

AROMA®



instruction manual

ABM-250

Digital Bread Maker

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. Thoroughly clean all surfaces in contact with food before use. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Always make sure the outside of the baking pan is dry prior to use. If the baking pan is placed in the baking cavity when wet, it may damage or cause the product to malfunction.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
9. Always unplug from the plug gripping area. Never pull on the cord.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Use only with a 120V AC power outlet.
12. The bread maker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the bread maker may not operate properly.
13. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
14. Do not use the appliance for anything other than its intended use.
15. Do not use outdoors.
16. Do not place on or near a hot gas or electric burner or in a heated oven.
17. Do not allow the unit to come into contact with curtains, wallpaper, kitchen towels, or any other flammable materials while in use.
18. While in use, ensure that there is sufficient space around the top and sides of the unit for correct air circulation.
19. Do not touch any moving or spinning parts of the machine when baking.
20. To avoid damaging the appliance, never operate the unit without the baking pan placed in the cavity.
21. The appliance is not intended to be operated through use of an external timer or remote-control system.
22. To reduce the risk of electrical shock, cook only in the removable baking pan provided.
23. Use extreme caution when opening the lid during or after baking. Hot steam will escape and may cause scalding.



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SAVE THESE INSTRUCTIONS

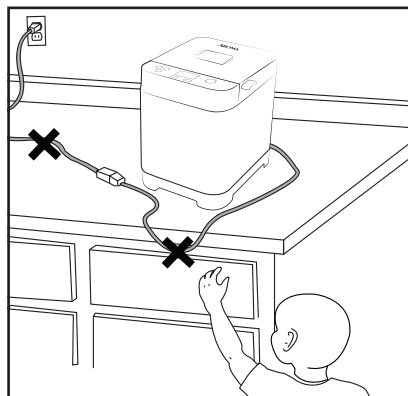


IMPORTANT SAFEGUARDS

Parts Identification

Short Cord Instructions

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a.) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b.) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.



