

REDMOND

Bread maker
RBM-1908



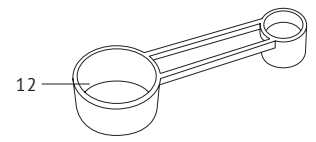
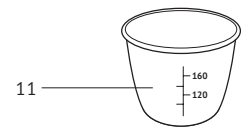
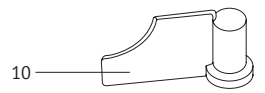
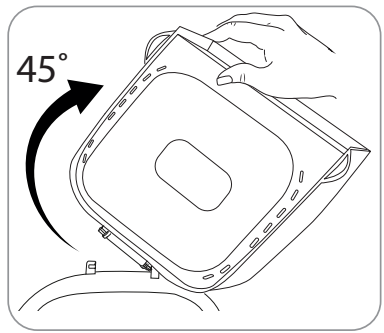
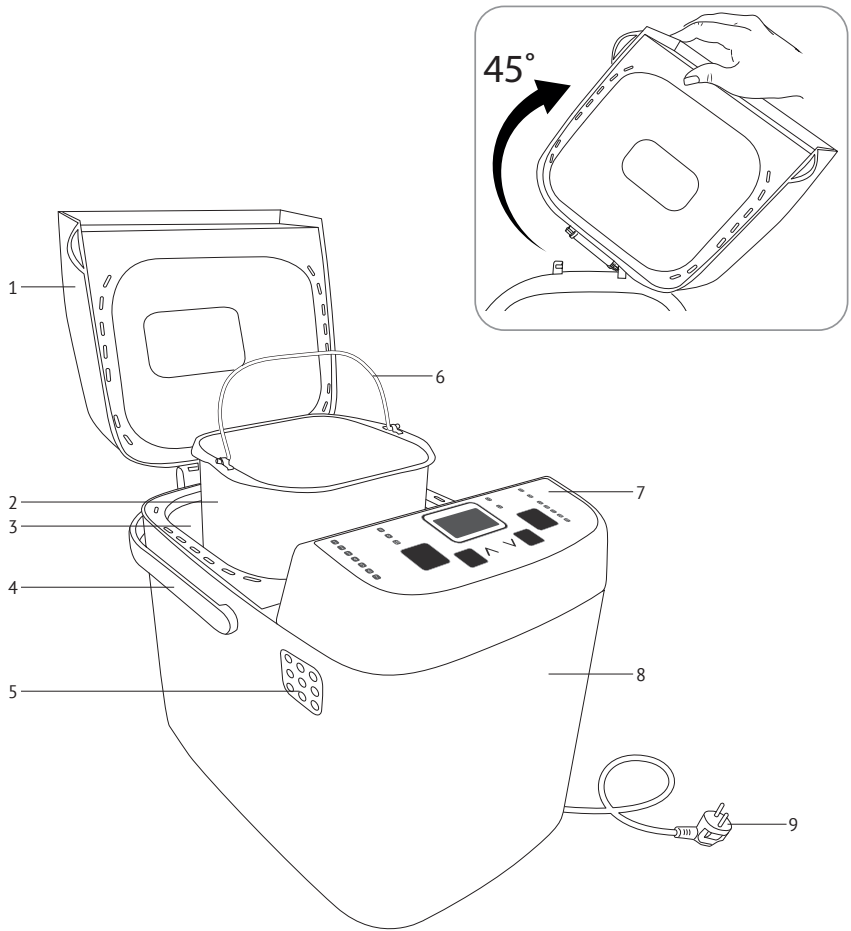
User manual

