

AREBOS

Bread Maker 1500g white/black

AR-HE-BBA1500/B



Please follow all security measures in this user's manual to ensure a secure use.



Thank you for trusting in AREBOS.

List of content

1. Security Instructions	3
1.1 Explanation of the symbols	3
1.2 General Security Instructions	3
2. Bread Maker Parts	4
2.1 Device	4
2.2 Control Panel.....	5
2.3 Accessory	7
3. Use	8
3.1 Before the first use.....	8
3.2 After power-up.....	8
3.3 Operation Instructions	9
4. Cleaning and Maintenance	10
5. Ingredients Introduction	10
5.1 Use exact measurement.....	11
5.2 Adding Sequence.....	12
5.3 Liquid Ingredients.....	12
5.4 Dry measurements	12
6.Trouble shooting	12
7.Recipe	14
8.Disposal Instructions	17
8.1 Disposal of the packaging	17
8.2 Disposal of waste equipment	17
8.3 Meaning of the "dustbin"	17
EU Declaration of Conformity	18

Please read and save these instructions. Read through this user's manual carefully before using product. Protect yourself and others by observing all safety information, warnings and cautions. Failure to comply with instructions could result in personal injury and/or damage to product or property. Please retain instructions for future reference.

1. Security Instructions

1.1 Explanation of the symbols



This product **must not** be disposed of with household waste!



By means of a CE marking, it can be recognized that a product complies with the legal requirements of European legal standards and therefore may be traded within the European Community.



Warning! Hot surface



Warning! Read the safety instructions carefully. Failure to follow the safety precautions could result in serious injury or damage. Keep the operating instructions in a safe place.



Warning of electrical voltage!

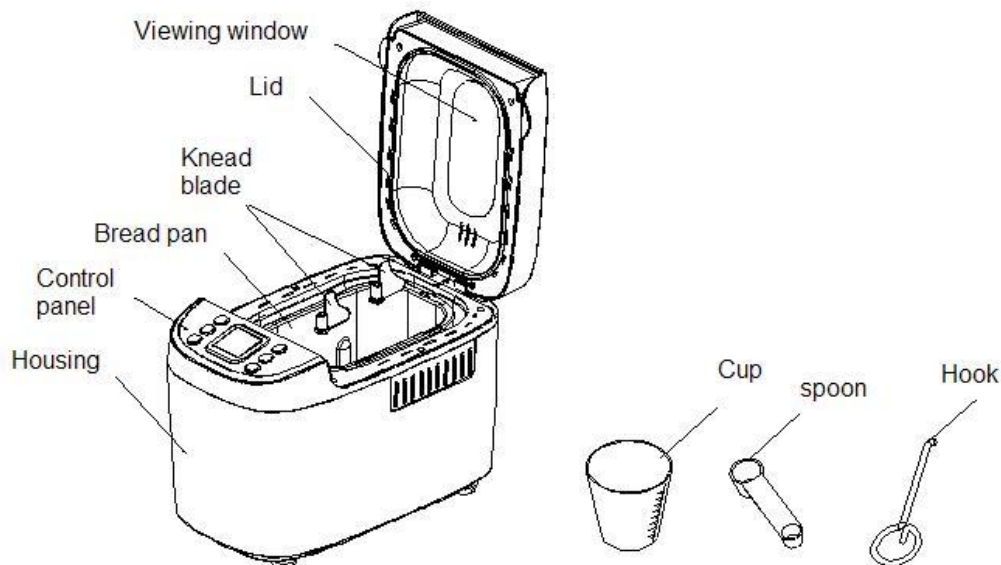
1.2 General Security Instructions

- Read this instruction manual thoroughly before using.
- Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions. Return it to manufacturer or the nearest authorized service agent for replacement or examination.
- Do not touch the hot surface, after bread baking wear oven gloves to operate.
- Do not immerse power cord, plug, bread maker into water or other liquid in case of electric shock.
- Unplug the appliance after using, when not use or before clean the appliance

