

SAKI

Bread Maker User Manual



Questions or Concerns?

Email us at support@saki.us



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IMPORTANT SAFETY INSTRUCTIONS

Follow safety precautions when using electrical appliances to reduce the risks of fire, damage, shock, and injury.

General Precautions

- **Read all instructions:** Before using your bread maker, read all the instructions provided in this manual.
- **Avoid hot surfaces:**
 - Do not touch the hot surfaces of the appliance.
 - Always use the handles or knobs.
 - Use oven mitts or pot holders to handle the hot bread pan or freshly baked bread.
 - No hand inside the oven: After removing the bread pan, do not put your hand inside the oven chamber.
- **Avoid electric shock:** To protect against electric shock, refrain from immersing the cord, plug, or bread maker in water or any other liquid.
- **Close supervision around children:** Always supervise the appliance when it's used near or by children.
- **Unplug when not in use and before cleaning:** Unplug the bread maker when not in use or before cleaning. Allow it to cool down before adding or removing parts.
- **Do not use if damaged:** Do not operate the bread maker if it has a damaged cord or plug, if it malfunctions, or if it has been damaged in any manner.
- **Use recommended accessories:** Using accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or personal injury.
- **Indoor use only:** The bread maker is for indoor use only. Do not use it outdoors.

Usage Precautions

- **Proper cord management:** Do not let the cord hang over the edge of the table, counter, or touch hot surfaces
- **Proper placement of appliance:** Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- **Use for intended purpose only:** Use the bread maker for its intended use only.
- **Proper disconnection of power:** To disconnect power, press the stop button to turn the control off, then remove the plug from the wall outlet. Do not pull the cord to disconnect.
- **Be cautious when moving:** Exercise extreme caution when moving the appliance during operation.

WARNINGS

- **Fire hazard:** Never leave the bread maker unattended while it is in operation. Unattended cooking may cause a fire.
- **Burn hazard:** Avoid touching hot surfaces directly. Use the handles and knobs at all times.
 - Use oven mitts when handling hot parts.
 - Allow the appliance to cool before touching parts.
 - Wear gloves when removing the bread pan.
 - Open the lid carefully to avoid steam burns.
- **Electrical shock hazard:** To protect against electrical shock, do not immerse the cord, plug, or the bread maker itself in water or any other liquid.
 - Use a 120V AC power source that aligns with the nameplate. Ensure proper grounding.
 - Avoid placing the power cord near hot appliances, under heavy items, or squeezed between objects.
 - Refrain from using or modifying any damaged components.
 - Use an electrical outlet rated at 15A minimum, without overloading it.
 - Ensure the power plug is securely inserted.

- In case of serious damage, burning smell, electric shock, or power fluctuation, stop using the product and contact Saki Services immediately.
 - Maintain a minimum 10-inch clearance from the radiator.
 - Do not touch the device or power cord with wet hands.
- **Child safety:** This bread maker should not be used by children and care should be taken when used near children.
 - **Appliance misuse:** Only use the bread maker for its intended use. Misuse can lead to injury or damage to the appliance.

CAUTIONS

- **Placement:** Do not place the bread maker near the edge of a countertop or table. Do not place it near a hot gas or electric burner, or in a heated oven.
- **Cord:** Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.,
- **Attachments:** Use only the manufacturer-recommended attachments to avoid hazards.
- **Moving the appliance:** Be very cautious when moving the appliance during operation to prevent spillage or injury.
- **Cleaning:** Unplug the bread maker and allow it to cool before cleaning. Do not immerse the appliance in water or any other liquid.
- **Damage:** In case of damage or malfunction, stop using the appliance immediately and contact the manufacturer or a certified repair shop.
- Do not attempt to repair or modify the bread maker yourself. If repairs are needed, contact customer service or a qualified repair technician.

OTHER IMPORTANT WARNINGS

- **Air circulation:** Ensure adequate air circulation around the appliance. Avoid blocking or covering air vents on the lid or sides.
- **Handling the baking pan:** Hold the baking pan with both hands when removing bread, and avoid placing fingers in the receptacle to prevent injury and burns. Don't forcibly remove the bread pan during operation to avoid burns or product malfunction.
- **Location and setting:** Avoid using the product in direct sunlight, damp places, or near heat sources. Do not place it over direct heat to prevent fire, damage, or breakdown.
- **Ingredient and item use:** Don't exceed the product's capacity with excessive ingredients or large items, which may cause damage or electric shock.
- **Before first use:** Remove all packaging, labels, stickers, and foreign matter.
- **Cleaning:** Don't submerge the bottom of the baking pan in water to prevent corrosion or damage to the rotating shaft.
- **Intended use:** Use the bread maker only for its designated purposes
- For safe and efficient use of your bread maker, follow these safety guidelines along with those provided in the user manual. In case of any issues or queries, please contact our customer service team at **support@saki.us**.

GETTING TO KNOW YOUR BREAD MACHINE

Specifications

Model Name:	SAKI Artisan Bread Machine
Power:	850W
Voltage & Frequency:	AC 110-120V / 50-60 Hz
Dimensions:	10.5" (L) x 17" (W) x 14" (H)
Capacity:	3lb (1500g)
Weight:	14.7 lb (6.7 kg)

PRODUCT FEATURES

- **Baking programs:**

Features 12 automatic baking programs: Basic, Quick, Sweet, Whole Wheat, Gluten-Free, Dough, Knead, Cake, Jam, Yogurt, Bake, Custom.

- **Timer and memory features:**

15-hour advance timer

10-minute power-off memory

1-hour post-baking warm function

- **Accessories:**

Includes ceramic bread pan, kneading paddle (2), measuring cup, hook.

- **Bread and crust options:**

Bread size options: 1000g, 1250g, 1500g.

- **Crust color settings:** light, medium, dark.

- **Display and controls:**

Large LCD display with touch keys, self-locking function.

- **7 easy buttons:**

Menu, Color, Time (+), Time (-), Loaf Size, Start/Stop/Pause, Power On/Off.

- **Baking process and timer:**

5-phase baking process: Mixing, Kneading, Rising, Proofing, Baking. Timer displays remaining bake cycle time.

- **Cleaning and maintenance:**

Non-stick ceramic bread pan for easy cleaning.

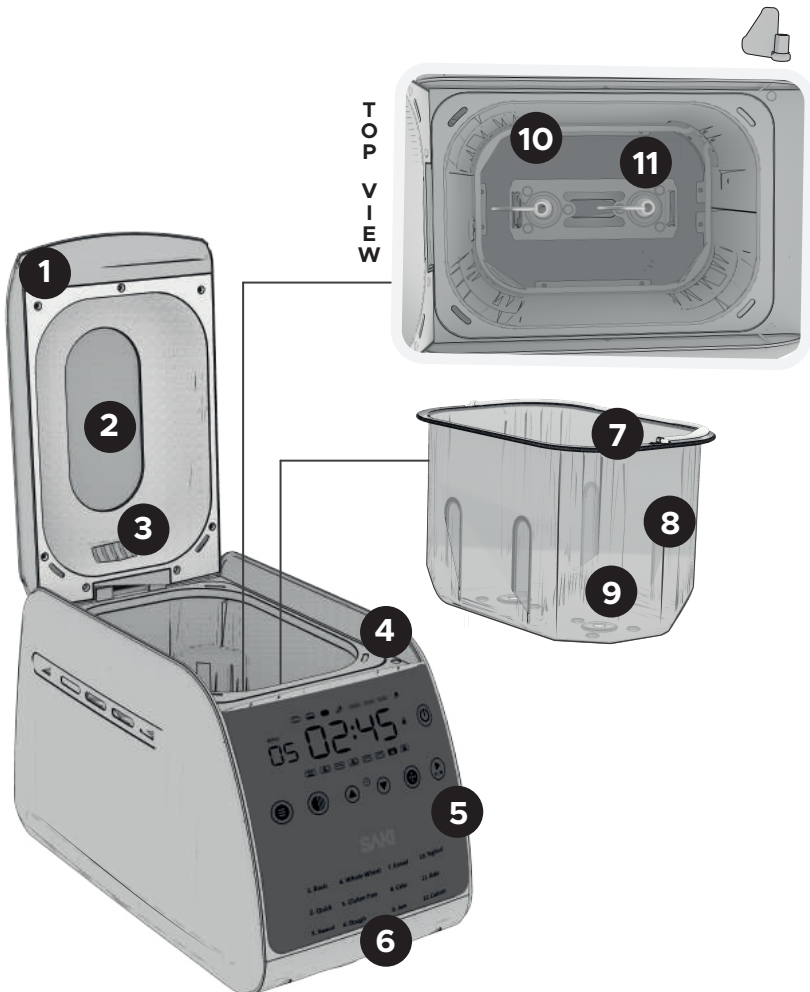
- **Motor:**

High-performance, quiet AC motor.

