

gemelli
passion for food

ARTISAN BREAD MAKER

USER MANUAL & RECIPES



MODEL: BM2531SSDRM



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IMPORTANT SAFEGUARDS

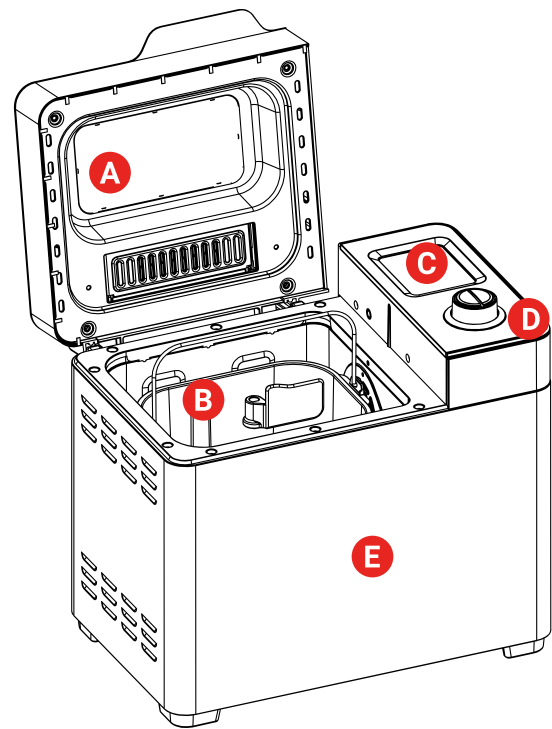


IMPORTANT INFORMATION: Before using the electrical appliance, read the following basic precautions that should always be followed.

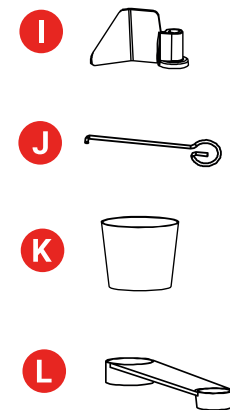
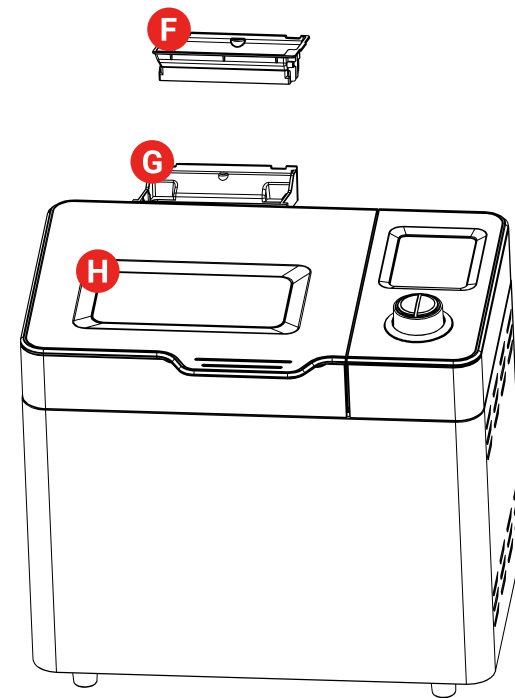
1. Before using check that the voltage of wall outlet corresponds to that shown on the rating plate.
2. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
3. Do not touch hot surfaces.
4. To protect against electric shock, do not immerse cord, plugs, or housing in water or other liquid.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Do not let cord hang over edge of table or hot surface.
7. The use of accessory attachments are not recommended by the appliance manufacturer and may cause injuries.
8. Do not place on or near a hot gas, electric burner, or in a heated oven.
9. Do not touch any moving or spinning parts of the machine when in progress.
10. Never switch on the appliance without properly placing and locking in the bread pan filled with ingredients.
11. Never strike the bread pan on the top or edges to remove the bread as this may damage the bread pan.
12. Metal foils or other materials must not be inserted into the bread maker as this can create the risk of a fire or short circuit.
13. This appliance is not intended for use by young children or infirm persons without supervision. Close supervision is necessary when this appliance is used by or near children.
14. Keep the appliance and its cord out of reach of children.
15. FIRE HAZARD: Never cover the bread maker with a towel or any other material as heat and steam must be able to escape freely. A fire can be caused if it is covered by or comes into contact with combustible material.
16. Do not operate the appliance for other than its intended use.
17. Always use the appliance on a secure, dry level surface.
18. Do not use outdoors.
19. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is properly grounded.
20. This appliance is intended to be used in household and similar applications such as:
 - **Staff kitchen areas in shops, offices, other working environments, and bed and breakfast type environments.**
21. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
22. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.
23. Do not leave lid open for extended periods of time.
24. Use caution when opening the lid as the mixing mechanism or heat could cause harm.

KNOW YOUR BREAD MAKER

- A** Lid with Viewing Window
- B** Bread Pan with Handle
- C** LCD Screen
- D** Control Knob
- E** Housing



- F** Ingredient Basket
- G** Ingredient Drawer
- H** Viewing Window
- I** Kneading Paddle
- J** Paddle Hook
- K** Liquid Measuring Cup
- L** Measuring Spoon



INTRODUCTION OF CONTROL PANEL

Loaf Size: 500g | 750g | 900g
1.0 lb | 1.5 lb | 2.0 lb

Lower Arrow = Rise 1

Lower & Upper Arrow = Rise 2

Inner Circle = Knead 1

Outer Circle = Knead 2

Baking

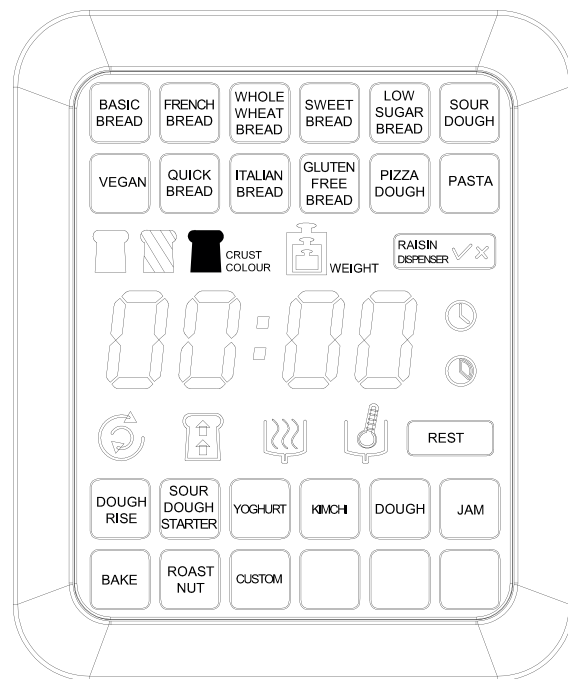
Set/Display Working Time

Set/Display Delay Time

Keep Warm

RAISIN DISPENSER ✓✗ Raisin Dispenser: Set when adding ingredients

REST Rest: Allows ingredients to stabilize before baking for better results



“OK” is the select button for each menu program setting

Reset To Main Menu Function:

If you make a mistake on any preference setting, you can press and hold **“OK”** for **3 seconds** to reset and go back to main menu to start the process over again.

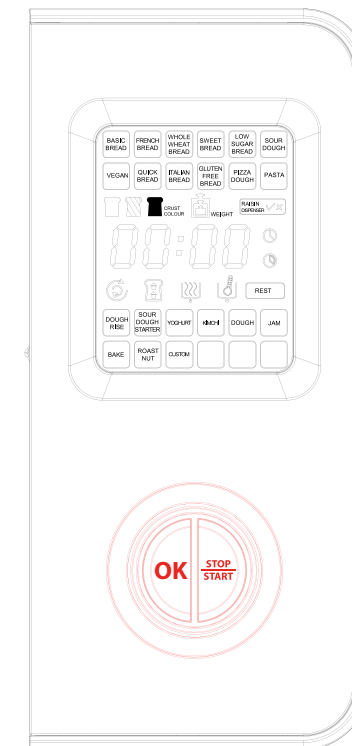
“START/STOP” is the button to begin, pause, or cancel your program settings at anytime.

Pause Function:

After procedure starts, touch **“START/STOP”** button once to interrupt at any time. The operation will be paused but the setting will be memorized, the working time will be flashing on the LCD screen. Touch **“START/STOP”** button again or within 10 minutes without touching any button, the program will continue.

Cancel Function:

To cancel program, touch the **“START/STOP”** button for approximately **3 seconds** until a beep confirms that the program has been switched off.



FIRST TIME USE

FOR THE FIRST USE: The appliance may emit a little smoke and a characteristic smell when turning it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

1. Please check if all parts and accessories are complete and free of damage.
2. Clean all the parts according to the later section **Cleaning and Maintenance**.
3. Set the bread maker in **Baking Mode** and bake empty for about **10 minutes**. After the unit has cooled down, wipe and clean the inside one last time.
4. Dry all parts thoroughly and re-assemble the unit, the appliance is now ready for use.