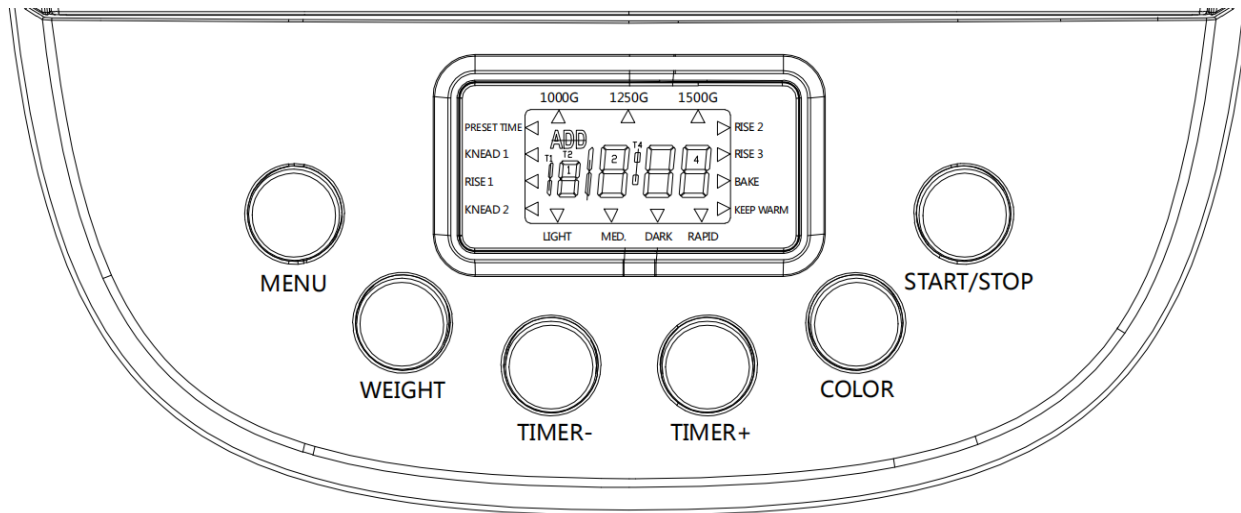
- Do not let power cord hang over the edge of a worktop or run across a hot area.
- Do not use any other accessory attachments not recommended by manufacturer.
- Do not let children or people with disabilities to operate without supervision or instruction.
- Do not place the appliance on or near heat sources such as gas stove or electric hot plate.
- 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.
- Metal foils or other materials must not be inserted into the bread maker, as this will cause the risk of a fire or short circuit.
- Never cover the bread maker with a towel or any other material, heat and steam must be able to escape freely.
- Never vigorously tap the baking pan on the top or edge to remove the pan, as this may damage the pan.
- Never switch on the appliance without ensuring that the baking pan is securely in place.
- This appliance is not intended to other use.
- Do not use outdoors.
- Save this instruction for future reference.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is intended to be used in household and similar applications such as: Staff kitchen areas in shops, offices and other working environments; Farm houses; By clients in hotels, motels and other residential type environments; Bed and breakfast type environments.

2. Bread Maker Parts

2.1 Device



2.2 Control Panel



2.2.1 Start/stop

- The button is used for starting and stopping the selected baking program.
- To start a program, press the START/STOP button once. A short beep will be heard, the indicator will light up, and the two dots in the time display begin to flash and the program starts. Any other button is inactivated except the START/STOP button after a program has begun.
- To pause the program, press the START/STOP/PAUSE button for approx. 0.5 seconds, then the program will pause, after 3 minutes not having any operation, program will continue to work.
- To stop the program, press the START/STOP button for approx. 3 seconds, then a beep will be heard, it means that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of program.

2.2.2 Menu

- The MENU button is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the 15 menus will be cycled to show on the LCD display. Select your desired program. The functions of 15 menus will be explained below.

- **Program 1: Basic**

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

- **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.

- **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 heavier.

- **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.

- **Program 5: Butter milk Bread**

Kneading, rise and baking loaf with butter and milk to make bread.

