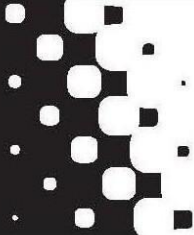
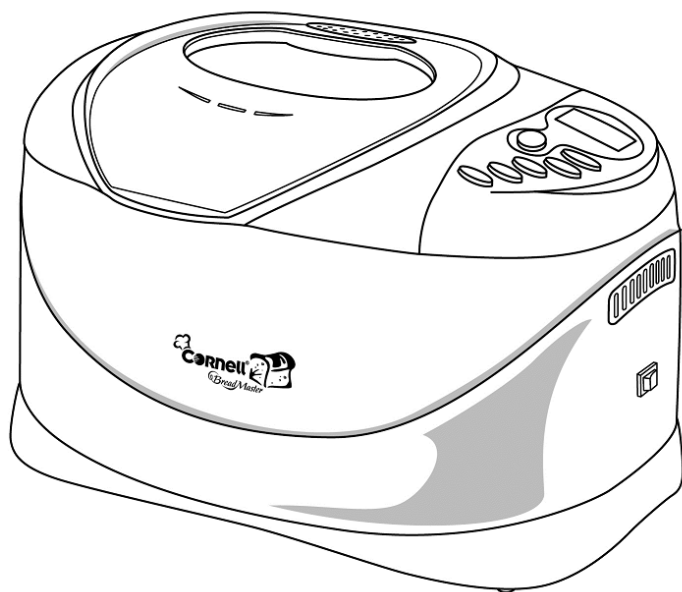


CORNELL[®]



User Manual



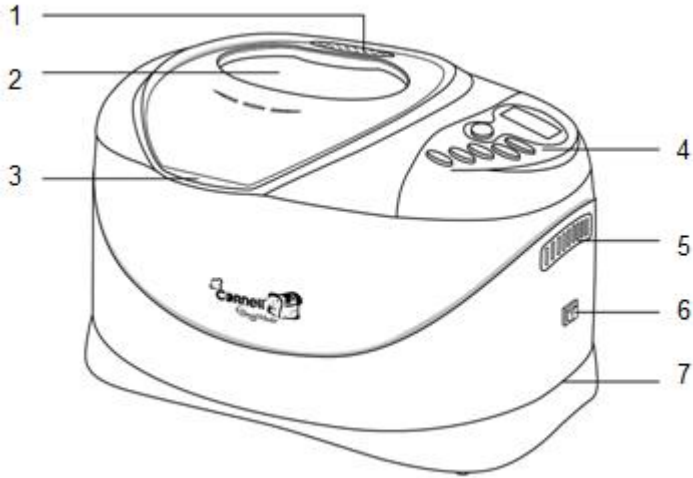
**Bread
Maker**

CBM-PH30LB

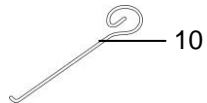
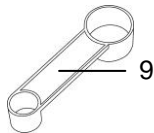
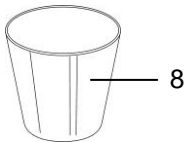
General Safety Precautions

1. Thank you for your purchase of this appliance. Read all instructions carefully. Keep this User Manual for future reference.
2. Always switch off and unplug the appliance from the electrical outlet **BEFORE** cleaning and also when not in use.
3. Never immerse the appliance, power cord or plug into water or other liquids. Please refer to the section on "Cleaning and Maintenance".
4. If it is a detachable power cord, always connect the power cord to the appliance first **BEFORE** plugging it into the electrical outlet. To disconnect the appliance, switch off the power on the electrical outlet before removing the power plug.
5. Close supervision is necessary when operating the appliance near children. Ensure that the power cord does not hang over the work surface.
6. Do not operate the appliance with a damaged power cord set or plug. Any repairs should always be carried out by an authorized service centre.
7. Do not use the appliance for any purposes other than its intended use. This appliance is intended for household use only.
8. Do not use the appliance in the outdoors or in a damp area.
9. Do not place the appliance on or near a hot gas or electric burner, or near easily flammable materials.
10. This appliance should not be used by people who are physically or mentally impaired (including children) unless proper guidance is provided during operation.

