

Breadman COMINHKR058410

Breadman TR520 Horizontal Loaf Breadmaker Instruction Manual

Model: TR520 / COMINHKR058410

Brand: Breadman

IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the breadmaker.
- 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.
- 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.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

PRODUCT OVERVIEW

The Breadman TR520 is a horizontal loaf breadmaker designed to produce loaves up to 2 pounds. It features an intuitive control panel with 8 pre-programmed functions, a 13-hour delay timer, and crust control settings. The unit includes a removable bread pan and a kneading paddle for easy operation and cleaning.



Figure 1: Angled view of the Breadman TR520 Breadmaker, showcasing its white plastic exterior and top viewing window.



Figure 2: Top view of the Breadman TR520, highlighting the yellow control panel with program selections, display, and operation buttons.



Figure 3: The Breadman TR520 Breadmaker shown alongside its removable bread pan and kneading paddle, ready for assembly.

Components:

- **Main Unit:** The primary housing for the baking chamber and control panel.
- **Bread Pan:** A removable, non-stick pan where ingredients are mixed and baked.
- **Kneading Paddle:** Attaches to the shaft inside the bread pan to mix and knead dough.
- **Measuring Cup/Spoon (not pictured, but typically included):** For accurate ingredient measurement.

BEFORE FIRST USE / SETUP

1. **Unpack:** Carefully remove the breadmaker and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Wash the bread pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the breadmaker with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the breadmaker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **First Bake Cycle (Recommended):** To eliminate any manufacturing odors, perform an empty bake cycle.
 - Insert the empty bread pan with the kneading paddle attached into the breadmaker.
 - Close the lid.
 - Plug in the breadmaker.

- Select the "Bake Only" program (Program 8).
- Press "Start/Stop". Allow the cycle to run for approximately 10-15 minutes, then press "Start/Stop" to cancel and unplug.
- Allow the unit to cool completely before cleaning again.

OPERATING INSTRUCTIONS

Adding Ingredients:

1. Attach the kneading paddle to the shaft inside the bread pan. Ensure it is securely in place.
2. Add ingredients to the bread pan in the order specified by your recipe. Typically, liquids are added first, followed by dry ingredients, with yeast added last on top of the dry ingredients, away from liquids and salt.
3. Carefully place the filled bread pan into the breadmaker, pressing down firmly until it clicks into place.
4. Close the lid securely.

Control Panel Functions:

- **PROGRAM:** Press to cycle through the 8 available programs. The selected program number will display on the LCD screen.
- **LOAF:** Press to select the desired loaf size (e.g., 1.5 lb or 2 lb).
- **CRUST COLOR:** Press to choose light, medium, or dark crust.
- **TIMER (+/-):** Use these buttons to set the delay timer for delayed baking. Each press adjusts the time in 10-minute increments.
- **START/STOP:** Press once to start the selected program. Press and hold for a few seconds to stop or cancel a program.

Starting a Program:

1. Plug the breadmaker into a grounded electrical outlet.
2. Select the desired program using the "PROGRAM" button.
3. Select the loaf size using the "LOAF" button.
4. Select the crust color using the "CRUST COLOR" button.
5. If immediate baking is desired, press the "START/STOP" button. The breadmaker will begin its cycle.
6. If using the delay timer, set the desired delay time using the "TIMER (+/-)" buttons, then press "START/STOP". The timer will count down before the program begins.

Removing Bread:

1. Once the baking cycle is complete, the breadmaker will beep and may enter a 1-hour keep-warm cycle.
2. Unplug the breadmaker.
3. Using oven mitts, carefully remove the bread pan from the breadmaker. The pan and surrounding areas will be hot.
4. Invert the bread pan onto a wire rack and shake gently until the bread loaf slides out. If the kneading paddle remains in the loaf, carefully remove it with a non-metallic utensil after the bread has cooled slightly.
5. Allow the bread to cool on a wire rack for at least 15-30 minutes before slicing to ensure proper

texture.

PROGRAM GUIDE

The Breadman TR520 offers 8 pre-programmed cycles to simplify various bread and dough preparations:

| Program No. | Program Name | Description |
|-------------|--------------------|--|
| 1 | BASIC | For white and mixed breads, primarily using basic bread flour. |
| 2 | FRENCH | For light breads made from fine flour, typically with a crispier crust. |
| 3 | WHOLE WHEAT | For breads containing a significant proportion of whole wheat flour. |
| 4 | SWEET | For breads with high sugar, fats, and proteins, such as brioche or sweet rolls. |
| 5 | DOUGH | Prepares dough for rolls, pizza, or other baked goods that will be shaped and baked in a conventional oven. No baking cycle. |
| 6 | RAPID | A quicker cycle for basic breads, often resulting in a denser loaf. |
| 7 | ULTRA FAST | An even faster cycle for basic breads, suitable for quick results. |
| 8 | BAKE ONLY | For baking pre-prepared dough or for adding additional baking time to a loaf. No kneading or rising. |

Note: Specific timings for each program may vary. Refer to your recipe book for detailed instructions and ingredient quantities for each program.