- **Program 6: Gluten free**

Kneading, rise and baking GLUTEN free loaf. Normally for: gluten free flour, rice flour, sweet potato flour, corn flour and oat flour.

- **Program 7: Super rapid**

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

- **Program 8: Cake**

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

- **Program 9: knead**

Setting the kneading time by user with different qty.

- **Program 10: Dough**

Kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.

- **Program 11: Pasta dough**

To make the flour and water or some others can well commix.

- **Program 12: Yogurt**

Ferment and make the yogurt.

- **Program 13: Jam**

Boiling jams and marmalade.

- **Program 14: Bake**

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

- **Program 15: Homemade**

Press the HOMEMADE button to use this setting and cycling.

You can customize how many minutes in each phase for kneading, rise, baking, keep warm...every step. The time range of each programmed is in timetable.

2.2.3 COLOR

- Light, Medium, or Dark crust and quick bread for your selection. When press COLOR, will display these 4 modes in circle. Menu 1 to 4 with Rapid bread for selection; quick bread without crust color for choose; direct with “ Δ ”. Default crust color is Medium, but not available to Rapid bread in Menu 1 to 4.

2.2.4 WEIGHT

- Menu 9,10,11,12,13 can't choose the bread weight; there are 3 weight modes for choice:1000g, 1250g,1500g, when press WEIGHT button will display 1000g→1250g→1500g in circle, default 1250g. The weight function only available to Menu 1 to 8.

2.2.5 Preset time/Delay function (TIME+, TIME-)

- If you don't want the bread maker work at once, can use this delay function. Longest delay time 15 hours.
- Firstly, select the menu and color, then press the TIME button to change the time showing on LCD. Press TIME button once, increase or decrease 10 min delay time. Menu 9,11,12,13 without delay function. Press TIME button continuously, the time will increase or decrease continuously in circle. The setting time means including the program time and the delay time. When press TIME button >1S, time will display quickly. “ \blacktriangleleft ” will indicate to DELAY TIME.
- Example: Now it is 8:30p.m, if you would like your bread to be ready in the next morning at 7 o' clock, i.e. in 10 hours and 30 minutes. Select your menu, color, loaf size then press the “ \blacktriangle or \blacktriangledown ” to add the time until 10:30 appears on the LCD. Then press the START/STOP button

to activate this delay program and the indicator will light up. You can see the dot flashed and LCD will count down to show the remaining time. You will get fresh bread at 7:00 in the morning.

- **Note:** For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.
- Delay time show on LCD = time you want to complete - current time

2.2.6 Keep warm function

- Bread can be automatically kept warm for 1 hour after baking. LCD will show 0:00 During keeping warm, "▶" indicates to KEEP WARM until 60min keep warm time complete.

2.2.7 ENVIRONMENT

- Suggest the room temperature should be within the range of 15 °C to 34°C to use the appliance. The bread ferment will turn acid if the temperature too high, if too low will effect the bread rising. Difference environment temperature, the bread size may have difference.

2.2.8 MEMORY

- If the power supply has been interrupted during the course of making bread, the process of making bread will be continued automatically within 10-15 minutes, even without pressing START/STOP button. If the interruption time exceeds 10-15 minutes, the memory cannot be kept, you must discard the ingredients in the bread pan and add the ingredients into bread pan 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 directly to continue the program from the beginning.

2.2.9 WARNING DISPLAY

- "HHH" - This warning means that the temperature inside of the bread pan is too high. Press START/STOP button (see below figure1) to stop the program, unplug the power cord, open the top lid, and let the machine cool down completely for 10-20minutes before restarting.
- "EE0" - This warning means that the temperature sensor is disconnected. Press START/STOP button (see below figure2) to stop the program, unplug the power cord. Please check the sensor by the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.

The image shows a digital LCD display with three 'H' characters. A small circle is positioned between the first and second 'H'.

Figure 1

The image shows a digital LCD display with two 'E' characters followed by a '0'. A small circle is positioned between the first and second 'E'.