**DO NOT
DRAPE CORD!**

**KEEP AWAY
FROM CHILDREN!**

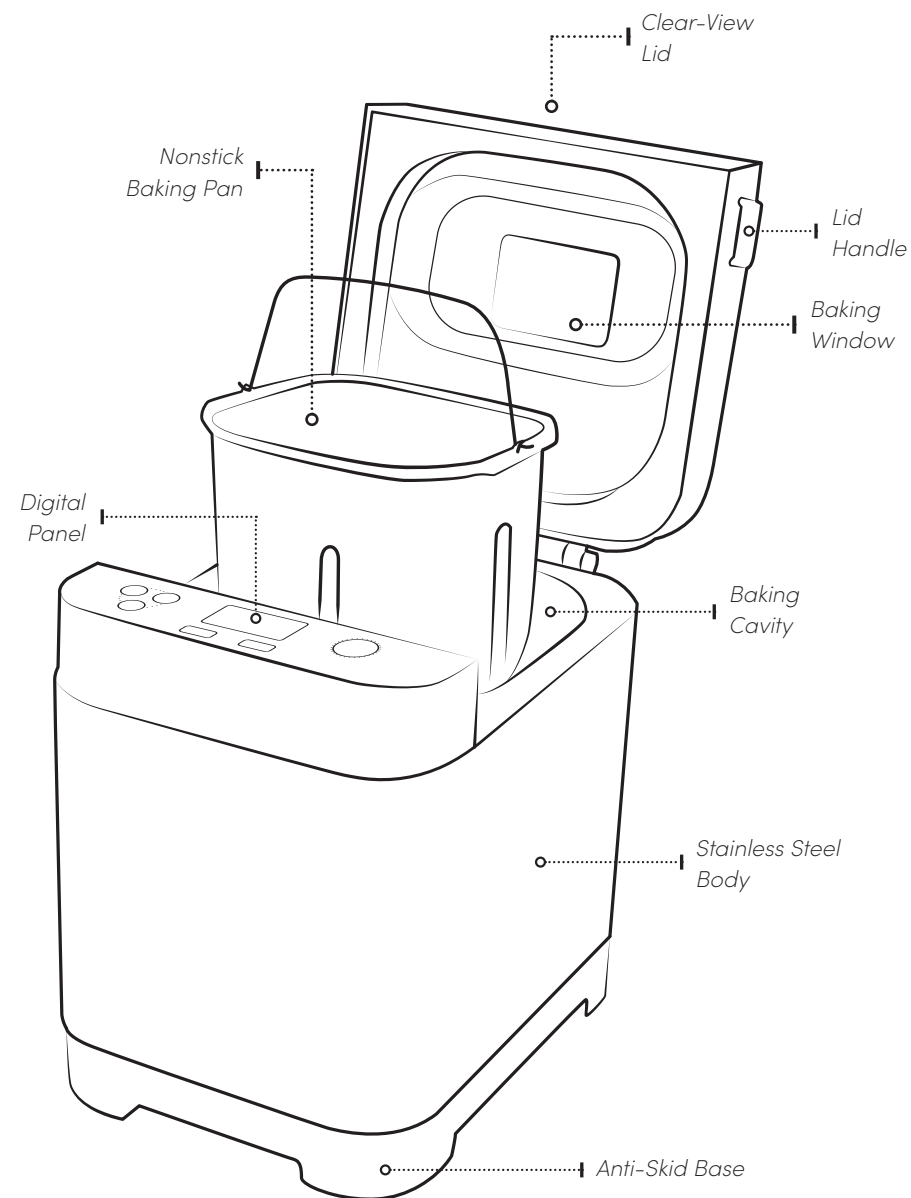
Polarized Plug

This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

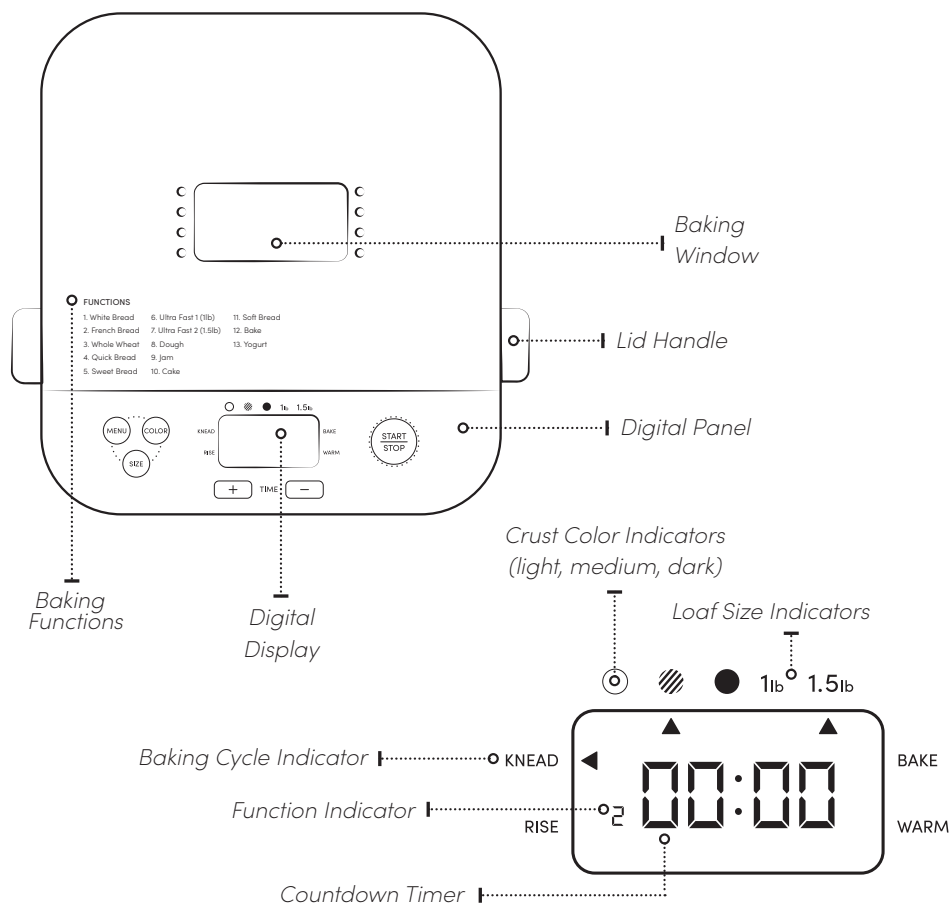
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

**THIS APPLIANCE IS FOR
HOUSEHOLD USE ONLY.**



Control Panel Identification



Controls/Functions

Time (+) or (-)

Adjusts the total operation time or baking time for certain functions.

Size

Selects desired loaf size: 1 pound or 1.5 pounds.

Color

Selects desired loaf color/doneness: light, medium or dark.

Menu

Selects desired baking function. Each button press cycles down the provided function list.

Start / Stop

Once baking selections have been made, press once to start. If pressed during operation, the bread maker will pause until pressed again. To cancel, hold button down until the unit beeps.

Menu

1. White Bread

For white and mixed breads consisting mainly of basic bread flour.

2. French Bread

Longer kneading, rising, and baking times. Produces a fluffy bread with a crispy crust.

3. Whole Wheat

For recipes using whole wheat flour or whole wheat flour blended with regular.

4. Quick Bread

Great for a fast, basic loaf. However, loaf size will be smaller and slightly more dense than normal.

5. Sweet Bread

Perfect for breads high in sugar, fat, and protein with a thin crust. For best results, use the "light" crust color option.

6. Ultra Fast (1 lb)

Kneads, rises and bakes in the shortest amount of time, about 1 hour. Usually loaf is more coarse compared to the **Quick Bread** function.

7. Ultra Fast (1.5 lb)

Kneads, rises and bakes in the shortest amount of time, about 1 hour. Usually loaf is more coarse compared to the **Quick Bread** function.

8. Dough

Mixes, kneads, and allows dough to rise. Dough can be removed at the end of the cycle, shaped, then baked. Great for creating your own custom recipes.

9. Jam

The stirring paddle mixes fruit pureé, perfect for making fresh fruit/vegetable spreads.

10. Cake

For recipes that use baking soda or powder instead of yeast. Perfect for traditional cake mix, corn bread, and other light, fluffy breads.

11. Soft Bread

For baking fluffy, light textured bread with a thin crust.

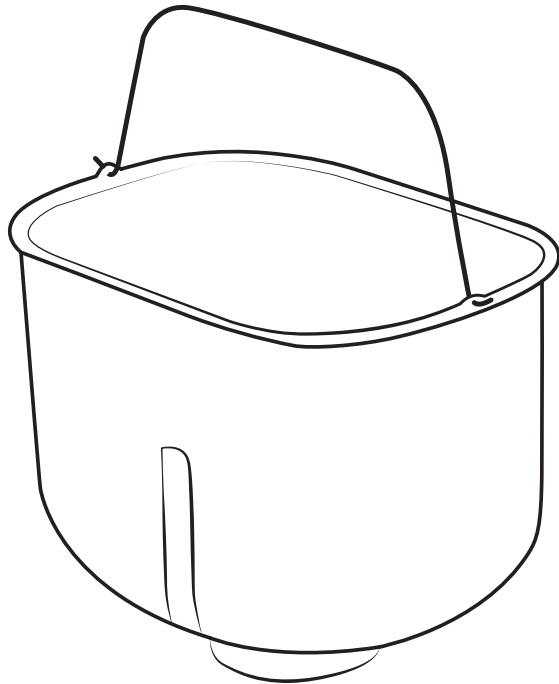
12. Bake

A bake-only function. Perfect for darkening already prepared loaves, melting or browning bread toppings, or using after the **Dough** function.

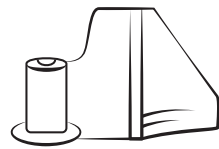
13. Yogurt

Simple low-temperature heating with customizable time.

