

SHARP

Be Original.

Bread Maker

Make Healthy Bread, Cake & Gourmet Jam



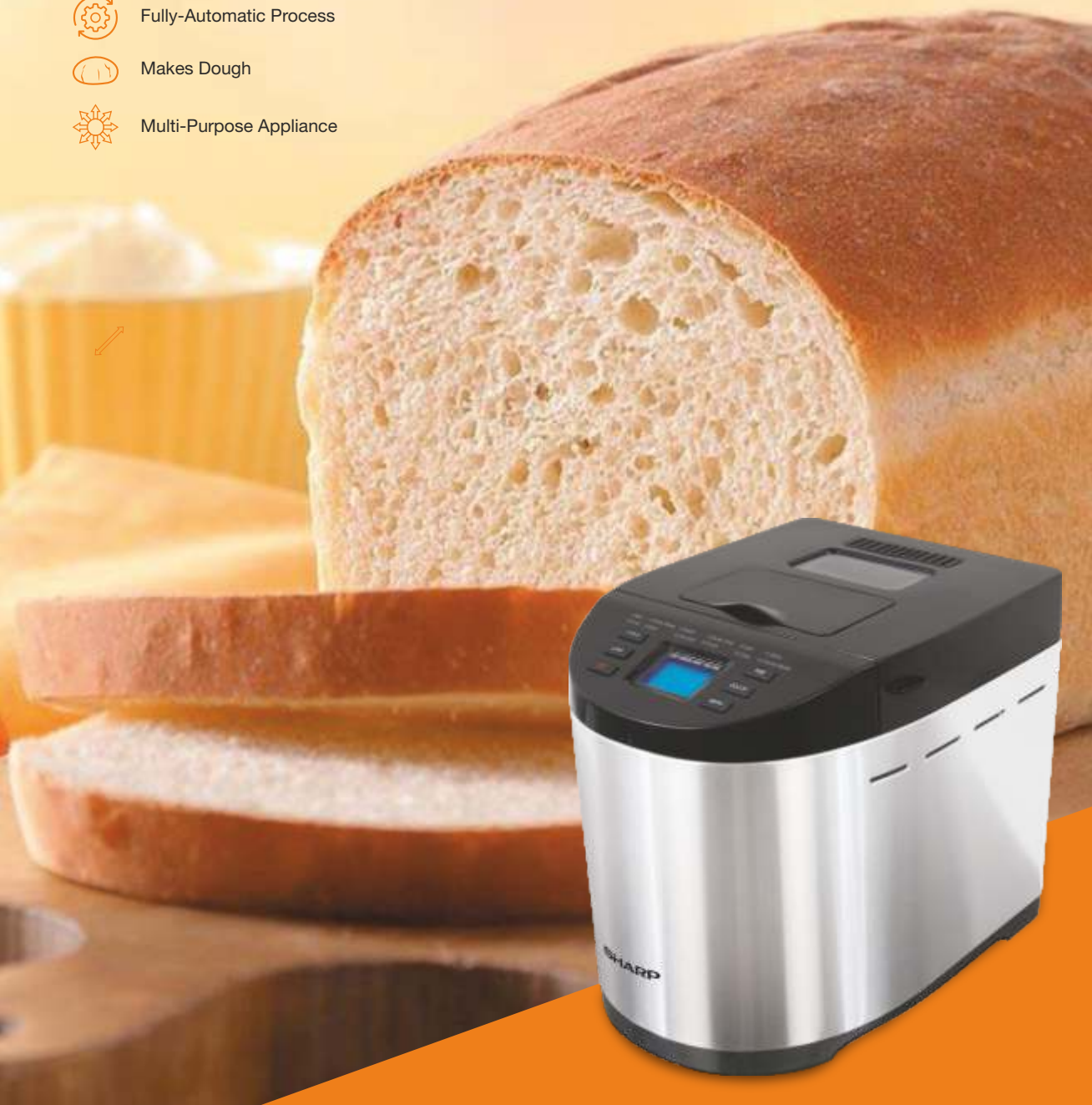
Fully-Automatic Process



Makes Dough



Multi-Purpose Appliance



Welcome to SHARP

Dear Customer,

Congratulations, you have now joined millions of worldwide users of SHARP World Class Kitchen Appliances. The Bread Maker from SHARP is uniquely designed to bring health & happiness in your home, like no factory produced bread can offer.

At the outset, we thank you for your trust in SHARP. At SHARP we take pride in designing and developing innovative products that are manufactured at world class factories.

We are sure that you will enjoy and be more than satisfied with SHARP Bread Maker like rest of the worldwide users.

The highest quality standards that SHARP follows ensure years of trouble free service of the appliance.

This all in one manual would help you to get the best out of your appliance. Please go through this manual to familiarise yourself with its operation and easy maintenance.

To ensure that the warranty of your appliance is effective, it is important you fill up enclosed warranty card and mail it to us or email at sharp@service007.com the details or call at our call centre at **1800 425 4322**.