MEMORY: If the power supply has been shut-off during the course of bread making, the process will automatically continue for 10 minutes, even without touching **"START/STOP"** button. If the break time exceeds 10 minutes the memory cannot be kept and the bread maker must be restarted, but if the dough is no further than the kneading phase when the power supply breaks off, touch the **"START/STOP"** to continue the program from the beginning.

ENVIRONMENT: The machine may work well in a wide range of temperature, but there could be a difference in loaf size between a very warm room and a very cold room. We suggest the room temperature should be between **60°F to 95°F or 15°C to 34°C**.

WARNING SIGNS



IMPORTANT INFORMATION: Before using the electrical appliance, read the following warning display notifications that should always be followed.

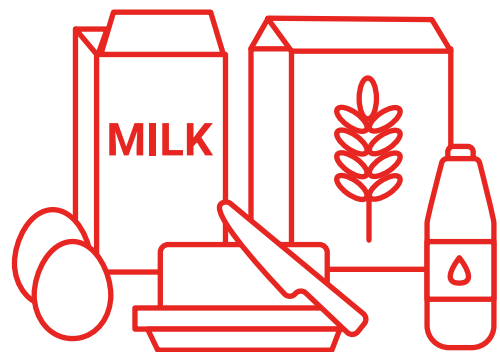
WARNING DISPLAY

HHH (Temperature Too High): If the display shows **"HHH"** after the program has been started, the temperature inside is still too high and is accompanied by 5 beep sounds. Then the program has to be stopped. Open the lid and let the machine cool down for **10 to 20 minutes**.

LLL (Temperature Too Low): If the display shows **"LLL"** after pressing the **"START/STOP"** button (Except the programs **BAKE**), it means the temperature inside is too low and is accompanied by 5 beep sounds. Stop sound by pressing the **"START/STOP"** button, open the lid and let the machine rest for **10 to 20 minutes** to return to room temperature.

ERR (Error): If the display shows **"ERR"** after you have pressed **"START/STOP"**, the thermal resistor value exceed scope. Please contact customer support at customer.support@dpgemelli.com.

TIPS ON MAKING BREAD



1. USE FRESH INGREDIENTS:

Select ingredients with the most recent manufacturing dates and use them as soon as possible after opening and always store yeast in the refrigerator.



2. MEASURE INGREDIENTS ACCURATELY

Ingredients are most accurately measured by weight. If possible, we recommend the use of a kitchen scale. We recommend using a digital scale (that measures in 0.1 g increments). Do not use the supplied Liquid Measuring Cup to measure flour and other dry ingredients. The supplied Liquid Measuring Cup is for liquids only.

When using measuring cups and Gemelli supplied measuring spoon, make sure to fill to the brim with the ingredient and level off. Do not tap or tightly pack ingredients into the spoon. Do not tap or tightly pack ingredients into the spoon.

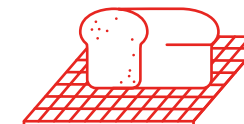


3. ADJUST THE WATER TEMPERATURE IN ACCORDANCE WITH SEASON OR ROOM TEMPERATURE:

If the bread rises too high or collapses (causing a dent in the center) due to high room temperatures (77°F/25°C or Higher), use colder water (About 41°F/5°C). (Use water chilled in the refrigerator).

If the bread does not rise as desired due to low room temperatures (50°F/10°C or Lower), use warmer water (About 68°F/20°C).

IMPORTANT NOTE: Make sure to observe the maximum capacity and size of ingredients that go into the Baking Pan. If exceeded, the ingredients may overflow out of the Baking Pan, causing them to be burned by the heater and produce a burning odor or smoke. If you place large, hard ingredients in the Baking Pan, you may damage the nonstick coating of the Baking Pan and Kneading Blades.



4. REMOVE THE BREAD FROM THE BAKING PAN IMMEDIATELY AFTER BAKING COMPLETES.

Be sure to wear oven mitts to remove the bread, and place the bread on a cooling rack or something similar to elevate the bread and allow excess heat and moisture to escape from its bottom. If the bread is not removed immediately after baking completes, the sides of the bread may collapse or the crust may become thick or dark.

Since it is difficult to slice bread immediately, we recommend cooling the bread for 15 to 20 minutes before slicing bread with a bread knife.

INGREDIENTS TO USE



DRY YEAST Dry yeast becomes active when the appropriate amounts of water and sugar are added at a suitable temperature, and the carbon dioxide it produces is what causes bread to rise. Dry yeast is alive, so it should be used before the manufacturer's recommended best-by date and stored in the refrigerator in a sealed container after opening the package. The condition of dry yeast will greatly affect baking results.



BREAD FLOUR is a type of flour made by grinding hard flour, and it contains a large amount of protein. For making bread, use high-protein bread flour rather than all purpose flour.

Note: When water is added to flour and the dough is kneaded, gluten is formed from the protein in flour. **Gluten is both gluey and elastic. Gluten works to trap**



the carbon dioxide bubbles produced during fermentation in the dough. This makes it a very important component in breads made with yeast.

WHOLE WHEAT FLOUR is ground from the entire wheat kernel, and it can be used to make hearty and nutritious breads.

ALL PURPOSE FLOUR is a blend of refined wheat flour.

GLUTEN FREE FLOUR can be made by grinding various ingredients that lack gluten, such as brown rice and potato starch.

VITAL WHEAT GLUTEN is a powdered additive useful for improving the elasticity of flours low in protein, such as whole wheat flour. It helps bread rise.



SUGAR helps yeast ferment, improves color and flavor, and keeps breads soft. The recipes in the Recipe Book use granulated sugar. Do not substitute granulated sugar with powdered sugar, brown sugar, or other artificial sweeteners unless indicated.



SALT adds flavor and stabilizes the gluten in the dough. It also keeps the dough from fermenting too much.



BUTTER makes breads soft and glossy. Measure and cut it into small pieces. The recipes in the Recipe Book use unsalted butter.



DAIRY products, such as milk and dry milk, improve flavor and keep breads soft.

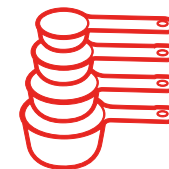


EGGS add richness and velvety texture to bread dough. The recipes in the Recipe Book use large-size eggs.



FOR MEASURING LIQUIDS

Use the supplied liquid measuring cups.



FOR MEASURING DRY INGREDIENTS

Use measuring cups
(1 cup = Approx. 237ml)



FOR MEASURING SMALL AMOUNTS

Use the supplied measuring spoon
The tablespoon measures approx. 15 ml
The teaspoon measures approx. 5 ml

MENU FUNCTIONS

MENU FUNCTIONS: Use setting knob to set different programs. The functions of 21 menus will be explained below. **See Fig. 5**

1. **Basic Bread:** Kneading, rising, and baking normal bread. You may also add ingredients to add flavor.
2. **French Bread:** Kneading, rising, and baking with a longer rise time. The bread baked in this program setting will usually have a crisper crust and light texture.
3. **Whole Wheat Bread:** Kneading, rising, and baking of whole wheat bread. This setting has longer preheating time to allow the grain to soak up the water and expand.

Note: It is not advised to use the delay function on this program setting because it can produce poor results.

4. **Sweet Bread:** Kneading, rising, and baking sweet bread. It is for baking sweet crisp breads.
5. **Low Sugar Bread:** Kneading, rising, and baking, with low sugar recipes.
6. **Sourdough Bread:** Kneading, rising, and baking for light sourdough.

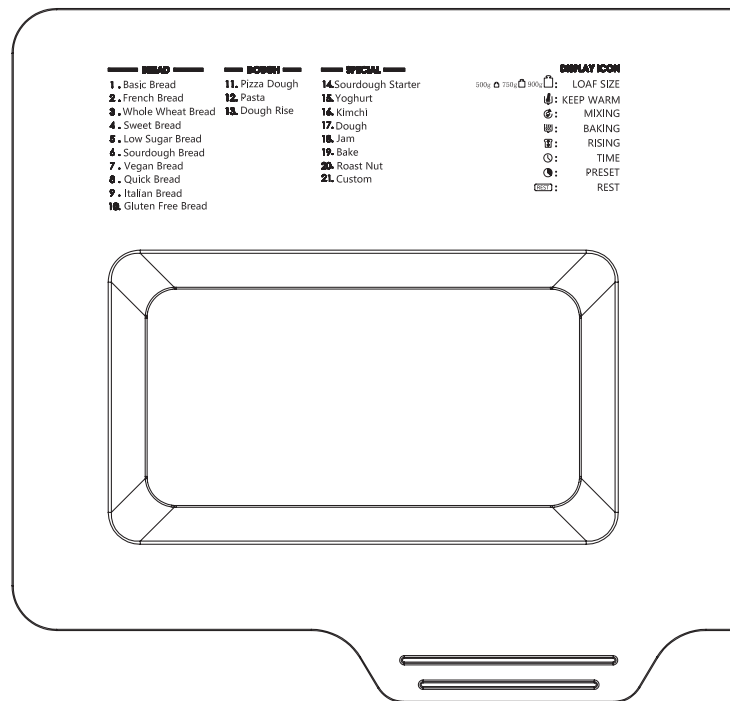
Note: Must be used with a **Sourdough Starter (Setting 14)**.

