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BREAD MAKER PBM-2000

Chafiz Ismail
Dato' Chef Haji Ismail



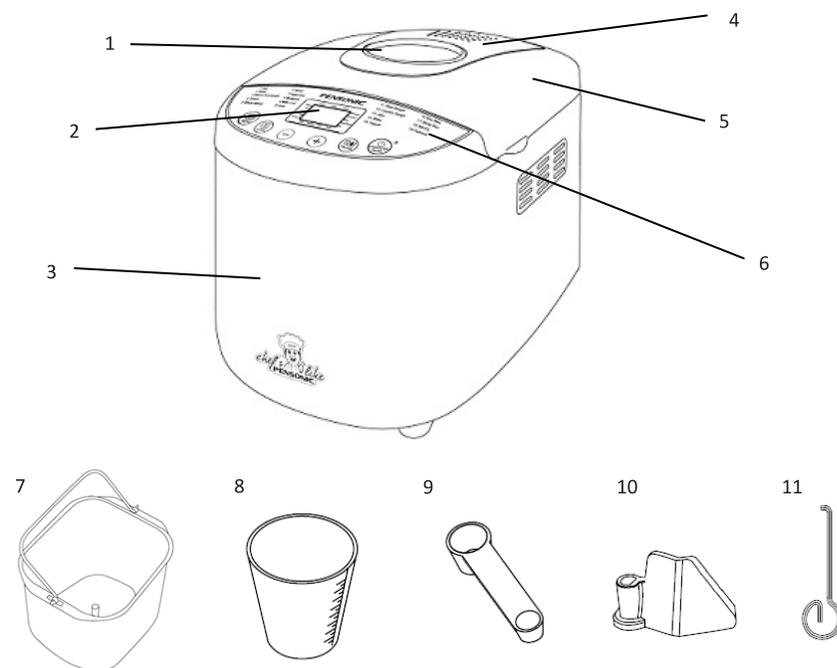
INSTRUCTION MANUAL

Before operating this appliance, please read these instructions completely.

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Parts Introduction



1. Viewing window
2. Display screen
3. Plastic housing
4. Heat dissipation hole
5. Lid
6. Control panel

7. Bread barrel
8. Measuring cup
9. Measuring spoon
10. Kneading paddle
11. Hook

Thank you for choosing PENSONIC appliances. We hope you have an enjoyable experience using our products.

Technical Specifications

Rating Voltage	220-240V
Rating Power	650W
Rating Capacity	2.0LB/ 900g

Before the First Use

- Read all the instructions carefully before using the appliance and keep them for future reference.
- Ensure the appliance's voltage rate matches the voltage stated on the rating label.
- The appliance may emit a little smoke and a slight burning smell when you turn it on for the first time. This is normal and will soon stop.
- Place the appliance on a flat, dry surface. Make sure the appliance has sufficient ventilation.
- Please make sure all parts and accessories are complete and free of damage.
- Wash the bread barrel and kneading paddle in hot, soapy water, rinse and dry thoroughly.
- Position the bread barrel in the baking chamber by holding it at a slight angle and turning it clockwise until it clicks into place.
- Fix the kneading paddle onto the drive shaft.
- Set the Bread Maker on bake mode and bake it empty for about 10 minutes.
- Open the appliance and allow it to cool completely.
- Remove the kneading paddle first and then the bread barrel by turning it anticlockwise and lifting it out.
- Wash, rinse and dry the bread barrel and kneading paddle again. The appliance is now ready for use.

How to Use This Bread Maker

The Control Panel and Programs



- The Bread Maker does not have a separate on/off switch. Plug in and switch on at the socket.
- After switching on the Bread Maker the display screen will be illuminated and you will hear a buzzing sound.
- **“START/STOP/PAUSE”**
 To **START** a program, press the “START/STOP/PAUSE” button for about **1 second**. You will hear a short buzzing sound. The Bread Maker may stop for a few seconds while it is in operation to ensure the next process continues smoothly.

 To **STOP** a program, press “START/STOP/PAUSE” button for **3 seconds** until you hear a buzzing sound. The buzzing sound indicates the program has been switched off.