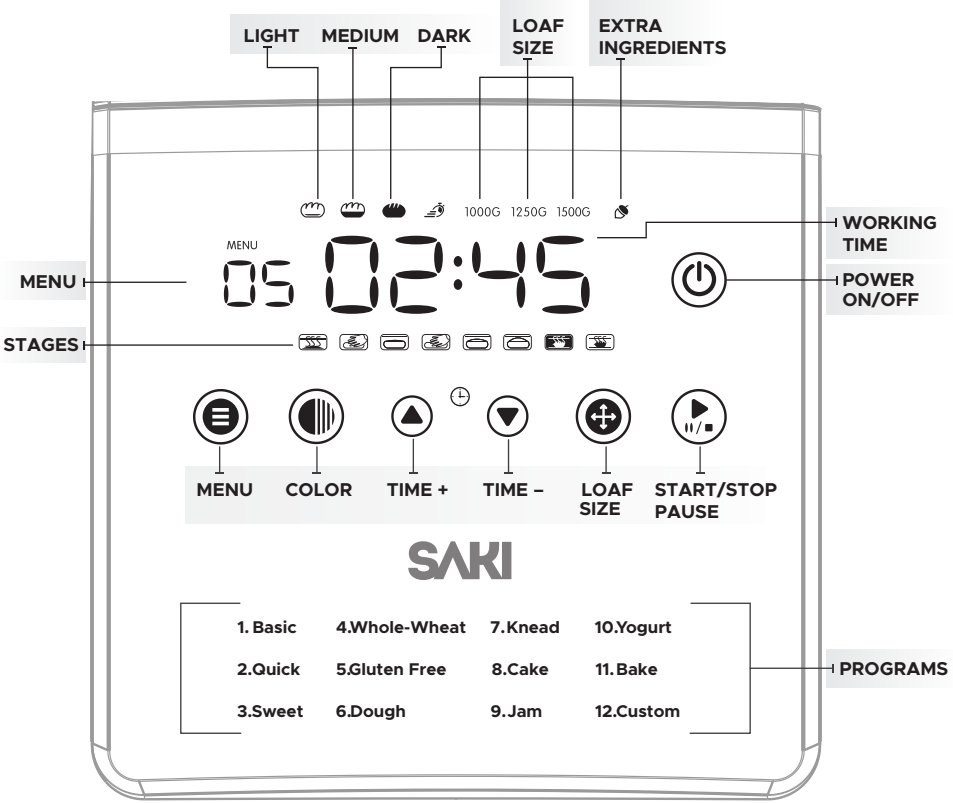


PARTS

- 1 Transparent Window
- 2 Top Lid
- 3 Steam Vent
- 4 Main Body
- 5 Control Panel
- 6 Heat System
- 7 Baking Pan Handle
- 8 Baking Pan
- 9 Baking Pan Receptacle
- 10 Main Heater
- 11 Kneading Paddles



CONTROL PANEL



Stages of Bread-Making*

The production stage in progress is indicated by flashing symbols.



BUTTONS

Start/ Stop/ Pause Button

The Start/stop/pause button has multiple functions:

- Pressing it starts the program with a flashing colon.
- A quick press pauses the program with a flashing time and colon.
- Holding the button for about 3 seconds stops the program.
- The same applies when stopping the temperature maintenance mode.
- **Caution:** Limit the PAUSE function to 5 minutes maximum. During the pause, use a spatula to push the dough towards the bottom of the bread pan. Extended pauses can negatively impact dough processing and baking results.

Menu Button

Use the MENU button to select a program. Press it repeatedly to scroll through the menu options. The display screen and beeps will indicate the available programs. Stop when you see the desired program number and time. If you pass it, keep pressing until the program number appears again.

Crust Color Selection

Use the COLOR button to select a LIGHT, MEDIUM, or DARK crust for your bread. Keep in mind that this feature is not available for DOUGH, KNEAD, JAM, or YOGURT programs.

Rapid

Additionally, in the BASIC, SWEET, and WHOLE-WHEAT programs, you can use the COLOR button to speed up the baking time.

Loaf Size Selection

Use the LOAF SIZE button to select the desired loaf size - 2 lb (1000g), 2.5lb (1250g), or 3 lb. (1500g). The program durations will adjust accordingly, and the display screen will show the duration information.

Note: The LOAF SIZE button is compatible only with BASIC, QUICK, SWEET, WHOLE-WHEAT, and GLUTEN FREE programs. It does not work with DOUGH, KNEAD, CAKE, JAM, YOGHURT, BAKE, or CUSTOM programs.

Enhancing Flavors And Adding Ingredients:

There are three ways to achieve this:

- Add extra ingredients to the bread pan.
- When you hear 10 beeps and see a notification (🔔), open the lid to add more ingredients.
- For the DOUGH program, knead in extra ingredients by hand before shaping and baking.

HOW TO SET DISPLAY TIMER

To set the display timer, follow these steps:

- Press the TIMER button on the appliance.
- Use the arrow buttons or plus/minus buttons to adjust the desired time.
- Press the TIMER button again to confirm and start the timer.
- The display will show the set time and begin counting down.
- Once the set time elapses, an alert or signal will notify you.

Delay Function

To set a delayed start time for your bread:

- Select the program, loaf size, and crust color.
- Use the TIME+ button to add the desired delay time (up to 15 hours).
- Press START/STOP to activate the delay function.
- The display will show the countdown.
- Your bread will be ready at the specified time. If left inside, keep warm mode active for 1 hour.

Important Notes:

- Avoid using the delay function with ingredients that can spoil, such as eggs, milk, fruit, onions, cream, or cheese.
- Not suitable for the GLUTEN-FREE program.
- Not recommended for bread mixes.
- Not available for KNEAD, CAKE, JAM, YOGURT, or BAKE programs.

*The TIME buttons can also be used to set the program time for KNEAD, YOGURT, and BAKE programs, as well as the individual processing phases in the CUSTOM program.

ACCESSORIES

Bread Machine Accessories:



Liquid measuring cup (1):

Use this cup to accurately measure liquids for your bread-making recipes.



Bread removing hook (1):

The bread removing hook is a handy tool for safely and easily taking out the bread from the machine after baking. It helps in removing the kneading blades when they get stuck with the hot bread.



Measuring spoon (1):

This spoon helps you measure small amounts of ingredients with precision. Suitable for dry yeast, salt, sugar and other ingredients measuring usage.



Recipe book and tips:

The guides and tips offer instructions and suggestions for making delicious bread with your machine. They cover ingredient ratios, program settings, and provide additional recipe ideas.

For more tips, refer to the "Hints & Tips on Making Bread" section in the user manual.

Find recipes at www.saki.us

TIPS ON MAKING BREAD

For consistent results, follow these guidelines when baking bread, despite possible variations in height and shape.

- **Use fresh ingredients:** Old or stale ingredients can affect the taste and texture of your bread.
- **Measure your ingredients accurately:** For accurate measurements, use a kitchen scale if possible. When using Saki's measuring cups or spoons, fill them to the brim and level off without tapping or packing tightly.
- **Be cautious when adjusting the water temperature for your bread:** Consider the season or room temperature. If the room temperature is high (77°F, 25°C), use colder water (41°F, 5°C) to prevent unintended rising. If the bread doesn't rise enough due to low room temperature (50°F, 10°C), use warmer water (68°F, 20°C).
- **Use the correct type of flour:** The type of flour you use will affect the taste and texture of your bread. For example, bread flour will produce a loaf of bread with a higher gluten content, which will make it chewier.
- **Add the ingredients in the correct order:** The order in which you add the ingredients can affect the outcome of your bread. For example, if you add the yeast to the wet ingredients first, it may not activate properly.
- **Knead the dough for the correct amount of time:** Kneading helps to develop the gluten in the dough, which gives the bread its structure.
- **Let the dough rise in a warm place:** The ideal temperature for bread making is between 75 and 85 degrees Fahrenheit.
- **Do not overmix the dough:** Overmixing can break down the gluten in the dough, which can make it tough.
- **Bake the bread for the correct amount of time:** If you bake the bread for too long, it will become dry and hard.
- **Let the bread cool completely before slicing and serving:** Slicing and serving a warm loaf of bread will make it more crumbly.
- **To avoid overflow and burning, do not exceed the capacity of the baking pan:** This can cause a burning odor or smoke from the heater. Additionally, avoid placing large and hard ingredients in the baking pan to prevent damage to the non-stick coating and kneading blades.