7. **Vegan Bread:** Kneading, rising and baking normal bread using non-dairy products. You may also add ingredients to add flavor.
8. **Quick Bread:** Kneading, rising, and baking loaf with yeast, baking soda, or baking powder. Bread baked on this setting is usually smaller with a dense texture.

9. **Italian Bread:** Kneading, rising, and baking, bread has a softer middle with a dense texture and crisper crust.
10. **Gluten Free Bread:** kneading, rise, and baking gluten-free bread. You may also add ingredients to add flavor.
11. **Pizza Dough:** Kneading, rising dough, remove the dough and shape it to make your favorite pizza crust or calzones.
12. **Pasta Dough:** Kneading dough, remove the dough and put into pasta extruder or shape it to your pasta of choice.
13. **Dough Rise:** Kneading, rising dough, no baking. Remove the dough and shape bread rolls, baguettes, sweet rolls, steamed bread, etc...
14. **Sourdough Starter:** Kneading with low heat to prepare for sourdough bread.
15. **Yoghurt:** Mixing with low heat, time can be set between 6 and 12 hours.
16. **Kimchi:** Low heat to accelerate fermentation process. Time can be set between 24 and 48 hours.
17. **Dough:** Kneading and rising quick doughs without yeast and no baking. Remove the dough and shape into flat breads, naan, soda bread, steamed bread, etc...
18. **Jam:** Cooking jams and marmalades, mash up fruit or vegetables before putting them into bread pan.
19. **Bake:** Only baking, no kneading and rising. Also used to increase the baking time on selected settings.
20. **Roast Nut:** Before roasting nuts, be sure to wash any hard or abrasive impurities from the nuts in order to protect the non-stick coating of the bread pan and paddle.
21. **Custom:** Allows you to customize the bread making cycles. The user controls the time of the kneading/rising/baking/warming cycles. User can set the working time for every cycle by themselves. This advanced program is mainly used for the user who is familiar with making bread to set working time as per their personal taste to get a satisfactory result.

MENU FUNCTIONS

Fig. 5



- | BREAD | DOUGH | SPECIAL | DISPLAY ICON |
|-----------------------|-----------------|-----------------------|---------------------------|
| 1. Basic Bread | 11. Pizza Dough | 14. Sourdough Starter | 500g 750g 900g: LOAF SIZE |
| 2. French Bread | 12. Pasta | 15. Yoghurt | 🔥: KEEP WARM |
| 3. Whole Wheat Bread | 13. Dough Rise | 16. Kimchi | 🌀: MIXING |
| 4. Sweet Bread | | 17. Dough | 🔥: BAKING |
| 5. Low Sugar Bread | | 18. Jam | 📅: RISING |
| 6. Sourdough Bread | | 19. Bake | 🕒: TIME |
| 7. Vegan Bread | | 20. Roast Nut | 🕒: PRESET |
| 8. Quick Bread | | 21. Custom | 📄: REST |
| 9. Italian Bread | | | |
| 10. Gluten Free Bread | | | |

BREAD

1. Basic Bread
2. French Bread
3. Whole Wheat Bread
4. Sweet Bread
5. Low Sugar Bread
6. Sourdough Bread
7. Vegan Bread
8. Quick Bread
9. Italian Bread
10. Gluten Free Bread

DOUGH

11. Pizza Dough
12. Pasta
13. Dough Rise

SPECIAL

14. Sourdough Starter
15. Yoghurt
16. Kimchi
17. Dough
18. Jam
19. Bake
20. Roast Nut
21. Custom

DISPLAY ICON

- | | | |
|----------------|---|-----------|
| 500g 750g 900g | 📄 | LOAF SIZE |
| | 🔥 | KEEP WARM |
| | 🌀 | MIXING |
| | 🔥 | BAKING |
| | 📅 | RISING |
| | 🕒 | TIME |
| | 🕒 | PRESET |
| REST | 📄 | REST |

CUSTOM FUNCTIONS

1. Rotate **"SETTING KNOB"** to **"Custom"** setting and press **"OK"**



2. Rotate **"SETTING KNOB"** to **"Crust Color"** choice and press **"OK"**



3. Rotate **"SETTING KNOB"** to add ingredients in **"Raisin Dispenser"** and press **"OK"**



REST

4. Rotate **"SETTING KNOB"** to set **"Delay/Rest Time"** up to **13 hours**



5. Rotate **"SETTING KNOB"** to set **"Kneading Time 1"** between **1 to 20 minutes**



6. Rotate **"SETTING KNOB"** to set **"Rise Time 1"** between **1 minute to 1 hour**



7. Rotate **"SETTING KNOB"** to set **"Kneading time 2"** between **0 to 30 minutes**



8. Rotate **"SETTING KNOB"** to set **"Rise Time 2"** between **0 minutes to 1 hour**



9. Rotate **"SETTING KNOB"** to **"Bake"** between **0 min to 1 hour**



10. Rotate **"SETTING KNOB"** to **"Keep Warm"** between **0 minute to 1 hour**



WARNING: Placing large, hard ingredients in the Baking Pan may damage the nonstick coating of the Baking Pan and Kneading Paddle.

- Please note that we cannot guarantee the results of recipes not included in these operating Instructions or the Recipe Book including changes made to the amount of ingredients or ingredient substitutions. This also applies to the **"CUSTOM"** course in which the cycle times can be changed.
- Be careful in the following situations as doing so may overload the motor. An overloaded motor will cause a malfunction.
 - The amount of moisture is reduced.
 - The amount of flour is increased.
- Using milk and eggs as a substitute for water will darken the crust color and the results may not be satisfactory.
- Using a lot of sugar will darken the crust color.
- Using raw fruits with strong enzymes that break down proteins such as fig, kiwifruit, pineapple, etc., Will cause the bread to not rise well.

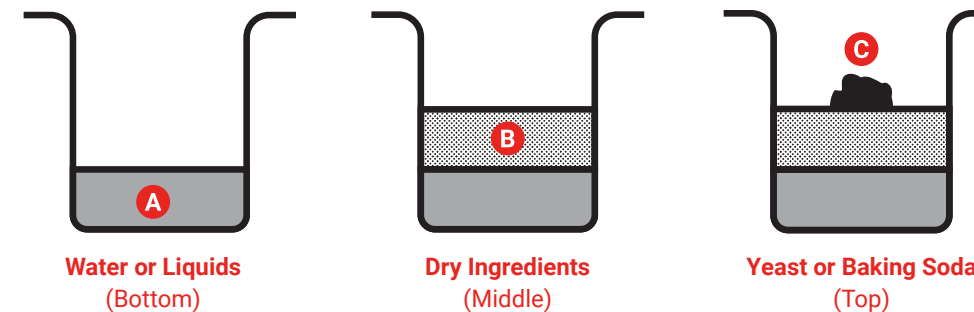
USING YOUR BREAD MAKER

1. **BREAD MAKER:** Place the appliance on a flat and even surface.
2. **PLUG IN THE BREAD MAKER:** As soon as the bread maker is plugged into the power supply, LCD screen will be illuminated and a beep will be heard. LCD screen will turn off after 20 seconds of no use and the default setting of 750g, MEDIUM, and "BASIC BREAD" are displayed on LCD screen.
3. **REMOVE BREAD PAN FROM BREAD MAKER:** Using handle turn counter clockwise then lift pan from housing.

Note: Make sure paddle is attached to bottom of pan.

4. **WEIGH INGREDIENTS:** Before making bread, weigh the ingredients you need, respectively. Place ingredients in order as listed on recipe. **See Fig. 4**
5. **PAN PLACEMENT:** Place the pan in position, turn it clockwise until it locks in correct position.
6. **SELECT PROGRAM:** Rotate the setting knob until your desired program is selected then press "OK."
7. **SELECT CRUST COLOR:** Rotate the setting to the desired crust color and then press "OK."
8. **SELECT LOAF SIZE:** Rotate the setting knob to select the desired loaf size (500g/1lb ,750g/1.5lb or 900g/2lb).
9. **INGREDIENT DISPENSER:** Rotate the **setting knob** to either "✓" for ON or "✗" for OFF.

Fig. 4



Note: Before making bread, pull out the ingredient basket drawer by pinching the lock device and drawer handle, take the ingredient basket out, put the ingredients needed into the basket and then replace the drawer. During operation, the ingredients will be automatically poured into the bread pan.

