

REDMOND

Bread Maker
RBM-M1921



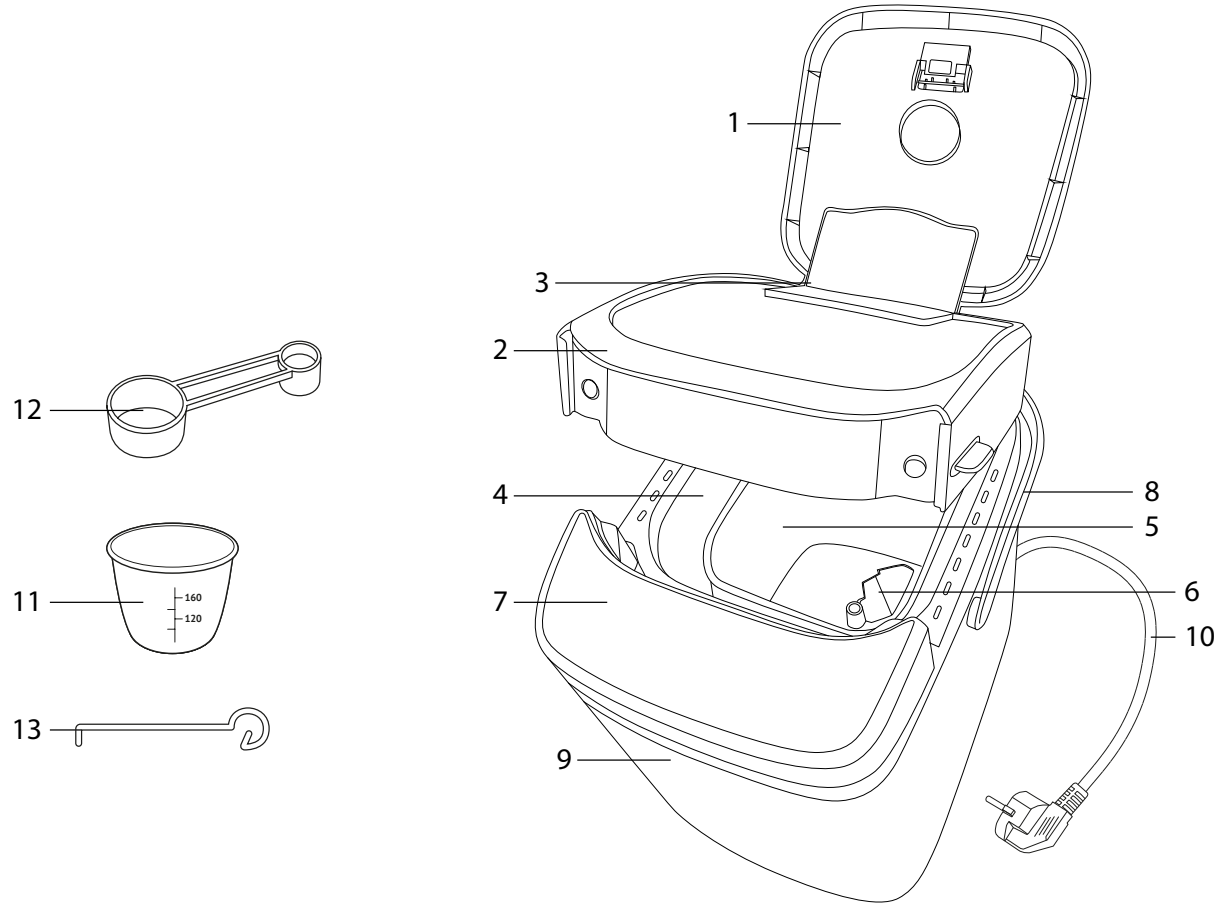
User manual

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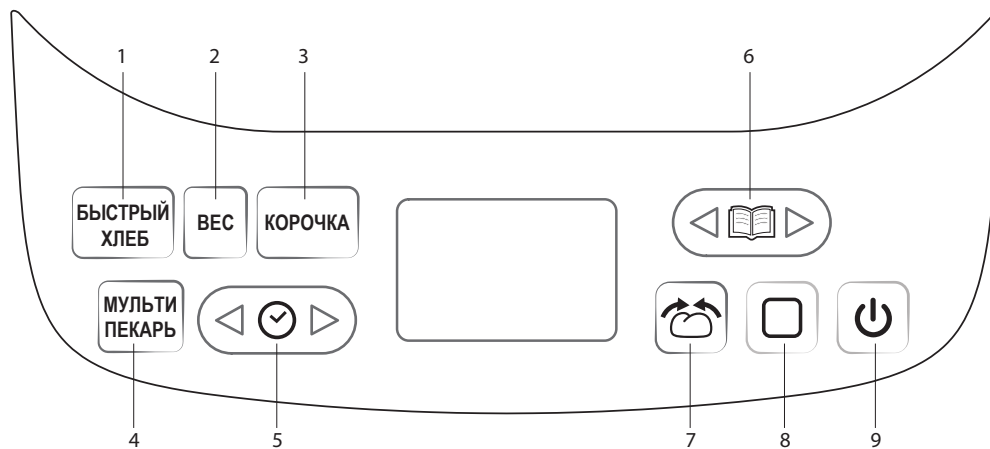
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CONTENTS

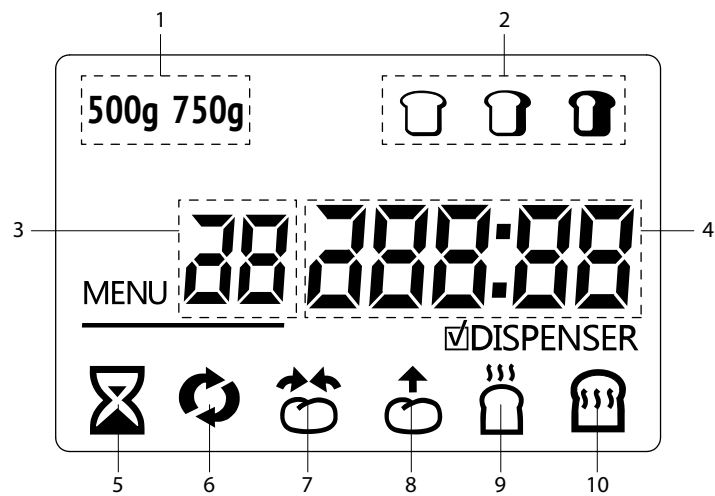
IMPORTANT SAFEGUARDS.....	5
Technical Specifications	6
Programmes	6
Functions.....	6
Package Includes	6
Bread Maker Parts	6
Control Panel.....	6
Display.....	6
I. PRIOR TO FIRST USE	7
II. USING BREAD MAKER	7
Non-volatile Memory.....	7
Standard Operating Procedure	7
Setting The Cooking Time.....	8
Time Delay Function.....	8
"МУЛЬТИПЕКАРЬ" programme.....	8
Keep Warm.....	8
Removing the Bread.....	8
Summary Table of Cooking Programs (Default Settings).....	9
Possible Reasons for Unsatisfactory Baking Results	10
III. CLEANING AND MAINTENANCE	11
Storage and transportation	11
IV. BEFORE CONTACTING SERVICE CENTER.....	11




A2



A3




 Carefully read all instructions before operating and save them for future reference. By carefully following these instructions you can considerably prolong the service life of your appliance.


The safety measures and instructions contained in this manual do not cover all possible situations that may arise during the operation of the appliance. When operating the device the user should be guided by common sense, be cautious and attentive.

IMPORTANT SAFEGUARDS

- The manufacturer is not responsible for any failures arising from the use of this product in a manner inconsistent with the technical or safety standards
- This appliance is intended to be used for nonindustrial use in household and similar spheres of application. Industrial application or any other misuse will be regarded as violation of proper service conditions. Should this happen, manufacturer is not responsible for possible consequences.
- Before installing the appliance, check that the device voltage corresponds with the supply voltage in your home (refer to the rating plate or technical data).
- While using the extension cord, make sure that its voltage is the same as specified on the device. Using different voltage may result in a fire or another accident, causing appliance damage or short circuit.
- The appliance must be grounded. Connect only to a properly installed wall socket. Failure to do so may result in the risk of an electrical shock. Use only grounded extension cords.