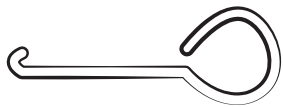
Accessories Identification



Nonstick Baking Pan



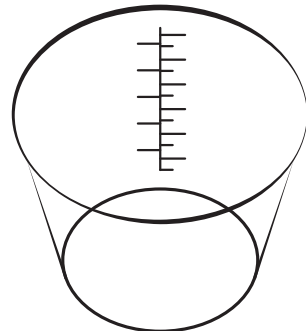
Stirring Paddle



Paddle Hook



Measuring Spoon



Measuring Cup

Guidelines for Use

Nonstick Baking Pan

To place inside the baking cavity, hold by the handle and slightly rotate the baking pan counterclockwise until it settles into place. Rotate the handle clockwise until snug. To remove, hold the handle and turn counterclockwise to release, then pull straight up.

Stirring Paddle

Before inserting into the baking pan, ensure that there is no leftover bread residue inside the paddle hole, or on the drive shaft at the bottom of the baking pan. To insert, align the "D" shaped paddle hole with the corresponding drive shaft at the bottom of the baking pan and push down firmly. To remove from bread after baking, see instructions for using the paddle hook accessory.

Paddle Hook

The stirring paddle will often become stuck inside the bread at the end of the baking process. To make removal easier, insert the paddle hook into the small opening on the underside of the stirring paddle. Pull gently to release the stirring paddle.

Measuring Cup

When filled to the top of the cup (not the top line), the provided measuring cup is equal to 240mL, or 1 standard US cup. When measuring liquids, make sure the cup is on a level surface before filling. When filling with dry ingredients, gently shake the cup from side to side until the ingredients are level with the top of the cup. Be sure to not shake the cup excessively to avoid compacting the ingredients and overuse of the ingredients.

Measuring Spoon

The large end of this accessory is equal to one tablespoon, and the small end is equal to one teaspoon. When measuring liquids, make sure the spoon is level before filling. When filling with dry ingredients, gently shake the spoon from side to side until the ingredients are level with the top of the spoon.

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BEFORE FIRST USE

Due to the manufacturing process, slight smoke and odor may be emitted during the first use, which is normal. We recommend following steps 7-11 below prior to first use in order to eliminate the smoke and odor.

1. **Read all instructions and important safeguards.**
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of them properly as they can pose a risk to children.
4. Remove the baking pan from the baking cavity and clean with warm, soapy water. Rinse and dry thoroughly.
5. Wash the stirring paddle and all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the exterior of the stainless steel body clean with a damp cloth, then wipe dry.
7. Place the clean, empty baking pan and stirring paddle securely into the bread maker.
8. Using the **Menu** button, set the bread maker to **Bake** (Function 12), and set for 10 minutes using the **Time** buttons.
9. Press **Start/Stop** and allow the bread maker to cook.
10. When finished, allow the bread maker to cool, then re-wash the baking pan and stirring paddle to remove any residue.
11. Dry and reassemble all parts. The bread maker is now ready for use.
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QUICK START

Can't wait to start baking? Make sure to read "Important Safeguards" on page 3, then follow the instructions below to make one 1.5 lb loaf of white bread.

1. Follow the instructions in "Before First Use" (above) to clean and prepare your bread maker and accessories.
 2. Remove the baking pan from the baking cavity and secure the stirring paddle in place. See "Helpful Hints" in the side panel for correct baking pan removal.
 3. Plug the power cord into an available 120V AC wall outlet.
 4. Refer to the ingredient list on page 18 for a 1.5 lb loaf using the **White Bread** function.
- 10.

Note:

- If washing in the dishwasher, a slight discoloration to the baking pan and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.

Helpful Hints:

To place the baking pan inside the baking cavity, hold by the handle and slightly rotate the baking pan counterclockwise until it settles into place. Rotate the handle clockwise until snug. To remove, hold the handle and turn counterclockwise to release, then pull up.

For more information on proper use of the accessories, see "Guidelines for Use" on page 9.

QUICK START (CONT.)

5. Add all ingredients to the baking pan. Be sure to add them in the exact order listed (it is important to add the yeast last so that it does not get wet).
6. Place the baking pan into the baking cavity and close the lid. See "Helpful Hints" on the side panel for correct baking pan placement.
7. Press the **Start/Stop** button to begin baking (the bread maker should already be programmed to its default settings: "1.5 lb" loaf size, "medium" crust color and function 1).
8. The bread maker will beep to indicate that the cooking process has begun, and the digital display will count down from the preset time.
9. When finished, the bread maker will beep and automatically switch to warming mode.
10. When you are ready to serve, turn off the warming mode by pressing the **Start/Stop** button until the bread maker beeps.
11. Using an oven mitt or gloves, carefully remove the baking pan from the baking cavity and turn it upside down over a plate. The bread should easily slide out.
12. Using the paddle hook, remove the stirring paddle from the underside of the bread loaf before slicing.
13. When finished using your bread maker, unplug the power cord to turn off, wipe clean with a damp cloth, then wipe dry.
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QUICK TIPS

1. When measuring dry ingredients, gently shake the cup from side to side until the ingredients are level with the top of the cup. Be sure to not shake the cup excessively to avoid compacting the ingredients and overuse of the ingredients.
2. Always add wet ingredients into the baking pan first, followed by the dry ingredients. Yeast should always be added last.
3. For best results, always use bread flour when baking bread.
4. Check your bread maker after 5 minutes of mixing. Dough should not be too dry or too runny, but well combined into a solid mass. If dough is too dry, add more liquid (one teaspoon at a time). If too runny, add more flour (one teaspoon at a time).
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Caution:

To avoid spilling ingredients onto the bread maker's heating element, always remove the baking pan from the baking cavity before filling.

Make sure the baking pan is securely locked in place before pressing the **Start/Stop** button.

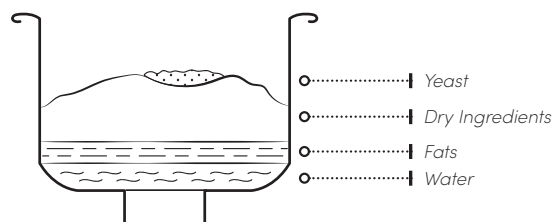
Note:

· For more detailed baking instructions, see "Operation Guide" on page 12.

