

## **Magic Chef CBM250**

# **Magic Chef Bread Machine CBM250 Instruction Manual**

Models: CBM250, CBM250-2

## **1. IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating the Magic Chef Bread Machine.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the 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.

## **2. PRODUCT OVERVIEW**

The Magic Chef Bread Machine CBM250 is designed to simplify the bread-making process, offering various settings for different types of bread and dough. Familiarize yourself with the components before use.

### **Components:**

- **Main Unit:** Houses the motor, heating element, and control panel.
- **Baking Pan:** Removable non-stick pan for baking bread.
- **Kneading Paddle:** Detachable paddle located inside the baking pan for mixing and kneading dough.
- **Measuring Cup:** For precise liquid measurements.
- **Measuring Spoon:** For precise dry ingredient measurements (teaspoon/tablespoon).
- **Control Panel:** Features buttons for program selection, crust color, loaf size, and start/stop.
- **Viewing Window:** Allows observation of the baking process without opening the lid.

### 3. BEFORE FIRST USE (SETUP)

---

Proper preparation before the first use ensures optimal performance and longevity of your bread machine.

1. **Unpacking:** Carefully remove the bread machine and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
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. **Initial Burn-in:** It is recommended to run the machine on the 'Bake' cycle for 10 minutes without any ingredients to burn off any manufacturing oils. This may produce a slight odor, which is normal. Allow the machine to cool completely afterward.

### 4. OPERATION

---

Follow these steps for basic bread making. Always add ingredients in the order specified in your recipe.

1. **Install Kneading Paddle:** Insert the kneading paddle onto the shaft inside the baking pan.
2. **Add Ingredients:** Add liquid ingredients first, followed by dry ingredients. Make sure yeast is added last and does not come into direct contact with liquid or salt initially.
3. **Insert Baking Pan:** Place the baking pan into the main unit and turn it clockwise until it locks into place. Close the lid.
4. **Plug In:** Connect the power cord to a grounded electrical outlet. The machine will beep, and the default program will display.
5. **Select Program:** Use the 'Menu' button to cycle through the available programs (e.g., Basic, French, Whole Wheat, Dough).
6. **Select Loaf Size and Crust Color:** Use the 'Loaf Size' and 'Crust Color' buttons to adjust settings according to your recipe and preference.
7. **Start Cycle:** Press the 'Start/Stop' button to begin the selected program. The machine will start kneading.
8. **Monitor Progress:** You can observe the process through the viewing window. Some programs may have an audible signal for adding additional ingredients (e.g., fruits, nuts).
9. **End of Cycle:** Once the program is complete, the machine will beep. Press and hold the 'Start/Stop' button for a few seconds to stop the machine.
10. **Remove Bread:** Using oven mitts, carefully remove the baking pan from the machine. Invert the pan to release the bread onto a wire rack. If the kneading paddle remains in the bread, remove it carefully with a non-metallic utensil.
11. **Cooling:** Allow the bread to cool on a wire rack for at least 30 minutes before slicing.

## 5. BASIC RECIPES

---

These recipes are designed for the Magic Chef CBM250 bread machine. Always use fresh ingredients and measure accurately.

### Basic White Bread (1.5 lb loaf)

- Water: 1 cup + 2 tablespoons (270ml)
- Vegetable Oil: 2 tablespoons
- Salt: 1.5 teaspoons
- Sugar: 2 tablespoons
- Bread Flour: 3 cups (360g)
- Active Dry Yeast: 2 teaspoons

**Instructions:** Add ingredients to the baking pan in the order listed. Select 'Basic' program, 1.5 lb loaf size, and desired crust color. Press 'Start'.

### Whole Wheat Bread (1.5 lb loaf)

- Water: 1 cup + 3 tablespoons (285ml)
- Vegetable Oil: 2 tablespoons
- Honey or Molasses: 2 tablespoons
- Salt: 1.5 teaspoons
- Whole Wheat Flour: 3 cups (360g)
- Active Dry Yeast: 2 teaspoons

**Instructions:** Add ingredients to the baking pan in the order listed. Select 'Whole Wheat' program, 1.5 lb loaf size, and desired crust color. Press 'Start'.

## 6. CARE AND CLEANING (MAINTENANCE)

---

Regular cleaning and proper care will extend the life of your bread machine.

- **Always unplug the appliance and allow it to cool completely before cleaning.**
- **Baking Pan and Kneading Paddle:** Wash with warm, soapy water. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating. If the kneading paddle is stuck, fill the pan with warm water and let it soak for 30 minutes before attempting to remove it.
- **Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water.
- **Lid and Viewing Window:** Wipe with a damp cloth. For stubborn stains, a mild detergent can be used.
- **Storage:** Ensure all parts are clean and dry before storing. Store the bread machine in a cool, dry place.

## 7. TROUBLESHOOTING GUIDE

---

Refer to this guide for common issues and their solutions.

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

Problem	Possible Cause	Solution
Bread does not rise	Expired or inactive yeast; too much salt; too hot/cold water; incorrect flour type.	Check yeast expiration; reduce salt; use lukewarm water (105-115°F); use bread flour.
Bread is too dense	Too much flour; not enough liquid; old yeast.	Measure flour accurately; increase liquid slightly; use fresh yeast.
Bread collapses in middle	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; reduce yeast slightly; adjust for humidity.
Kneading paddle stuck in bread	Normal occurrence.	Allow bread to cool, then carefully remove with a non-metallic utensil.
Machine does not start	Not plugged in; power outage; lid not closed properly.	Check power connection; ensure lid is securely closed.

## 8. SPECIFICATIONS

- **Model:** CBM250 / CBM250-2
- **Power Supply:** 120V ~ 60Hz
- **Power Consumption:** 600W
- **Loaf Sizes:** 1.5 lb, 2.0 lb
- **Programs:** Multiple pre-set programs (e.g., Basic, French, Whole Wheat, Dough)
- **Dimensions (approx.):** 14.5" L x 10" W x 12" H
- **Weight (approx.):** 12 lbs

## 9. WARRANTY AND SUPPORT

This product is covered by a limited manufacturer's warranty. Please refer to the warranty card included with your original purchase for specific terms and conditions, including warranty period and coverage details.

For technical support, service, or warranty claims, please contact Magic Chef customer service. Contact information can typically be found on the manufacturer's website or on the product packaging.

*Please note: This manual is a reprint and may not contain the most current warranty information. Always refer to the official documentation provided with your appliance at the time of purchase.*