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> [Arendo](#) /

> [Arendo Bread Maker Instruction Manual - Model 84646486441](#)

## Arendo 84646486441

# Arendo Bread Maker Instruction Manual

MODEL: 84646486441

## 1. Introduction and Safety Information

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Thank you for choosing the Arendo Bread Maker. This manual provides essential information for the safe and efficient operation of your appliance. Please read all instructions carefully before use and retain this manual for future reference.

### Important Safety Features:

- **BPA-Free:** The appliance is constructed from BPA-free materials.
- **GS Certified:** Certified for safety standards.
- **Cool-Touch Housing:** Features 3-chamber insulation to keep the exterior cool during operation.
- **Overheating Protection:** Built-in mechanism to prevent overheating.
- **Anti-Slip Feet:** Ensures stability during use.
- **Power Failure Protection:** Maintains program settings for up to 10 minutes during a power outage.

Always ensure the appliance is placed on a stable, heat-resistant surface, away from flammable materials and out of reach of children.

## 2. Product Overview

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The Arendo Bread Maker is designed for convenient home bread baking, offering a variety of programs and features for optimal results.





Figure 2.1: Top-down view of the Arendo Bread Maker, highlighting the control panel and viewing window.

### Key Components and Features:

- **Direct Drive System:** Features a direct drive with gears, offering quieter operation and enhanced durability compared to belt drives.
- **Control Panel:** Equipped with 6 membrane buttons and a backlit LCD display for easy program selection and monitoring.
- **Viewing Window:** Allows observation of the baking process without opening the lid.
- **Non-Stick Baking Pan:** Ensures easy removal of bread and simplifies cleaning.
- **Kneading Paddle:** Detachable for easy cleaning.

- **Keep Warm Function:** Automatically keeps bread warm for up to 60 minutes after baking.
- **Delay Timer:** Program the baking process up to 13 hours in advance.



Figure 2.2: Technical details of the bread maker, illustrating the Cool-Touch housing, removable kneading paddle, and non-stick baking pan.

## 3. Setup

### 3.1 Unpacking and Initial Cleaning

1. Carefully remove the bread maker and all accessories from the packaging.
2. Wash the baking pan, kneading paddle, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water.

### 3.2 What's in the Box:

- Arendo Bread Maker unit
- Baking pan

- Kneading paddle
- Paddle removal tool
- Dough scraper
- Measuring spoon
- Measuring cup



Figure 3.1: The Arendo Bread Maker and its included accessories.

### 3.3 Appliance Placement

Place the bread maker on a dry, stable, and heat-resistant surface. Ensure there is adequate ventilation around the appliance, and do not place it near heat sources or in direct sunlight.

### 3.4 Assembling the Baking Pan

1. Insert the kneading paddle onto the shaft at the bottom of the baking pan.
2. Place the assembled baking pan into the bread maker's baking chamber. Press down firmly until it clicks into place.

## 4. Operating Instructions

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### 4.1 Control Panel Overview



Figure 4.1: The control panel with its backlit LCD display and function buttons.

The control panel features a backlit LCD display and 6 membrane buttons for easy operation:

- **Menu Button:** Selects one of the 12 programs.
- **Size Button:** Selects loaf size (700g or 1000g).
- **Time + / Time - Buttons:** Adjusts the delay timer.
- **Crust Button:** Selects crust color (Light, Medium, Dark).
- **Start/Pause/Stop Button:** Initiates, pauses, or cancels a program.

## 4.2 Adding Ingredients

Always add liquid ingredients first, followed by dry ingredients. Yeast should be added last, placed in a small indentation on top of the flour, away from liquids and salt.

## 4.3 Program Selection

Use the 'Menu' button to cycle through the 12 available programs. The selected program number will be displayed on the LCD.



Figure 4.2: The 12 available baking programs.