· After bread is done baking, the bread maker will automatically switch to warming mode. It will keep your bread warm for up to 1 hour. You can end the warming mode early by holding down **Start/Stop**.

OPERATION GUIDE

1. Read all instructions and important safeguards.
2. Follow the instructions in "Before First Use" on page 10 to clean and prepare your bread maker and accessories.
3. Remove the baking pan from the baking cavity and secure the stirring paddle in place.
 - To remove the baking pan, hold the handle and turn counterclockwise to release, then pull up.
 - For correct stirring paddle placement, see the guidelines on page 9.
4. Add all ingredients to the baking pan.
 - To ensure proper baking and rising, ingredients should always be added in the following order:



- When measuring dry ingredients, such as salt, sugar, or flour, be sure not to over-pack the measuring cup. Instead, gently shake the cup from side to side until the ingredients are level with the top of the cup. Over-packing will affect the ingredient balance and dry out the dough.
 - For more information on ingredients, see "Ingredient Guide" on page 15.
5. Place the baking pan inside the baking cavity, ensuring that it is securely in place.
 - To place the baking pan inside the baking cavity, hold by the handle and slightly rotate the baking pan counterclockwise until it settles into place. Rotate the handle clockwise until snug.
 6. Lower the lid and plug the power cord into an available 120V AC wall outlet.
 - The alert will sound and the default menu settings will be shown on the digital display.
 7. First, use the **Menu** button to select your desired bake function. Then, select the loaf size, crust color, and time (optional) using the **Size**, **Color**, and **Time** buttons.



Caution:

To avoid spilling ingredients onto the bread maker's heating element, always remove the baking pan from the baking cavity before filling.

Do not use perishable ingredients when setting a delay start for your bread, as the ingredients may spoil. Instead, use powdered alternatives.

Note:

- Always add the yeast last when adding ingredients to the baking pan. Yeast that comes into contact with the wet ingredients will not ferment properly.
- Refer to "Recipe Charts" on pages 18-24 for specific function notes and ingredients.

OPERATION (CONT.)

- **Bake Function**
For a detailed description of available baking functions and uses, see page 7.
 - **Loaf Size**
You may set the loaf size to 1 lb or 1.5 lbs. Selecting the 1.5 lb loaf size will produce the most uniform, traditional loaf.
The loaf size option is only adjustable for functions **1-3**, **5**, and **11**.
 - **Crust Color**
You may set the baking color to light, medium or dark. See **Note**.
The crust color option is only adjustable for functions **1-7** and **12**.
 - **Time**
After selecting your desired bake function, the digital display will automatically set to the standard bake time for that function. You can delay the start time if desired by increasing the total bake time using the **Time** buttons. For example, if you would like the bread maker to begin in 3 hours, add 3 additional hours to the displayed bake time.
For functions **6**, **7**, **9** and **10**, there is no delay start, and the bake time is not adjustable. Once you press **Start/Stop**, the bread maker will begin.
For functions **12** and **13**, there is also no delay start, but the bake time is adjustable. Simply select your total bake time, and press **Start/Stop** to confirm. The digital display will stop flashing, indicating that the bake time is set.
8. Press the **Start/Stop** button to begin the breadmaking process. The unit will beep and the digital display will begin to count down.
 - To pause the bread maker, press **Start/Stop** at any point during operation. Press again to restart. To stop the bread maker and cancel the function, press and hold **Start/Stop** until the unit beeps.
 - **Baking Phases**
All functions (except **12** and **13**) cycle through several phases: "Knead", "Rise" and "Bake". See "Recipe Charts" on page 18 for the exact durations of each baking cycle per function.

Helpful Hints:

Check your bread maker after 5 minutes of mixing. Dough should not be too dry or too runny, but well combined into a solid mass. If dough is too dry, add more liquid (one teaspoon at a time). If too runny, add more flour (one teaspoon at a time).

Note:

- Breads high in sugar and/or egg will naturally have a darker crust color. For breads high in these ingredients, we recommend using the "light" baking color. Be sure to also check your bread during the baking phase to ensure that it is not getting burnt on top.
- When using the **Time** buttons, time will increase/decrease by 1 min, 5 min, or 10 min with each press. To rapidly adjust the time, press and hold down the button.
- While using either of the **Ultra Fast** functions, water added should be heated to around 118-120°F to ensure proper dough fermentation.

OPERATION (CONT.)

- **Adding Fruit/Nuts**
During operation, the bread maker will beep 10 times to signal when fruit, nuts, or other toppings may be added to the dough. Simply open the lid and add the ingredients to be mixed in. Toppings may also be sprinkled on top of the bread before the "Bake" phase. To avoid burning, carefully monitor any toppings on the surface of the bread while baking.
 - **Removing the stirring paddle**
After the last "Knead" cycle, it is safe to remove the stirring paddle if you do not want to remove it from the baked loaf later. Simply press **Start/Stop** to pause the unit, open the lid and remove the paddle. Press **Start/Stop** again to resume.
9. Once baking is complete, the unit will beep and automatically switch to the warming mode.
- The bread maker will keep bread warm for up to one hour, after which it will beep to indicate that the time has ended. If you wish to cancel the warming mode early, simply press and hold the **Start/Stop** button until the unit beeps after the bread has finished baking.
10. Using oven mitts or hot pads, carefully remove the baking pan from the baking cavity. Tilt the baking pan on its side and gently slide the baked bread out, tapping gently or shaking the pan if necessary.
- Before slicing, remove the stirring paddle from the bottom of the loaf using the paddle hook, if you did not remove it earlier.
11. When you are finished using your bread maker, unplug the power cord to turn off, wipe clean with a damp cloth, then wipe dry. See "To Clean" on page 26 for instructions on cleaning your bread maker's accessories.

Note:

- Pausing the bread maker during operation is sometimes necessary if you want to remove the stirring paddle or add in toppings. However, interrupting the operation or lifting the lid excessively can affect the dough's ability to bake or rise correctly.

