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› [Imetec PaneMio Bread Maker \(Model BM1000\) Instruction Manual](#)

Imetec BM1000

Imetec PaneMio Bread Maker

Model: BM1000 | Brand: Imetec

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Imetec PaneMio Bread Maker. Please read all instructions carefully before first use and retain this manual for future reference.

Important Safety Instructions

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children away from the appliance during operation, as surfaces can become hot.
- Unplug the bread maker from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

2. PRODUCT OVERVIEW

The Imetec PaneMio Bread Maker is designed to simplify homemade bread preparation with its automatic kneading, rising, and baking functions. It includes various accessories to expand your baking possibilities.



Image: The Imetec PaneMio Bread Maker shown with its retail packaging, a bread pan, and a two-tier rack for baking rolls or sandwiches.



Image: The Imetec PaneMio Bread Maker with its main bread pan and the two-tier accessory rack for smaller baked goods.

Components:

- **Main Unit:** Houses the motor, heating element, and control panel.
- **Bread Pan:** Removable non-stick pan for baking loaves.
- **Kneading Paddle:** Detachable paddle inside the bread pan for mixing dough.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.
- **Sandwich/Roll Accessory:** A two-tier rack with small molds for baking multiple rolls or sandwich buns.

3. SETUP

Unpacking and First Use

1. Carefully remove all packaging materials and accessories.
2. Wash the bread pan, kneading paddle, and any accessories (like the sandwich rack) with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the bread maker with a damp cloth. Do not use abrasive cleaners.

4. Ensure all parts are dry before assembly.

Placement

Place the bread maker on a dry, stable, and heat-resistant countertop, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the appliance.

4. OPERATING INSTRUCTIONS

The Imetec PaneMio features an intuitive control panel for easy program selection and customization.



Image: A detailed view of the bread maker's control panel, showing the digital display, 'MENU', 'START/STOP', loaf size, crust color, and timer buttons.



Image: The control panel of the Imetec PaneMio Bread Maker, displaying a time of '3:50' and indicating program '2'.

Basic Operation Steps:

- 1. Insert Kneading Paddle:** Place the kneading paddle onto the shaft at the bottom of the bread pan.
- 2. Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last).
- 3. Place Bread Pan:** Insert the bread pan into the main unit and twist gently to lock it into place. Close the lid.
- 4. Select Program:** Press the 'MENU' button repeatedly to cycle through the 12 available programs until your desired program number is displayed.
- 5. Select Loaf Size:** Use the dedicated button to choose between 700g or 900g loaf sizes.
- 6. Select Crust Color:** Use the dedicated button to select light, medium, or dark crust.
- 7. Set Delayed Start (Optional):** If you wish to delay the start of the baking process, use the '+' and '-' buttons to set the desired delay time.
- 8. Start Baking:** Press the 'START/STOP' button to begin the selected program. The machine will beep, and the display will show the remaining time.
- 9. End of Program:** Once the program is complete, the machine will beep. Press 'START/STOP' to stop the machine, then carefully remove the bread pan using oven mitts.

10. **Remove Bread:** Invert the bread pan onto a wire rack to release the bread. If the kneading paddle remains in the bread, remove it carefully with a non-metallic utensil.

Using the Sandwich/Roll Accessory

For baking smaller items like rolls or sandwich buns, use the provided two-tier accessory rack. Prepare your dough using a suitable program (e.g., 'Dough' program), then shape the dough and place it into the molds on the rack. Insert the rack into the bread maker and select the appropriate baking program (e.g., 'Bake' program).



Image: A close-up of the two-tier accessory rack, designed for baking multiple small rolls or sandwich buns, shown with freshly baked items.

5. PROGRAMS OVERVIEW

The Imetec PaneMio Bread Maker offers 12 automatic programs to cater to a variety of baking needs. Refer to the program list on the appliance for quick reference.



Image: A close-up of the program list printed on the top surface of the Imetec PaneMio Bread Maker, detailing 12 different baking options.