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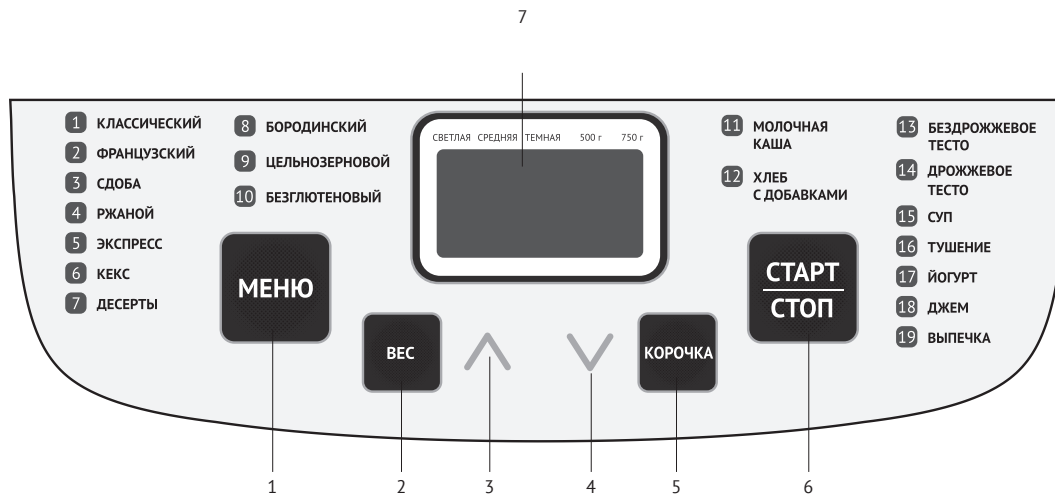
Importer (EU): SIA "SPILVA TRADING" Address: Jelgava, Meiju cels 43 – 62, LV-3007 Reg. Nr. 43603078598. **BA** Uvoznik i distributer za Bosnu i Hercegovinu: ASBIS d.o.o., Džemalā Bijedića 162, 71 000, Sarajevo, Bosna i Hercegovina. Tel: +387 33 770 200, e-mail: prodaja@asbis.ba, www.asbis.ba. **BG** Вносител: АСБИС България ЕООД И.Н.: BG121655056 Адрес: София, бул. Искърско шосе 7, ТЦ Европа, сгр.3. Тел.: 02/4284111, www.asbis.bg. **CZ** Dovoze: ASBIS CZ spol. s r.o. Obchodní 103, 251 01 Cestlice, Praha – vychod, Praha, Czech Republic. Tel: +420 272 117 111, www.asbis.cz. **HU** Importőr: ASBIS Magyarország Kft., H-1135, Budapest, Reitter Ferenc utca 46-48. Tel.: +36 1 236-1000, Fax: +36 1 236-1010, www.asbis.hu. **PL** ASBIS POLAND SP Z O.O. Ul. Krasnowolska 17 A, 02-849, Warszawa. Tel.+48 22 33 71 510, www.asbis.pl. **RO** Importator: ASBIS Romania SRL, Splaiul Independentei 319, SEMA PÄRC, Obiectiv 5, Etaj 2, Sector 6, Bucuresti, 062650, Romania. Tel. +40 21 337 1099, www.asbis.ro. **RU** Импортёр в России: ООО "ИЛОТ" 198099, г. Санкт-Петербург, ул. Промышленная., д. 38, к. 2, лит.А, тел.: +7(812) 740-16-30. **SK** Importer/distributor pre SR: ASBIS SK spol. s r.o., Tuhovská 33, 831 06, Bratislava. Tel: +440-2-32165111, www.online.asbis.sk. **RS** Uvoznik i servis za Republiku Srbiju: ASBIS d.o.o., Cara Dušana 205A, 11080 Zemun, Beograd. Tel: +381 11 310 77 00, www.asbis.rs. **LV** Izplatitājs: SIA „ASBIS BALTICS”, Latvia, Riga, Bauskas iela 58A-15, LV-1004; Tel.: +371 66047820, e-mail: sales@asbis.lv, www.asbis.lv. **UA** Импортёр в Україні: ТОВ ПП "АСБИС-УКРАЇНА", 03061, м. Київ, вул. Газова, будинок 30, Тел. +38 044 455 44 11, www.asbis.ua. **SL** Distributer, dajalec garancije in servis za Slovenijo, Asbis d.o.o., Brodišće 15, 1236 Trzin; Tel: + 386 (0) 590 79 927; e-mail: infosales@asbis.si; www.asbis.si. **HR** ASBIS-CR d.o.o.: Slavonska avenija, 24/6 -1 kat: 10000, Zagreb, Croatia; Tel: + 385 1 600 9900, e-mail: prodaja@asbis.hr; www.asbis.hr. **EE** Maaletooja: SIA „ASBIS BALTICS”, Turi 10c, 11313, Tallinn, Estonia; Tel.: + 372 66047815, e-mail: sales@asbis.ee; www.asbis.ee. **LT** Importuotojas: SIA „ASBIS BALTICS”, Ateities g. 25B, 06326, Vilnius, Lietuva; Tel: +370 66047814, e-mail: sales@asbis.lt; www.asbis.lt. **CY** Importer Cyprus: ASBIS Kypros Limited; 26, Spyrou Kyprianou Str, 4040, Germasogeia, Limassol, Cyprus. Tel: +357 25 257 350; Fax: +357 25 322 432, e-mail: info@asbis.com.cy; www.asbis.com.cy