 To **PAUSE** a program, press the “START/STOP/PAUSE” button for about **1 second**. You will hear a short buzzing sound. The program will stop the countdown. All actions will be temporarily stopped.
 To continue the program simply press the START/STOP/PAUSE button again.
- **“MENU”**
 The “MENU” button is used to set your selected program. Press the menu button repeatedly to scroll through the menu. Select the program number. You will hear a short buzzing sound while the programs are being displayed on the screen.
 The programs are as below:

1. Soft	8. Multigrain	15. Yogurt
2. Sweet	9. Milky Loaf	16. Gluten-free
3. Natural Sourdough	10. Cake	17. Sticky Rice
4. French	11. Raw Dough	18. Stir Fry
5. Whole Wheat	12. Leavened Dough	19. Ferment
6. Quick	13. Jam	
7. Sugar-free	14. Bake	

- **“LOAF”**

Press the “LOAF” button to select 1.0LB, 1.5LB or 2.0LB bread weight.

- **“COLOR”**

Press the “COLOR” button to select Light, Medium or Dark colored crust.

- **“+” and “-”**

Press “+” or “-” to adjust the time.

Each time the “+” button is pressed, the time will increase in increments of 1,5 or 10minutes. If the button is pressed without releasing, the time will increase rapidly until the maximum time of delay.

Each time the “-” button is pressed, the time will decrease in increments of 1,5 or 10minutes. If the button is pressed without releasing, the time will decrease rapidly until the minimum time of delay.

DELAYING THE START TIME

You can use the timer if you want the bread to be ready at a later time, for example:

It is 8.30pm and you want your bread to be ready at 7.00am the following day, which is 10 hours later.

Select your program, loaf weight and color.

Press “+” or “-” to add the time until 10 hours and 30 minutes appears on the display screen. This display time includes the operation time of your chosen program.

Press “START/STOP/PAUSE” button to activate the delay function.

The number will count down to show you the remaining time.

The bread will be ready at 7.00am.

Note:

Do not use the delay time when using ingredients that may spoil such as eggs, milk, cream or cheese.

Not suitable for gluten-free and quick program.

Cover the yeast under flour as it maintains the activity of the yeast.

We do not recommend delay function for bread mixes as you cannot separate the yeast from the liquid.

Other Features

Buzzer Sound to Add Additional Ingredients

Part way through each program the buzzer will sound. You can add additional ingredients such as fruit, nuts, olives etc. when the buzzer sounds.

Power Interruption Backup System

The Bread Maker is equipped with a power interruption backup system. If the power system is interrupted during the course of bread making, the Bread Maker will keep the current bread making process in its memory for up to 15 minutes, even without pressing the START/STOP/PAUSE button. If the interruption time exceeds 15 minutes, the memory cannot be kept. You will have to start again with fresh ingredients.

Keep Warm

The Bread Maker will keep the bread warm for 60 minutes after baking. This does not apply to DOUGH program. At the end of the program the Bread Maker's buzzer will sound and the display screen shows 0:00 indicating the machine is in Keep Warm mode.

To end Keep Warm mode, press START/STOP/PAUSE button for 3 seconds until a buzzing sound is heard.

Operation Guide

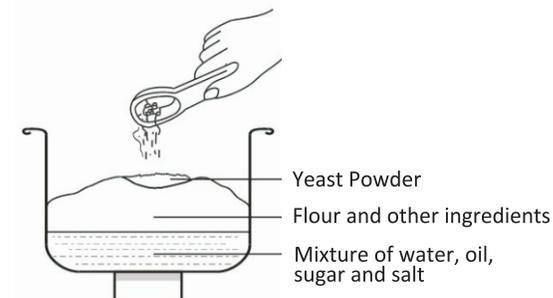
How to Measure Ingredients

One of the most important steps for making good bread is to use the exact measure of ingredients. Always use the measuring cup and spoon provided with your Bread Maker.

