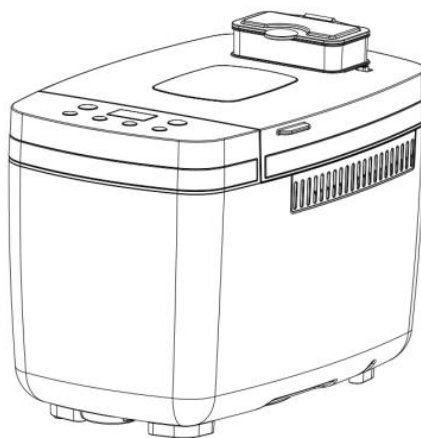

INSTRUCTION MANUAL

Bread maker



FINLUX

Model: FBM-1678W

Read the operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Hand over the manual to anyone you pass on the appliance to.

www.zora.bg

Important information for your safety

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Read the operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Hand over the manual to anyone you pass on the appliance to.

Important information for your safety

Setup

- Check the bread maker for transport damage after unpacking. If necessary, contact your supplier.
- Place the appliance on a dry, flat and heat-resistant surface.
- Do not place the appliance near gas burners, electric ovens or other heat sources.
- Do not place the appliance near any inflammable materials, explosive and/or self-igniting gases.
- Make certain that the ventilation slits of the appliance are not covered.
- Before plugging in the appliance, check whether the electricity type and mains voltage match the information on the type plate.
- Do not draw the power cord over sharp edges or close to hot surfaces or objects. This may damage the insulation of the power cord.
- To prevent anyone from tripping over, the appliance is provided with a short power cord.
- Place the extension cable in such a way as to prevent anyone from tripping over it or pulling it accidentally.

During operation

- Check the condition of the power cord and plug frequently. If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's customer service or a similarly qualified person to avoid associated dangers.
- Children using electrical appliances or standing close to them may be allowed only under the supervision of an adult.
- This appliance complies with the normal safety regulations. Inspection, repair and technical maintenance may only be performed by a qualified specialist.
- Do not place any objects on the appliance and do not cover it during operation. Fire Hazard!
- Caution, the bread maker becomes hot. Only touch the handles and touch buttons of the appliance. If necessary, use a kitchen cloth.
- Before taking out the accessories or inserting them, allow the appliance to cool down and unplug the power cord.
- Do not re-locate the bread baking machine if the baking pan contains hot ingredients or liquids.
- Avoid contact with the rotating kneading paddles during operation. Injury hazard!
- Stop the appliance off by pulling the power plug out of the wall socket to disconnect the appliance from the power supply.

Do not pull at the cable but pull out the plug from the socket.

