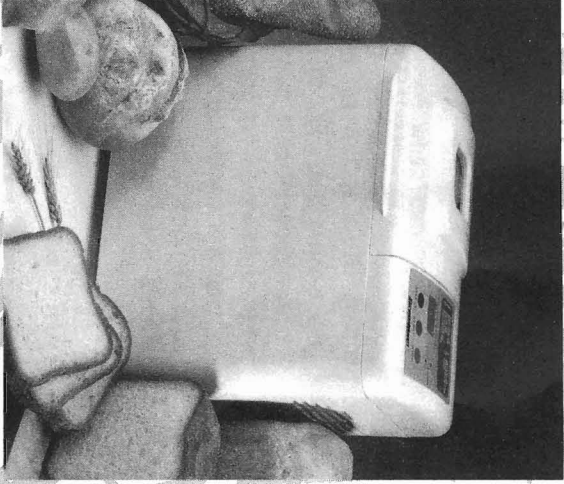


78552

**Breadman**<sup>®</sup>

# INSTRUCTION MANUAL



AUTOMATIC BREAD BAKER



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## IMPORTANT SAFEGUARDS

When using the Breadman® Automatic Bread Baker, basic safety precautions such as instructions should always be followed including the following.

1. Read all instructions before use.
2. Do not touch hot surfaces. Use oven mitts when taking out bread case.
3. To protect against electrical shock do not immerse cord, plug or appliance, except bread case and kneading blade, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug cord from wall outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after appliance malfunctions or has been damaged in any manner. Return appliance to Salton/MAXIM for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Salton/MAXIM may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not place appliance on or near a hot gas or electric burner, or in a heated oven.
11. Avoid touching any moving parts during operation.
12. Extreme caution must be used when moving the appliance containing hot contents or liquids.
13. Where applicable check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Do not use on an unsteady or cloth-covered table.
16. This appliance is intended for household use only.
17. Keep appliance at least 2 inches away from walls or any other objects during use.
18. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized wall outlet only one way. If plug does not fit fully in wall outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## SAVE THESE INSTRUCTIONS

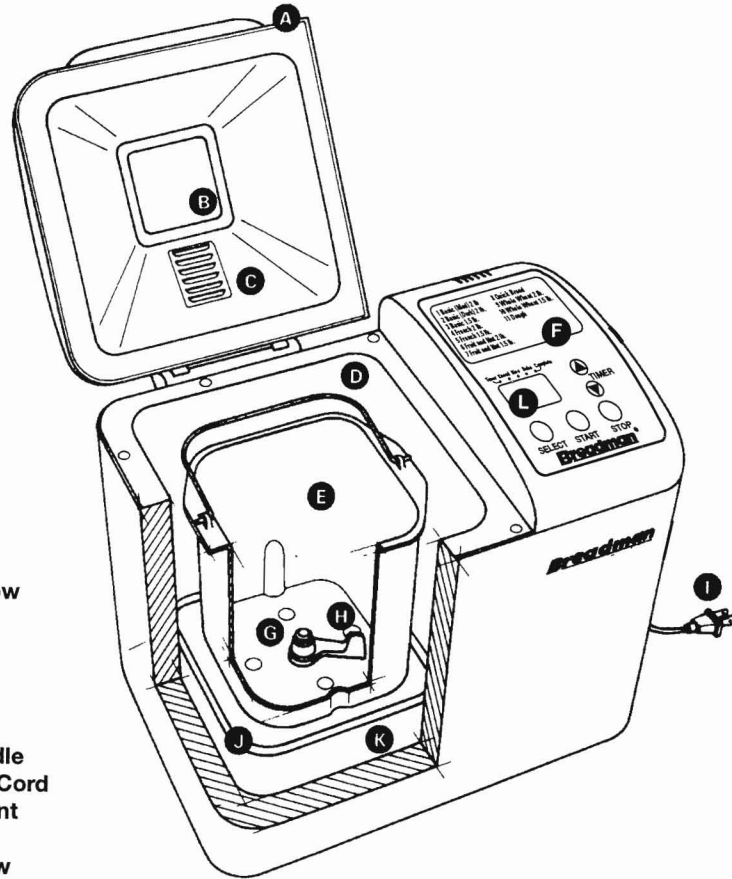
### NOTES:

- A. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord.
- B. Extension cords are available and may be used if precautions are taken in their use.
- C. If an extension cord is used,
- (1) The marked electrical rating of extension cord should be at least greater than the electrical rating of appliance, and
  - (2) The cord should be arranged so that it will not drape over the top of counter or table where it can be pulled by children or tripped over accidentally.