Parts Identification



Accessories



1. Steam Vent

2. Window

3. Lid

4. Control Panel

5. Steam Vent

6. Power Switch

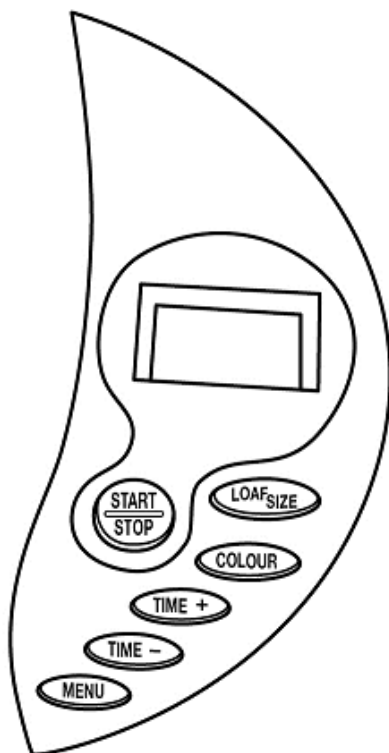
7. Outer Body

8. Measuring Cup

9. Measuring Spoon

10. Hook

Control Panel Display



Specifications

Model No.	CBM-PH30LB
Rated Voltage	220-240V~
Rated Power	850W
Frequency	50Hz

Operating Instructions

How to Use Bread Maker

- Plug in the power and you will hear a beep sound. The LCD screen displayed as “1 3:30” while the arrow pointing to 3.0LB and MEDIUM, respectively. This is a default setting whenever you turn on the unit.

Operation Button

START/STOP

- Press the “START/STOP” button once to start the program. The unit will sound once and colons symbol will start blinking. The entire function buttons will be deactivated once the program has begun.
- Press the “START/STOP” button again and hold for approximately 3 seconds until a beep sound is heard to stop the program.

MENU

- Press the MENU button to select your desired operating functions which will be displayed in the LCD screen as follows:

Program(s)	Function(s)
Basic	Kneading, rise and baking normal bread.
Quick	Kneading, rise and baking with a shorter time. The bread baked is smaller and dense texture.
French	Kneading, rise and baking with a longer time. The bread baked is crisper crust and light texture.
Whole Wheat	Kneading, rise and baking of whole wheat bread. This setting has longer pre-heat time to allow the grain to soak into water and expand accordingly.
Rapid	Kneading, rise and baking in a few steps.
Sweet	Kneading, rise and baking the sweet bread. This program set for baking crisp and sweet bread.
Sandwich	Kneading, rise and baking for making sandwich slice. The bread baked is thin crust and with loose texture.
Dough	Kneading and rise. For making bread rolls, pizza, steamed bread, etc.
Jam	Boiling jams and marmalades.
Bake	Only baking. Also used to increase the baking time on selected setting.
Gluten Free	Kneading, rise and baking. Use only rice flour.

COLOR

- Press the “COLOR” button once to manually select your desired crust color as LIGHT, MEDIUM or DARK.

LOAF SIZE

- Press this button to select loaf size of bread from 900g, 1125g and 1350g. Please note that the total operation time may vary depend on the each loaf size of bread.

PRESET TIME (+/-)

- This unit may be set to commence baking at any pre-selected time of the day. The delay time can be set up to 13 hours.
- The preset time can be set after the function selection. Then press the “+/-” button to set the desired delay time and followed by pressing the “START/STOP” button.
- For example, you may want to set the baking time to be completed in another 8 hours and 30 minutes from now. Press “+” or “-” to increase or decrease the time setting by 10 minutes interval and up to 13 hours. Then, press the “START/STOP” button once to activate the program. If the time set is not “0”, the LCD screen will display the delay time (08:30) that has been set and start to count down accordingly. Once the preset delay time is reach, the preset program will be turn off and switch to keep warm mode for about 1 hour. (Note: It is advisable not to set delay baking time for any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.)