- Any liquid should be measured with the measuring cup or spoon provided. Observe the level of the measuring cup at eye level.
- After measuring liquids, wash, rinse and dry the measuring cup and spoon thoroughly before measuring any other ingredients.
- Dry ingredient measuring must be done by gently spooning ingredients into the measuring cup until full and levelled off with a knife. Small amounts of dry or liquid ingredients can be measured by using the spoon provided.
- Measurements must be level, not heaped. Do not attempt to add more than the required amount or pack it down tightly into the cup or spoon as this will affect the recipe.

Things to Remember

- Ensure the ingredients are put into the Bread Maker in the exact order given in the recipe, for example:



- First, add liquid ingredients at room temperature or as specified in the recipe.
- Second, include dry ingredients. Add the flour gently and make sure it is evenly distributed over the liquid. If you tip it onto the liquid too fiercely the liquid may seep up through the flour and affect the action of the yeast. This is very important if you are using the delay function.
- Lastly, add yeast. The yeast must be kept separate from the wet ingredients, sugar and salt. Make sure the yeast is fresh by checking the expiry date.

Tips:

Yeast powder must be kept from mixing with water, sugar and salt. Otherwise the activation of yeast will be weakened or will not work.

- Rub a little margarine or butter onto the kneading paddle and position onto the drive shaft. This prevents the dough from sticking to the kneading paddle and assists in removing the rod from the bread after baking.

Quick Ideals to Make Breads

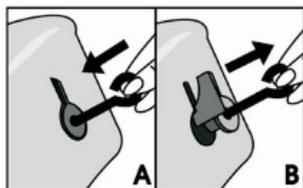
Example: Soft bread at 1.5LB and Medium Color

1. Clean bread barrel, kneading paddle, measuring cup and spoon.
2. Align the kneading paddle's oblate hole to correspond with the position of drive shaft in bread barrel and fix it in.
3. Add ingredients into the bread barrel as recommended in the recipe. Be sure to add yeast powder gently on top of the dry ingredients without coming in contact with the water below.
4. Close the lid.
5. Choose the desired menu: 1.5LB/ Medium Color/ Soft.
6. Press the START/STOP/PAUSE button until the buzzer sounds, indicator light flashes, and Bread Maker begins to knead. The remaining time countdown will be displayed on screen.
7. Check the dough after a few minutes to make sure the flour is mixed thoroughly into the dough. Sometimes flour may left in the corners of the bread barrel. Press the START/STOP/PAUSE button, open the lid and using a non-stick spatula, gently loosen the unmixed flour from the corners for it to be evenly mixed. Close the lid and press START/STOP/PAUSE to recommence the program.
8. When the program is complete you will hear a buzzing sound and display panel will show 0:00. The bread will now be automatically keep warm for 60 minutes if you do not switch the Bread Maker off.
9. Press START/STOP/PAUSE button to end the Keep Warm function.
10. Open the lid and using an oven glove, turn the bread barrel anticlockwise and gently pull the barrel straight up out of the machine using the handle.
11. Turn the bread barrel upside down and gently shake the loaf onto a cooling rack. If the loaf sticks to the barrel, gently loosen the sides of the loaf with a non-stick spatula.

Tips:

Sometimes the kneading paddle may remain in the loaf. Use the hook to remove it.

- A. Insert the hook in the axis of the kneading paddle.
 - B. Pull out gently to release the kneading paddle.
- ! Be careful as the kneading paddle will be very hot.
! Always remove the kneading paddle before slicing the loaf.



Adding Additional Flavorings and Ingredients

- You can add many different flavors and ingredients to make a wide variety of delicious breads such as nuts, seeds, fresh or dried herbs, fruits, chocolate etc.
- There are two ways you can add in these ingredients:
 - **At the Start of the Cycle:**
Additional ingredients will be very finely distributed throughout the bread as they will be subjected to the vigorous bread making cycles.
Foods such as herbs, small seeds for example sunflower, sesame or poppy seeds, cheese etc. can be added at the beginning because they will not lose their texture during the baking process.
 - **Before the final kneading, rising and baking cycle (the Bread Maker's buzzer will prompt you):**
Ingredients will be distributed evenly and will retain more of their shape and texture.
Open the lid after you hear the buzzing sound and add your additional ingredients at this stage.

