



Manuals.plus /

› Nictemaw /

› Nictemaw AM453521 Automatic Bread Maker User Manual

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Nictemaw AM453521 Automatic Bread Maker User Manual

Model: AM453521

1. INTRODUCTION

Thank you for choosing the Nictemaw AM453521 Automatic Bread Maker. This appliance is designed to simplify your bread-making process with its versatile features and user-friendly operation. This manual provides essential information for safe operation, proper use, and maintenance of your bread maker. Please read it thoroughly before first use and keep it for future reference.

The Nictemaw AM453521 features 25 pre-programmed settings, allowing you to bake various types of bread, dough, cakes, and even jam. You can customize your baking experience by selecting from three loaf sizes (500g, 750g, 900g) and three crust colors (light, medium, dark). A 13-hour delay timer offers convenience for fresh bread whenever you desire.



Image 1.1: Nictemaw AM453521 Automatic Bread Maker.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit 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. Contact customer service for examination, repair, or adjustment.
- 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.
- Avoid contact with moving parts.
- This appliance has a grounded plug. Ensure the wall outlet is properly grounded.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Nictemaw AM453521 Automatic Bread Maker:

- **Main Unit:** The primary housing containing the motor, heating element, and control panel.
- **Bread Pan:** Removable non-stick pan where ingredients are placed and bread is baked.
- **Kneading Paddle:** Detachable paddle inside the bread pan for mixing and kneading dough.
- **Measuring Cup:** For accurate measurement of liquid ingredients.
- **Measuring Spoon:** For accurate measurement of smaller ingredients like yeast, salt, or sugar.
- **Hook:** Tool for removing the kneading paddle from the baked bread.



Image 3.1: Main unit and included accessories.

4. SETUP

4.1 Unpacking

1. Carefully remove the bread maker and all accessories from the packaging.
2. Remove any packaging materials, stickers, or promotional labels.
3. Inspect the appliance for any damage. Do not use if damaged.

4.2 First Use Cleaning

1. Wash the bread pan, kneading paddle, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. Before first use, it is recommended to run the BAKE program (Program 24) for 10 minutes without any ingredients to burn off any manufacturing residues. Ensure good ventilation during this process.

4.3 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, leaving at least 10-15 cm of space on all sides.
- Plug the power cord into a grounded electrical outlet (220V).

4.4 Assembling the Bread Pan and Kneading Paddle

1. Insert the kneading paddle onto the shaft at the bottom of the bread pan. Ensure it clicks into place securely.
2. Place the assembled bread pan into the main unit, pressing down firmly until it locks into position.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The control panel consists of an LCD display and several buttons for program selection and settings adjustment.



Image 5.1: Control Panel and LCD Display.

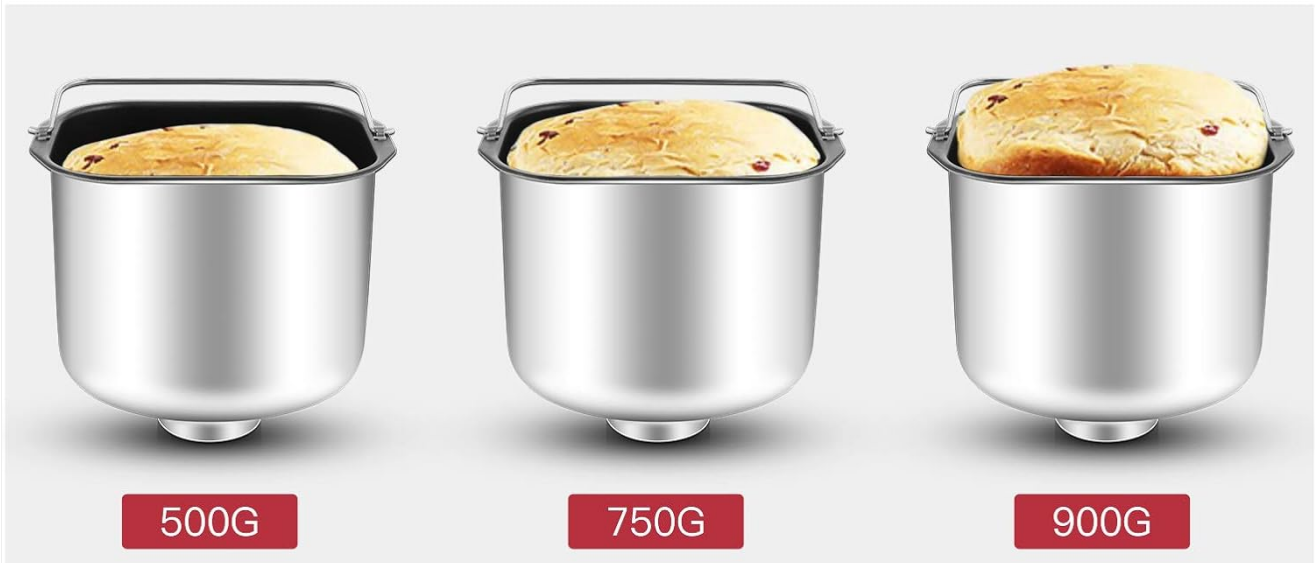
- **LCD Display:** Shows program number, time remaining, loaf size, and crust color settings.
- **MENU Button:** Press to cycle through the 25 available programs.
- **COLOR Button:** Selects the desired crust color (Light, Medium, Dark).
- **LOAF SIZE Button:** Selects the desired loaf weight (500g, 750g, 900g).
- **TIMER Buttons (+/-):** Adjusts the delay timer for delayed start.
- **START/STOP Button:** Starts or stops the selected program. Press and hold for 3 seconds to stop a program.

