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› Briskind 19-in-1 Compact Bread Maker Machine Instruction Manual

Briskind BM8605

Briskind 19-in-1 Compact Bread Maker Machine

MODEL: BM8605

Important Safety Information

Before operating your Briskind Bread Maker, please read all instructions carefully to ensure safe and efficient use. Keep this manual for future reference.

- Ensure the appliance is connected to a properly grounded electrical outlet. This bread maker has a grounding plug for safety.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Always unplug the bread maker from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, and clothing away from the kneading paddle during operation.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is equipped with overload protection and overheat protection features for enhanced safety.
- The bread maker is designed for household use only. Do not use outdoors.
- This bread maker is NOT applicable to areas with a voltage of 230V (such as the UK and EU). It conforms to UL relevant standards and is certified to CSA relevant standards.

Product Overview

The Briskind 19-in-1 Compact Bread Maker is designed to simplify homemade bread baking with its versatile features and user-friendly interface. It offers 19 programmed settings, allowing for a wide variety of breads, doughs, jams, and even yogurt.



Image: The Briskind 19-in-1 Compact Bread Maker, showcasing its sleek stainless steel and black design, alongside a removable bread pan containing a freshly baked loaf.

Key Features:

- **19 Programmed Settings:** Includes Basic White, Rapid Bread, Gluten-Free, French, Cake/Quick Bread, Whole Wheat, Oatmeal, Rye, Multigrain, Sweet Bread, Sugar Free, Low Carb, Sourdough Starter, Jam, Yogurt, Dough, Knead Only, Rise Only, and Bake Only.
- **Loaf Sizes:** Capable of baking 1 lb and 1.5 lb loaves, ideal for families of 2-3.
- **Crust Colors:** Offers Light, Medium, and Dark crust options.
- **15-Hour Delay Timer:** Allows for delayed baking to enjoy fresh bread at a desired time.
- **1-Hour Automatic Keep Warm:** Maintains bread temperature after baking.
- **15-Minute Power Failure Backup:** Resumes operation after short power interruptions.
- **Smart Sensor:** Automatically adjusts heating during fermentation for optimal results.
- **Compact Design:** Space-saving countertop design with a convenient carrying handle.

Exactly What You Want

- ✓ 2 Loaf Sizes (1.5 lb / 1 lb)
- ✓ 3 Crust Colors (Light / Medium / Dark)
- ✓ 15-Hour Delay Start Timer
- ✓ 1-Hour Automatic Keep Warm
- ✓ 15-Minute Power Failure Backup
- ✓ Stainless Steel Design
- ✓ Viewing Windows
- ✓ Portable Handle



Image: A visual representation of the bread maker's key features, including loaf sizes, crust colors, and various timer functions.

Getting Started: Setup and Components

Before first use, unpack all components and clean them thoroughly as described in the 'Care and Maintenance' section.

Package Contents:

The Package Includes



Briskind Bread Maker



Nonstick Bread Pan



2 Kneading Paddles



2 Measuring Cups



2 Measuring Spoons



Paddle Removal Tool



Instruction Booklet
&
Recipe Booklet

Image: A display of all items included in the product package, such as the bread maker, bread pan, kneading paddles, measuring tools, and manuals.

- **Briskind Bread Maker Unit:** The main appliance.
- **Non-stick Bread Pan:** Removable pan for baking.
- **2 Kneading Paddles:** One for use, one spare.
- **2 Measuring Cups:** For precise ingredient measurement.
- **2 Measuring Spoons:** For smaller ingredient measurements.
- **Paddle Removal Tool:** For safely removing the kneading paddle from baked bread.
- **Instruction Booklet:** This manual.
- **Recipe Booklet:** Contains 70 delicious and easy-to-follow recipes specifically developed for 1 lb and 1.5 lb loaves.



Image: Close-up of the included Instruction Booklet and Recipe Booklet, highlighting their importance for operation and recipe guidance.

Initial Setup:

1. Place the bread maker on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the unit.
2. Open the lid and remove the bread pan by twisting it counter-clockwise and lifting it out.
3. Attach the kneading paddle onto the shaft inside the bread pan. Ensure it clicks into place securely.
4. Clean the bread pan and kneading paddle with warm, soapy water, rinse thoroughly, and dry completely. Wipe the exterior of the bread maker with a damp cloth.
5. Insert the bread pan back into the bread maker, aligning it with the base, and twist clockwise until it locks securely.

Operating Instructions

Follow these steps for successful bread baking:

1. Add Ingredients:

Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure the kneading paddle is properly installed.



Image: A visual guide for the first step of operation, showing the bread pan being removed, ingredients being added, and the pan being re-installed.

2. Select Menu, Loaf Size, and Crust Color:

Close the lid and plug in the bread maker. Use the 'MENU' button to select your desired program (refer to the 'Programs List' section). Use the 'SIZE' button to choose between 1 lb or 1.5 lb loaf. Use the 'COLOR' button to select Light, Medium, or Dark crust.



Image: A close-up of the bread maker's control panel, illustrating how to select the menu, loaf size, and crust color settings.

3. **Start Baking:**

Press the 'START/PAUSE/STOP' button to begin the selected program. The machine will automatically proceed through kneading, rising, and baking cycles.

4. **Delay Timer Function:**

To use the delay timer, set your desired program, loaf size, and crust color. Then, use the 'TIME+' and 'TIME-' buttons to adjust the total time until baking completion (including the program's duration). Press 'START/PAUSE/STOP' to activate the delay timer.