Note:

If you are using delay function, you must put all the ingredients into the bread barrel at the beginning.

Bread Maker Cycles

- Once you start a selected program, the appliance will automatically take care of each step of the bread making process until the baking is completed. The display screen will count down to show the remaining time.
- Delay Time - allows you to delay the bread making process for up to 15 hours.
- Knead - two kneads are required for most settings. The first knead will mix the ingredients.
- Rest - these are periods when the unit will not be active except for the countdown display.
- Ferment - these are periods of rising where the unit will be inactive except for the countdown display.
- Bake - the loaf is in the final baking cycle. Baking time and temperature will be regulated according to the individual recipe.
- Keep Warm - the Bread Maker will automatically go into Keep Warm mode at the end of the baking cycle. It will stay in this mode for 60 minutes or until the machine is switched off.

Recipes

Program 1 – Soft

Ingredients	1 LB	1.5 LB	2 LB
Water	160ml	240ml	310ml
Butter	2 big spoons	2 big spoons	3 big spoons
Salt	½ small spoon	½ small spoon	1 small spoon
Sugar	1 big spoon	2 big spoons	3 big spoons
Milk powder	2 big spoons	3 big spoons	5 big spoons
Flour	300g	400g	520g
Yeast powder	1 small spoon	1 small spoon	1 small spoon

Tips:

This is a basic loaf. You can enrich the bread by adding an egg to give you a delicious flavor. When using eggs, remember to include this together with the total liquid quantity. You can also add extra ingredients to this basic bread such as nuts, herbs, seeds etc.

Program 2 – Sweet

Ingredients	1 LB	1.5 LB	2 LB
Water	160ml	240ml	310ml
Butter	2 big spoons	2 big spoons	4 big spoons
Salt	½ small spoon	½ small spoon	½ small spoon
Sugar	4 big spoons	6 big spoons	8 big spoons
Milk powder	2 big spoons	3 big spoons	4 big spoons
Flour	250g	375g	510g
Essences	A little	A little	A little
Yeast powder	1 ¼ small spoons	1 ¼ small spoons	1 ½ small spoons

Program 3 – Natural Sourdough

Ingredients	1 LB	1.5 LB	2 LB
Water	160ml	240ml	310ml
Sugar	1 big spoon	1 big spoon	3 big spoons
Milk powder	1 big spoon	1 big spoon	3 big spoons
Vegetable oil	1 big spoon	1 big spoon	2 big spoons
Salt	½ small spoon	½ small spoon	1 small spoon
Flour	300g	400g	520g
Yeast powder	½ small spoon	½ small spoon	½ small spoon
Essences	A little	A little	A little

Program 4 – French

Ingredients	1 LB	1.5 LB	2 LB
Water	155ml	230ml	300ml
Butter	2 big spoons	2 big spoons	3 big spoons
Salt	½ small spoon	½ small spoon	1 small spoon
Flour	250g	375g	500g
Sugar	1 big spoon	1 big spoon	2 big spoons
Yeast powder	1 small spoon	1 ¼ small spoons	1 ½ small spoons

Tip:

This is a tasty French style bread with a light and crispy crust. French bread is best eaten fresh as it will soften if kept for a long time.

Program 5 – Whole Wheat

Ingredients	1 LB	1.5 LB	2 LB
Water	155ml	230ml	310ml
Butter	2 big spoons	2 big spoons	3 big spoons
Salt	½ small spoon	½ small spoon	1 small spoon
Flour	100g	150g	200g
Whole wheat flour	200g	300g	400g
Sugar	2 big spoons	3 big spoons	4 big spoons
Milk powder	2 big spoons	3 big spoons	4 big spoons
Yeast powder	1 small spoon	1 ¼ small spoons	1 ½ small spoons

Tips:

This bread uses both flour and whole wheat flour. You can use all whole wheat flour but the result will be more dense in texture.

You can add additional ingredients for example seeds and grains. This can be added at the beginning of the program with the other ingredients or when the buzzer sounds.

