HOMCOM B099PNFZQY

HOMCOM 2LB Bread Maker Instruction Manual

Model: B099PNFZQY

1. Introduction

Thank you for choosing the HOMCOM 2LB Bread Maker. This appliance is designed to simplify the bread-making process, allowing you to enjoy fresh, homemade bread with minimal effort. Featuring 25 programmable settings, adjustable crust shades, and various loaf sizes, this bread maker offers versatility for different recipes and preferences. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image: A woman slicing a freshly baked loaf of bread, demonstrating the end result of using the bread maker.

2. Safety Instructions

- Read all instructions before using 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 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 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 the plug from the wall outlet.
- Do not use the appliance for other than intended use.

3. Package Contents

Verify that all items are present and in good condition upon opening the package:

- Bread Machine Unit
- Non-stick Pan
- Measuring Cup
- Measuring Spoon
- Hook (for removing kneading paddle)
- Kneading Paddles (typically one or two)
- Fruit Nut Dispenser



Image: All components included in the package, laid out next to the bread machine.

4. Product Overview

Key Features:

- **25 Programmable Settings:** Offers a wide range of options for various bread types, doughs, and special recipes.
- **3 Crust Shade Options:** Select from Light, Medium, or Dark crust to suit your preference.
- **Adjustable Loaf Sizes:** Capable of baking 1.1lb, 1.5lb, or 2lb loaves.
- **13-Hour Delay Timer:** Program the bread maker to start baking at a later time.
- **1-Hour Keep Warm Function:** Maintains bread temperature after baking is complete.
- **Automatic Fruit Nut Dispenser:** Automatically adds ingredients like fruits or nuts at the optimal time during the kneading cycle.
- **LCD Display and Control Knob:** Easy-to-use interface for program selection and monitoring.
- **Glass Viewing Window:** Allows monitoring of the baking process without opening the lid.

Components:

The bread maker consists of the main unit, a removable non-stick bread pan, and kneading paddles. The control panel features an LCD display, program selection options, and a control knob for setting functions.



Image: Detailed view of the control panel, LCD display, and program list.

Dimensions:

- **Product Dimensions:** 11"D x 14.25"W x 13"H (27.94 cm D x 36.2 cm W x 33.02 cm H)



Image: Visual representation of the bread maker's dimensions.

5. Setup

1. **Unpack:** Carefully remove the bread maker and all accessories from the packaging.
2. **Clean:** Wash the bread pan, kneading paddles, measuring cup, and spoon with warm, soapy water. Rinse thoroughly and dry all parts. Wipe the exterior of the bread maker with a damp cloth.
3. **Position:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Install Kneading Paddle:** Insert the kneading paddle(s) onto the shaft(s) at the bottom of the bread pan. Ensure it is securely in place.
5. **Insert Bread Pan:** Place the bread pan into the main unit. Press down firmly and turn it clockwise until it locks into position.



Image: Demonstrating the correct way to insert the bread pan into the bread maker.

6. Operating Instructions

Basic Operation:

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 in place.
2. **Select Program:** Close the lid. Plug in the bread maker. The default program will appear on the LCD display. Use the control knob to scroll through the 25 available programs (e.g., Basic Bread, French Bread, Whole Wheat Bread, Gluten Free Bread, Pizza Dough, Jam, Cake).
3. **Select Loaf Size and Crust Shade:** After selecting a program, use the appropriate buttons or the control knob to choose your desired loaf size (1.1lb, 1.5lb, 2lb) and crust shade (Light, Medium, Dark).
4. **Start Baking:** Press the START/STOP button to begin the baking process. The machine will automatically perform kneading, rising, and baking cycles.

5. **End of Cycle:** Once the program is complete, the bread maker will beep. If the Keep Warm function is active, it will maintain the bread's temperature for one hour.
6. **Remove Bread:** Unplug the appliance. 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 provided hook to remove it.

Programmable Settings:

The bread maker offers 25 distinct programs, categorized for ease of use:

- **Bread:** Basic Bread, French Bread, Whole Wheat Bread, Sweet Bread, Low Sugar Bread, Rice Bread, Rice Flour Bread, Quick Bread, Italian Bread, Gluten Free Bread.
- **Dough:** Pizza Dough, Italian Dough, Dough Rise.
- **Special:** Ferment/Defrost, Yoghurt, Pickled Vege, Dough, Jam, Bake, Roast Nut, Meat Floss, Rice Vinegar.
- **Cake:** Cake, Italian Cake, DIY.

Crust Shade and Loaf Size Options:

Customize your bread by selecting one of three crust shades (Light, Medium, Dark) and three loaf sizes (1.1lb, 1.5lb, 2lb) to match your recipe and preference.



Image: Visual guide to crust shade and loaf size options.

Delay Start Timer:

The 13-hour delay timer allows you to add ingredients and set the machine to start baking at a later time. This is ideal for waking up to fresh bread. Set the desired delay time using the control knob before pressing START/STOP.

Keep Warm Function:

After the baking cycle is complete, the bread maker automatically enters a 1-hour Keep Warm phase, ensuring your bread stays warm until you are ready to serve it.



Image: Illustration of the delay timer and keep warm features.

Using the Fruit Nut Dispenser:

For recipes requiring additional ingredients like fruits, nuts, or seeds, load them into the automatic dispenser located on the lid. The dispenser will automatically open and add these ingredients to the dough at the appropriate time during the kneading cycle.



Image: Demonstrating how to load ingredients into the fruit nut dispenser.

Instructional Video:

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Video: An official HOMCOM video demonstrating the process of adding ingredients, selecting settings, and the bread maker in operation, including the automatic fruit nut dispenser. This video provides a visual guide to the bread-making process with the appliance.

7. Maintenance and Cleaning

1. **Unplug and Cool:** Always unplug the bread maker from the power outlet and allow it to cool completely before cleaning.
2. **Clean Bread Pan and Kneading Paddle:** Remove the bread pan and kneading paddle(s). Wash them with warm, soapy water using a soft sponge. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating. Rinse thoroughly and dry completely.
3. **Clean Fruit Nut Dispenser:** Remove the dispenser and wash it with warm, soapy water. Ensure no residue remains.
4. **Clean Interior:** Wipe the interior of the baking chamber with a damp cloth to remove any crumbs or residue. Ensure

no water enters the heating element area.

5. **Clean Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
6. **Storage:** Ensure all parts are dry before reassembling and storing the bread maker in a clean, dry place.

8. Troubleshooting

If you encounter issues with your bread maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar, wrong program selected.	Check yeast expiration, use lukewarm water (105-115°F / 40-46°C), ensure correct ingredient measurements, select appropriate program.
Bread is too dense	Too much flour, not enough liquid, old yeast.	Measure ingredients precisely, ensure proper liquid-to-flour ratio, use fresh yeast.
Bread is too sticky/wet	Too much liquid, not enough flour.	Adjust liquid and flour measurements according to recipe.
Machine does not start	Not plugged in, lid not closed, START/STOP button not pressed.	Ensure power cord is securely plugged in, close the lid firmly, press the START/STOP button.
Kneading paddle stuck in bread	Normal occurrence.	Use the provided hook tool to carefully remove the paddle after the bread has cooled slightly.

9. Specifications

- **Model:** B099PNFZQY
- **Brand:** HOMCOM
- **Product Dimensions:** 11"D x 14.25"W x 13"H
- **Wattage:** 500 watts
- **Number of Programs:** 25
- **Loaf Capacity:** Up to 2 lbs
- **First Available Date:** April 20, 2022
- **UPC:** 842525153683

10. Warranty and Support

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

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.

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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