5.2 Basic Operation Steps

1. **Add Ingredients:** Open the lid and add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last and separate from liquids/salt). Ensure the kneading paddle is in place.
2. **Select Program:** Press the **MENU** button repeatedly until the desired program number appears on the LCD display. Refer to the program list below for options.
3. **Select Loaf Size:** Press the **LOAF SIZE** button to choose between 500g, 750g, or 900g.
4. **Select Crust Color:** Press the **COLOR** button to select Light, Medium, or Dark crust.
5. **Set Delay Timer (Optional):** If you want to delay the start of the baking process, use the **TIMER (+/-)** buttons to set the desired delay time. The time displayed includes the baking cycle duration.
6. **Start Baking:** Press the **START/STOP** button once. The bread maker will beep, and the program will begin. The time remaining will be displayed.
7. **End of Program:** Once the program is complete, the bread maker will beep and may enter a 'Keep Warm' cycle. Press and hold the **START/STOP** button for 3 seconds to stop the cycle.
8. **Remove Bread:** Using oven mitts, carefully remove the bread pan from the unit. Invert the pan onto a cooling rack to release the bread. If the kneading paddle remains in the bread, use the provided hook to remove it. Allow bread to cool before slicing.

Brotgrößen zur Auswahl

was für 2– 6 Leuten bzw eine Familie ausreicht



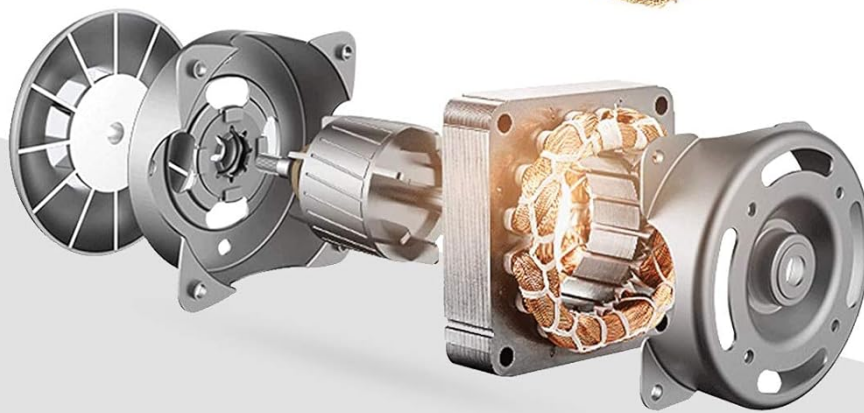
3 Bräunungsgrad
Nämlich 3 Geschmäcke
zur Auswahl

Image 5.2: Loaf size and crust color options.

5.3 Program List (25 Programs)

The Nictemaw AM453521 offers 25 versatile programs for various baking needs. Below is a general overview. Refer to your recipe book for specific ingredient quantities for each program.

**100% FOOD
GRADE MATERIAL**



550W HIGH TORQUE MOTOR

Strong Dough Kneading, Less Work for Hands

Image 5.3: Multi-function selection and program versatility.