 **CAUTION!** During use the appliance becomes hot! Care should be taken to avoid touching the housing, bowl, or any other metal parts while operating. Make sure your hands are protected before handling the device. To avoid possible burns, do not lean above the open appliance.

- Always unplug the device after use, before cleaning or moving. Never handle the plug with wet hands. Do not pull the power cord to disconnect from the outlet; instead, grasp the plug and pull to disconnect.
- Keep the power cord away from hot surfaces (gas or electric ovens) or sharp edges. Do not let the cord hang over edge of a table or a counter.


 **Remember:** damaging the cord may lead to a failure that will not be covered by the warranty. If the cable is damaged or requires replacing, contact an authorized service centre only to avoid all risks.

- Never place the device on soft surfaces to keep ventilation slots clear of any obstruction.
- Do not touch the moving parts of the appliance during its operation.
- Do not operate the appliance outdoors, to prevent water or any foreign object or insect from getting into the device. Doing so may result in serious damage of the appliance.
- Always unplug the device and let it cool down before cleaning. Follow cleaning and general maintenance guidelines when cleaning the unit.

 **DO NOT immerse the device in water or wash it under running water!**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children without supervision.
- Keep packaging (film, foam plastic and other) out of reach of children as they may choke on them.
- Any modifications or adjustments to the product are not allowed. All the repairs should be carried out by an authorized service centre. Failure to do so may result in device and property damage or injury.

 **CAUTION!** Do not use the appliance in case any breakdown has been noticed.

 **CAUTION!** Hot surface.

Technical Specifications

Model.....	RBM-M1921
Power.....	550 W
Voltage.....	220-240 V, 50/60 Hz
Electrical safety.....	class I
Housing material.....	stainless steel, plastic
Baking pan coating.....	non-stick coated Whitford "Xylan Plus"
Display.....	LCD
Control panel.....	touch
Non-volatile memory.....	10 minutes
Power cord length.....	1 m
Overall dimensions.....	310 × 233 × 322 mm
Net weight.....	4 kg

Programmes

- | | |
|--------------------------------------|---|
| 1. ОСНОВНОЙ ХЛЕБ (BASIC) | 15. ЗАМЕС (KNEAD) |
| 2. ФРАНЦУЗСКИЙ ХЛЕБ (FRENCH) | 16. ДРОЖЖЕВОЕ ТЕСТО (YEAST DOUGH) |
| 3. ЦЕЛЬНОЗЕРНОВОЙ ХЛЕБ (WHOLE GRAIN) | 17. ЗАМЕС С ИЗМЕНЕНИЕМ ВРЕМЕНИ (KNEAD WITH TIME CHANGE) |
| 4. СДОБА (FANCY BREAD) | 18. ХЛЕБ ДЛЯ СЭНДВИЧЕЙ (SANDWICH BREAD) |
| 5. БЕЗГЛЮТЕНОВЫЙ ХЛЕБ (GLUTEN-FREE) | 19. ЙОГУРТ (YOGURT) |
| 6. БЫСТРЫЙ ХЛЕБ (QUICK BREAD) | 20. ДЖЕМ (JAM) |
| 7. КЕКС (CAKE) | 21. БИСКВИТ (BISCUIT) |
| 8. ДЕСЕРТЫ (DESSERT) | 22. МОЛОЧНАЯ КАША (OATMEAL) |
| 9. СУП (SOUP) | 23. РАССТОЙКА И ВЫПЕЧКА (PROOF AND BAKE) |
| 10. ТУШЕНИЕ (STEW) | 24. ВАРКА (BOIL) |
| 11. БОРОДИНСКИЙ ХЛЕБ (VITAMINIZED) | 25. МУЛЬТИПЕКАРЬ (MULTICOOK) |
| 12. ХЛЕБ С ДОБАВКАМИ (FILLED BREAD) | |
| 13. ИТАЛЬЯНСКИЙ ХЛЕБ (ITALIAN) | |
| 14. РЖАНОЙ ХЛЕБ (RYE) | |

Functions

Time Delay function.....	up to 15 hours
Keep Warm function.....	up to 1 hour
Crust colour control.....	light/medium/dark
Choosing the loaf weight.....	500 / 750 g

Package Includes

Bread Maker.....	1 pc.
Baking pan.....	1 pc.
Measuring cup.....	1 pc.