KEEP WARM



- The unit will automatically switch to keep warm mode for 60 minutes after any baking program.
- Always turn off the unit by pressing the “START/STOP” button should you want to serve immediately after the completion of each baking. Otherwise, the unit will switch to keep warm automatically.

MEMORY

- This unit is equipped with memory function. If there is a power failure for not more than 15 minutes during the baking process, the selected program will be resumed again thereafter.

- If the power failure is extended more than 15 minutes during the baking process, the baking memory will not be kept and the baking program has to be restarted again.

ERROR CODE

- Please check the following before contacting your local distributor or service centre. Explain the fault clearly so that repairs may be completed quickly for you.
 -  is shown on the LCD screen display – If the temperature remain too high after any usage. Turn off the unit and let it cool down for about 10-20 minutes.
 -  is shown on the LCD screen display – If the main sensor detects any disconnection or short circuit. Send to authorized service center for repair.

How to Make Bread

- Place the pan into the unit and softly press down until you hear a “click” sound to secure it into position.
- Fix the kneading blade onto the drive shaft and turn it clockwise to lock it into position. (Note: It is advisable to place some margarine on the kneading blade as to avoid the dough being stick on the kneading blade.
- Place the ingredients into the pan accordingly. Always add yeast or baking powder as the last ingredients and vice-versa for making the heavy dough.
- Gently close the lid and turn on the power.
- Press the “MENU” button until the arrow points to your desired program. Then select your desired crust color and loaf size by pressing the “COLOR” button and “LOAF SIZE” button, respectively.
- Press “START/STOP” button to start operation.
- You will hear 10 beeps sound once the baking process is completed. Press and hold the “START/STOP” button for approximately 3-5 seconds to turn off the unit and the bread is ready to be served. (Note: Always turn off the unit once the baking is completed, otherwise it will switch to keep warm mode automatically)

- Open the lid and firmly grasp the bread pan handle with oven mitts. Turn the pan anti-clockwise and gently pull the pan up-straight and out.
- Remove the bread from the pan and let the bread cool for about 20 minutes before slicing. (Caution: Always handle with care as the pan and bread is extremely hot once baking is completed)
- Unplug the power from mains electricity supply.
- Note: Before slicing the bread, use the hook to remove the kneading blade which is hidden on the bottom of the bread. Never use hands to remove the kneading blade as the bread is hot.

• Troubleshooting

Problem	Cause	Solution
Smoke from steam vent when baking	Some residue may stick to the heater surface	Unplug the bread maker and clean the heater
Bread's bottom crust is too thick	Bread has been kept warm and left in the pan for too long which result in loss of too much water	Take out the bread without keeping it warm
Difficult to remove kneading blade	Kneading blade adheres tightly to the drive shaft	Pour hot water into the bread pan and immerse the kneading blade for 10 minutes. Take it out and clean.
Ingredients not stirred evenly and badly baked	1. Unsuitable program is selected	Select a suitable program
	2. Open the lid several times after operation which result in dry bread and no brown crust	Do not open lid at the last rise

	3. Large stir resistance causing inadequate rotation and stirring from kneading blade	Check kneader hole. Take out the pan and operate without any load. If operation is still abnormal, contact an authorized service centre.
Display “H:HH” after pressing “START/STOP” button	The temperature in bread maker is too high	Press “START/STOP” button and unplug bread maker, then take out the pan and open lid until the bread maker has cooled down
Sound of motor is heard but dough is not stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients is weighed accurately
Bread size is too large	Yeast is too much or flour is excessive or water is too much or environment temperature is too high (>28°C)	Check the factors and reduce the amount accordingly
Bread size is too small or bread has no rise	No yeast or the amount of yeast is not enough. Moreover, yeast may have a poor activity as water temperature is too high (>30°C) or yeast is mixed together with salt, or the environment temperature is too low (<15°C)	Check the amount and performance of yeast, increase the environment temperature properly.
Dough is too large and overflows	The amount of liquids is too much as to make dough soft and yeast is	Reduce the amount of liquids and improve dough rigidity

