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Amazon Basics BM1349-UL-B

Amazon Basics Programmable Bread Maker Instruction Manual

Model: BM1349-UL-B

INTRODUCTION



Figure 1: Amazon Basics Programmable Bread Maker. This image shows the black bread maker from an angled front view, highlighting its compact design, control panel with LCD display, and program settings listed on the top surface.

Thank you for purchasing the Amazon Basics Programmable Bread Maker. This appliance is designed to simplify the

process of making fresh bread, doughs, and jams at home. Please read this instruction manual thoroughly before first use to ensure safe operation and optimal performance. Keep this manual for future reference.

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 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.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your bread maker before operation.

Included Accessories



Bread pan



Measuring cup



Kneading blade



Measuring spoon



Metal hook for removing the kneading blade

Figure 2: Included Accessories. This image displays the bread pan with handle, a clear plastic measuring cup, a black kneading blade, a white double-sided measuring spoon (teaspoon/tablespoon), and a metal hook for removing the kneading blade.



Figure 3: Bread Maker Interior. This image shows the bread maker with its lid open, revealing the heating element and the space where the bread pan is inserted. The control panel with its LCD display and buttons is visible at the front.

- **Main Unit:** The primary housing of the bread maker.
- **Control Panel:** Features an LCD display and buttons for program selection, time, loaf size, and crust color.
- **Lid:** Covers the baking chamber, often with a viewing window.
- **Bread Pan:** Non-stick baking pan where ingredients are placed and bread is baked.
- **Kneading Blade:** Attaches to the shaft inside the bread pan for mixing and kneading dough.
- **Measuring Cup:** For liquid and dry ingredients.
- **Measuring Spoon:** For smaller measurements (teaspoon/tablespoon).
- **Hook:** Used to remove the kneading blade from the baked loaf.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash the bread pan and kneading blade with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water.
3. **Initial Burn-Off:** It is recommended to run the bread maker empty for approximately 10 minutes on a "Bake" cycle (if available, or a short custom bake cycle) to burn off any manufacturing oils. Some smoke or odor may be present; this is normal. Ensure adequate ventilation. After this, allow the unit to cool completely and clean the interior again.
4. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the appliance.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate, indicating the unit is ready for use.

OPERATING INSTRUCTIONS

This section guides you through the process of making bread with your appliance.

Control Panel Overview

Effortless Baking

Provides LCD display with user-friendly controls



Express baking
in less than
90 minutes



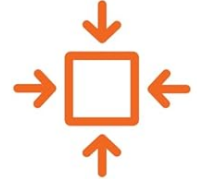
3 crust colors:
light, medium
and dark



Auto-functions
for hands-free
baking



Non-stick
pan for easy
cleanup



Compact
design saves
space



14 settings including
gluten-free bread option

Figure 4: Control Panel. This image highlights the bread maker's control panel, featuring an LCD screen that displays program information. Buttons for 'MENU', 'TIME', 'LOAF', 'COLOR', and 'CYCLE' are clearly visible, along with a list of 14 program settings.

- **MENU Button:** Selects one of the 14 available programs (e.g., Basic, French, Whole Wheat, Sweet, Gluten Free, Dough, Jam).
- **TIME Buttons (+/-):** Adjusts the delay timer for delayed baking.
- **LOAF Button:** Selects the loaf size (e.g., 1.5 lb or 2 lb).
- **COLOR Button:** Selects the crust darkness (Light, Medium, Dark).
- **CYCLE (Start/Stop) Button:** Starts or stops the selected program.
- **LCD Display:** Shows the selected program, time remaining, loaf size, and crust color.

Basic Bread Making Steps

1. **Insert Kneading Blade:** Place the kneading blade onto the shaft inside 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 and separate from liquids/salt). Ensure accurate measurements.