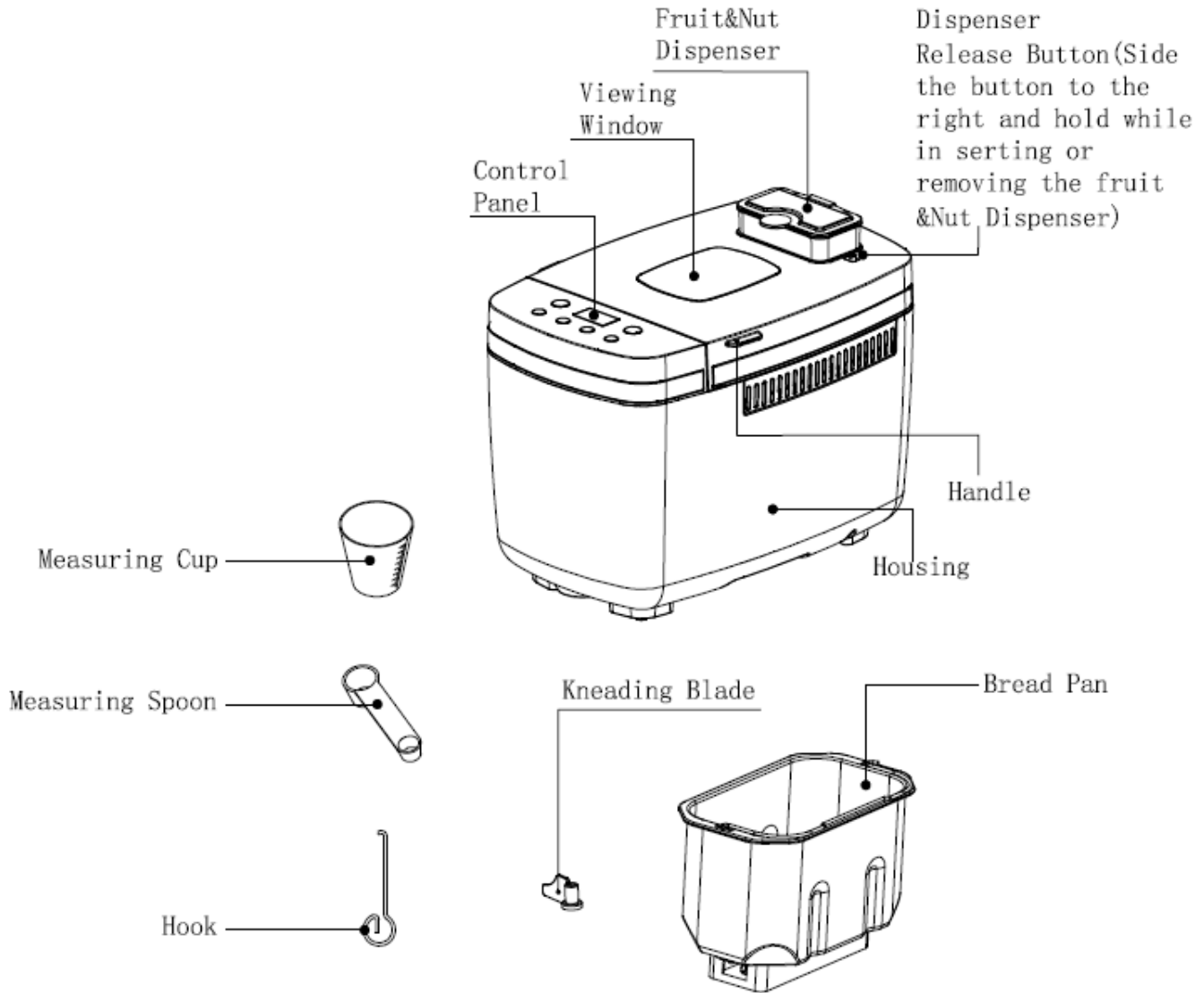
- When not in use or before cleaning the appliance, unplug the power cord as a safety measure.
- Do not use the bread baking machine for the storage of foods or utensils.

