

## Cuisinart CBK-110C

# Cuisinart CBK-110C Compact Automatic Bread Maker Instruction Manual

Model: CBK-110C | Brand: Cuisinart

## INTRODUCTION

The Cuisinart CBK-110C Compact Automatic Bread Maker is designed to simplify the bread-making process. This appliance automatically mixes, kneads, rises, bakes, and keeps bread warm. It offers a variety of settings to customize your homemade bread experience.

### Key Features:

- Counter-friendly design, capable of baking up to a 2-lb. (907 g) loaf.
- Fully automatic operation: mixes, kneads, rises, bakes, and keeps warm.
- 12 preprogrammed menu options for diverse bread types.
- 3 crust shades (light, medium, dark) and 3 loaf sizes (1 lb, 1.5 lb, 2 lb).
- Removable pan and paddle are dishwasher safe for easy cleanup.
- 13-hour delay-start timer for convenient scheduling.
- Easy-to-read LED display for program selection and monitoring.



## Compact, lightweight, easy storage

Full-size results (up to 2 lb).

Image: The Cuisinart CBK-110C bread maker, showcasing its compact design on a kitchen counter next to freshly baked bread and fruit.

### SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the bread maker.
2. **Clean:** Before first use, wash the bread pan and kneading paddle in warm, soapy water. Rinse and dry thoroughly. Wipe the exterior of the bread maker with a damp cloth.
3. **Position:** Place the bread maker on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the unit.
4. **Insert Bread Pan:** Place the bread pan into the baking chamber. Twist it gently to lock it into place. Ensure the kneading paddle is securely attached to the shaft inside the pan.
5. **Connect Power:** Plug the power cord into a standard electrical outlet.



Image: A diagram illustrating the dimensions of the Cuisinart CBK-110C bread maker, showing its compact size for easy placement.

# Compact Automatic Bread Maker



Image: The Cuisinart CBK-110C bread maker with its lid open, revealing the removable bread pan and kneading paddle inside the baking chamber.

Your browser does not support the video tag.

Video: A user demonstrates how to insert and remove the bread pan and kneading paddle from the Cuisinart CBK-110C bread maker, highlighting its ease of use.

## OPERATING INSTRUCTIONS

The Cuisinart CBK-110C features an intuitive control panel for selecting programs, crust color, and loaf size. Follow these steps to operate your bread maker:





## 3 crust colors, 3 loaf sizes, 12 menu options

Image: A close-up of the Cuisinart CBK-110C control panel, showing the digital display, program buttons, crust color selection, and loaf size options.

### 1. Add Ingredients:

Add all ingredients to the bread pan in the order listed in your chosen recipe. Typically, liquids are added first, followed by dry ingredients, with yeast placed last on top of the dry ingredients.

### 2. Select Program:

Press the **PROG** button repeatedly to cycle through the 12 available programs until your desired program number appears on the LED display. The programs include:

- 1. White
- 2. French
- 3. Whole Wheat
- 4. Ultra-Fast
- 5. Sweet
- 6. Gluten-Free
- 7. Artisan Dough
- 8. Dough
- 9. Jam

- 10. Packaged Mix
- 11. Cake
- 12. Bake

### 3. Select Crust Color:

Press the **COLOR** button to choose your preferred crust shade: Light, Medium, or Dark. The selection will be indicated on the LED display.

### 4. Select Loaf Size:

Press the **SIZE/** button to select the desired loaf size: 1 lb, 1.5 lb, or 2 lb. The chosen size will be displayed on the LED screen.

### 5. Delay Start Timer (Optional):

If you wish to delay the start of the baking process, use the **+** and **-** buttons to set the desired delay time (up to 13 hours). The display will show the total time until the bread is ready.

### 6. Start/Stop Baking:

Press the **START/STOP** button to begin the baking process. The indicator light will illuminate. To pause or stop the process, press the **START/STOP** button again.