10. **DELAY FUNCTION:** To use delay function, the maximum delay time is 13 hours, rotate the **setting knob** to desired delay time. The delay time will be increased or decreased in increments of 10 minutes. After up to 13 hours, it will revert to default time. Please note the delay time should include the baking time of program.

USING YOUR BREAD MAKER

Example: Now it is 8:30p.m, if you would like your bread to be ready in the morning at 7:00am, i.e. in 10 hours and 30 minutes. Select the menu for color, loaf size and the time until 10:30 appears on the LCD. Press the STOP/START button to activate this delay program. When the “dot” is flashing, the remaining time will be counted down and will appear in the LCD. The fresh bread will be ready at 7:00am. The bread maker is automatically programmed to keep the bread “warm” for an additional hour if not removed immediately.

Note: This button is not applicable for the programs **PIZZA DOUGH, PASTA DOUGH, DOUGH RISE, DOUGH, YOGURT, KIMCHI, JAM, BAKE, and ROAST NUT.**

For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, etc...

- 11. TO START THE BREAD MAKING:** Close lid and press the “START/STOP” button to start working. For the programs: **BASIC, FRENCH, WHOLE WHEAT, SWEET, LOW SUGAR BREAD, SOURDOUGH, VEGAN, SOURDOUGH, QUICK, ITALIAN BREAD, GLUTEN FREE BREAD, and CUSTOM**

Note: Rest Icon will begin blinking. The rest cycle is designed to stabilize the temperature of the ingredients prior to kneading. If you decide to bypass resting time, press “OK” and mixing will begin immediately.

WARNING: The dough may not rise well because the temperature of the ingredients will not have stabilized.

- 12. AUTO ADD INGREDIENT DISPENSER FUNCTION:** This machine is capable of adding ingredients automatically for the programs: **BASIC, FRENCH, WHOLE WHEAT, SWEET, LOW SUGAR BREAD, QUICK, ITALIAN BREAD, GLUTEN FREE BREAD, VEGAN and CUSTOM.**



WARNING: Placing large, hard ingredients in the Baking Pan may damage the nonstick coating of the Baking Pan and Kneading Paddle.

Note: After lid is closed, pull out the ingredient basket drawer by holding the lock device and drawer handle, take the ingredient basket out, put the ingredients needed into the basket and insert drawer. During operation, the ingredients will be automatically poured into the bread pan.

- 13. KEEP WARM FUNCTION:** Once the baking process has been completed, a series of 10 beeps will announce completion and **KEEP WARM** cycle starts a countdown of 60 minutes.
- 14. FINAL STEP:** Press “START/STOP” button for approx. 3 seconds to stop the process and take out the bread. Open the lid wearing oven mitts and firmly grasp the bread pan handle. Turn the pan counter-clockwise to unlock and gently pull the pan straight out of the housing.



CAUTION: Never use hands to remove cooked items from the bread pan. The paddle blade, bread pan, and handle are **EXTREMELY HOT** and always use the provided paddle hook.

BREAD STORAGE INSTRUCTION



WARNING: Do not leave bread maker plugged into an outlet when not in use.

BREAD STORAGE INSTRUCTION: If bread has not been completely eaten, it is advisable to store the remaining bread in a re-sealed plastic bag or container. Bread can be stored for up to 3-5 days at room temperature. If you need more storage time, place it in a sealed plastic bag or container and then place it in the refrigerator, where it can be stored up to ten days.

Note: Bread made without adding preservatives, generally will not last as long as store-bought bread from a local grocery market. You may freeze your homemade loaf for up to 8 months but we recommend using it up within the 1st or 2nd month for better results.

Safety Note: After cooking completion, unplug the bread maker and read **CLEANING AND MAINTENANCE**

CLEANING AND MAINTENANCE

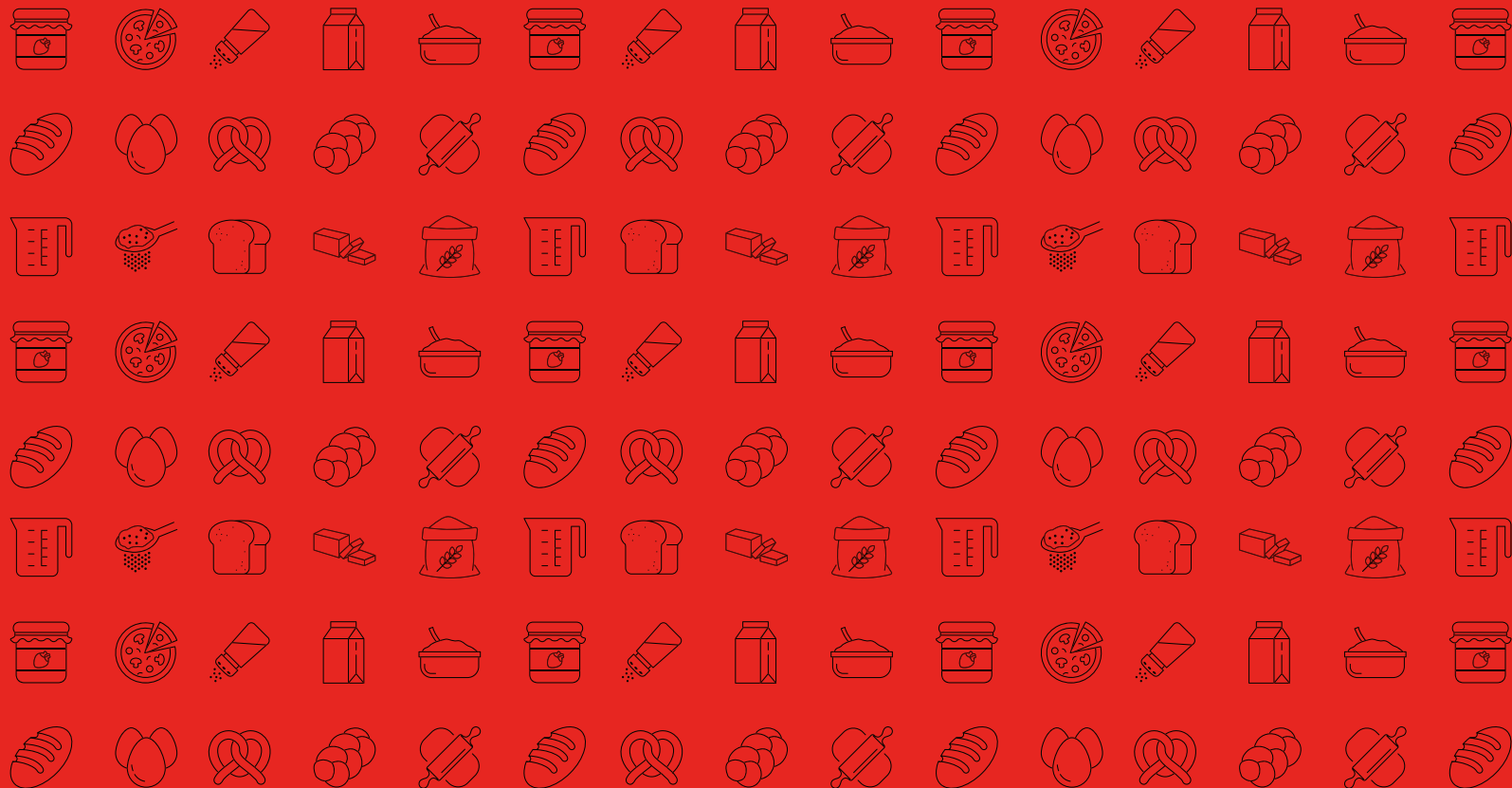


WARNING: Disconnect the machine from the power and let it cool down prior to cleaning and storing. Never immerse the housing into water for cleaning.

1. **Bread Pan:** Wash with mild dish soap, water, and a damp cloth inside and outside. Do not use any sharp or abrasive agents to protect the non-stick coating. The pan must be dried completely prior to re-installing into bread maker.
2. **Ingredient Basket:** Wash the ingredient basket mild dish soap, water, and a damp cloth and dry thoroughly. Then place basket back into drawer. Do not use any sharp or abrasive agents to protect the basket.
3. **Kneading Paddle:** If the kneading paddle is difficult to remove from the axle, in such an event fill the container with warm water and allow it to soak for approx. 30 minutes. The kneading paddle can then be easily removed for cleaning. Do not use any sharp or abrasive agents to protect the non-stick coating.
Note: Please note that the bread pan, kneading paddle and ingredient basket are dishwasher safe.
4. **Lid and View Window:** Clean the lid inside and outside with a slightly damp cloth.
5. **Housing:** Gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner to clean as this would scratch and degrade the high polish of the surface.
6. **Bread Maker Storage:** Before the bread maker is packed away for storage, ensure that it has completely cooled down, clean and dry. You may store measuring cup, measuring spoon, and kneading paddle in the bread pan.



