

LIVOO

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User manual

Bread maker



Reference : DOP205
Version : 1.4
Language : English



User manual

You have purchased a product LIVOO brand and we thank you. We take great care in design, ergonomics and ease of use of our products. We hope that this product will give you complete satisfaction.

This instruction manual is available too on our website www.livoo.fr

GENERAL INSTRUCTIONS

PLEASE, TAKE TIME TO READ WELL THE INSTRUCTIONS FOR USE PARTICULARLY BEFORE THE FIRST USE.

A misuse of the appliance can damage it or hurt the user. Assure that you use the appliance for the use for which it is designed; we refuse any responsibilities as for the damages by an incorrect use or a bad manipulation.

1. Before use, check that the voltage of your wall outlet corresponds to the rated voltage manner.
2. Do not operate the appliance with a damaged cord or after malfunction or if it has been damaged in any manner.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (*).
4. Do not let cord hang over edge of table or counter or touch hot surface.
5. Never immerse the appliance, the cord or plug in water or any other liquid for any reason whatsoever. Never place it into the dishwasher.
6. Close supervision is necessary when your appliance is being used near children or infirm persons.
7. Do not place the appliance on or near a hot gas or on a heated oven.
8. Do not use outdoors (household use only).

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9. To avoid the risk of personal injury, this product should not be operated by children or people who are not familiar with these instructions.
10. Keep the appliance and its cord out of reach of children less than 8 years.
11. 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.
12. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
13. Never leave the unit unattended when switched on.
14. The appliance is not intended to be operated by means of external timer or separate remote control system.
15. Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph "cleaning" in manual.
16. Regarding the instructions for the maximum quantities of flour and raising agent that may be used, thanks to refer to the below paragraph of the manual.
17. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
18. Surfaces are liable to get hot during use. 
19. This appliance is intended to be used in household and

similar applications such as:

- staff kitchen areas in shops, offices and other working environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments

(*) **Competent qualified electrician:** after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case, you should return the appliance to this electrician

SPECIFICATIONS

Voltage: 220-240V~50-60Hz

Power: 850W

SPECIAL MEASURES

Warning:

Caution, HOT SURFACE!

- **DO NOT CLEAN OR TOUCH** this product when it is still hot. After bread baking, wear oven gloves to operate. The appliance becomes very hot during operation.
- **Never cover the bread maker** as heat and steam must be able to escape freely.
- **To avoid spills inside the appliance, always remove the bread pan before adding the ingredients.** Ingredient splashes on the heater may burn and cause smoke.
- **Do not exceed the quantities indicated in the recipes.**
- **Never vigorously tap the baking pan on the top or edge to remove the pan, as this may damage the pan.**

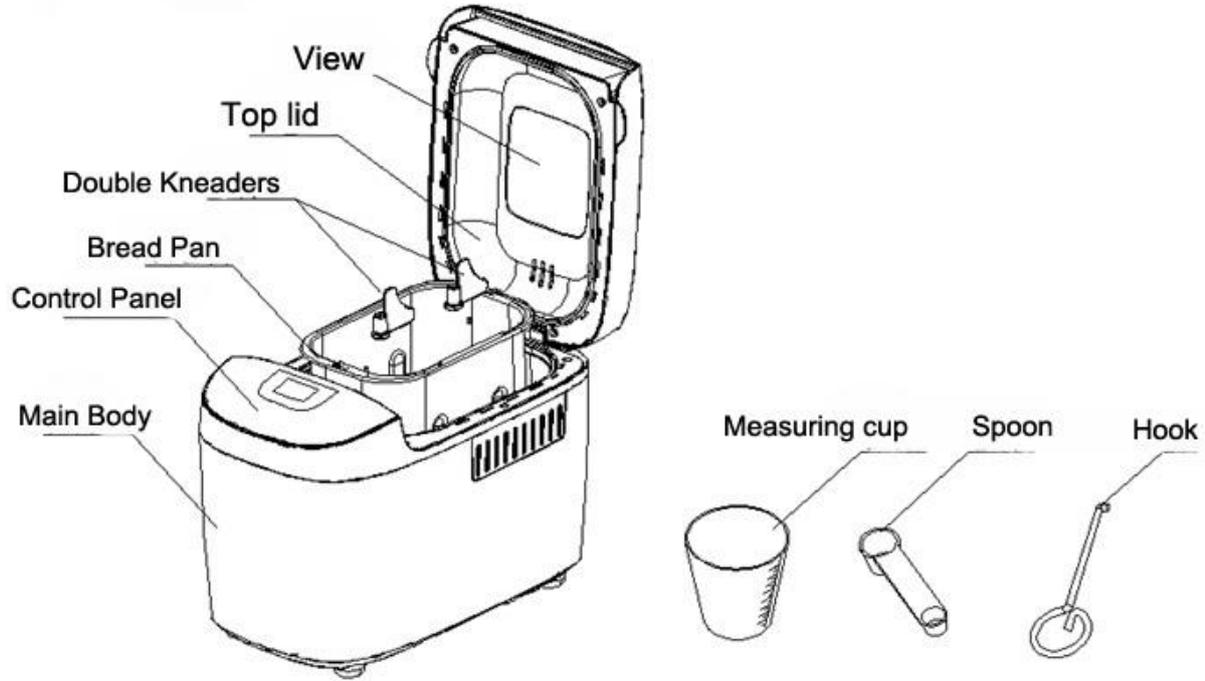
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DESCRIPTION

