

## CROWNFUL BM4406-UL

# CROWNFUL Automatic Bread Machine BM4406-UL User Manual

Model: BM4406-UL

## 1. INTRODUCTION

Thank you for choosing the CROWNFUL Automatic Bread Machine. This manual provides essential information for the safe and efficient operation of your appliance. Please read it thoroughly before first use and retain it for future reference.

### Important Safety Instructions

- Always ensure the bread machine is placed on a stable, flat, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Unplug the bread machine from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for assistance.
- Avoid touching hot surfaces. Use oven mitts when handling the bread pan or hot bread.
- Do not use accessories not recommended by the manufacturer.
- This appliance is for household use only.

## 2. PRODUCT OVERVIEW

The CROWNFUL Automatic Bread Machine is designed to simplify homemade bread baking with its programmable features and user-friendly interface.

### Components and Accessories

- **Bread Pan:** Non-stick pan for baking.
- **Bread Hook:** Tool for removing the kneading paddle from the baked bread.
- **Stirring Rod (Kneading Paddle):** Mixes and kneads ingredients.
- **Measuring Spoon:** For precise measurement of small ingredients.

- **Measuring Cup:** For precise measurement of liquids and dry ingredients.
- **Recipe Book:** Contains various bread recipes.

## Includes

- 1-Bread Pan
- 2-Bread Hook
- 3-Stirring Rod
- 4-Measuring Spoon
- 5-Measuring Cup
- 6-User Manual
- 7-Recipe Book



Image: The CROWNFUL Automatic Bread Machine displayed with its included accessories: bread pan, bread hook, stirring rod, measuring spoon, measuring cup, user manual, and recipe book. Product dimensions are also indicated.

## Key Features

- **12 Pre-Programmed Menus:** Offers a variety of settings including Basic, Gluten-Free, French, Whole Wheat, Quick Bread, Sweet Bread, Dough, Cake, Sandwich, Butter Milk Bread, Kneading, and Bake.
- **Adjustable Loaf Sizes:** Supports 1.5 lb and 2.0 lb loaf capacities.
- **3 Crust Colors:** Select from Light, Medium, or Dark crust settings.
- **13-Hour Delay Timer:** Allows for delayed baking to have fresh bread ready at a specific time.
- **1-Hour Keep Warm Function:** Maintains bread temperature after baking.
- **10-Minute Power Interruption Recovery:** Resumes operation after short power outages.
- **Non-Stick Bread Pan:** Ensures easy removal of bread and simplifies cleaning.
- **LCD Digital Panel:** Intuitive display for easy program selection and monitoring.
- **Large Viewing Window:** Monitor the baking process without opening the lid.



Image: The CROWNFUL Automatic Bread Machine in white, featuring a stainless steel lid and control panel, positioned next to a freshly sliced loaf of bread and strawberries.



# 12 Customized Automatic Programs



Image: A close-up of the bread machine's control panel, highlighting the 12 pre-programmed menu options. Surrounding the panel are various food items representing the versatility of the machine, such as different types of bread, pizza, cake, and sandwiches.



Image: An illustration of the bread machine highlighting key operational features: a 13-hour delay timer, 10-minute memory keeping, a 1-hour keep warm function, and a low noise level of 65 dB. It also shows 360-degree surrounding baking.



### 3 Crust Colors



● Light



● Medium



● Dark

### 2 Loaf Size



2.0LB



1.5LB



Image: The bread machine with its lid open, revealing a baked loaf inside. Visual indicators show the three available crust colors (Light, Medium, Dark) and two loaf sizes (1.5 LB, 2.0 LB) that can be selected.



Image: A composite image showcasing various design elements of the bread machine: a large viewing window on the lid, the non-stick interior of the bread pan, the fast heat dissipation vents on the side, and the non-slip stable feet on the base.

### 3. SETUP

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#### Unpacking

1. Carefully remove the bread machine and all accessories from the packaging.
2. Remove any packaging materials, stickers, or labels from the appliance.
3. Inspect the appliance for any damage. Do not use if damaged.

#### First Use Cleaning

1. Wash the bread pan, kneading paddle, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the bread machine with a damp cloth. Do not use abrasive cleaners.
3. Before first use, it is recommended to run the 'Bake' program (Program 12) for 10 minutes without any

ingredients to burn off any manufacturing residues. Ensure good ventilation during this process.

## Placement

Place the bread machine on a stable, level, and heat-resistant countertop, ensuring adequate ventilation around the appliance.