TROUBLESHOOTING



	Problem	Cause	Solution
Questions & Answers on Bread Maker	Smoke comes out of the baking compartment or of the vents	The ingredients stick to the baking compartment or on the outside of the baking pan	Pull out the plug and clean the outside of the baking pan or the baking compartment
	The bread goes down in the middle and is moist on the bottom	The bread is left too long in the pan after baking and warming	Take the bread out of the baking pan before the warming function is over
	It is difficult to take the bread out of the baking pan	The bottom of the loaf is stuck to the kneading blade	Clean the kneading blade and shafts after the baking. If necessary, fill the baking pan with warm water for 30 minutes, then the kneading blade can be easily removed and cleaned
	The ingredients are not mixed or the bread is not baked correctly	Incorrect program setting	Check the selected menu and the other settings
		The START/STOP button was touched while the machine was working	Do not use the ingredients and start over again
		The lid opened several times while the machine was working	Never open the lid frequently, unless it is necessary such as adding ingredients. And make sure that lid was closed completely
		Long blackout time while the machine was working	Do not use the ingredients and start over again
		The rotation of the kneading blade is blocked	Check that the kneading blade is blocked by grains, etc. Pull out the baking pan and check the driver is turning. If this is not the case, contact customer support
The appliance does not start. The display shows "HHH"	The appliance is still hot after the previous baking procedure	Pull out the plug, take out the baking pan and leave it to cool at room temperature, then insert the plug and start again	

	Problem	Cause	Solution
Error with the recipes	The bread rises too fast	Maybe, too much yeast, too much flour, not enough salt, or several of these causes	A/B – See Below Chart
	The bread does not rise at all or not enough	No yeast at all or too little too little	A/B – See Below Chart
		Old or stale yeast	E – See Below Chart
		Liquid too hot	C – See Below Chart
		The yeast has come into contacting with the liquid	D – See Below Chart
		Wrong flour type or stale flour	E – See Below Chart
		Too much or not enough liquid	A/B/G – See Below Chart
		Not enough sugar	A/B – See Below Chart
	The dough rises too much and spills over the baking pan	If the water is too soft the yeast ferments more	F – See Below Chart
		Too much milk affects the fermentation of the yeast	C – See Below Chart
	The bread goes down in the middle	The dough volume is larger than the pan and the bread goes down	A/F – See Below Chart
		The fermentation is too short or too fast owing to the excessive temperature of the water or the baking chamber or to the excessive moisture little	C/H/I – See Below Chart
	Heavy, lumpy structure	Too much flour or not enough liquid	A/B/G – See Below Chart
		Not enough yeast or sugar	A/B – See Below Chart

	Problem	Cause	Solution
Error with the recipes	Heavy, lumpy structure	Too much fruit, whole meal or of one of the other ingredients	B – See Below Chart
		Wrong flour type or stale flour	E – See Below Chart
		Too much or not enough liquid	A/B/G – See Below Chart
		Old or stale flour, warm liquids make the dough rise too quickly and fall in before baking No salt or not enough sugar or too much liquid	E – See Below Chart
	The bread is not baked in the center	Too much or not enough liquid	A/B/G – See Below Chart
		Too much humidity	H – See Below Chart
		Recipes with moist ingredients, e.g. yogurt	G – See Below Chart
	Open or coarse structure or too many holes	Too much water	G – See Below Chart
		No salt	B – See Below Chart
		High humidity, water too hot	H/I – See Below Chart
		Too much liquid	C – See Below Chart

	Problem	Cause	Solution
Error with the recipes	Mushroom-like, unbaked surface	Bread volume too big for the pan	A/F – See Below Chart
		Too much flour, especially for white bread	F – See Below Chart
		Too much yeast or not enough salt	A/B – See Below Chart
		Too much sugar	A/B – See Below Chart
	Sweet ingredients besides the sugar	B – See Below Chart	
	The slices are uneven or there are clumps in the middle	Bread not cooled enough (the vapor has not escaped)	J – See Below Chart
	Flour deposits on the bread crust	The flour was not mixed in well on the sides during the kneading	G/I – See Below Chart

Reference Chart

A: Measure the ingredients correctly.

B: Adjust the ingredient doses and check that all the ingredients have been added.

C: Use another liquid or leave it to cool at room temperature, add the ingredients specified in the recipe in the right order, make a small ditch in the middle of the flour and put in the crumbled yeast or the dry yeast, avoid letting the yeast and the liquid come into direct contact.

D: Use only fresh and correctly stored ingredients.

E: Reduce the total amount of the ingredients, do not use more than the specified amount of flour. Reduce all the ingredients by 1/3.

F: Correct the amount of liquid. If ingredients containing water are used, decrease the amount of water to be added by 1/3.

G: In case of humid weather, remove 1-2 tablespoons of water.

H: In case of warm weather do not use the timing function. Use cold liquids.

I: Take the bread out of the pan immediately after baking and leave it on the grid to cool for at least 15 minutes before cutting it.

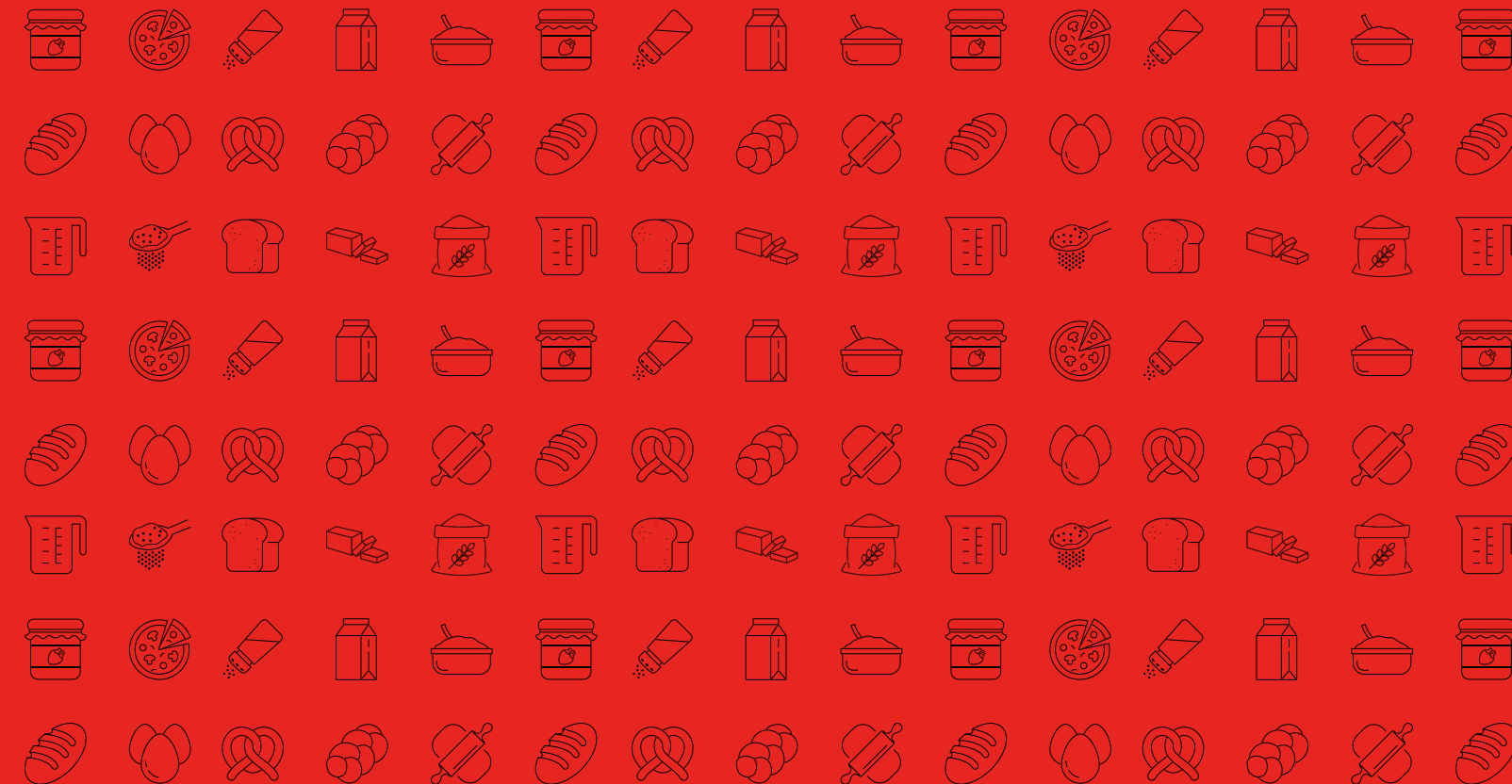
J: Reduce the amount of yeast OR all the ingredient doses by 1/4.

K: Never grease the pan!

L: Add a tablespoon of wheat gluten to the dough.