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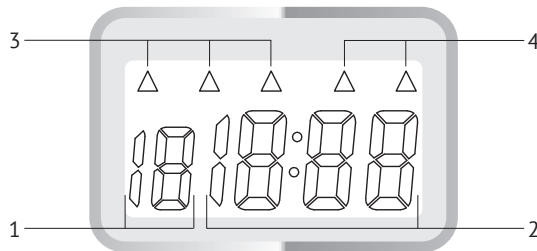
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A2




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 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.

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

 CAUTION! Hot surface.

Technical Specifications

Model.....	RBM-1908
Power.....	450 W
Voltage.....	220–240 V, 50/60 Hz
Electrical safety.....	class I
Baking pan capacity.....	2 L
Loaf weight.....	500/750 g
Type of control.....	electronic
Housing material.....	plastic
Baking pan coating.....	non-stick coated Whitford "Xylan Plus"
LCD-display.....	monochrome
Non-volatile memory.....	up to 25 minutes
Overall dimensions.....	228 × 280 × 268 mm
Net weight.....	3.3 kg
Power cord length.....	1.2 m

Programmes

- | | |
|--------------------------------------|---|
| 1. КЛАССИЧЕСКИЙ ХЛЕБ (CLASSIC) | 11. МОЛОЧНАЯ КАША (OATMEAL) |
| 2. ФРАНЦУЗСКИЙ ХЛЕБ (FRENCH) | 12. ХЛЕБ С ДОБАВКАМИ (FILLED BREAD) |
| 3. СДОБА (FANCY BREAD) | 13. БЕЗДРОЖЖЕВОЕ ТЕСТО (YEAST-FREE DOUGH) |
| 4. РЖАНОЙ ХЛЕБ (RYE) | 14. ДРОЖЖЕВОЕ ТЕСТО (YEAST DOUGH) |
| 5. ЭКСПРЕСС (EXPRESS) | 15. СУП (SOUP) |
| 6. КЕКС (CAKE) | 16. ТУШЕНИЕ (STEW) |
| 7. ДЕСЕРТЫ (DESSERT) | 17. ЙОГУРТ (YOGURT) |
| 8. БОРОДИНСКИЙ ХЛЕБ (VITAMINIZED) | 18. ДЖЕМ (JAM) |
| 9. ЦЕЛЬНОЗЕРНОВОЙ ХЛЕБ (WHOLE GRAIN) | 19. ВЫПЕЧКА (BAKE) |
| 10. БЕЗГЛЮТЕНОВЫЙ ХЛЕБ (GLUTEN-FREE) | |

Functions

Keep Warm function.....	up to 1 hour
Time Delay function.....	up to 15 hours
Crust colour control.....	yes
Adding ingredients.....	upon audible signal

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 (scheme A1, p. 3)