CARE AND CLEANING

Proper cleaning and maintenance will extend the life of your breadmaker.

- **Always unplug the breadmaker and allow it to cool completely before cleaning.**
- **Bread Pan and Kneading Paddle:** These parts are **Hand Wash Only**. Wash with warm, soapy water. Do not use abrasive cleaners or scouring pads, as this can damage the non-stick coating. Rinse thoroughly and dry completely before storing or reassembling. If the kneading paddle is stuck, fill the pan with warm water and let it soak for 10-15 minutes to loosen it.
- **Exterior:** Wipe the exterior of the breadmaker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water or other liquids.
- **Interior:** Use a soft, damp cloth to wipe the inside of the baking chamber. Remove any crumbs or residue.
- **Storage:** Ensure all parts are clean and dry before storing the breadmaker. Store in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your Breadman TR520, consult the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

| Problem | Possible Cause | Solution |
|---|---|---|
| Bread does not rise or rises too much. | Incorrect yeast quantity, old yeast, water temperature too hot/cold, incorrect flour type, too much salt/sugar. | Ensure yeast is fresh and active. Use lukewarm water (105-115°F / 40-46°C). Measure ingredients precisely. Check recipe for correct flour and ingredient ratios. |
| Bread is dense or heavy. | Too much flour, not enough liquid, incorrect program selected, old yeast. | Accurately measure flour (spoon into cup, level off). Ensure correct liquid amount. Select appropriate program for the bread type. |
| Kneading paddle stuck in bread. | Common occurrence. | Allow bread to cool slightly. Use a non-metallic utensil (e.g., plastic spatula) to carefully pry out the paddle. Avoid metal utensils to prevent scratching the non-stick coating. |
| Machine does not start or respond. | Not plugged in, power outage, lid not closed properly, program not selected. | Check power connection. Ensure lid is fully closed. Select a program and press "START/STOP". If still unresponsive, unplug for 5 minutes and try again. |
| Control panel labels are difficult to read. | Low contrast between text and background color. | Use the manual as a reference for button functions. Consider using a small task light for better visibility when operating the machine. |

If the problem persists after attempting these solutions, please refer to the support section or contact customer service.

SPECIFICATIONS

| Feature | Detail |
|---------------------------|--|
| Model Number | TR520 / COMINHKR058410 |
| Brand | Breadman |
| Loaf Capacity | Up to 2 lbs |
| Programs | 8 (Basic, French, Whole Wheat, Sweet, Dough, Rapid, Ultra Fast, Bake Only) |
| Delay Timer | 13-hour programmable delay |
| Crust Control | Light, Medium, Dark |
| Keep Warm Function | 1-hour automatic keep-warm |
| Power | 560 Watts |
| Color | White |
| Item Weight | Approximately 11.15 lbs |

| Feature | Detail |
|---------------------|-------------------------------------|
| Product Care | Hand Wash Only (Bread Pan & Paddle) |
| Manufacturer | Applica |

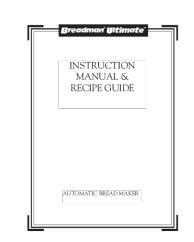
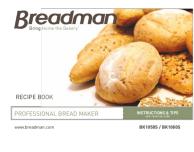
WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your product or visit the official Breadman website. Warranty terms typically cover manufacturing defects for a specified period from the date of purchase.

If you require technical assistance, have questions about operation, or need to inquire about replacement parts, please contact Breadman customer support. Contact details can usually be found on the manufacturer's website or in the product packaging.

When contacting support, please have your model number (TR520 / COMINHKR058410) and date of purchase readily available.

Related Documents - COMINHKR058410

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|---|---|
|  | <p>Breadman TR520 Series Bread Maker Instruction Manual Comprehensive instruction manual for the Breadman TR520 Series bread maker, covering important safeguards, operating instructions, maintenance, and recipes.</p> |
|  | <p>Breadman Ultimate Instruction Manual & Recipe Guide Comprehensive guide for the Breadman Ultimate Automatic Bread Maker, covering setup, operation, safety, and a wide variety of recipes for different bread types, doughs, and even jams.</p> |
|  | <p>Breadman Professional Bread Maker Recipe Book Explore a variety of delicious bread recipes for your Breadman Professional Bread Maker, including white, whole wheat, French, low carb, and gluten-free options. This comprehensive recipe book provides ingredients and instructions for each loaf.</p> |
|  | <p>Breadman BK1060BC Professional Bread Maker Instruction Manual Comprehensive instruction manual for the Breadman BK1060BC Professional Bread Maker, covering important safeguards, operating instructions, various bread cycles, ingredient tips, and troubleshooting.</p> |
|  | <p>Breadman BK1060BC Professional Bread Maker Instruction Manual Comprehensive instruction manual for the Breadman BK1060BC Professional Bread Maker, covering safety guidelines, operation, cycles, ingredients, troubleshooting, and care.</p> |



[Breadman Professional Bread Maker BK1050S/BK1060S Instruction Manual](#)

Comprehensive instruction manual for the Breadman Professional Bread Maker models BK1050S and BK1060S, covering setup, operation, cycles, ingredients, troubleshooting, and care.