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› Sotech Domaier Bread Machine User Manual - 19 Programs, 3 Loaf Sizes

Sotech 1

Sotech Domaier Bread Machine User Manual

Model: 1

INTRODUCTION

Thank you for choosing the Sotech Domaier Bread Machine. This appliance is designed to simplify your bread-making process with its versatile features and automatic functions. With 19 pre-programmed settings and options for various loaf sizes and crust colors, you can enjoy a wide range of freshly baked goods, from natural sourdough to gluten-free bread, jams, and more. Please read this manual thoroughly before first use to ensure safe and optimal operation.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse 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.
- 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.
- 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 appliance for other than intended use.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Sotech Domaier Bread Machine.



Image: Control panel of the Sotech Domaier Bread Machine, highlighting the MENU, LOAF, COLOR, START/STOP/PAUSE buttons, and the viewing window.



Image: The Sotech Domaier Bread Machine with its dimensions (37cm L x 30cm W x 28cm H) and included accessories: a user manual, measuring cup, measuring spoon, and a hook for removing the kneading paddle.

Main Components:

- **Control Panel:** Features an LCD display, program selection (MENU), loaf size selection (LOAF), crust color selection (COLOR), and operation buttons (START/STOP/PAUSE).
- **Viewing Window:** Allows you to monitor the baking process without opening the lid.
- **Baking Pan:** Removable non-stick pan for easy cleaning.
- **Kneading Paddle:** Detachable paddle located inside the baking pan for mixing ingredients.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.
- **Hook:** Used to remove the kneading paddle from the baked bread.

SETUP

1. **Unpack:** Carefully remove the bread machine and all accessories from the packaging.

- Clean:** Wash the baking pan, kneading paddle, measuring cup, and spoon with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the appliance with a damp cloth.
- 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.
- Insert Baking Pan:** Place the clean baking pan into the bread machine, ensuring it is securely locked in place. Attach the kneading paddle to the shaft inside the pan.
- Power Connection:** Plug the power cord into a grounded electrical outlet. The machine will beep, and the display will light up, indicating it is ready for use.

OPERATING INSTRUCTIONS

Follow these steps for easy bread making:

Easy to Use



Image: A four-step visual guide demonstrating the ease of use: 1. Add ingredients, 2. Select menu/color/size, 3. Machine works automatically, 4. Fresh bread is done.

1. **Add Ingredients:** Open the lid and add all ingredients to the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure the kneading paddle is in place.
2. **Select Program:** Press the 'MENU' button repeatedly to cycle through the 19 available programs until your desired program number is displayed.
3. **Select Loaf Size:** Press the 'LOAF' button to choose your desired loaf size (450g/1.0LB, 680g/1.5LB, or 900g/2.0LB).
4. **Select Crust Color:** Press the 'COLOR' button to select your preferred crust color (Light, Medium, or Dark).
5. **Start Baking:** Press the 'START/STOP/PAUSE' button to begin the baking process. The machine will automatically mix, knead, rise, and bake.
6. **Pause Function:** You can press 'START/STOP/PAUSE' once during operation to temporarily pause the cycle. Press it again to resume.
7. **Cancel Program:** To stop a program completely, press and hold the 'START/STOP/PAUSE' button for a few seconds until the machine resets.
8. **Automatic Warming:** After baking, the machine will automatically switch to a keep-warm function for a period (refer to specific program details for duration).
9. **Power Outage Backup:** The machine features a 15-minute power outage backup. If power is restored within this time, the program will resume automatically.
10. **Remove Bread:** Once the program is complete and the machine has cooled slightly, unplug the appliance. Carefully remove the baking pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool. Use the hook to remove the kneading paddle if it remains in the bread.

PROGRAMS LIST

The Sotech Domaier Bread Machine offers 19 versatile programs:



Image: A visual representation of the 19 programs available on the Sotech Domaier Bread Machine, including Soft Bread, Sweet Bread, Natural Sourdough, French, Whole-Wheat, Quick, Sugar-free, Multigrain, Milky Loaf, Cake, Raw Dough, Leaven Dough, Jam, Bake, Yogurt, Gluten-free, Sticky Rice, Stir-fry, and Ferment.

1. Soft Bread
2. Sweet Bread
3. Natural Sourdough
4. French
5. Whole-Wheat
6. Quick
7. Sugar-free
8. Multigrain
9. Milky Loaf
10. Cake
11. Raw Dough
12. Leaven Dough
13. Jam

14. Bake
15. Yogurt
16. Gluten-free
17. Sticky Rice
18. Stir-fry
19. Ferment

CUSTOMIZATION OPTIONS

Tailor your bread to your preference with adjustable loaf sizes and crust settings.



Image: An illustration showing the three available loaf sizes (450g/1LB, 680g/1.5LB, 900g/2LB) and three crust settings (Light/Fluffy, Medium/Sweet, Dark/Crispy).

Loaf Sizes:

- **1.0 LB (450g):** Suitable for 1-2 servings.
- **1.5 LB (680g):** Suitable for 2-3 servings.
- **2.0 LB (900g):** Suitable for 3-4 servings.

Crust Settings:

- **Light:** For a fluffy, lightly browned crust.
- **Medium:** For a balanced, sweet, golden-brown crust.
- **Dark:** For a crispy, deeply browned crust.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your bread machine.

- **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- **Baking Pan and Kneading Paddle:** The baking pan and mixing blade are designed to be non-stick and can be easily removed for cleaning after use. Wash them with warm, soapy water. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating. Rinse thoroughly and dry completely before reassembling or storing.
- **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Lid and Viewing Window:** Clean the lid and viewing window with a damp cloth. For stubborn stains, use a mild detergent.
- **Storage:** Ensure all parts are clean and dry before storing the bread machine in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your bread machine, 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 selected.	Check yeast expiration, use lukewarm water (38-43°C), ensure correct ingredient ratios, select appropriate program.
Bread is too dense	Too much flour, too little liquid, old yeast.	Measure ingredients precisely, ensure fresh yeast.
Bread is too sticky/wet	Too much liquid, too little flour.	Adjust liquid/flour ratio, ensure accurate measurements.
Kneading paddle stuck in bread	Normal occurrence.	Use the provided hook to carefully remove the paddle after the bread has cooled.
Machine not starting	Not plugged in, lid not closed properly, program not selected.	Ensure power connection, close lid securely, select a program and press START.

SPECIFICATIONS

Detailed technical specifications for the Sotech Domaier Bread Machine.

Feature	Specification
Brand	Sotech
Model Number	1
Dimensions (L x W x H)	37 x 30 x 28 cm
Weight	4.4 Kilograms
Color	White
Material	Glass, Plastic
Capacity	2 Liters (for ingredients)
Power	650 Watts
Voltage	220 Volts
Number of Programs	19

Feature	Specification
Automatic Timer	15 hours (delay start)
Power Outage Backup	15 minutes

WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official Sotech website. Keep your purchase receipt as proof of purchase for warranty claims.