Image: A graphic demonstrating the convenience of the 15-hour delay timer, allowing users to schedule baking for a later time.

5. **Adding Fruits/Nuts:**

For programs that allow additions, the bread maker will emit an audible reminder (beeps) at the appropriate time during the kneading cycle. Open the lid and add your desired ingredients, then close the lid.

6. **Automatic Keep Warm:**

After the baking cycle is complete, the bread maker will automatically switch to a 1-hour 'Keep Warm' function. This keeps the bread warm and fresh until you are ready to remove it.

7. **Removing the Bread:**

Once the program is finished and the 'Keep Warm' cycle ends (or you manually stop it), unplug the appliance. Using oven mitts, carefully remove the bread pan from the machine. Invert the pan onto a wire rack and shake gently until the bread slides out. If the kneading paddle remains in the bread, use the paddle removal tool to extract it. Allow the bread to cool on a wire rack before slicing.



Image: The final step of the baking process, illustrating how to safely remove the freshly baked bread from the pan using an oven mitt.

Programs List

The Briskind Bread Maker offers 19 versatile programs:

19 19-in-1 VERSATILITY

- 1 BASIC
- 2 RAPID BASIC
- 3 GLUTEN FREE
- 4 FRENCH
- 5 CAKE / QUICK BREAD
- 6 WHOLE WHEAT
- 7 OATMEAL
- 8 RYE
- 9 MULTIGRAIN
- 10 SWEET
- 11 SUGAR FREE
- 12 LOW CARB
- 13 DOUGH
- 14 SOURDOUGH STARTER
- 15 YOGURT
- 16 JAM
- 17 KNEAD ONLY
- 18 RISE ONLY
- 19 BAKE ONLY



Image: A comprehensive list of the 19 available programs, accompanied by images of various bread types that can be made.

1. **Basic White:** For white and mixed breads, mainly using wheat flour.
2. **Rapid Basic:** A quicker version of the Basic program.
3. **Gluten Free:** For gluten-free recipes.
4. **French:** For light breads made from fine flour.
5. **Cake / Quick Bread:** For cakes and quick breads that do not use yeast.
6. **Whole Wheat:** For whole wheat breads, using whole wheat flour.
7. **Oatmeal:** For breads containing oatmeal.
8. **Rye:** For rye breads.
9. **Multigrain:** For breads with various grains.
10. **Sweet:** For sweet breads with high sugar content.
11. **Sugar Free:** For breads with no added sugar.
12. **Low Carb:** For low carbohydrate bread recipes.
13. **Dough:** For preparing dough for rolls, pizza, etc., without baking.
14. **Sourdough Starter:** For preparing sourdough starter.

- 15. **Yogurt:** For making homemade yogurt.
- 16. **Jam:** For making jams and marmalades.
- 17. **Knead Only:** Allows manual control over kneading time.
- 18. **Rise Only:** Allows manual control over leavening time.
- 19. **Bake Only:** Allows manual control over baking time.

Care and Maintenance

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.
- **Bread Pan and Kneading Paddle:** Wash the bread pan and kneading paddle with warm, soapy water. Do not use abrasive cleaners or scouring pads, as this may 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:** Clean the interior of the baking chamber with a damp cloth. Remove any crumbs or residue.
- **Storage:** Store the bread maker in a dry, clean place when not in use. Ensure all parts are clean and dry before storage.

Troubleshooting

If you encounter issues with your Briskind Bread Maker, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, expired yeast, incorrect water temperature, wrong flour type.	Ensure yeast is fresh and active. Use correct measurements and water temperature as per recipe. Verify flour type matches program.
Bread is too dense or heavy.	Too much flour, too little liquid, incorrect program selected.	Accurately measure ingredients. Ensure proper liquid-to-flour ratio. Select the appropriate program for your recipe.
Bread is crumbly.	Too much liquid, not enough flour, or specific recipe characteristics (e.g., some gluten-free breads).	Adjust ingredient ratios. For specific recipes like gluten-free, this can be normal; ensure recipe is followed precisely.
Kneading paddle stuck in bread.	Common occurrence due to design.	Use the provided paddle removal tool to carefully extract the paddle after the bread has cooled slightly.
Machine stops unexpectedly.	Power interruption, overheating, or internal malfunction.	Check power connection. If due to power failure, the 15-minute backup may resume. If overheating, allow to cool. Contact support if problem persists.

Specifications

Product Specifications



Rated Input Voltage
120V AC, 60hz

Rated Input Power
500 Watts

Dimensions
12 x 9 x 10.5 inches
(30.5 x 22.8 x 26.6 cm)

Weight
7.8 lbs (3.5 kgs)

Image: A graphic detailing the physical dimensions, wattage, and weight of the Briskind Bread Maker.

Specification	Value
Model Number	BM8605
Brand	Briskind
Color	Stainless Steel (Black)

Specification	Value
Product Dimensions	12"D x 9"W x 10.5"H (30.5 x 22.8 x 26.6 cm)
Item Weight	7.8 pounds (3.5 kg)
Wattage	500 watts
Number of Programs	19
Loaf Capacity	1 lb / 1.5 lb
Crust Colors	Light, Medium, Dark
Delay Timer	Up to 15 hours
Keep Warm Function	1 hour automatic
Power Failure Backup	15 minutes

Warranty and Support

Your Briskind 19-in-1 Automatic Bread Machine comes with a **2-Year Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. For warranty claims or technical support, please refer to the contact information provided in your physical instruction booklet or on the official Briskind website.