Bon Appe'tit

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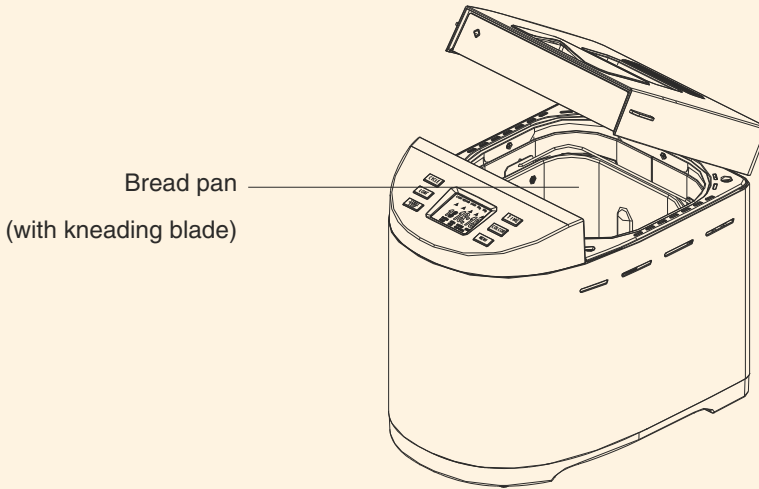
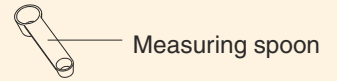
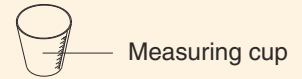
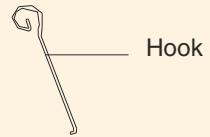
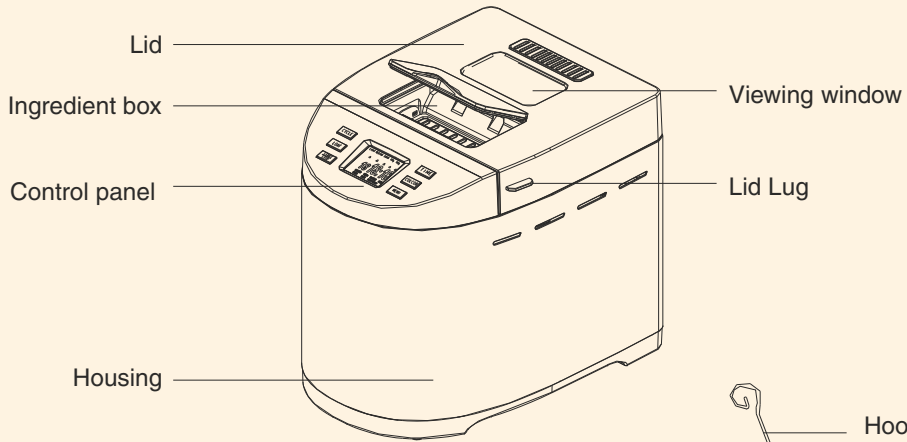
IMPORTANT SAFEGUARDS

Before using this appliance, following basic precautions should always be adhered to

- Read all instructions carefully before using the bread maker.
- Before using check the voltage of wall outlet so that it corresponds to one shown on the rating label.
- Do not operate any appliance with a damaged cord/plug or after the appliance malfunctions or has been dropped or damaged in any manner. Call the manufacturer or the nearest authorised service agent for inspection, repair and for any electrical / mechanical adjustment.
- Do not touch hot surface. Use oven gloves.
- To protect against electric shock, do not immerse cord, plug or housing in water or any other liquid.
- Unplug from outlet when appliance is not in use, before putting on or taking off parts and before cleaning.
- Do not let the cord hang on edge of table or hot surface.
- Use of any accessories is not recommended by the appliance manufacturer as it may cause injuries.
- This appliance is not intended for the use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been supervised or given proper instructions concerning the use of appliance by an authorised person.
- Ensure that children do not play with the appliance.
- Do not place the appliance near hot gas burner or electric burner or heated oven.
- Extreme caution must be taken while moving appliance containing hot oil or other hot substances.
- Do not touch any moving or spinning parts of the machine when baking.
- Never switch ON the appliance without properly placing the bread pan filled with ingredients.
- Do not beat the bread pan on the top or edge to remove pan. This may damage the bread pan.
- Metal foil or such material must not be inserted into the bread maker as it can cause fire or short circuit.
- Do not cover the bread maker with towel or any other material while in use. Heat and steam must be able to freely escape from the vent. Or else it may cause fire.
- Turn OFF all buttons before removing plug from wall outlet.
- Do not operate the appliance apart from its intended use.

- This appliance has been incorporated with a ground pin. Please ensure the wall outlet in your house is well earthed.
- This appliance is designed for household and similar application use such as Pantry area in shops, offices and other working environment. Also farm houses, patron of hotels, motels, bed & breakfast and other such residential type of environment.
- The appliance is not intended to use with external timer or separate remote control system.
- Do not operate the unit without bread pan placed in the chamber to avoid damage to the appliance.
- If the supply cord is damaged, it must be replaced by authorised service person only.
- Do not use the appliance outdoor.
- Keep long hair, loose clothes and hand away from the appliance.
- Do not attempt to disassemble, repair or alter the machine on your own. It may cause failure of appliance or irreparable damage.
- Save these instructions.

KNOW YOUR BREAD MAKER



INTRODUCTION TO CONTROL PANEL



AFTER START-UP

As soon as the bread maker is plugged to the power supply, a beep will be heard and “1 3:00” appears in the display. But the two dots between the “3” and “00” don’t flash constantly. The blue backlight will turn off within 20 seconds when there’s no action. “1” is the default program. “900g” and “Medium” are default settings.

START/STOP

For starting, pausing and stopping the selected operation program.

To start a program, press the **START/STOP** button once. A short beep will be heard and the two dots in the time display begin to flash and the program starts. All other buttons are deactivated except the **START/STOP** button after a program has begun.

To stop the program, press the **START/STOP** button for more than 2 seconds, then a long beep will be heard, it means that the program has been switched off.

PAUSE FUNCTION

After process starts up, you can press **START/STOP** button to interrupt at any time for less than 2 seconds, the operation will be paused but the setting will be saved, the outstanding time will be flashed on the LCD panel.

Press **START/STOP** button again or within 10 min without pressing any other button, the program will continue.

PROGRAM MENU

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

Program 1: Basic

For white and mixed breads, it mainly consists of wheat flour or rye flour. The bread has a compact consistency. You can adjust the bread brown by setting the **COLOR** button.

Program 2: French

For light breads made from fine flour. French bread requires special timing and temperatures to achieve that wonderful crispy and nicely browned crust. This is not suitable for baking recipes requiring butter, margarine or milk.

Program 3: Whole wheat

Whole wheat bread is a yeast bread that is made with a significant portion of whole wheat flour (50% or more), rather than with all white bread flour. Breads made from whole wheat flour are more nutritious because the flour is milled from the entire wheat berry (including the bran and the germ). Using whole wheat flour produces a bread that is brown to dark brown in color (when all whole wheat flour is used), and the bread is more flavorful and healthy than breads made with refined white flours (even though “lost” nutrients are added back into white flours).

Program 4: Quick (the loaf size and delay time are not applicable)

Kneading, rising and baking loaf uses less time than the Basic bread. But the bread baked on this setting is usually smaller with a dense texture.

Program 5: Sweet

The Sweet Breads settings are for baking breads with high amount of sugar, fats and proteins, all of which tend to increase browning. Due to a longer phase of rising the bread will be light and airy.

