

SALTER®
SINCE 1760

Digital Bread Maker

Bake delicious bread, cakes
and scones

**RAPID BAKE
AND
GLUTEN-FREE
SETTINGS**



Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use, and clean, this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

This appliance is not a toy; children should not play with the appliance.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage. Keep power cord away from children.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not move the appliance whilst it is in use.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use, and allow cooling before performing any cleaning, user maintenance or storing away.

Use of an extension cord with the appliance is not recommended. This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the bread maker from the mains power supply and allow it to cool fully.

Clean the bread maker with a soft, damp cloth and dry thoroughly.

Do not immerse the bread maker in water or any other liquid.

Never use abrasive cleaners or scouring pads to clean the bread maker as this could cause damage.

The bread maker should be cleaned after each use.

Do not use knives or forks, as this will damage the non-stick coating. Keep all the vents and openings clear.

Description of Parts



- | | |
|----------------------------------|------------------------|
| 1. Digital Bread Maker main unit | 9. Measuring spoon |
| 2. Bread-making pan | 10. Hook |
| 3. Bread-making chamber | 11. LCD display |
| 4. Bread-making pan handle | 12. Menu button |
| 5. Bread-making pan attachment | 13. Loaf colour button |
| 6. Kneading paddle | 14. Loaf size button |
| 7. Kneading paddle shaft | 15. Time+ button |
| 8. Measuring cup | 16. Start/stop button |

Instructions for Use

Before First Use

Before using the bread maker for the first time, clean the bread-making pan in warm, soapy water and dry thoroughly; wipe it clean with a soft, damp cloth and dry thoroughly.

Note: When using the hot bread maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the hot bread maker during use.

For optimum results, make sure that the bread maker is used at a room temperature of at least 18 °C.

Using the Digital Bread Maker

STEP 1: Remove the bread-making pan by turning the bread-making pan handle in an anticlockwise direction and pulling upwards and away from the bread-making chamber. The kneading paddle should fit like a key; align its flat edge and slot in.

STEP 2: Measure out the ingredients according to the recipe guidelines using the measuring cup and spoon provided. Add the ingredients to the bread-making pan, ensuring that any liquid is added first, followed by the dry ingredients and finally the yeast. Make sure that the liquid does not come into contact with the yeast before the programme is started, to avoid activation of the yeast.

STEP 3: Insert the bread-making pan back into the bread-making chamber by fitting it onto the bread-making pan attachment and then twist it in a clockwise direction, until secure.

STEP 4: Close the lid.

STEP 5: Plug in and switch on the bread maker at the mains power supply.

Using the Control Panel

STEP 1: Select the desired programme using the 'Menu' button. To cycle through all 15 of the preprogrammed settings, continue to press the 'Menu' button.

	Preprogrammed functions	Time (h:m)
1	Basic	3:00
2	French	3:50
3	Whole wheat	3:40
4	Quick	1:40
5	Sweet	2:55
6	Ultra-Fast-I	1:38
7	Ultra Fast-II	1:38
8	Dough	1:30
9	Jam	1:20
10	Cake	2:50
11	Sandwich	3:00
12	Bake	1:00
13	Gluten Free	3:30
14	Knead	0:15
15	Yoghurt	8:00

STEP 2: Press the 'Colour' button to select the desired degree of browning; light, medium or dark. Select the loaf size by pressing the 'Loaf size' button. Use the arrows on the LCD display to select.

STEP 3: Press the 'Start/stop' button to begin the selected programme. The bread maker will automatically take care of all stages of the process until the selected programme is complete. The remaining cooking time will count down on the LCD display.

Note: The 'Start/stop' button can be pressed at any time to pause the cooking process; the remaining cooking time will stop counting down on the LCD display. To resume, press the 'Start/stop' button once more.

To cancel the cooking process in the middle of a preset programme, press and hold 'Start/stop' for approx. 3 seconds.

STEP 4: Once the programme has ended, press the 'Start/stop' button to reset the bread maker to the preset programme.

STEP 5: To turn off the bread maker, switch off and unplug it from mains power supply.