RECIPES





BASIC WHITE BREAD

Setting 1: Basic Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	500 g	1.0 lb	750 g	1.5 lb	900 g	2.0 lb
Water (80°F)	176 g	176 ml	270 g	270 ml	320 g	320 ml
Bread Flour	304 g	2 1/2 cups	459 g	3 1/2 cups	553 g	4 1/2 cups
Vital Wheat Gluten (Optional)	4 g	1 1/2 tsp	6 g	2 1/4 tsp	8 g	3 tsp
Sugar	28 g	2 Tbsp	42 g	3 Tbsp	50 g	4 Tbsp
Dry Milk Powder	7 g	1 1/2 Tbsp	10 g	2 1/2 Tbsp	12 g	3 Tbsp
Salt	6 g	1 tsp	8 g	1 1/2 tsp	10 g	2 tsp
Unsalted Butter Softened	19 g	1 1/2 Tbsp	29 g	2 Tbsp	35 g	2 1/2 Tbsp
Rapid Rise Yeast	3 g	1 tsp	5 g	1 1/2 tsp	6 g	2 tsp

Note:



FRENCH BREAD

Setting 2: French Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	500 g	1.0 lb	750 g	1.5 lb	900 g	2.0 lb
Water (80°F)	176 g	176 ml	270 g	270 ml	320 g	320 ml
Bread Flour	304 g	2 1/2 cups	459 g	3 1/2 cups	553 g	4 1/2 cups
Vital Wheat Gluten (Optional)	4 g	1 1/2 tsp	6 g	2 1/4 tsp	8 g	3 tsp
Sugar	7 g	1 1/2 tsp	11 g	2 1/2 tsp	13 g	1 Tbsp
Dry Milk Powder	7 g	1 1/2 Tbsp	10 g	2 1/2 Tbsp	12 g	3 Tbsp
Salt	6 g	1 tsp	8 g	1 1/2 tsp	10 g	2 tsp
Rapid Rise Yeast	3 g	1 tsp	5 g	1 1/2 tsp	6 g	2 tsp

Note:



WHOLE WHEAT BREAD

Setting 3: Whole Wheat Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	500 g	1.0 lb	750 g	1.5 lb	900 g	2.0 lb
Water (80°F)	205 g	205 ml	310 g	310 ml	370 g	370 ml
Honey	23 g	1 Tbsp	35 g	1 1/2 Tbsp	42 g	2 Tbsp
Whole Wheat Flour	304 g	2 1/2 cups	459 g	3 1/2 cups	553 g	4 1/2 cups
Sugar	20 g	1 1/2 Tbsp	30 g	2 1/2 Tbsp	36 g	3 Tbsp
Dry Milk	7 g	1 1/2 Tbsp	10 g	2 1/2 Tbsp	12 g	3 Tbsp
Vital Wheat Gluten	18 g	2 Tbsp	27 g	3 Tbsp	32 g	4 Tbsp
Salt	6 g	1 tsp	8 g	1 1/2 tsp	10 g	2 tsp
Unsalted Butter Softened	19 g	1 1/2 Tbsp	29 g	2 Tbsp	35 g	2 1/2 Tbsp
Rapid Rise Yeast	3 g	1 tsp	5 g	1 1/2 tsp	6 g	2 tsp

Note:



CINNAMON RAISIN BREAD

Setting 4: Sweet Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.
2. For Icing, mix water and sugar and allow the bread to completely cool before icing the bread.

Ingredients	500 g	1.0 lb	750 g	1.5 lb	900 g	230mL
Water (80°F)	130 g	130 ml	190 g	190 ml	230 g	230 ml
Milk (80°F)	100 g	100 ml	150 g	150 ml	180 g	180 ml
Bread Flour	304 g	2 1/2 cups	459 g	3 1/2 cups	553 g	4 1/2 cups
Vital Wheat Gluten (Optional)	4 g	1 1/2 tsp	6 g	2 1/4 tsp	8 g	3 tsp
Brown Sugar (Packed)	30 g	3 Tbsp	46 g	4 1/2 Tbsp	55 g	1/4 cup
Unsalted Butter Softened	19 g	1 1/2 Tbsp	29 g	2 Tbsp	35 g	2 1/2 Tbsp
Salt	3 g	1 tsp	5 g	1 1/2 tsp	10 g	2 tsp
Cinnamon	3 g	1 tsp	4 g	1 1/2 tsp	5 g	2 tsp
Rapid Rise Yeast	3 g	1 tsp	5 g	1 1/2 tsp	6 g	2 tsp
Icing						
Powdered Sugar	35 g	1/4 cup	52 g	1/3 cup	63 g	1/2 cup
Water	6 g	1 1/4 tsp	8 g	1 1/2 tsp	10 g	2 tsp



LOW SUGAR WHITE BREAD

Setting 5: Low Sugar Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	500 g	1.0 lb	750 g	1.5 lb	900 g	2.0 lb
Water (80°F)	176 g	176 ml	270 g	270 ml	320 g	320 ml
Bread Flour	304 g	2 1/2 cups	459 g	3 1/2 cups	553 g	4 1/2 cups
Vital Wheat Gluten (Optional)	4 g	1 1/2 tsp	6 g	2 1/4 tsp	8 g	3 tsp
Sugar	7 g	1 1/2 tsp	11 g	2 1/2 tsp	13 g	1 Tbsp
Dry Milk	7g	1 1/2 Tbsp	10 g	2 1/2 Tbsp	12 g	3 Tbsp
Salt	3 g	1 tsp	5 g	1 1/2 tsp	10 g	2 tsp
Unsalted Butter Softened	19 g	1 1/2 Tbsp	29 g	2 Tbsp	35 g	2 1/2 Tbsp
Rapid Rise Yeast	3 g	1 tsp	5 g	1 1/2 tsp	6 g	2 tsp

Note:



LOW SUGAR WHEAT BREAD

Setting 5: Low Sugar Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	500 g	1.0 lb	750 g	1.5 lb	900 g	2.0 lb
Water (80°F)	200 g	200 ml	300 g	300 ml	360 g	360 ml
Whole Wheat Flour	304 g	2 1/2 cups	459 g	3 1/2 cups	553 g	4 1/2 cups
Vital Wheat Gluten	18 g	2 Tbsp	27 g	3 Tbsp	32 g	4 Tbsp
Sugar	7 g	1 1/2 tsp	11 g	2 1/2 tsp	13 g	1 Tbsp
Dry Milk	7 g	1 1/2 Tbsp	10 g	2 1/2 Tbsp	12 g	3 Tbsp
Salt	3 g	1 tsp	5 g	1 1/2 tsp	10 g	2 tsp
Unsalted Butter-softened	19 g	1 1/2 Tbsp	29 g	2 Tbsp	35 g	2 1/2 Tbsp
Rapid Rise Yeast	3 g	1 tsp	5 g	1 1/2 tsp	6 g	2 tsp

Note:



SOURDOUGH STARTER

Setting 14: Sourdough Starter

1. Add the ingredients to the baking pan in the order listed.
2. When finished, immediately make sourdough bread using sourdough recipe and **Setting 6 Sourdough Bread.**

Ingredients

Water	360 g	360 ml
Bread Flour	260 g	2 cups
Rapid Rise Yeast	6 g	2 tsp

Note:



SOURDOUGH BREAD

Setting 6: Sourdough Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Prepare the Sourdough Starter first. Then immediately make Sourdough Bread after you make the starter.
Note: Recipe to only be used with Gemelli Sourdough Starter recipe.
2. Add the ingredients to the baking pan in the order listed. *If the contents have settled, make sure to shake the bottle before using.

Ingredients

900 g 2.0 lb

Sourdough Starter

Apple Cider Vinegar*	38 ml	2 1/2 Tbsp
Lemon Juice	23 ml	1 1/2 Tbsp
Bread Flour	390 g	3 cups
Vital Wheat Gluten (optional)	8 g	3 tsp
Sugar	25 g	2 Tbsp
Salt	7 1/2 g	1 1/2 tsp
Rapid Rise Yeast	6 g	2 tsp

Note:



VEGAN WHITE BREAD

Setting 7: Vegan Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	900 g	2.0 lb
Water (80°F)	160 g	160 ml
Unsweetened Almond Milk	160 g	160 ml
Olive Oil	24 g	2 Tbsp
Bread Flour	553 g	4 1/2 cups
Sugar	36 g	3 Tbsp
Vital Wheat Gluten (Optional)	8 g	3 tsp
Salt	10 g	2 tsp
Rapid Rise Yeast	6 g	2 tsp

Note:



VEGAN WHEAT BREAD

Setting 7: Vegan Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	900 g	2.0 lb
Water (80°F)	210 g	210 ml
Unsweetened Almond Milk	160 g	160 ml
Olive Oil	27 g	2 Tbsp
Whole Wheat Flour	553 g	4 1/2 cups
Sugar	48 g	4 Tbsp
Vital Wheat Gluten	24 g	3 Tbsp
Salt	10 g	2 tsp
Rapid Rise Yeast	6 g	2 tsp

Note:



QUICK WHITE BREAD

Setting 8: Quick Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	900 g	2.0 lb
Water (80°F)	320 g	320 ml
Bread Flour	553 g	4 1/2 cups
Vital Wheat Gluten (optional)	7 g	2 1/2 tsp
Sugar	48 g	4 Tbsp
Dry Milk	8 g	2 Tbsp
Salt	10 g	2 tsp
Unsalted Butter-softened	35 g	2 1/2 Tbsp
Rapid Rise Yeast	7 1/2 g	2 1/2 tsp

Note:



QUICK WHOLE WHEAT BREAD

Setting 8: Quick Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	900 g	2.0 lb
Water (80°F)	380 g	380 ml
Honey	40 g	2 Tbsp
Whole Wheat Flour	553 g	4 1/2 cups
Sugar	36 g	3 Tbsp
Dry Milk	8 g	2 Tbsp
Vital Wheat Gluten	32 g	4 Tbsp
Salt	10 g	2 tsp
Unsalted Butter Softened	28 g	2 Tbsp
Rapid Rise Yeast	7 1/2 g	2 1/2 tsp

Note:



ITALIAN BREAD

Setting 9: Italian Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Add the ingredients to the baking pan in the order listed.