Measuring spoon.....	1 pc.
Kneading paddle.....	2 pcs.
Paddle removal hook.....	1 pc.
Cookbook.....	1 pc.
User manual.....	1 pc.
Service booklet.....	1 pc.

Manufacturer reserves the right to make any modifications to design, packaging, or technical specifications of the product without prior notice. The specification allows an error of ±10%.

Bread Maker Parts (A1, p. 3)

1. Small lid
2. Main lid
3. Dispenser for additional ingredients
4. Baking chamber
5. Baking pan
6. Kneading paddle
7. Control panel with display
8. Carrying handle
9. Housing
10. Power cord
11. Measuring cup
12. Measuring spoon
13. Paddle removal hook

Control Panel (A2, p. 4)

1. Button for "БЫСТРЫЙ ХЛЕБ" programme quick selection
2. Baking weight selection button
3. The button for selecting the color of the crust
4. Button for "МУЛЬТИПЕКАРЬ" programme quick selection
5. Buttons for setting the cooking time / start Time Delay
6. Cooking program selection buttons
7. Button for "ЗАМЕС" programme quick selection
8. The button to cancel the entered settings / cooking programs
9. The button to start the cooking program


Display (A3, стр. 4)

1. Loaf weight indicators
2. Selected crust colour indicator
3. Indicator of the serial number of the cooking program

4. Digital indicator
5. Time Delay value / Cooking time indicator
6. Kneading dough indicator
7. Pause indicator between kneading stages
8. Proofing dough indicator
9. Baking indicator
10. Keep Warm indicator

I. PRIOR TO FIRST USE

Carefully remove the unit and its accessories from the packaging. Dispose of all packaging materials.


 *Keep all warning labels, stickers (if any), and the serial number identification label located on the base.*

After transportation or storage at low temperature allow the appliance to stay at room temperature for at least 2 hours before use.

Wipe the housing and its details with a damp cloth and let dry. Rinse the bread baking pan and kneading blade with warm soapy water. Place the bread maker on a flat, stable, and horizontal surface away from wallpaper, decorative coatings, electronic appliances, or any other objects or cabinets that could be damaged by steam, humidity, or high temperatures. Ensure that there is adequate ventilation around the bread maker.

Before operating, make sure that the outer and inner parts of the appliance have no dents, cracks or any other visible damages. Do not put the bread maker next to the edge of the table as well as close to the walls and other appliances. When placing the device under the wall furniture, ensure that there is enough space for opening the lid.

Unwanted odour during the first use doesn't signify the appliance defect.

 *DO NOT operate the appliance without the bowl or an empty bowl – in case of an accidental start of the cooking program it will lead to critical overheating of the appliance or will damaging the non-stick coating.*

II. USING BREAD MAKER

Non-volatile Memory


REDMOND RBM-M1921 Bread Maker is equipped with a power failure backup system. In the event of a power failure (up to 10 minutes) the bread maker stores current settings in its memory and resumes once power is restored.


When the power outage lasts for more than 10 minutes all settings are cleared. Upon the repeated connection to the power network the appliance switches to standby mode.

 *Keep in mind that restarting the programme may affect the quality of the finished bread.*



Standard Operating Procedure

1. Mount the paddle onto the shaft at the bottom of the baking pan. Ensure that it is securely attached. Grease the baking pan and the kneading paddle with butter.
2. Measure the ingredients according to the recipe directions. When baking bread or making dough, prepare main and extra ingredients required by the recipe beforehand. All ingredients must be at room temperature, unless recipe states otherwise. Fill baking pan with ingredients in the order listed in the recipe.
3. Lower the baking pan inside the bread maker, by slightly turning it counterclockwise. The pan must connect with the drive shaft. Turn the pan clockwise to secure firmly in place. Close the lid.

