

Schneider SCBM-02-1

Schneider Horizontal 2.0LB Cool Wall Bread Maker

INSTRUCTION MANUAL & RECIPES COOKBOOK

Models: SCBM-02-1 & SB-001

Introduction

Thank you for choosing the Schneider Horizontal 2.0LB Cool Wall Bread Maker. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read these instructions thoroughly before first use and retain them for future reference. This manual covers models SCBM-02-1 and SB-001.

SCHNEIDER

Horizontal 2.0LB
Cool Wall Bread Maker
Models SCBM-02-1 & SB-001

Instruction Manual & Recipes Cookbook

This image displays the cover page of the instruction manual for the Schneider Horizontal 2.0LB Cool Wall Bread Maker. It clearly shows the brand 'SCHNEIDER', the product description 'Horizontal 2.0LB Cool Wall Bread Maker', and the applicable models 'SCBM-02-1 & SB-001'. Below this, it states 'Instruction Manual & Recipes Cookbook'.

Important Safety Instructions

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use oven mitts when handling hot parts.
- 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.

Product Overview

Familiarize yourself with the components of your Schneider Bread Maker:

- **Lid with Viewing Window:** Allows observation of the baking process.
- **Control Panel:** Features buttons for program selection, crust color, loaf size, and start/stop.
- **Baking Pan:** Removable non-stick pan for bread preparation.
- **Kneading Blade:** Detachable blade located inside the baking pan for mixing ingredients.
- **Heating Element:** Located beneath the baking pan.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.
- **Cool Wall Exterior:** Designed to remain cool to the touch during operation.

Setup and First Use

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging.
2. **Cleaning:** Wash the baking pan and kneading blade with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the appliance with a damp cloth.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate, indicating the appliance is ready for use.
5. **Initial Burn-in (Optional):** For the first use, it is recommended to run the "Bake" program for 10 minutes without any ingredients to burn off any manufacturing residues. Ensure good ventilation during this process. Allow to cool completely before proceeding.

Operating Instructions

Basic Bread Making Process

1. **Insert Kneading Blade:** Place the kneading blade onto the shaft inside 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 yeast does not come into direct contact with liquids or salt initially.
3. **Place Pan:** Insert the baking pan into the bread maker, pressing down firmly until it clicks into place. Close the lid.
4. **Select Program:** Use the "Menu" button to select the desired program (e.g., Basic, Whole Wheat, French, Sweet, Dough).
5. **Select Loaf Size:** Use the "Loaf Size" button to choose between 1.0LB, 1.5LB, or 2.0LB, according to your recipe.
6. **Select Crust Color:** Use the "Crust" button to select Light, Medium, or Dark crust.
7. **Start Baking:** Press the "Start/Stop" button to begin the program. The bread maker will automatically mix, knead, rise, and bake.
8. **Remove Bread:** Once the program is complete, the bread maker will beep. Press "Start/Stop" to stop the beeping, then unplug the appliance. Using oven mitts, carefully remove the baking pan.
9. **Cooling:** Invert the pan to release the bread onto a wire rack. If the kneading blade remains in the bread, carefully remove it with a non-metallic utensil. Allow the bread to cool for at least 20-30 minutes before slicing.

Delay Timer Function

The delay timer allows you to program the bread maker to finish baking at a later time, up to 13 hours. After selecting your program, loaf size, and crust color, use the "+" and "-" buttons to set the desired delay time. The time displayed includes the baking time. Press "Start/Stop" to activate the delay timer.

Recipes Cookbook

Refer to the included Recipes Cookbook section for a variety of bread recipes tailored for your Schneider Bread Maker. Always follow the ingredient measurements precisely for best results.