STEP 6: Open the lid using heat-resistant gloves.

STEP 7: Using heat-resistant gloves, grasp the bread-making pan handle, twist the bread-making pan in an anticlockwise direction and then pull it upwards to remove it from the bread-making chamber. Leave the bread-making pan on a baking tray or rack to cool.

Note: The bread maker will beep when it is plugged into the mains power supply, in-between each stage of the bread-making process and once the selected programme is complete. During baking, an arrow indicator will point to which stage of the bread-making process is underway. When using the kneading paddle, it may get stuck in the bottom of the loaf. Always remove it once the loaf has sufficiently cooled. To do so, insert the hook into the opening on the underside of the kneading paddle and pull gently to release it.

The preset cooking time will be extended on the 900 g loaf size setting. Options to alter the colour setting and loaf size options will not be available during the course of some preset baking programmes.

Warning: Make sure that the lid is securely closed during operation, unless further ingredients need to be added.

Timer Delay Function

The 'Time+' button can be used to set the timer delay function, which delays the bread maker from starting immediately. This function is useful for setting the bread maker to start cooking and provide fresh bread at a later time.

To delay the completion time of the preset baking programme, select the desired preset and press the 'Time+' button. Each push of the button will delay the completion time shown on the LCD display by 10-minute intervals. The delay extends up to a max. of 13 hours.

Once the desired delay has been reached, press the 'Start/stop' button' to begin.

Note: The delay timer also affects the baking time of a programme. Before delaying the timer, the loaf size and degree of browning must be selected. Timer delay is not available for the kneading preset. The 'Time+' button only delays the cooking time by 1-minute intervals when on the bake preset.

Warning: Do not use the timer delay function when baking with ingredients such as eggs, milk, cream or cheese.

Keep Warm Function (Bread Only)

The bread maker will automatically keep the bread warm for 60 minutes after baking.

If this function is not required and the bread is to be removed immediately, press the 'Start/stop' button.

Note: This function is not available for the dough and kneading presets.

Using Quick Bake

Quick bake can be used to cut down the preset time. Bread dough will be denser from this setting than bread dough prepared by the normal preset.

Using the Cake Preset

When using the cake preset programme, separate the liquid and dry ingredients in to two containers. First, add the dry ingredients and then add the liquid ingredients on top. Set to the cake preset and then press the 'Start/stop' button to begin.

Memory Function

This bread maker is fitted with a smart memory function; if the power is disconnected, the bread maker will retain a programme's progress for up to 10 minutes. If the power supply is reconnected within this time, the programme will automatically continue from the point of interruption. If is interrupted mid-programme for more than ten minutes, the ingredients need to be discarded and the baking preset must be restarted.

Warning Display

When the LCD display shows "HHH" after a preset programme has started, the temperature inside the bread maker is still too high. Stop the current programme, open the lid and let the bread maker cool down for 10 to 20 minutes.

If the LCD display shows "LLL" after pressing the 'Start/stop' button, it means that the temperature inside the bread maker is too low. Stop the current programme by pressing the 'Start/stop' button, open the lid and let the bread maker rest for 10–20 minutes until it cools to room temperature.

If the LCD display shows "EE0" after a programme has been started, the temperature sensor is disconnected. Have the sensor checked by an authorised expert.

Troubleshooting

Problem	Cause	Solution
Smoke is being emitted from the bread-making chamber or the vents.	The ingredients have stuck to the bread-making chamber or to the outside of the bread-making pan.	Switch off and unplug the bread maker from the mains power supply, allow it to cool fully and then clean the outside of the bread-making pan or the bread-making chamber, according to the guidelines in the 'Care and Maintenance' section.
The bread sinks in the middle and is moist on the bottom.	The bread has been left in the bread maker for too long.	Press the 'Start/stop' button to cancel the keep warm preset and remove the bread.
It is difficult to take the bread out of the bread-making pan.	The bottom of the loaf is stuck to the kneading paddle.	When using the kneading paddle, it may get stuck in the bottom of the loaf. Always remove it once the loaf has sufficiently cooled. To do so, insert the hook into the opening on the underside of the kneading paddle and pull gently to release it.