Program 6 – Quick

Ingredients	1 LB	1.5 LB	2 LB
Water (40-50°C)	160ml	240ml	310ml
Butter	2 big spoons	2 big spoons	3 big spoons
Salt	1 small spoon	1 small spoon	1 small spoon
Flour	300g	400g	520g
Sugar	1 big spoon	2 big spoons	3 big spoons
Milk powder	2 big spoons	3 big spoons	5 big spoons
Yeast powder	2 small spoons	3 small spoons	4 small spoons

Tips:

If you want to make several loaves in succession on this Quick program, switch off the Bread Maker for 30 minutes before starting the next loaf. This allows the temperature sensor within the Bread Maker to work accurately, which is critical for a short bread cycle.

Program 7 – Sugar-free

Ingredients	1 LB	1.5 LB	2 LB
Water	150ml	240ml	310ml
Butter	2 big spoons	2 big spoons	3 big spoons
Salt	1 small spoon	1 small spoon	2 small spoons
Flour	300g	450g	550g
Egg	1	1	1
Xylitol	3 big spoons	4 big spoons	6 big spoons
Milk powder	2 big spoons	3 big spoons	5 big spoons
Yeast powder	1 small spoon	1 ¼ small spoons	1 ½ small spoons

Program 8 - Multigrain

Ingredients	1 LB	1.5 LB	2 LB
Water	120ml	170ml	210ml
Butter	2 big spoons	2 big spoons	3 big spoons
Salt	½ small spoon	½ small spoon	1 small spoon
Sugar	1 big spoon	1 big spoon	2 big spoons
Whole wheat flour	50g	75g	100g
Oatmeal	50g	75g	100g
Flour	150g	230g	300g
Egg	1	1	1
Milk powder	1 big spoon	2 big spoons	3 big spoons
Yeast powder	1 small spoon	1 ¼ small spoons	1 ½ small spoons

Program 9 – Milky Loaf

Ingredients	1 LB	1.5 LB	2 LB
Milk	160ml	240ml	310ml
Butter	2 big spoons	2 big spoons	3 big spoons
Sugar	1 big spoon	1 big spoon	2 big spoons
Flour	300g	400g	520g
Egg	1	1	1
Milk powder	2 big spoons	3 big spoons	5 big spoons
Yeast powder	1 small spoon	1 ¼ small spoons	1 ½ small spoons

Program 10 – Chocolate Cake

Ingredients	Quantity
All-purpose flour	100g
Dark cocoa powder	50g
Baking powder	½ small spoon
Baking soda	½ small spoon
Salted butter	180g (at room temperature)
Sugar	180g
Egg	2
Vanilla essence	1 small spoon
Evaporated milk	200ml

Tips:

Use a fork or toothpick to poke the top middle part of the cake. If the fork or toothpick comes out clean, the cake is cooked properly. If there is some wet batter sticking to it, use the bake function and continue baking a little longer.

Program 11 – Raw Dough

Ingredients	Quantity
Water	280ml
Vegetable oil	2 big spoons
Eggs	2
Salt	1 ½ small spoons
Sugar	1 big spoon

Flour	4 cups
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Tips:

This is suitable for dumpling wraps.

Program 12 – Leavened Dough

Ingredients	Quantity
Water	240ml
Vegetable oil	2 big spoons
Salt	1 ½ small spoons
Sugar	1 big spoon
Flour	3 cups
Yeast powder	1 ½ small spoons

Tips:

This is suitable for pizza dough.

Alternatively, you can use this recipe for small buns by substituting the oil with butter. Add in 1 egg to make up to 240ml with water. After the dough is ready, divide into desired size and shape with lightly floured hands. Cover the rolls with a clean damp towel and leave in a warm place for approximately 30 – 40 minutes or until the rolls have doubled in size. Brush the rolls with your chosen glaze and sprinkle on the topping.

You can choose to bake in the conventional oven. Or select the Bake program to bake the recipe in the Bread Maker.

Program 13 – Jam

Ingredient	Quantity
Orange	600g
Sugar	300g

Tips:

You may substitute orange with other fruits of your choice.