KNOW YOUR BREAD MAKER



CONTROL PANEL



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USE

AFTER POWER ON

Plug the bread maker into power supply, a beep will be heard and “3:00” will be displayed. But the colon between the “3” and “00” don’t flash constantly. And “1” is the default program. The arrows point to “1350g” and “MEDIUM” as they are default settings.

START/STOP BUTTON

Press the **START/STOP** button once to start a program. The indicator will light up, and the colon in the time display begin to flash and the program will start. Any other button is inactivated except the **START/STOP** button after a program has begun.

Press the **START/STOP** button for 0.5 seconds and shift to pause state, if no operation in 3 minutes, the program will continue processing until the setting program completed.

Press the **START/STOP** button for 3 seconds to cancel a program, then a beep will be heard, it means that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of program.

To remove bread, press the **START/STOP** button to end the baking cycle.

PREPROGRAMMED MENU

Press **MENU** button to select your desired programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the corresponding program number will be cycled to show on the LCD display.

CRUST COLOR

Press **COLOR** button to select your desired setting: Light, Medium, Dark and Rapid.

WEIGHT

Press the **WEIGHT** button to choose your desired gross weight (1125g, 1350g, 1600g).

This button is adjustable for programs: Menu 1-8.

DELAY TIMER

Use the **DELAY TIMER** feature to start the bread maker at a later time. Press + or - buttons to increase the cycle time shown on the LCD display. Add up to 15 hours including the delay time and breadmaking program.

NOTES :

- ◆ Set the Delay Time after selecting **PROGRAM MENU**, **WEIGHT** and **CRUST COLOR**.
- ◆ Do not use the timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream or cheese.
- ◆ To select the desired delay time, please note it includes the baking time of program.
- ◆ After baking program is complete, the bread machine will shift to the Keep Warm setting for 1 hour.
- ◆ Delay time can be set by the increment of 10 minutes and the maximum delay cannot exceed 15 hours.

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POWER INTERRUPTION

In the event of a power outage, the process of making bread will continue automatically within 10 minutes, even without press **START/STOP** button. If the interruption time is longer than 15 minutes, the unit will not continue running and the LCD display will revert back to the default setting. If the dough has started rising, discard the ingredients in the bread pan and start over. If the dough has not entered the rising phase when the power cord is remove from wall outlet. you can press the **START/STOP** button to continue the program from the beginning.

WARNING DISPLAY

"H : HH"-This warning means that the temperature inside of the bread pan is too high. Press **START/STOP** button to stop the program, unplug the power cord, open the top lid, and let the machine cool down completely for 10-20minutes before restarting.

"E : E0"-This warning means that the temperature sensor is disconnected. Press **START/STOP** button to stop the program, unplug the power cord. Please check the sensor by the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.

KEEP WARM

After baking program is complete, the bread machine will beep 10 times and shift to Keep Warm setting for 1 hour. It will be displayed "0:00".

To cancel the Keep Warm process, press the **START/STOP** button for 3 seconds.

***TIP:** Removing bread immediately after baking program is complete will prevent crust from becoming darker.*

MENUS

Program 1: Basic [Blanc]

For white and mixed breads, it mainly consists of basic bread flour.

Program 2: French [Tradition]

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust.