Program 6: Ultra-fast (the delay time is not applicable)

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

Program 7: Gluten Free

The ingredients to create gluten-free breads are unique. While they are “yeast breads,” the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise, and due to the high moisture content, baking time is increased. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

Program 8: Dough (the color and loaf size are not applicable)

Kneading and rising, but without baking, remove the dough and use for making bread rolls, pizza, steamed bread, etc.

Program 9: Jam (the color, loaf size and delay time are not applicable. Directly press **START/STOP** button once to begin working)

The bread maker is a great for cooking, homemade jams and chutneys. The paddle automatically keeps the ingredients stirring through the process and they make a wonderful complement to freshly baked bread!

Program 10: Cake (the loaf size is not applicable)

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

Program 11: Bake (the loaf size and delay time are not applicable, but the operation time can be adjusted by pressing **TIME** button. Press the **TIME** button once, the time will increase or decrease 1 minute. The adjusted time range is 10-60 minutes).

The bake setting is a “bake only”, which can be used to increase the baking time on selected settings. This feature is very helpful to set jams and marmalades.

Program 12: Home made

Be able to self-program by customer to reset kneading, rising and baking to keep it warm at every step time. The time range of each program is as follows:

KNEAD1: 6-14 minutes

RISE1: 20-60 minutes

KNEAD2: 5-20 minutes

RISE2: 5-120 minutes

RISE3: 0-120 minutes

BAKE: 0-80 minutes

KEEP WARM: 0-60 minutes

Under the menu of **Home Made**,

- a) Press **CYCLE** button once, KNEAD1 will appear on LCD, then press **TIME** button to adjust the minutes, and press **CYCLE** to confirm the time for this step;
- b) Press **CYCLE** to enter the next step, RISE1 will appear on LCD and then press **TIME** button to adjust the minutes, the number will increase rapidly if **TIME** button is hold. Further press **CYCLE** to confirm.
- c) In this way set the remaining steps. Upon finishing setting for all steps, press **START/STOP** button to exit the setting.
- d) Press **START/STOP** button further to activate the operation.

NOTE: The setting can be saved and is effective in next use.

KEEP WARM

Bread can be automatically kept warm for 1 hour after baking. During keeping warm, if you would like to take the bread out, switch the program off by pressing the **START/STOP** button. After baking, the LCD displays “0:00” and beeps will be heard. Then go back to the default setting of the machine. NOTE: The programs of Dough and Jam do not have the function to keep warm.

MEMORY

If the power supply has been interrupted during the course of making bread, the process of making bread will be continued automatically within 10 minutes, even without pressing **START/STOP** button. If the interruption time exceeds 10 minutes, the memory cannot be kept, you must discard the ingredients in the bread pan and add the ingredients into bread pan again, and the bread maker must be restarted. If the dough has not entered the rising phase when the power supply breaks off, you can press the **START/STOP** directly to continue the program from the beginning.

ENVIRONMENT

The machine may work well in a wide range of temperature, but there may be some difference in loaf size between a very warm room and a very cold room. We suggest that the room temperature should be within the range of 15°C to 34°C.

WARNING DISPLAY

1. If the display shows “**HHH**” after you have pressed **START/STOP** button, 5 beeps will be heard, it means that the temperature inside is still too high. The program will not be performed. Open the lid and let the machine cool down for 10 to 20 minutes.
2. If the display shows “**LLL**” after you have pressed **START/STOP** button, 5 beeps will be heard, it means that the temperature inside of bread pan is too low. The bread maker should be placed into environment of higher temperature for use (Except the program of **Bake**).
3. If the display shows “**EE0**” after you have pressed **START/STOP** button, beeps will be heard, it means the temperature sensor open circuit, press **START/STOP** button to stop beeps sound, but the “**EE0**” in the LCD will continue flashing, please check the sensor carefully with an authorized expert. If the display shows “**EE1**”, it means the temperature sensor short circuited.

BEFORE THE FIRST USE

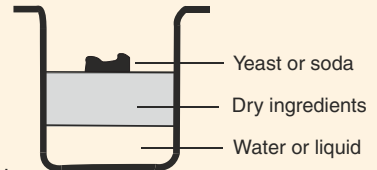
The appliance may emit a little smoke and a specific smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

1. Please check whether all parts and accessories are complete and free of damage.
2. Clean all the parts according to the section “**Cleaning and Maintenance**”.
3. Set the bread maker on Bake mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
4. Dry all parts thoroughly and assemble them, the appliance is ready for using.

HOW TO MAKE BREAD

1. Lay the appliance on a firm and even surface.
2. Place the bread pan in position and then turn it clockwise to the **LOCK** position until a click can be heard. Open the lid by lifting any lid lug and fix the kneading blade onto the drive shaft. It is recommended to apply hole with heat-resisting margarine prior to place the kneading blade to avoid the dough sticking the kneading blade, this would also make the kneading blade be removed from bread easily.
3. Place ingredients into the bread pan. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.
4. Make a small indentation on the top of flour with finger, add yeast into the indentation, make sure it does not come into contact with the liquid or salt.

NOTE: The maximum quantity of flour and yeast is 600g and 3 teaspoons.



5. Close the lid gently and plug the power cord into a wall outlet.
6. Press the **MENU** button until your desired program is selected.
7. Press the **COLOR** button to select the desired crust color (if applicable).
8. Press the **LOAF/SIZE** button to select the desired size (if applicable).
9. Set the delay time by pressing **TIME** button. This step may be skipped if you want the bread maker to start working immediately.
10. Press the **START/STOP** button to start working.
11. During operation, the appliance will add the fruit or nut ingredients placed into the **ingredient box** to the bread pan automatically (except for the programs of **Dough, Jam** and **Bake**).
12. Once the process has been completed, 10 beeps will be heard. Press **START/STOP** button for approx. 2 seconds to stop the process and take out the bread. With the oven mitts, Open the Lid, turn the bread pan anti-clockwise to the **UNLOCK** position, and then take it out from the bread maker.

CAUTION: The Bread pan and bread may be very hot! Always handle with care.

13. Let the bread pan cool down before removing the bread. Then use non-stick spatula to gently loosen the sides of the bread from the pan.
14. Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.
15. Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter rather than fruit knife or kitchen knife, otherwise the bread may be subject to deformation.
16. If you are out of the room or have not pressed **START/STOP** button at the end of operation, the bread will be kept warm automatically for 1 hour (if applicable), when keep warm is done, beeps will be heard.
17. Unplug the power cord when appliance not in use or when operation has ended.