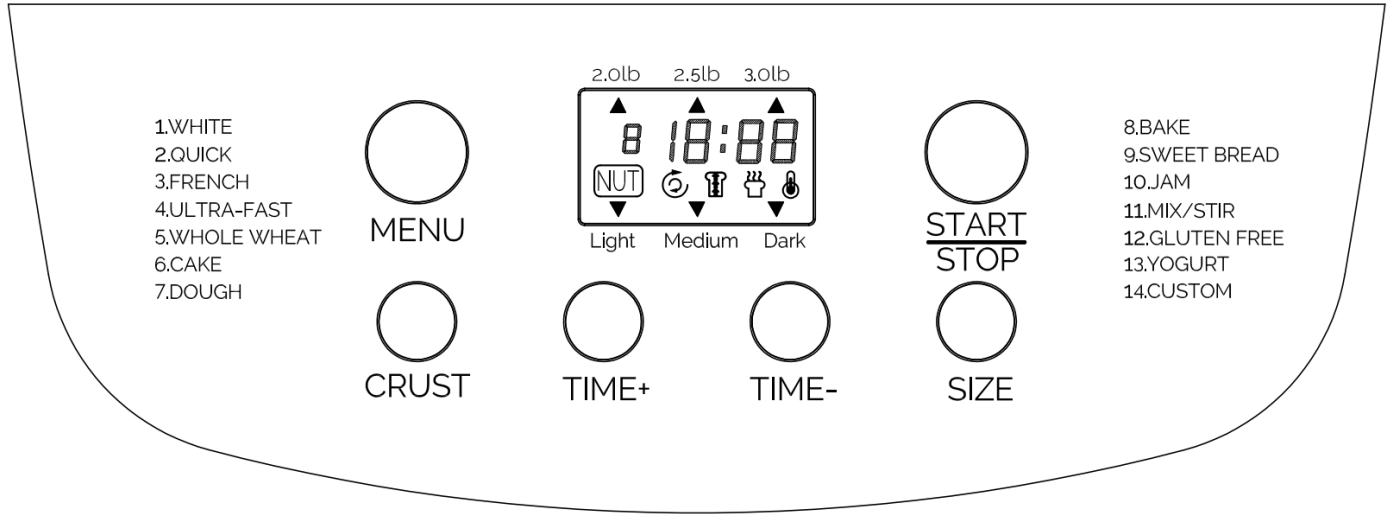
Cleaning

- Do not immerse the bread maker in water or other fluids. Hazard of lethal electrical shocks!
- Do not clean the appliance with abrasive scrubbers. Detached particles of the scrubber may

come into contact with the electrical components and cause severe electric shocks.

Device Overview





Proper use

Only use your bread maker for baking bread in a household environment. Do not use the appliance for drying foodstuffs or other objects.

Do not use the bread machine outdoors. Use accessories recommended by the manufacturer only. Accessories not recommended may cause damage to the appliance.

Before the First Use

Disposing of the packaging material

Unpack your appliance and dispose of the packaging material in accordance with the prevailing regulations.

Initial cleaning

Wipe the baking pan, kneading paddle and outer surface of the bread baking machine with a clean, damp cloth before putting into operation. Do not use any abrasive scrubbers or cleaning powders. Remove the protective film on the control panel.

How to make bread

1. Place the pan in position and turn it clockwise until it clicks in correct position. Insert the kneading blade onto the drive shaft. The ring of kneading blade should be face the bottom of bread pan .

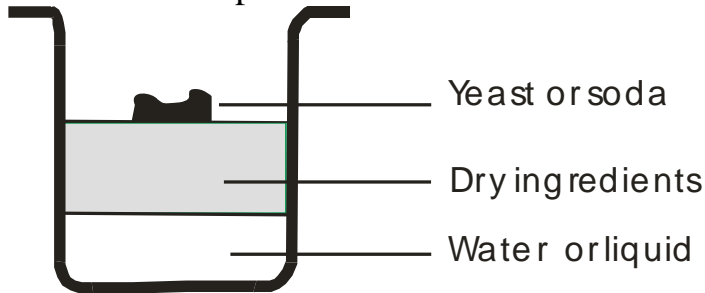


It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this avoids the dough to stick below the kneaders and the kneaders could be removed from bread easily.

2. Place ingredients into the bread pan. Please keep to the order mentioned in the recipe.

Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.

Note: the maximum quantities of the flour and yeast and other ingredients which may be used refer to the recipe.



Properties

You can use the automatic bread maker to bake according to your taste.

- You can choose from among 14 different baking programs.
- You can use ready-to-use baking mixtures.
- You can knead noodle dough or roll dough and make jam.
- With the "gluten-free" baking program, you can successfully make gluten-free baking mixtures and recipes with gluten-free flours, such as corn flour, buckwheat flour and potato flour.

Control panel

A. Display

1. Display for selection of the weight (2.0Lb, 2.5Lb, 3.0Lb)
2. The remaining baking time in minutes and the programmed time
3. The selected degree of browning (Medium → Dark → Lower)
4. The selected program number
5. The program processing sequence

B. Menu

Load the desired baking program. The program number and the corresponding baking time appear on the display.

Important:

When pressing all touch buttons an acoustic signal must be audible, unless the appliance is in operation (namely all the program have been set, and the Start/Stop button has been pressed down, the others button without acoustic signal).

C. Loaf size

Select the gross weight (2.0Lb, 2.5Lb, 3.0Lb). Press the button enough times until the marking appears beneath the desired weight.

Note:

The default setting upon activation of the appliance is 2.5Lb. The program 2, 4, 6,7,8,10,11,13,and 14 can not adjust the loaf size.

