

TRISTAR

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Instruction manual

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Mode d'emploi

Bedienungsanleitung

Manual de usuario

Manual de utilizador

Instrukcija obslugi

Manuale utente

Bruksanvisning

Návod na použití

Návod na použitie

PARTS DESCRIPTION / ONDERDELENBESCHRIJVING / DESCRIPTION DES PIÈCES / TEILEBESCHREIBUNG / DESCRIPCIÓN DE LAS PIEZAS / DESCRIÇÃO DOS COMPONENTES / OPIS CZĘŚCI / DESCRIZIONE DELLE PARTI / BESKRIVNING AV DELAR / ZĀPIS SOUČÁSTÍ / POPIS SUĐESTI

THE CONTROL PANEL

Start/stop

- The button is used for starting and stopping the selected baking program.
- When the START/STOP button is pressed, the indicator will light up. The two dots in the display begin to flash and the program starts. Any other button is inactivated except the START/STOP button after a program has begun.
- To stop the program, press the START/STOP button for approx. 3 seconds, then the beep will stop. The program is then switched off. This feature will help to prevent any unintentional disruption to the operation of a program.

Menu

- The MENU button is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the 12 menus will be cycled by show on the LCD display. Select your desired program. The functions of 12 menus will be explained below.

Program 1: Basic

For white and mixed breads, it mainly consist of wheat flour or rye flour.

Program 2: French

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or lard.

Program 3: Whole Wheat

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole ryejt and rye flour). The bread will be more compact and heavy

Program 4: Quick

Kneading, rise and baking loaf within the time less than basic bread. But the bread baked in this setting is usually smaller with a dense texture.

Baking program 5: Sweet

For breads with added 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 6: Ultra-fast

Kneading, rising and baking 1.5LB loaf in a shortest time. Usually the bread made is smaller and rougher than that made with Quick program.

Program 7: Ultra fast II

The same as Program 6, but applicable for 2.0LB loaf.

Program 8: Dough

Kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steam-bread, etc.

Program 9: Jam

Baking jams and marmalades.

Program 10: Cake

Kneading, rise and baking, but rise with soda or baking powder.

Program 11: Sandwich

Kneading, rise and baking sandwich. For baking light texture bread with a thinner crust.

Program 12: Bake

For additional baking of breads that are too light or not baked through. In this program there is no kneading or rising.

Color

With the button you can select light, medium or dark color for the crust. This button is not applicable for the following program: CAKE, SANDWICH, BAKE, DOUGH and JAM.

Loaf size

Select the weight (1.5LB, 2.0LB). Press the LOAF SIZE button to choose your desired gross weight, see the mark beneath it for reference.

This button is only applicable for the following program: BASIC, FRENCH, WHOLE WHEAT, SWEET and SANDWICH.

Delay (▲ or ▼)

If you want the appliance do not start working immediately you can use this button to set the delay time.

You must decide how long it will be before your bread is ready by pressing the ▲ or ▼. Please note the delay time should include the baking time of program. That is, at the completion of delay time, there is not bread to be serviced. At first the program and degree of browning must be selected, then pressing ▲ or ▼ to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 30 hours.

Example: If you want to bake 9:30pm, if you would like your loaf to be risen the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Select your menu, color, size then press the ▲ or ▼ to add the time until 10:30 appears on the LCD. Then press the START/STOP button to activate the delay program and the indicator will light up. You can see the toast flashed and LCD will count down to show the remaining time. You will get fresh bread at 7:00 in the morning. If you don't want to take out the bread immediately, the keeping warm time of 1hour starts.

Keep warm

Bread can be automatically kept warm for 1 hour after baking. During keeping warm, if you would like to take the bread out, switch the program off by pressing the START/STOP button.

USE

Place the bread pan in position, and then turn it clockwise until it click in correct position.

Fix the kneading blade onto the drive shaft. It is recommended to fill hole with heat-resistant margarine prior to place the kneading blade to avoid the dough sticking the kneading blade, also this would make the kneading blade be removed from bread easily.

Place ingredients into the bread pan. Please keep to the order mentioned in the recipe. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.

Note the quantities of flour and raising agent that may be used refer to the recipe.

Make a small indentation on the top of flour with finger, add yeast into the indentation, make sure it does not come into contact with the liquid or salt.

Close the lid gently and plug the power cord into a wall outlet. Press the MENU button until your desired program is shown on the LCD.

Press the COLOR button to select the desired crust color.

Set the delay time with ▲ or ▼ button. This step may be skipped if you want the bread make to start working immediately.

For the program of Basic, French, Whole wheat, Sandwich and cake beeps sound will be heard during kneading and in the ingredients are added and put into the bread pan.

Once the process has been completed, ten beeps will be heard. You can press START/STOP button for one second to take the bread out immediately. Press the MENU button to change the Lid and while using oven mitts, turn the bread pan in anti-clockwise and take out the bread pan.

Let the bread pan cool down before removing the bread. Then use non-stick spatula to gently loosen the sides of the bread from the pan.

Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.

CLEANING AND MAINTENANCE

Before cleaning, unplug the appliance and wait for the appliance to cool down.

Wipe the inside and outside of the bread pan with damp cloths, do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely before installing.

Clean the appliance with a damp cloth. Never use harsh and abrasive cleaners, scouring pad or steel wool, which damages the device.

WARRANTY

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The materials used in this appliance can be recycled. By recycling of used domestic appliances you contribute an important to the protection of our environment. Ask your local authorities for information regarding the point of collection.