INGREDIENT GUIDE

Flours

- **Bread Flour**
High-gluten wheat flour that produces a light, springy loaf. Bread flour is excellent at holding its shape and rises well with yeast, which makes it the best choice for bread and pizza dough.
- **All-Purpose Flour**
Basic wheat flour with moderate gluten levels. While it can be used for breadmaking, it does not rise as well as bread flour. All-purpose flour is best suited for low-rising baked goods like cake, muffins, and cookies.
- **Whole Wheat Flour**
Wheat flour made using the entire wheat kernel. Very high in fiber, this flour can be used in a variety of baked goods, but will yield smaller and more dense results with a nuttier taste. Whole wheat flour can also be mixed with bread flour or all-purpose to dilute its characteristics.
- **Rye Flour**
A low-gluten flour milled from rye grains/berries. Recommended for rye, pumpernickel, and even sourdough breads. Due to low-gluten levels, it is recommended to mix rye flour with bread flour to assist in proper rising.
- **Gluten-Free Flour**
Made from a variety of gluten-free grains and nuts like rice, millet, oats, almonds, and even coconut. Gluten-free breads tend to be more dense and smaller than traditional wheat breads. If possible, we recommend choosing a gluten-free flour specifically formulated for breadmaking.

Fats

- **Unsalted Butter**
Adds flavor, moisture and texture to breads. Unsalted butter is highly recommended, as using salted butter can make the dough too salty and prevent proper rising. For best results, bring butter to room temperature and cut into small slices before adding to the baking pan.
- **Oil**
Vegetable oils, like canola or corn, can be used in place of butter for breadmaking. Consider the flavor of the oil before using, as it will affect the taste of the bread. Flavored oils (walnut, garlic, etc) can also be added for a unique taste.



Caution:

The baking pan will be hot after removing from the baking cavity. Before attempting to remove the bread, we recommend setting the baking pan aside and letting it cool briefly.

To avoid spills, burning, and/or damage to your bread maker, **never** overfill the baking pan. Follow the recipe measurements provided in "Recipe Charts" on pages 18-24.

Note:

- Using flours that differ from the provided recipes in this manual may affect baking outcomes. Adding extra water or flour may be needed if dough is too runny or crumbly.
- Be sure to precisely measure your ingredients, as this will greatly affect the outcome of your bread.

INGREDIENT GUIDE (CONT.)

· Shortening

Made from hydrogenated vegetable oils, shortening can be used in place of butter or oil with similar results. However, the flavor will not be as rich as breads baked with butter.

Sugars

· Sugars provide food for the yeast, allowing the dough to rise properly. While white sugar is recommended, other sugars like brown sugar, honey, molasses, and syrup may be used for unique flavors. For best results when using liquid sugars, reduce the amount of water/milk in the recipe to avoid runny dough.

Egg

· Eggs assist with rising, and add flavor and texture to the bread. Ensure that eggs are fresh and at room temperature before adding to the baking pan. Powdered egg alternatives and liquid substitutes may also be used.

Milk/Water

· Milk, water, and other liquids add moisture and affect the bread's texture. Bread made with milk will have extra sweetness, and have a tendency to brown more on the top. For this reason, we recommend using the "light" crust color setting when using milk. Powdered milk also works well, and is recommended for any recipe using a delay start time. For proper rising, ensure that all liquids used are at room temperature before adding to the baking pan.

Salt

· Salt is a must-have for bread making. It adds flavor to the bread, helps bring out the flavor of other ingredients used, and promotes proper rising. Any type of salt can be used, as long as it is accurately measured. The wrong amount of salt can greatly affect your results.

Yeast

· Yeast allows the dough to rise, and gives bread its characteristic spongy, airy texture. Growing yeast is a delicate process, and all ingredients must be room temperature before adding to the baking pan to ensure that your dough rises properly. Yeast must always be added last, on top of the other dry ingredients.

Note:

- Using too much fat in your recipe can slow down yeast fermentation and keep dough from rising properly.
- Do not use perishable ingredients when setting a delay start for your bread, as the ingredients may spoil. Instead, use powdered alternatives.
- Be sure to precisely measure your ingredients, as this will greatly affect the outcome of your bread.

INGREDIENT GUIDE (CONT.)

· Active Dry Yeast

Active dry yeast can be added directly to the baking pan with no pre-soaking required. This type of yeast generally takes longer to rise than instant yeast. Therefore, for functions **4**, **6**, and **7**, we recommend using instant yeast. For best results, store active dry yeast in the refrigerator after use.

· Instant Yeast

Also referred to as "bread machine yeast", instant yeast is shelf-stable, quick to rise, and can also be added directly to the baking pan with no pre-soaking required. Instant yeast works well with any bread function.

Add-ins

· Further customize a bread recipe by adding fruits, nuts or other desired toppings. The bread maker will beep 10 times to signal when toppings can be added. Additional toppings can also be sprinkled on top of the bread before the "Bake" phase.

· Nuts & Seeds

Any nuts or seeds can be added at the signaled time or before baking.

· Fruit

Any dried fruit can be added at the signaled time or before baking. Chop if needed, and be sure to separate any sticky pieces so they will properly dispense into the bread.

· Seasonings

Use sugar, cinnamon, rosemary, flaked salt, garlic, and more as additions to your dough, or toppings for your bread. Add desired seasonings to your dough before starting, during the signaled time, or before baking.

· Other

Cheeses, like feta, parmesan and cheddar make great add-ins to your dough, as do meats and vegetables like bacon and jalapeños. Make sure all add-ins are well separated for proper distribution, and add them at the signaled time, or before baking.



Caution:

To avoid spills, burning, and/or damage to your bread maker, **never** overfill the baking pan. Follow the recipe measurements provided in "Recipe Charts" on pages **18-24**.