 *Do not fill the working container more than by one quarter or, if absolutely necessary, no more than by third of its volume. Otherwise, during the dough rising, it may overflow over the edge of the pan into the heating chamber, leak on the heating element and clog the drive, which, in turn, will lead to breakdown of the appliance.*


 *Add the liquid ingredients first (water, milk) and/or eggs. Water must be at room temperature. If the water is too hot the yeast activity will be inhibited and the dough will not rise. When delaying the programme use powdered milk as a substitute for fresh milk.*

Add yeast and baking powder last. Do not let these ingredients touch liquids because fermentation process will begin too quickly. As a result finished bread will be hard and tough. Don't allow yeast to come into contact with salt. It is recommended to make a small hollow in the center of dry ingredients and place yeast or baking powder within the hollow.

4. Plug in the bread maker.
5. Use the  buttons to select the desired programme. You can select "БЫСТРЫЙ ХЛЕБ", "ЗАМЕС" and "МУЛЬТИПЕКАРЬ" programs using the corresponding buttons on the control panel.
6. Some programs allow loading additional ingredients (see "Summary Table of Cooking Programs (Default Settings)"): if the  DISPENSER indicator is lit on the display, you can load additional ingredients into the dispenser. At a certain point in the cooking process, the lower lid of the dispenser opens and the ingredients are automatically added to dough.
7. You can adjust cooking time value (see "Setting The Cooking Time") or set time of delay (see "Time Delay Function") if necessary.




 *Pressing the  button will reset the settings.*

8. Use the "BEC" button to select the desired loaf weight. Take into account the cookbook guidelines and the amount of ingredients in the bowl. Loaf weight indicator will be lit constantly. Default setting is 500 g. Loaf weight is not applicable for some programmes.
9. Use the "КОРОЧКА" button to select the desired crust colour (light, medium, dark). Crust colour indicator will be lit constantly. Default setting is medium crust. Crust colour is not applicable for some programmes (see "Summary Table of Cooking Programs (Default Settings)").

- Press and hold the  button. The timer will start to count down the time remaining before the end of the programme. During cooking, the indicators at the bottom of the display indicate the cooking phase.


 *If the Time Delay function is active, the display will show the total running time of the program (including the delay).*


Within first 5 minutes of kneading watch out for the form of the dough. Round even ball should be formed. If the ball is not formed that means the ingredients are improperly mixed.

 *To temporarily stop the programme operation without resetting, press the  button. The time value on display will start blinking. To continue the programme operation, repress the  button.*





The lid of the bread maker can be opened only during kneading (the sound of the working motor is heard). Opening the lid during dough lifting or baking will lead to reduction of the ready product quality.

- An audible signal will be produced to indicate that cooking cycle is complete. Depending on selected programme or current settings the appliance will either enter Keep Warm or Standby mode.

 *At the end of cooking, do not remove and cut the bread. It is recommended to leave it in the bread maker on the KEEP WARM for 1 hour. Then you should remove the ready bread from the appliance and cover it with a towel until it cools down.*





- To interrupt the programme or Keep Warm mode operation press and hold down  button.
- Unplug the appliance at the end of operation.

Setting The Cooking Time

The appliance allows manually adjusting the cooking time. This function is not available on all programmes (see “Summary Table of Cooking Programs (Default Settings)”). Time adjustment range and interval depend on the program of cooking selected. After selecting the automatic program, press the   buttons:  – to decrease,  – to increase the cooking time.

Time Delay Function

The Time Delay function allows adjusting the time by which the dish should be ready. This function is not available on all programmes (see “Summary Table of Cooking Programs (Default Settings)”). Time adjustment range and interval depend on the program of cooking selected.








After selecting the automatic program, press the   buttons:  – to decrease,  – to increase the delayed start time. The indicator  at the bottom of the display will flash. After finishing the setting, start the cooking programme. The digital indicator will display the cooking time including the delay.





It is not recommended to use Time Delay function if dairy and other perishable products are being used (eggs, fresh milk, meat, cheese etc.).

“МУЛЬТИПЕКАРЬ” programme

With this unique program, you can make your own bread by setting the time for each kneading and proofing step, as well as baking and Keep Warm mode. Unlike other programs that allow changing the cooking time, the “МУЛЬТИПЕКАРЬ” program has a Time Delay function.