Program 3: Whole Wheat [Comple]

For baking of bread containing significant amounts of whole-wheat. This setting has a longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results. Whole-wheat usually produces a crispy thick crust.

Program 4: Sweet [Sucre]

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

Program 5: Butter milk Bread [Brioche]

Program 6: Gluten free [Sans gluten]

For the bread of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties

Program 7: Super rapid [Express]

Kneading, rising and baking time is shorter than basic bread but longer than Ultra-fast bread. The bread interior tissue is denser.

Quick breads are made with baking powder and baking soda that activated by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan; dry ingredients on top. During the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan, it may be necessary to help machine mix to avoid flour clumps. if so, use a rubber spatula.

Program 8: Cake [Gâteau]

Kneading, rising and baking occurs, but rise with the aid of soda or baking powder.

Program 9. Knead [Pétrissage seul]

Stir to let the flour and liquids mix thoroughly.

Program 10: Dough [Pâte à pizza]

This program prepares the yeast dough for buns, pizza crust to bake in a conventional oven. There is no baking in this program.

Program 11: Pasta dough [Pâtes fraîches]

There is no baking in this program.

Program 12: Yogurt [Yaourts]

Ferment to make the yogurt.

Program 13: Jam [Confitures]

Use this setting for making jams from fresh fruits and marmalades from oranges. Do not increase the quantity or allow the recipe to boil over the bread pan into the baking chamber. Should this happen, stop the machine immediately and remove the bread pan carefully. Allow to cool a little and clean thoroughly.

Program 14: Bake [Cuisson seule]

For additional baking of breads is needed because a load is too light or not baked through. In this program, there is no kneading or rest.

Program 15: Homemade [Fait maison]

Press the **HOMEMADE** button to use this setting and cycling.

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

BEFORE THE FIRST USE

Wash and dry bread pan and kneading paddle.

Note: Do not use metal utensils in bread pan since they may damage the non-stick surface.

CAUTION! Falling Object Hazard. Bread maker can wobble and walk during kneading cycle. Always position it in the center of counter away from the edge.

1. Check for any missing or damaged parts.
2. Clean all the parts according to “**CLEANING AND MAINTENANCE**”.
3. Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again. The appliance may emit a little smoke and/or odor when you turn it on

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for the first time. This is normal and will subside after the first or second use. Make sure the appliance has sufficient ventilation.

4. Dry all parts thoroughly and assemble them, the appliance is ready for use.

INSTRUCTIONS

- Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.
- Push the kneading paddle onto the drive shaft inside the bread pan.
- Add the ingredients to the bread pan in order listed in the recipe. First, add the liquids (room temperature), then add dry ingredients (sugar, salt, flour) and last the yeast (which must be separate from wet ingredients).
- Carefully measure and add ingredients to the bread pan in the EXACT order given in the recipe.

NOTE: Make a small indentation on the top of flour with finger, add yeast into the indentation. Make sure that yeast does not come into contact with salt or liquids.

TIP: Pre-measure all ingredients, including add-ins (nuts, raisins), prior to beginning.

- Place the bread pan into the bread maker and make sure it is firmly locked in place by turning it clockwise. Close the lid.

NOTE: Bread pan must lock into place for proper mixing and kneading.

- Plug in the appliance. A beep will be heard and the LCD display will default to Program 1.
- Press **PROGRAM MENU** button until your desired program is displayed.
- Press the **WEIGHT** button to move the arrow to 1125g, 1350g, 1600g.
- Press the **CRUST** button to move the arrow to desired setting: Light, Medium, Dark crust.
- If desired, set the **DELAY TIMER** button. Press + and – buttons to increase the cycle time shown on the LCD display. (Delay function is not available in program 9, 11 and 13)

NOTE: Do not use the feature when using dairy, eggs, etc. This step may be skipped if you want the bread maker to start working immediately.

- Press the **START/STOP** button once to start program. Bread maker will beep once and “3:00” will be displayed. But the colon between the “3” and “00” don’t flash constantly and the indicator will light up. The kneading paddle will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until program is set to begin.
- For add-ins (fruits, nuts, raisins), the machine will be ten beeps. Open the lid and pour add-ins. (This function is adjustable in programs: Menu1-7.) This timing varies by program.
- Once the process is complete, ten beeps will be heard and shift to the Keep Warm setting for 1 hour. You can press **START/STOP** button for 3 seconds to stop the process and Keep Warm setting will end. Unplug the power cord and then open lid using oven mitts.
- Let the bread pan cool down slightly before moving the bread. Use oven mitts, carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.