3. **Place Bread Pan:** Insert the bread pan into the bread maker, ensuring it is securely locked in place. Close the lid.
4. **Select Program:** Press the **MENU** button to choose the desired program (e.g., "Basic" for white bread).
5. **Select Loaf Size:** Press the **LOAF** button to select the appropriate loaf size (1.5 lb or 2 lb).
6. **Select Crust Color:** Press the **COLOR** button to choose your preferred crust darkness (Light, Medium, or Dark).
7. **Start Program:** Press the **CYCLE** button to start the program. The machine will begin mixing.
8. **Monitoring:** During the kneading cycles, you may check the dough consistency by opening the lid briefly. If the dough is too dry, add a small amount of liquid; if too wet, add a small amount of flour.
9. **Completion:** Once the program is complete, the bread maker will usually beep and switch to a "Keep Warm" cycle. Press the **CYCLE** button to stop the machine.
10. **Remove Bread:** Using oven mitts, carefully remove the hot bread pan from the machine. Invert the pan onto a wire rack to release the bread. If the kneading blade remains in the loaf, use the provided hook to carefully remove it.
11. **Cooling:** Allow the bread to cool on a wire rack for at least 20-30 minutes before slicing. This allows the internal structure to set.

Delay Timer Function

The delay timer allows you to program the bread maker to finish baking at a later time, up to 13 hours. This is useful for having fresh bread ready in the morning.

1. After selecting your program, loaf size, and crust color, press the **TIME** buttons to set the desired delay time. The displayed time includes the baking cycle duration.
2. Press the **CYCLE** button. The timer will count down, and the machine will start automatically when the delay time expires.
3. **Caution:** Do not use the delay timer with recipes containing highly perishable ingredients like milk, eggs, or fresh fruit, as they may spoil before baking begins.

RECIPE GUIDANCE

The Amazon Basics Bread Maker offers 14 settings for various types of baked goods. For best results, always use recipes specifically designed for bread makers and ensure accurate measurement of ingredients.

- **Bread Programs:** Basic, French, Whole Wheat, Sweet, Gluten-Free, ExpressBake.
- **Dough Programs:** For pizza dough, pasta dough, or rolls.
- **Specialty Programs:** Jam, Cake, Yogurt.

Refer to the recipe book that came with your bread maker or reliable bread machine recipe sources for ingredient quantities and specific instructions for each program.



Bake Bread With Ease

Experience the joy of homemade bread with this 550-watt, 2 lbs / 0.9 kg capacity bread maker. Perfect for diverse bread types, doughs, and jams.

Figure 5: Freshly Baked Bread. This image shows a person carefully lifting the bread pan, containing a golden-brown loaf, out of the bread maker. Surrounding the machine are fresh grapes, a glass of milk, and slices of bread, illustrating the end result of the baking process.

CARE AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your bread maker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Bread Pan and Kneading Blade:** Wash the bread pan and kneading blade with warm, soapy water. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating. Rinse thoroughly and dry completely.
3. **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
4. **Interior:** Clean the interior of the baking chamber with a damp cloth. Remove any crumbs or residue.

5. **Storage:** Store the bread maker in a clean, dry place. Ensure the bread pan and kneading blade are clean and dry before storing.

TROUBLESHOOTING GUIDE

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

Problem	Possible Cause	Solution
Bread does not rise.	Expired or inactive yeast, incorrect water temperature, too much salt, not enough sugar.	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 yeast amount, high humidity.	Measure ingredients accurately, especially flour (use a scale if possible). Adjust liquid slightly in humid conditions.
Bread collapses during baking.	Too much liquid, too much yeast, high altitude, opening lid too often.	Reduce liquid slightly. Ensure correct yeast amount. Avoid opening the lid during baking.
Kneading blade stuck in bread.	Common occurrence.	Use the provided hook to carefully remove the blade after the bread has cooled slightly.
Machine does not start.	Not plugged in, power outage, lid not closed properly, program not selected.	Check power connection. Ensure lid is fully closed. Select a program and press START.

PRODUCT SPECIFICATIONS

Technical details for the Amazon Basics Programmable Bread Maker.

- **Model Number:** BM1349-UL-B
- **Brand:** Amazon Basics
- **Color:** Black
- **Power:** 550 Watts
- **Loaf Capacity:** Up to 2 pounds
- **Number of Programs:** 14
- **Product Dimensions:** 11.6"D x 8.8"W x 11.4"H
- **Item Weight:** 8 pounds
- **Manufacturer:** Amazon
- **Care Instructions:** Wipe with Dry Cloth (for exterior)



Figure 6: Product Dimensions. This image provides a visual representation of the bread maker's dimensions, indicating a depth of 11.6 inches, a width of 9.2 inches, and a height of 11.6 inches.

