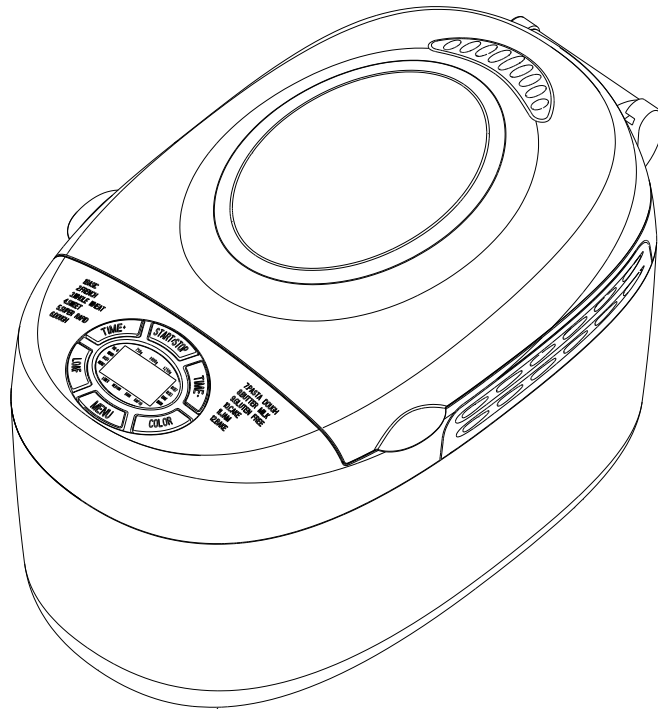


INSTRUCTION MANUAL



CROWN[®]

Model: CBM-6562

Read this booklet thoroughly before using and save it for future reference

IMPORTANT SAFEGUARDS

KNOW YOUR BREAD MAKER

CONTROL PANEL

KEEP WARM

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INGREDIENTS MEASUREMENT

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IMPORTANT SAFEGUARDS:

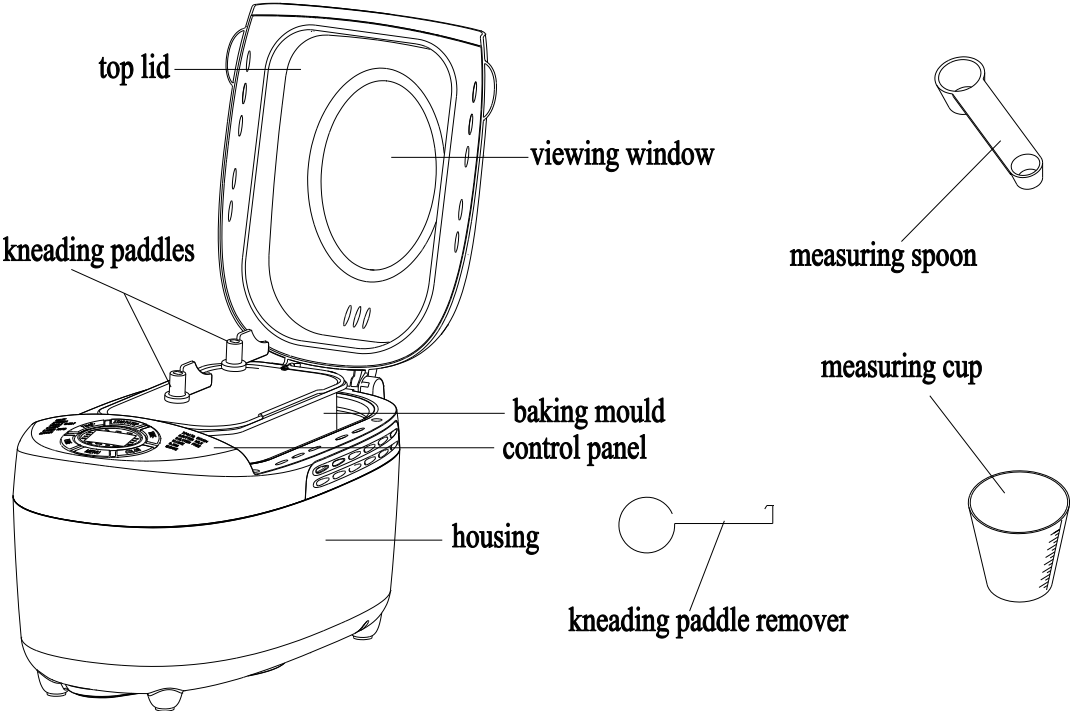
Before using the electrical appliance, the following basic precautions should always be followed:

1. Read all instructions.
2. Before use, check that the voltage of wall outlet corresponds to the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair, electrical or mechanical adjustment.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over edge of table or hot surface.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. This appliance is not intended for used 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.
10. Children should be supervised to ensure that they do not play with the appliance.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not touch any moving or spinning parts of the machine when baking.
14. Never switch off the appliance without properly placed baking mould filled ingredients.
15. Never beat the baking mould on the top or edge to remove the mould, this may damage the baking mould.
16. Metal foils or other materials must not be inserted into the appliance as this can give rise to the risk of a fire or short circuit.
17. Never cover the appliance with a towel or any other material, as heat and steam must be able to escape freely. A fire can be caused if it is covered by or comes into contact with combustible material.
18. Always turn any control to OFF, then remove plug from wall outlet.
19. Do not operate the appliance for other than its intended use.
20. Do not use outdoors.

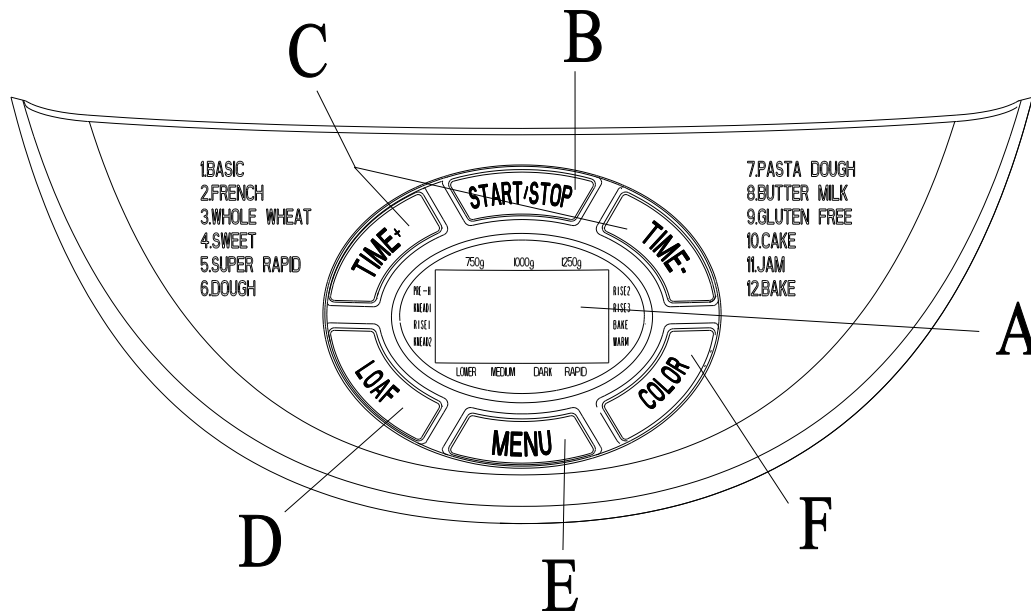
21. Save these instructions.

HOUSEHOLD USE ONLY

KNOW YOUR BREAD MAKER (Product may be subject to change without prior notice)



CONTROL PANEL



After power-up

As soon as the bread maker is plugged into power supply, a beep will be heard and “1 3:05” will be displayed. But the colon between the “3” and “05” don’t flash constantly. And “1” is the default program. The arrows point to **1000g** and **MEDIUM** as they are default settings.

Control panel

A. Display

It will display the following items:

1. Selected loaf size
(750g, 1000g, 1250g)
2. The remaining baking time.
3. The selected bread brown
(Lower→ Medium→Dark→Rapid)
4. The selected program number
5. The program processing sequence

B. Start/Stop

To start and stop the selected baking program.

To start a program, press the “**START/STOP**” button once. A short beep will be heard and the colon in the time display begin to flash and the program starts, the other buttons are inactivated.

To interrupt operation, briefly press the “**START/STOP**” button, until an acoustic signal is heard and the time flashes on the display.