CAUTION: Bread pan and bread may be very hot! Always handle with care.

- Using oven mitts, turn the bread pan upside down (with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a non-stick spatula to gently loosen the sides of the bread from the bread pan.
- Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter.
- If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. The bread is hot, never use the hand to remove the kneading paddle.
- When do not use or when operation is complete, unplug the power cord.

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NOTE: Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a long time, place sealed plastic bag in refrigerator for up to 10 days.

TIPS:

- One of the most important steps of making good bread is the proper measurement of ingredients. Measure each ingredient carefully and add to your bread pan in the order given in the recipe. Therefore, it is strongly suggested that use measuring cup or measuring spoon to obtain accurate amount.
- Always add ingredients in the order given in the recipe. FIRST add liquid ingredients, SECOND dry ingredients, LAST yeast.

CLEANING AND MAINTENANCE

Disconnect the power before cleaning. Allow bread maker to cool down completely before cleaning.

1. To clean the kneading paddle: If the kneading paddle is difficult to remove from the bread, add water to the bottom of the bread pan and allow to soak for up to 1 hour. Wipe the paddle carefully with a cotton damp cloth. Both the bread pan and kneading paddle are dish-washing safe components.
2. To clean bread pan: Remove the bread pan by turning it in counterclockwise, then lift up the handle. Wipe inside and outside of pan with damp cloth, do not use any sharp or abrasive agents, in order to protect the non-stick coating. The bread pan must be dried completely before installation.

Note: The bread pan and kneading paddle are dishwasher-safe. The outside of the bread pan and base may discolor. This is normal.

3. To clean the housing and top lid: After use, allow unit to cool. Use a damp cloth to wipe lid, housing, baking chamber, and interior of viewing window. Do not use any abrasive cleaners for cleaning, since this will degrade the high polish of the surface. Never immerse the housing into water for cleaning.
4. Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the lid is closed.

For optimal results, we suggest that the room temperature should be within the range of 15 °C to 34°C.

TROUBLESHOOTING

NO.	PROBLEM	PROBLEM CAUSE	SOLUTION
1	Odor or burning smell	*Flour or other ingredients have spilled into the baking chamber.	*Stop the bread maker and allow to cool completely. Wipe excess flour etc., from the baking chamber with a paper towel.
2	Ingredients not blending can hear motor burning	*Bread pan or kneading paddle may not be installed properly. *Too many ingredients.	*Make sure kneading paddle is set all the way on shaft. *Measure ingredients accurately.
3	"HHH" displays when START/STOP button is pressed.	*Internal temperature of bread maker is too high.	*Allow unit to cool down in between programs. Unplug unit, open lid, and remove bread pan. Allow to cool 15-30 minutes before beginning new programs.
4	Window is cloudy or covered with condensation.	*May occur during mixing or rising programs.	*Condensation usually disappears during baking programs. Clean window well in between uses.
5	Kneading paddle comes out with the bread.	*Thicker crust with dark crust setting.	*It is not uncommon for the kneading paddle to come out with the bread loaf. Once the loaf cools, remove the paddle with a spatula.
6	Dough is not blending thoroughly; flour and other ingredients are built up on sides of pan	*Bread pan or kneading paddle may not be installed properly. *Too many ingredients. *Gluten-free dough is typically very wet. It may need additional help by scraping sides with a rubber spatula.	*Make sure bread pan is securely set in unit and kneading paddle is firmly on shaft. *Make sure ingredients are measured accurately and added in the proper order.
7	Bread rises too high or pushed lid up.	*Ingredients not measured properly (too much yeast, flour). *Kneading paddle not in bread pan. *Forgot to add salt.	*Measure all ingredients accurately and make sure sugar and salt have been added. *Try decreasing yeast by 1/4 teaspoon (1.2ml). *Check installation of kneading paddle.