Ingredients	500 g	1.0 lb	750 g	1.5 lb	900 g	2.0 lb
Water (80°F)	176 g	176 ml	270 g	270 ml	320 g	320 ml
Olive Oil	15 g	1 Tbsp	23 g	1 1/2 Tbsp	27 g	2 Tbsp
Bread Flour	304 g	2 c. + 2 Tbsp	459 g	3 1/2 cups	553 g	4 1/2 cups
Vital Wheat Gluten (Optional)	4 g	1 1/2 tsp	6 g	2 1/4 tsp	8 g	3 tsp
Sugar	14 g	1 Tbsp	21 g	1 1/2 Tbsp	25 g	2 Tbsp
Salt	3 g	1 tsp	5 g	1 1/2 tsp	10 g	2 tsp
Rapid Rise Yeast	3 g	1 tsp	5 g	1 1/2 tsp	6 g	2 tsp
Dried Basil (Optional)		2 tsp		1/2 Tbsp		1 Tbsp
Dried Rosemary (Optional)		2 tsp		1/2 Tbsp		1 Tbsp

Note:



GLUTEN FREE ITALIAN BREAD

Setting 10: Gluten Free Bread

Crust Options: Light, Medium, Dark

Delay Start: Yes

1. Put (M) in a bowl and mix well.
2. Add the ingredients to the baking pan in the order listed.

Ingredients	500 g	1.0 lb	750 g	1.5 lb	900 g	2.0 lb
Milk (80°F)	200 g	200 ml	300 g	300 ml	360 g	360 ml
Large Eggs (Beaten)	50 g	1 egg	100 g	2 eggs	150 g	3 eggs
Vegetable Oil	20 g	1 Tbsp	30 g	2 Tbsp	36 g	3 Tbsp
Apple Cider Vinegar	8 g	1 1/2 tsp	12 g	2 1/2 tsp	15 g	1 Tbsp
Honey	34 g	1 1/2 Tbsp	51 g	2 1/2 Tbsp	61 g	3 Tbsp
Brown Rice Flour (M)	152 g	1 cup	230 g	1 1/2 cups	277 g	1 3/4 cups
Potato Starch (M)	176 g	1 cup	266 g	1 3/4 cups	320 g	2 cups
Xanthan Gum (M)	5 g	2 tsp	7 g	2 1/2 tsp	9 g	1 Tbsp
Salt	4 g	1 tsp	6 g	1 tsp	7 1/2 g	1 1/2 tsp
Rapid Rise Yeast	5 g	1 1/2 tsp	7 g	2 tsp	9 g	3 tsp

Note:



PIZZA DOUGH

Setting 11: Pizza Dough

1. Add the ingredients to the baking pan in the order listed.
2. After dough is ready, remove from baking pan and divide the dough into either 2 or 4 balls depending on thickness of crust you want.
3. Cover with a cloth and let sit for 10 minutes.
4. Roll out on a lightly floured surface and make a 11-12" circle.
5. Shape a 1/2" rim around the edge and brush edges with olive oil.
6. Spread tomato sauce and add your favorite toppings and cheese.
7. Bake at 450° degrees for 15 minutes.

Ingredients

Water (80°F)	300 g	300 ml
Olive Oil	24 g	2 Tbsp
Bread Flour	488 g	3 ³ / ₄ cups
Sugar	12 g	1 Tbsp
Salt	5 g	1 tsp
Rapid Rise Yeast	6 g	2 tsp

Note:



PASTA DOUGH

Setting 12: Pasta Dough

1. Add the ingredients to the baking pan in the order listed.
2. After dough is ready, remove from baking pan and roll into a ball onto a lightly floured surface.
3. Wrap in plastic wrap and allow to rest for at least 30 minutes.
4. Unwrap and roll out or through a pasta extruder. The dough can be refridgerated for up to 3 days.

Ingredients

Water	60 g	60 ml
Salt	5 g	1 tsp
Large Eggs (Beaten)	100 g	2 eggs
Olive Oil	12 g	1 Tbsp
All Purpose Flour	130 g	1 cup
Semolina Flour*	160 g	1 cup

*If you don't have semolina flour you can use all purpose flour.

Note:



BUTTERY DINNER ROLLS

Setting 13: Dough Rise

1. Add the ingredients to the baking pan in the order listed.
2. Once cycle is complete, roll dough out onto a lightly floured surface.
3. Divide into 24 equal portions, and form each portion into a ball. Place shaped dough balls onto a greased 13" x 9" baking pan.
4. Let rise in a warm area for 30 - 45 minutes, until almost doubled. Bake at 350° for 13 -15 minutes and then rub tops with butter while still warm.

Ingredients

Milk (80°F)	258 g	250 ml
Large Eggs (beaten)	100 g	2 eggs
Bread Flour	508 g	4 cups
Sugar	50 g	1/4 cup
Salt	7 1/2 g	1 1/2 tsp
Unsalted Butter (softened)	113 g	8 Tbsp
Rapid Rise Yeast	6 g	2 tsp

Note:



YOGHURT

Setting 15: Yoghurt

1. Add the ingredients to the baking pan in the order listed. Makes 2 cups.

Ingredients

Milk	500 g	250 ml
Plain Yogurt	30 g	2 eggs

Note:



KIMCHI

Setting 16: Kimchi

Ingredients

Napa Cabbage (Medium head)	2 lbs
Water (Distilled or Filtered)	8 cups
Green Onions (1")	1 bunch
Carrot - Peeled and Julienned	1 carrot
Kosher Salt	1/4 cup
Korean Chili Powder (Gochugaru)	4 tbsp.
Sugar	1 tsp.
Garlic Cloves - Grated	5 cloves
Fresh Ginger (Peeled, Grated)	2 tsp.
Fish Sauce or Salted Shrimp Paste	2 Tbsp.
Miso Paste	2 Tbsp.

1. Cut the napa cabbage in half longways, then in half again longways. Cut the core out of the four quarters. Cut the cabbage into squares (about 1"–2" inches square), put in a bowl with the carrots. Sprinkle with the 1/2 cup kosher salt, massage so everything is coated in salt and starting to soften and wilt. Fill with cold, chlorine free water to cover it well and let it soak for at least 1 1/2 hours.
2. Pour the cabbage and carrots and liquid into a strainer. Let the brine drain away.
3. Rinse and drain the cabbage. Rinse the cabbage under cold water 3 times. Set aside to drain in a colander for 15 to 20 minutes. Meanwhile, make the spice paste.
4. Rinse and dry the bowl you used for salting. Add the garlic, ginger, sugar, and fish sauce, shrimp paste, or water and stir into a smooth paste. Stir in the gochugaru, using 1 tablespoon for mild and up to 5 tablespoons for spicy (I like about 3 1/2 tablespoons); set aside until the cabbage is ready.
5. Combine the vegetables and spice paste. Gently squeeze any remaining water from the cabbage and add it to the spice paste. Add the scallions and mix.
6. Mix thoroughly. Using your hands, gently work the paste into the vegetables until they are thoroughly coated.
7. Put into Bread Pan and set to #16 Kimchi setting. Set for 24 – 48 hours. Default is 36 hours.
8. Check it daily and refrigerate when ready. Check the kimchi once a day, Once every day, insert a clean chopstick or butter knife to release air bubbles. If needed, pour in some additional brine to keep all the vegetables submerged. (This also releases gases produced during fermentation.) Taste a little at this point, too! When the kimchi tastes ripe enough for your liking, transfer to a mason jar and place in a refrigerator. You may eat it right away, but it's best after another week or two.