Maintenance and Cleaning

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

1. **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Baking Pan and Kneading Blade:** Remove the baking pan and kneading blade. Wash them with warm, soapy water. If the kneading blade is difficult to remove, fill the pan with warm water and let it soak for about 30 minutes. Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick coating. Rinse and dry thoroughly.
3. **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not immerse the appliance in water or spray it with water.
4. **Lid and Viewing Window:** Wipe with a damp cloth. For stubborn stains, use a mild detergent.
5. **Storage:** Ensure all parts are clean and dry before storing the bread maker in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Bread does not rise.	Expired yeast, incorrect water temperature, too much salt/sugar.	Check yeast expiry date. Use lukewarm water (40-45°C). Adjust salt/sugar according to recipe.
Bread is too dense.	Too much flour, not enough liquid, incorrect program.	Measure ingredients accurately. Ensure correct liquid-to-flour ratio. Select appropriate program.
Kneading blade stuck in bread.	Common occurrence.	Allow bread to cool slightly, then carefully remove with a non-metallic utensil.
Bread maker not starting.	Not plugged in, lid not closed, "Start/Stop" not pressed.	Check power connection. Ensure lid is securely closed. Press "Start/Stop" firmly.

If the problem persists after attempting these solutions, please contact customer support.

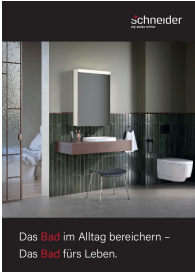
Specifications

- **Model Numbers:** SCBM-02-1, SB-001
- **Loaf Capacity:** Up to 2.0 LB (900g)
- **Programs:** Multiple pre-set programs (e.g., Basic, Whole Wheat, French, Sweet, Dough, Bake)
- **Crust Settings:** Light, Medium, Dark
- **Delay Timer:** Up to 13 hours
- **Power Supply:** 220-240V~, 50/60Hz (typical for appliances in SG)
- **Power Consumption:** Approximately 550-600W (estimated for a 2LB bread maker)
- **Material:** Plastic exterior, non-stick coated aluminum baking pan

Warranty and Customer Support

This product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase or contact your retailer for specific terms and conditions. For technical assistance, spare parts, or any inquiries regarding your Schneider Bread Maker, please contact the customer support provided by your point of purchase or the official Schneider service center in your region.

Keep your proof of purchase (receipt) for warranty claims.



[Schneider Spiegelschränke: Barrierefreie Badezimmerlösungen](#)

Entdecken Sie stilvolle und funktionale Spiegelschränke von Schneider für barrierefreie Badezimmer. Erfahren Sie mehr über die CARE LED Serie, Planungshilfen und Zubehör für Komfort und Hygiene.



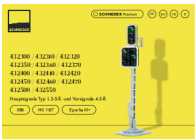
[Schneider Aktiv - Ausgabe 3/87: Tests, Tipps & Tricks für Schneider Computer](#)

Ein umfassender Überblick über die März 1987 Ausgabe von Schneider Aktiv, mit Tests zu Spielen wie Aliens!, Software wie Sybex Star-Texter und tiefgehenden Artikeln zu CP/M, dBase und dem Schneider PC.



[Manuel d'instructions Schneider SCESC2206 - Machine Espresso MultiCaps](#)

Découvrez le manuel d'instructions complet pour la machine expresso Schneider SCESC2206 MultiCaps. Apprenez à installer, utiliser et entretenir votre appareil en toute sécurité.



[Schneider Model Railway Signals: Type L Main and Distant Signals \(H0 1:87\)](#)

Detailed overview of Schneider Modellbahnzubehör's Type L main and distant signals for H0 scale (1:87) model railways, covering product types, dimensions, assembly, signal meanings, and safety instructions. Features models for SBB and Epoche III+.



[Schneider PC-Super-Angulon 28mm f/2.8 Lens User Manual | Perspective Correction & Shift Photography](#)

Comprehensive user manual for the Schneider PC-Super-Angulon 28mm f/2.8 lens, detailing its features for perspective correction, parallel shift, large image circle, and technical specifications. Ideal for architectural and product photography.



[Manuel d'instructions Aspirateur Robot Schneider SCVC226HB](#)

Guide complet pour l'aspirateur robot 2-en-1 Schneider SCVC226HB, incluant instructions d'utilisation, sécurité, entretien et dépannage.