Figure 2

2.3 Accessory

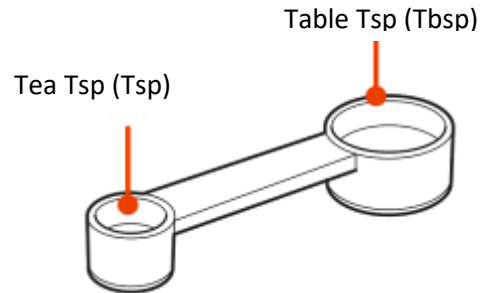
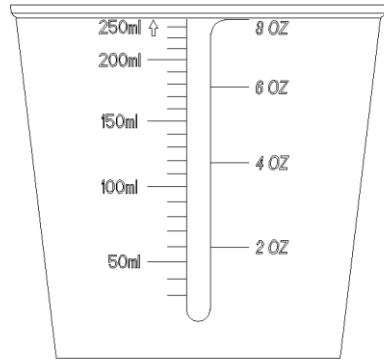
2.3.1 Measuring cup

- In Recipe, measuring unit "CUP" means full cup, 240ML, Below picture for reference.
- Measuring the liquid ingredients: When measure the liquid, the cup should put on the horizontal flat surface and viewed at eye level (not on an angle) to check the degree. If add egg, milk or other liquids, put into the cup first then add water up to the degree according to recipe. (i.e total liquid amount is same as recipe's request but water is reduced)
- Measuring the powder ingredients: Measure the powder ingredients into the cup then shake it gently until leveling off to read the degree. Don't shake long time and hardly, or the

powder would be too compact to over measure.

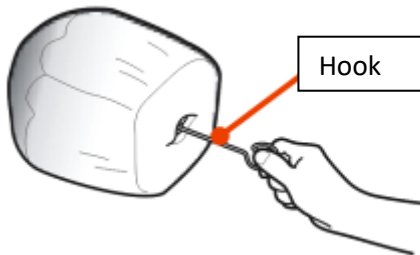
2.3.2 Measuring Tsp

- Including tea Tsp and table Tsp.
- Tea Tsp (Tsp) use to measure yeast, salt.
- Table Tsp (Tbsp) use to measure the sugar and oil.



2.3.3 Hook

- Use to pull out the knead blade from the bread
- Sometimes when put out the bread, kneading blade would stay into the bread, use the hook to pull out the blade.



3. Use

3.1 Before the first use

- The appliance may emit a little smoke and/or odor when you turn it on for the first time. In manufacture it is necessary to lightly grease some parts of the appliance. This is normal.
- Clean all the parts according to “**Cleaning and Maintenance**”.
- Set the bread maker on bake mode and bake empty for about 10 minutes. Or put 200ML water into the bread pan to bake for 10 minutes. This action in order to subside the smell of the heating element and bread pan. Beep will be heard after complete.
- Unplug then let it cool down and clean all the detached parts again. Make sure the appliance has sufficient ventilation.

3.2 After power-up

- As soon as the bread maker is plugged into power supply, a beep will be heard and “3:00” will be displayed. But the colon between the “3” and “00” don’t flash constantly. And “1” is

the default program. The arrows point to “1250g” and “MEDIUM” as they are default settings.