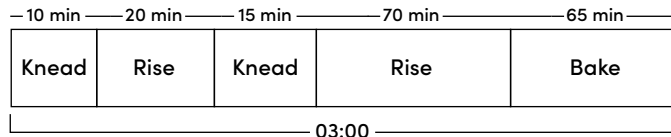
To avoid burning, carefully monitor any toppings on the surface of the bread while baking.

RECIPE CHARTS

The following charts provide baking cycle timelines for a 1.5 lb loaf with "medium" crust color and ingredient guidelines for each function on your bread maker. Use these charts along with "Operation Guide" on pages 12-14 for best results.

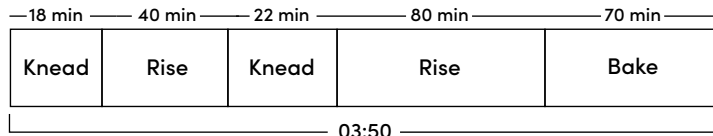
NOTE: Factors such as outside temperature, altitude and ingredients used may affect how bread bakes. Bread may require more or less time than the programmed functions provide. For best results, check on your bread using the baking window as it cooks. Use the **Bake** function if additional bake time is needed.

1. White Bread



Ingredients	1 lb	1.5 lb
Water	¾ cup	1 cup + 2 tbsp
Oil/Butter	1½ tbsp	2 tbsp
Salt	½ tsp	¾ tsp
Sugar	1 tbsp	1½ tbsp
Milk Powder	1 tbsp	1 tbsp
Bread Flour	2¼ cup	3 cup
Yeast	1 tsp	1 tsp

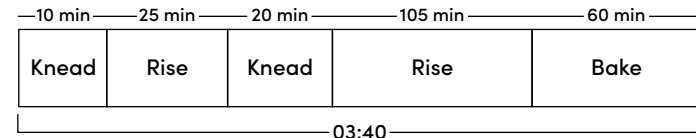
2. French Bread



Ingredients	1 lb	1.5 lb
Water	1 cup + 1 tbsp	1¼ cup + 1 tbsp
Salt	¾ tsp	1¼ tsp
Bread Flour	1 cup + 6 tbsp	3½ cup
Yeast	1 tsp	1 tsp

RECIPE CHARTS (CONT.)

3. Whole Wheat



Ingredients	1 lb	1.5 lb
Water	1 cup	1 cup + 1 tbsp
Oil/Butter	1½ tbsp	2 tbsp
Salt	¾ tsp	1 tsp
Sugar	1 tbsp	1½ tbsp
Bread Flour	¾ cup	1 cup
Whole Wheat Flour	1½ cup	2 cup
Yeast	1 tsp	1 tsp

4. Quick Bread

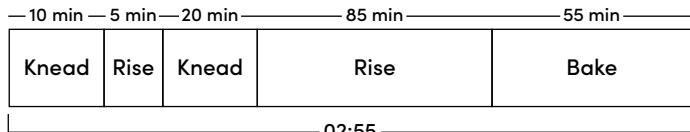


Ingredients	1.5 lb
Water	1 cup
Oil/Butter	2 tbsp
Egg	1
Salt	½ tsp
Sugar	½ cup
Milk Powder	2 tbsp
Bread Flour	2¾ cup
Yeast	3 tsp

NOTES
 : The loaf size cannot be adjusted for this function.

RECIPE CHARTS (CONT.)

5. Sweet Bread



Ingredients	1 lb	1.5 lb
Water	¾ cup	1 cup
Oil/Butter	1 tbsps	1 tbsps
Salt	½ tsp	1 tsp
Sugar	¼ cup	½ cup
Milk Powder	1 tbsps	1½ tbsps
Bread Flour	2½ cup	3½ cup
Yeast	1 tsp	1 tsp

6. Ultra Fast (1 lb)



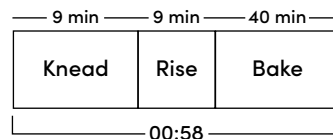
Ingredients	1 lb
Water	¾ cup
Oil/Butter	1½ tbsps
Salt	¾ tsp
Sugar	3 tbsps
Milk Powder	2 tbsps
Bread Flour	2 cup
Yeast	4 tsp

NOTES

· The bake time and loaf size cannot be adjusted for this function.

RECIPE CHARTS (CONT.)

7. Ultra Fast (1.5 lb)

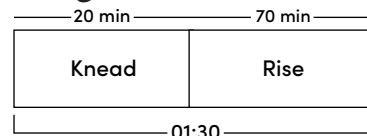


Ingredients	1.5 lb
Water	1 cup + 3 tbsps
Oil/Butter	2 tbsps
Salt	1 tsp
Sugar	3 tbsps
Milk Powder	3 tbsps
Bread Flour	3 cup
Yeast	4 tsp

NOTES

· The bake time and loaf size cannot be adjusted for this function.

8. Dough



Ingredients	
Water	1¼ cup
Oil/Butter	2 tbsps
Salt	2 tsp
Sugar	1 tbsps
Milk Powder	2 tbsps
Bread Flour	4½ cup
Yeast	1 tbsps

NOTES

· The **Time** buttons can be used to delay the start for this function if desired.

· There are no crust color or loaf size options for this function.

· Once finished, gently reshape dough, or add toppings.

· This function is perfect for using with **Bake** to create a custom recipe.

RECIPE CHARTS (CONT.)

9. Jam

— 15 min —	45 min	— 20 min —
Bake	Bake + Knead	Bake
01:20		

Ingredients	
Fruit (fresh or frozen)	2 cup
Lemon Juice	2 tsp
Sugar	1 cup

NOTES

· Thoroughly wash, peel, and remove the cores from your fruit. Slice fruit into 1-inch chunks. Using a blender or food processor, puree chopped fruit into a paste-like consistency and pour into the baking pan. Make sure the stirring paddle is in place.

· There is no delay start, crust color, loaf size, or adjustable bake time for this function.
 · Once finished, carefully remove the baking pan and pour the jam into a clean container to cool. Use caution when handling or pouring, as jam will be extremely hot.