Reminder:

- Clean the bread maker after each use. This will help to prevent the build-up of bacteria and mold.
- Store the bread maker in a cool, dry place. Storing the bread maker in a cool, dry place will help to extend its lifespan.

INGREDIENTS

Here are some common ingredients used in bread making and their effects on the bread:

- **Flour:** The main ingredient in bread, flour provides structure and texture. Different types of flour have different properties, which will affect the taste and texture of the bread.
 - **Bread flour:** Bread flour is a type of flour that has a high gluten content. Gluten is a protein that gives bread its structure and elasticity. Bread flour is often used for making white bread, but it can also be used for making other types of bread, such as sourdough bread.
 - **Whole wheat flour:** Whole wheat flour is made from the entire wheat kernel, including the bran and germ. This gives whole wheat flour a higher fiber content than other types of flour. Whole wheat flour can be used to make bread, but it may result in a denser loaf of bread.
 - **All-purpose flour:** All-purpose flour is a type of flour that has a medium gluten content. It is a good all-purpose flour that can be used for making a variety of baked goods, including bread, cakes, and pastries.
 - **Gluten-free flour:** Gluten-free flour is made from a variety of flours, such as rice flour, tapioca flour, and potato starch. Gluten-free flour can be used to make bread, but it may require some additional ingredients, such as xanthan gum, to give the bread structure.
- **Yeast:** Yeast is a living organism that produces carbon dioxide gas, which causes the dough to rise. The amount of yeast you use will affect the rise of the bread.
 - **Dry yeast:** Dry yeast is a dehydrated type of yeast commonly used in bread making. It must be dissolved in warm water before use. Store opened yeast in the fridge and use within 48 hours. Use the recommended amount in the recipe to avoid overflow.
 - **Instant yeast:** Instant yeast is a type of yeast that has been pre-hydrated. It can be added directly to dry ingredients without having to be dissolved in water first. Instant yeast is often used in bread machines because it is more convenient.
- **Water:** Water is essential for bread making. It helps to activate the yeast and gives the dough its structure. The amount of water you use will affect the consistency of the dough.
- **Salt:** Salt enhances the flavor of bread and helps to control the rising of the dough. The amount of salt you use will affect the taste of the bread. Table salt, sea salt or kosher salt all can be used.

- **Sugar:** Sugar adds sweetness and helps brown the crust of the bread. The amount used affects the bread's sweetness. Avoid substituting with powdered sugar, brown sugar, or artificial sweeteners, unless specified. If the recipe doesn't specify, you can use honey, brown sugar, golden or similar alternatives.
- **Oil or Butter:** Oil or butter contributes richness, flavor, and moisture to bread. The quantity used influences the bread's texture, with more oil or butter resulting in increased tenderness. Unless stated otherwise in the recipe, vegetable oil or olive oil can be substituted for butter.
- **Eggs:** Eggs enhance richness and flavor, while also binding the ingredients in bread. The amount of eggs affects the bread's texture, with more eggs yielding a denser result. Use room temperature eggs, unless instructed otherwise. Avoid using fresh eggs with the delay function.
- **Dairy Products:** Dairy products like milk, yogurt, or sour cream enhance the richness, flavor, and moisture of bread. The choice of dairy product influences the taste and texture. Milk creates a lighter bread, while yogurt or sour cream result in a denser texture.
- **Other Ingredients:** Various ingredients can be incorporated into bread making, including nuts, seeds, fruits, vegetables, and spices. These additions contribute to the flavor, texture, and nutritional value of the bread.

PROGRAM CYCLE TIMES

Program Name	Loaf Size	Timings	Time to Add Ingredients	Rapid Time	Time to Add Ingredients	Crust Color			Delay Timer
						Light	Medium	Dark	
1. Basic	2 lb	3.05	2.40	2.05	1.45	☑	☑	☑	☑
	2.5 lb	3.10	2.45	2.10	1.50				
	3 lb	3.15	2.50	2.15	1.55				
2. Quick	2 lb	2.05	1.45			☑	☑	☑	☑
	2.5 lb	2.10	1.50						
	3 lb	2.15	1.55						
3. Sweet	2 lb	3.25	2.25	1.55	1.35	☑	☑	☑	☑
	2.5 lb	3.30	2.30	2.00	1.40				
	3 lb	3.35	2.35	2.05	1.45				
4. Whole Wheat	2 lb	3.05	2.20	2.05	1.35	☑	☑	☑	☑
	2.5 lb	3.10	2.25	2.10	1.40				
	3 lb	3.15	2.30	2.15	1.45				
5. Gluten Free	2 lb	2.30	2.00			☑	☑	☑	☑
	2.5 lb	2.35	2.05						
	3 lb	2.40	2.10						
6. Dough		1.50						☑	
7. Knead		0.10							
8. Cake		1.50	1.35			☑	☑	☑	
9. Jam		1.20							
10. Yogurt		10.00							
11. Bake		1.00				☑	☑	☑	
12. Custom		3.10				☑	☑	☑	☑

- The time is shown as HOUR.MINUTE
- The ☑ figure indicates the availability of the option.

1. MAKING BASIC BREAD

The basic bread program on your bread maker is specifically designed for baking a simple loaf of bread. It features a longer rise time and a moderate baking temperature. This is because basic breads, without any special ingredients, require more time to rise and develop their flavor.

Basic Bread Recipe

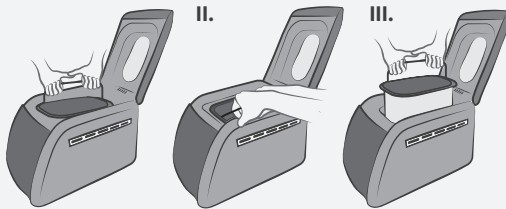
Here's a sample recipe for basic white bread using the basic program:

Baking Time: 3 hours 5 minutes

Ingredients:

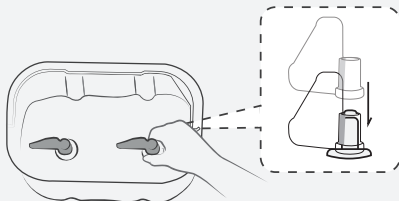
- 1 1/4 cups warm water
- 1 tablespoon vegetable oil
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 cups bread flour
- 1 teaspoon active dry yeast

1. Remove the baking pan from the machine.



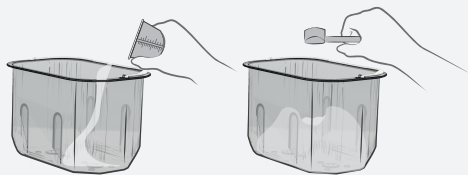
- While wearing oven mitts, hold the bread pan's metal handle with both hands from each end.
- Tilt the bread pan towards you to unlatch it.
- Then, tilt the bread pan upward to remove it.

2. Attach the kneading paddles to the shafts in the baking pan.



- Clean the pan and paddles before use.
- Attach the paddles securely to the rotating shafts as shown.
- Note that the paddles may have slight movement when attached.

3. Add ingredients listed into the baking pan.



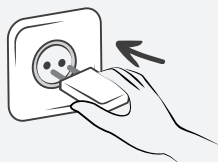
- Add ingredients in this order and measure precisely:
 - Liquids (water, milk, eggs*),
 - Oil or butter, Bread flour,
 - Sugar, powdered flour, salt.
 - Make a hole in the flour for the yeast, ensuring it doesn't touch any liquid.

4. Place the baking pan into the machine and close the lid.



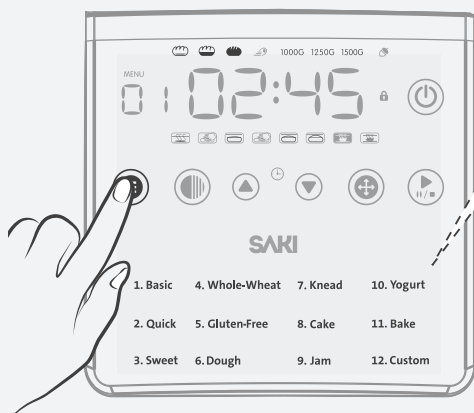
- Hold the bread pan handle securely.
- Place the pan in the baking chamber without using the handle for insertion.
- Firmly push down on both ends of the pan until it clicks into place using your fingers.

