

| Question | Answer |
|--|---|
| Why did my dough/bread not rise well? | There are a number of factors that could result in a short rise. Be sure that the yeast is fresh and that all ingredients are at room temperature (75°F to 90°F). If the liquids are too warm or too cold, they will not activate the yeast properly. Be sure the ingredients are put into the baking pan in the correct order. The salt should be as far away from the yeast as possible. Note that not all breads rise as much as others. Whole-wheat or whole-grain breads tend to be shorter than white breads. Also, breads with more sugar or sweeteners, and ones that are enriched with eggs, will be taller than regular white breads. |
| Why is my bread sunken/uneven on the top? | Humidity and room temperature can greatly affect the results of baked yeast breads. Keep the bread maker away from direct sunlight. If the humidity is especially high, add an additional teaspoon per cup of flour used in the recipe. |
| Why does my yeast bread have an under-baked/gummy texture? | The dough was too wet, or possibly does not have enough white flour (for gluten development). Add a bit more flour, 1 tablespoon per cup, or reduce the amount of whole-wheat/grain flours in the recipe and substitute white flour. |
| Why does the interior of my yeast bread have excessive holes? | This would happen if either the bread is too wet or if too much yeast was used. Double-check the recipe and, if necessary, make changes by either adding a small amount of flour or reducing the yeast slightly. |
| Why is my yeast bread heavy and dense? | This could be one of a few different issues. The mixture may be too dry as a result of not enough liquid or because lower fat substitutes were used. Another reason may be not using enough yeast. If this is occurring in whole-wheat/grain bread, you may need to use vital wheat gluten to help with the structure of the finished bread. |
| Why are the corners/edges of the bread full of extra flour/not evenly mixed? | Sometimes ingredients will stick to the corners of the pan, most commonly in the cake/quick bread or gluten-free bread (both have more batter-like consistencies than a dough). Check the bread about 10 minutes into the kneading/mixing time and pause to scrape down if necessary. Lightly coating the bread pan with nonstick cooking spray will help to prevent this from happening as well. |
| How do I get the kneading paddle out of the loaf? | There are two options. In most programs you can remove the paddle after you hear the Remove Paddle signal (prior to the final rise). If this is not an option, or you were not present to remove it, wait until the bread is cooled and then, with the help of the paddle removal hook, carefully take out the paddle. |
| Why is the unit smoking/producing a burning smell? | Most likely this is from ingredients that fell into the bottom of the bread machine or onto the heating element. If it is excessive, unplug the unit and once cool, clean the interior of the unit. Plug the unit back in and resume the program (the program will be stored in memory for a maximum of 15 minutes). In most cases, the smoke/odor will be minimal and it will dissipate. |
| What do the error codes mean? | The display shows "HHH" (accompanied by beeps) The unit's internal temperature is too high. This usually occurs when trying to make two successive loaves. Open the lid and allow the unit to cool 10-20 minutes. The display shows "LLL" (accompanied by beeps) The unit's internal temperature is too low to bake bread. The display shows "EEO" (accompanied by beeps) Unplug the unit and contact your nearby service center. |

QUICK REFERENCE GUIDE

Cuisinart®

Compact Automatic Bread Maker



BEFORE USING YOUR BREAD MAKER FOR THE FIRST TIME

- Remove all packaging and any promotional labels or stickers from your bread maker.
- Be sure that all parts of your new bread maker have been unpacked before discarding any packing materials. (Refer to page 3 of your Instruction Booklet for list of parts.)
- You may want to keep the box and packing materials for use at a later date.
- Wipe housing with a damp cloth to remove any dust from the warehouse or shipping.
- Wash kneading paddle and bread pan with sponge or damp cloth.

ASSEMBLY

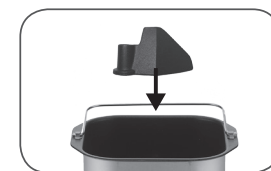
- 1. TO REMOVE BREAD PAN** from unit, lift the handle and turn pan counterclockwise.



- 2. TO INSERT BREAD PAN,** lower pan into unit and turn clockwise.



- 3. TO ATTACH KNEADING PADDLE,** insert onto shaft with wide base facing down.



OPERATION

1. ADD INGREDIENTS.

With bread pan in unit and kneading paddle in place, add all **carefully measured** ingredients in this exact order:

- 1-Liquids
- 2-Dry ingredients
- 3-Yeast

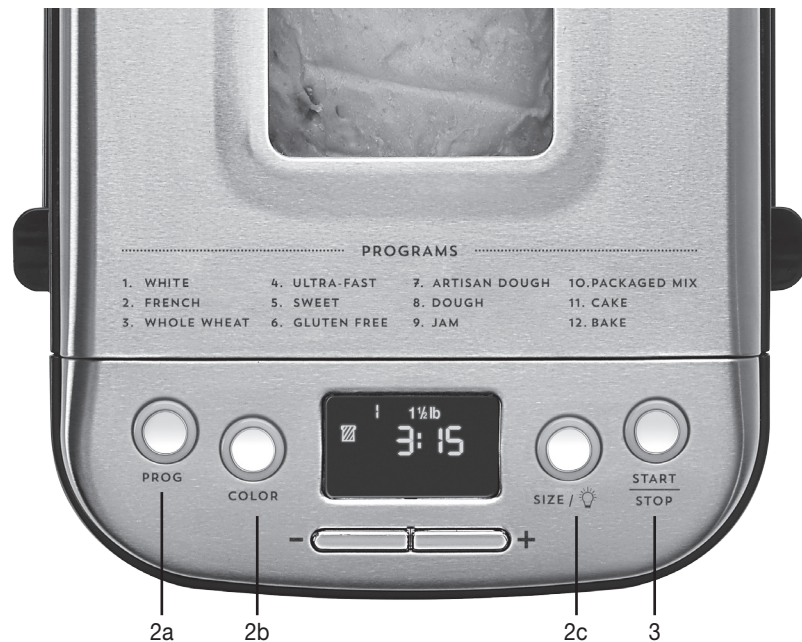
(Refer to your Instruction Booklet for more information.)

2. SET PREFERENCES.

- a. Press PROG to select Program.
- b. Press COLOR to select crust shade.
- c. Press SIZE to select loaf size.

3. START PROCESS.

Press START/STOP to begin bread making process.



4. Four sets of 5 long beeps will sound when it's time to add optional mix-ins. Ten short beeps will sound before the last rise to let you know the kneading paddle can be removed. NOTE: Both steps are optional. (Refer to pages 9–10 of the instruction booklet for a timetable of each program.)

5. END OF CYCLE.

An audible tone will sound at the end of the baking cycle and display will read 00:00.

TO REMOVE BREAD FROM PAN

1. Open the lid and with oven mitts, use the pan hook to lift the bread pan handle. Remove the bread pan by turning counterclockwise by the handle.



2. Still wearing the oven mitts, hold the bottom of the bread pan, move the handle aside, and shake until the bread is released.



IMPORTANT!

Do not discard. Read before operating your new Compact Automatic Bread Maker. Keep for further reference.

These helpful hints are intended to be a supplement to the Instruction Booklet. In order to ensure proper operation and optimum performance, please read the entire Instruction Booklet.