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Nictemaw AXB005483_EU_1

Nictemaw Automatic Bread Machine

MODEL: AXB005483_EU_1

User Manual

1. Introduction

Thank you for choosing the Nictemaw Automatic Bread Machine. This appliance is designed to simplify your baking process, offering a variety of programs for different types of bread, dough, and other delicious creations. Please read this manual carefully before operating the machine to ensure safe and efficient use. Keep this manual for future reference.

2. 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 electric shock, do not immerse cord, plugs, or 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.

3. Product Components

Familiarize yourself with the parts of your Nictemaw Bread Machine:



- | | | |
|--------------------|------------------------|---------------------------|
| 1. Bread machine | 2. Non-stick Bread Pan | 3. Operation instructions |
| 4. Measuring Spoon | 5. Hook | 6. Kneading Paddle |
| 7. Measuring Cup | | |

Image: Nictemaw Bread Machine components.

1. Bread Machine Unit
2. Non-stick Bread Pan
3. Operation Instructions (this manual)
4. Measuring Spoon
5. Hook (for removing kneading paddle)
6. Kneading Paddle

4. Control Panel Overview

The control panel allows you to select programs, adjust settings, and start/stop the baking process.



Image: Control Panel with 25 Automatic Program Menus.

- **MENU:** Press to select from 25 available programs.
- **COLOR:** Press to select crust color (Light, Medium, Dark).
- **RICE BREAD:** Dedicated button for rice bread program.
- **TIME + / TIME -:** Adjust delay timer or program duration.
- **WEIGHT:** Select loaf size (500g, 750g, 1000g).
- **DOUGH:** Dedicated button for dough program.
- **HOME MADE:** For custom program settings.
- **START/STOP:** Press to start or stop a program. Hold for 3 seconds to cancel a program.

5. Before First Use

1. Unpack the bread machine and all accessories.
2. Wipe the exterior of the bread machine with a damp cloth.
3. Wash the bread pan, kneading paddle, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry all parts.
4. Insert the kneading paddle onto the shaft inside the bread pan.
5. Place the bread pan into the baking chamber and turn it clockwise until it clicks into place.

6. Operating Instructions

Basic Bread Making Process

1. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast placed last on top of the dry ingredients, away from liquids and salt). Ensure the kneading paddle is correctly installed.
2. **Select Program:** Close the lid and plug in the machine. The default program will display. Press the **MENU** button repeatedly to cycle through the 25 programs until your desired program is selected.
3. **Select Loaf Size:** Press the **WEIGHT** button to choose your desired loaf size (500g, 750g, or 1000g).
4. **Select Crust Color:** Press the **COLOR** button to select your preferred crust color (Light, Medium, or Dark).
5. **Start Baking:** Press the **START/STOP** button once. The machine will beep, and the program will begin.
6. **End of Program:** Once the program is complete, the machine will beep and automatically enter the 1-hour Keep Warm function.
7. **Remove Bread:** Unplug the machine. Using oven mitts, carefully remove the bread pan by turning it counter-clockwise and lifting it out. Invert the pan to release the bread onto a wire rack to cool. If the kneading paddle remains in the bread, use the hook tool to remove it.

Delay Timer Function (15-Hour)

The delay timer allows you to set the machine to finish baking at a later time, up to 15 hours. This is useful for having fresh bread ready in the morning.

1. Add 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 time. For example, if the current time is 8:00 PM and you want bread ready at 7:00 AM (11 hours later), set the timer to 11:00.
4. Press the **START/STOP** button. The timer will count down, and the machine will start baking automatically when the set time is reached.

Keep Warm Function (1-Hour)

After most baking programs are complete, the machine will automatically switch to a 1-hour Keep Warm cycle to maintain the bread's temperature. You can remove the bread at any time during this cycle.



Image: Key features including Delay Timer and Keep Warm function.

7. Program Descriptions

The Nictemaw Bread Machine offers 25 automatic programs to cater to various baking needs:



1. Basic bread
2. French bread
3. Whole-wheat bread
4. Sweet bread
5. Gluten Free bread
6. Quick bread
7. Cake
8. Dessert
9. Rice bread
10. Corn Bread
11. Purple Bread
12. Brown Bread
13. Porridge
14. Sticky rice
15. Mix
16. Dough
17. Knead
18. Rice wine
19. Yogurt
20. Jam
21. Defrost
22. Stir-fry
23. Ferment & Bake
24. Bake
25. Homemade Bread

MULTIFUNCTION 25 IN 1



Image: 25-in-1 Multifunction Program List.

25 Make More Than Simple Bread PROGRAMMABLE OPTIONS



Image: 25 Programmable Options.