**CAUTION:** During use, the internal parts of the Breadman® and the area around the Steam Vent are **HOT. Keep out of reach of children to avoid possible injury**



## YOUR BREADMAN®



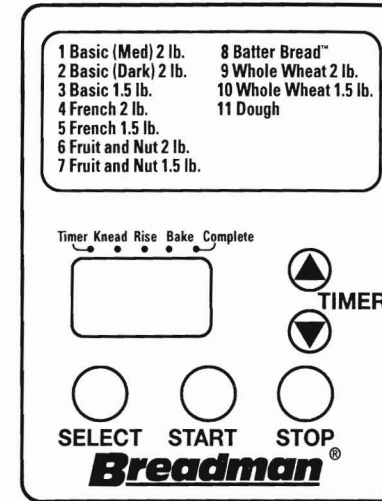
- A. Cover
- B. Viewing Window
- C. Steam Vent
- D. Handle
- E. Bread Pan
- F. Control Panel
- G. Drive Shaft
- H. Kneading Paddle
- I. Power Supply Cord
- J. Heating Element
- K. Oven
- L. Display Window with Indicator Signals

### POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). 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 in 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.



## CONTROL PANEL



### A. Display Window

Shows your selection and Timer setting. Displays where you are in the Baking process.

### B. Selection Options

Select from these bread choices:

- |                  |         |
|------------------|---------|
| 1. Basic Medium  | 2 lb.   |
| 2. Basic Dark    | 2 lb.   |
| 3. Basic         | 1.5 lb. |
| 4. French        | 2 lb.   |
| 5. French        | 1.5 lb. |
| 6. Fruit & Nut   | 2 lb.   |
| 7. Fruit & Nut   | 1.5 lb. |
| 8. Batter Bread™ |         |
| 9. Whole Wheat   | 2 lb.   |
| 10. Whole Wheat  | 1.5 lb. |
| 11. Dough        |         |

### C. Timer

Use this pair of buttons to add or subtract time

displayed in the Display Window.

- ▲ Each time you press this button, the Timer advances 10 minutes. (Hint: Hold down the button for speedier results.)
- ▼ Each time you press this button, the Timer is set back 10 minutes.

### D. Select

Press this button to select the Baking cycle you want. Each selection corresponds with a number. Each time the select button is pressed, the selection number will appear in the Display Window. (The selection numbers will be displayed in order listed.)

The Display Window indicates a number corresponding to the menu number (Basic Medium 1.5 lb., French 1 lb., etc.) listed on the control label.

(Each time the SELECT button is pressed, the number displayed increases by one.)

### E. Start

Press this button to start the Baking cycle you choose, or to start the Timer.

### F. Stop

Press this button for a full second to turn off power, to reset the Baking cycle or Timer setting, or to stop baking.

*When you press the Timer, Select, Start, or Stop button, you should hear a beep. This lets you know you've pressed hard enough and your selection was made.*



## USING THE BREADMAN®

With your new Breadman® Automatic Bread Baker:

- You can use pre-packaged bread mixes. Recipe instructions are on each package.  
**NOTE: Ingredients should be added in order suggested on page 8 of this manual.**
- You can bake a loaf of bread from scratch. See the *Recipe and Menu Planner* included with your Breadman® for lots of tasty options.
- You can make dough for rolls or shaped loaves you'll bake in your oven. Use the Breadman's® Dough cycle to do the mixing and kneading for you, then shape and bake the bread yourself.

### Inserting and Removing the Bread Pan

- To insert the Bread Pan in the Bread Baker, seat it in place at a right angle, and turn clockwise.

Remember to insert the Kneading Paddle first, then add all your ingredients BEFORE inserting the Bread Pan into the Oven of your Breadman®.

- To remove the Bread Pan from the Oven, hold the Handle with a mitt, turn it counterclockwise and lift gently. (An arrow on the Bread Pan reminds you which direction to turn to remove it.)

When you remove the Bread Pan after baking, BE SURE TO WEAR OVEN MITTS to prevent burning. After you remove the loaf by turning the Bread Pan upside down and shaking gently, check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

### Operating Tips

- Use oven mitts when working with bread or any part of the Breadman® that is hot from baking.
- Wipe off crumbs and clean the Breadman®, as needed, after baking.



- Unplug the Breadman® when you are not using it.
- **It is normal for the Viewing Window to collect moisture during the beginning of the Baking cycle.** As your bread bakes, the moisture soon will evaporate so you can watch your bread's baking progress.
- **Don't open the Lid during baking.** This causes the bread to bake improperly.
- **Don't unplug the Breadman® during Kneading or Baking.** This will stop the operation.