CAUTION: Before slicing the loaf, use the hook to remove the kneading blade hidden at the bottom of loaf. The loaf is hot, do not use hand to remove the kneading blade.

NOTE: If bread has not been completely consumed, we advice you to store the remaining bread in sealed plastic bag or container. Bread can be stored for about three days under room temperature, if need more days in storage, pack it with sealed plastic bag or container and then place it in the refrigerator. Storage time is at most ten days. As the bread is made without preservative, generally storage time is no longer than that for compared with bread in the market.

CLEANING AND MAINTENANCE

Disconnect the machine from the power outlet and let it cool down before cleaning.

1. **Bread pan:** Remove the bread pan by turning it anti-clockwise, then pulling the handle to remove it, wipe inside and outside of pan with a damp cloth, do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely before reuse.

NOTE: Insert the bread pan in correct position and then press it down. If it cannot be inserted, adjust the pan slightly to find the correct position and then press it down.

2. **Kneading blade:** If the kneading blade is difficult to remove from the bread, use the hook. Also wipe the blade carefully with a cotton or damp cloth. Both the bread pan and kneading blade are dishwasher safe components.
3. **Ingredient box:** After each use, clean the ingredient box with damp cloth, then use a dry cloth to wipe again.
4. **Housing:** Gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner for cleaning, as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.

NOTE: It is suggested not to disassemble the lid for cleaning.

5. Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the lid is closed.

KNOW YOUR BREAD INGREDIENTS

1. **Bread flour:** Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elasticity and can keep the size of the bread from collapsing after rise. As the gluten content is higher than common flour, so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient in making bread.
2. **Plain flour:** Flour that contains no baking powder, it is applicable for making express bread.
3. **Whole-wheat flour:** Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutrient than common flour. The bread made with whole-wheat flour is usually small in size. Many recipes usually combine whole-wheat flour with bread flour to achieve best results.
4. **Black wheat flour:** Black wheat flour, also named as “rough flour”, is a kind of high fiber flour, and is similar to whole-wheat flour. To obtain the large size after rising, it must be used in combination with high proportion of bread flour.
5. **Self-rising flour:** A type of flour that contains baking powder, it is used for making cakes specially.
6. **Corn flour and oatmeal flour:** Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients for making rough bread, for enhancing the flavor and texture.
7. **Sugar:** Sugar is very important ingredient to increase sweet taste and color of bread. It is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar can also be used as per requirement.
8. **Yeast:** After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand the bread and softens the inner fiber. However, yeast fast action needs carbohydrate in sugar and flour as nourishment.

1 tsp. active dry yeast = 3/4 tsp. instant yeast
1.5 tsp. active dry yeast = 1 tsp. instant yeast
2 tsp. active dry yeast = 1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature. Before using, check the production date and storage life of your yeast. Store it back into the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by bad yeast.

The ways described below will check whether your yeast is fresh and active.

- (1) Pour 1/2 cup warm water (45-50°C) into a measuring cup.
 - (2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
 - (3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
 - (4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.
9. **Salt:** Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. But bread would be larger if without salt.
 10. **Egg:** Eggs can improve bread texture, make the bread more nourished and large in size, the egg must be peeled and stirred evenly.
 11. **Fat, butter and vegetable oil:** Fat can make bread soften and delay storage life. Butter should be melted or chopped to small pieces before using.
 12. **Baking powder:** Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time and it can produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.
 13. **Soda:** It is similar with baking powder. It can also be used in combination with baking powder.
 14. **Water and other liquid:** Water is essential ingredient for making bread. Generally speaking, water temperature between 20°C and 25°C is the best. The water may be replaced with fresh milk or water mixed with 2% of milk powder, which may enhance bread flavor and improve crust color. Some recipes may require juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.

INGREDIENTS MEASUREMENT

One of the important steps for making good bread is proper amount of ingredients. It is strongly suggested that the use of measuring cup or measuring spoon obtains accurate amount, otherwise the bread will be largely influenced.

1. **Weighing liquid ingredients:** Water, fresh milk or milk powder solution should be measured with measuring cups. Observe the level of the measuring cup with your eyes horizontally. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.
2. **Dry measurements:** Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, level it off with a knife. Scooping or tapping a measuring cup with more than it is required could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be leveled, not heaped as this small difference could throw out the critical balance of the recipe.
3. **Adding sequence:** The sequence of adding ingredients should be abided. Generally speaking, the sequence is: liquid ingredients, eggs, salt and milk powder etc. When adding the ingredient, the flour can't be wetted by liquid completely. The yeast can only be placed on the dry flour and it can't touch with salt. After the flour has been kneaded for some time and a beep will prompt you to put fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavor will be diminished after long time mixing. When you use the delay function for a long time, do not add the perishable ingredients such as eggs and fruit ingredients.

BREAD MAKER UNIT - PROBLEM, CAUSE & SOLUTION

Problem

■ Cause → Solution

Questions & Answers On Bread Maker

- | | |
|------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>1 Smoke from ventilation hole while baking</p> | <ul style="list-style-type: none">■ Some ingredients adhere to the heating element or nearby. During the first use, oil remains on the surface of heating element.<ul style="list-style-type: none">➔ Unplug the bread maker and clean the heating element, but beware of the heat. During the first use, dry operating and open the lid. |
| <p>2 Bread bottom crust is too thick</p> | <ul style="list-style-type: none">■ Keeping bread warm and leaving bread in the bread pan for a long time. Too much of water loss.<ul style="list-style-type: none">➔ Take bread out soon without keeping it warm. |
| <p>3 It is very difficult to take bread out</p> | <ul style="list-style-type: none">■ Kneader adheres tightly to the shaft in bread pan.<ul style="list-style-type: none">➔ After taking bread out, put hot water into bread pan and immerse kneader for 10 minutes, then take it out and clean. |
| <p>4 Stirring ingredients unevenly and bad baking</p> | <ul style="list-style-type: none">■ 1. Inappropriate selection of menu program.<ul style="list-style-type: none">➔ Select the proper program menu.■ 2. After operating, opening cover several times makes the bread dry, no brown crust color.<ul style="list-style-type: none">➔ Do not open cover at the last rise.■ 3. Stirring resistance is too strong which makes kneader difficult to rotate and stir adequately.<ul style="list-style-type: none">➔ Check kneader hole, then take bread pan out and operate without load, if it's not normal, contact authorized service facility. |
| <p>5 Display shows "H:HH" after pressing "START/STOP" button</p> | <ul style="list-style-type: none">■ The temperature in bread maker is too high to bake bread.<ul style="list-style-type: none">➔ Press "START/STOP" button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down. |
| <p>6 Hear the motor noise but dough isn't stirring</p> | <ul style="list-style-type: none">■ Bread pan is fixed improperly or dough is too large to be stirred.<ul style="list-style-type: none">➔ Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients weighed accurately. |