	also excessive.	
Bread collapses in the middle parts when baking dough	1. Used flour is not of good quality baking powder and the dough cannot rise	Use bread flour or good quality baking powder.
	2. Yeast expand too rapid or environment temperature is too high (>28°C)	Yeast should be used under room temperature
	3. Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
Bread's weight is very large and organization construct is too dense	1. Too much flour or short of water	Reduce flour or increase water
	2. Too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
	2. Water temperature is too high (>30°C)	Check water temperature
Bread surface is adhered to dry powder	1. There is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
	2. Stir is not adequate due to short of water	Check the amount of water used and the setting of bread maker
Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have great effect on making cakes, baking color will become very dark	If baking color is too dark for the recipe with excessive sugar, press "START/STOP" button to interrupt the program 5-10min ahead of

	because of much sugar	intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed
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Care and Cleaning

- Always disconnect the appliance from the electrical outlet before cleaning.
- Always allow your appliance to cool completely before cleaning.
- Clean the exterior of the appliance using a damp cloth.
- Never immerse the appliance completely in water or any other liquids.
- Attachments may be washed in lukewarm water and mild detergent.

Bread Maker Recipes

Whole Wheat Bread

<u>LOAF SIZE</u>	<u>900G</u>	<u>1125G</u>	<u>1350G</u>
Water	350ml	440ml	530ml
Salt	1 tsp	1.5 tsp	2tsp
Honey	1 tbsp	2 tbsp	3 tbsp
Wheat whole meal flour	520g	640g	760g
Dry yeast	2tsp	3tsp	3tsp

Program : Whole Wheat

Basic Bread

<u>LOAF SIZE</u>	<u>900G</u>	<u>1125G</u>	<u>1350G</u>
Water	350ml	430ml	520ml
Oil	2 tbsp	2.5 tbsp	3 tbsp
Salt	1.25 tsp	1.5 tsp	2tsp
Sugar	2 tbsp	2.5 tbsp	3 tbsp
Bread flour	520g	630g	750g
Dry yeast	1tsp	1.5tsp	2tsp

Program : Basic

Buttermilk Bread

<u>LOAF SIZE</u>	<u>900G</u>	<u>1125G</u>	<u>1350G</u>
Buttermilk	360ml	440ml	530ml
Salt	1.0tsp	1.5 tsp	2tsp
Sugar	3tbsp	4tbsp	5tbsp
Bread flour	520g	650g	780g
Dry yeast	1tsp	1.5tsp	1.5tsp

Program : FRENCH

Sweet Bread

<u>LOAF SIZE</u>	<u>900G</u>	<u>1125G</u>	<u>1350G</u>
Buttermilk	210ml	300ml	400ml
Egg	3	4	4
Oil	3tbsp	4tbsp	5tbsp
Salt	1.0tsp	1.5 tsp	2tsp
Sugar	3tbsp	4tbsp	5tbsp
Bread flour	460g	580g	720g
Raisins	75g	100g	125g
Dry yeast	2tsp	2.5tsp	3tsp

Program : SWEET

Berry Jam

Thawed deep-frozen berries	950g
Lemon juice	1tbsp
2:1 jellifying sugar	500g

Program : JAM

Orange Jam

Peeled and thinly diced oranges	900g
Peeled and thinly diced lemons	100g
2:1 jellifying sugar	500g

Program : JAM



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Lot 11B, Jalan 223, Section 51A,
46100 Petaling Jaya,
Selangor Darul Ehsan, Malaysia.

InfoLine: 1-800-881-770
www.cornellappliances.com