- | | |
|--------------------------------------|-------------------------|
| 1. Removable lid with viewing window | 8. Housing |
| 2. Baking pan | 9. Power cord |
| 3. Baking chamber | 10. Kneading paddle |
| 4. Carrying handle | 11. Measuring cup |
| 5. Ventilation holes | 12. Measuring spoon |
| 6. Baking pan handle | 13. Paddle removal hook |
| 7. Control panel | |

Control Panel (scheme A2, p. 4)


- "Меню" ("Menu") button is used to select the desired programme. Display shows the number corresponding to the programme.
- "Вес" ("Weight") button is used to select the desired loaf size. The default setting is 750 g.
- "^" button is used to increase the time of delay / cooking time.
- "v" button is used to reduce the time of delay / cooking time.
- "Корочка" ("Crust") button is used to select the desired crust colour (light, medium, dark). The default setting is medium crust.
- "Старт/Сtop" ("Start/Stop") button – start/stop/interruption of the cooking programme and return to standby mode.
- Display.

Display (scheme A3, p. 4)

- The number of programme selected
- Cooking time / Time Delay value indicator
- Selected crust colour indicator
- Loaf weight indicators

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.

II. USING BREAD MAKER

Non-volatile Memory

REDMOND RBM-1908 Bread Maker is equipped with a power failure backup system. In the event of a power failure (up to 25 minutes) the bread maker stores current settings in its memory and resumes once power is restored. When the power outage lasts for more than 25 minutes all settings are cleared. Upon the repeated connection to the power network the appliance switches to standby mode. If you used a recipe which contained perishable ingredients such as dairy or meat unplug the bread maker and let cool down. Remove the baking pan, discard the ingredients, clean the pan, and start from the beginning. Cleaning the baking pan follow the procedure outlined in this user manual.

If you use a recipe which does not contain perishable ingredients you can restart the programme (if baking cycle hasn't started yet) or use the "ВЫПЕЧКА" programme to finish baking with the same ingredients. Control the product readiness through the viewing window; interrupt the programme operation if necessary.

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

Setting The Cooking Time

The appliance allows manually adjusting the cooking time for programs "ДЕСЕРТЫ", "МОЛОЧНАЯ КАША", "СУП", "ТУШЕНИЕ", "ЙОГУРТ", "ДЖЕМ" and "ВЫПЕЧКА". To change the cooking time after the programme selection press \wedge and \vee buttons. Time adjustment range and interval


depend on the program of cooking selected. Press and hold the corresponding button down to scroll through the digits. After maximum (minimum) value is reached the adjustment starts from beginning of the adjustment range.


Time Delay Function

The Time Delay function allows adjusting the time by which the dish should be ready (including the programme operation time). Cooking time may be delayed for a period from 10 minutes to 15 hours with 10 minute intervals.

 *Time Delay function is not available in programs "ДЕСЕРТЫ", "МОЛОЧНАЯ КАША", "СУП", "ТУШЕНИЕ", "ЙОГУРТ", "ДЖЕМ" and "ВЫПЕЧКА".*

To set the time of delay after the program selection press \wedge and \vee . Press and hold the corresponding button down to scroll through the digits. After maximum (minimum) value is reached the adjustment starts from beginning of the adjustment range.

 *Please note that when setting the operating time of the Time Delay function the same buttons as when setting the cooking time are used. However, when setting the time of delay the time value indicator is not blinking on display.*


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

Keep Warm

This function automatically activates at the end of the cooking cycle and keeps the food warm for 1 hour.

The Keep Warm mode prevents bread from getting soggy by keeping finished bread warm for some time.

To disable Keep Warm function press and hold "Срап/Стон" button.

 *Keep Warm is not applicable and cannot be manually enabled for the "МОЛОЧНАЯ КАША", "БЕЗДРОЖЖЕВОЕ ТЕСТО", "ДРОЖЖЕВОЕ ТЕСТО", "СУП", "ТУШЕНИЕ", "ЙОГУРТ", "ДЖЕМ" and "ВЫПЕЧКА".*

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 (25–35°C), 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.