- For quick access to this program, press the “МУЛЬТИПЕКАРЬ” button on the control panel. The display will show the sequence number of the program and its default time.
- Use the “КОРОЧКА” button to select the desired crust colour, if required.
- If required, you can set the Time Delay (the time by which the bread should be ready): press  to decrease and  to increase the time.
- Press the “МУЛЬТИПЕКАРЬ” button to go to setting the cooking time.
- Pressing the buttons  and , set the duration of the first stage and press the button “МУЛЬТИПЕКАРЬ” to confirm the changes and go to the adjustment of the next stage.
- Set the duration of the remaining cooking stages in the same way.
- Press the “МУЛЬТИПЕКАРЬ” button to confirm the changes and proceed to the adjustment of each next stage.
- After setting the duration of all cooking stages, you can set the duration of the Keep Warm mode using the  and  buttons.
- After completing the settings, start the program by pressing the  button.

Keep Warm

This function automatically activates at the end of the cooking cycle and keeps the food warm for 1 hour. The  indicator and the direct counting of the program time in this mode is displayed. To disable Keep Warm function press and hold  button.



This function is not available on all programmes (see “Summary Table of Cooking Programs (Default Settings)”).

Removing the Bread

- Open the lid. Using the kitchen gloves take the baking pan by the handle, turn counter-clockwise, and then remove from the heating chamber.
- Turn the baking pan upside down and remove the bread. Place the bread on a rack or a plate, cover it with a towel and allow to cool down.



CAUTION! Finished bread, baking pan, and baking chamber are extremely hot! Be careful and use oven mitts to prevent possible burns! Do not place a hot baking pan on tablecloth, plastic, or other surfaces sensitive to heat!



The kneading paddle is designed to remain attached to the shaft after finished bread has been removed. However, the paddle may remain inside the bread which does not indicate a defect. Remove the paddle using the removal hook, provided with the appliance.

The stain-resistant non-stick coated baking pan and kneading paddle provide excellent bread release. Please, follow the instructions below to prevent damages to the coating.

- Do not use metal or sharp utensils (such as a knife or a fork) to remove the bread from the baking pan.
- Before cutting the loaf always ensure that the kneading paddle is removed. If the paddle is inside the loaf, wait for the loaf to cool down and remove the paddle using the special paddle removing hook, provided with the bread maker. Be careful when handling the kneading paddle because it might still be hot.
- Coarse ingredients (such as unsifted flour, sugar, nuts, or seeds) may damage the non-stick coating of the baking pan. When using a large amount of ingredients divide them into small parts. Observe the proportions and follow the method specified in the recipe.

Summary Table of Cooking Programs (Default Settings)

Programme	Recommendations for use	Default cooking Time		Time adjustment range / setting interval	Adding additional ingredients	Time Delay	Keep Warm	Crust colour control
		500 g	750 g					
ОСНОВНОЙ ХЛЕБ	Baking traditional white bread. The programme includes kneading, dough proofing and bread baking.	3:45	3:50		✓	✓	✓	✓
ФРАНЦУЗСКИЙ ХЛЕБ	Baking French bread with crispy crust. The programme includes extended kneading, dough proofing and bread baking.	4:55	5:00		✓	✓	✓	✓
ЦЕЛЬНОЗЕРНОВОЙ ХЛЕБ	Baking bread from whole grain flour. The programme includes kneading, dough proofing and bread baking.	4:52	4:57		✓	✓	✓	✓
СДОБА	Baking breads with high amount of sugar and an addition of extra ingredients. The programme includes kneading, dough proofing and baking.	3:27	3:32		✓	✓	✓	✓
БЕЗГЛУТЕНОВЫЙ ХЛЕБ	Baking bread from gluten-free flour. The programme includes kneading, dough proofing and bread baking.	2:14	2:19			✓	✓	✓