Program 15 – Yogurt

Ingredient	Quantity
Milk	350ml
Yogurt	50ml
Sugar	3 big spoons

Program 16 – Gluten-free

Ingredients	1 LB	1.5 LB	2 LB
Water	120ml	180ml	240ml
Sugar	2 ½ big spoons	3 big spoons	3 ½ big spoons
Salt	½ small spoon	1 small spoon	1 ½ small spoons
Butter	2 big spoons	2 ½ big spoons	3 big spoons
Gluten-free flour	140g	210g	280g
Corn flour	140g	210g	280g
Yeast powder	1 small spoon	1 ¼ small spoons	1 ½ small spoons

Program 17 – Sticky Rice

Ingredient	Quantity
Rice	250g
Water / Milk	275ml

Tips:

You may add sugar, nuts, sesame seeds, etc. according to individual taste.

Program 18 – Stir Fry

This function is used mainly to fry peanuts, soybeans, almonds and other nuts.

The default time for this function is 30 minutes. You may adjust the time from 1 minute to 2 hours according to your desired results.

Precautions on Bread Recipes

• Flour

- It is essential to use bread flour because it has a higher protein level essential for the development of the gluten. Do not use ordinary plain white flour or self-rising flour for making yeast raised breads in the Bread Maker because you will not get a good result.

• Yeast powder

- Do not replace yeast powder with soda powder. Expired yeast powder or lacking activation will apparently affect the soft texture and look of bread.
- Test the activation of yeast powder before making bread. Take half cup of warm

water (about 40-50°C), add a small spoon of sugar and stir. Add two small

spoons of yeast powder above the surface of water and store it in a warm place. After 10 minutes the mix in this cup should have risen to the level of a full cup, otherwise please use new yeast powder.

• Salt

- A small quantity of salt is essential for bread making. It helps to develop the dough and adds to the flavor.

• Fats and oils

- A small amount of fat or oil makes crumbs softer and helps to prolong freshness of the loaf. Use butter or margarine in small quantities. Do not use low fat spreads as they contain up to 40% water and can affect the overall recipe.

• Liquids

- Usually water or milk is used. Water gives a crispier result than milk.
- If using delay mode it is important to use water and skimmed milk powder as ordinary milk will spoil if left to stand for too long.
- If using milk, do not use it straight from the fridge. Leave it to stand at room temperature for 30 minutes before using.

- Buttermilk, yogurt, sour cream and soft cheese can all be used as part of the liquid content and will make the crumbs more moist and tender.

• Mixture ratio of water and flour

- Different types of flour have varying water absorption capacity. Please adjust the water amount according to the flour type used.

- Too Much Water

Mixing excessive amount of water will make the dough too soft and sticky, resulting in a hard bread with flat, rough surface and large pores. The ideal bread should be half-rounded.

Add one or two big spoons of flour if the dough is still damp and sticky after 5 minutes. Knead the dough again until the water content of the dough is appropriate.

- Too Little Water

Too little water will limit the dough's expansion and results in a dry and hard loaf with flour still left at the bottom of the barrel. Add a big spoon of water if dough is still dry after 5 minutes, and knead the dough until the water content of the dough is appropriate.



- Correct Dough Consistency

The correct dough consistency should be silky, smooth and can be shaped into a ball (please refer to image). No dough should remain on your finger when you touch the dough and pull your finger away.

Troubleshooting

The solutions here are as a guide only. Please contact PENSONIC Customer Care/Service Centre if there are any problems or the machine is damaged.

