

AROMA ABM-250

AROMA® 1.5lbs. Digital Bread Maker User Manual

Model: ABM-250

INTRODUCTION

Welcome to the user manual for your new AROMA® 1.5lbs. Digital Bread Maker, model ABM-250. This appliance is designed to simplify the process of baking fresh, homemade bread. Its intuitive and convenient digital control panel offers 11 preset functions, from White Bread to Sweet Bread to Jam, and allows for crust customization. The large baking cavity can perfectly bake a 1 lb. or 1.5 lb. loaf. Please read this manual thoroughly before operating the bread maker to ensure safe and efficient use. Proper care and maintenance will extend the life of your appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the 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.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for household use only.

PARTS IDENTIFICATION

Familiarize yourself with the components of your AROMA® Digital Bread Maker.



Figure 1: Front view of the AROMA Digital Bread Maker, showcasing its sleek black design, clear-view lid, and accessible control panel.

ALL YOU NEED

Includes the essentials for easy bread making and cleanup.



Figure 2: Exploded view of the bread maker, highlighting the easy-view window, removable nonstick baking pan, stainless steel body, and included accessories such as the paddle hook, stirring paddle, measuring cup, and measuring spoon.

- **Clear-View Lid:** Allows monitoring of the baking process without opening the lid.
- **Control Panel:** Digital interface for program selection and settings.
- **Nonstick Baking Pan:** Removable pan for easy bread release and cleaning.
- **Stirring Paddle:** Mixes ingredients during the kneading cycle.
- **Paddle Hook:** Tool for removing the stirring paddle from the baked loaf.
- **Measuring Cup & Spoon:** For accurate ingredient measurement.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and accessories.
2. **Cleaning:** Wash the nonstick baking pan, stirring paddle, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread maker with a damp cloth.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the

appliance.

4. **Initial Burn-in (Optional but Recommended):** Before first use, run the "Bake" cycle (Program 11) for 10 minutes without any ingredients to burn off any manufacturing residues. Ensure the area is well-ventilated during this process. Allow the unit to cool completely afterward.

OPERATING INSTRUCTIONS

Control Panel Overview

EASY TO USE

Simply add ingredients, then select the desired function, crust color and loaf size. The bread machine will mix, rise and bake to perfection!



Figure 3: Close-up of the control panel, showing the digital display, menu, color, size, and start/stop buttons, along with the list of 13 preset functions.

The digital control panel offers intuitive operation with various functions and customization options.

- **MENU Button:** Press to cycle through the available programs.
- **COLOR Button:** Selects crust color (Light, Medium, Dark).
- **SIZE Button:** Chooses loaf size (1lb or 1.5lb).

- **START/STOP Button:** Initiates or cancels a program.
- **+/- Buttons:** Adjust delay timer or custom program settings.

Preset Functions

The bread maker features 13 preprogrammed menu functions:

Program No.	Function	Description
1	White Bread	For basic white bread recipes.
2	French Bread	For light French-style bread.
3	Whole Wheat	For whole wheat bread using heavier flours.
4	Quick Bread	For breads using baking powder/soda, no yeast.
5	Sweet Bread	For breads with high sugar, fats, and proteins.
6	Ultra Fast 1 (1lb)	Quick baking for 1lb loaves.
7	Ultra Fast 2 (1.5lb)	Quick baking for 1.5lb loaves.
8	Dough	Prepares dough for baking in a conventional oven.
9	Jam	For making homemade jams.
10	Cake	For baking cakes.
11	Bake	For baking only, without kneading or rising.
12	Yogurt	For preparing homemade yogurt.