### Caution

- To protect young children, keep the Breadman® out of their reach when you're not there to supervise — especially during the Kneading and Baking cycles.
- Use the Breadman® on a flat, hard surface. Don't place it near a flame or heat, or on a soft surface (such as a carpet). Avoid placing it where it may tip over during use. Dropping the Breadman® could cause it to malfunction.
- To avoid burns, stay clear of the Steam Vent during kneading and baking. Also, don't touch the Viewing Window — it gets very hot.
- After baking, wait for the Breadman® to cool down before touching or cleaning the Bread Pan or internals of the Breadman® without oven mitts.
- Never use metal utensils with the Breadman®. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shock by unplugging before using a damp cloth or sponge to wipe the interior of the Oven.
- Never use the Bread Pan on a gas or electric cooktop or on an open flame.
- Avoid covering the Steam Vent during Kneading and Baking cycles. This could cause the Breadman® to warp or discolor.



## KNEADING AND BAKING CYCLES

The Breadman® Automatic Bread Baker has ten (10) Baking cycles from which you can choose, plus Dough cycle.

- The Basic Medium, and Dark Baking cycles let you choose your favorite crust.
- The French cycle is for breads with crisper crusts, especially those that are lowest in sweeteners, such as French and Italian breads.
- Fruit & Nut cycle is for breads such as apple walnut, banana, and raisin bread.
- Batter Bread™ is for non-yeast, muffin-like breads.

This table shows how long each part of the Baking cycle takes:

### SELECTION

|                 | 1                         | 2                      | 3                | 4               | 5                 | 6                       | 7                         | 8                | 9                       | 10                        | 11        |
|-----------------|---------------------------|------------------------|------------------|-----------------|-------------------|-------------------------|---------------------------|------------------|-------------------------|---------------------------|-----------|
| Baking Phase    | Basic.<br>2 lb.<br>Medium | Basic<br>2 lb.<br>Dark | Basic<br>1.5 lb. | French<br>2 lb. | French<br>1.5 lb. | Fruit<br>& Nut<br>2 lb. | Fruit<br>& Nut<br>1.5 lb. | Batter<br>Bread™ | Whole<br>Wheat<br>2 lb. | Whole<br>Wheat<br>1.5 lb. | Dough     |
| Mixing/Kneading | 11.5 min.                 | 11.5 min.              | 11.5 min.        | 25 min.         | 20 min.           | 25 min.                 | 25 min.                   | 16 min.          | 11.5 min.               | 11.5 min.                 | 11.5 min. |
| Rest            | 15 min.                   | 15 min.                | 15 min.          | —               | —                 | —                       | —                         | —                | 30 min.                 | 25 min.                   | 15 min.   |
| Kneading        | 13.5 min.                 | 13.5 min.              | 13.5 min.        | —               | —                 | —                       | —                         | —                | 13.5 min.               | 13.5 min.                 | 13.5 min. |
| First Rise      | 45 min.                   | 45 min.                | 45 min.          | 45 min.         | 45 min.           | 60 min.                 | 60 min.                   | —                | 60 min.                 | 60 min.                   | 50 min.   |
| Gas Release     | 19 sec.                   | 19 sec.                | 14 sec.          | 7 sec.          | 2 sec.            | 19 sec.                 | 15 sec.                   | —                | 2 sec.                  | 3 sec.                    | 19 sec.   |
| Second Rise     | —                         | —                      | —                | 30 min.         | 30 min.           | 30 min.                 | 30 min.                   | —                | 35 min.                 | 35 min.                   | —         |
| Gas Release     | —                         | —                      | —                | 2 sec.          | 2 sec.            | 7 sec.                  | 4 sec.                    | —                | 2 sec.                  | 3 sec.                    | —         |
| Final Rise      | 55 min.                   | 55 min.                | 55 min.          | 65 min.         | 65 min.           | 50 min.                 | 50 min.                   | —                | 50 min.                 | 50 min.                   | —         |
| Baking          | 50 min.                   | 60 min.                | 40 min.          | 75 min.         | 50 min.           | 45 min.                 | 35 min.                   | 104 min.         | 60 min.                 | 45 min.                   | —         |
| Total Time      | 3:10                      | 3:20                   | 3:00             | 4:00            | 3:30              | 3:30                    | 3:20                      | 2:00             | 4:20                    | 4:00                      | 1:30      |

*\*Note: The Batter Bread™ function is for denser muffin-like breads that contain no yeast. See sample recipes in the back of this manual.*