Programme	Recommendations for use	Default cooking Time		Time adjustment range / setting interval	Adding additional ingredients	Time Delay	Keep Warm	Crust colour control	
		500 g	750 g						
БЫСТРЫЙ ХЛЕБ	The programme is recommended for quickly baking white bread. Add another 1/3 teaspoon of yeast per 750 g loaf. The programme includes fast kneading, dough proofing and baking. For quick access to this program, press the "БЫСТРЫЙ ХЛЕБ" button on the control panel.	2:55	3:00				✓	✓	✓
КЕКС	Making different types of cakes. The programme includes kneading and baking		2:25	1 h 25 min - 3 h 25 min / 5 min	✓		✓	✓	
ДЕСЕРТЫ	Making different desserts. The program starts heating without stirring		0:45	5 min - 2 h / 1 min					
СУП	Making soups and broths. The program starts heating without stirring		1:30	5 min - 3 h / 1 min					
ТУШЕНИЕ	Stewing meat and vegetables. The program starts heating without stirring		1:30	5 min - 3 h / 1 min					
БОРОДИНСКИЙ ХЛЕБ	Used to make vitaminized bread. The programme includes heating the ingredients, kneading, dough proofing, and bread baking	3:47	3:52		✓	✓	✓	✓	
ХЛЕБ С ДОБАВКАМИ	Baking bread with different fillings. The programme includes kneading, dough proofing and bread baking	3:45	3:50		✓	✓	✓	✓	
ИТАЛЬЯНСКИЙ ХЛЕБ	Baking italian bread. The programme includes kneading, dough proofing and bread baking	4:55	5:00		✓	✓	✓	✓	

Programme	Recommendations for use	Default cooking Time		Time adjustment range / setting interval	Adding additional ingredients	Time Delay	Keep Warm	Crust colour control
		500 g	750 g					
РЖАНОЙ ХЛЕБ	Baking whole-rye bread. The programme includes kneading, dough proofing and bread baking	4:27	4:32		✓	✓	✓	✓
ЗАМЕС	Kneading and proofing the no-yeast dough without further baking. For quick access to this program, press the "ЗАМЕС" button on the control panel.	0:15						
ДРОЖЖЕВОЕ ТЕСТО	Kneading and proofing the yeast dough without further baking.	2:32						
ЗАМЕС С ИЗМЕНЕНИЕМ ВРЕМЕНИ	Used for kneading dough without proofing and baking	0:16		1 min - 50 min / 1 min				
ХЛЕБ ДЛЯ СЭНДВИЧЕЙ	Used to bake bread from wheat flour or a mixture of wheat and rye flour. The programme includes kneading, dough proofing and bread baking.	3:45	3:50		✓	✓	✓	✓
ЙОГУРТ	Making different types of yogurts	8:00		6 h - 10 h / 30 min				
ДЖЕМ	Making jams, glazes for cakes, waffles, and ice cream. It can also be used for making sauces, marinades, and for preparing foods for canning. The program starts heating without stirring	1:30		5 min - 2 h / 1 min				
БИСКВИТ	Used to bake biscuits from ready-made dough	1:00		5 min - 2 h / 1 min				✓
МОЛОЧНАЯ КАША	Making porridges with water or milk. The program starts heating without stirring	0:40		5 min - 3 h / 1 min				
РАССТОЙКА И ВЫПЕЧКА	Used to proof and bake biscuits and other bakery from ready-made dough	2:40		1 h 50 min - 4 h 20 min / 5 min			✓	
ВАРКА	The program starts heating without stirring	1:30		5 min - 3 h / 1 min				

Programme	Recommendations for use	Default cooking Time			Time adjustment range / setting interval	Adding additional ingredients	Time Delay	Keep Warm	Crust colour control	
		500 g	750 g							
МУЛЬТИПЕКАРЬ	Used to make bread by your own recipe. This program allows setting the time for each of kneading and proofing stages, as well as for baking and Keep Warm mode. For quick access to this program, press the "МУЛЬТИПЕКАРЬ" button on the control panel.	Step 1	Kneading	0:11	0 min - 30 min / 1 min					
			Proofing	0:40	0 min - 1 h / 1 min					
		Step 2	Kneading	0:10	0 min - 1 h / 1 min					
			Proofing	0:30	0 min - 1 h / 1 min					
		Step 3	Kneading	0:00	0 min - 1 h / 1 min			✓	✓	✓
			Proofing	1:00	0 min - 3 h / 1 min					
		Baking		1:00	0 min - 3 h / 1 min					
		Keep Warm		1:00	0 min - 1 h / 1 min					



French bread goes stale very quickly. Store the bread no longer than 1 day. Gluten is a protein composite found in grains. It gives elasticity to dough, helping the dough to rise and keep its shape. But some people are allergic or sensitive to gluten.