## 4. OPERATION

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### Basic Steps for Baking Bread

1. **Insert Kneading Paddle:** Place the kneading paddle 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).
3. **Place Bread Pan:** Insert the bread pan into the bread machine and twist it clockwise until it locks into place. Close the lid.
4. **Plug In:** Connect the power cord to a grounded electrical outlet. The machine will beep, and the default program (Basic) will display.
5. **Select Program:** Press the 'MENU' button repeatedly to cycle through the 12 available programs until your desired program is selected.
6. **Select Loaf Size:** Press the 'LOAF' button to choose between 1.5 LB or 2.0 LB.
7. **Select Crust Color:** Press the 'COLOR' button to select Light, Medium, or Dark crust.
8. **Start Baking:** Press the 'START/STOP' button to begin the selected program. The machine will start kneading.
9. **End of Cycle:** Once the program is complete, the machine will beep and automatically enter the 'Keep Warm' phase (if applicable). Press 'START/STOP' to cancel the 'Keep Warm' function.
10. **Remove Bread:** Unplug the machine. Using oven mitts, carefully remove the bread pan by twisting it counter-clockwise and lifting it out. Invert the pan to release the bread onto a wire rack to cool. Use the bread hook to remove the kneading paddle if it remains in the loaf.





Image: A three-panel visual guide demonstrating the bread-making process: 1) Adding ingredients to the bread pan, 2) Selecting the desired program and settings on the LCD panel, and 3) A delicious loaf of bread ready to be enjoyed.

## Program Descriptions

Program No.	Program Name	Description
1	Basic	For white and mixed breads, primarily using bread flour.
2	French	For light breads made from fine flour. Typically has a crispier crust.
3	Whole Wheat	For breads containing a significant amount of whole wheat flour.
4	Quick	For quick breads that use baking powder or baking soda instead of yeast.
5	Sweet	For breads with high sugar, fats, and protein content.
6	Dough	Prepares dough for rolls, pizza, or other baked goods to be shaped and baked in a conventional oven.

Program No.	Program Name	Description
7	Gluten-Free	For gluten-free recipes, which often require specific kneading and rising times.
8	Cake	Mixes and bakes cakes.
9	Sandwich	For light and fluffy bread, ideal for sandwiches.
10	Butter Milk Bread	Specific program for buttermilk-based bread recipes.
11	Kneading	Only performs the kneading cycle without baking. Useful for custom recipes.
12	Bake	Only performs the baking cycle. Useful for baking pre-made dough or adding extra baking time.

## Delay Timer Function

The delay timer allows you to set the machine to finish baking at a later time, up to 13 hours in advance. To use:

1. Add all ingredients to the bread pan.
2. Select your desired program, loaf size, and crust color.
3. Press the 'TIME+' or 'TIME-' buttons to adjust the delay time. The displayed time includes the baking cycle duration.
4. Press 'START/STOP' to activate the delay timer. The timer will count down, and the machine will start automatically when the set time is reached.

*Note: Do not use the delay timer with recipes containing highly perishable ingredients like milk, eggs, or fresh fruit, as they may spoil.*

## Keep Warm Function

After the baking cycle is complete, the bread machine will automatically enter a 1-hour 'Keep Warm' phase. This keeps the bread warm and fresh. To cancel this function, press the 'START/STOP' button.

## Power Interruption Recovery

The machine features a 10-minute power interruption recovery function. If power is lost for less than 10 minutes during operation, the machine will resume the program from where it left off once power is restored. If the power outage exceeds 10 minutes, the program will reset, and you will need to restart the process.

## 5. MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your bread machine.

### Cleaning

1. **Always unplug the appliance and allow it to cool completely before cleaning.**
2. **Bread Pan and Kneading Paddle:** Remove the bread pan from the machine. Fill it with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Remove the kneading paddle. Wash the pan and paddle with a soft sponge, rinse, and dry thoroughly. The bread pan is dishwasher safe.

- 3. **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- 4. **Lid and Viewing Window:** Wipe the lid and viewing window with a damp cloth. For stubborn stains, use a mild detergent.
- 5. **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber.

Storage

Ensure the bread machine is clean and completely dry before storing. Store it in a cool, dry place, away from direct sunlight and out of reach of children.

6. 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 or rises too much.	Incorrect yeast amount, expired yeast, water temperature too hot/cold, incorrect flour type, too much salt/sugar.	Ensure yeast is fresh and active. Use correct measurements. Water temperature should be between 105-115°F (40-46°C). Check recipe for ingredient balance.
Bread is too dense or heavy.	Too much flour, too little liquid, insufficient kneading, wrong program selected.	Measure ingredients precisely. Ensure correct liquid-to-flour ratio. Select appropriate program for the recipe.
Kneading paddle stuck in bread.	Common occurrence.	After removing bread from the pan, use the provided bread hook to carefully extract the paddle.
Machine does not start.	Not plugged in, power outage, 'START/STOP' button not pressed.	Ensure power cord is securely plugged in. Check household circuit breaker. Press 'START/STOP' button firmly.
Uneven crust color.	Lid not fully closed, uneven heat distribution.	Ensure the lid is securely closed during baking.