Note: If you need extra brine to keep your vegetables submerged, please combine 1 quart of cool water with 4 teaspoons of kosher salt in a quart jar with a tight fitting lid and shake until the salt is dissolved. Use it to top off the vegetables as needed.

Note:



MEDITERRANEAN FLAT BREAD

Setting 17: Dough

1. Add the ingredients to the baking pan in the order listed.
2. When the cycle finishes, place the flat bread dough on a clean, floured worktop and roll out your flat bread.
3. You can pan fry, bake in oven at 400°, or air fry for 5 minutes. Make your favorite sandwich wraps or use as a thin crust pizza dough.

Ingredients

Milk (80°F)	250 ml	1 cup
Olive Oil	24 g	2 Tbsp
Bread Flour	553 g	4 1/2 cups
Salt	5 g	1 tsp

Note:



BLACKBERRY JAM

Setting 18: Jam

1. Gently mash the blackberries with a potato masher in a separate bowl.
2. Add ingredients as listed in order. This is a refrigerator jam and not intended to be sealed and processed for storage in the pantry. All you need is a very clean jar. Once the jam has cooked to consistency, pour into jar, let cool and refrigerate. Blackberries are naturally low in pectin, the get a decent gel in a bread maker jam you will most likely want to add a little bit of powdered pectin. It is best to use bottled lemon juice because it has been uniformly acidified so that it has a consistent and dependable acid level, which results in consistent and reliable results every time you make jam.

Ingredients

Blackberries	3 Cups
Sugar	1 cup
Pectin Low Sugar	1 1/2 Tbsp
Lemon Juice	1 Tbsp

Note:



OLIVE OIL & ROSEMARY ROASTED ALMONDS

Setting 20: Roast Nut

1. Add ingredients into separate bowl and toss together until almonds are well coated.
2. Add to bread maker.
3. Set timer for 1:15 minutes.

Note: For warming up already roasted nuts, do not over roast and only use the time for 10 minutes.

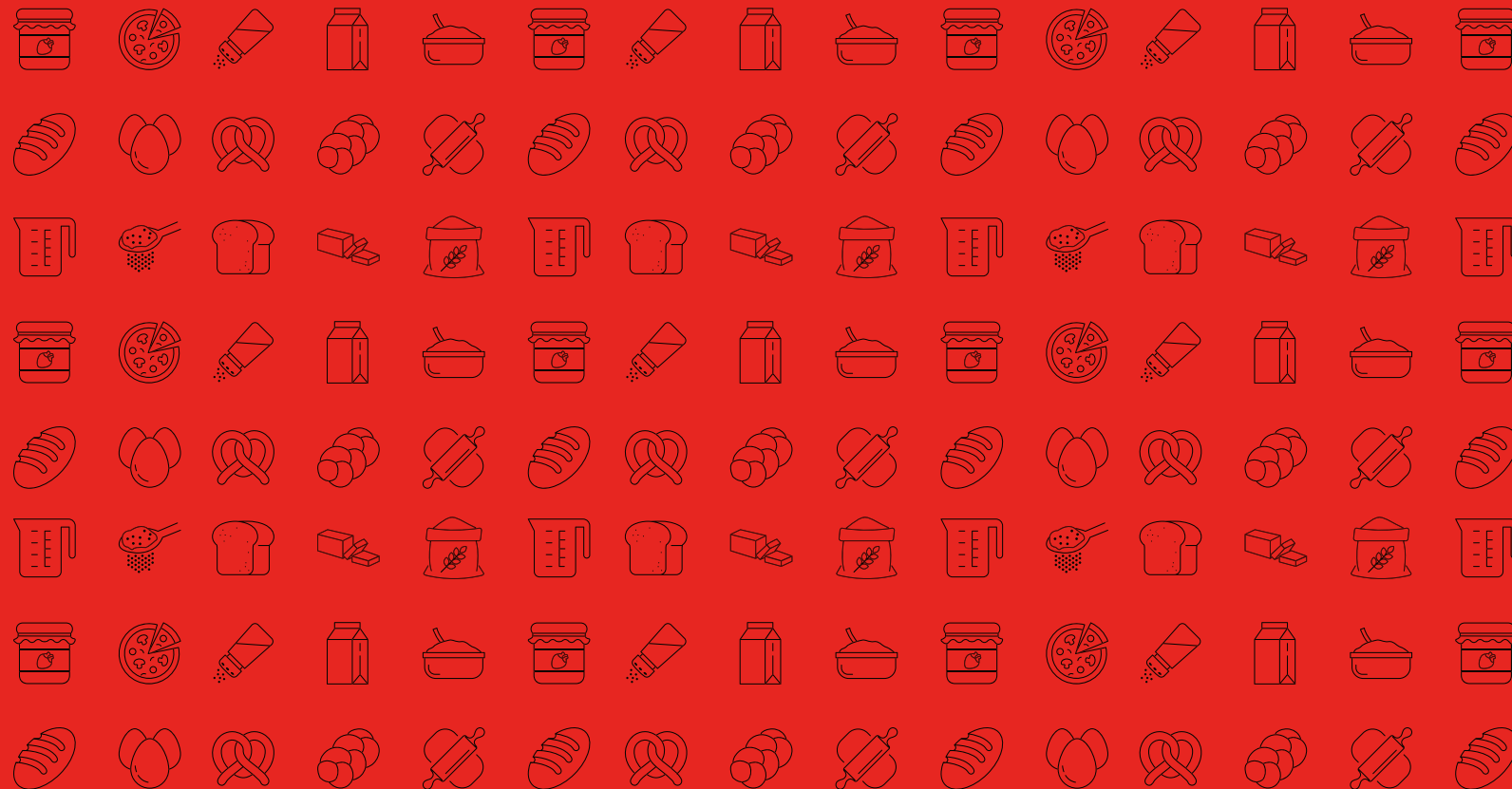
Ingredients

Whole Raw Almonds	3 Cups
Olive Oil	2 Tbsp.
Sea Salt	1 tsp.
Rosemary- Dried and Crushed	1 tsp.

Note:



CUSTOM RECIPES



WARRANTY

TWO-YEAR LIMITED PRODUCT WARRANTY

DO NOT RETURN PRODUCT TO THE PLACE OF PURCHASE - READ ALL DIRECTIONS CAREFULLY

Your Gemelli product is covered by a Two-Year Warranty from the date of purchase. Should your Gemelli product have a defect in product material or workmanship within the warranty period, we will arrange to have your original product returned to us and either be replaced with an identical or better replacement to you free of charge or apply other such remedies as described below.

Before contacting Gemelli Consumer Support please have the following information available for the Customer Service Representative:

- Write down the product model number and date code (four-digit number) information. The information will be located clearly on the back of the unit
- Have the original or a copy of the purchase sales receipt, cancel check or gift receipt
- Please be prepared to provide your full name, daytime phone number and email address
- We recommend that all Gemelli products be registered with our Consumer Support Center for faster service as well as keeping you updated on Gemelli Products and Services

If the product or one of its parts qualifies for replacement under the Warranty program, Gemelli will send a pre-paid shipping label via email so that the product can be returned to the Gemelli Service Center at no cost to you.



WARNING: WARRANTY IS ONLY VALID WHEN THE WARRANTY REGISTRATION IS FILLED OUT IN FULL AND IS REGISTERED WITHIN 30 DAYS FROM THE DATE OF PURCHASE

Upon receipt of the full product (a complete unit with accessories) Gemelli may ship a new replacement or contact you with further information regarding your request for services.

If replacement parts are requested and fall within the 2-year warranty time period, Gemelli will send to you, at no cost. Warranty claims are handled within 10-14 working days plus shipping time depending on your location.

IMPORTANT - CONDITIONS FOR A VALID WARRANTY

- This warranty applies to products purchased in the USA and Canada.
- This is the only expressed warranty for this product and is in lieu of any other warranty or conditions.
- This product is warranted to be free from defects in materials and workmanship for a period of two (2) years from the date of original purchase. This warranty is valid for the original retail purchaser or gift recipient from the date of initial retail purchase and is not transferable.
- Keep your original sales receipt as Proof of Purchase as it is required to make a warranty claim

IMPORTANT: This warranty does not cover damages resulting from use not in conformity with the printed directions, accidents, misuse or abuse, alteration, the affixing of any attachments not provide with the product, loss of parts, or subjecting the appliance to any voltage other than the specified voltage.

This warranty is void if the product is used for anything other than single-family household use or subjected to any voltage and waveform other than specified on the rating label (e.g. 120v ~60Hz).

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This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages so the foregoing limitations may not apply to you.

Please contact Gemelli Consumer Support to obtain warranty service by the following instructions:



USA: NORTH AMERICA

ADDRESS: GEMELLI CUSTOMER SUPPORT
3850 AIR PARK ST
MEMPHIS, TN 38118

EMAIL: customer.support@dpgemelli.com

WEBSITE: www.gemellihome.com

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