*\*\*Note: If bread is not removed immediately after baking, and Stop button is not pressed, a controlled 60-minute Cooling phase will begin for each selection (except Dough). While this will help reduce condensation between loaf and Bread Pan, it is best to remove bread as soon as possible after completion of the Baking phase.*



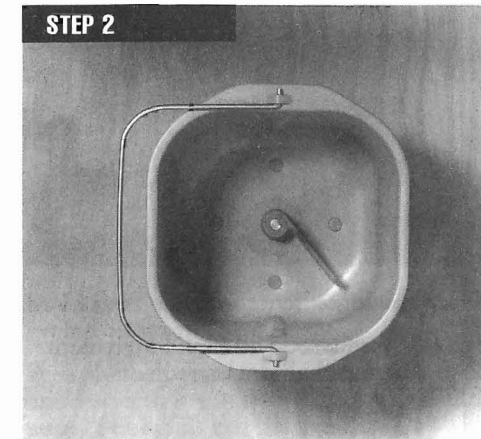
## MAKING DOUGH AND BAKING BREAD

Here's how to bake bread with your Breadman®:



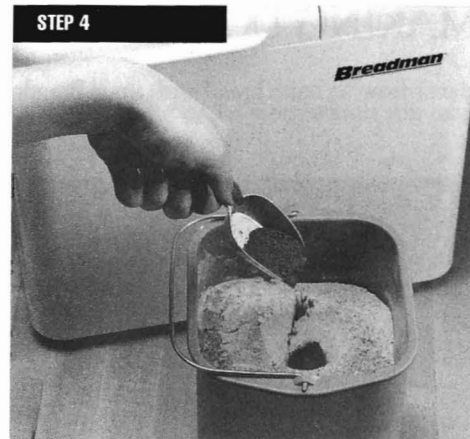
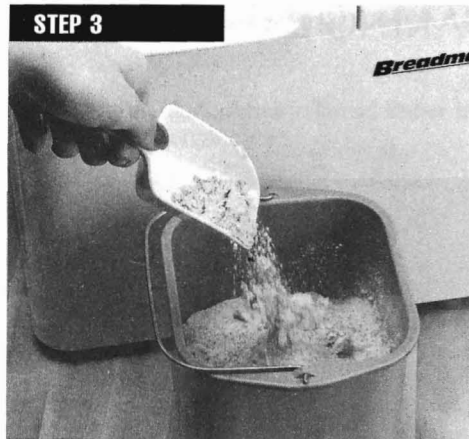
**STEP 1**  
Open the Lid and remove the Bread Pan.

Turn the Handle counter-clockwise and lift the Bread Pan. (The arrow marked "Remove" on the Bread Pan reminds you which way to turn the Handle.)



**STEP 2**  
Position the Kneading Paddle on the Drive Shaft as shown.

Match the flat side of the Drive Shaft to the flat part of the hole in the Kneading Paddle. Make sure the paddle is secure.

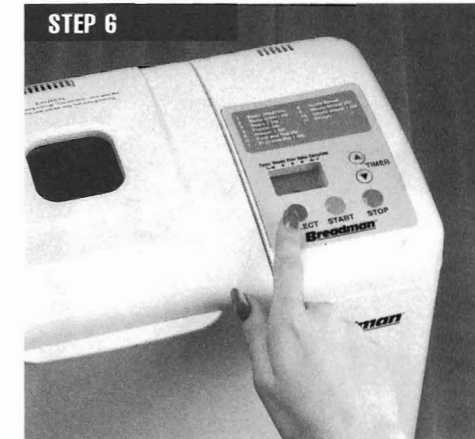
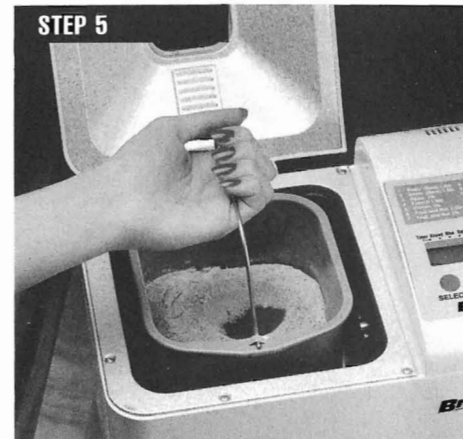


**Place the ingredients into the Bread Pan.**  
For best results, add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast.

**Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast to the indentation.**

This order of adding ingredients is important, especially when using the Timer, because it keeps the yeast away from the liquid ingredients until it's time to knead them together. (Liquid ingredients will activate the yeast.)