To stop the program, press the “**START/STOP**” button for approx. 2 seconds, then a beep will be heard, it means that the program has been switched off.

Note: Do not press the **START/STOP** button, if you only want to check the state of your bread. And check the bread state through viewing window.

C. Delay Timer

This bread maker has delay function. Use the “**TIME+**” and “**TIME-**” buttons to set the desired end time for the baking. The maximum delayed time is up to 15 hours.

The step of set delay function is as follows:

- 1) Select a program including menu, color, loaf size.
- 2) Set the delay timer. Press the “**TIME+**” button once, the end time will be delayed 10 minutes. And if the “**TIME+**” button is pressed down continuously, the delayed time will increase rapidly. If you have overshoot, you can correct it by pressing the “**TIME-**” button. Suppose it is 8 a.m. now and you would like fresh bread after 7 hours 15 minutes at 3.15 p.m. First select your desired program, then press the “**TIME+**” and “**TIME-**” buttons until 7:15 appears on the display.
- 3) Press **START/STOP** button to activate the delay program. The colon on the display flashes and the program time starts to run.

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

D. Loaf size

Select the gross weight (750g, 1000g, 1250g). Press the button to choose your desired gross weight, see the mark beneath it for reference.

Note: The default setting upon activation of the appliance is 1000g. The program 6, 7, 11 and 12 can not adjust the loaf size.

E. Menu

You can select the desired program by pressing the **MENU** button. The corresponding program number is showed on the display. **The baking time depends on the selected Program combinations. This bread maker has 12 programs, they are the followings:**

Baking program 1: Basic

For white and mixed breads, it mainly consist of wheat flour or rye flour. The bread has a compact consistency. You can adjust the bread brown by setting the **COLOR** button.

Baking program 2: French

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

Baking program 3: Whole Wheat

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy.

Baking program 4: Sweet

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

Baking program 5: Super rapid

Kneading, rise and baking in a very fast way. But the baked bread is the most rough one among all bread menus.

Baking Program 6: Dough

Preparing the yeast dough for buns, pizza or plaits. There is no baking in this program.

Baking program 7: Paste dough

For preparing noodle dough. There is no baking in this program.

Baking Program 8: Butter Milk

For breads made with buttermilk or yoghurt.

Program 9: 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 10: Cake

Kneading, rise and baking, but rise with soda or baking powder

Program 11: Jam

For making jams.

Program 12: Bake

For additional baking of breads that are too light or not baked through. In this program there is no kneading or resting.

F. Color

Select the bread brown (**Lower→Medium→Dark→Rapid**). Press the COLOR button to your desired bread brown. The baking time changes depending on the selected bread brown. **For baking programs 1 - 4 you can activate rapid mode by pressing the button until the mark indicates the rapid program. The program 6, 7, and 11 can not select the color setting.**

KEEP WARM

Bread can be automatically kept warm for 1 hour after baking. During keeping warm, if you would like to take the bread out, switch the program off by pressing the **START/STOP** button.

MEMORY

If the power supply has been interrupted during operating, the process of making bread will be continued automatically within 10 minutes, even without pressing “**START/STOP**” button. If the interruption time is longer than **10 minutes**, you must discard the ingredients in the baking mould and add the ingredients into baking mould again, and the bread maker must be restarted. But if the dough has not entered the rising phase when the power supply breaks off, you can

press the “**START/STOP**” button directly to continue the program from the beginning.

ENVIRONMENT

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

WARNING DISPLAY

1. If the display shows “HHH” after the program has been started, it means that the temperature inside of baking mould 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 (except the program of **BAKE** and **JAM**). If the display shows “LLL” after the program has been started, it means that the temperature inside of baking mould is too low. You should place the bread maker into environment of higher temperature for using (except the program of **BAKE** and **JAM**).
2. If the display shows “EE0” after you have pressed **START/STOP** button, it means the temperature sensor open circuit, please check the sensor carefully by Authorized expert. If the display shows “EE1”, it means the temperature sensor short circuit.

BEFORE THE FIRST USE

1. Unpack your appliance and check whether all parts and accessories are complete and free of damage.
2. Clean all the parts according to the section “**Cleaning and Maintenance**”.
3. Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
4. Dry all parts thoroughly and assemble them, the appliance is ready for using.

