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Princess 01.152006.01.001 Wake Up Bread Maker Instruction Manual

Model: 01.152006.01.001

INTRODUCTION

This manual provides detailed instructions for the Princess 01.152006.01.001 Wake Up Bread Maker. Please read these instructions carefully before using the appliance for the first time to ensure safe and optimal operation. Keep this manual for future reference.



Figure 1: Front view of the Princess Wake Up Bread Maker.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children away from the appliance during operation due to hot surfaces.
- Unplug the bread maker from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug.
- Avoid contact with moving parts.
- Do not use outdoors.
- This appliance is for household use only.

PRODUCT COMPONENTS

The Princess Wake Up Bread Maker comes with the following components:

- Bread Maker unit
- Non-stick baking pan
- Measuring cup
- Measuring spoon
- Removable kneading paddle
- Cleaning spatula



Figure 2: Bread maker with the lid open, revealing the non-stick baking pan.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and accessories.

2. **Cleaning:** Wash the baking pan, kneading paddle, measuring cup, and spoon with warm, soapy water. Rinse thoroughly and dry all parts. Wipe the exterior of the bread maker with a damp cloth.
3. **Placement:** Place the bread maker on a stable, level, and heat-resistant surface, ensuring adequate ventilation around the appliance.
4. **First Bake Cycle (Empty):** Before baking bread for the first time, run the appliance empty for about 10 minutes on the "Bake" program (Program 12) to burn off any manufacturing residues. Ensure the room is well-ventilated during this process.

OPERATING INSTRUCTIONS

Control Panel Overview



Figure 3: Digital control panel with program selection, time, loaf size, and crust color options.

The control panel features a digital display, program selection buttons, time adjustment, loaf size, and crust color settings.

Basic Operation Steps

1. **Add Ingredients:** Place the kneading paddle into the baking pan. Add ingredients in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last and separate from salt/sugar).
2. **Insert Pan:** Place the baking pan into the bread maker and twist to secure it. Close the lid.

3. **Select Program:** Press the "Menu" button repeatedly to cycle through the 15 pre-programmed settings until your desired program is selected. The program number and corresponding time will appear on the display.
4. **Select Loaf Size:** Press the "Loaf Size" button to choose between 680g (1.5LB) or 900g (2.0LB) options.
5. **Select Crust Color:** Press the "Color" button to select Light, Medium, or Dark crust.
6. **Start Baking:** Press the "Start/Stop" button to begin the baking process. The display will show the remaining time.
7. **Delay Timer (Optional):** To use the delay timer, set your program, loaf size, and crust color. Then, use the "Time+" and "Time-" buttons to adjust the total time until baking starts (up to 13 hours). Press "Start/Stop" to activate the delay timer.
8. **End of Cycle:** Once baking is complete, the bread maker will beep and automatically enter a 60-minute keep-warm cycle. Press "Start/Stop" to cancel the keep-warm function.
9. **Remove Bread:** Using oven mitts, carefully remove the baking pan from the bread maker. Invert the pan to release the bread onto a wire rack to cool. Remove the kneading paddle from the bread if it remains embedded.

Available Programs

The bread maker offers 15 versatile programs:

1. **BASIC:** For white and mixed breads.
2. **FRENCH:** For light breads made from fine flour.
3. **WHOLE WHEAT:** For whole wheat breads.
4. **QUICK:** For quick preparation of white bread.
5. **SWEET:** For sweet breads with additives like fruit or chocolate.
6. **ULTRA FAST-I:** Very fast baking for smaller loaves.
7. **ULTRA FAST-II:** Very fast baking for larger loaves.
8. **DOUGH:** For preparing dough for rolls, pizza, etc., without baking.
9. **JAM:** For making jams and marmalades.
10. **CAKE:** For mixing and baking cakes.
11. **SANDWICH:** For light texture bread, ideal for sandwiches.
12. **BAKE:** For baking only, useful for pre-made dough or additional browning.
13. **GLUTEN FREE:** Specifically designed for gluten-free bread recipes.
14. **KNEAD:** For kneading dough only.
15. **YOGURT:** For making homemade yogurt.



Figure 4: Example of freshly baked bread within the bread maker.

CARE AND MAINTENANCE

- **Cleaning the Baking Pan and Kneading Paddle:** After each use, fill the baking pan with warm water and a small amount of dish soap. Let it soak for 10-15 minutes to loosen any residue. Use a soft sponge or cloth to

clean. Do not use abrasive cleaners or metal utensils as they can damage the non-stick coating.

- **Cleaning the Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Cleaning the Lid and Viewing Window:** Wipe with a damp cloth. For stubborn stains, use a mild detergent.
- **Storage:** Ensure the appliance is clean, dry, and completely cooled before storing. Store in a dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise.	Yeast is old or inactive; too much salt; incorrect water temperature.	Check yeast expiration date; reduce salt; use lukewarm water (around 40°C/104°F).
Bread is too dense.	Too much flour; not enough liquid; incorrect program selected.	Measure ingredients precisely; ensure correct liquid-to-flour ratio; select appropriate program.
Bread sticks to the pan.	Non-stick coating damaged; pan not properly cleaned.	Ensure pan is clean and undamaged; allow bread to cool slightly before removing.
Machine emits smoke/odor during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. If it persists, contact support.
Display shows error code.	Specific internal issue.	Refer to the full manual for specific error codes or contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	Princess
Model Number	01.152006.01.001
Color	White
Product Dimensions (L x W x H)	35.5 x 23.5 x 31.5 cm
Item Weight	5.7 Kilograms
Capacity	680-900 grams (Note: "900 Liters" in original spec is a typo, refers to max bread weight)
Power	600 Watts
Voltage	230 Volts
Material	Plastic
Number of Programs	15
Features	Cake dough, Dough, French bread, Gluten-free bread, Integrated display, Timer, Delay start (13h), Transparent viewing window, Jam function, Variable crust browning control (Dark, Light, Medium), Removable kneading paddle, Overheat safety stop, Non-stick coating, Keep warm function (60 min)
Automatic Shut-off Function	Yes

Care Instructions

Refer to the user manual

WARRANTY INFORMATION

This Princess bread maker comes with a **2-year warranty** from the date of purchase. Please retain your proof of purchase for any warranty claims. The warranty covers manufacturing defects and material faults under normal household use. It does not cover damage caused by misuse, neglect, accidental damage, or unauthorized repairs.

CUSTOMER SUPPORT

For further assistance, troubleshooting not covered in this manual, or warranty inquiries, please contact Princess customer support. Refer to the official Princess website or your purchase documentation for contact details specific to your region.