Add the liquid ingredients first (water, milk) and/or eggs. Water must be at room temperature (20–30°C). 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. An audible signal will be heard and the appliance will switch to standby mode: display will show the number corresponding to the programme (default programme is programme 1) and its default time.
5. Use the "Меню" button to select the desired programme. Display will show the number corresponding to the selected programme.
6. You can adjust cooking time value or set time of delay if necessary.



In case you use the programme with the manual time control feature the first pressing of the "Смап/Смон" button after setting the time value will lead to confirmation of the values entered. Repeating the "Смап/Смон" button will start the programme

7. Use the "Бес" 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 move at the top of the display. Loaf weight is not applicable for some programmes.
8. Use the "Корочка" button to select the desired crust colour (light, medium, dark). Crust colour indicator will move at the top of the display. Default setting is medium crust. Crust colour is not applicable for some programmes.
9. Press the "Старт/Смон" button. The timer will start to count down the time remaining before the end of the programme.
10. 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 "Смап/Смон" button. The time value on display will start blinking. To continue the programme operation, repress the "Смап/Смон" 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.

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.

11. 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.
12. To interrupt the programme or Keep Warm mode operation press and hold down "Старт/Смон" button.

13. Unplug the appliance at the end of operation.

Removing the Bread

1. Open the lid. Using the kitchen gloves take the baking pan by the handle, turn counter-clockwise, and then remove from the heating chamber.
- 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!
2. Turn the baking pan upside down and remove the bread. Place the bread on a rack or a plate and allow to cool down for 20 minutes.
 3. Let the baking pan and the bread maker cool down and clean it following the procedure outlined in this user manual.



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.

Slicing and Storing the Bread

Use an electric knife or a serrated bread knife for even slices.

Store bread in sealed packages (sealable plastic bags or containers) at room temperature for up to 3 days. For extended storage (up to 1 month) seal and freeze the bread. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

III. PURPOSE AND FEATURES OF AUTOMATIC COOKING PROGRAMS

1. "КЛАССИЧЕСКИЙ ХЛЕБ" Programme

The programme is recommended for baking traditional white bread. The programme includes kneading, dough proofing and bread baking. The manual time adjustment is not available.

2. "ФРАНЦУЗСКИЙ ХЛЕБ" Programme

The programme is recommended for baking French bread with crispy crust and airy, soft interior. The programme includes extended kneading and rising cycles. The programme includes kneading, dough proofing and bread baking. You can select the product weight and crust colour. The manual time adjustment is not available.



French bread goes stale very quickly. Store the bread no longer than 1 day.

3. "СДОБА" Programme

The programme is recommended for baking breads with high amount of sugar and an addition of extra ingredients. The programme includes kneading, dough proofing and baking. You can select the product weight and crust colour. The manual time adjustment is not available.

4. “РЖАНОЙ ХЛЕБ” Programme

It is recommended for baking whole-rye bread. The programme includes kneading, dough proofing and bread baking. You can select the product weight and crust colour. The manual time adjustment is not available.

5. “ЭКСПРЕСС” Programme

The programme is recommended for quickly baking white bread. Add another 1/3 teaspoon of yeast per 750 g loaf. The programme includes kneading with heating, dough proofing, and baking. You can select the product weight and crust colour. The manual time adjustment is not available.

6. “КЕКС” Programme

The programme is recommended for making different types of cakes. The programme includes fast kneading, dough proofing and baking. The audible signal will inform you that it's time to add the additional ingredients. You can select the crust colour. The bread weight selection and the manual time adjustment are not available.

7. “ДЕСЕРТЫ” Programme

The programme is recommended for making different desserts. Default time can be adjusted between 20 minutes and 2 hours in 5 minute increments. Default time is 1 hour 20 minutes. The bread weight and crust colour selection are not available.

8. “БОРОДИНСКИЙ ХЛЕБ” Programme

The programme is recommended for baking bread from combination of wheat (top grade and first grade), whole grain and rye flours. The programme includes kneading, dough proofing and bread baking. You can select the product weight and crust colour. The manual time adjustment is not available.