HOW TO MAKE BREAD

1. Pull the baking mould upward out of the appliance.
2. Push the kneading paddles onto the drive shafts in the baking mould. Make sure they are firmly in place.
3. Put the ingredients into the baking mould in required sequence. First add the liquids, sugar and salt, then the flour, at last the yeast.

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

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

4. Push the baking mould back into the appliance. Make sure that it is positioned properly.
5. Close the top lid.
6. Plug the power plug into the socket. A beep will be heard and the display will indicate the program number and the duration of the normal program 1.

7. Select your program with the MENU button.
 8. Select the color of your bread with the COLOR button.
- Note: For programs 6,7,11, the baking color can not be changed.
9. If necessary, set the delay timer by “TIME+” and “TIME-” buttons.
- Note: The delay function is not available for program 11.
10. Press the START/STOP button to start working.
 11. For program of 1 BASIC, 2 FRENCH, 3 WHOLE WHEAT, 5 SUPER RAPID, 6 DOUGH, 8 BUTTER MILK, 9 GLUTEN FREE, ten hurry beeps will be heard during operation. It is to prompt you to add ingredients. Open the top lid and put in ingredients. This can prevent the ingredients such as fruits and nuts from being chopped by the kneading paddles. If you have set the delay timer, just put all the ingredients in the beginning.
 12. Once the process has been finished, and there will be ten beeps as prompt. You can press the START/STOP button for about 2s to stop working. Unplug the power supply.
- Warning: unplug the power supply before open the top lid.
13. Open the top lid while using oven mitts. Pull out the baking mould vertically.
 14. Let the baking mould to cool down before removing the bread. Then use non-stick spatula to gently loosen the sides of the bread from the pan.
 15. Turn the baking mould upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.
 16. Let the bread to cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter, had better not with fruit knife or kitchen knife, otherwise the bread may be subject to deformation.
 17. If you are out of the room or have not pressed **START/STOP** button at the end of operation, the bread will be kept warm automatically for 1 hour, when keep warm is finished, 10 beeps will be heard.
 18. When do not use or complete operation, unplug the power cord.

Note: Before slicing the loaf, use the kneading paddle remover to remove the Kneading paddles out of the loaf. The loaf is hot, never remove the kneading paddles with your hand.

Note: If bread has not been eaten up, advise you to store the remained bread in sealed plastic bag or vessel. Bread can be stored for about three days under room temperature, if you want to store it for longer time, pack it with sealed plastic bag or vessel and then place it in refrigerator, storage time is ten days at most. As bread made by ourselves does not add preservative, generally storage time is not longer than that for bread in market.

CLEANING AND MAINTENANCE

Disconnect the machine from the power outlet and let it cool down before cleaning.

1. Baking mould: remove the baking mould by pulling it vertically, wipe inside and outside of baking mould with a damp cloth, do not use any abrasive agents to protect the non-stick coating. The baking mould must be dried completely before installation.

Note: Insert the baking mould and push it vertically until it fixed in proper position. If it

cannot be inserted, adjust the pan lightly to make it is on the correct position then press it down.

2. Kneading paddles: If the kneading paddles is difficult to remove from the bread, use the kneading paddle remover. Also wipe the paddles carefully with a cotton damp cloth. Both the baking mould and kneading paddles are dishwasher safe components.
3. Housing and top lid: gently wipe the outer surface of housing and the top lid with a wet cloth. Do not use any abrasive cleaner for cleaning, as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.

Note: the top lid can be disassembled, if necessary, you can detach it. But it is suggested not disassembling the lid for cleaning.

4. Before the bread maker being packed for storage, ensure that it has completely cooled down, clean and dry, and the lid is closed.

INTRODUCTION OF BREAD INGREDIENTS

1. Bread flour

Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elastic and can keep the size of the bread from collapsing after rise. As the gluten content is higher than the common flour, so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient of making bread.

2. Plain flour

Flour that contains no baking powder, it is applicable for making express bread.

3. Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole -wheat flour or bread flour to achieve the best result.

4. Black wheat flour

Black wheat flour, also named as “rough flour”, it is a kind of high fiber flour, and it is similar with whole-wheat flour. To obtain the large size after rising, it must be used in combination with high proportion of bread flour.

