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› Domo B3973 Bread Maker User Manual

Domo B3973

Domo B3973 Bread Maker

USER MANUAL

1. Introduction

Welcome to the user manual for your new Domo B3973 Bread Maker. This appliance is designed to simplify the process of baking fresh bread at home, offering a variety of programs for different bread types, including gluten-free options. With its user-friendly interface and programmable features, you can enjoy delicious homemade bread with minimal effort. Please read this manual thoroughly before first use to ensure safe and optimal operation of your bread maker.



Image: The Domo B3973 Bread Maker positioned on a kitchen counter, surrounded by slices of homemade bread, a glass of orange juice, and fresh fruit, illustrating its use in a home environment.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating 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.
- Do not use appliance for other than intended use.
- This appliance is for household use only.

3. Product Overview

Familiarize yourself with the components of your Domo B3973 Bread Maker:

- 1. Control Panel:** Features an LCD display and buttons for menu selection, time adjustment, crust color, and start/stop.
- 2. Viewing Window:** Allows you to monitor the baking process without opening the lid.
- 3. Baking Pan:** Removable non-stick pan where ingredients are mixed and baked.
- 4. Kneading Paddle:** Detachable paddle inside the baking pan for mixing dough.
- 5. Measuring Cup and Spoon:** For accurate ingredient measurement.
- 6. Paddle Hook:** Tool for removing the kneading paddle after baking.



Image: An angled view of the Domo B3973 Bread Maker, highlighting its sleek black design, the digital display on the control panel, and the transparent viewing window on the lid.



Image: The Domo B3973 Bread Maker with its top lid open, revealing the interior cavity and the removable non-stick baking pan. Alongside the machine are the included accessories: a clear measuring cup, a white measuring spoon, and a metal paddle hook.

4. Setup and First Use

1. **Unpacking:** Carefully unpack the bread maker and all its accessories. Remove all packaging materials, stickers, and labels.
2. **Initial Cleaning:** Wash the baking pan and kneading paddle 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. **Positioning:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Install Baking Pan:** Insert the baking pan into the bread maker cavity. Press down firmly until it clicks into place. Ensure the kneading paddle is securely attached to the shaft inside the pan.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will light up, indicating the bread maker is ready for use.

5. Operating Instructions

5.1 Adding Ingredients

Always add ingredients in the order specified by your recipe, typically liquids first, then dry ingredients, and finally yeast on top of the dry ingredients, away from liquids and salt. Ensure accurate measurements using the provided measuring cup and spoon.

5.2 Program Selection

The Domo B3973 offers 12 pre-programmed settings. Press the **MENU** button to cycle through the programs. The selected program number and name will appear on the LCD display.



Image: A detailed view of the Domo B3973 Bread Maker's control panel, featuring the illuminated LCD screen displaying program information, and clearly labeled buttons for menu selection, time adjustment, and start/stop functions.

Available Programs

No.	Program Name	Description
1	Basic	For white and mixed breads, mainly using basic bread flour.
2	French	For light breads made from fine flour. Requires longer rising time.
3	Whole Wheat	For breads containing a high percentage of whole wheat flour.
4	Quick	For quick preparation of bread without a long rising time.
5	Sweet	For breads with high sugar, fats, and protein content.

No.	Program Name	Description
6	Ultra Fast-I	For very quick baking of smaller loaves.
7	Ultra Fast-II	For very quick baking of larger loaves.
8	Dough	For preparing dough for rolls, pizza, or other baked goods. No baking cycle.
9	Gluten Free	For gluten-free recipes.
10	Cake	For mixing and baking cakes.
11	Sandwich	For light and fluffy sandwich bread.
12	Bake	For baking only, without kneading or rising. Useful for additional baking time.

5.3 Loaf Size and Crust Color

After selecting a program, you can adjust the loaf size and crust color:

- **Loaf Size:** Press the **LOAF SIZE** button (often combined with other settings) to toggle between 700g and 1000g.
- **Crust Color:** Press the **COLOR** button to select Light, Medium, or Dark crust.



Image: Three distinct loaves of bread are displayed, illustrating the range of crust colors achievable with the bread maker: a dark brown loaf labeled "Dunkel", a golden brown loaf labeled "Mittel", and a light golden loaf labeled "Hell".

5.4 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 includes the

baking time. Use the **TIME +** and **TIME -** buttons to set the desired delay time.

5.5 Starting and Stopping

Press the **START/STOP** button once to begin the selected program. The display will show the remaining time. To pause or cancel a program, press and hold the **START/STOP** button for a few seconds.

5.6 Keep Warm Function

After the baking cycle is complete, the bread maker will automatically switch to a 60-minute "Keep Warm" function to maintain the bread's temperature. The display will show "WARM".

6. Maintenance and Cleaning

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

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Baking Pan and Kneading Paddle:** Remove the baking pan and kneading paddle. Wash them 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. Rinse thoroughly and dry completely.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or residue.
- **Storage:** Ensure all parts are clean and dry before storing the bread maker in a cool, dry place.

7. Troubleshooting

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

Troubleshooting Guide

Problem	Possible Cause	Solution
Bread does not rise	Yeast is old or inactive; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (around 40-45°C); reduce salt/sugar.
Bread is too dense/heavy	Too much flour; not enough liquid; incorrect program selected.	Measure ingredients precisely; ensure correct liquid-to-flour ratio; select appropriate program.
Bread collapses during baking	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; reduce yeast slightly; try a different recipe.
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly, then use the paddle hook to carefully remove it.
Display shows error code	Overheating; motor malfunction.	Unplug and let cool for 20-30 minutes. If problem persists, contact customer support.

8. Specifications

Feature	Detail
Brand	Domo
Model Number	B3973

Feature	Detail
Color	Multicolour (typically black)
Dimensions (L x W x H)	29 x 25 x 36.5 cm
Weight	4.26 Kilograms
Capacity	0.7 to 1 Kilogram (for bread)
Power	550 Watts
Voltage	230 Volts
Material	Plastic
Noise Level	44 dB
Programs	12 (including Gluten-Free)
Timer	Programmable up to 13 hours
Keep Warm Function	60 minutes
Pan Coating	Non-stick

9. Warranty and Support

Your Domo B3973 Bread Maker comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. Based on available information, spare parts are available for 2 years. For technical support, service, or to inquire about spare parts, please contact Domo customer service through their official website or the contact information provided in your product documentation. Always have your model number (B3973) and purchase date ready when contacting support.