*Note: If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast. Salt may activate the yeast prematurely.*

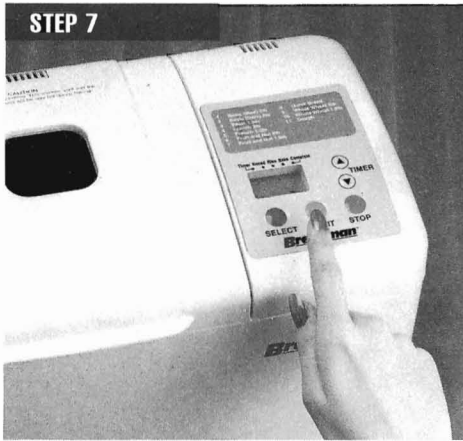


**Insert the Bread Pan in the Breadman®**  
Seat the Bread Pan as shown, then turn the Handle clockwise to secure it. (The arrow marked "Lock" reminds you which way to turn the Handle.)

**Close the Lid and plug in the Breadman®**  
When you plug it in, the Breadman® flashes ``000'' in the Display Window.

**Press the Select button to choose the cycle you want.**

Press the Select button to choose the bread selection you desire. Each time you press "SELECT," the number of your selection will be displayed in the Display Window. See Control Panel section on page 3 for the selection order.



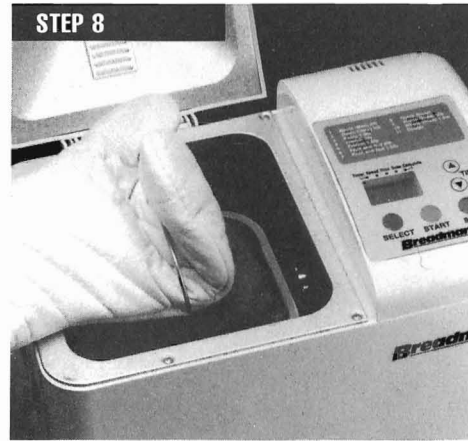
**Press Start to begin the Kneading and/or Baking cycle.**

First, the Breadman® mixes the ingredients for one minute. Then, it begins the Kneading process. During this process, the yeast begins to activate, and normally the Viewing Window begins to fog. (This will clear so you can see the progress of your loaf.) The Breadman® will stop kneading after a few minutes to let the dough rise before baking.

Eight minutes before the end of the Kneading process, the Breadman® beeps to let you know this is the time to add any fruit and nuts.

If you chose Dough, the Breadman® beeps to let you know when the dough is ready to be removed. Then it's up to you to shape it, give it time for a final rising period, and bake it in a conventional oven.

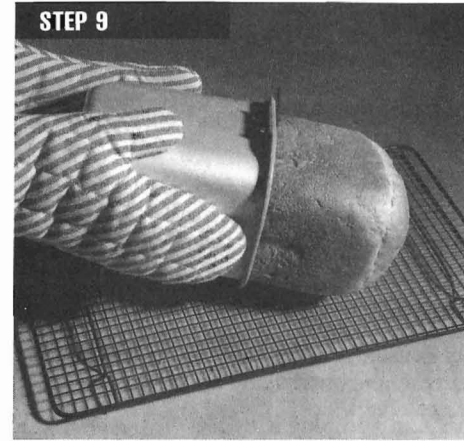
For other cycles, Breadman® continues to the Baking process.



**When your bread is done, the Breadman® will beep. This indicates that the Baking phase is completed. Press the Stop button, then put on your oven mitts and remove the Bread Pan.**

Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other surface that might scorch or melt.

If the bread is not removed immediately after baking and if the Stop button is not pressed, a controlled Cool-Down cycle will begin and the machine will automatically shut off after 60 minutes. While this will help prevent the bread from becoming soggy, **for best results**, remove bread immediately after Baking cycle is complete.



**Remove the loaf from the Bread Pan.**

Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf. It's best to remove the loaf as soon as the Breadman® is done baking.

Place the loaf on a wire rack or other cooling surface to cool. Bread should be cooled slightly (15 to 30 minutes) before it is sliced.

**If necessary, remove the Kneading Paddle from the loaf.**

Sometimes the Kneading Paddle will stick in a loaf of bread. If it does, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

When you are done using the Breadman®, be sure to unplug it.



## USING THE TIMER




You can preset your Breadman® to cook bread from 2:50 to 13 hours in advance.