5. Self-rising flour

A type of flour that contains baking powder, it is used for making cakes specially.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is very important ingredient to increase sweet taste and color of bread. And it is also

considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirement.

8. Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1 tsp. active dry yeast = 3/4 tsp. instant yeast

1.5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production date and storage life of your yeast. Store it back to the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

(1) Pour 1/2 cup warm water (45-50°C) into a measuring cup.

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

9. Salt

Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. But bread would be larger if without salt.

10. Egg

Eggs can improve bread texture, make the bread more nourish and large in size, the egg must be peeled and stirred evenly.

11. Grease, butter and vegetable oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

12. Baking powder

Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.

13. Soda

It is similar with baking powder. It can also used in combination with baking powder.

14. Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature between 20°C and 25°C is the best. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.

INGREDIENTS MEASUREMENT

One of important step for making good bread is proper amount of ingredients. It is strongly suggested that use measuring cup or measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

1. Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups. Observe the level of the measuring cup with your eyes horizontally. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

2. Dry measurements

Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, leveling off with a knife. Scooping or tapping a measuring cup with more than is required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

3. Adding sequence

The sequence of adding ingredients should be abided, generally speaking, the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredient, the flour can't be wetted by liquid completely. The yeast can only be placed on the dry flour. And yeast can't touch with salt. After the flour has been kneaded for some time and a beep will prompt you to put fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavor will be diminished after long time mixing. When you use the delay function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

TROUBLE SHOOTING GUIDE

No.	Problem	Cause	Solution
1	Smoke from ventilation hole when baking	Some ingredients adhere to the heat element or nearby, for the first use, oil remained on the surface of heat element	Unplug the bread maker and clean the heat element, but be careful not to burn you, during the first use, dry operating and open the lid.
2	Bread bottom crust is too thick	Keep bread warm and leave bread in the baking mould for a long time so that water lost too much	Take bread out soon without keeping it warm
3	It is very difficult to take bread out	Kneading paddles adheres tightly to the shaft in baking mould	After taking bread out, put hot water into baking mould and immerge kneading paddles for 10 minutes, then take them out

			and clean.
4	Blend ingredients not evenly and bake badly	1.selected program menu is improper	Select the proper program menu
		2.after operating, open cover several times and bread is dry, no brown crust color	Don't open cover at the last rise
		3.Blend resistance is too large so that kneader almost can't rotate and stir adequately	Check kneader hole, then take baking mould out and operate without load, if not normal, contact with the authorized service facility.
5	Display "H:HH" after press "START/STOP" button	The temperature in bread maker is too high to make bread.	Press " START/STOP " button and unplug bread maker, then take baking mould out and open cover until the bread maker cools down
6	Hear the motor noises but dough isn't blended	Baking mould is fixed improperly or dough is too large to be blended	Check whether baking mould is fixed properly and dough is made according to recipe and the ingredients is weighed accurately
7	Bread size is so large as to push cover	Yeast is too much or flour is excessive or water is too much or environment temperature is too high	Check the above factors, reduce properly the amount according to the true reasons
8	Bread size is too small or bread has no rise	No yeast or the amount of yeast is not enough, moreover, yeast may have a poor activity as water temperature is too high or yeast is mixed together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature properly
9	Dough is so large to overflow baking mould	The amount of liquids is so much as to make dough soft and yeast is also excessive.	Reduce the amount of liquids and improve dough rigidity
10	Bread collapses in the middle parts when baking dough	1.used flour is not strong powder and can't make dough rise	Use bread flour or strong powder

		2.yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		3.excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
11	Bread weight is very large and organization construct is too dense	1.too much flour or short of water	Reduce flour or increase water
		2.too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
12	Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
		2.water temperature is too high	Check water temperature
13	Bread surface is adhered to dry powder	1.there is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
		2.stir not adequately for short of water	Check water and mechanical construct of bread maker
14	Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have great effect on making bread, baking color will become very dark because of much sugar	If baking color is too dark for the recipe with excessive sugar, press START/STOP button to interrupt the program before 5-10min of intended finishing time. Before removing out the bread you should keep the bread or cake in baking mould for about 20 minutes with cover closed

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.