9. “ЦЕЛЬНОЗЕРНОВОЙ ХЛЕБ” Programme

Whole grain flour is heavier than all-purpose flour and requires additional 5 minutes of preheat time and an extended rise time. Finished bread is usually denser and smaller in size.

The programme includes kneading, dough proofing and bread baking. You can select the product weight and crust colour. The manual time adjustment is not available.

10. “БЕЗГЛЮТЕНОВЫЙ ХЛЕБ” Programme

The programme is recommended for baking bread from gluten-free flour. The programme includes heating the ingredients, kneading, dough proofing, and bread baking. You can select the product weight and crust colour.

The manual time adjustment is not available.



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.

11. “МОЛОЧНАЯ КАША” Programme

The programme is recommended for making porridges with water or milk. Default time can be adjusted between 20 minutes and 1 hour 50 minutes in 1 minute increments. Default time is 40 minutes.

12. “ХЛЕБ С ДОБАВКАМИ” Programme

It is recommended for baking bread with different fillings. The programme includes kneading, dough proofing and bread baking. You can select the product weight and crust colour. The manual time adjustment is not available.

13. “БЕЗДРОЖЖЕВОЕ ТЕСТО” Programme

The programme for kneading and proofing the no-yeast dough without further baking. Time Delay function is available. The manual cooking time adjustment, product weight and crust colour selection are not available.

14. “ДРОЖЖЕВОЕ ТЕСТО” Programme

The programme for kneading and proofing the yeast dough without further baking. Time Delay function is available. The manual cooking time adjustment, product weight and crust colour selection are not available.

15. “СУП” Programme

It is recommended for making soups and broths. The programme includes cooking without stirring. Default time can be adjusted between 20 minutes and 2 hours in 5 minute increments. Default time is 1 hour 20 minutes. The product weight selection is not available.

16. “ТУШЕНИЕ” Programme

It is recommended for stewing meat and vegetables. The programme includes cooking without stirring. Default time can be adjusted between 20 minutes and 2 hours in 5 minute increments. Default time is 1 hour. The product weight selection is not available.

17. “ЙОГУРТ” Programme

The programme is recommended for making different types of yogurts. Default time can be adjusted between 5 minutes and 12 hours in 5 minutes increments. Default time is 8 hours. The product weight selection is not available.

18. “ДЖЕМ” Programme

The programme is recommended for making jams, glazes for cakes, waffles, and ice cream. It can also be used for making sauces, marinades, and for preparing foods for canning. Default time can be adjusted between 5 minutes and 1 hour 20 minutes in 5 minute increments. Default time is 40 minutes. The product weight selection is not available.

19. “ВЫПЕЧКА” Programme

The programme is recommended for baking biscuits and other products made of the ready-made dough as well as for bringing the underbaked product to readiness. The kneading and proofing stages are not available in this programme. Default time can be adjusted between

20 minutes and 2 hours in 5 minute increments. Default time is 1 hour. The product weight selection is not available.


 To obtain the qualitative result we suggest you use recipes for cooking dishes from the cookbook attached to the bread maker REDMOND RBM-1908 and developed specifically for this model. You can also find the corresponding recipes at www.redmond.company.