ERROR WITH THE RECIPES

- | | |
|--------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>1 Bread size is too large as to push cover</p> | <ul style="list-style-type: none">■ Too much yeast or excessive flour or water or high environment temperature.<ul style="list-style-type: none">➔ Check the above factors, reduce the amount according to the reasons. |
| <p>2 Bread size is too small or bread did not rise</p> | <ul style="list-style-type: none">■ No yeast or the amount of yeast is not enough. Moreover, yeast may have a poor activity as the water temperature is too high or yeast is mixed together with salt, or low environment temperature.<ul style="list-style-type: none">➔ Check the amount and performance of yeast, increase the environment temperature accurately. |
| <p>3 Dough is so large to overflow bread pan</p> | <ul style="list-style-type: none">■ The amount of liquids is so much as to make dough soft and also excessive amount of yeast.<ul style="list-style-type: none">➔ Reduce the amount of liquids and improve dough elasticity. |

ERROR WITH THE RECIPES

Problem	■ Cause → Solution
4 Bread collapses in the middle parts while baking dough	<ul style="list-style-type: none"> ■ 1. Using a not so strong flour can't make the dough rise → Use bread flour or strong powder. ■ 2. Yeast rate is too rapid or its temperature is too high → Use yeast under room temperature (15°C-40°C). ■ 3. Excessive water makes dough too wet and soft → According to the ability of water absorption, adjust water amount on recipe.
5 Bread weight is very large and too dense	<ul style="list-style-type: none"> ■ 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.
6 Middle parts are hollow after cutting bread	<ul style="list-style-type: none"> ■ 1. Excessive water or yeast or no salt. → Reduce water or yeast accurately and check salt. ■ 2. Water temperature is too high. → Check water temperature.
7 Bread surface is adhered to dry powder	<ul style="list-style-type: none"> ■ 1. There are strong glutinosity ingredients in bread such as butter and bananas etc. → Do not add strong glutinosity ingredients into bread. ■ 2. Stirring inadequately for short of water. → Check water and mechanical construct of bread maker.
8 Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	<ul style="list-style-type: none"> ■ Different recipes or ingredients have great effect on making bread, baking color will become very dark because of much sugar. → If baking color is too dark for the recipe with excessive sugar, press START/STOP to interrupt the program ahead 5-10min of 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.

TECHNICAL SPECIFICATION

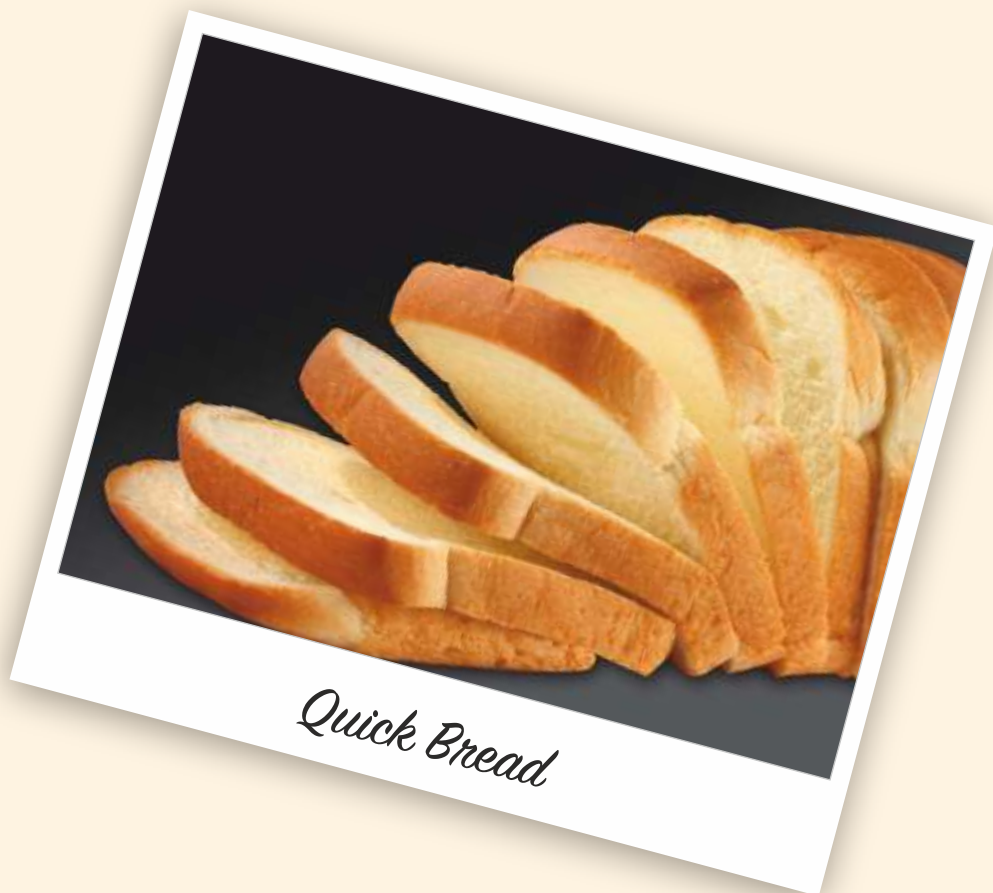
Model Name	Sharp Bread Maker
Model Number	PE-105-CS
Mounting	Table Top
Input Power Supply	Single Phase 220-240 V AC, 50 Hz
Product Dimension (mm)	259(L) X 360(W) X 313(H)
Power Consumption	600W