10. Cake

— 2 min —	3 min	18 min	— 70 min —
Knead	Rise	Knead	Bake
01:33			

Ingredients	
Milk	3 cup
Oil/Butter	¼ cup
Egg	3
Sugar	1 cup
Cake Flour	2 cup
Baking Powder	¾ tsp

NOTES

· For best results, add ingredients to the baking pan in the order they are listed.
 · There is no delay start, crust color, loaf size, or adjustable bake time for this function.

· This function also works well with boxed mix. Use a maximum of one 15.25 oz package. Simply follow the ingredient instructions on the package and add to the baking pan (no pre-mixing required).

RECIPE CHARTS (CONT.)

11. Soft Bread

— 15 min —	40 min	5 min	65 min	— 55 min —
Knead	Rise	Knead	Rise	Bake
03:00				

Ingredients	1 lb	1.5 lb
Water	1 cup + 1 tbsp	¾ cup
Oil/Butter	1½ tbsp	2 tbsp
Salt	1 tsp	1½ tsp
Sugar	3 tbsp	4 tbsp
Milk Powder	3 tbsp	3 tbsp
Bread Flour	2 cup	3¼ cup
Yeast	1 tsp	1 tsp

12. Bake

Bake
00:10-1:10

NOTES

· Place raw or leavened dough evenly into the baking pan. Shape if desired.
 · Set the crust color to light, medium, or dark using the **Color** button.

· Use the **Time** buttons to adjust the total bake time between 10 and 70 minutes.
 · There is no delay start or loaf size option for this function.

RECIPE CHARTS (CONT.)

13. Yogurt

Ferment (104°F)
06:00-12:00

Ingredients	
Milk	1½ cup
Yogurt	¼ cup
Sugar	2 tbsp

NOTES

- Place all yogurt ingredients inside the baking pan. The stirring paddle does not need to be inserted.
- Use the **Time** buttons to adjust the total ferment time between 6 and 12 hours.
- There is no delay start, crust color, or loaf size for this function.
- This recipe can be doubled for large batches of yogurt. To avoid overflow, do not exceed a double batch.

RECIPES

Chocolate Bread

Ingredients	1 lb	1.5 lb
Water	¾ cup	1 cup + 2 tbsp
Oil/Butter	1½ tbsp	2 tbsp
Salt	½ tsp	¾ tsp
Sugar	1 tbsp	1 ½ tbsp
Milk Powder	1 tbsp	1 tbsp
Bread Flour	2 cup	2¾ cup
Cocoa Powder	¼ cup	¼ cup
Yeast	1 tsp	1 tsp

NOTES

- Add ingredients to the baking pan in the order listed, ensuring that the yeast does not touch any wet ingredients.
- Follow all the instructions in "Operation Guide" on pages 12-14.
- Select **White Bread** using the **Menu** button.
- Select the "medium" crust color and your desired loaf size using the **Color** and **Size** buttons.

Peanut Butter Bread

Ingredients	1 lb	1.5 lb
Water	¾ cup	1 cup + 2 tbsp
Peanut Butter	½ cup	½ cup
Salt	¾ tsp	1 tsp
Sugar	3 tbsp	3 tbsp
Milk Powder	1 tbsp	1 tbsp
Bread Flour	2 cup	3 cup
Yeast	1½ tsp	2 tsp

NOTES

- Add ingredients to the baking pan in the order listed, ensuring that the yeast does not touch any wet ingredients.
- Follow all the instructions in "Operation Guide" on pages 12-14.
- Select **White Bread** using the **Menu** button.
- Select the "medium" crust color and your desired loaf size using the **Color** and **Size** buttons.

TO CLEAN

It is recommended to clean the bread maker after each use. See "Before First Use" on page 10 for important initial cleaning guidelines.

1. Unplug the power cord. Allow the bread maker and all accessories to completely cool before disassembling and cleaning.
2. Remove the baking pan and stirring paddle from the baking cavity and clean with warm, soapy water. Rinse and dry thoroughly. Soak the stirring paddle in warm water for 10 to 15 minutes if you cannot remove it from the baking pan.
3. Check if any ingredients spilled inside the baking cavity. Gently clean with a soft, damp cloth if needed, then wipe dry.
4. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
5. Wipe the exterior of the stainless steel body clean with a damp cloth, then wipe dry.
6. Place the clean, empty baking pan and stirring paddle securely into the bread maker.
7. Dry and reassemble all parts.
8. To store your bread maker, make sure the lid is closed, and place all accessories inside the baking pan. Do not place heavy objects on top of the bread maker.
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TROUBLESHOOTING

Bread maker fails to work/mix flour

- Check if the power cord is plugged into a 120V AC wall outlet.
- If ":" is flashing on the digital panel with a countdown timer, there is a delay timer in place. Press **Start/Stop** to cancel the delay timer and start the bread maker.
- Make sure the baking pan and stirring paddle are properly installed in the machine.
- Your bread maker components may be damaged. Contact customer service.

Abnormal Sound

- There may be debris or ingredients trapped inside the baking cavity. Unplug the power cord, wait for the bread maker to cool, and remove the debris with a damp cloth.
- The baking pan may be loose. Read "Operation Guide" on page 12 for proper baking pan placement.



Caution:

Do not immerse the stainless steel body in water or place in a dishwasher.

To avoid damaging the machine, do not use scrubbing brushes or chemical cleaners on the bread maker or accessories. Instead, use only a mild, non-abrasive cleaner.

Take care to prevent water or cleaning fluids from seeping under the digital controls or digital display. Never apply cleaner directly to the surface of the bread maker. Always apply to a cloth or sponge first.

Do not use abrasive cleansers, metal scouring pads or metal utensils on the nonstick surface of the baking pan, as they may damage the finish.

Note:

- All accessories are top-rack dishwasher safe. However, hand washing is recommended to extend the life of the materials and nonstick coatings.
- Some discoloration of the baking pan may appear over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.
- Any other servicing should be performed by Aroma® Housewares.

TROUBLESHOOTING (CONT.)