Problems	Possible Causes	Solutions
1. Bread Maker not operating	<ul style="list-style-type: none">- Power not switched on.- Time delay program has been selected.	<ul style="list-style-type: none">- Switch on the power.- Bread Maker will start when the programmed delay time is reached.
2. Abnormal sound	<ul style="list-style-type: none">- There are hard items or crumbs in the barrel.- Bread barrel not placed	<ul style="list-style-type: none">- Remove the items not mentioned in recipe.- Check and lock barrel

	correctly .	correctly in place.
3. Abnormal smell	<ul style="list-style-type: none"> - Wire cord damage. - Ingredients spilled onto baking chamber. 	<ul style="list-style-type: none"> - Keep wire cord away from heated objects. - Take care when adding ingredients to bread barrel. Burning occurs if ingredients spill onto baking chamber.
4. Display screen shows "E00"	<ul style="list-style-type: none"> - The Bread Maker is in a very cold environment (below -10°C). 	<ul style="list-style-type: none"> - Place the Bread Maker in a warmer environment between -10°C and 40°C
5. Display screen shows "E01"	<ul style="list-style-type: none"> - Temperature inside the Bread Maker is too high. Machine may be still hot after the previous baking process. 	<ul style="list-style-type: none"> - Open the lid and allow it to cool down for 30 minutes.
6. Display screen shows "EEE" or "HH"	<ul style="list-style-type: none"> - Temperature sensor is faulty. 	<ul style="list-style-type: none"> - Send to service centre.

Cleaning and Maintenance

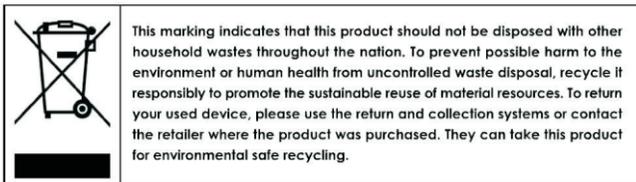
- Unplug appliance and allow to cool completely before cleaning.
- Before the first use and after every use, clean each part thoroughly.
- Do not use metal tools in the non-stick bread barrel. Always use plastic, nylon, silicone spatulas or other suitable tools.
- Never immerse the appliance in water or any other liquids.
- To clean the appliance and control panel, wipe with a clean damp cloth and dry before storing.
- Do not use abrasive cleaners, steel wool, any abrasive materials or cleaners.
- Wash the bread barrel, kneading paddle, measuring cup and spoon in hot, soapy water, rinse and dry thoroughly.
- If the kneading paddle is difficult to remove from the bread barrel, pour in sufficient warm soapy water to cover the rod and leave it to soak for 10 to 15 minutes. This will loosen the rod.
- To clean the baking chamber, remove any bread crumbs by tipping them out or wiping them away with a slightly damp cloth or clean pastry brush.
- If food residue falls onto the heating element and burns, allow to cool completely before wiping away with a damp cloth.
- If the unit is not used for long periods, clean all accessories and allow them to dry before storing them in the bread barrel.
- Appropriate temperature for use is between -10°C and 40°C.
- Relative humidity of air should be lower than 95% and the temperature should be 25°C.
- Appropriate temperature for storage is between -40°C and 60°C.

Important Guidelines

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

- Before inserting the main plug into the socket, check whether the supply line voltage and current rating are in compliance with the rated electric parameter shown on the label.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for any noticeable signs of damage. Do not use if damaged or if it has been dropped. In the event of damage, or if the appliance develops a fault, contact Pensonic Customer Care/Service Centre.
- Do not use any accessories or attachments with this appliance other than those recommended by Pensonic.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompanies it.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, lacking of experience or knowledge, unless they are supervised or instructed concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of children's reach.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
- Do not touch hot surfaces. Use handles or knobs. Do not let the cord hang over the edge of tables or hot surfaces.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Clean surfaces in contact with food.
- To protect against electric shock do not immerse the cord, plugs, or housing in water or any other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not touch any moving or spinning parts of the machine when baking.
- Switch on the appliance only after the bread barrel with the filled ingredients is placed properly.
- Never beat the bread barrel on the top or edge to remove the barrel. This may damage the bread barrel.
- Always attach the plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn controls to OFF, then remove plug from the wall outlet.

- Do not operate the unit without placing the bread barrel in the chamber to avoid damaging the appliance.
- Do not attempt to insert or remove the plug with wet hands.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Repair and service work should always be carried out by PENSONIC Customer Care/Service Centre.



Thank you again for choosing PENSONIC appliances. Should you require further information/assistance, please visit www.pensonic.com or write to us at customerservice@pensonic.com or call our toll-free Care Line at 1-800-881-770.