Tefal PF311E

T-fal ActiBread Bread Maker User Manual

Model: PF311E

Brand: Tefal

1. Introduction

The T-fal ActiBread Bread Maker is designed to provide convenience and versatility for home bread baking. This appliance features a stainless steel housing and an LCD display, offering 15 programmable options to create various types of bread, dough, and other recipes. It supports three loaf sizes and three crust settings, along with a delay-start function for added flexibility.

This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your T-fal ActiBread Bread Maker.

2. Important Safety Instructions

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot parts or bread.
- To protect against electric shock, do not immerse cord, plugs, or the bread maker body 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 household use.

3. Parts and Components

Your T-fal ActiBread Bread Maker comes with several key components and accessories to facilitate your baking experience:

- **Main Unit:** Stainless steel housing with control panel and LCD display.
- **Baking Pan:** Non-stick coated inner pan with handle for easy removal.
- **Kneading Blade:** Detachable blade located at the bottom of the baking pan.
- **Measuring Cup:** For precise liquid measurements.
- **Measuring Spoon:** For precise dry ingredient measurements.
- **Hook:** Tool for removing the kneading blade from the baked bread.
- **Recipe Book:** Includes 25 recipes for various bread types.



Figure 3.1: The T-fal ActiBread Bread Maker with its sleek stainless steel design and user-friendly control panel.



Figure 3.2: Top view of the bread maker lid, showing the convenient program settings printed directly on the surface for quick reference.



Figure 3.3: Close-up of the digital LCD display and control buttons, allowing selection of menu, loaf size, crust setting, and start/stop functions.



Figure 3.4: Example of gluten-free bread slices, highlighting the machine's capability to produce various bread types.

4. Setup

1. **Unpack:** Carefully remove all packaging materials and accessories from the bread maker.
2. **Clean:** Wash the baking pan, kneading blade, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry all parts completely. Wipe the exterior of the bread maker with a damp cloth.
3. **Position:** Place the bread maker on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the appliance.
4. **Insert Kneading Blade:** Ensure the kneading blade is properly inserted onto the shaft at the bottom of the baking pan.
5. **Place Baking Pan:** Insert the baking pan into the bread maker cavity. Twist gently to ensure it is securely locked into place.
6. **Connect Power:** Plug the power cord into a grounded electrical outlet. The display will illuminate, indicating the bread maker is ready for use.

5. Operating Instructions

The T-fal ActiBread Bread Maker simplifies the bread-making process with its intuitive controls and pre-programmed settings.

5.1. Adding Ingredients

Always add ingredients in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure the kneading blade is in place before adding ingredients.

5.2. Selecting a Program

The bread maker offers 15 programmable options. Refer to the program list on the lid or in the included recipe book. Use the "Menu" button to cycle through the programs until your desired setting is displayed on the LCD.

- **Program Options:** Gluten-free salty, gluten-free sweet, gluten-free cake, rapid whole wheat, whole wheat, salt-free, super rapid, rapid sweet bread, French, sweet, cooking, dough, cake, jam, and pasta.

5.3. Choosing Loaf Size and Crust Setting

After selecting the program, adjust the loaf size and crust setting using the dedicated buttons on the control panel.

- **Loaf Sizes:** 1 lb, 1.5 lbs, or 2 lbs.
- **Crust Settings:** Light, Medium, or Dark.

5.4. Delay Start Function

The delay start function allows you to program the bread maker to begin baking at a later time, up to 15 hours in advance. This is ideal for having fresh bread ready when you wake up or return home.

1. Add all ingredients to the baking pan.
2. Select your desired program, loaf size, and crust setting.

3. Use the "+" and "-" buttons to set the desired delay time. The display will show the total time until baking is complete.
4. Press the "Start/Stop" button to activate the delay timer. The indicator light will illuminate.

5.5. Starting the Baking Process

Once all settings are configured, press the "Start/Stop" button. The bread maker will begin its cycle (preheating, kneading, rising, baking). The red indicator light will be on, and the display will show the remaining time.

5.6. Automatic Keep Warm

After the baking cycle is complete, the bread maker will automatically switch to a "Keep Warm" mode for up to one hour, ensuring your bread stays warm until you're ready to remove it. The display will show "0:00" and the light will flash.

5.7. Removing the Bread

When the cycle is finished and the bread maker beeps, carefully open the lid. Using oven mitts, lift the baking pan by its handle and remove it from the bread maker. Invert the pan onto a wire rack or cutting board to release the bread. If the kneading blade remains in the bread, use the provided hook tool to carefully remove it.

6. Maintenance and Cleaning

Proper cleaning ensures the longevity and optimal performance of your bread maker.

- **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- **Baking Pan and Kneading Blade:** The non-stick inner pan and kneading blade should be hand washed only. Use warm, soapy water and a soft sponge. Do not use abrasive cleaners or scourers, as this can damage the non-stick coating. Ensure all residue is removed.
- **Exterior:** Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Interior:** Clean the interior of the baking chamber with a damp cloth. Remove any crumbs or spills.
- **Accessories:** Wash the measuring cup, measuring spoon, and hook with warm, soapy water.
- **Storage:** Ensure all parts are completely dry before storing the bread maker. Store in a cool, dry place.

7. Troubleshooting

If you encounter issues with your T-fal ActiBread Bread Maker, consult the common problems and solutions below:

Problem	Possible Cause	Solution
Bread does not rise.	Incorrect yeast amount or expired yeast; water too hot/cold; incorrect ingredient proportions.	Check yeast expiration date and quantity. Ensure water temperature is appropriate (around 105-115°F or 40-46°C). Verify all ingredient measurements.
Bread is too dense or heavy.	Too much flour; not enough liquid; yeast issue.	Measure flour accurately (spoon into cup, level off). Ensure correct liquid amount. Recheck yeast.

Problem	Possible Cause	Solution
Crust is too dark or too light.	Incorrect crust setting selected.	Adjust the crust setting (Light, Medium, Dark) for your next bake.
Kneading blade stuck in bread.	Common occurrence.	Use the provided hook tool to carefully remove the blade after the bread has cooled slightly. Do not use bare hands.
Machine beeps and displays an error code.	Overheating; pan not properly inserted; motor overload.	Unplug the machine and let it cool down. Ensure the baking pan is correctly locked in place. If the problem persists, contact customer support.

8. Specifications

Brand: Tefal

Model: PF311E (Item model number: 7211001527)

Color: Stainless Steel

Product Dimensions: 14.02"D x 12.52"W x 16.06"H

Wattage: 700 watts

Number of Programs: 15

Loaf Sizes: 1 lb, 1.5 lbs, 2 lbs

Crust Settings: Light, Medium, Dark

Delay Start: Up to 15 hours

Automatic Keep Warm: Yes (up to 1 hour)

Product Care: Hand Wash Only (for inner pan)

Item Weight: 13.2 pounds

Manufacturer: Groupe SEB

UPC: 702916064649, 719918373730, 781147985978, 722651273823, 010942216551

9. Warranty and Support

For detailed warranty information, please refer to the warranty card included with your product packaging or the full user guide available for download. In case of product malfunction or if you require technical assistance, please contact Tefal Customer Support.

You can often find support contact details on the manufacturer's official website or through the retailer where the product was purchased.

For the complete user guide, please refer to the official PDF document:T-fal ActiBread User Guide (PDF).

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