Smoke or burning odor from the back of the machine

- The power cord may be damaged. Keep the power cord away from hot objects.
- Due to the manufacturing process, slight smoke and odor may be emitted during the first use. This is normal. Read "Before First Use" on page 10 for cleaning instructions.
- Ingredients may have spilled onto the heating element inside of the baking cavity. Unplug the power cord, wait for the bread maker to cool, and clean with a damp cloth. Dry thoroughly and restart.

The digital display won't light up

- Check if the power cord is plugged in to a 120V AC wall outlet.

The digital display shows 0:00 and ":" is flashing

- The baking cycle has simply ended, and the bread maker is on warming mode. Press the **Start/Stop** button to turn off the warming mode if desired.

The digital display reads "LLL"

- The internal temperature of the bread maker is too low. The bread maker must be operated between 14°F-104°F.

The digital display reads "HHH"

- The internal temperature of the bread maker is too high. Allow the unit to cool down in between cycles. Unplug the unit, open the lid, and carefully remove the baking pan. Allow to cool 15-30 minutes before resuming.

The digital display reads "EE0" or "EE1"

- The temperature sensor circuit is broken. Please contact customer service.

Bread is partially uncooked

- There may have been too much water in the dough, or the water temperature may have been too high. Refer to the provided recipe charts and "Operation Guide" on pages 12-14.

The sides of the bread are collapsed and the bottom of the bread is damp

- There are several possible solutions. The bread may have been left in the baking pan too long after baking. Remove the bread from the pan sooner, and allow it to cool.
- Try using more flour (1 tsp at a time), or less yeast (1/4 tsp at a time), or less water or liquid (1 tsp at a time).
- This could also be the result of forgetting to add salt to the recipe.

The bread has a heavy, thick texture

- Try using less flour (1 tsp at a time), or more yeast (1/4 tsp at a time). This could also be the result of using old flour or the wrong type of flour for the recipe.

The bread is not completely baked in the center

- Try using more flour (1 tsp more at a time), or less water or liquid (1 tsp less at a time). Do not lift the lid too often during baking.

Note:

- For best results, operate this bread maker in an environment with a temperature between 60°F-90°F. Never operate the bread maker in an environment below 14°F or above 104°F.

TROUBLESHOOTING (CONT.)

There are large holes inside the bread

- This is usually the result of not adding salt to the recipe.

The bread rose too much

- Try using less yeast (1/4 tsp less at a time). This could also be the result of not adding salt to the recipe or not placing the stirring paddle into the baking pan.

The bread did not rise enough

- There are several possible solutions. Try using less flour (1 tsp less at a time), more yeast (1/4 tsp more at a time, or less water (1 tsp less at a time).
- You may have forgotten to add salt.
- Check that the yeast is not expired, and is fresh and properly stored (sealed, in a cool, dark place).
- Liquid ingredients may have either been too hot (this will kill the yeast), or too cold (yeast will not activate). Liquids should be between 75°F-90°F for best results.
- The ingredients were in the baking pan in the improper order. If the ingredients are placed improperly, this can cause the yeast to get wet and not activate. See "Operation Guide" on pages 12-14 for proper ingredient placement.

The bread has a floured top

- This is usually a result of using too much flour or not enough water. Try using less flour (1 tsp less at a time), or try using more yeast (1/4 tsp less at a time).

The bread is too brown

- This is usually the result of adding too much sugar to the recipe. Try using less sugar (1 tbsp at a time). You can also try selecting a lighter crust color selection.

The bread is not brown enough

- This is usually the result of repeatedly lifting the lid of the bread machine or leaving the lid open while the bread is baking. Be sure the lid is shut while the bread maker is in operation.

The stirring paddle comes out with the bread

- This can happen, as the stirring paddle is detachable. Use a non-metal utensil or the paddle hook to remove it from the loaf before slicing. Use caution, as the paddle will be hot.

The bread is pale on top and collapsed

- Usually this is because the ingredients are not in balance or low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or insufficient flour, may cause the bread to be pale on top and collapse while baking.

TROUBLESHOOTING (CONT.)

Bread/jam/yogurt is overflowing in the baking pan.

- Results may vary when using other recipes, as the recipes in this booklet are sized so that the dough is kneaded properly and the finished bread does not exceed the baking pan capacity. Use only recipes with similar quantities of ingredients. As a general guide, a minimum of 2 cups and maximum of 3½ cups of total dry ingredients is recommended on the bread settings. On the jam setting, as a general guide, a maximum of 3 cups of fruit should be used.

Can I use egg powder or dry milk?

- Yes, egg powders, dried buttermilk or dry milk can be used. These products allow you to use the Delay Start feature—however, always be sure to add the water to the baking pan first, then add the dried substitution after the flour to keep them separate. Similarly, fresh milk and eggs can be substituted for dry milk and egg powders, but the baked bread will have a heavier texture. If you still choose to use fresh milk, decrease the same measurement of other liquid in the recipe to avoid runny dough. Do not use the delay start feature with perishable ingredients.

Can other sweetening agents be used in place of sugar?

- Yes. Honey, golden syrup or brown sugar can be used. When substituting honey or similar sweet liquids for sugar, ensure to decrease the same measurement of liquid to equal the liquid sugar substitute. We do not recommend powdered or liquid artificial sweeteners.

Can butter or margarine be used in place of oil?

- Yes, but the bread texture may appear more creamy and yellow.

Can salt be omitted?

- Salt plays a very important part in bread making. Omitting it will decrease water retention in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust color, as well as extending shelf life and enhancing flavor.

What if the power goes out during the baking process?

- If the power goes out for 10 minutes or less while the bread maker is working, the bread maker's power-off memory will resume the baking process once power returns.
- If the power outage lasts longer than 10 minutes, the bread maker will not be able to resume the baking process. If this happens, hold down the **Start/Stop** button for 3 seconds when the power returns. If the display does not return to the time setting before the outage, unplug the bread maker then plug it back in. If the machine still does not start, hold down the **Start/Stop** button a second time for 3 seconds. Continue to unplug/replug and hold down **Start/Stop** until the display returns to the cycle time before the power outage. Then, press **Start/Stop** once to resume.

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