5. Insert the power plug into an electrical outlet.



- Ensure your hands are dry before touching the power cord.
- Insert the power plug fully, avoiding a loose connection.

6. Press MENU and select program 1 (BASIC).



When you choose a menu, the baking time will be shown on the screen.



- Press MENU button select program #1 (BASIC).
- Select LOAF SIZE.
- Select CRUST COLOR.

7. Press the start/stop button to start cycle.



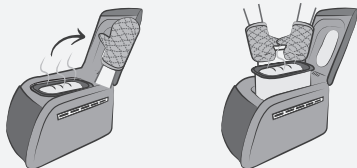
- To start the baking program, press the start/stop button.
- If the cycle doesn't start after a short press, ensure that the lid is completely closed.

8. Press the start/stop button after program ends.



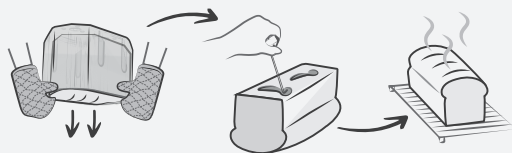
- To start the baking program, press the start/stop button.
- If the cycle doesn't start after a short press, ensure that the lid is completely closed.

9. Open the lid and take out the baking pan.



- Protect yourself from burns by wearing oven mitts or using a towel.
- Open the lid and remove the baking pan as instructed.

10. Remove the bread from the baking pan.



- Carefully flip the baking pan over to remove the bread using the hook.
- Wear oven mitts for safety.
- Use the hook to remove the paddles.
- Place the hot loaf on a heat-resistant surface to release moisture and cool down.

11. Unplug the power cord.



- After bread making, unplug the power cord from the outlet.
- Always hold and unplug by the power plug, not the cord.

2. QUICK PROGRAM

The quick bread program on your bread maker is a specialized setting for baking quick breads such as white, wheat and rye bread. Quick breads are typically made with baking powder or baking soda instead of yeast, allowing for shorter rising times. This makes them perfect when time is limited.

Quick Bread Recipe

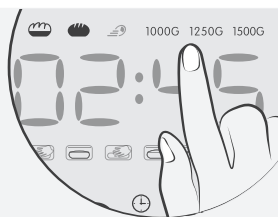
Here's a sample recipe for quick bread using the quick program:

Baking Time: 2 hours 5 minutes

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 egg
- 1 teaspoon vanilla extract
- Optional: 1 cup of your choice of mix-ins (e.g., chocolate chips, nuts, dried fruits)

1. Select loaf size, crust color and start the cycle.



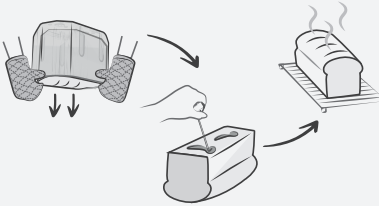
- Add ingredients to the bread pan following the recommended order: liquids first, then dry ingredients, and finally yeast.
- Optionally, include mix-ins like chocolate chips or nuts on top. Place the pan in the bread maker.
- Select the quick program setting, adjust loaf size or crust color, and start.

2. Press the stop button after the cycle ends.



- Start the bread machine and let it complete the quick bread program cycle. The machine will handle the mixing, kneading, and baking process.
- When the bread is finished baking, the bread maker will beep. Press the stop button at that time.

3. Remove the bread from the baking pan.



- When baking is done, use oven mitts or hot pads to remove the hot pan from the machine.
- Let the sweet bread cool in the pan for a few minutes, then transfer it to a wire rack for complete cooling before slicing.
- Quick breads are delicious for breakfast or as a snack.

3.SWEET PROGRAM

The sweet bread program on a bread maker is designed for baking sweet bread. It has a longer rise time, higher baking temperature, and shorter kneading time. Sweet breads contain more sugar, which affects rising and dough consistency.

Sweet Bread Recipe

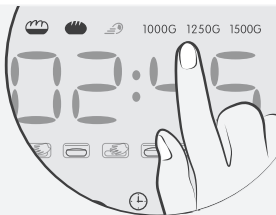
Here's a sample recipe for sweet bread using the sweet program:

Baking Time: 3 hours 25 minutes

Ingredients:

- 1 cup warm milk
- 1/4 cup granulated sugar
- 3 tablespoons unsalted butter, softened
- 1 large egg
- 3 1/2 cups all-purpose flour
- 2 teaspoons active dry yeast
- 1/2 teaspoon salt
- Optional: 1/2 cup dry fruits, nuts, fruit zest or chocolate chips for added flavor or brush the top with a warm honey

1. Select loaf size, crust color and start the cycle.



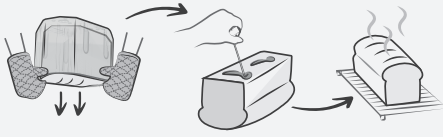
- Add ingredients to the bread pan as directed: usually liquids first, then dry ingredients, and finally yeast.
- Put the pan in the bread maker.
- Select the sweet program setting, adjust loaf size or crust color, and press start.

2. Press the stop button after the cycle ends.



- Start the bread machine and let it complete the quick bread program cycle. The machine will handle the mixing, kneading, and baking process.
- When the bread is finished baking, the bread maker will beep. Press the stop button at that time.

3. Remove the bread from the baking pan.



- When baking is done, use oven mitts or hot pads to remove the hot pan from the machine.
- Let the sweet bread cool in the pan for a few minutes, then transfer it to a wire rack for complete cooling before slicing.
- Enjoy the bread plain or with butter, jam, or other toppings.

4.WHOLE-WHEAT PROGRAM

The whole wheat bread program on a bread maker is a specific setting designed to help you bake whole wheat bread. This setting typically includes a longer rise time and a higher baking temperature because whole wheat flour absorbs more liquid and produces a denser dough than white flour.

Sourdough Bread Recipe

Here's a sample recipe for sourdough bread using the whole-wheat program:

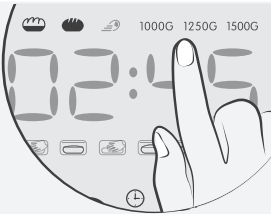
Prep Time: 10 minutes

Baking Time: 3 hours 5 minutes

Ingredients:

- 1 cup of sourdough starter
- 1 1/4 cups of water
- 3 cups of whole wheat flour
- 1 1/2 teaspoons of salt
- 1 tablespoon of sugar or honey
- 2 tablespoons of olive oil
- 1 1/2 teaspoons of dry active yeast (optional, can help with rise)

1. Select loaf size, crust color and start the cycle.



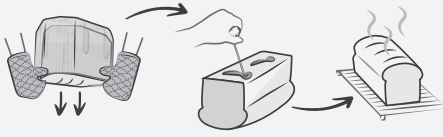
- Add ingredients to the bread pan as directed: usually liquids first, then dry ingredients, and finally yeast.
- Put the pan in the bread maker.
- Select the sweet program setting, adjust loaf size or crust color, and press start.

2. Press the stop button after the cycle ends.



- Check the dough during the kneading cycle; it should form a smooth ball.
- If it's too dry or too wet, adjust by adding a bit of water or flour.
- When the bread is finished baking, the bread maker will beep.
- Press the stop button at that time.

3. Remove the bread from the baking pan.



- Once the bread is done, carefully remove it from the bread maker and let it cool on a wire rack before slicing.
- Unplug the power cord.

Note: The use of sourdough starter in combination with whole wheat flour might require some adjustments and experimentation, as the behavior of sourdough can vary based on many factors, including the maturity of your starter and the temperature and humidity of your environment.

5. GLUTEN-FREE PROGRAM

The gluten-free setting on your bread maker changes the mix, rise, and bake times for gluten-free flours. Pick a gluten-free flour blend you like, add more liquid than usual, and tweak as needed. A typical gluten-free loaf, denser and less-risen than regular bread, takes **2 hours 35 minutes** to bake.