Table of Default Settings

№	Programme	Default cooking Time (hour : min)		Time range / interval	Time Delay	Keep Warm	Crust colour control
		500 g	750 g				
1	КЛАССИЧЕСКИЙ ХЛЕБ	2:55	3:00		✓	✓	✓
2	ФРАНЦУЗСКИЙ ХЛЕБ	3:55	4:00		✓	✓	✓
3	СДОБА	3:40	3:45		✓	✓	✓
4	РЖАНОЙ ХЛЕБ	2:55	3:00		✓	✓	✓
5	ЭКСПРЕСС	1:55	2:00		✓	✓	✓
6	КЕКС	2:20			✓	✓	✓
7	ДЕСЕРТЫ	1:20		0:20 - 2:00 / 5 min		✓	
8	БОРОДИНСКИЙ ХЛЕБ	2:55	3:00		✓	✓	✓
9	ЦЕЛЬНОЗЕРНОВОЙ ХЛЕБ	2:55	3:00		✓	✓	✓
10	БЕЗГЛЮТЕНОВЫЙ ХЛЕБ	2:55	3:00		✓	✓	✓
11	МОЛОЧНАЯ КАША	0:40		0:20 - 1:50 / 1 min			
12	ХЛЕБ С ДОБАВКАМИ	2:55	3:00		✓	✓	✓
13	БЕЗДРОЖЖЕВОЕ ТЕСТО	0:15			✓		
14	ДРОЖЖЕВОЕ ТЕСТО	1:30			✓		
15	СУП	1:20		0:20 - 2:00 / 5 min			
16	ТУШЕНИЕ	1:00		0:20 - 2:00 / 5 min			
17	ЙОГУРТ	8:00		0:05 - 12:00 / 5 min			
18	ДЖЕМ	0:40		0:05 - 1:20 / 5 min			
19	ВЫПЕЧКА	1:00		0:20 - 2:00 / 5 min			

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		•			•					
The bread is pale and underbaked							•			
The flour remains in bread			•	•						
Dark crust		•			•				•	•

Dough consistency

If the dough sticks too much to the sides of the working capacity, sprinkle the sides with the flour. If the dough is too dry add the tablespoon of warm water. Remove all the ingredients stuck to the sides of the working capacity using wooden or plastic spoon. Don't use metal items for it – they may damage non-stick coating of the pan. Do not leave the lid open longer than it is needed.

Baking Process Peculiarities

The taste and texture of bread cooked in the bread maker are influenced by many factors: the nature of the ingredients, temperature in the kitchen, atmospheric pressure. If you use your own recipe for bread making, strictly follow the recommendations for adding the products and programme selection outlined in this manual. Measure the ingredients strictly by weight. While using recipes from the cookbooks for other bread makers, be guided by the weight of the ready bread that is 500 or 750 g. Please fill no more than a quarter of the working capacity, or, at least, no more than one third of its volume. Otherwise dough may leak through the pan edges into the working chamber, get onto the heating element and block the drive, that, in its turn, will lead to the appliance breakage

IV. CLEANING AND MAINTENANCE

Before cleaning the bread maker ensure that it is unplugged and has cooled down. Clean the inside of the pan and appliance thoroughly after each use.

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

1. Open the lid and take the baking pan by the handle. Slightly turn the pan counterclockwise and pull up to remove.

- 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.
- 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.
- 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.

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

Ensure that the bread maker and all its parts are thoroughly dried before use or storage.

Using the Baking Pan

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.
- Wash the baking pan, and kneading paddle with a soft sponge and warm soapy water and let it dry. Do not use abrasive substances, chemically aggressive detergents, and abrasive sponges to clean.
- 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.

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.

Removing and installing the appliance lid

Open the lid to 45° so that its tab is visible in the groove on the body. Detach the lid by pulling it towards you and to the right.

To replace the lid, insert the lid tabs into the grooves on the body (first right, then left) while holding the lid at an angle 45°. Gently check if the lid is installed securely.

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.

V. 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
Bread maker has switched on but the kneading cycle does not start	You did not attach the kneading paddle	Clean the baking pan, attach the kneading paddle to the shaft, and start all over
Display shows error message: "HHH"	The temperature inside the bread maker is too high	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: "LLL"	The temperature inside the bread maker is too low	Unplug the appliance and shift it to the room with the temperature not lower than 15°C. Open the lid of the device and wait until the temperature inside the appliance rises to the room temperature. Turn on the bread maker and restart the programme
Display shows error message: "EE0" or "EE1"	Failure in the temperature sensor operation	Unplug the appliance and wait until it cools down. Plug in the bread maker and restart the programme. If the message keeps repeating, contact the authorized service centre

i *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.

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