- **Basic Bread:** For white and mixed breads, mainly using wheat flour.
- **French Bread:** For light breads made from fine flour.
- **Whole Wheat Bread:** For breads with whole wheat flour.
- **Sweet Bread:** For breads with high sugar and fat content.
- **Gluten-Free Bread:** For gluten-free recipes.
- **Dough:** For preparing dough for rolls, pizza, or pasta without baking.
- **Knead:** For kneading dough only.
- **Cake:** For mixing and baking cakes.
- **Jam:** For making homemade jams and marmalades.
- **Yogurt:** For preparing homemade yogurt.
- **Bake:** For additional baking of light or under-baked bread.
- *And many more specialized programs for various bread types and preparations.*

5.4 Fermentation Tips

Proper fermentation is crucial for good bread. The bread maker provides an optimal environment, but external factors can influence results.

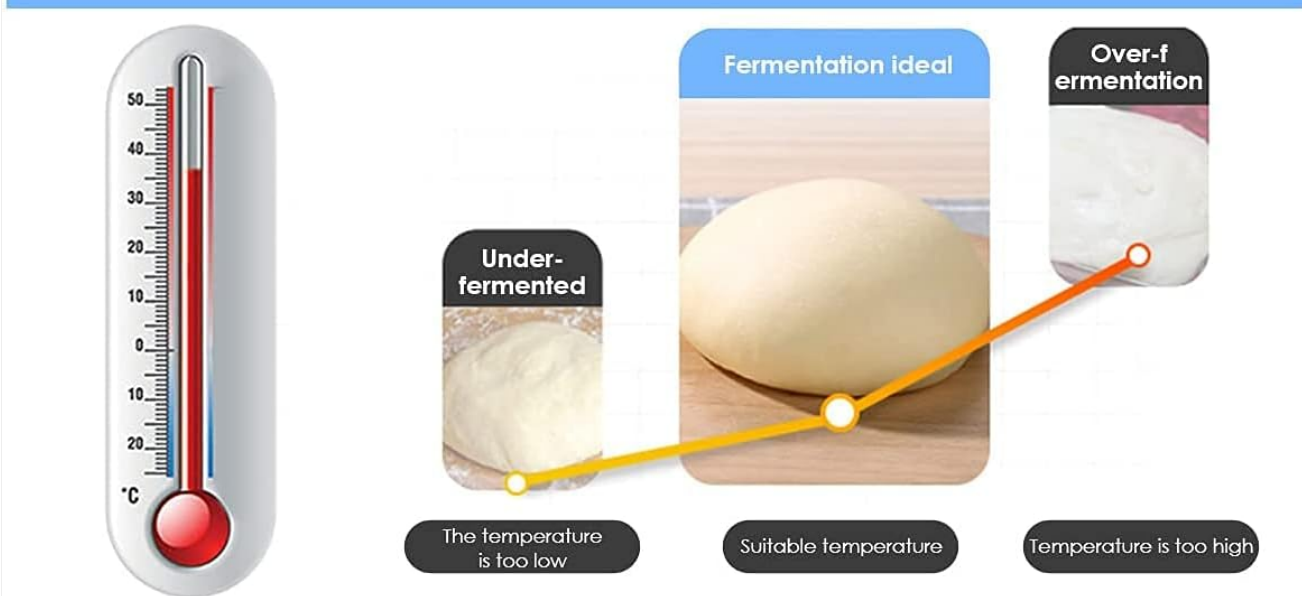
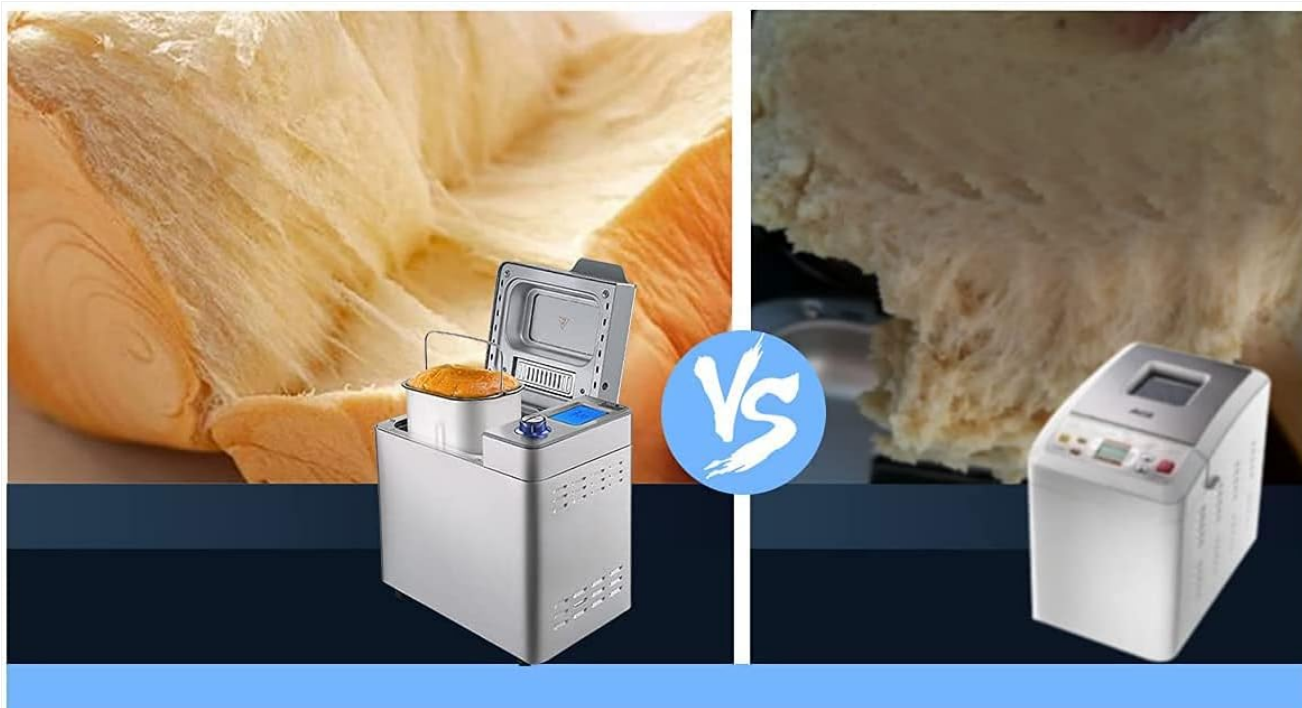