3.3 Operation Instructions

- Place bread pan in the bread maker, press downward. Place kneading paddle on shaft, pushing down as far as it will go, making sure flat surfaces are lined up.
- **NOTE:** It's recommended to grease the kneading blade with oil to avoid the dough sticking to the kneading blade, also this enables the kneading blade to be removed from the baked item easily.
- Pre measure all ingredients, normally add water or other liquid ingredients firstly, secondly add sugar, salt and flour, lastly add yeast. If making the high content wheat flour dough, it's recommended change the adding order: yeast and wheat flour firstly, secondly add sugar and salt, lastly add water or other liquids, in order to get better effect.
- **NOTE:** When adding flour, try to let it cover the water. Make a small indentation on the top of flour with finger, add yeast into the indentation. Make sure that yeast does not come into contact with salt or liquids.
- Close the lid, then plug in.
- Press MENU button until your desired program is displayed.
- Press the CRUST to move the arrow to desired setting: Light, Medium, Dark crust.
- Press the WEIGHT to move the arrow to desired weight.
- If desired, set the DELAY TIMER button. Press + and – buttons to increase the cycle time shown on the LCD display. If you want to make the bread immediately, can ignore this process.
- Press START/STOP to work. If setting to crust color and weight, press this button for confirm the setting, press again to activate the program. “▶” “indicates to the current working progress, meanwhile the colon start flashing constantly and the time counting down. The program start working.
- **NOTE:** If want to stop the program, press START/STOP button 3 second.
- For add-ins (fruits, nuts, raisins), the machine will be ten beeps, “▶” “indicates to ADD. Open the lid and pour your add-ins. Bread maker will rework. The nuts don't put into too early, or will lost favor.
- **NOTE:** ADD function only appliance to menu Base, quick, sweet, French, whole wheat, Rice, Gluten free.
- When 0:00 display on LCD, 10 beeps will be heard to indicate the program complete, press START/STOP for 3S to close the bread maker.
- **NOTE:** If don't press START/STOP, program will start 1 hour keep warm automatically. If want to stop keep warm progress, press START/STOP for 3S. The program not stop until LCD shows out the default display.
- Open the lid, wear oven mitts, hold tight the pan handle then lift upward.
- **NOTE:** Extreme caution must be used when operate, the bread pan and the bread are very hot.
- Using oven mitts, turn the bread pan upside down (with the bread pan handle fold down) onto a wire cooling rack or clean surface and gently shake until bread falls out. Use a non-metal spatula to gently scrape the sides of the bread pan.
- **NOTE:** If kneading blade remains in the bread, gently pry it out using a hook, don't take it by hand in case of scald.

4. Cleaning and Maintenance

- Disconnect the machine from the power outlet and let it cool down before cleaning.
- To clean bread pan: Wipe inside and outside of pan with damp cloth, do not use any sharp or abrasive agents, in order to protect the non-stick coating. The bread pan must be dried completely before installation.
- If the kneading blade is difficult to remove from the bread pan, add some warm water to dip for 30mins. then can put out easily. Use wet rag to clean it.
- To clean top lid: After use, allow unit to cool. Use a damp cloth to wipe lid, and interior of viewing window. Do not use any abrasive cleaners for cleaning, since this will degrade the high polish of the surface.
- **Note:** It is suggested not disassembling the lid for cleaning.
- Gently wipe the outer surface of housing with a wet cloth then use dry cloth to wipe. Never use petrol or other liquids. Never immerse the housing into water for cleaning.
- Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the lid is closed.

5. Ingredients Introduction

1. Bread Flour

- Bread flour is the most important ingredients of making bread and is recommended in most yeast-bread recipes. It has a high gluten content and (so it can be also called high-gluten flour which contains high protein), and keep the size of the bread from collapsing after rising. Flour varies by region. The gluten content is higher than the all-purpose flour, so it can be used for making bread with large in size and higher inner fiber.

2. All-Purpose Flour

- Flour that contains no baking powder, suitable for “quick” breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

3. Whole-Wheat Flour

- Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour will higher fiber and nutritional content. Whole-Wheat flour is heavier and, as a result, loaves may be smaller in size and have a heavier texture.
- It contains wheat skin and gluten. Many recipes usually combine with Whole -Wheat flour or Bread Flour to achieve the best result.

4. Black Wheat Flour

- Black Wheat Flour, also named as “Rye 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

- Flour that contains baking powder, use especially for making cakes. Do not use self-rising flour in combination with yeast.

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 “food” for yeast and also increase the sweet taste and color of bread. It is a very important element of making the bread rise. White sugar is normally used; however, brown

sugar, powdered sugar, or cotton sugar may also be called for in some recipes.