D. Delay Timer

Time-delayed baking.

E. Color

Select the degree of browning (Medium→Dark→Lower). Press the button of Color enough times until a marking appears above the desired degree of browning. The baking time changes depending on the selected level of browning. The program 7, 10,11and 13 can not select the color setting.

F. Start/Stop

To start and stop the operation or to delete a set timer. To interrupt operation, briefly press the Start/Stop button, until an acoustic signal is heard and the time flashes on the display. By pressing the Start/Stop button again operation can be resumed. If you do not pressing the Start/Stop manually, the machine will resume to process program automatically after 10 minutes. To finish operation and delete the settings, press the Start/Stop button for 3 seconds until one long acoustic signals are audible.

Note:

Do not press the Start/Stop button, if you only want to check the state of your bread.

Memory function

When being switched on again after a power failure of up to approx. 10 minutes, the program will continue from the same point. This does not apply, however, when you cancel/terminate the baking process by pressing the Start/Stop button for 3 seconds.

Window

You can check the baking process through the window.

Baking programs

You select the desired program by pressing the button menu. The corresponding program number is showed on the display. The baking time depends on the selected Program combinations. See chapter "Program sequence".

Baking program 1: White

This program is suitable for baking white breads, which largely consist of wheat flour. You obtain bread which has a compact consistency.

Baking program 2: Quick

This program is kneading, rise and baking loaf within the time less than Basic bread. But the bread baked on this setting is usually smaller with a dense texture.

Baking program 3: French

This program is suitable for baking fluffy breads made from finely ground flours. You usually obtain fluffy breads with a crispy crust.

Baking program 4: Ultra-Fast

This program is kneading, rise and baking in a shortest time. Usually the bread made is smaller and rougher than that made with **Quick** program.

Baking program 5: Whole Wheat

This program is suitable for processing strong flours such as wholemeal wheat flour or wholemeal rye flour. This results in a heavy and compact bread.

Baking program 6: Cake

Use this program to bake your cake according to your own recipes or even cake mixes.

Baking Program 7: Dough

Yeast dough for bread rolls, pizza or other pastries can be kneaded this program. Timer programming is possible. This enables you to finish your dough within a precise time. The program includes kneading and rising phases.

Program 8: Bake

For additional baking of breads that are too light or not baked through. You can also bake ready-made dough with this program. The bread will be kept warm for nearly an hour after the end of the baking operation. This prevents the bread from becoming too moist.

Baking program 9: Sweet bread

This program is very suitable if you would like to add additional sugar or ingredients such as fruit juice, dried fruit, coconut flakes, raisins or chocolate to your bread. The program provides a fluffy, airier bread.

Program 10: Jam

This program is used to produce jam, marmalade, jelly and other fruit-based spreads.

Program 11: Mix stir

This program is kneading .

Baking program 12: Gluten free

For breads of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties.

Baking program 13: Yogurt

This program lets you make yoghurt from cow's milk or soy milk. See the enclosed recipe booklet for detailed instructions.

Baking program 14: Custom

The program allows you to take over full control of the baking process. You can adjust the times for knead, rise, bake, and keep warm. The time range of each program as following:





Knead 1: 5-13minutes; Rise 1: 25-60 minutes





Knead 2: 5-20 minutes (if select 5 minutes, during operation, the function of automatically add fruit or nut ingredient is ineffective));





Rise 2: 0-40 minutes; Rise 3: 0-60 minutes; Bake: 0-80 minutes KEEP





WARM:0-60 minutes





Under the menu of Home Made,





a) Press  button once,  will flash, then press  or  button to adjust the operation time for knead 1;





b) Press  button to confirm the time for knead 1,  will flash, then press  or  button to adjust the time for rise 1.




c) Press  button once,  will flash, then press  or  button to adjust the operation time for knead 2;

d) Press  button once,  will flash, then press  or  button to adjust the operation time for rise 2;


e) Press  button once,  will flash, then press  or  button to adjust the operation time for rise 3;


f) Press  button once,  will flash, then press  or  button to adjust the operation time for bake;

g) Press  button once,  will flash, then press  or  button to adjust the operation time for warm;

h) Press  button once, then press  or  button to adjust the operation time for

delay time;

i) Press  button once, the breadmaker start working;

j) Press  again, the breadmaker stop working;

Note: the setting can be memorized and is effective in next use.