Image 5.4: Ideal fermentation conditions.

- **Ideal Temperature:** Ensure ingredients are at room temperature unless specified otherwise. The bread maker maintains an optimal temperature during the fermentation cycles.
- **Under-fermentation:** If the dough temperature is too low, the dough may not rise sufficiently, resulting in dense bread.
- **Over-fermentation:** If the dough temperature is too high, the dough may rise too quickly and then collapse, leading to a coarse texture.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your bread maker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Bread Pan and Kneading Paddle:** Remove the bread pan. Fill it with warm, soapy water and let it soak for about 10-15 minutes to loosen any stuck-on dough or residue. Remove the kneading paddle. Wash both the pan and paddle with 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. The bread pan is dishwasher safe.

- 3. Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water or any other liquid.
- 4. Interior:** Gently wipe the interior of the baking chamber with a damp cloth to remove any crumbs or spills.
- 5. Storage:** Ensure all parts are clean and dry before storing the bread maker in a cool, dry place.

7. 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 or inactive yeast; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (38-43°C); ensure correct ingredient measurements.
Bread is too dense/heavy	Too much flour; not enough liquid; insufficient kneading.	Measure ingredients precisely; ensure correct program selection for dough type.
Bread collapses during baking	Too much liquid; too much yeast; high humidity; over-proofing.	Reduce liquid slightly; ensure correct yeast amount; adjust recipe for humidity.
Machine does not start	Not plugged in; power outage; program not selected.	Check power connection; ensure a program is selected and START/STOP button is pressed.
Kneading paddle stuck in bread	Normal occurrence.	Use the provided hook tool to carefully remove the paddle after the bread has cooled slightly.

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

8. SPECIFICATIONS

Technical specifications for the Nictemaw AM453521 Automatic Bread Maker:

Feature	Specification
Brand	Nictemaw
Model Number	AM453521
Power	500 Watts
Voltage	220 Volts
Capacity	500g / 750g / 900g
Material	Stainless Steel
Dimensions (L x W x H)	36 x 22 x 30 cm
Weight	7.1 Kilograms
Number of Programs	25

9. WARRANTY AND SUPPORT

The Nictemaw AM453521 Automatic Bread Maker is designed for reliability and performance. For specific warranty details, please refer to the warranty card included with your product or visit the official Nictemaw website. Keep your purchase receipt as proof of purchase for any warranty claims.

For technical support, troubleshooting assistance beyond this manual, or spare parts inquiries, please contact Nictemaw customer service through the contact information provided in your product packaging or on the manufacturer's official website.