To obtain the qualitative result we suggest you use recipes for cooking dishes from the cookbook attached to the bread maker REDMOND RBM-M1921 and developed specifically for this model. You can also find the corresponding recipes at www.redmond.company.

Possible Reasons for Unsatisfactory Baking Results

	Low-grade or poor-quality flour	Liquid		Flour		Yeast		Salt excess	Sugar excess	Lack of fats
		Excess	Lack	Excess	Lack	Excess	Lack (non-fresh yeast)			
The bread doesn't rise enough	✓		✓				✓	✓		
Uneven crust	✓		✓				✓	✓		
The crumb is too spongy		✓			✓	✓				
The loaf has fallen after rising	✓	✓			✓					

	Low-grade or poor quality flour	Liquid		Flour		Yeast		Salt excess	Sugar excess	Lack of fats
		Excess	Lack	Excess	Lack	Excess	Lack (non-fresh yeast)			
The bread is pale and underbaked		✓			✓		✓			
The flour remains in bread			✓	✓						
Dark crust		✓			✓				✓	✓


III. CLEANING AND MAINTENANCE

 **CAUTION!** Before cleaning the bread maker ensure that it is unplugged and has cooled down.

 **DO NOT** immerse the housing and the power cord in water or another liquid. The bread maker and its parts are not dishwasher safe.

DO NOT use abrasive substances, chemically aggressive detergents, and abrasive sponges to clean the bread maker or its parts.

1. Open the lid and take the baking pan by the handle. Slightly turn the pan counterclockwise and pull up to remove.
2. Remove the kneading paddle. If the paddle is hard to remove from the shaft fill the pan with warm water and let it soak for a while. This will loosen the paddle.
3. Wash the measuring cup, measuring spoon, baking pan, and kneading paddle with a soft sponge and warm soapy water and let it dry. If the inside of the paddle gets clogged with flour, soak it in warm water and clean.

 **When the pan is used on a regular basis its inner non-stick coating may partially or completely change colour. It doesn't indicate a defect.**

4. Wipe the housing and the inside of the bread maker with a damp cloth. Use a mild soap solution if necessary. We recommend you to wipe the surface dry to avoid water stains and residues on the housing. Remove any traces of soap that may affect the taste of your bread.


Storage and transportation

Before repeated operation or storage completely dry all parts of the appliance. Store the assembled appliance in a dry, ventilated place away from heating appliances and direct sunlight. During transportation and storage, do not expose the device to mechanical stress, that may lead to damage of the device and/or violation of the package integrity.

Keep the device package away from water and other liquids.

IV. BEFORE CONTACTING SERVICE CENTER

Problem	Possible cause	Solution
Appliance does not switch on	Power cord is not connected to the appliance and/or socket	Ensure that the power cord is connected to the corresponding inlet on the housing of the appliance and to the socket
	Wall socket is not working properly	Connect to a properly working wall socket
	Power supply failure	Check the power supply. If not available, contact local electricity supply company
Display shows error message: "tt"	The temperature inside the bread maker is too high before the programme actual start	Unplug the appliance. Open the lid of the appliance and wait until the temperature inside the appliance drops to the room temperature. Turn on the bread maker and restart the programme
Display shows error message: "E*"	Failure in the temperature sensor operation	Unplug the appliance and wait until it cools down. Turn on the bread maker and restart the programme. If the message keeps repeating, contact the authorized service centre.

 **In case you didn't manage to eliminate the defects, please, refer to the authorized service centre.**

Environmentally Friendly Disposal (WEEE)



The packaging, user manual and the device itself shall be taken to the applicable collection point for the recycling of electrical and electronic equipment. Do not throw away the electronic waste to help protect the environment.

Old appliances must not be disposed with other household waste but must be collected separately. Municipal disposal of recyclable wastes is free of charge. The owners of old appliances are required to bring it to a waste facility centre. With this little extra effort, you can help to ensure that valuable raw materials are recycled and pollutants are treated as appropriate.

This appliance is labelled in accordance with European Directive 2012/19/EU – concerning used electrical and electronic appliances (waste electrical and electronic equipment WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

www.redmond.company
www.multivarka.pro
www.store.redmond.company
www.smartredmond.com
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RBM-M1921-ENG-UM-1