**Note:** *Don't use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil. The Breadman® Timer can't be used for Fruit & Nut, Batter Bread™ or Dough cycles.*

To preset your Breadman®, follow these steps:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. Close the Breadman® Lid and plug it in.
3. Select the Baking Cycle you want. The time needed for the selected Baking Cycle appears in the Display Window.

| <b>Baking Cycle</b> |         | <b>Length of Baking Cycle</b> |
|---------------------|---------|-------------------------------|
| Basic Medium        | 2 lb.   | 3:10                          |
| Basic Dark          | 2 lb.   | 3:20                          |
| Basic               | 1.5 lb. | 3:00                          |
| French              | 2 lb.   | 4:00                          |
| French              | 1.5 lb. | 3:30                          |
| Whole Wheat         | 2 lb.   | 4:20                          |
| Whole Wheat         | 1.5 lb. | 4:00                          |

4. Press the  Timer button once for each 10 minutes you want to add. (Use the  button to subtract time from the Timer.) The amount of time you set is shown in the Display Window.
  - For example, if it is 8 o'clock and you want a loaf of bread ready at 1 o'clock, press the  Timer button until the display reads 5:00, meaning it will finish baking in five hours.
5. Press Start to begin the Timer. The Timer Indicator begins to flash, letting you know the Timer is started. When the Display Window indicates 0:00, baking is completed and Complete Indicator blinks.



### For Best Results

- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread.
- In particular, be precise in measuring the water.
- Take care not to add more than 4 cups of flour per loaf. Excess flour will cause the bread to bake incompletely and the dough to stick to the inside of the Lid.
- After placing all the ingredients in the Baking Pan, wait 10 minutes before pressing Start, or use the Timer to add 10 minutes to the total processing cycle.
- Use fresh ingredients.
  - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
  - To keep your yeast active, store it in an airtight container in your refrigerator.
- Speaking of fresh — when using the Timer, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- Keep the Lid closed during the Baking cycle. Opening it causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.





## CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddle have non-stick surfaces that make cleaning easy.

1. After baking each loaf of bread, unplug the Breadman® and discard any crumbs.
2. Remove the Bread Pan from the Oven and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.

If the Kneading Paddle is stuck to the Drive Shaft, pour warm water in the Pan to loosen it. **DO NOT USE EXCESSIVE FORCE.**

3. Wipe the inside of the Lid and Oven with a damp cloth or sponge. If any residue has scorched on the heating plate or elsewhere, scrub with a non-abrasive scrubbing pad and wipe clean.

Do not use vinegar, bleach, or harsh chemicals to clean the Breadman®.

Do not soak the Bread Pan for a long period of time — this could interfere with the free working of the Drive Shaft.

Be sure the Breadman® is completely cooled before storing.

**Avoid electric shock, unplug the Breadman® before cleaning!**

### Caution



## BATTER BREAD™ RECIPES

### *Whole Wheat Batter Bread™ with Banana*

|               |                            |
|---------------|----------------------------|
| 1/2 cup       | Butter or Margarine        |
| 1/4 cup       | Sugar                      |
| 2             | Medium-Sized Eggs          |
| 3 Tablespoons | Milk (Whole, 2% or Skim)   |
| 2/3 cup       | Ripe Mashed Bananas        |
| 1 Tablespoon  | Honey                      |
| 1/2 cup       | Chopped Walnuts (optional) |
| 1 cup         | All-Purpose Flour          |
| 1 cup         | Whole Wheat Flour          |
| 3½ teaspoons  | Baking Powder              |
| 1/2 teaspoon  | Salt                       |

- Mix eggs, milk, banana and honey in a separate bowl. Set aside.
- Mix all-purpose flour, whole wheat flour, baking powder and salt in another bowl.
- Add all ingredients to the Bread Pan listed above in the order given, beginning with the butter, then sugar, then egg mixture, walnuts and so on.
- Place the Bread Pan into the Breadman® and select the Batter Bread™ function. Your Whole Wheat Batter Bread™ with Banana will be done in 2 hours.



### Chocolate Batter Bread™

- 3/4 cup Butter or Margarine
- 1/2 cup Sugar
- 3 Medium-Sized Eggs
- 3 Tablespoons Milk
- 1/3 cup Chocolate Chips
- 2 cups All-Purpose Flour
- 3 1/2 teaspoons Baking Powder
- 1/4 teaspoon Salt
- 1/3 cup Unsweetened Cocoa

- Mix eggs and milk in a separate bowl. Set aside.
- Mix all-purpose flour, baking powder, salt and unsweetened cocoa in another bowl.
- Add all ingredients to the Bread Pan listed above in the order given, beginning with the butter, then sugar, then egg mixture, chocolate chips and so on.
- Place the Bread Pan into the Breadman® and select the Batter Bread™ function. Your Chocolate Batter Bread™ will be done in 2 hours.



