

TIPS FOR BREAD MAKING SUCCESS

There are four main rules to follow to help make successful bread.

1. Measure the ingredients accurately with correct measuring cups and spoons. Use the tools provided with this unit. If these are misplaced or lost, we suggest that you use the Kuraidori Measuring Cups (4142-011) and the Kuraidori Measuring Spoon set (4142-010). Dry ingredients should be overfilled and a flat edged object like a knife should be used to level off the excess material. When measuring liquids make sure that the cup is on a level surface and read the marking by having your eyes horizontal to it. This will improve accuracy when measuring.
2. Ingredients should be placed in the bread pan in the following order; liquids first, followed by butter, then dry ingredients such as flour and lastly yeast which is placed in an indentation in the other dry ingredients.
3. Liquid ingredients should be lukewarm (approximately 20°C to 25°C / 68° F to 77°F). Liquid that is too cool or hot may produce unacceptable results.
4. Use the recommended bread setting for best results.

SLICING THE BREAD

For best results in slicing your homemade bread a serrated edge knife should be used. We recommend the Kuraidori Bread Knife (4137-531). Always allow your bread to cool for at least twenty minutes as it will be difficult to slice otherwise.

STORING BREAD

Homemade bread contains no preservatives so it will not stay fresh as long as commercially made bread. Store your bread in a plastic bag or sealed storage container to prevent it from drying out. Keep the bread at room temperature or in a refrigerator for up to one week. For longer storage, place the bread in the freezer. We recommend that you slice the bread before storing so you can remove only the number of slices you require at a time.



THREE YEAR WARRANTY - VALID ONLY WITH ORIGINAL PURCHASE RECEIPT

WARRANTY: Home Hardware Stores Limited warrants this product against defects in any parts or workmanship for a period of 3 years from the original purchase date. This product is for residential use only. It is not intended to be used in commercial or industrial settings. This product warranty covers only the original consumer purchaser of the product.

WARRANTY COVERAGE: This warranty is void if the product has been damaged by accident, neglect, improper handling or operation, shipping damage, abuse, misuse, unauthorized repairs made or attempted, alterations, improper assembly/installation or maintenance, commercial use or other causes not arising out of defect in materials or workmanship. This warranty does not extend to any units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. Return to the closest Home Hardware store for inspection and/or replacement.

IMPLIED WARRANTIES: Any implied warranties which the purchaser may have are limited in duration to 3 years from the date of purchase. This limited warranty is in lieu of all other warranties expressed or implied, including warranties of merchantability and fitness for a particular purpose and excludes all liability for incidental or consequential damages for any cause whatsoever.

WARRANTY PERFORMANCE: During the above 3 year warranty period, a product with a defect will be replaced when the product is returned to an authorized dealer. The replacement product will be in warranty for the balance of the 3 year warranty period and an additional one-month period. No charge will be made for such replacement.

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Problem	Possible cause	Solution
Smoke from ventilation hole when baking.	• Some ingredients may have stuck to the heat element or nearby. • During the first use, oil may have remained on the surface of heat element.	• Unplug the unit and let it cool down completely. Clean the head element using a soft, clean, damp towel. • Exercise caution when placing ingredients in the bread pan.
Bread bottom crust is too thick.	• Bread is remaining in the bread pan for too long either during cooling, warming function or during cooking.	• Take the bread out sooner from the bread pan. Do not allow it to sit in the warm function for too long.
It is very difficult to take one or both of the kneading blades out of the pan.	• The kneading blades have adhered tightly to the shaft in the bread pan.	• After removing the bread out of the pan, put hot water into the bread pan and immerse kneading blade for 10 minutes. To avoid this happening again, place vegetable oil on the kneading blade where it attaches to the shaft.
Ingredients not stirred evenly and bake poorly.	• Selected program menu is improper. • Stir resistance is too great and the kneading blades cannot rotate appropriately.	• Select the proper program menu. • Try operating the unit without any product in it to see if the kneading blades rotate properly.
Display H:HH after touching START/STOP button .	• The temperature in bread maker is too high to make bread.	• Unplug the unit, remove bread pan and open lid to allow the unit to cool down.
The motor is making noise but the dough is not stirred at all.	• Bread pan is not affixed properly. • The amount of dough in the pan is too great an amount. • The kneading blades may have not been installed properly or have been forgotten to be installed.	• Check to see that the bread pan is in the correct position. • Make sure that the recipe matches what you have placed in the bread pan. The pan should not be overfilled. • Make sure the kneading blades are installed correctly.
Bread size is so large that it pushes up on the lid.	• Too much yeast, excessive flour or water. • Environmental temperature is too high.	• Reduce the amount of yeast, flour or water used. • Follow the recipe correctly or check the accuracy of your measuring tools. • Operate the bread maker in a cooler environment.
Bread collapses in the middle when baking.	• The flour being used could be the incorrect type. • Baking powder could be too old. • Yeast could be stored at too high a temperature or the yeast could have to rapid a rate. • Excessive water.	• Use the correct flour as per the recipe. • Test the yeast to see that it is still active, replace if needed. • The correct amount of water per the recipe should be used.
Bread weight feels too heavy and it is too dense.	• Too much flour or water is being used. • Too much whole wheat flour or fruit ingredients being used.	• Reduce the flour and or water amount being used. • Reduce the amount of corresponding ingredients and increase the yeast used.
Middle of the bread is hollow when cutting into it.	• Excessive water or yeast. • No salt used. • Initial water temperature is too high.	• Follow the recipe correctly. • The water temperature should be lowered.
Dry powder appears on bread surface.	• High glutinous ingredients such as bananas or butter are being used. • Ingredients did not get stirred adequately for the amount of water used.	• Do not add as much glutinous ingredients. • Check water amount and give it a pre-stir.
When making cakes or high sugar items the crust is too thick & baking colour is too dark.	• High sugar content can make the colour of the crust dark.	• Touch the START/STOP button to interrupt the program 5-10 minutes ahead of the finish time. • Let the bread or cake remain in the bread maker for approximately 20 minutes with the lid closed without the unit actually baking.
Bread size is too small or bread did not rise at all.	• No yeast, too little yeast or yeast is not active. • Yeast has mixed together with salt. • The environmental temperature is too low.	• Test the yeast for activity as stated in the manual. • Follow the recipe for the amount of yeast. • Make sure that the yeast does not make contact with the salt when adding the ingredients to the bread pan. • Increase the temperature of room where the bread maker is in use.
Dough is so large that it is overflowing the bread pan.	• The liquid amounts are too high as it makes the dough too soft.	• Reduce the amount of liquids as per the recipe.