- To prematurely terminate this function press the Start/Stop button for three seconds, until one long acoustic signals are heard. To switch off the appliance, disconnect the appliance from the power supply.

In programs 1, 2,3, 4, 5, 6, 9,12 and 14 hurried acoustic signal sounds during the program sequence. Soon thereafter, add the ingredients such as fruits or nuts. The ingredients are not chopped by the kneading paddle.

If you have set the delayed timer, you can put all the ingredients into the baking pan at the beginning. In this case, however, fruits and nuts should be cut into smaller pieces.

Setting the Timer

The timer function enables delayed baking. Using the arrow keys TIME+ and TIME-, set the desired end time for the baking operation. Select a program. The display indicates the required baking time. Using the arrow key TIME+ you can change the end time of baking operation in steps of 10 minutes to a later point of time. Keep the arrow key pressed to carry out this function faster. The display shows the total duration of baking time and the delayed time. If you overshoot while changing the time, you can correct it using the arrow key TIME-.

Confirm the timer setting by means of the Start/Stop button. The colon on the display flashes and the programmed time starts to run. When the baking process has been completed, ten acoustic signals are issued and the display indicates 0:00. The timer function is not available for program 4,8,10,11 or 13.

Example:

It is 8 a.m. and you would like fresh bread in 7 hours 15 minutes at 3.15 p.m. First select program 1, then press the timer button until 7:15 appears on the display, as the time until the bread is finished is 7 hours 15 minutes. Note that the Timer function may not be available in jam program.

Note

Do not use the timer function when working with quickly spoiling ingredients such as eggs, milk, cream or cheese.

Before baking

For a successful baking process, please consider the following factors:

Ingredients

- Take the baking pan out of the housing, before putting in the ingredients.

If ingredients reach the baking area, a fire may be caused by them heating up on the heating elements.

- Always put the ingredients in the stated order into the baking pan.
- All ingredients should have room temperature to maintain an optimal rising result of the yeast.
- Measure the ingredients precisely. Even negligible deviations from the quantities specified in the recipe may affect the baking results.

Note

Never use larger quantities than those specified . Too much dough can rise out of the baking pan and drop on to the hot heating elements, causing a fire.

Baking bread

Preparation

Observe the safety instructions in this manual. Place the bread machine on an even and firm base.

1. Pull the baking pan upward out of the appliance.
2. Push the kneading paddles onto the drive shafts in the baking pan. Make sure they are firmly in place.
3. Put the ingredients for your recipe in the stated order into the baking pan. First add the liquids, sugar and salt, then the flour, adding the yeast as the last ingredient.

Note: Make certain that yeast does not come into contact with salt or liquids.

The maximum quantities of the flour and yeast which may be used refer to the recipe.

4. Place the baking pan back in the appliance. Make sure that it is positioned properly.
5. Close the appliance lid.
6. Plug the power plug into the socket. An acoustic signal sounds and the display indicates the program number and the duration of the normal program 1.
7. Select your program with the menu button. Each input is confirmed by an acoustic signal.
8. Select the color of your bread. The marking on the display shows whether you have chosen light, medium or dark.

Note

For programs 7,10,11,or 13, the functions "browning degree" is not available.

9. You now have the possibility of setting the finish time of your program via the timer function. You can enter a maximum delay of up to 15 hours.

Note

This delayed function is not available for program 4,8,10,11 or 13.

Starting a Program

Now start the program using the Start/Stop button.

The program will automatically run various operations. You can watch the program sequence via the window of your bread baking machine. Occasionally, condensation may occur during baking in the window. The appliance lid can be opened during kneading.

Note

Do not open the appliance lid during baking. The bread can collapse.

Tip: After 5 minutes of kneading, check the consistency of the dough. It should be a soft, sticky lump. If it is too dry, add some liquid to it. If it is too moist, add some flour (1/2 to 1 teaspoon one or more times, as needed).