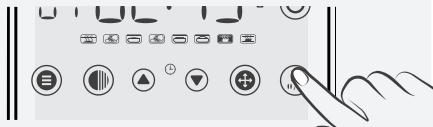
Gluten-Free Bread Recipe

Here's a sample recipe for gluten-free bread using the gluten-free program:

Ingredients:

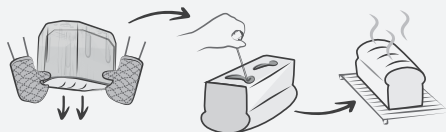
- 1 1/2 cups warm water
- 2 tablespoons sugar
- 2 teaspoons active dry yeast
- 2 tablespoons olive oil, plus more for greasing the bread pan
- 2 large eggs
- 2 teaspoons xanthan gum
- 1 teaspoon salt
- 3 cups gluten-free flour blend

1. Add all ingredients and start the cycle.



- Oil the bread pan.
- Mix warm water, sugar, and yeast in it and let sit until foamy (about 5 minutes).
- Add olive oil, eggs, xanthan gum, salt, and gluten-free flour.
- Choose the gluten-free setting on your bread maker and start it.

2. Remove the bread from the pan and enjoy!



- The bread maker mixes, rises, and bakes the bread.
- The bread maker beeps when the bread is finished baking. Remove the bread from the pan and let it cool before slicing.
- Gluten-free baking can take practice.
- Don't worry if it's not perfect at first. Good luck!

6. DOUGH PROGRAM

The bread maker's dough program mixes, kneads, and rises dough. It combines ingredients, develops structure, and allows the dough to rise and become elastic. Use it for various recipes like pizza. After rising, bake in an oven or shape and bake in the bread machine without kneading blades, adding desired ingredients.

Pizza Dough Recipe

Here's a sample recipe for making pizza dough using the dough program:

Prep Time: 1 hour 50 minutes

Bake Time: 20-25 minutes

Ingredients

- 1 cup warm water
- 2 tablespoons olive oil, plus more for greasing the bowl
- 1 teaspoon salt
- 3 cups all-purpose flour, plus more for dusting the work surface
- 2 teaspoons active dry yeast
- Your favorite pizza toppings

1. Add all ingredients and start the cycle.

I.



II.



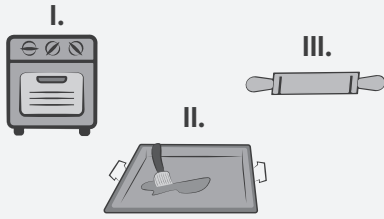
- Oil the bread pan.
- Mix warm water, sugar, and yeast in it and let sit until foamy (about 5 minutes).
- Add olive oil, eggs, xanthan gum, salt, and gluten-free flour.
- Choose the gluten-free setting on your bread maker and start it.

2. After the cycle, transfer the dough to a greased bowl, cover, and let it rise.



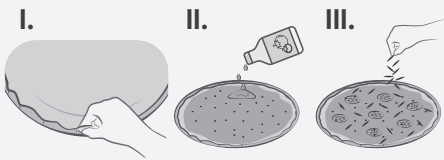
- Once the dough cycle finishes, transfer the dough to a floured surface.
- Shape it into a ball and place it in a greased bowl.
- Cover with plastic wrap and let it rise in a warm place for 1 hour until doubled in size.
- Unplug the bread machine's power cord.

3. Baking the dough.



- Preheat the oven to 450 degrees Fahrenheit.
- Roll out the pizza dough to desired shape and thickness.
- Place it on a baking sheet or pizza stone.

4. Pinch the edges and spread the tomato sauce



- Pinch the edges of the dough.
- Spread tomato puree evenly over the dough and sprinkle with oregano.
- Arrange sliced tomatoes on top and sprinkle grated cheese.

5. Add preferred toppings.



- Add your desired toppings such as tomato sauce, cheese, vegetables, and meats.
- Bake the pizza for 15-20 minutes until the crust is golden brown, the cheese is melted and bubbly.
- Remove from the oven, cool briefly, slice, and enjoy your homemade pizza!

7. KNEAD PROGRAM

The knead program in a bread maker is designed to combine and knead dough. It involves mixing, kneading, and resting steps. Mixing blends the ingredients, kneading develops gluten for structure, and resting allows the dough to become more elastic as the gluten relaxes.

Pasta Dough Recipe

Here's a sample recipe for making pizza dough using the dough program:

Prep Time: 10 minutes

Ingredients

- 2 cups of all-purpose flour
- 3 large eggs
- 1 tablespoon of olive oil
- 1/2 teaspoon of salt

Here are some additional tips for making this recipe:

- Use your preferred type of flour for this recipe.
- If the dough is too sticky, you can add a little more flour.
- If the dough is too dry, you can add a little more water.
- To prevent the dough from sticking to the work surface, dust it with flour.
- To prevent the pasta from sticking to each other, cook it in a large pot of boiling water and stir constantly.

1. Add all ingredients and start the cycle.



- Add ingredients to the bread maker pan in the listed order.
- Close the lid, select the dough setting (7), and press start.
- Let the bread maker knead and mix the ingredients until a smooth dough forms.
- Adjust the consistency by adding a small amount of water or flour if necessary.

2. Stop the cycle when the dough is ready.



- The program beeps 10 times when the dough is ready.
- Press the start/stop button to end the cycle.
- Remove the dough from the bread maker and transfer it to a floured surface.

3. Shape the dough as desired, boil it, and enjoy!



- Divide the dough and roll each portion to the desired thickness with a rolling pin or pasta machine.
- Cut the rolled dough into desired pasta shapes.
- Cook the fresh pasta in boiling water for a few minutes until al dente.
- Drain the cooked pasta and serve with your preferred sauce or toppings.
- Enjoy your homemade pasta!

8.CAKE PROGRAM

The bread maker's cake setting, taking about **1 hour 50 minutes**, mixes, kneads, rises, and bakes a cake. This process prepares ingredients, forms structure, allows rising, and bakes the cake.

The result is a moist cake you can enjoy as-is or with frosting

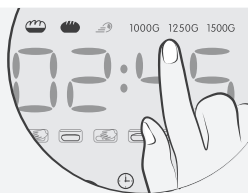
Tea Loaf Cake Recipe

Here's a sample recipe for making tea loaf using the cake program:

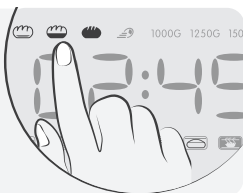
Ingredients:

- 1 cup of strong brewed tea
- 1 cup of sugar
- 2 cups of mixed dried fruit (raisins, currants, candied peel, etc.)
- 2 cups of self-raising flour
- 1 large egg

1. Select loaf size



2. Choose the desired crust color



3. Press the start button to begin the cycle.



4. When the nut icon appears and beeps, add the mixed fruits.



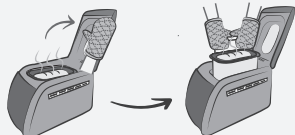
5. The program beeps 10 times when the cake is ready.



6. Press the stop button once the cycle is finished.



7. Let the baking pan cool down.



8. Unplug the power cord.



9. JAM PROGRAM

The bread maker's jam program makes jam from fruit and sugar in **1 hour 20 minutes**.

- Use fresh, unbruised fruit, chopping large ones into smaller pieces.
- Use preserving sugar from grocery stores, which has added pectin for a better set.
- If your fruit is low in pectin, add lemon juice or extra pectin.
- The jam can be refrigerated for 2 weeks or frozen for up to 6 months.

Strawberry Jam Recipe

Here's a sample recipe for making jam using the jam program:

Ingredients

- 4 cups of fresh strawberries, hulled and halved
- 2 cups of sugar
- 1/4 cup of lemon juice

1. Select the jam program (9), and start the cycle.



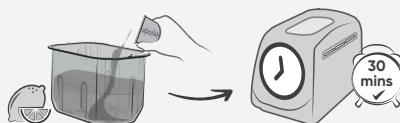
- Place the strawberries into the bread machine pan.
- Sprinkle the sugar over the strawberries.
- Pour the lemon juice over the sugar.
- Close the lid of the bread machine and select the jam program (9), then press start.

2. Test the jam's consistency.



- After the cycle, test the jam's consistency.
- Cool a small sample on a saucer; if it wrinkles when you swipe your finger across it, it's ready to jar.