1. **Basic Bread:** For white and mixed breads, mainly consisting of wheat flour.
2. **French Bread:** For light breads made from fine flour.
3. **Whole-wheat Bread:** For breads made with a high percentage of whole wheat flour.
4. **Sweet Bread:** For breads with high sugar, fats, and proteins.
5. **Gluten Free Bread:** For gluten-free recipes.
6. **Quick Bread:** For quick baking without yeast, using baking powder or soda.
7. **Cake:** For cakes and quick breads that require kneading, rising, and baking.
8. **Dessert:** For various dessert recipes.
9. **Rice Bread:** Specifically for breads containing rice.
10. **Corn Bread:** For breads made with corn flour.
11. **Purple Bread:** For specific recipes resulting in purple-colored bread.
12. **Brown Bread:** For darker, often whole grain, breads.
13. **Porridge:** For preparing various types of porridge.
14. **Sticky Rice:** For cooking sticky rice.
15. **Mix:** For mixing ingredients without baking.
16. **Dough:** For preparing dough that will be baked separately (e.g., pizza dough, rolls).
17. **Knead:** For kneading dough only.
18. **Rice Wine:** For fermenting rice to make rice wine.
19. **Yogurt:** For making homemade yogurt.
20. **Jam:** For making homemade jams and preserves.
21. **Defrost:** For defrosting ingredients.
22. **Stir-fry:** For light stir-frying.
23. **Ferment & Bake:** For recipes requiring both fermentation and baking.

- 24. **Bake:** For baking only, without kneading or rising.
- 25. **Homemade Bread:** For custom settings and recipes.

8. Ingredient Guide and Basic Recipe

The success of your bread depends on the quality and correct measurement of ingredients. Always use fresh ingredients and measure them accurately. For best results, add ingredients in the following order:

1. Liquids (water, milk, eggs, oil/butter)
2. Salt and Sugar (place in separate corners of the pan, away from yeast)
3. Dry ingredients (flour, powdered milk, etc.)
4. Yeast (create a small well in the center of the dry ingredients and add yeast there, ensuring it does not touch liquids or salt initially).

The machine supports three loaf sizes: 500g, 750g, and 1000g. Adjust your recipe quantities accordingly.



25 Delicious Recipes



Humanized Design



Upgraded All-Round Baking



Image: Bread machine displaying various loaf sizes.

9. Care and Cleaning

Proper cleaning ensures the longevity and performance of your bread machine.

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Paddle:** The bread pan and kneading paddle are dishwasher-safe. Alternatively, wash them with warm, soapy water, rinse, and dry thoroughly. Do not use abrasive cleaners or scouring pads as they may damage the non-stick coating.
- **Exterior:** Wipe the exterior of the bread machine, including the lid and viewing window, with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Baking Chamber:** Use a soft, damp cloth to clean the interior of the baking chamber. Remove any crumbs or residue.
- **Storage:** Ensure all parts are clean and dry before storing the bread machine in a cool, dry place.

10. 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	Expired yeast, too much salt, too little liquid, incorrect program.	Check yeast expiration, reduce salt, increase liquid slightly, ensure correct program is selected.
Bread is too dense	Too much flour, too little yeast, insufficient liquid.	Measure flour accurately, check yeast activity, increase liquid slightly.
Bread collapses in the middle	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly, reduce yeast, try a different program for high humidity.
Kneading paddle stuck in bread	Normal occurrence.	Use the provided hook tool to carefully remove the paddle after the bread has cooled slightly.
Machine beeps continuously	Error code or power interruption.	Unplug the machine for 10-15 minutes, then plug it back in and restart the program. If an error code is displayed, consult the manufacturer's support.

11. Specifications

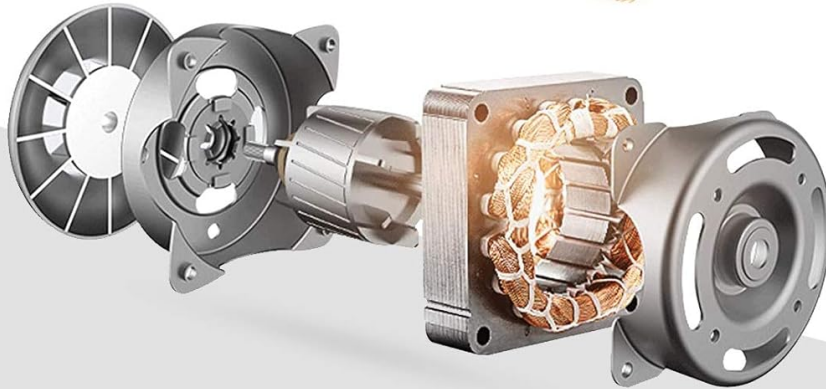
Technical details for the Nictemaw Automatic Bread Machine AXB005483_EU_1:

- **Model Number:** AXB005483_EU_1
- **Brand:** Nictemaw
- **Voltage:** 220 Volts
- **Power:** 600 Watts

- **Material:** Stainless Steel, Ceramic (for pan coating)
- **Number of Programs:** 25
- **Capacity:** 500g, 750g, 1000g loaf sizes



**100% FOOD
GRADE MATERIAL**



550W HIGH TORQUE MOTOR

Strong Dough Kneading, Less Work for Hands

Image: Material and Motor Specifications.

12. Warranty and Support

For warranty information, technical support, or service inquiries, please refer to the contact details provided with your purchase or visit the official Nictemaw website. Keep your proof of purchase for warranty claims.