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8	Bread does not rise; loaf short.	*Inaccurate measurement of ingredients or inactive yeast. *Lifting lid during programs.	*Measure all ingredients accurately *Check expiration date of yeast and flour. *Liquids should be room temperature.
9	Bread has a crater in the top of the loaf once baked.	*Dough has risen too fast. *Too much yeast or water. *Incorrect program chosen for the recipe.	*Do not open lid during baking. *Select a darker crust option.
10	Crust color is too light	*Opening the lid during baking.	*Do not open lid during baking. *Select a darker crust option.
11	Crust color is too dark	*Too much sugar in the recipe.	*Decrease sugar amount slightly. *Select a lighter crust option
12	Bread loaf is lopsided.	*Too much yeast or water. *Kneading paddle pushed dough to one side before rising and baking.	*Measure all ingredients accurately. *Decrease yeast or water slightly. *Some loaves may not be evenly shaped, particularly with whole-grain flour.
13	Loaves made are different shapes.	*Varies by the type of bread.	*Whole-grain or multi-grain is denser and may be shorter than a basic white bread.
14	Bottom is hollow or holey inside.	*Dough too wet, too much yeast, no salt. *Water too hot.	*Measure all ingredients accurately *Decrease yeast or water slightly. Check salt measurement. *Use room temperature water.
15	Under-baked or sticky dough bread.	*Too much liquid * Incorrect program chosen.	*Decrease liquid and measure ingredients carefully. *Check program chosen for recipe.
16	Bread mashes down when slicing.	*Bread is too hot.	*Allow to cool on wire rack for 15-30 minutes before slicing.
17	Bread has a heavy, thick texture.	*Too much flour. *Not enough water.	*Try increasing water or decreasing flour.
18	Base of bread pan has darkened or is spotted.	*After washing in dishwasher.	*This is normal and will not affect the bread pan.

RECIPES

Menus	Ingredients	Bread weight			
1 Basic Bread		1125 g	1350 g	1600 g	
	Time	02:55	03:00	03:05	
	[1]	Water	430 ml	520 ml	610 ml
	[2]	Salt	2 teaspoons	3 teaspoons	3 teaspoons
	[3]	Sugar	4 scoops	5 scoops	6 scoops
	[4]	Oil	3 scoops	4 scoops	4 scoops
	[5]	High gluten flour	5 cups / 700 g	6 cups / 840 g	7 cups / 980 g
	[6]	Milk powder	4 scoops	5 scoops	6 scoops
[7]	Instant yeast	¾ teaspoon	1 teaspoon	1 ¼ teaspoon	
Menus	Ingredients	Bread weight			
2 French Bread		1125 g	1350 g	1600 g	
	Time	03:10	03:15	03:20	
	[1]	Water	430 ml	520 ml	610 ml
	[2]	Salt	2 teaspoons	3 teaspoons	3 teaspoons
	[3]	Sugar	3 scoops	4 scoops	5 scoops
	[4]	Oil	3 scoops	4 scoops	4 scoops
	[5]	High gluten flour	5 cups / 700 g	6 cups / 840 g	7 cups / 980 g
	[6]	Instant yeast	¾ teaspoon	1 teaspoon	1 ¼ teaspoon
Menus	Ingredients	Bread weight			
3 Whole wheat Bread		1125 g	1350 g	1600 g	
	Time	03:25	03:30	03:35	
	[1]	Water	430 ml	520 ml	610 ml
	[2]	Salt	2 teaspoons	3 teaspoons	3 teaspoons
	[3]	Sugar	3 scoops	4 scoops	5 scoops
	[4]	Oil	3 scoops	4 scoops	4 scoops
	[5]	High gluten flour	2 ½ cups / 350 g	3 cups / 420 g	3 ½ cups / 490 g
	[6]	Whole-wheat flour	2 ½ cups / 350 g	3 cups / 420 g	3 ½ cups / 490 g
	[7]	Instant yeast	1 ½ teaspoon	1 ¾ teaspoon	2 teaspoons
[8]	Milk powder	4 scoops	4 scoops	5 scoops	
Menus	Ingredients	Bread weight			
4 Sweet Bread		1125 g	1350 g	1600 g	
	Time	02:50	02:55	03:00	
	[1]	Water	420 ml	510 ml	600 ml
	[2]	Salt	1 teaspoon	1 ½ teaspoon	2 teaspoons
	[3]	Sugar	½ cup / 110 g	¾ cup / 160 g	1 cup / 220 g
	[4]	Oil	3 scoops	4 scoops	5 scoops
	[5]	Milk powder	4 scoops	4 scoops	5 scoops
	[6]	High gluten flour	5 cups / 700 g	6 cups / 840 g	7 cups / 980 g
[7]	Instant yeast	¾ teaspoon	1 teaspoon	1 ¼ teaspoon	