3. If the jam hasn't reached the desired thickness.



- If the jam doesn't set, add extra lemon juice or pectin and cook longer using the BAKE setting.
- Choose bake program (11), hit TIME, and bake 0 more minutes or until it reaches the right consistency.

4. Remove the pan and transfer the jam into a jar.



- Carefully remove the hot bread pan and pour the jam into a sterilized, pre-warmed jar.
- Seal and let it cool.
- If the jam isn't set enough, use the BAKE setting as described earlier.
- Unplug the power cord, holding the protected plug head.

To use the jam program in a bread maker, you will need to gather the following ingredients:

- **Fruit:** Any type of fruit can be used to make jam, but some popular choices include strawberries, blueberries, raspberries, and peaches.
- **Sugar:** The amount of sugar you need will depend on the type of fruit you are using and your desired sweetness level. A good starting point is 1 cup of sugar per 3 cups of fruit.
- **Pectin:** Pectin is a natural thickener that adds structure to jam. High-pectin fruits may not require additional pectin, but for low-pectin fruits, add 1 tablespoon of pectin per 3 cups of fruit.

Here are some additional tips for making jam in a bread maker:

- If you are using a low-pectin fruit, you may need to cook the jam for a longer period of time.
- If the jam is too runny, you can thicken it by adding a little more sugar or pectin.
- To prevent the jam from crystallizing, let it cool completely before storing it.
- Enjoy your homemade jam!

10. YOGURT PROGRAM

The yogurt program on a bread machine allows you to make homemade yogurt. It heats the milk and plain yogurt to a specific temperature for culturing. The yogurt program takes **1 hour 20 minutes**. It can be delayed up to 12 hours by setting the time delay on your bread machine before starting.

Yogurt Program Recipe

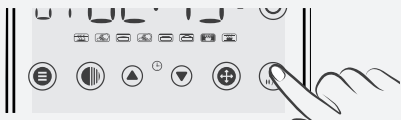
Here's a sample recipe for making yogurt using the yogurt program:

Ingredients:

4 cups whole milk

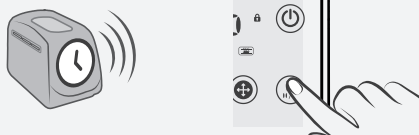
1/4 cup plain yogurt with active cultures

1. Select the yogurt program (10), and start the cycle.



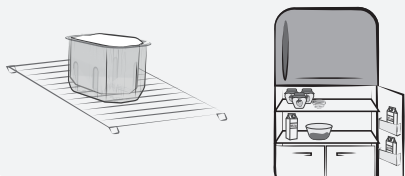
- Put the ingredients into the bread pan in the specified order and close the lid.
- Press MENU and select program 10 (YOGHURT).
- Press START/STOP to

2. After the cycle is finished, stop the program and open the lid.



- The program will continue and beep 10 times when finished.
- Press START/STOP and open the lid.
- Unplug the power cord, holding the protected plug head.

3. Remove the pan and refrigerate it.



- Once the program is finished, remove the pan from the machine and cover it with a clean kitchen towel.
- Refrigerate the pan to cool and thicken the yogurt for at least 4 hours or overnight.
- After chilling, your homemade yogurt is ready to enjoy.

WARNING: Do not store yogurt in the refrigerator for more than 4 days after making it. Ensure you use fresh ingredients and avoid using expired milk in the appliance.

Here are tips for using the yogurt program:

- Use whole milk for best results.
- Use plain yogurt with active cultures.
- Avoid adding excessive sugar, as it can hinder the culturing process.
- Allow the yogurt to cool completely before refrigerating.
- The yogurt program on a bread machine is a convenient way to make a variety of yogurt flavors.

YOGURT SERVING SUGGESTIONS

- Flavorings should be added to the yogurt after it is made, not beforehand.
- For the freshest taste, add fruit or flavorings just before consuming the yogurt.
- Flavored yogurt can be stored in the refrigerator for up to 4 days.
- The recipes provided below are for making a single cup of yogurt.
- Sweeten your yogurt as desired using honey, maple syrup, or sugar.

Suggestions	Ingredients
Apple	¼ small apple
Blueberry	1 tbsp blueberry preserve
Chocolate	2 tbsp chocolate syrup / 1 tbsp chocolate milk powder / 1 tsp shaved chocolate (optional)
Honey	1 tbsp honey
Lemon	2 tsp fresh lemon juice
Lime	2 tsp fresh lime juice
Maple-Nut	1 tsp maple syrup, 2-4 tbsp finely chopped nuts
Orange	2 tbsp orange marmalade or chopped orange
Prune	2 prunes, chopped
Raspberry	1 tbsp raspberry jam
Strawberry	1 tbsp strawberry jam or 2 tbsp strawberries, sliced
Vanilla	1 tsp vanilla extract
Almond	1 tbsp almonds chopped, 8 drops almond extract
Apricot	3 dried apricots, chopped
Banana	1½ tbsp honey, ⅓ cup banana, peeled and chopped
Cherry	1 tbsp cherry jam, 6 cherries, chopped and stones removed
Coffee	1 tsp instant coffee, dissolved in ½ tsp water
Peach	1 tbsp peach jam or 5 slices of peeled peach
Pear	5 thin slices of pear, chopped
Plum	2 small fresh plums, sliced

11. BAKE PROGRAM

The bread machine's bake program offers an effortless way to bake homemade bread without hand-kneading or a stand mixer. It's suitable for a variety of bread recipes like white bread, whole wheat bread, sourdough bread, sweet breads, quick breads, rolls, and pizza dough.

Sun-Dried Tomato, Cheese, and Olive Bread Recipe

Here's a sample recipe for Sun-Dried Tomato, Cheese, and Olive Bread to use with the dough and bake program on your bread machine.

Please note the estimated baking times:

Dough: 1 hour 50 min.

Baking Time: 1 hour

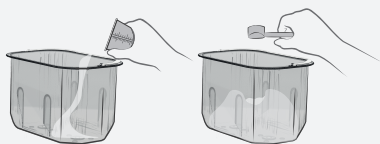
Ingredients:

- 1 cup warm water
- 3 cups bread flour
- 2 tablespoons olive oil
- 2 tablespoons sugar
- 1 teaspoon salt
- 2 teaspoons active dry yeast
- 1/3 cup sun-dried tomatoes, chopped
- 1/2 cup shredded cheese (such as cheddar or mozzarella)
- 1/4 cup sliced olives (black or green)

Step 1: Using oven mitts if needed, hold the bread pan's metal handle with both hands and tilt it to unlatch and remove it from the machine.

Step 2: Attach the clean kneading blades securely to the receptacles in the baking pan, ensuring full insertion onto the rotating shafts.

1. Add ingredients to pan.



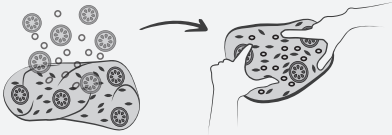
- Add accurately measured ingredients in the specified order of the recipe.
- Create a cavity in the flour and place yeast inside without touching liquids.
- Place the pan into the bread maker and close the lid.

2. Select program 6 (dough) and begin the cycle.



- Start by preparing the dough using the bread machine's dough program (6).
- This typically takes around 1 hour and 50 minutes.
- Once the dough program is complete, remove the dough from the machine and place it on a lightly floured surface.
- Wear oven mitts or protective gear.

3. Remove the dough from the pan and add the remaining ingredients.



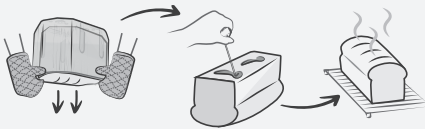
- Remove the kneading blades if attached.
- Add the chopped sun-dried tomatoes, shredded cheese, and sliced olives to the dough, gently kneading them into the mixture.
- Shape the dough into a loaf and place it back into the pan without the kneading paddles and close the lid.

4. Select the Program 11 (Bake) and start baking.



- Select the Bake program (11) and bake the bread for 1 hour.
- When the bread is ready, the timer will reach 0:00 and beep 10 times. The Keep Warm function will activate automatically. Press the start/stop button, open the lid.

5. Remove the bread from the pan and enjoy!



- Remove the bread from the oven and let it cool in the loaf pan for a few minutes.
- Transfer it to a wire rack to cool completely before slicing.
- Unplug the power cord, holding the protected plug head.

12. CUSTOM PROGRAM

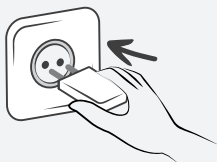
This program allows customization of the bread maker to suit your preferences. Adjust times, settings, and even create your own recipes. You can modify or skip any bread making steps as desired.