1. **Normal / Basic:** For white and mixed breads.
2. **French:** For light breads made from fine flour.
3. **Whole Wheat:** For whole wheat breads.
4. **Quick:** For faster baking of basic breads.
5. **Sweet:** For breads with high sugar content.
6. **Ultra-Fast I:** Very quick baking cycle.
7. **Ultra-Fast II:** Another very quick baking cycle.
8. **Dough:** For preparing dough that will be baked externally (e.g., pizza dough).
9. **Gluten-Free:** Specifically designed for gluten-free recipes.
10. **Cake:** For baking cakes and quick breads.
11. **Sandwich:** For light, fluffy sandwich bread.
12. **Bake:** For baking only, useful for additional browning or baking pre-made dough.

#### 4.4 Crust Color and Loaf Size

After selecting a program, use the 'Crust' button to choose your preferred crust color (Light, Medium, Dark) and the 'Size' button for the loaf weight (700g or 1000g).

#### 4.5 Delay Timer Function

To delay the start of the baking process, select your program, crust, and size. Then, use the 'Time +' and 'Time -' buttons to set the desired delay time (up to 13 hours). The displayed time includes the baking cycle duration. Press 'Start/Pause/Stop' to activate the delay timer.

#### 4.6 Starting the Baking Process

Once all settings are configured, press the 'Start/Pause/Stop' button. The bread maker will begin its cycle. You can monitor the progress through the viewing window.



Figure 4.3: The bread maker in use, showing a baked loaf and sliced bread.

#### 4.7 Keep Warm Function

After the baking cycle is complete, the bread maker will automatically switch to a 'Keep Warm' function for up to 60 minutes. To remove the bread, press 'Start/Pause/Stop' to end the keep warm cycle, then carefully remove the baking pan using oven mitts.

## 5. Maintenance and Cleaning

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Regular cleaning ensures the longevity and optimal performance of your Arendo Bread Maker. Always unplug the appliance and allow it to cool completely before cleaning.

### 5.1 Cleaning the Baking Pan and Kneading Paddle

Remove the baking pan from the bread maker. If the kneading paddle is stuck in the bread, use the paddle removal tool to carefully extract it. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any residue. Wash the pan and paddle with a soft sponge, rinse thoroughly, and dry completely. Do not use abrasive cleaners or metal utensils, as these can damage the non-stick coating.

### 5.2 Cleaning the Exterior

Wipe the exterior of the bread maker with a soft, damp cloth. For stubborn stains, use a mild detergent. Ensure no water enters the ventilation openings. Do not immerse the main unit in water.

### 5.3 Storage

Store the clean and dry bread maker in a cool, dry place, away from direct sunlight and out of reach of children.

## 6. Troubleshooting

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If you encounter issues with your Arendo Bread Maker, please 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.	Check yeast expiry, use lukewarm water (38-43°C), ensure correct ingredient measurements.
Kneading paddle stuck in bread	Common occurrence.	Use the provided paddle removal tool after the bread has cooled slightly.
Bread is too dense or heavy	Too much flour, too little liquid.	Ensure accurate measurement of ingredients, especially flour and water.
Bread is underbaked	Insufficient baking time or incorrect program.	Select a darker crust setting or use the 'Bake' program for additional baking time.
Appliance does not turn on	Not plugged in, power outage.	Check power connection and wall outlet.

If the problem persists after attempting these solutions, please contact customer support.

## 7. Specifications

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Feature	Specification
Brand	Arendo
Model Number	84646486441
Power (W)	550 W
Voltage	220-240 V ~50/60 Hz
Dimensions (L x W x H)	37 cm x 25 cm x 29.5 cm

Feature	Specification
Weight	Main unit: 4000 g; Baking pan with paddle: 340 g
Material	Stainless Steel
Color	White/Silver
Number of Programs	12
Loaf Sizes	700g, 1000g
Crust Settings	3 (Light, Medium, Dark)
Keep Warm Function	Up to 60 minutes
Delay Timer	Up to 13 hours
Noise Level	Max. 47 dB(A)
Standby Power Consumption	0.4 W
Cable Length	80 cm

## 8. Warranty and Support

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For information regarding warranty, repairs, or customer support, please refer to the documentation provided with your purchase or contact the retailer. Always retain your proof of purchase for warranty claims.