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› GASTROBACK Bread Maker Model 42822 Instruction Manual

GASTROBACK 42822

GASTROBACK Bread Maker Model 42822 Instruction Manual

Your guide to perfect homemade bread and more.

INTRODUCTION

Thank you for choosing the GASTROBACK Bread Maker Model 42822. This appliance is designed to simplify your baking process, offering a wide range of programs for various types of bread, dough, jams, yogurts, and more. With its elegant design and versatile functions, you can enjoy fresh, homemade delights with ease.

This manual provides essential information on the safe operation, maintenance, and troubleshooting of your new bread maker. Please read it thoroughly before first use and keep it for future reference.



Image: GASTROBACK Bread Maker Model 42822, front view, black plastic finish with a silver top panel and digital display.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.

- Read all instructions before using the appliance.
- 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.
- Do not use the appliance for other than intended use.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your GASTROBACK Bread Maker:

- **Main Unit:** Houses the motor, heating element, and control panel.
- **Baking Pan:** Removable pan with Sol-Gel non-stick coating for easy bread release.
- **Kneading Blade:** Detachable blade located inside the baking pan for mixing and kneading dough.
- **Lid:** Hinged lid with a viewing window to monitor the baking process.
- **Control Panel:** Digital display and buttons for program selection, weight, crust color, and timer settings.
- **Measuring Cup:** For accurate measurement of liquids.
- **Measuring Spoon:** For accurate measurement of smaller ingredients like yeast, salt, or sugar.
- **Hook Tool:** Used to remove the kneading blade from the baked bread.

ZUBEHÖR



Brotbackform und Kneethaken mit Sol-Gel-Antihaftbeschichtung, Messbecher und Messlöffel

Image: The removable bread pan, measuring cup, measuring spoon, and kneading blade removal hook tool, which are included accessories with the bread maker.

SETUP

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging. Retain the packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe the exterior of the appliance with a damp cloth. Wash the baking pan, kneading blade, measuring cup, and spoon with warm soapy water, then rinse thoroughly and dry completely.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the appliance.
4. **Power Connection:** Ensure the voltage of your power outlet matches the rating label on the appliance. Plug the power cord into a grounded electrical outlet.

Control Panel Overview



Image: Close-up of the bread maker's control panel, showing the digital display and buttons for Menu, Weight, Timer, Start/Stop, and Color settings.

- **MENU Button:** Press to cycle through the 19 available programs.
- **WEIGHT Button:** Selects the loaf size (500g, 750g, 1000g).
- **COLOR Button:** Adjusts crust darkness (Light, Medium, Dark).
- **TIMER Buttons (+/-):** Sets the delayed start time (up to 15 hours).
- **START/PAUSE/STOP Button:** Starts, pauses, or stops the selected program.

- **Digital Display:** Shows program number, time remaining, and selected settings.

General Baking Steps

1. **Insert Kneading Blade:** Place the kneading blade onto the shaft inside the 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 and separate from liquids/salt).
3. **Place Pan:** Insert the baking pan into the bread maker, ensuring it clicks securely into place. Close the lid.
4. **Select Program:** Press the MENU button to choose the desired program (e.g., Basic bread, Gluten-free bread, Jam, Yogurt). The display will show the program number and default time.
5. **Select Loaf Size (if applicable):** Press the WEIGHT button to select your desired loaf size (500g, 750g, or 1000g).
6. **Select Crust Color (if applicable):** Press the COLOR button to choose your preferred crust darkness (Light, Medium, or Dark).
7. **Set Delay Timer (Optional):** If you want to delay the start of baking, use the TIMER buttons (+/-) to set the desired delay time.
8. **Start Program:** Press the START/PAUSE/STOP button to begin the program. The display will count down the remaining time.
9. **Remove Bread:** Once the program is complete, the bread maker will beep and may enter a "Keep Warm" cycle (up to 60 minutes). Unplug the appliance, open the lid, and carefully remove the hot baking pan using oven mitts.
10. **Cool Bread:** Invert the pan to release the bread onto a wire rack. If the kneading blade remains in the bread, use the hook tool to carefully remove it. Allow the bread to cool completely before slicing.

Available Programs (19 Total)



Image: Top-down view of the bread maker with the lid open, showing the program list printed on the top panel, including Basic bread, Gluten-free bread, Jam, Yogurt, and more.

Program No.	Program Name	Description / Use
1	Basic bread	For white and mixed breads, mainly using wheat flour.
2	Quick bread	For quick baking of white bread.
3	Sweet bread	For breads with high sugar, fats, and proteins.
4	French bread	For light breads made from fine flour.
5	Whole-wheat bread	For breads with whole wheat flour, which requires a longer kneading and rising time.
6	Rice bread	For breads made with rice flour.

Program No.	Program Name	Description / Use
7	Gluten free bread	For gluten-free recipes.
8	Dessert	For various dessert recipes.
9	Mix	For mixing ingredients without baking.
10	Dough	For preparing dough for pizza, rolls, etc., without baking.
11	Knead	For kneading dough only.
12	Cake	For baking cakes and quick breads.
13	Jam	For making homemade jams and marmalades.
14	Yogurt	For preparing homemade yogurt.
15	Bake	For baking only, useful for additional baking time or pre-made dough.
16	Sticky-rice	For preparing sticky rice.
17	Rice wine	For making rice wine.
18	Defrost	For defrosting ingredients.
19	Stir-fry	For stir-frying ingredients.

Note: Specific recipes and detailed instructions for each program can be found in the recipe book provided with your bread maker or on the GASTROBACK website.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your bread maker and ensure optimal performance.

- Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- Baking Pan and Kneading Blade:**
 - Remove the baking pan and kneading blade. Wash them with warm, soapy water. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating.
 - If the kneading blade is difficult to remove, soak the pan in warm water for about 30 minutes to loosen any baked-on residue.
 - Rinse thoroughly and dry completely before reassembling or storing.
- 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:** Wipe the inside of the baking chamber with a damp cloth to remove any crumbs or residue.
- Lid:** Clean the lid, especially the viewing window, with a damp cloth.
- Storage:** Ensure all parts are clean and dry before storing the bread maker in a cool, dry place.

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 or inactive yeast; incorrect water temperature; too much salt or sugar.	Check yeast expiry 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; adjust recipe for humidity.
Crust too light/dark	Incorrect crust color setting.	Adjust the COLOR setting (Light, Medium, Dark) for your next loaf.
Machine does not start	Not plugged in; power outage; program not selected.	Ensure plug is firmly in outlet; check power supply; select a program and press START.
Kneading blade stuck in bread	Common occurrence.	Use the provided hook tool to carefully remove the blade after the bread has cooled slightly.

If the problem persists after trying these solutions, please contact GASTROBACK customer support.

SPECIFICATIONS

Feature	Detail
Brand	GASTROBACK
Model Number	42822
Color	Black
Dimensions (L x W x H)	33.5 x 27.2 x 29.5 cm (approx. 13.2 x 10.7 x 11.6 inches)
Weight	5.36 kg (approx. 11.8 lbs)
Capacity	500g, 750g, 1000g loaf sizes
Power	500 Watts
Voltage	230 Volts
Material	Plastic
Features	Manual, Programmable, 19 Programs, Non-stick baking pan

WARRANTY AND SUPPORT

GASTROBACK products are manufactured to the highest quality standards. For information regarding warranty coverage, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official GASTROBACK website.

For direct assistance, you may contact GASTROBACK customer service through their official channels. Please have your model number (42822) and purchase details ready when contacting support.

Note: Spare parts availability information is not provided in the product details. Please inquire with customer support if specific parts are needed.

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