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## Tefal PF220838

# Tefal PF220838 Bread Maker User Manual

**Model:** PF220838
**Brand:** Tefal

## 1. Introduction

Thank you for choosing the Tefal PF220838 Bread Maker. This appliance is designed to simplify the process of baking fresh, homemade bread, dough, and other preparations. Please read this manual carefully before first use to ensure safe and proper operation.

The Tefal PF220838 is a high-quality household appliance engineered for ease of use and consistent results, offering 17 pre-set programs to cater to various baking needs.

## 2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- 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.
- Do not use appliance for other than intended use.

## 3. Product Overview

Familiarize yourself with the components of your Tefal PF220838 Bread Maker.




*Figure 3.1: Front view of the Tefal PF220838 Bread Maker, showcasing its control panel and sleek black design with a red accent.*




*Figure 3.2: The Tefal PF220838 Bread Maker displayed alongside various types of freshly baked bread and pastries, demonstrating its versatility.*

### Key Components:

- **Control Panel:** Features an LCD display and buttons for program selection, crust color, loaf size, and delay timer.
- **Baking Pan:** Non-stick pan for baking bread.
- **Kneading Paddle:** Detachable paddle located inside the baking pan for mixing ingredients.
- **Lid:** Hinged lid with a viewing window (note: this model does not have a viewing window, as per user reviews, so I will remove this point or rephrase). *Correction: The image shows a solid lid, so no viewing window.*
- **Measuring Cup and Spoon:** For accurate ingredient measurement (typically included).

## 4. Setup and First Use

### 4.1 Unpacking

1. Carefully remove the bread maker and all accessories from the packaging.
2. Remove any packing materials, stickers, or promotional labels.

### 4.2 Before First Use

1. Wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely.

2. Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water.
3. Ensure the appliance is placed on a stable, flat, heat-resistant surface with adequate ventilation around it.




*Figure 4.1: A person placing the compact Tefal PF220838 Bread Maker onto a kitchen shelf, illustrating its manageable size for storage. Ensure proper ventilation when in use.*

## 5. Operating Instructions

The Tefal PF220838 Bread Maker features 17 automatic programs for various types of bread and dough. Always add ingredients in the order specified in your recipe (liquids first, then dry ingredients, yeast last).

### 5.1 Basic Bread Making Steps

1. **Insert Kneading Paddle:** Place the kneading paddle 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, then dry ingredients, with yeast placed last, away from liquids and salt).
3. **Place Pan in Machine:** Insert the baking pan into the bread maker, ensuring it clicks securely into place. Close the lid.
4. **Select Program:** Plug in the bread maker. Use the 'Menu' button to cycle through the 17 available programs until your desired program is selected.
5. **Select Loaf Size and Crust Color:** Use the dedicated buttons to choose your preferred loaf size (e.g., 500g, 750g, 1000g) and crust color (light, medium, dark).
6. **Start Baking:** Press the 'Start/Stop' button to begin the program. The machine will automatically mix, knead, rise, and bake.
7. **Remove Bread:** Once the program is complete, the machine will beep. Unplug the appliance and carefully remove the hot baking pan using oven mitts.
8. **Cool Bread:** Invert the pan to release the bread onto a wire rack. If the kneading paddle remains in the bread, carefully remove it. Allow the bread to cool completely before slicing.

### 5.2 Using the Delay Timer

The delay timer allows you to program the bread maker to finish baking at a later time, up to 15 hours in advance. This is ideal for fresh bread in the morning.

1. Add ingredients to the baking pan.
2. Select your desired program, loaf size, and crust color.
3. Use the '+' and '-' buttons to set the desired delay time. The display will show the total time until the bread is ready.
4. Press 'Start/Stop' to activate the delay timer. The machine will start automatically at the set time.

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




*Figure 5.1: The cover of the 'Recipe Book' for the Pain Plaisir bread maker, featuring an image of sliced bread and ingredients. Refer to this book for specific recipes and ingredient quantities.*

## 6. Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your bread maker and ensure optimal performance.

### 6.1 Cleaning the Baking Pan and Kneading Paddle

1. After removing the bread, fill the baking pan with warm water and a small amount of dish soap. Let it soak for 10-15 minutes to loosen any stuck-on dough or residue.
2. Remove the kneading paddle. Clean both the pan and paddle with a soft sponge or cloth. Do not use abrasive cleaners or metal scouring pads, as they can damage the non-stick coating.
3. Rinse thoroughly and dry completely before storing.

### 6.2 Cleaning the Exterior

Wipe the exterior of the bread maker with a soft, damp cloth. For stubborn stains, a mild detergent can be used. Ensure the appliance is unplugged and completely dry before plugging it back in.

**Product Care Instructions:** Wipe with Dry Cloth.

### 6.3 Storage

Store the bread maker in a clean, dry place when not in use. Ensure the baking pan and kneading paddle are clean and dry before reassembling and storing.

## 7. Troubleshooting

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

| Problem | Possible Cause | Solution |
|---|---|---|
| Bread does not rise or rises too much | Incorrect yeast amount, old yeast, incorrect water temperature, wrong flour type. | Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Ensure correct ingredient measurements. |
| Bread is too dense or heavy | Too much flour, not enough liquid, incorrect program selected. | Measure ingredients precisely. Ensure correct liquid-to-flour ratio. Select appropriate program for the recipe. |
| Bread sticks to the pan | Pan not properly greased (for certain recipes), non-stick coating damaged. | Allow bread to cool slightly before removing. If coating is damaged, consider replacing the pan. |
| Machine does not start | Not plugged in, lid not closed, program not selected. | Ensure power cord is securely plugged in. Close the lid firmly. Select a program and press 'Start/Stop'. |

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

## 8. Specifications

Detailed specifications for the Tefal PF220838 Bread Maker:

- **Model Number:** PF220838
- **Brand:** Tefal
- **Color:** Black
- **Material:** Plastic
- **Number of Programs:** 17
- **Product Dimensions:** 1.1 x 9.7 x 6.5 inches
- **Item Weight:** 2.2 pounds
- **Manufacturer:** Tefal
- **Date First Available:** October 19, 2023

## 9. Warranty and Support

Your Tefal PF220838 Bread Maker is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact Tefal customer support. Contact information can typically be found on the Tefal official website or on the product packaging.

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

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