

Unold 68615

Unold Bread Machine Maker Model 68615 Instruction Manual

Your guide to perfect homemade bread.

1. INTRODUCTION

Congratulations on your purchase of the Unold Bread Machine Maker Model 68615. This appliance is designed to simplify the process of baking fresh, delicious bread at home. This manual provides essential information for the safe and efficient operation of your bread machine. Please read all instructions carefully before first use and retain this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions.
- 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.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Unold Bread Machine Maker 68615 before operation.



Figure 1: Front view of the Unold Bread Machine Maker 68615. This image shows the main body of the bread machine with its lid closed, highlighting the sleek design and compact form factor.



Figure 2: Detailed view of the control panel. This image illustrates the various program buttons, crust color selection, loaf size options, and the digital display for time and program status.

1. **Lid:** Transparent viewing window to monitor baking progress.
2. **Control Panel:** Buttons for program selection, start/stop, timer, crust color, and loaf size.
3. **Baking Pan:** Non-stick pan for mixing and baking.
4. **Mixing Paddle:** Detachable paddle for kneading dough.
5. **Heating Element:** Located at the bottom of the baking chamber.

4. SETUP

1. **Unpacking:** Carefully remove the bread machine and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Wipe the exterior of the bread machine with a damp cloth. Wash the baking pan and mixing paddle with warm, soapy water, then rinse and dry thoroughly. Do not immerse the main unit in water.
3. **Placement:** Place the bread machine on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the unit. Keep it away from direct sunlight and heat sources.
4. **First Use Preparation:** Before baking your first loaf, it is recommended to run the machine on the