## TROUBLE SHOOTING

| Symptom   | Possible Solutions   |
|---|--|
| Bread has an offensive odor                           | Check to be sure you added the correct amount of yeast. Measure carefully — too much yeast will cause an unpleasant odor and may cause the loaf to rise too high.<br>Be sure to use only fresh ingredients.  |
| Baked bread is soggy or the bread's surface is sticky | Remove the bread from the Bread Pan as soon as it is done baking. Leaving it in the pan allows condensation to collect on the sides touching the pan.<br>Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.   |
| Start button doesn't start the machine                | Make sure the machine is plugged in.<br>If nothing appears in the Display Window, press Select to choose your Baking cycle. <b>(You must select a Baking cycle before pressing Start.)</b><br>If the baking area is too hot, the Breadman® will not start because of an automatic safety feature. Remove the Bread Pan with your ingredients, and wait until the Breadman® cools down — about 20 minutes — before starting a new loaf. |
| Can't set the Timer                                   | If you selected either the Dough, Fruit & Nut or Batter Bread™ cycle, you cannot use the Timer. This is because the ingredients should be processed immediately for these cycles.  |
| The Breadman® stopped and "000" flashes               | This happens if you press the Stop button, if you unplug the machine, or if there is a power outage. In each case, the Breadman® can't be restarted for this cycle. Discard the contents of the Bread Pan and start again with new ingredients.  |
| The Kneading Paddle was stuck in the bread            | Make sure the Kneading Paddle is mounted properly before adding ingredients to the Bread Pan and baking.<br>Sometimes denser or crustier loaves of bread may pull the Kneading Paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.   |



## TROUBLE SHOOTING

| Symptom  | Possible Solutions   |
|--|--|
| The bread rose too high  | Make sure not to add too much yeast, water or flour. Too much of any of these may cause the loaf to rise more than it should.  |
| The bread didn't rise enough   | Make sure not to add too little yeast, water or sweetener. Make sure to add ingredients in the proper order: liquids, dry ingredients, yeast. Make sure yeast doesn't get wet until the Breadman® mixes the ingredients together.<br><br><i>Note: Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.</i> |
| The dough looks like batter, or the dough ball is still sticky, not smooth and round | During the Kneading process, add 1 tablespoon of flour at a time, letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky to the touch, and should bounce back when you press it with your finger.  |
| The dough ball is lumpy or too dry   | During the Kneading process, add 1 tablespoon of water at a time, letting it mix in well.  |
| E:01 displays when you press Start button  | The Breadman® is too hot (over 100°F/38°C) to begin preparing another loaf. Remove the Bread Pan with your ingredients, and wait until the Breadman® cools down about 20 minutes — before preparing a new loaf.  |
| E:02 displays when you press Start button  | The Breadman® is too cold. Unplug the machine and allow it to heat up to room temperature, then try again.   |
| H:00 displays after baking   | This means the temperature of the dough was too high during the Kneading or Rising process. Locate the Breadman® in a cooler place.  |
| L:00 displays after baking   | This means the temperature of the dough was too low during kneading or rising. Locate the Breadman® in a warmer place.   |



## SPECIFICATIONS

|                   |   |
|-------------------|---|
| Model             | TR550   |
| Power Consumption |   |
| Heater            | 430 Watts   |
| Motor             | 105 Watts   |
| Capacity (Flour)  | 4 cups  |
| Timer Range       | 2 hours 50 minutes (2:50) to 13 hours (13:00)   |
| Dimensions        | 13.5" x 9.5" x 13"  |
| Weight            | 14.5 lbs.   |
| Window            | Oven has a 2 $\frac{3}{8}$ " x 2 $\frac{3}{8}$ " window   |
| Added Features    | <ul style="list-style-type: none"> <li>• Non-stick Bread Pan</li> <li>• Removable non-stick Kneading Paddle</li> <li>• Batter Bread™ function</li> <li>• Preprogrammable Timer</li> </ul> |
| Cool-Down Cycle   | If bread is not removed immediately after Baking cycle, the Breadman® will cool down at a controlled rate to help reduce sweating of loaf in Bread Pan.                                   |

## ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., or to 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.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

### Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem.

**In-Warranty Service:** For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$10.00 for return shipping and handling.