The ingredients are not mixed or the bread has not baked correctly.	The incorrect programme setting has been selected for the ingredients. The 'Start/stop' button was pressed during operation. The lid was opened several times while the bread maker was operating. The rotation of the kneading paddle is jammed. The bread maker is still hot from the previous baking cycle.	Check the selected menu and the other settings. Restart the baking process. Do not reuse the previous ingredients. The lid should not be opened during operation, unless to add ingredients. Make sure that the lid is closed securely whilst the bread maker is operating. Remove the kneading paddle and the bread-making chamber and check that the kneading paddle shaft is turning. If the kneading paddle shaft is not turning, contact customer services. Switch off and unplug the bread maker from the main power supply, allow it to cool thoroughly and then remove the bread-making chamber. Leave to cool at room temperature and then replace the bread-making chamber. Plug in and switch on the bread maker at the mains power supply and resume baking.
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Storage

Check that the bread maker is cool, clean and dry before storing in a cool, dry place.

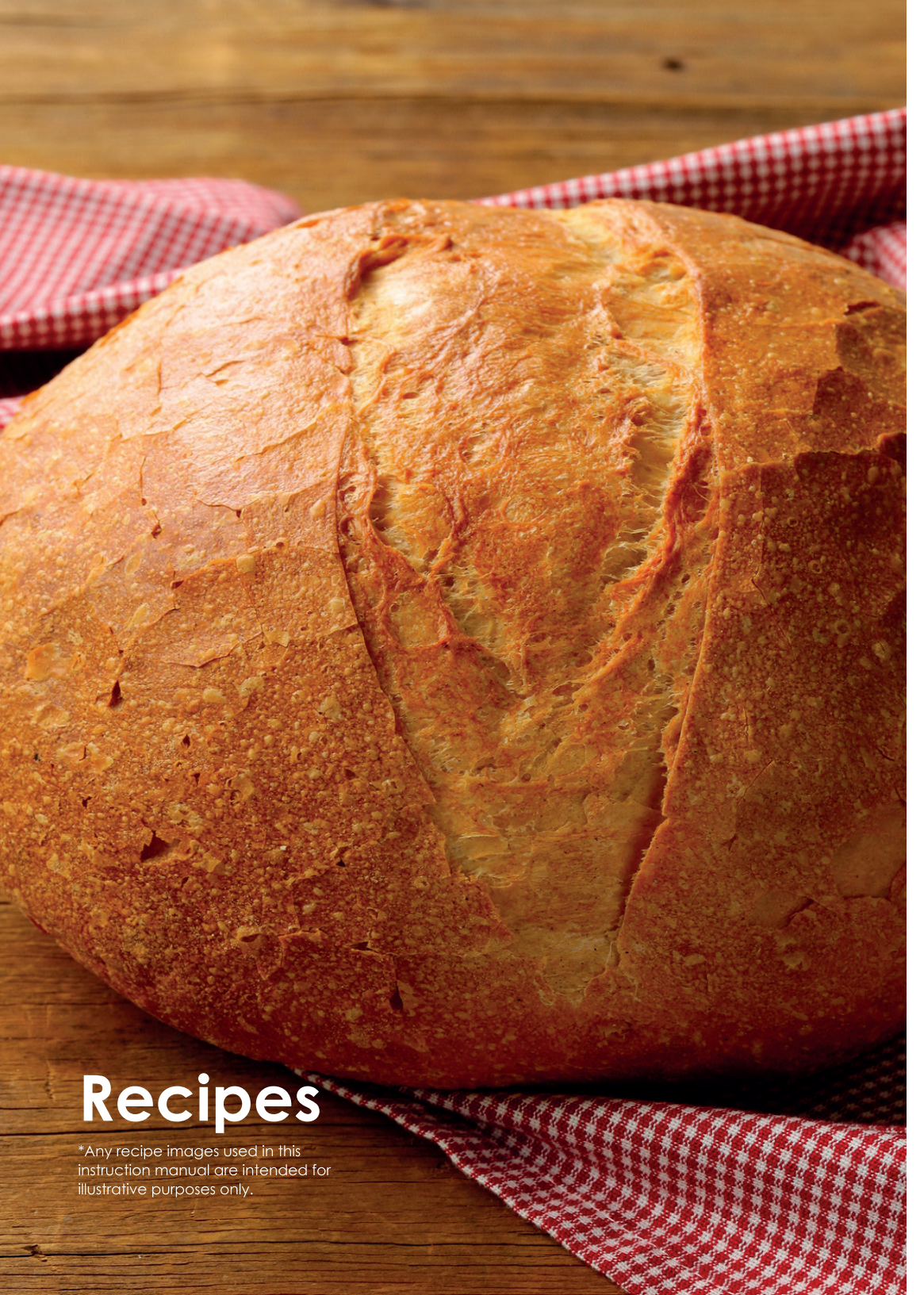
Never wrap the cord tightly around the bread maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK4189