WARRANTY INFORMATION

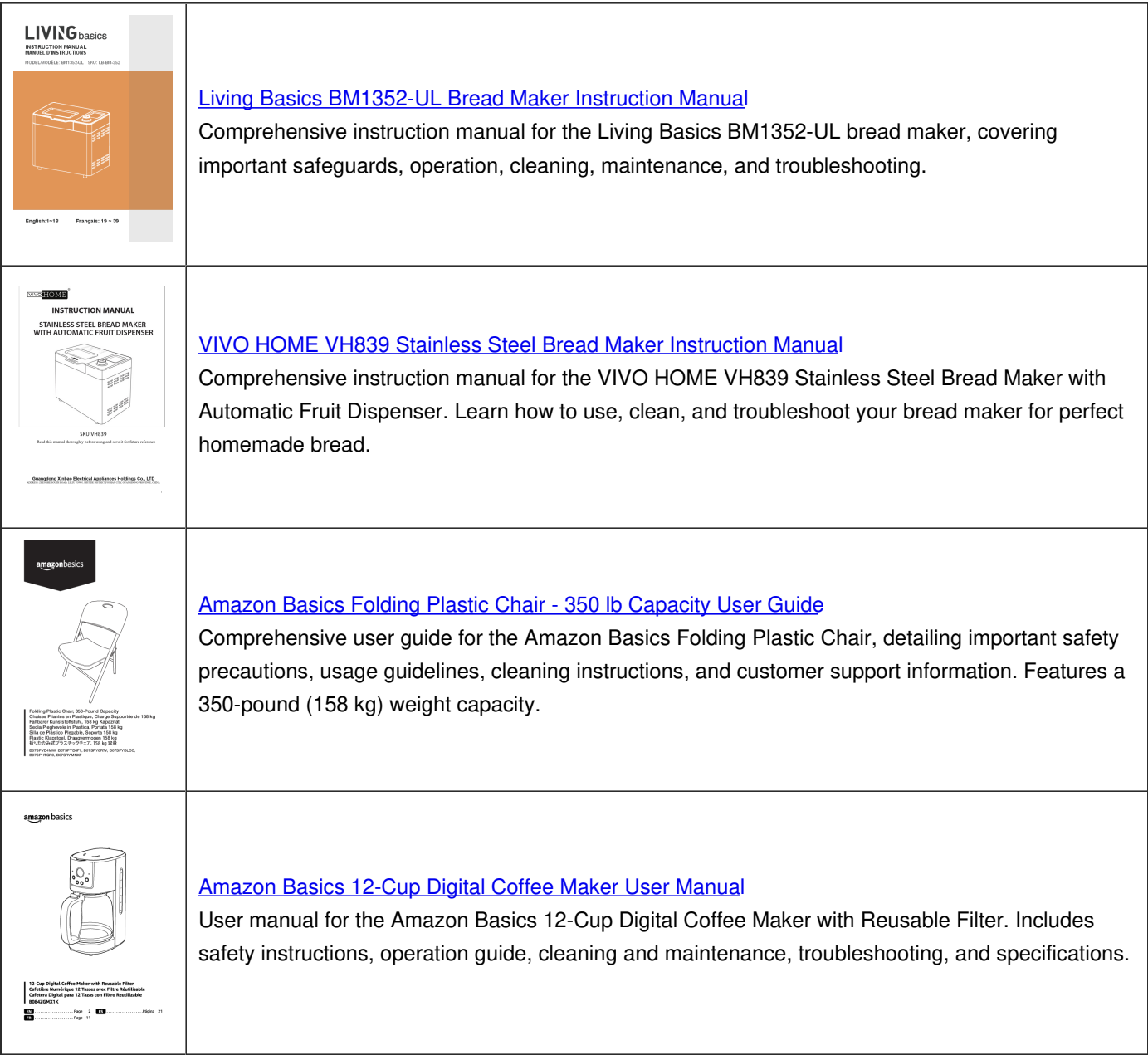
For detailed warranty information, please refer to the warranty card included with your product packaging or visit the official Amazon Basics website. The warranty typically covers defects in materials and workmanship under normal use.



CUSTOMER SUPPORT

If you have any questions, require assistance, or need to report an issue with your Amazon Basics Bread Maker, please contact Amazon Basics Customer Service. You can typically find contact information on the Amazon website under the

For online support, visit: [Amazon Customer Service](#)

Related Documents - BM1349-UL-B



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