Here's how to do it:

- **Adjust Time and Settings:** Using the 'Program' button, select the stage you want to modify kneading, rising, baking, or keeping warm. Once selected, use the 'Time' buttons to increase or decrease the duration for that stage.
- **Create Recipes:** To make your own recipe, adjust the time for each stage as you like. After setting the times, select 'Start' to begin the bread-making process.
- **Skip Steps:** If you want to skip a stage, set the timer to '0' for that particular stage when it is highlighted.

Program Stage	Time
Knead 1	0 - 30 minutes
Rest 1	0 - 30 minutes
Knead 2	0 - 30 minutes
Rest 2	0 - 30 minutes
Knead 3	0 - 25 minutes
Rest 3	0 - 30 minutes
Knead 4	0 - 25 minutes
Rise 1	0 - 60 minutes
Rise 2	0 - 60 minutes
Rise 3	0 - 60 minutes
Bake	0 - 80 minutes
Keep Warm	0 - 60 minutes

1. Plug in the power cord.



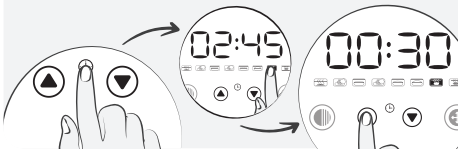
- Ensure your hands are dry and firmly insert the plug into the outlet.

2. Select the Program 12 (Custom).



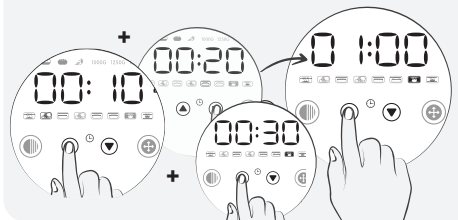
- Choose Program 12 (Custom).
- Use the COLOR button to set crust darkness at the beginning or end of your settings.

3. Customize the baking stages



- Set the baking cycle time by using the TIME buttons when the time digits are flashing.
- Press the SIZE button to confirm the set time and proceed to the next preparation stage.
- Follow the same method to select all your desired settings.

4. Start baking



- After selecting and confirming the time for the final baking stage, the time digits will stop flashing, and the total program duration will be displayed on the screen.
- The display indicates the selected stage.
- Please note that in this program, you cannot adjust the size of the loaf.



- Remember to unplug the appliance from the electrical outlet once the bread is done.
- The machine will be hot after baking, so wear oven mitts to protect yourself from burns.
- Avoid placing ingredients in the machine that exceed the baking pan capacity. Overloading the machine can lead to overflow, burning, and the production of burnt odors and smoke.

CLEANING & MAINTENANCE

Here's a step-by-step guide on how to clean your bread maker:

Safety Precautions



Before starting any cleaning or maintenance, ensure that the following safety precautions are taken and check for any damage after every use.

1. Disconnect the bread maker from the power source.
2. Let the bread maker cool down completely if it was recently in use.
3. Never immerse the bread maker in water or any other liquid.
4. Do not use abrasive cleaners or scouring pads on any part of the bread maker.
5. The product is not suitable for use in a dishwasher.

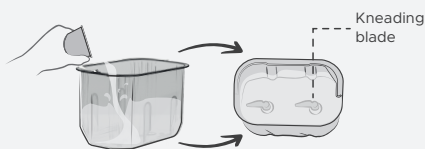
Bread Maker's Interior and Exterior

1. Use a damp, soft cloth or sponge to wipe down the interior, lid, viewing window, and exterior. If needed, a mild detergent can be used on the exterior.
2. Make sure to clean the heating element to prevent any burning smells during baking.
3. Dry thoroughly with a soft cloth to prevent water spots.

Cleaning the Bread Pan and Kneading Paddles:

Remove the bread pan and kneading paddles: Once the bread maker has cooled down completely, remove the bread pan and the kneading paddles.

1. Pour warm or room-temperature water into baking pan.



Soak:

- If the kneading paddles are stuck, pour warm or room-temperature water into the bread pan to help loosen them.
- Let it soak for about 10-15 minutes.
- Avoid leaving the water in for too long, and do not immerse the bread pan in water.

2. Drain the water and remove kneading paddles.



Remove the kneading paddles:

- After soaking, drain the water from the bread pan.
- If the kneading paddles are still attached, gently wiggle the drive shaft at the bottom of the pan until the paddles come off.

- **Clean:** Use a bamboo skewer to remove leftover bread from the paddles. Clean them and the bread pan with a soft sponge and mild detergent. Avoid abrasive tools to protect the non-stick coating.
- **Dry:** Let all parts dry thoroughly before reassembling them. Avoid drying under direct sunlight as this can damage the non-stick coating.
- **Check the non-stick coating:** Over time, the non-stick coating may discolor or peel off. This is not harmful and will not affect the performance. To replace these parts, visit SAKI's website or email **Customer Service at support@saki.us**.

Cleaning the Accessories (Measuring Cup, Hook, Measuring Spoon):

- **Soak and scrub:** Soak these accessories in a basin of hot water mixed with mild dish soap. After a few minutes, scrub them gently with a soft sponge or dishcloth.
- **Rinse:** Rinse the accessories under hot running water to ensure all soap residue is removed.
- **Dry:** Thoroughly dry each accessory with a clean dish towel or let them air dry. Ensure they are completely dry before storing them to prevent bacteria or mold growth.

Maintenance:

- Regularly inspect the bread maker, bread pan, and kneading paddle for signs of wear or damage. Replace any worn or damaged parts promptly.
- Take care when removing bread and the paddle to avoid scratching the pan's non-stick coating.
- Check the drive shaft for debris and ensure it moves freely.
- Store the bread maker in a cool, dry place, covered to prevent dust or dirt accumulation.
- Avoid wrapping the cord around the appliance; instead, coil it loosely by the side.
- Handle the bread maker with care to prevent damage.

Remember, regular cleaning and maintenance will extend the appliance's lifespan and improve bread quality.

Using & Assembling Saki Bread Maker for the First Time

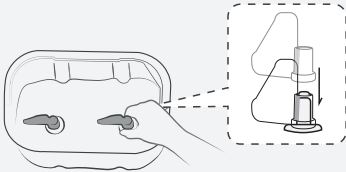
During the initial use of the bread maker, you may notice a slight burning smell due to the new heating element. To prevent the smell from affecting your bread, run the bread maker empty for the first use.

Pour warm or room-temperature water into baking pan.



- Clean the bread pan and kneading paddles with hot, soapy water. Rinse thoroughly and ensure they are completely dry.
- Place the bread maker on a flat, dry, heat-resistant surface.
- Hold the pan's handle with both hands and position it in the baking chamber without using the handle. Push down firmly on both ends until it clicks into place.

Attach the kneading paddles to the shafts and close the lid



- Attach the kneading paddles to the shafts in the baking pan and close the lid.
- Make sure the paddles are securely attached, even if they can move loosely in either direction when connected to the rotating shafts.
- Finally, plug the bread maker into an electric outlet to begin using it.

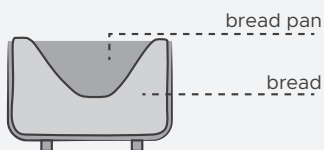
TROUBLESHOOTING

Here are common bread maker problems and troubleshooting tips. For further inquiries, email us at support@saki.us.

BAKING RESULTS

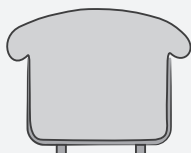
Loaf Size & Shapes

If there is a collapse in the middle of the bread:



- Avoid adding too much water or using insufficient flour.
- Use fresh flour suitable for the program and the right type and amount of yeast.
- Maintain appropriate room and ingredient temperatures.
- Do not exceed the capacity of the bread pan.

If the bread rises too much:



- Use the correct water and flour measurements.
- Avoid high gluten bread flour, excessive sugar, and insufficient salt.
- Use the appropriate amount and type of yeast.
- Maintain proper room and ingredient temperatures.

If the bread does not rise sufficiently:



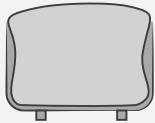
- Use accurate water and flour measurements.
- Use fresh flour suitable for the program.
- Add enough sugar or an appropriate sweetener.
- Follow the recommended amount and type of yeast.
- Maintain proper room and ingredient temperatures.
- Avoid opening the lid during the rising cycle.