8. Yeast

- Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment. Yeast used in bread maker recipes will be sold under several different names: Bread machine yeast(preferred),active-dry yeast, and instant yeast.
- After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften.
1 tbsp dry yeast =3 tsp dry yeast
1 tbsp dry yeast =15ml yeast
1 tsp dry yeast =5ml
- Before using, check the expiration date and storage time of yeast. Return to refrigerator immediately after each use, the fungus will be killed at high temperature Usually the failure of bread rising is caused by the bad yeast.
- **TIP:** To check whether your yeast is fresh and active:
(1) Pour 1 cup (237ml) warm water (45-50°C) into a measuring cup.
(2) Add 1 teaTsp (5ml) white sugar into the cup and stir, then 1 tableTsp (15ml) yeast over the water.
(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
(4) Fresh, active yeast will begin to bubble or "grow". If it does not, the yeast is dead or inactive.

9. Salt

- Salt is necessary to improve bread flavor and crust color. It is also used to restrain yeast activity. 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 larger in size. The egg must be whisked in with the other liquid ingredients.

11. Grease, Butter and Vegetable Oil

- Grease can make bread soften and delay storage life. Butter should be melted or chopped to small pieces before adding to liquid.

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. Baking Soda

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

14. Water and Other Liquids (always add first)

- Water is essential ingredient for making bread. Generally speaking, water should be in room temperature between 20°C and 25°C. Some recipes may call for milk, or other liquids purpose of enhancing bread flavor. Never use dairy with the Delay Timer option.

5.1 Use exact measurement

- **TIPS:** One of the most important steps of making good bread is the proper measurement of ingredients. Measure each ingredient carefully and add to your bread pan in the order given in the recipe.
- It is strongly suggested that use measuring cup or measuring Tsp to obtain accurate amount, otherwise the bread will be largely influenced.

5.2 Adding Sequence

- Always add ingredients in the order given in the recipe.
FIRST: Liquid ingredients
SECOND: Dry ingredients
LAST: Yeast
- The yeast should only be placed on the dry flour and never come in contact with the liquid or salt.
- When you use the Delay Timer function for a long time, never add perishable ingredients such as eggs or milk.
- After the flour is complete kneading for first time, a beep will heard and put fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavor will be diminished after long time stir.

5.3 Liquid Ingredients

- Water, fresh milk or other liquids should be measured with measuring cups with clear markings and a spout. Set the cup on the counter and lower yourself to check the liquid level. When measuring cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

5.4 Dry measurements

- Measure dry ingredients by gently spooning flour, etc., into the measuring cup and then, once filled, leveling off with a knife. Never use the measuring cup to scoop your dry ingredients directly from a container as this could add up to one tablespoon of extra ingredients. Do not tap the bottom of the measuring cup or pack down.
- **HINT:** Before measuring, stir the flour to aerate it. When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring Tsp, making sure it is leveled off.

6.Trouble shooting

Below trouble shooting only for your reference when during in the use, if appliance has damage, for avoid danger or more loss, please send to maintenance station or dial advice line for help.

N O.	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 bread pan for a long time so that water is losing too much	Take bread out soon without keeping it warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerse kneader for 10 minutes, then take it out and clean.
4	Stir 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. Stir resistance is too large so that kneader almost can't rotate and stir adequately	Check kneader hole, then take bread pan out and operate without load, if not normal, contact with the authorized service facility.
5	Display "HHH" after pressing START/STOP button	The temperature in bread maker is too high to make bread.	Press START/STOP button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down
6	Hear the motor noises but dough isn't stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan 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 bread pan	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 agglutination ingredients in bread such as butter and bananas etc.	Do not add strong agglutination 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 to interrupt the program ahead 5-10min of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed

7.Recipe

Menus		Ingredient	Volume	Volume	Volume	Remark
1 Basic Bread		bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
	[1]	water	350ml	430ml	520ml	
	[2]	salt	1Tsp	2 Tsp	3 Tsp	put on the corner
	[3]	sugar	3 Tbsp	4 Tbsp	5 Tbsp	put on the corner
	[4]	oil	2 Tbsp	3 Tbsp	4 Tbsp	
	[5]	high gluten flour	4 cups/ 560g	5 cups/ 700g	6 cups/ 840g	
	[6]	milk powder	3 Tbsp	4 Tbsp	5 Tbsp	
2 French bread	[7]	instant yeast	0.5 Tsp	0.8 Tsp	1 Tsp	put on the dry flour, don't touch with any liquid
		bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
	[1]	water	350ml	430ml	520ml	
	[2]	salt	1 Tsp	2 Tsp	3 Tsp	put on the corner
	[3]	sugar	2 Tbsp	3 Tbsp	4 Tbsp	put on the corner
	[4]	oil	2 Tbsp	3 Tbsp	4 Tbsp	
	[5]	high gluten flour	4 cups/ 560g	5 cups/ 700g	6 cups/ 840g	
[6]	instant yeast	0.5 Tsp	0.8 Tsp	1 Tsp	put on the dry flour, don't touch with any liquid.	
3 Whole-wheat bread		bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
	[1]	water	350ml	430ml	520ml	
	[2]	salt	1 Tsp	2 Tsp	3 Tsp	put on the corner
	[3]	sugar	2 Tbsp	3Tbsp	4 Tbsp	put on the corner
	[4]	oil	2 Tbsp	3 Tbsp	4 Tbsp	
	[5]	high gluten flour	2cups/ 280g	2.5cups/ 350g	3 cups/ 420g	
	[6]	whole-wheat flour	2cups/ 280g	2.5cups/ 350g	3 cups/ 420g	
	[7]	instant yeast	1 Tsp	1.5 Tsp	1.75 Tsp	put on the dry flour, don't touch with any liquid.
[8]	milk powder	3 Tbsp	4 Tbsp	4 Tbsp		

4 Sweet bread		bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
	[1]	water	330ml	420ml	510ml	
	[2]	salt	0.5 Tsp	1Tsp	1.5 Tsp	put on the corner
	[3]	sugar	0.25 cup	0.5 cup	0.75 cup	put on the corner
	[4]	oil	2 Tbsp	3 Tbsp	4 Tbsp	
	[5]	milk powder	3Tbsp	4 Tbsp	4 Tbsp	
	[6]	high gluten flour	4 cups/ 560g	5 cups/ 700g	6 cups/ 840g	
	[7]	instant yeast	0.5 Tsp	0.8 Tsp	1 Tsp	put on the dry flour, don't touch with any liquid.
5 Butter milk		bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
	[1]	Milk	200ml	300ml	400ml	
	[2]	Butter oil	150ml	150ml	180ml	
	[3]	salt	1.5 Tsp	2 Tsp	2.5 Tsp	put on the corner
	[4]	sugar	2 Tbsp	3 Tbsp	4 Tbsp	put on the corner
	[5]	high gluten flour	4 cups	5 cups	6 cups	
	[6]	instant yeast	1Tbsp	1.5 Tbsp	1.75 Tbsp	put on the dry flour, don't touch with any liquid.
6 Gluten free bread		bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
	[1]	water	350ml	430ml	520ml	
	[2]	salt	1Tsp	2Tsp	3 Tsp	put on the corner
	[3]	sugar	2Tbsp	3 Tbsp	4 Tbsp	put on the corner
	[4]	oil	2Tbsp	3 Tbsp	4 Tbsp	
	[5]	gluten free flour	2cups/280g	2.5cups/350g	3cups/420g	
	[6]	corn flour	2cups/280g	2.5cups/350g	3cups/420g	can replace of oat flour
	[7]	instant yeast	0.5Tsp	0.8 Tsp	1 Tsp	put on the dry flour, don't touch with any liquid
7 Quick Bread		bread weight	1000g/2LB	1250g/2.5LB	1500g/3LB	
	[1]	water	350ml	430ml	520ml	water temperature 40-50'C
	[2]	salt	1.5Tsp	2 Tsp	2.5 Tsp	put on the corner

