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### Tiffany BM642

# Tiffany Bread Machine Maker Instruction Manual

Model: BM642

## 1. Introduction

Thank you for choosing the Tiffany Bread Machine Maker, Model BM642. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.
The Tiffany BM642 is designed to simplify the bread-making process, allowing you to enjoy fresh, homemade bread with minimal effort. With various programs and settings, you can bake a wide range of bread types, doughs, and even jams.

## 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 carefully before operating the appliance.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot parts.
- To protect against electric shock, do not immerse the 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. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than intended use.
- Avoid contact with moving parts.

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## 3. Product Overview

Familiarize yourself with the components of your Tiffany BM642 Bread Machine:

1. **Lid with Viewing Window:** Allows you to monitor the baking process.
2. **Control Panel:** Features buttons for program selection, crust color, loaf size, and delay timer, along with a digital display.
3. **Baking Pan:** Removable non-stick pan for mixing and baking.
4. **Kneading Paddle:** Detachable paddle located inside the baking pan for mixing ingredients.
5. **Heating Element:** Located at the bottom of the baking chamber.
6. **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.

*Note: No specific product images were available from the provided input data to illustrate these components. Please refer to the diagrams in your physical manual if available.*

## 4. Initial Setup and Preparation

1. **Unpacking:** Carefully remove the bread machine and all accessories from the packaging.
2. **Cleaning:** Wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread machine 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. **First Use (Burn-off):** Before baking bread for the first time, it is recommended to run the machine empty for about 10 minutes on the "Bake" program to burn off any manufacturing residues. This may produce a slight odor, which is normal. Ensure the area is well-ventilated.

## 5. Operating Instructions

### 5.1. Adding Ingredients

The order of adding ingredients is crucial for optimal results. Generally, liquids should be added first, followed by dry ingredients, with yeast added last, separate from liquids and salt.

1. Remove the baking pan from the bread machine.
2. Ensure the kneading paddle is securely attached to the shaft inside the pan.
3. Add all liquid ingredients (water, milk, eggs, oil) to the baking pan.
4. Add dry ingredients (flour, sugar, salt, powdered milk, spices). Create a small well in the center of the flour.
5. Add yeast into the well, ensuring it does not come into direct contact with liquids or salt initially.
6. Place the baking pan back into the bread machine, ensuring it clicks securely into place. Close the lid.

### 5.2. Program Selection

The Tiffany BM642 offers multiple programs to suit various bread types and needs. Use the "MENU" button to cycle through the available programs:

- **Basic:** For white and mixed breads, primarily using white flour.
- **French:** For light breads made from fine flour, requiring longer rising and baking times.
- **Whole Wheat:** For breads using whole wheat flour, which requires a longer kneading and rising time.
- **Sweet:** For breads with high sugar, fats, or protein content.
- **Gluten-Free:** For gluten-free recipes.
- **Rapid:** For quick baking of basic bread.
- **Dough:** Prepares dough for rolls, pizza, or pastries without baking.
- **Jam:** For making homemade jams and marmalades.
- **Bake:** For baking only, useful for extending baking time or baking pre-made dough.

### 5.3. Crust Color and Loaf Size

- **Crust Color:** Use the "COLOR" button to select Light, Medium, or Dark crust.
- **Loaf Size:** Use the "LOAF SIZE" button to select the desired loaf weight (e.g., 1.0 lb, 1.5 lb, 2.0 lb), depending on your recipe and model capacity.

### 5.4. Delay Timer Function

The delay timer allows you to program the bread machine to finish baking at a later time, up to 13 hours. This is ideal for waking up to fresh bread.

1. Add ingredients to the pan as described in section 5.1.
2. Select your desired program, crust color, and loaf size.
3. Press the "+" or "-" buttons to set the desired delay time. The displayed time includes the baking cycle duration.
4. Press the "START/STOP" button to activate the delay timer. The timer will count down, and the machine will begin baking automatically when the set time is reached.

**Caution: Do not use the delay timer with recipes containing highly perishable ingredients like milk, eggs, or fresh fruit, as they may spoil before baking begins.**

### 5.5. Starting and Stopping

- **Start:** After selecting your program, crust, and loaf size (and delay time if applicable), press the "START/STOP" button once. The machine will beep, and the program will begin.
- **Stop/Cancel:** To stop a program mid-cycle, press and hold the "START/STOP" button for approximately 3 seconds until a beep sounds and the display resets.

## 6. Maintenance and Cleaning

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

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Baking Pan and Kneading Paddle:** Remove the baking pan. If the kneading paddle is stuck, pour warm water into the pan and let it soak for about 30 minutes to loosen it. Wash the pan and paddle with warm, soapy water using a soft sponge. Do not use abrasive cleaners or metal scouring pads, as they can damage the non-stick coating. Rinse and dry thoroughly.

3. **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
4. **Interior Chamber:** Wipe the interior baking chamber with a damp cloth to remove any crumbs or spills.
5. **Lid:** Clean the lid and viewing window with a damp cloth.
6. **Storage:** Ensure all parts are clean and dry before storing the bread machine in a cool, dry place.

**Warning: Never immerse the main unit of the bread machine in water or any other liquid.**

## 7. Troubleshooting Guide

If you encounter issues with your bread machine, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|---|
| Bread does not rise or rises poorly. | • Expired or inactive yeast.<br>• Too much or too little liquid.<br>• Too much salt or sugar.<br>• Yeast came into direct contact with salt or liquid too early.<br>• Wrong program selected. | • Check yeast expiration date; use fresh yeast.<br>• Measure ingredients precisely.<br>• Ensure correct ingredient ratios.<br>• Add yeast last, creating a well in the flour.<br>• Select appropriate program for your recipe. |
| Bread is too dense or heavy. | • Too much flour or not enough liquid.<br>• Old yeast.<br>• Incorrect program. | • Adjust flour/liquid ratio.<br>• Use fresh yeast.<br>• Ensure correct program is selected. |
| Bread collapses during baking. | • Too much liquid or yeast.<br>• High humidity.<br>• Opening the lid during baking. | • Reduce liquid or yeast slightly.<br>• Adjust recipe for humidity.<br>• Avoid opening the lid during the rising and baking cycles. |
| Machine does not start. | • Not plugged in.<br>• Power outage.<br>• "START/STOP" button not pressed firmly. | • Check power connection.<br>• Verify power supply.<br>• Press "START/STOP" button until a beep is heard. |

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

## 8. Specifications

| Feature | Detail |
|---|---|
| Model | BM642 |
| Power Supply | 120V ~ 60Hz |
| Rated Power | 550W - 600W (Typical) |
| Loaf Capacity | 1.0 lb, 1.5 lb, 2.0 lb |

| Feature | Detail |
|---|---|
| Programs | Multiple (e.g., Basic, French, Whole Wheat, Sweet, Gluten-Free, Rapid, Dough, Jam, Bake) |
| Delay Timer | Up to 13 hours |
| Dimensions (Approx.) | 14" L x 10" W x 12" H |
| Weight (Approx.) | 12 lbs |

## 9. Warranty and Customer Support

The Tiffany Bread Machine Maker Model BM642 comes with a standard 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 assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Tiffany customer support. Have your model number (BM642) and purchase date ready when contacting support.

*Contact information (e.g., phone number, website, email) would typically be provided here by the manufacturer.*

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