GUIDELINES FOR PROTECTION OF THE ENVIRONMENT

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SAFETY INSTRUCTIONS

- By ignoring the safety instructions the manufacturer can not be held responsible for the damage.
- 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.
- Never move the appliance by pulling the cord and make sure the cord can not become entangled.
- The appliance must be placed on a stable, level surface.
- The user must not leave the device unattended while it is connected to the supply.
- This appliance is only to be used for household purposes and only for the purpose it is made for.
- The 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. Cleaning an appliance shall not be made by children unless they are older than 8 and supervised.
- To protect yourself against an electric shock, do not immerse the cord, plug or appliance in the water or any other liquid.

Precautions

- Surface may get hot during use.
- Keep the appliance and its cord out of reach of children less than 8 years.
- The temperature of accessible surfaces may be high when the appliance is used.
- Caution! Bread can burn.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

PARTS REMOTE CONTROL

- View window
- Bread pan
- Housing
- Control Panel
- Measuring spoon
- Hook
- Kneading blade

BEFORE THE FIRST USE

- Clean the bread maker, the bread pan and the kneading blade with a damp cloth. For cleaning the bread pan and the kneading blade do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. Place the unit on a flat stable surface.
- If the appliance is plugged into power supply, a beep will be heard and "1:300" 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 "2:0LB" and "MEDIUM" as they are default settings. Before going this way to read the entire manual and safety instructions.
- At the first use the device indicates some smoke or odor, this is normal.

THE CONTROL PANEL

- The button is used for starting and stopping the selected baking program.
- To start a program, press the START/STOP button once. A short beep will be heard, the indicator will light up and the two dots in the display begin to flash and the program will start. Any other button is inactivated except the START/STOP button after a program has begun.
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Menu

- The MENU button is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary. Press the button discontinuously, the 12 menus will be cycled by show on the LCD display. Select your desired program. The functions of 12 menus will be explained below.
- Program 1: Basic For white and mixed breads, it mainly consist of wheat flour or rye flour.
- Program 2: French For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or lard.
- Program 3: Whole Wheat For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy
- Program 4: Quick Kneading, rise and baking loaf within the time less than basic bread. But the bread baked in this setting is usually smaller with a dense texture.
- Baking program 5: Sweet For breads with added 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 6: Ultra-fast Kneading, rising and baking 1.5LB loaf in a shortest time. Usually the bread made is smaller and rougher than that made with Quick program.
- Program 7: Ultra fast II The same as Program 6, but applicable for 2.0LB loaf.
- Program 8: Dough Kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steam-bread, etc.
- Program 9: Jam Boiling jams and marmalades.
- Program 10: Cake Kneading, rise and baking, but rise with soda or baking powder.
- Program 11: Sandwich Kneading, rise and baking sandwich. For baking light texture bread with a thinner crust.
- Program 12: Bake For additional baking of breads that are too light or not baked through. In this program there is no kneading or rising.

Color

- With the button you can select light, medium or dark color for the crust. This button is not applicable for the following program: CAKE, SANDWICH, BAKE, DOUGH and JAM.

Loaf size

- Select the weight (1.5LB, 2.0LB). Press the LOAF SIZE button to choose your desired gross weight, see the mark beneath it for reference.
- This button is only applicable for the following program: BASIC, FRENCH, WHOLE WHEAT, SWEET and SANDWICH.

Delay (▲ or ▼)

- If you want the appliance do not start working immediately you can use this button to set the delay time.
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- Example: If you want to bake 9:30pm, if you would like your loaf to be risen the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Select your menu, color, size then press the ▲ or ▼ to add the time until 10:30 appears on the LCD. Then press the START/STOP button to activate the delay program and the indicator will light up. You can see the toast flashed and LCD will count down to show the remaining time. You will get fresh bread at 7:00 in the morning. If you don't want to take out the bread immediately, the keeping warm time of 1hour starts.

Keep warm

- Bread can be automatically kept warm for 1 hour after baking. During keeping warm, if you would like to take the bread out, switch the program off by pressing the START/STOP button.

USE

- Place the bread pan in position, and then turn it clockwise until it click in correct position.
- Fix the kneading blade onto the drive shaft. It is recommended to fill hole with heat-resistant margarine prior to place the kneading blade to avoid the dough sticking the kneading blade, also this would make the kneading blade be removed from bread easily.
- Place ingredients into the bread pan. Please keep to the order mentioned in the recipe. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.
- Note the quantities of flour and raising agent that may be used refer to the recipe.
- Make a small indentation on the top of flour with finger, add yeast into the indentation, make sure it does not come into contact with the liquid or salt.
- Close the lid gently and plug the power cord into a wall outlet. Press the MENU button until your desired program is shown on the LCD.
- Press the COLOR button to select the desired crust color.
- Set the delay time with ▲ or ▼ button. This step may be skipped if you want the bread make to start working immediately.

- For the program of Basic, French, Whole wheat, Sandwich and cake beeps sound will be heard during kneading and in the ingredients are added and put into the bread pan.
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- Let the bread pan cool down before removing the bread. Then use non-stick spatula to gently loosen the sides of the bread from the pan.
- Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.

CLEANING AND MAINTENANCE

- Before cleaning, unplug the appliance and wait for the appliance to cool down.
- Wipe the inside and outside of the bread pan with damp cloths, do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely before installing.
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