Program No.	Program Name	Description
1	White Bread	For basic white bread recipes.
2	Rustic Bread	For traditional, crusty rustic loaves.
3	Whole Wheat Bread	For whole wheat and whole grain breads.
4	White Rolls	For baking white bread rolls.
5	Sweet Bread	For sweet breads with added sugar, fruits, or nuts.
6	Gluten-Free Bread	Specifically designed for gluten-free recipes.
7	Rapid	For quick baking cycles.
8	Dough	Prepares dough for pizza, pasta, or rolls without baking.
9	Jam	For making homemade jams and preserves.

Program No.	Program Name	Description
10	Cake	For baking cakes and quick breads.
11	Whole Wheat Rolls	For baking whole wheat rolls.
12	Bake	For baking only, without kneading or rising cycles.

6. RECIPES

Your Imetec PaneMio Bread Maker comes with a recipe book to help you get started with various types of bread, dough, and even jam. Experiment with different ingredients and programs to discover your favorites.



Image: The cover of the Imetec PaneMio recipe book, featuring images of various baked goods like bread, pizza, and jam.

Example Results:



Image: A freshly baked loaf of white bread, partially sliced, resting on a wooden board.



Image: Several baked rolls, possibly whole wheat, topped with sunflower seeds and dusted with flour.



Image: A freshly baked Margherita pizza with melted mozzarella, tomato sauce, and basil leaves.



Image: A glass jar filled with homemade cherry jam, surrounded by fresh cherries.

7. MAINTENANCE AND CLEANING

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

Cleaning Steps:

1. **Unplug:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Bread Pan and Paddle:** Remove the bread pan and kneading paddle. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Clean with a soft sponge, rinse, and dry thoroughly. Do not use metal scouring pads.
3. **Exterior:** Wipe the exterior of the bread maker with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
4. **Lid and Viewing Window:** Clean the lid and viewing window with a damp cloth. For stubborn stains, a mild detergent can be used.
5. **Storage:** Ensure all parts are completely dry before reassembling and storing the bread maker in a cool, dry place.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar.	Check yeast expiry, use lukewarm water (105-115°F / 40-46°C), ensure correct ingredient measurements.
Bread is too dense	Too much flour, not enough liquid, old yeast.	Measure ingredients precisely, ensure fresh yeast.
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle with a non-metallic utensil.
Machine does not start	Not plugged in, lid not closed properly, program not selected.	Check power connection, ensure lid is securely closed, select a program and press START/STOP.

9. SPECIFICATIONS

Key technical specifications for the Imetec PaneMio Bread Maker (Model BM1000).



Image: The Imetec PaneMio Bread Maker with its dimensions indicated: 36.0 cm (length), 30.0 cm (width), and 28.0 cm (height).



Image: A circular metallic icon displaying '550W', indicating the power consumption of the appliance.

- **Model:** BM1000
- **Power:** 550 Watts
- **Voltage:** 240 Volts
- **Dimensions (L x W x H):** 30 x 30 x 30 cm (approximately 11.8 x 11.8 x 11.8 inches)
- **Weight:** 3 Kilograms (approximately 6.6 lbs)
- **Number of Programs:** 12
- **Loaf Sizes:** 700g, 900g
- **Crust Settings:** Light, Medium, Dark
- **Color:** White

10. WARRANTY AND SUPPORT

Your Imetec PaneMio Bread Maker is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions. For technical support, spare parts, or service inquiries, please contact Imetec customer service through their official website or the contact information

provided in your product documentation.

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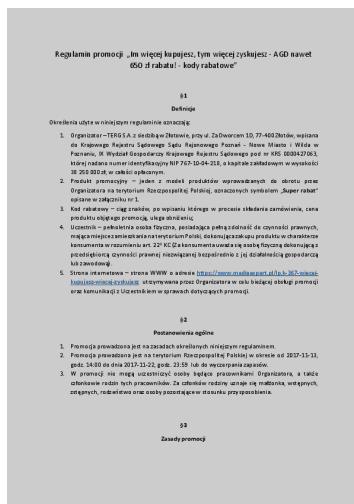
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