If the loaf is short and heavy:



- Check that yeast is added and no power failures occurred during operation.
- Use water at the correct temperature, sufficient salt, and keep yeast and salt separate before kneading.
- Avoid excessive water temperature and yeast moisture before kneading

If the sides of the loaf are sunken:



- Remove the bread pan promptly after the baking cycle is complete.

Bread Texture

Dense or heavy bread:

- Check the flour measurement and avoid using excessive flour.
- Ensure that the liquid measurement is sufficient for proper hydration.
- Adequately knead the dough to develop gluten structure.
- Consider using the appropriate flour type for the desired texture.

Cratered bread:

- Verify that the liquid measurement is not excessive.
- Ensure that the dough is adequately kneaded and rises sufficiently.
- Avoid using the wrong flour type, as it may affect the structure and rise.

Rough or tough bread:

- Double-check the flour measurement and avoid excessive amounts.
- Ensure proper kneading and avoid overmixing the dough.
- Use the appropriate flour type for the desired texture.

Sticky bread:

- Verify that the liquid measurement is not excessive.
- Ensure sufficient kneading to develop proper gluten structure.
- Check if the flour type used is suitable for the desired texture.

Crumbly bread:

- Confirm that there is enough flour in the dough.
- Ensure adequate kneading to develop gluten structure.
- Avoid overmixing the dough.
- Verify that the flour type used is appropriate for the desired texture.

Troubleshooting tips for bread texture problems:

- Use the correct amount of flour and liquid, considering the flour type used.
- Knead the dough for the recommended duration to develop gluten.
- Avoid overmixing the dough to prevent toughness.
- Allow sufficient rising time to develop air bubbles.
- Choose the appropriate flour type for desired texture.

Bread Crust Color & Thickness

Crust too light:	<ul style="list-style-type: none">• Verify that you are using sufficient flour in the dough.• Ensure proper kneading and rising times to allow for proper browning.• Check if the flour type used is suitable for achieving a desired crust color.
Crust too dark:	<ul style="list-style-type: none">• Double-check the flour measurement and avoid excessive amounts.• Ensure the kneading and rising times are appropriate for the recipe.• Avoid prolonged rising that can lead to excessive browning.• Check if the flour type used is suitable for achieving the desired crust color.
Crust too thick:	<ul style="list-style-type: none">• Check the flour measurement and avoid excessive amounts.• Ensure proper kneading and rising times to prevent excessive crust thickness.• Avoid prolonged rising that can contribute to a thicker crust.• Verify if the flour type used is suitable for achieving the desired crust thickness.

Unsatisfactory Results of Other Menu Programs

Insufficiently risen cake:	<ul style="list-style-type: none">• Use the appropriate amount of yeast and let the dough rise in a warm place (75-85°F).• Avoid overmixing the dough to maintain gluten structure.• Adjust the consistency by adding more flour if the dough is too wet.
Watery jams:	<ul style="list-style-type: none">• Use the right amount of fruit and adjust the sweetness with more sugar.• Cook the jam for a longer time or use thickeners like pectin or cornstarch.• Refrigerate the jam to help it thicken.

PRODUCT & PARTS

Product Troubleshooting:

Power Issues:

- **The bread maker does not turn on:** Ensure that the bread maker is plugged in and switched to the "On" position.
- **The bread maker stops during the baking cycle:** Check if the bread maker is overheating. If so, unplug it and allow it to cool down before using it again.

Kneading and Mixing:

- **The bread maker does not knead the dough:** Ensure that the kneading paddle is properly inserted into the bread pan.
- **The bread maker does not mix the ingredients:** Verify that the ingredients are added in the correct order and that the bread maker is not overloaded.

Baking Issues:

- **The bread maker does not bake the bread properly:** Confirm that the bread maker is set to the correct baking time and temperature.

Removing Kneading Blades:

- **Kneading blades cannot be removed from the baking pan:** Follow the cleaning instructions of the user manual. Pour warm water into the baking pan, wait for 10 minutes, and then drain the water.

Smoke and Odor:

- **Smoke and burning odor from the radiator when baking:** Check if any ingredients are touching the electric heat pipe. Ensure that the baking chamber is clean and free from any spilled ingredients.

Display Issues:

- **H:HH on the display screen:** This indicates a high temperature inside the bread machine or it is still hot from the previous operation. Allow it to cool down before using it again.
- **E:EO on the display screen:** This indicates a temperature sensor malfunction. Contact customer service for assistance.

Bread Sticking:

- Bread sticking to the pan: Lightly wipe the inside of the pan with vegetable oil to prevent sticking.

Parts Troubleshooting:

Kneading Paddle:

- **The kneading paddle is damaged:** If the kneading paddle is damaged, it may not properly knead the dough. Replace the kneading paddle with a new one to ensure proper functionality.

Bread Pan:

- **The bread pan is damaged:** If the bread pan is damaged, it may not hold the dough properly during the baking process. Replace the bread pan with a new one to maintain optimal performance.

QUESTIONS & ANSWERS

Q: What are some of the most common problems with bread makers?

A: Some of the most common problems encountered with bread makers are:

- **Rising Issues:** Improper rising may occur due to expired or insufficient yeast, or incorrect water temperature for yeast activation.
- **Density:** Dense bread can result from excessive flour or insufficient liquid in the dough. Accurate measurements and following the recipe can help avoid this.
- **Dryness/Wetness:** Incorrect ingredient measurements, especially water, can lead to dry or wet bread. Adjusting liquid amounts can help achieve the desired texture.
- **Bread Maker Stops:** Unexpected mid-cycle stops may be due to power, overheating, or component issues. Check power, allow cooling, or contact support.
- Refer to the user manual for machine-specific troubleshooting steps and recommendations.

Q: How can I troubleshoot common bread maker problems?

A: When encountering common bread maker problems, consider the following troubleshooting tips:

- Verify ingredients and measurements as specified in the recipe to ensure correct proportions, as incorrect ones can affect texture and rise.
- Ensure the kneading paddle is properly inserted and securely positioned in the bread pan to avoid uneven mixing or kneading.
- Thoroughly clean the bread pan and kneading paddles after each use to prevent residue or debris from impacting future baking results.
- Consult the user manual for your bread maker for troubleshooting steps and specific guidance to address common problems.
- If the issue persists or you need further assistance, contact us at support@saki.us

Q: What are some tips for making a good loaf of bread in a bread maker?

A: Here are some tips to ensure a good loaf of bread when using a bread maker:

- Use fresh and high-quality ingredients for the best flavor and texture.
- Measure your ingredients accurately, following the recipe instructions precisely.
- Pay attention to the order in which ingredients are added to the bread pan, typically starting with liquid ingredients first.
- Follow the recipe instructions closely, including any specific settings or program recommendations.
- If trying a new recipe, consider making a small batch first to test and adjust as needed.
- Regularly clean and maintain your bread maker according to the manufacturer's instructions to ensure optimal performance.

Q: How long does it take to make bread in a bread maker?

A: Bread baking time in a bread maker can vary depending on the recipe and program selected. Typically, the complete bread-making process, including mixing, kneading, and baking, takes approximately 2-3 hours.

Q: What are some of the accessories that can be used with a bread maker?

A: Enhance your bread-making with accessories like additional kneading paddles, liners, measuring tools, recipe books, and storage bags. They provide convenience for measuring, storing, and exploring new recipes.

Q: Why seasonal variations affect baking results?

A: Seasonal variations affect baking due to room temperature changes. Higher temperatures cause over-rising and a collapsed center, while lower temperatures result in insufficient rising. Adjust water temperature to balance these effects.

Q: What is the maximum usage frequency of product?

A: Allow the product to cool for about 1 hour after each use to ensure optimal baking results for subsequent uses.

WARRANTY REGISTRATION

To fully benefit from your product's warranty and stay informed about important updates, please register your bread maker online. It's a simple and quick process. Here's how:

1. Click the warranty registration tab under the support page or visit www.saki.us/pages/warranty.
2. Complete the required fields in the registration form, making sure to provide accurate information.
3. Submit the form.
4. After submitting the form, you can access your warranty card through your account's profile tab on the website.



Scan to access warranty registration

CUSTOMER SUPPORT

If you have any questions or concerns about your product,
please contact our helpful Customer Support Team.

***Please have your order number ready before contacting our team**

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