt omitted.</li> <li>• Too much sugar.</li> <li>• Sweetened ingredient that contains sugar was used providing excess sugar.</li> </ul>	(a, f) (a, b) (a, b) (b)
Bread slices are uneven or sticky at the center	<ul style="list-style-type: none"> <li>• Bread not cooled down (steam to escape) before slicing.</li> </ul>	(j)

## SOLUTION NOTES

- (a) Use the provided or standard measuring spoons and measuring cups. Do not use the tableware spoons or cups. Measure the ingredients correctly according to tsp (teaspoon), Tbs (tablespoon), and the lines on the cup.
- (b) Adjust the amount of ingredients used, or double check if any ingredient was omitted.
- (c) Change liquid or cool down to room temperature (60-70°F).
- (d) Add ingredients according to the list sequence from top to bottom in the recipes. Make a small hole in the center of the flour and put the yeast inside. Do not let the yeast make contact with any liquid.
- (e) Use only new ingredients and store properly. Use bread flour.
- (f) Reduce total ingredient volume. Do not use more than 4¼ cups of flour.
- (g) Adjust liquid amount. If moist ingredient was used, reduce the liquid according to the amount of the ingredient used.
- (h) In high humid weather, reduce liquid 1 to 2 teaspoons.
- (i) In warm weather, do not use delay time function. Lower liquid temperature to 70°F by adding small amount of ice to the liquid.
- (j) Remove the bread pan from the machine and remove the bread from the pan immediately after machine completes operation. Cool the bread an additional 10 to 15 minutes before slicing.

Check Troubleshooting "Machine Operation" for possible other causes.

There are varieties of factors that may affect the results of the bread.

**Any Comments or Questions Call AROMA**

**Toll Free Number 1-800-276-6286**



## LIMITED WARRANTY

Aroma Manufacturing Company warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Aroma Manufacturing Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$6.00 for shipping and handling charges to Aroma Manufacturing Company (Please call the toll free number below for a return authorization number). Allow 2 to 4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

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