Input: 220–240 V ~ 50Hz

Output: 600 W



Recipes

*Any recipe images used in this instruction manual are intended for illustrative purposes only.

Recipes

White Bread

Ingredient	Makes 700 g Loaf	Makes 900 g Loaf
Flour	420 g	490 g
Water	270 ml	330 ml
Oil	2 tbsp	3 tbsp
Sugar	2 tbsp	3 tbsp
Salt	1 tsp	1.5 tsp
Yeast	1 tsp	1 tsp

French Bread

Ingredient	Makes 700 g Loaf	Makes 900 g Loaf
Flour	420 g	490 g
Water	250 ml	330 ml
Oil	2 tbsp	3 tbsp
Sugar	1.5 tbsp	2 tbsp
Salt	1 tsp	1.5 tsp
Yeast	1 tsp	1 tsp

Wholemeal Bread

Ingredient	Makes 700 g Loaf	Makes 900 g Loaf
Flour	280 g	280 g
Water	260 ml	330 ml
Wholemeal Flour	110 g	220 g
Oil	2 tbsp	3 tbsp
Brown Sugar	2 tbsp	2.5 tbsp
Milk Powder	2 tbsp	3 tbsp
Salt	4 tsp	2 tsp
Yeast	1 tsp	1 tsp

Quick Bread

Ingredient	Makes 700 g Loaf
Flour	420 g
Water	250 ml
Oil	2 tbsp
Sugar	1.5 tbsp
Yeast	2 tsp
Salt	1.5 tsp

Sweet Bread

Ingredient	Makes 700 g Loaf	Makes 900 g Loaf
Flour	420 g	490 g
Water	250 ml	330 ml
Sugar	3 tbsp	4 tbsp
Vegetable Oil	2 tbsp	3 tbsp
Milk Powder	2 tbsp	2 tbsp
Salt	1 tsp	1.5 tsp
Yeast	1 tsp	1 tsp

Gluten-free Bread

Ingredient	Makes 700 g Loaf	Makes 900 g Loaf
Gluten-free Flour	420 g	560 g
Water	270 ml	330 ml
Sugar	2 tbsp	2 tbsp
Oil	2 tbsp	3 tbsp
Salt	1 tsp	1.5 tsp
Yeast	1.5 tsp	1.5 tsp

Dough

Ingredient	Quantity
Refined Flour	560 g
Water	360 ml
Oil	2 tbsp
Sugar	2 tbsp
Salt	1.5 tsp
Yeast	1 tsp

Cake

Ingredient	Quantity
Eggs	6
Self-raising Flour	250 g
Sugar	8 tbsp
Vegetable Oil	2 tbsp
Lemon Juice	1.3 tbsp
Flavouring Essence	1 tsp
Yeast	1 tsp

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If this product does not reach you in an acceptable condition please contact our Customer Services Department at www.saltercookshop.com

Please have your delivery note to hand as details from it will be required.
If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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Manufactured by:

UP Global Sourcing UK Ltd.,
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