Baking a Loaf of Bread

1. **Insert Paddle:** Place the stirring paddle onto the shaft inside the nonstick baking pan.
2. **Add Ingredients:** Add ingredients to the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure ingredients are at room temperature.
3. **Place Pan:** Insert the baking pan into the bread maker, pressing down firmly until it clicks into place. Close the lid.
4. **Select Program:** Press the MENU button to choose your desired program (e.g., White Bread).
5. **Select Loaf Size:** Press the SIZE button to select 1lb or 1.5lb.
6. **Select Crust Color:** Press the COLOR button to choose Light, Medium, or Dark crust.
7. **Start Baking:** Press the START/STOP button. The bread maker will begin the selected program.
8. **Monitoring:** Use the clear-view window to observe the process without opening the lid, which can affect baking results.
9. **Completion:** Once the program finishes, the bread maker will beep and may enter a "Keep Warm" cycle. Press START/STOP to end the cycle.
10. **Remove Bread:** Using oven mitts, carefully remove the baking pan from the bread maker. Invert the pan onto a wire rack to release the bread. If the stirring paddle remains in the bread, use the paddle hook to remove it.
11. **Cooling:** Allow the bread to cool on a wire rack for at least 20-30 minutes before slicing.

RECIPES INCLUDED

13+ recipes provided with instructions for all preset functions from French bread to Gluten Free, Jam, and even Yogurt!



Figure 4: An example of freshly baked bread and rolls, demonstrating the output quality of the AROMA Digital Bread Maker. The image also shows the bread maker on a kitchen counter, ready for use.

Delay Timer Function

The 13-hour delay timer allows you to add ingredients and set the bread maker to start baking at a later time. This is ideal for waking up to fresh bread.

1. Follow steps 1-5 from "Baking a Loaf of Bread".
2. Press the +/- buttons to set the desired delay time. The time displayed includes the baking cycle duration.
3. Press START/STOP. The timer will count down, and the bread maker will begin baking when the set time is reached.

CARE AND MAINTENANCE

Cleaning

- Always unplug the bread maker and allow it to cool completely before cleaning.

- **Baking Pan and Paddle:** Wash the nonstick baking pan and stirring paddle with warm, soapy water. Do not use abrasive cleaners or metal utensils, as these can damage the nonstick coating. Rinse thoroughly and dry completely. The manufacturer specifies "Hand Wash Only" for product care.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Interior:** Clean the interior of the baking cavity with a damp cloth to remove any crumbs or residue.
- **Clear-View Lid:** Wipe with a damp cloth.

Storage

Ensure the bread maker is clean and dry before storing. Store in a cool, dry place, away from direct sunlight and moisture. Do not wrap the power cord tightly around the appliance.

TROUBLESHOOTING GUIDE

If you encounter issues with your bread maker, consult the following table before contacting customer support.

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar, wrong flour type.	Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Ensure correct ingredient measurements.
Bread collapses during baking	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly. Reduce yeast slightly. Ensure proper ventilation.
Bread is too dense/heavy	Not enough liquid, too much flour, old yeast.	Increase liquid slightly. Measure flour accurately (spoon into cup, level off). Use fresh yeast.
Paddle stuck in bread	Normal occurrence.	Use the provided paddle hook to carefully remove the paddle after the bread has cooled slightly.
Machine beeps continuously	Overheating or error.	Unplug the unit and let it cool down for at least 15-20 minutes before restarting. Ensure proper ventilation.

PRODUCT SPECIFICATIONS

Feature	Detail
Model Number	ABM-250
Brand	AROMA
Capacity	1 lb. or 1.5 lb. loaves
Wattage	450 watts
Number of Programs	13 (including Bake and Yogurt)
Crust Customization	Light, Medium, Dark
Delay Timer	Up to 13 hours

Feature	Detail
Dimensions (L x W x H)	10 x 12 x 11 inches
Item Weight	7.2 pounds
Color	Black
Manufacturer	Aroma Housewares
Product Care	Hand Wash Only (for removable parts)

WARRANTY INFORMATION

AROMA Housewares Co. warrants this product against defects in material and workmanship for one year from the verifiable date of purchase in the United States. This warranty does not cover damage due to accident, misuse, abuse, or improper operation. For specific warranty terms and conditions, please refer to the official AROMA website or contact customer support.

CUSTOMER SUPPORT

For technical assistance, troubleshooting beyond this guide, or warranty inquiries, please contact AROMA Housewares customer support:

- **Website:** Visit the official AROMA website for FAQs, product registration, and contact information.[AROMA Official Store](#)
- **Phone:** Refer to the product packaging or official website for the most current customer service phone number.
- **Email:** Email support may also be available via the official website.

Please have your model number (ABM-250) and proof of purchase ready when contacting support.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question