ALL PARTS THAT COME INTO CONTACT WITH FOOD ARE BPA FREE  
TOUTES LES SURFACES EN CONTACT AVEC LES ALIMENTS  
SONT EXEMPTES DE BPA

Image: The Cuisinart CBK-110C bread maker displaying a 'Beep reminder' on its screen, indicating it's time to add mix-ins or remove the kneading paddle.

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Video: A user demonstrates the various program, crust color, and loaf size settings on the Cuisinart CBK-110C bread maker's control panel.

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Video: A user highlights the Gluten-Free setting on the Cuisinart CBK-110C bread maker, explaining its importance for gluten-free bread recipes.

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Video: A user demonstrates using the Cuisinart CBK-110C bread maker to prepare pizza dough, showing the process of adding ingredients and selecting the dough program.

**RECIPES**

The Cuisinart CBK-110C comes with a comprehensive recipe booklet featuring a variety of foolproof recipes. These recipes are optimized for the bread maker and include options for gluten-free, artisan breads, jams, and sauces. Always follow the ingredient order and measurements precisely for best results.

 <p>● <b>Jalapeño Cheddar Bread</b></p>	 <p>● <b>Ciabatta</b></p>
 <p>● <b>Cinnamon Swirl Rolls</b></p>	 <p>● <b>Multigrain Bread</b></p>

## Recipe booklet included

Features family favorites.

Image: The Cuisinart CBK-110C bread maker displayed alongside various baked goods like Jalapeño Cheddar Bread, Ciabatta, Cinnamon Swirl Rolls, and Multigrain Bread, with a recipe booklet.

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Video: A user demonstrates the recipe booklet included with the Cuisinart CBK-110C, showing how it provides detailed instructions for different loaf sizes and ingredient order.

## MAINTENANCE

### Cleaning:

- Always unplug the bread maker and allow it to cool completely before cleaning.
- The removable bread pan and kneading paddle are dishwasher safe for convenient cleaning.
- Wipe the exterior of the bread maker with a dry cloth. Do not use abrasive cleaners or scouring pads.
- Never immerse the main unit in water or other liquids.



## TROUBLESHOOTING

If you encounter issues with your Cuisinart CBK-110C, consider the following common troubleshooting tips:

- **Bread not rising or rising too much:** Ensure yeast is fresh and active. Check water temperature (not too hot or cold). High altitude may require recipe adjustments as noted in the recipe booklet.
- **Hole in the bottom of the loaf:** This can occur if the kneading paddle is left in during baking. Some recipes suggest removing the paddle before the final rise and bake cycle.
- **Uneven crust color:** Adjust the crust color setting (Light, Medium, Dark) to achieve desired results. Ensure the lid is properly closed during baking.
- **Dough sticking to the pan:** Ensure the bread pan is properly coated with non-stick spray if necessary, and allow the bread to cool slightly before attempting to remove it.
- **Machine wobbles or is noisy:** Ensure the bread maker is placed on a stable, flat surface. Some noise during kneading is normal.

## SPECIFICATIONS

Feature	Detail
Color	Silver
Product Dimensions	8.5"D x 11"W x 11"H
Capacity	2 Pounds
Brand	Cuisinart
Product Care Instructions	Wipe with Dry Cloth
Number of Programs	12
Manufacturer	Cuisinart
Item Weight	8 pounds
Material	Steel
Item model number	CBK-110C



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Image: The Cuisinart CBK-110C bread maker displaying a 'Beep reminder' on its screen, indicating it's time to add mix-ins or remove the kneading paddle.

## **WARRANTY & SUPPORT**

The Cuisinart CBK-110C Compact Automatic Bread Maker comes with a 3-year warranty. For support, please refer to the contact information provided in your product's official documentation or visit the Cuisinart website.



## Beep reminder

To add mix-ins and remove kneading paddle.

Image: The Cuisinart CBK-110C bread maker with a prominent '3 Year Warranty' badge, highlighting its durability and manufacturer support.