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

7. SPECIFICATIONS

Feature	Detail
Model Number	BM4406-UL
Brand	CROWNFUL
Color	White



Feature	Detail
Product Dimensions	11"D x 13.8"W x 12.1"H
Wattage	550 watts
Number of Programs	12
Loaf Sizes	1.5 LB, 2.0 LB
Crust Colors	Light, Medium, Dark
Item Weight	10.38 pounds
Product Care Instructions	Dishwasher Safe (Bread Pan)
UPC	850014439538

## 8. WARRANTY AND SUPPORT

### Warranty Information

The CROWNFUL Automatic Bread Machine comes with a **1-Year Warranty** covering all parts and accessories from the date of purchase. This warranty covers defects in materials and workmanship under normal household use.







The warranty does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

### Customer Support

CROWNFUL is committed to customer satisfaction and provides **Lifetime Support** for this product. If you have any questions, concerns, or require assistance with your bread machine, please contact CROWNFUL customer service.

For support, please refer to the contact information provided in your product packaging or visit the official CROWNFUL website.

### Related Documents - BM4406-UL

<p>CROWNFUL INSTRUCTION MANUAL</p>  <p>MODEL: BM4406-UL</p> <p>Read this manual thoroughly before using and save it for future reference.</p>	<p><a href="#">CROWNFUL BM4406-UL Automatic Bread Maker Instruction Manual</a></p> <p>Comprehensive instruction manual for the CROWNFUL BM4406-UL automatic bread maker, covering safety precautions, operation, functions, ingredients, troubleshooting, and customer support.</p>
<p>CROWNFUL CROWNFUL AIR FRYER USER MANUAL</p> <p>Model No. AF07A</p>  <p>Read this manual thoroughly before using and save it for future reference.</p>	<p><a href="#">Crownful Air Fryer User Manual AF07A</a></p> <p>User manual for the Crownful Air Fryer, Model No. AF07A. Provides safety instructions, general description, operation guidelines, settings, cleaning, storage, and troubleshooting.</p>
<p>CROWNFUL USER MANUAL INSTRUCTION MANUAL / RECIPE GUIDE MODEL: CF-WM01</p>  <p>SAVE THIS MANUAL FOR FUTURE USE</p>	<p><a href="#">CROWNFUL CF-WM01 Mini Waffle Maker User Manual and Recipe Guide</a></p> <p>Comprehensive user manual and recipe guide for the CROWNFUL CF-WM01 Mini Waffle Maker, covering safety instructions, operation, cleaning, troubleshooting, and recipes.</p>
<p>CROWNFUL ICE MAKER INSTRUCTION MANUAL</p>  <p>Model: IM2200-UL Email: support@crowndful.com</p> <p>Read this manual thoroughly before using and save it for future reference.</p>	<p><a href="#">CROWNFUL IM2200-UL Ice Maker Instruction Manual</a></p> <p>Comprehensive instruction manual for the CROWNFUL IM2200-UL ice maker, covering safety, operation, cleaning, maintenance, and troubleshooting. Includes technical specifications and customer support information.</p>
<p>CROWNFUL NUGGET ICE MAKER INSTRUCTION MANUAL</p>  <p>Model: IM1102-UL Email: support@crowndful.com</p> <p>Read this manual thoroughly before using and save it for future reference.</p>	<p><a href="#">CROWNFUL IM1102-UL Nugget Ice Maker Instruction Manual</a></p> <p>This instruction manual provides detailed guidance on the safe operation, usage, cleaning, and troubleshooting of the CROWNFUL IM1102-UL Nugget Ice Maker. Learn how to make ice, maintain your appliance, and resolve common issues for optimal performance.</p>
<p>CROWNFUL ICE MAKER INSTRUCTION MANUAL</p>  <p>Model: EP1069T-UL</p> <p>Read this manual thoroughly before using and save it for future reference.</p>	<p><a href="#">Crownful EP1069T-UL Ice Maker Instruction Manual</a></p> <p>Comprehensive instruction manual for the Crownful EP1069T-UL ice maker, covering important safety instructions, how to know your ice maker, control panel functions, before first use, using the ice maker, cleaning and maintenance, troubleshooting, technical parameters, and customer support.</p>

