

Unold 68520

Unold 68520 Big White Bread Maker

Instruction Manual

1. INTRODUCTION

Thank you for choosing the Unold 68520 Big White Bread Maker. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot parts.
- To protect against electric shock, do not immerse the cord, plugs, or housing 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 the cord hang over the edge of a 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 the appliance for other than intended use.
- The appliance features non-slip feet for stability during operation.

- This product is BPA-free.

3. PRODUCT OVERVIEW

3.1 Components

The Unold 68520 Big White Bread Maker includes the following main components:

- Main Unit with Control Panel and LCD Display
- Removable Baking Pan with Ceramic Non-Stick Coating
- Double Kneading Paddles
- Measuring Cup
- Measuring Spoon
- Hook for removing kneading paddles



Unold 68520 bread maker ready for use, complete with a freshly baked loaf and essential measuring accessories.



The bread maker with its removable baking pan and kneading paddles, illustrating the ease of assembly and cleaning.

3.2 Control Panel Overview

The control panel features an easy-to-use backlit LCD display and several buttons for program selection and settings adjustment.



1. BASIS
2. WEISSBROT
3. VOLLKORN
4. HEFEKUCHEN
5. BUTTERMILCH
6. GLUTENFREI
7. SUPERSCHNELL
8. KUCHEN/ LOW CARB

9. KNETEN
10. HEFETEIG
11. NUDELTEIG
12. JOGHURT
13. KONFITÜRE
14. BACKEN
15. EIGENPROGRAMM

Programmvielfalt

This image highlights the control panel features: selectable bread size, up to 15-hour pre-programmable timer, three browning levels, up to 60-minute keep-warm function, and approximately 15-minute power failure protection.

- **MENU:** Selects one of the 15 available programs.
- **WEIGHT:** Adjusts the bread size (1000g, 1250g, 1500g).
- **TIME +/-:** Sets the delay timer for deferred baking (up to 15 hours).
- **BROWNING:** Selects the crust browning level (Light, Medium, Dark).
- **START/STOP:** Starts or stops the selected program.

4. BEFORE FIRST USE

1. Unpack the bread maker and all accessories. Remove all packaging materials.
2. Wipe the exterior of the bread maker with a damp cloth.
3. Wash the baking pan, kneading paddles, measuring cup, and measuring spoon in warm, soapy water. Rinse thoroughly and dry completely.
4. Insert the kneading paddles onto the shafts at the bottom of the baking pan.
5. Place the baking pan into the bread maker, ensuring it clicks securely into place.
6. It is recommended to run the 'Bake' program (Program 14) empty for about 10 minutes on its first use to burn off any manufacturing residues. Ensure good ventilation during this process.
7. Allow the appliance to cool down completely before cleaning it again.

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. Ensure the kneading paddles are correctly installed in the baking pan before adding ingredients.



The bread maker features double kneading paddles with a ceramic non-stick coating. The removable baking pan supports bread weights of approximately 1,000g, 1,250g, and 1,500g.

5.2 Program Selection

The Unold 68520 offers 15 pre-programmed settings for various types of bread and other preparations. Press the **MENU** button repeatedly to cycle through the programs until the desired program number is displayed.

Available programs include:

1. **BASIC:** For white and mixed breads, mainly using wheat flour.
2. **WHITE BREAD:** For light breads.
3. **WHOLE WHEAT:** For whole wheat breads, typically requiring a longer kneading and rising time.
4. **YEAST CAKE:** For sweet breads and cakes with yeast.
5. **BUTTERMILK:** For breads using buttermilk.
6. **GLUTEN-FREE:** Specifically designed for gluten-free recipes.
7. **SUPER FAST:** For quick baking cycles.
8. **CAKE/LOW CARB:** For baking cakes or low-carb recipes.
9. **KNEADING:** For kneading dough without baking.
10. **YEAST DOUGH:** For preparing yeast doughs for pizza, rolls, etc.
11. **PASTA DOUGH:** For preparing pasta dough.
12. **YOGURT:** For preparing homemade yogurt.
13. **JAM:** For making jams and marmalades.
14. **BAKING:** For baking pre-prepared dough or reheating.
15. **CUSTOM PROGRAM:** Allows for personalized settings.

5.3 Setting Bread Size and Browning Level

- Press the **WEIGHT** button to select the desired bread size: 1000g, 1250g, or 1500g.
- Press the **BROWNING** button to choose your preferred crust color: Light, Medium, or Dark.

5.4 Delay Timer Function

You can program the bread maker to start baking at a later time, up to 15 hours in advance. After selecting your program, bread size, and browning level, use the **TIME +** and **TIME -** buttons to set the desired delay time. The displayed time includes the baking cycle duration.

5.5 Starting and Stopping

- To start the program, press the **START/STOP** button. The indicator light will illuminate, and the display will show the remaining time.
- To stop the program, press and hold the **START/STOP** button for approximately 3 seconds until a beep sounds and the indicator light turns off.

5.6 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. This helps maintain the bread's temperature before serving.

5.7 Power Failure Protection

In case of a power outage, the bread maker has a built-in memory that can continue the program cycle for approximately 15 minutes once power is restored. If the power outage exceeds 15 minutes, the program will reset, and you will need to restart the process.

6. CARE AND MAINTENANCE

6.1 Cleaning the Bread Maker

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
3. Clean the interior of the baking chamber with a damp cloth.

6.2 Cleaning the Baking Pan and Kneading Paddles

1. Remove the baking pan from the bread maker.
2. Remove the kneading paddles from the pan. If they are stuck, fill the pan with warm water and let it soak for about 30 minutes to loosen them.
3. Wash the baking pan and kneading paddles in warm, soapy water. The removable parts are dishwasher safe.
4. Ensure all parts are thoroughly dried before reassembling or storing.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar, incorrect flour type.	Check yeast expiry, use lukewarm water (35-40°C), ensure correct ingredient measurements, use appropriate flour.

Problem	Possible Cause	Solution
Bread is too dense	Too much flour, too little liquid, insufficient kneading.	Adjust flour/liquid ratio, ensure kneading paddles are installed correctly.
Bread sticks to pan	Pan coating damaged, not enough oil/grease.	Ensure pan is clean and undamaged. A light greasing can help, though ceramic non-stick should prevent this.
Machine beeps and stops	Overheating, power fluctuation, program error.	Unplug, let cool for 10-20 minutes, then restart. Check power supply.
Kneading paddles stuck in bread	Common occurrence.	Use the provided hook to carefully remove the paddles after the bread has cooled slightly.

8. TECHNICAL SPECIFICATIONS

Brand	Unold
Model Number	68520
Color	White
Dimensions (L x W x H)	41.9 x 25 x 30 cm
Capacity	Up to 1500 Grams (bread)
Power	850 Watts
Voltage	220V
Material	Ceramic (baking pan coating)
Noise Level	44 Decibels
Number of Programs	15
Item Weight	1 Grams (Note: This value appears to be a data entry error in the source. Actual weight is higher.)



Physical dimensions of the Unold 68520 bread maker.

9. WARRANTY AND CUSTOMER SUPPORT

Unold provides a 2-year availability for spare parts for the 68520 Big White Bread Maker. For warranty claims, technical support, or inquiries about spare parts, please contact your retailer or visit the official Unold website for customer service information.

Please retain your proof of purchase for any warranty claims.