Basic White Bread

*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	1000 gms (2.2lbs)	Method
High protein flour	400 gms	550 gms	1) Pour in all liquid ingredients in to bread pan
Water	240 gms	330 gms	2) Add in salt, sugar and butter
Sugar	1 tbsp	1 1/2 tbsp	3) Pour in flour and lastly instant yeast
Salt	1 1/2 tsb	1 3/4 tsp	4) Touch "BASIC" and select loaf size and colour
Instant yeast	1 1/2 tsp	1 3/4 tsp	5) Touch START/STOP
Butter	18 gms	24 gms	6) Remove immediately after baking
			7) Cool completely before slicing
Baking Time			
3 hours	710 gms	940 gms	



*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	1000 gms (2.2lbs)	Method
All pupose flour	350 gms (sieve)	500 gms (sieve)	1) Place all wet ingredients into bread pan.
Salt	1/4 tsp (scant)	1/2 tsp	2) Pour in all dry ingredients.
Baking soda	1 1/2 tsp (sieve)	2 tsp	3) Place raisins into ingredients drawer.
Sugar	2 1/2 tbsp	3 1/2 tbsp	4) Touch "QUICK" then select medium colour for 1000 gms loaf or light colour for 700 gms loaf.
Butter (Softened)	21 gms	30 gms	5) Touch START/STOP.
Raisins	56 gms	80 gms	6) Use Spatula to scrap down side.
Eggs	78 gms (1 'A' Grade)	112 gms (2 'A' Grade)	7) Let stand for 10 mins after baking and then pour out.
Butter milk	119 gms	170 gms	8) Cool completely before slicing.
Sour cream	56 gms	80 gms	
Baking Time			
2 hours10 mins	715 gms	1026 gms	

Remarks: 1) Quick Bread uses only baking powder or baking soda as leavening. 2) The texture is between bread and cake.
3) It does not rise at all. 4) It will be compact cake bread.



Whole Wheat Bread

*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	900 gms (2.0lbs)	Method
Special wholemeal flour	225 gms	275 gms	1) Place all ingredients into bread pan
High protein flour	225 gms	275gms	2) Add in salt, sugar and butter
Instant yeast	1 1/2tsp	1 3/4tsp	3) Pour in flour and lastly Instant Yeast
Salt	1 1/2tsp	1 3/2tsp	4) Touch "Whole WHEAT" and select loaf size and medium colour
Eggs	45 gms	55 gms	5) Touch START/STOP
Water	250 gms	305 gms	6) Remove immediately after baking
Butter	20 gms	25 gms	7) Cool completely before slicing
Sugar	3/4 tbsp	1 tbsp	
Baking Time			
3 hours 40 mins	789 gms	966 gms	

Remarks: Special Wholemeal flour is a combination of whole wheat flour and High Protein flour to make a lighter wholemeal loaf 50% of each flour.



*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	1000 gms (2.2lbs)	Method
High protein flour (Unbleached)	450 gms	600 gms	1) Place water and salt into bread pan
Water (Icy cold water)	303 gms	402 gms	2) Pour in flour and instant yeast
Instant yeast	1 1/2 tsp	1 3/4 tsp	3) Touch "FRENCH"
Salt	1 1/2 tsp	2 tsp	4) Select loaf size and colour (dark)
Sugar	2.25 gms	5 gms	5) Touch START/STOP
Lemon Juice	7.5 gms	15 gms	6) Once done, remove bread immediately
			7) Let cool completely
Baking Time			
3 hours 50 mins	764 gms	1016 gms	

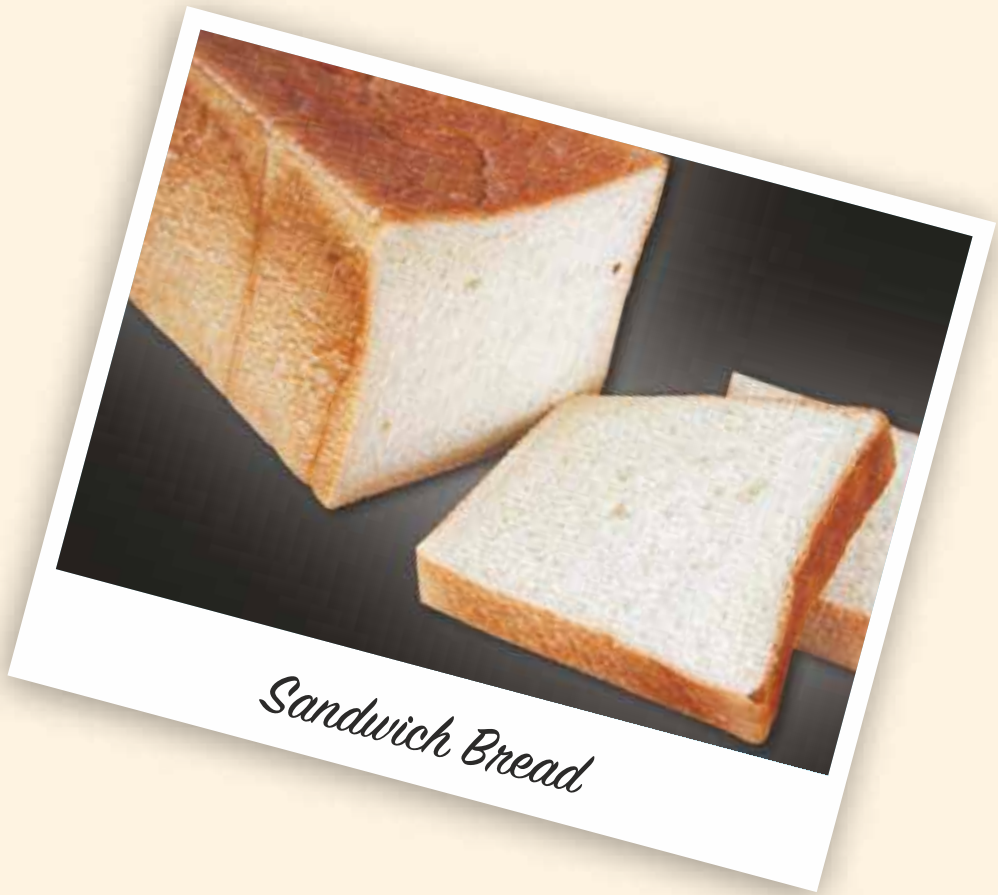
Remarks: To have the crustier surface, please bake additional 30 minutes of time.