INSTRUCTIONS: Please save instructions for future reference.

READ ALL INSTRUCTIONS BEFORE USING THE KURAIDORI BREAD MAKER

BEFORE THE FIRST USE

The unit should be inspected for any damages or missing parts. It should be cleaned thoroughly in accordance to the cleaning and maintenance section of this manual. The BREAD program should be run with an empty pan for approximately 10 minutes. The unit should be allowed to cool down and parts should be cleaned one more time. Once the parts have been dried and all have been assembled the Kuraidori Bread Maker is ready for use.

This machine works well in a wide range of temperatures. The loaf size may vary depending on the temperature of the room. It is recommended that the room temperature should be within the range of 15°C to 32°C / 59°F to 90°F.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic precautions should always be followed, including the following:

Before using the appliance ensure that the voltage of the outlet corresponds to the one shown on the rating plate of the unit.

Do not operate the appliance if it has been damaged in any way. Do not use if the cord is damaged at all.

Do not touch any surface that is hot.

To protect against electrical shock do not immerse cord, plug or the complete appliance into any liquid.

Do not let the cord hang over the edge of tables or counters, or touch hot surfaces including the stove.

3lb Horizontal Bread Maker with stainless steel exterior.

Non-stick bread pan and double kneading blades.

13 Hour programmable timer with LCD display.

Automatic feature keeps bread warm for 1 hour.

12 Digital programs including gluten free, jam and dough settings.

CLEANING AND MAINTENANCE

The unit should be unplugged and must be cool before cleaning. It should be cool, clean, dry and have the lid closed when put in storage.

Bread Pan

Remove the bread pan by pulling on the handle. Wipe the inside and the outside of the pan with a damp clean cloth. Do not use any sharp or abrasive items when cleaning as this can harm the non-stick coating. The pan must be dried completely before placing it back into the housing.

Kneading blades

If the kneading blades are difficult to remove from the bread, use the hook tool provided. Wipe the blade carefully with a damp cloth.

Housing and Lid

Gently wipe the outer surface with a clean wet cloth. Use only mild liquid detergent. For baked on materials, use a non scratch scourer. Do not use any abrasive cleaners. Never immerse the bread maker in water for cleaning.

Close supervision should be used when operating in proximity to children.

Caution should be used when moving the appliance when it is hot.

Do not touch any moving parts while in use.

Do not bang on bread pan to remove the bread as this may damage the pan.

Never cover the bread maker when in use or during its cool down period.

Turn the unit off and then remove the plug from the wall outlet by pulling on the plug not the cord.

Do not operate the bread maker for anything but its intended purpose.

Do not use outdoors.

Display Buttons



Display Button Functions

A) START/STOP

The START/STOP button is used for starting and stopping the selected baking program. To start the program, HOLD THE START/STOP BUTTON for approximately 1.5 seconds. A short beep will be heard and the “:” in between the time display will begin to flash. This flashing indicates that the Kuraidori Bread Maker is functioning. No other buttons will work at this time besides the START/STOP and LIGHT buttons once a program has begun. To stop the program press and hold the START/STOP button again for 1.5 seconds and a beep will sound.

B) MENU

The MENU button is used to select from the 12 different program settings. The display will show the corresponding number for the program. The different program settings are as follows:

1. **Basic:** Kneading, rising, and baking. Produces regular white bread. This program is preset to run for 2:55.