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Menus	Ingredients	Bread weight			
5 Brioche		1125 g	1350 g	1600 g	
	Time	02:55	03:00	03:05	
	[1]	Milk	100 ml	120 ml	140 ml
	[2]	Salt	2 teaspoons	2 ½ teaspoons	3 teaspoons
	[3]	Sugar	½ cup / 110 g	¾ cup / 160 g	1 cup / 220 g
	[4]	Eggs	5	6	7
	[5]	Butter	210 g	250 g	300 g
	[6]	High gluten flour	4 ½ cups / 630 g	5 ½ cups / 770 g	6 ½ cups / 910 g
[7]	Instant yeast	3 teaspoons	4 teaspoons	4 ½ teaspoons	
Menus	Ingredients	Bread weight			
6 Gluten free Bread		1125 g	1350 g	1600 g	
	Time	03:30	03:35	03:40	
	[1]	Water	430 ml	520 ml	610 ml
	[2]	Salt	2 teaspoons	3 teaspoons	3 teaspoons
	[3]	Sugar	3 scoops	4 scoops	5 scoops
	[4]	Oil	3 scoops	4 scoops	4 scoops
	[5]	Gluten free flour	2 ½ cups / 350 g	3 cups / 420 g	3 ½ cups / 490 g
	[6]	Corn flour	2 ½ cups / 350 g	3 cups / 420 g	3 ½ cups / 490 g
[7]	Instant yeast	¾ teaspoon	1 teaspoon	1 ¼ teaspoon	
Menus	Ingredients	Bread weight			
7 Quick Bread		1125 g	1350 g	1600 g	
	Time	01:25	01:30	01:35	
	[1]	Water	430 ml	520 ml	610 ml
	[2]	Salt	2 teaspoons	2 ½ teaspoons	3 teaspoons
	[3]	Sugar	4 scoops	5 scoops	6 scoops
	[4]	Oil	4 scoops	5 scoops	5 scoops
	[5]	High gluten flour	5 cups / 700 g	6 cups / 840 g	7 cups / 980 g
[6]	Instant yeast	2 teaspoons	2 ½ teaspoons	2 ½ teaspoons	
Menus	Ingredients	Quantities			
8 Chocolate cake	Time	01:35			
	[1]	Butter	190 g (melted)		
	[2]	Chocolate	300 g (melted)		
	[3]	Eggs	6 (beaten)		
	[4]	Sugar	¾ cup / 165 g		
	[5]	Vanilla sugar	22 g		
	[6]	High gluten flour	1 ½ cup / 210 g		
[7]	Baking powder	22 g			
Menus	Ingredients	Quantities			
9 Knead	Time	00:15			
	[1]	Water	330 ml		
	[2]	Salt	1 teaspoon		
	[3]	Oil	3 scoops		
[4]	High gluten flour	4 cups / 560 g			

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Menus	Ingredients	Quantities
10 Dough	Time	01:50
	[1] Water	610 ml
	[2] Salt	3 teaspoons
	[3] Oil	5 scoops
	[4] High gluten flour	7 cups / 890 g
[5] Instant yeast	2 teaspoons	
Menus	Ingredients	Quantities
11 Pasta	Time	00:10
	[1] Water	620 ml
	[2] Salt	1 teaspoon
	[3] Oil	3 scoops
[4] High gluten flour	8 cups / 1120 g	
Menus	Ingredients	Quantities
12 Yogurts	Time	08:00
	[1] Milk	1800 ml
	[2] Lactic acid bacteria	180 ml
Menus	Ingredients	Quantities
13 Jam	Time	01:20
	[1] Fruits cut into pieces	580 g
	[2] Jam sugar	1¾ gobelet / 380 g
[3] Lemon juice	½	
Menus	Ingredients	Quantities
14 Bake	Time	01:00
	[1]	Adjust baking temperature by pressing COLOR button : 100°C (LIGHT) - 150°C (MEDIUM) - 200°C (DARK) Default setting: 150 °C
Menus	Ingredients	Quantities
15 Home made	[1]	Press this button enter to HOME MADE menu where user can set each process time from knead to bake.

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Correct Disposal of this product

(Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

The European Directive 2012/19/EU on Waste Facilities Electrical and Electronic (WEEE)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product or their local authority office, for details of where and how they can take this item for environmentally safe recycling.



Pour en savoir plus :

www.quefairedemesdechets.fr

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- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance notice