Salton/MAXIM cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department  
Salton/MAXIM Housewares, Inc.  
550 Business Center Drive  
Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products, E mail us at:

SALTON 550 @ aol.com

OR, visit our website:

<http://www.breadman.com>

### IMPORTANT NOTICE

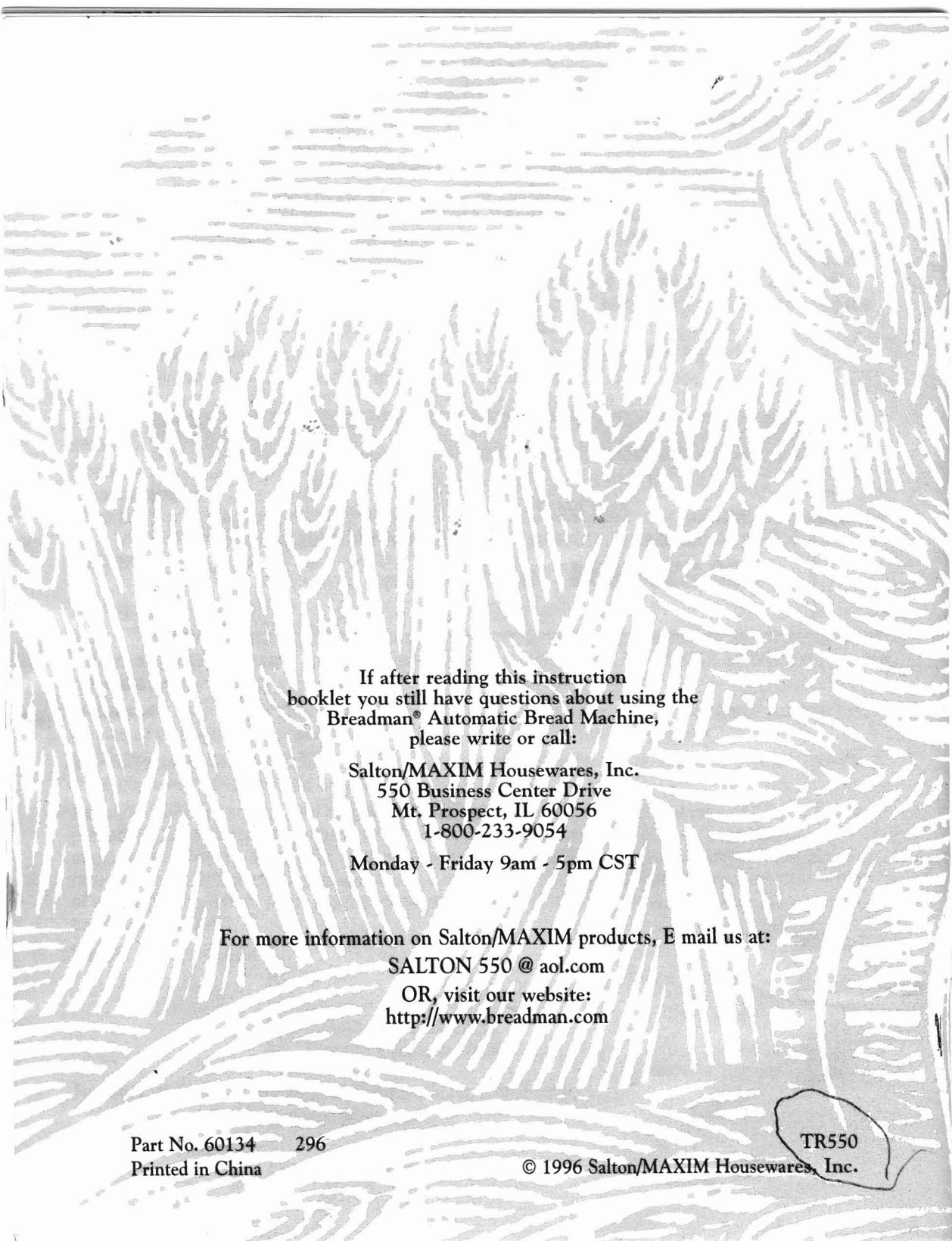
*If any parts are missing or defective,*

***DO NOT*** return this product.

*Please call our Customer Service Department for assistance.*

**800-233-9054** Monday - Friday 9am - 5pm CST

*Thank You*



If after reading this instruction  
booklet you still have questions about using the  
Breadman® Automatic Bread Machine,  
please write or call:

Salton/MAXIM Housewares, Inc.  
550 Business Center Drive  
Mt. Prospect, IL 60056  
1-800-233-9054

Monday - Friday 9am - 5pm CST

For more information on Salton/MAXIM products, E mail us at:

SALTON 550 @ aol.com

OR, visit our website:  
<http://www.breadman.com>

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