Sweet Bread

*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	1000 gms (2.2lbs)	Method
High protein flour	400 gms	500 gms	1) Place all liquid ingredients in to bread pan
Instant yeast	1 1/2 tsp	1 3/4 tsp	2) Add in salt, sugar and butter
Water	155 gms	200 gms	3) Pour in flour and lastly instant yeast
Salt	1 1/2 tsp	1 3/4 tsp	4) Touch "SWEET" and select loaf size
Sugar	70 gms (4 tbsp)	90 gms (5 tbsp)	5) Touch medium for colour
Egg	45 gms	57 gms	6) Touch START/STOP
Condensed milk	40 gms	51 gms	7) Remove immediately after baking
Butter	55 gms	71 gms	8) Cool completely before slicing
Baking time			
2 hours 50 mins	779 gms	982 gms	



*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	1000 gms (2.2lbs)	Method
High protein flour	450 gms	550 gsm	1) Pour water, butter, salt and sugar in to bread pan
Instant yeast	1 1/2tsp	1 3/4 tsp	2) Add in flour and lastly instant yeast
Salt	1 1/2 tsp	1 3/4 tsp	3) Touch "BASIC" select loaf size and colour
Sugar	1 tbsp	2 tbsp	4) Touch START/STOP
Butter	27 gms	30 gms	5) Remove immediately after backing
Water	270 gms	330 gms	6) Cool completely before slicing
Baking Time			
3 hours	787 gms	958 gms	



Mixed Fruits & Nuts Bread

*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	1000 gms (2.2lbs)	Method
High protein flour	200 gms	250 gms	1) Place all liquid ingredients into bread pan
All-purpose flour	200 gms	250 gms	2) Add in salt, sugar and olive oil
Water (Warm)	250 gms	310 gms	3) Pour in both flour and lastly instant yeast
Mixed dried fruits	40 gms	50 gms	4) Place dried fruits and mixed nuts and seeds into ingredient drawer
Mixed nuts and seeds	20 gms	30 gms	5) Touch "ULTRA FAST"
Skimmed power milk	20 gms	20 gms	6) Select loaf size and colour
Instant yeast	1 1/2 tsp	2 tsp	7) Touch START/STOP
Salt	1/2 tsp	3/4 tsp	8) Remove immediately after baking
Sugar	3 tsp	5 tsp	9) Cool completely before slicing
Olive oil	1 tbsp	1 1/2 tbsp	
Baking time			
1 hour 38 mins	760 gms	950 gms	

Remarks: Ultra fast bread is compact due to the short proofing time.



*Images for illustration purpose only.

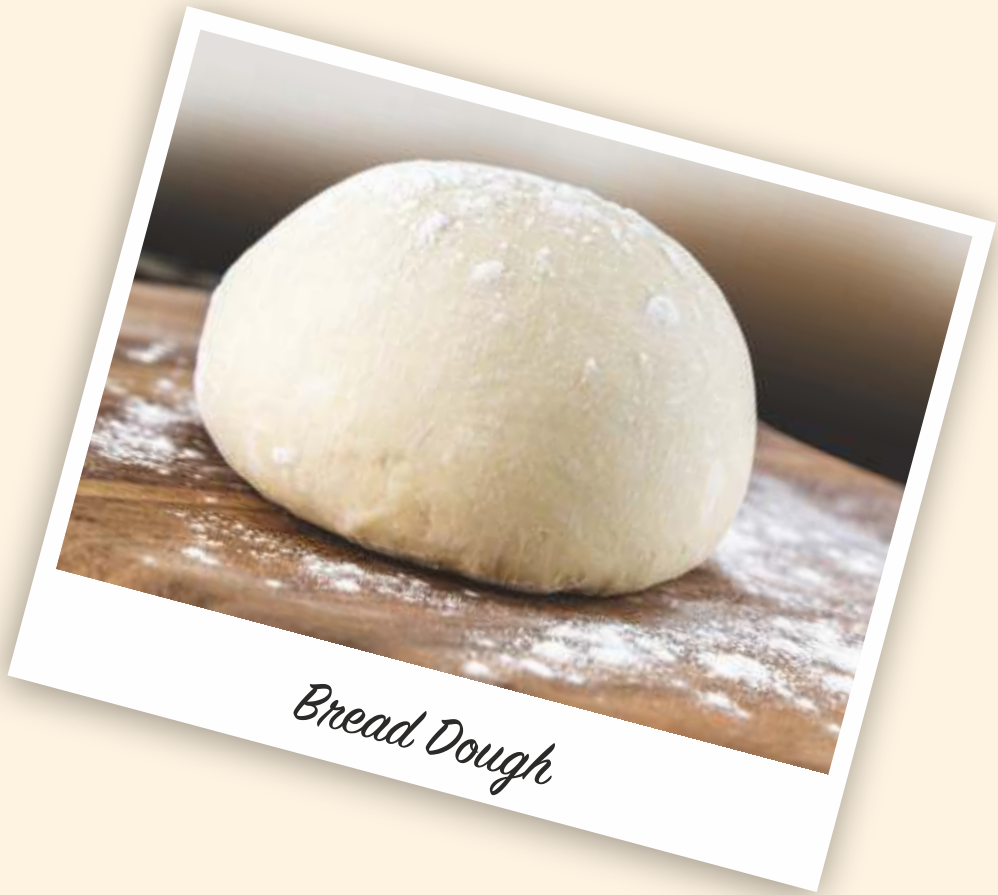
Ingredients	700 gms (1.5lbs)	Method
Fresh or frozen Strawberries (hulled)	500 gms	1) Combine all above ingredients in a non-reactive container and store in fridge overnight
Sugar	380 gms	2) Place all ingredients into the bread pan and lock onto the bottom of housing
Lemon juice	1 tsp	3) Touch menu for "JAM"
Orange zest	1 tsp	4) Touch START/STOP to start the program
Lemon zest	1 tsp	5) The program will run for 1 hr 30 mins to complete
		6) Once ready, mash or blend jam if preferred and store in sterilised bottles
		7. Let it cool completely before storing in fridge

Remarks: Jam made in a bread maker will be fairly liquid. As it cools down it will thicken.



