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› [T-Fal](#) /

› T-fal Emeril OW5005001 3-Pound Automatic Bread Machine User Manual

T-Fal OW500552

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Model: OW500552

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your T-fal Emeril OW5005001 Automatic Bread Machine. Please read all instructions carefully before using the appliance for the first time and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW AND COMPONENTS

Your T-fal Emeril bread machine is designed to simplify the bread-making process. Key components include:

- **Main Unit:** Houses the motor, heating element, and control panel.
- **Baking Pan:** Nonstick pan for baking loaves. Features two paddles for thorough mixing.
- **Kneading Paddles:** Detachable paddles located inside the baking pan for mixing and kneading dough.
- **Control Panel:** Features touch-pad controls for program selection, crust settings, and timer.
- **Lid with Viewing Window:** Allows monitoring of the baking process.
- **Baguette Trays:** Specialized trays for baking individual baguette loaves.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.
- **Baker's Brush:** For applying washes or cleaning.
- **Finishing Blade:** For scoring or shaping dough.
- **Hook:** Tool for removing kneading paddles from the baked loaf.



Image: A freshly baked, oat-topped loaf of bread resting in the nonstick baking pan of the T-fal Emeril bread machine. This illustrates the final product after a successful baking cycle.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the bread machine and all accessories from the packaging.
2. **Cleaning:** Wash the baking pan, kneading paddles, baguette trays, measuring cup, and spoon in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the bread machine on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Power Connection:** Ensure the voltage of your power supply matches the rating label on the appliance. Plug the power cord into a grounded electrical outlet.
5. **Initial Burn-in (Optional):** For the first use, it is recommended to run the "Bake" cycle (without ingredients) for about 10 minutes to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

OPERATING INSTRUCTIONS

Follow these general steps to bake bread using your machine:

1. **Insert Kneading Paddles:** Place the kneading paddles onto the shafts at the bottom of the baking pan.
2. **Add Ingredients:** Add ingredients to the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure ingredients are at room temperature.
3. **Place Pan in Machine:** Insert the baking pan into the bread machine, pressing down firmly until it clicks into place. Close the lid.
4. **Select Program:** Use the control panel to select one of the 14 pre-programmed settings suitable for your recipe (e.g., Basic, Whole Wheat, French).
5. **Select Loaf Size:** Choose the desired loaf size (2, 2.5, or 3 pounds) if applicable to the program.
6. **Select Crust Setting:** Choose your preferred crust color (Light, Medium, Dark).
7. **Start Cycle:** Press the "Start" button to begin the bread-making cycle. The machine will automatically mix, knead, rise, and bake the bread.
8. **Remove Bread:** Once the cycle is complete, the machine may enter a "Keep Warm" phase. Unplug the machine, open the lid, and carefully remove the hot baking pan using oven mitts.
9. **Cool Bread:** Invert the pan to release the bread onto a wire rack. If the kneading paddles remain in the loaf, use the provided hook tool to carefully remove them. Allow the bread to cool completely before slicing.

For baguettes, use the specialized baguette trays and follow the specific instructions in your recipe book for the "Baguette" program.

PROGRAMS AND SETTINGS

Your bread machine features 14 pre-programmed settings to accommodate a variety of recipes:

- **Bread Programs:** Includes settings for basic bread, whole wheat, French bread, sweet bread, rapid bake, and more.
- **Specialty Programs:** Dedicated programs for dough (pizza dough, pasta dough), cake, and jam.
- **Baguette Program:** Specifically designed for baking individual baguette loaves using the included trays.
- **Crust Settings:** Choose from Light, Medium, or Dark crust to suit your preference.
- **Delay Timer (15-hour):** Allows you to add ingredients and set the machine to start baking at a later time, ensuring fresh bread when you want it.
- **Keep Warm Function:** Automatically keeps the bread warm for a period after baking is complete.

Refer to the recipe book for specific ingredient quantities and program recommendations for each type of bread or item.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your bread machine.

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Baking Pan and Paddles:** Remove the baking pan and kneading paddles. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Clean with a soft sponge or cloth. Do not use abrasive cleaners or metal scouring pads, as this can damage the nonstick coating. Rinse and dry thoroughly.
- **Baguette Trays:** Clean the baguette trays in warm, soapy water, rinse, and dry.
- **Exterior:** Wipe the exterior of the bread machine with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or flour residue.
- **Storage:** Store the bread machine in a clean, dry place when not in use.

TROUBLESHOOTING

If you encounter issues with your bread machine, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, expired yeast, incorrect water temperature, too much or too little flour.	Ensure yeast is fresh and active. Use precise measurements for all ingredients. Check water temperature (lukewarm for yeast activation).
Bread is too dense or heavy.	Too much flour, not enough liquid, insufficient kneading, incorrect program selected.	Measure ingredients accurately. Ensure the correct program is selected for the recipe.
Crust is too dark or too light.	Incorrect crust setting, recipe variations.	Adjust the crust setting (Light, Medium, Dark) for your next loaf.
Machine beeps or displays an error code.	Overheating, pan not properly inserted, power interruption.	Unplug and allow the machine to cool. Ensure the baking pan is securely locked in place. If the problem persists, contact customer support.
Kneading paddle stuck in bread.	Common occurrence.	Use the provided hook tool to carefully remove the paddle after the bread has cooled slightly.

For issues not listed here, or if troubleshooting steps do not resolve the problem, please contact T-fal customer support.

SPECIFICATIONS

- Model Number:** OW500552
- Capacity:** 3 Pounds (also bakes 2.5-pound and 2-pound loaves)
- Dimensions (Product):** 26.5"D x 15.5"W x 19"H
- Weight (Item):** 3 Pounds
- Color:** White
- Material:** Stainless Steel (internal components, pan)
- Number of Programs:** 14
- Crust Settings:** 3 (Light, Medium, Dark)
- Timer:** 15-hour delay timer
- Manufacturer:** T-fal

WARRANTY AND SUPPORT

This T-fal Emeril OW5005001 Automatic Bread Machine comes with a **1-year limited warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use.

For warranty claims, technical assistance, or to purchase replacement parts, please contact T-fal customer support. Keep your proof of purchase for warranty validation.

You can find more information and contact details on the official T-fal website: www.t-falusa.com