

Breadman TR555LC

Breadman Deluxe Rapid Breadmaker TR555LC

Instruction Manual

INTRODUCTION

Thank you for choosing the Breadman Deluxe Rapid Breadmaker TR555LC. This appliance is designed to simplify the bread-making process, allowing you to enjoy fresh, homemade bread with minimal effort. Please read this manual thoroughly before operating your new breadmaker to ensure safe and efficient use. Keep this manual for future reference.

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.
- 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.

PARTS AND FEATURES

Familiarize yourself with the components of your Breadman Deluxe Rapid Breadmaker TR555LC.

- **Lid with Viewing Window:** Allows observation of the baking process.
- **Control Panel:** Features program selection, crust color, loaf size, and delay timer buttons, along with a digital display.

- **Baking Pan:** Non-stick pan for mixing and baking.
- **Kneading Paddle:** Detachable paddle for mixing dough.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.
- **Heating Element:** Located at the base of the unit.



Image: The Breadman Deluxe Rapid Breadmaker TR555LC. This image shows the overall appliance with its lid closed, displaying the control panel and main body.

SETUP

Unpacking

1. Carefully remove the breadmaker and all accessories from the packaging.
2. Remove any packing materials, stickers, or labels from the appliance.
3. Retain the packaging for future storage or shipping.

First Use Cleaning

1. Wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the breadmaker with a damp cloth. Do not immerse the main unit in water.
3. Before first use, it is recommended to run the BAKE cycle (Program 5) for 10 minutes without ingredients to burn off any manufacturing oils. Ensure good ventilation during this process.

Placement

Place the breadmaker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the appliance.

OPERATING INSTRUCTIONS

Adding Ingredients

1. Attach the kneading paddle to the shaft inside the baking pan.

2. Add liquid ingredients first, followed by dry ingredients. Ensure yeast is added last, placed in a small well on top of the flour, away from liquids and salt.
3. Place the baking pan into the breadmaker and twist gently to lock it into place. Close the lid.



Image: The non-stick baking pan with the kneading paddle attached. This illustrates how ingredients are loaded into the breadmaker.

Program Selection

Plug in the breadmaker. The default program (Program 1: Basic) will display. Use the 'MENU' button to cycle through the available programs:

- **Program 1: Basic** - For white and mixed breads.
- **Program 2: Rapid** - For quick baking of white and mixed breads.
- **Program 3: Whole Wheat** - For whole wheat breads.
- **Program 4: Dough** - Prepares dough for rolls, pizza, or pastries (no baking).
- **Program 5: Bake** - For baking pre-made dough or adding extra baking time.

Crust Color and Loaf Size

Press the 'CRUST' button to select Light, Medium, or Dark crust. Press the 'LOAF SIZE' button to select 1.5 lb or 2.0 lb loaf size. Ensure your ingredient quantities match the selected loaf size.

Delay Timer

Use the '+' and '-' buttons to set the delay timer. This allows you to delay the start of the baking process by up to 13 hours. The time displayed includes the baking time. For example, if you want bread ready in 6 hours, and the program takes 3 hours, set the delay timer to 6 hours.

Starting and Stopping

Press the 'START/STOP' button to begin the selected program. To stop a program, press and hold the 'START/STOP' button for approximately 3 seconds.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your breadmaker.

Cleaning the Baking Pan and Kneading Paddle

1. After use, allow the baking pan and kneading paddle to cool completely.
2. Remove the kneading paddle from the pan. If it is stuck, fill the pan with warm water and let it soak for 30 minutes to loosen.
3. Wash the pan and paddle with warm, soapy water using a soft sponge. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating.
4. Rinse thoroughly and dry completely before storing.

Cleaning the Exterior

Wipe the exterior of the breadmaker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water or any other liquid.

Storage

Ensure the breadmaker is clean and dry before storing. Store it in a cool, dry place, preferably in its original packaging, away from

direct sunlight.

TROUBLESHOOTING

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

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

Error Codes

- **E01:** Temperature sensor error. Unplug, let cool for 30 minutes, then retry. If error persists, contact customer support.
- **E02:** Motor error. Unplug, check for obstructions in the baking pan mechanism, then retry. If error persists, contact customer support.

SPECIFICATIONS

- **Model:** TR555LC
- **Capacity:** 2 pounds
- **Power:** 600W, 120V~60Hz
- **Dimensions (approx.):** 14.5" L x 10.5" W x 12" H
- **Material:** Plastic housing, non-stick aluminum alloy baking pan
- **Programs:** 5 pre-programmed settings

WARRANTY AND SUPPORT

Limited Warranty

The Breadman Deluxe Rapid Breadmaker TR555LC is covered by a 1-year limited warranty from the date of purchase against defects in material and workmanship. This warranty does not cover damage caused by misuse, accident, abuse, alteration, or commercial use. Proof of purchase is required for warranty claims.

Customer Support

For technical assistance, troubleshooting, or warranty inquiries, please visit the official Breadman website or contact our customer service department. Contact information can typically be found on the manufacturer's website or product packaging.

Website: www.breadman.com

Phone: 1-800-XXX-XXXX (Please refer to product packaging for the most current number)

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question