*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	Method
Butter (softened)	180 gms	1) Pour butter, eggs, bananas and vanilla essence into bread pan
Castor sugar	180 gms	2) Add sugar and lastly Pour in all dry ingredients
A Grade eggs	4 (approx 60g each)	3) Place chopped walnut in the ingredients box drawer
Banana (sliced)	180 gms	4) Touch menu for "CAKE"
Walnut (chopped)	100 gms	5) Touch START/STOP to start the program
Self-rising flour	200 gms	6) As the cake is mixing use the plastic spatula to scrapin the flour on the sides of the bread pan
Cocoa powder	2 tbsp	7) Once baked, remove bread pan and let cake cool completely before pouring out
Bicarbonate of soda	1/4 tsp	8) Slice and serve
Salt	1/2 tsp	
Vanilla essence	1 tsp	



Bread Dough

*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	1000 gms (2.2lbs)	Method
High protein flour	320 gms	380 gms	1) Place water, egg, sugar, salt and butter into bread pan
All-purpose plain flour	80 gms	120 gms	2) Pour both flour in and lastly instant yeast
Water	192 gms	240 gms	3) Touch "DOUGH" (1:30) and press START/STOP
Egg	40 gms	50 gms	4) Remove dough and shape as desired
Instant yeast	1 tsp	2 tsp	
Sugar	40 gms	50 gms	
Salt	3/4 tsp	1 tsp	
Skimmed milk powder	20 gms	30 gms	
Butter (softened)	40 gms	50 gms	
Baking time			
1 hour 30 mins	737 gms		



Gluten Free Bread

*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	Method
Warm water	3/4 cup	1) Mix all tapioca flour, potato & corn starch together
Dry yeast	3 tsp	2) Mix all other ingredients together - pour them into bread pan
Sugar	2 tsp	3) Add warm water and lastly dry yeast
Tapioca flour	1 1/3 cup	4) Select 'GLUTEN FREE' button
Potato starch, corn starch, rice flour	2/3 cup	5) Select loaf size 700 gms
Baking powder	1 tbsp	6) Select color - Light/Medium/Dark
Guar	1 tsp	7) Press 'START/STOP' button
Egg	2	
Butter	1/3 cup	
Honey	2 tsp	



Home Made Bread

*Images for illustration purpose only.

Ingredients	700 gms (1.5lbs)	Method
All purpose flour	390 gms	1) Add milk powder with all purpose flour followed by sugar and salt
Sugar	3 tbsp	2) Mix with hand, pour in baking pan
Milk powder	3 tbsp	3) Add butter into the mixture
Water	250 ml	4) Add warm water and mixed all ingredients
Salt	1 tsp	5) Select program 12 'HOME MADE', press 'CYCLE', KNEAD1 will appear, press 'TIME', set desired time. Again press 'CYCLE' and complete timings up to 'KEEP WARM'
Unsalted butter	3 tbsp	6) After all above steps, press 'START/STOP' button
Dry yeast	2 1/4 tsp	

WARRANTY CARD

Product: **Sharp Bread Maker**

Serial number of unit:

Customer Details:

Name: _____

Address: _____

Mobile No.: _____

E-mail ID: _____

Seller's Details:

Seller's Name (Company): _____

Invoice No.: _____

Invoice Date: _____

Register Your Product

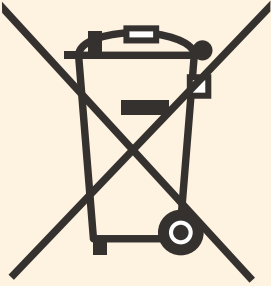
For quick & efficient service support,
please call **1800 425 4322** and register your Bread Maker.
Alternatively email above details to **sharp@service007.com**

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SHARP warrants all new products manufactured by it to be free from defects in material and workmanship under normal usage and service from the date of purchase as under:

1. The Warranty period commences from the date of purchase by the first end-user. During this Warranty period of **ONE year**, SHARP or its Authorized Service Provider (ASP) will replace or repair any part of SHARP Bread Maker, that in the opinion of SHARP or its ASP, would be defective in operation due to faulty material or workmanship (i.e. manufacturing defects) with the exception of consumables.
2. The product's plastic items are not covered under Warranty and hence it must be handled with care to guard against breakage.
3. The original purchaser of the unit can avail services under Warranty at the point of sale, by producing the damaged part(s) along with the original invoice.
4. This Warranty is void if the unit is not operated under normal conditions or according to the instructions given in the manual.
5. Product returned to SHARP or its ASP for Warranty examination must be shipped freight prepaid.
6. SHARP or its ASP shall not be held liable for claims exceeding the cost of repair of the defects in workmanship.
7. This Warranty Agreement shall not be interpreted to render SHARP or its ASP liable for injuries or damages of any kind direct, consequential or contingent to persons or property.
8. SHARP or its ASP shall not be held responsible by representative or buyer for failure to abide by any of the obligations of this Warranty Agreement, if such failures are the result of circumstances of Forces Majeures such as (but not limited to) floods, earthquakes, transportation strikes, labour disputes with outside suppliers or any other conditions beyond the control of SHARP or its ASP.
9. SHARP or its ASP shall not be held liable for repair or alterations made without prior written approval for product failures resulting from the lack of proper maintenance.
10. This Warranty Agreement excludes all products/component parts or damage to any part of this SHARP Bread Maker which, in the opinion of SHARP or its ASP, have been subjected to misuse, misapplication, negligence, alteration, accident or operation, contrary to our instructions, incompatibility with accessories not installed by SHARP or its ASP, or that have been repaired with component parts other than those manufactured by or obtained from SHARP or its ASP. Damage caused by freezing, flood, fire or Act of God is not covered by this Warranty. In all such cases, regular charges will apply. This limited Warranty does not include service to diagnose a claimed malfunction in this unit.
11. SHARP reserves the right to alter or improve design and specifications at any time, without any contingent obligations to prospective buyers or owners of the products previously sold.
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13. SHARP or its ASP assumes no Warranty liability in connection with this SHARP Bread Maker other than that specified herein. This Warranty is in lieu of all other warranties, expressed or implied, including warranties of fitness for a particular purpose. SHARP or its ASP does not authorize any person or representative to assume for them any other obligations on the sale of this appliance.
14. Under no circumstances, the liability of SHARP or its ASP shall exceed the value of the product.
15. Under no circumstances are the terms mentioned above negotiable and no employee of SHARP or its ASP has the authority to supersede them.

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