Ending a program

When the baking process has been completed, ten acoustic signals are issued and the display indicates 0:00. At the end of the program the appliance automatically changes to a warming mode for up to 60 minutes. In this mode, warm air circulates inside the appliance. You can prematurely terminate the warming function by keeping the Start/Stop button pressed until two acoustic signals are heard. The “keep warm” phase does not apply to program 4,7,10 or 13.

Warning

Before opening the appliance lid, pull the power plug out of the wall socket. When not in use, the appliance should never be plugged in!

Taking out the bread

When taking out the baking pan, always use pot holders or oven gloves. Hold the baking pan tilted over a grid and shake lightly until the bread slides out of the baking pan. If the bread does not slip off the kneading paddles, carefully remove the kneading paddles using the enclosed kneading paddle remover.

Note

Do not use any metal objects that may lead to scratches on the non-stick coating. After removing the bread, immediately rinse the baking pan with warm water. This prevents the kneading paddles from sticking to the driving shaft.

Tip: If you remove the kneading paddles after the last kneading of the dough, the bread will remain intact when you remove it from the baking pan.

- Briefly press the Start/Stop button, to interrupt the baking process or pull the power plug out of the wall socket.
- Open the appliance lid and take out the baking pan. You can take the dough out with floured hands and remove the kneading paddles.
- Replace the dough and close the appliance lid.
- Push the plug back into the wall socket and press the Start/Stop button. The baking program is continued. Let the bread cool for 15-30 minutes before eating. Before cutting bread, make sure that no kneading paddle is still in the baking pan.

Warning

Do not attempt to start operating the bread maker, before it has either cooled down or warmed up. If the display shows “HHH” after the program has been started, it means that the temperature inside of bread pan is too high. You should stop the program and unplugged the power outlet immediately. Then open the lid and let the machine cool down completely before using again . If the display shows “EE0” after you have pressed Start/Stop button, Switch off the main switch and disconnect the mains plug, then insert the mains plug again and switch on

the main switch ,if the error message is still displayed,please contact Customer service.

Cleaning and Care

Warning

Pull the power plug out of the wall socket each time and allow the appliance to cool down. Protect the appliance against splashing water and moisture, as these could lead to an electric shock. Please also observe the safety instructions.

Important

The parts and accessories of the appliance should not be washed in a dish washing machine.

Casing, lid, baking chamber

Remove all particles left behind inside the baking area using a wet cloth or a slightly wet soft sponge. Wipe the casing and the lid too with a wet cloth or sponge. Make sure that the inside area is fully dry. For easy cleaning, the appliance lid can be removed from the housing:

- Open the appliance lid to a suitable angle and lift up to remove it.
- Pull the appliance lid out of the hinge guides.
- To attach the appliance lid, pass the wedge-shaped hinge tappets through the opening in the hinge guides.

Baking pans and kneading paddles

The surfaces of the baking pans and kneading paddles have a nonstick coating. While cleaning, do not use any abrasive detergents, cleaning powders or objects that may cause scratches on the surface. Due to moisture and vapor the surface of various parts may undergo changes in their appearance over a period of time. This does not affect the quality or functional performance of the appliance. Before cleaning, take the baking pans and kneading paddles out of the baking area. Wipe the outside of the baking pans with a damp cloth.

Important

Never immerse the baking pans in water or other liquids. Clean the interior of the baking pans with warm, soapy water. If the kneading paddles are incrustated and hard to release, fill the baking pan with hot water for approx. 30 minutes. If the retainer in the kneading paddle is clogged, you can clean it carefully with a wooden skewer. Do not use any chemical cleaning agents or thinners to clean the bread maker.

Technical data

Model: Bread Maker

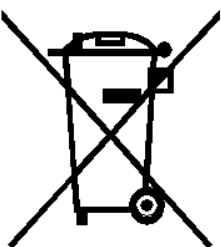
FBM-1678W

Power supply: 220-240VAC~50Hz

Heating power: 750W

Motor power: 100W

Warranty & customer service



The warranty conditions and the service address can be found in the warranty booklet.

Disposal



Never throw the Automatic Bread Maker into the normal household waste.

Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.