	[3]	sugar	3 Tbsp	4 Tbsp	5 Tbsp	put on the corner
	[4]	oil	3 Tbsp	4 Tbsp	5 Tbsp	
	[5]	high gluten flour	4 cups/ 560g	5 cups/ 700g	6 cups/ 840g	
	[6]	instant yeast	1.5Tsp	2 Tsp	2.5 Tsp	put on the dry flour,don't touch with any liquid.
8 Cake	[1]	water	30ml			dissolve sugar in egg and water,mix well by electric egg-beater to as a bulk, then put the other ingredients together into bread barrel, then start this menu.
	[2]	egg	8 pcs			
	[3]	sugar	1 cup			
	[4]	butter	2 Tbsp			
	[5]	self-rising flour	4cups/560g			
	[6]	instant yeast	1 Tsp			
9 Knead	[1]	water	330ml			
	[2]	salt	1Tsp			put on the corner
	[3]	oil	3 Tbsp			
	[4]	high gluten flour	4 cups/560g			
10 Dough	[1]	water	610ml			
	[2]	salt	3 Tsp			put on the corner
	[3]	oil	5 Tbsp			
	[4]	high gluten flour	7cups/ 890g			
	[5]	instant yeast	2 Tsp			put on the dry flour,don't touch with any liquid.
11 Pasta dough	[1]	water	620ml			
	[2]	salt	1Tsp			
	[3]	oil	3Tbsp			
	[4]	high gluten flour	8 cups			
12 Yogurt	[1]	milk	1800ml			
	[2]	lactic acid bacteria	180ml			
13 Jam	[1]	pulp	5 cups			stir to mushy, can put some water or not

	[2]	starch	1 cups			
	[3]	sugar	1cups			up to flavor
14 Bake	[1]	adjust baking temperature by pressing crust button :100°C(light);150°C(medium);200°C(dark), default 150 °C				
15 Home made	[1]	Press this button enter to home-made menu., in this menu, user can set each process' time e.g. knead, ferment, bake. Suitable for DIY bread				

8. Disposal Instructions

8.1 Disposal of the packaging

- Please make reference to the guidelines and standards for appropriate disposal of the packaging valid in your region. In part, the package may consist of plastic bags - watch this respect, with special care to ensure that this is out of the reach of children. There is a risk of suffocation!

8.2 Disposal of waste equipment

- Equipment must be disposed of in accordance with the rules and regulations of the local waste disposal.

8.3 Meaning of the "dustbin"



Protect our environment; electrical appliances do not belong in household waste. Use the provided for the disposal of electrical equipment collection points and enter your electrical and electronic equipment that you no longer use. They help ensure that the potential effects of incorrect disposal on the environment and human health to be avoided. So, do your part to recycle, recycling and other forms of recovery of waste electrical and electronic equipment. Information on where the devices are disposed of, please contact your local authorities or local Governments.

Our customer service number: +49 (0) 931-45232700

EU Declaration of Conformity

We,

Canbolat Vertriebs GmbH, Gneisenaustraße 10-11, 97074 Würzburg, Germany

Hereby declare that the product named below, seen its design and construction as well as according to our sales, has been complied with the relevant and basic health and safety EU-requirements.

Name of the product: Bread maker 1500g white/black

Model number: AR-HE-BBA1500/B

Article number: 4260627424054 (white); 4260627427741 (black)

If this product is modified without our consent, it loses the right to any warranty.

Tested acc. to:

2014/35/EG low-voltage directive

2014/30/EG electromagnetic compatibility

EU-Norm:

EN 60335-1:2012 + A11:2014 + A13:2017

EN 60335-2-9:2003 + A1:2004 + A2:2006 + A12:2007 + A13:2010

EN 62233:2008

EN 55014-1:2006 +A1:2009 +A2:2011

EN 55014-1:2017

EN 55014-2:2015

EN 61000-3-2:2014

EN 61000-3-3:2013

Date/Manufacturer Signature/Location:

Würzburg, 23.05.2023



Identification of the signatory:

Korhan Canbolat, head of the company

Authorised representative for the technical documentation:

Korhan Canbolat

Office address:

Canbolat Vertriebs GmbH

Gneisenaustraße 10-11

97074 Würzburg

Return address can be found in the imprint: <https://www.arebos.de/impressum/>

VAT identification number: DE 263752326

Court of the Commercial Register is Würzburg, HRB 10082

WEEE Reg.-No. DE 61617071