

## Fornello 8720964581767

# Fornello Bread Maker

**MODEL: 8720964581767**

Instruction Manual

---

## 1. Important Safety Instructions

Please read all instructions carefully before using your Fornello Bread Maker. Keep this manual for future reference.

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep hands, hair, and clothing away from moving parts during operation.
- Do not touch hot surfaces. Use oven mitts when handling the hot baking pan or bread.
- Ensure the bread maker is placed on a stable, heat-resistant surface, away from flammable materials.
- This appliance is for household use only.

## 2. Product Overview

The Fornello Bread Maker is designed for easy and convenient home bread baking. It features a durable stainless steel housing and a ceramic baking pan.



The Fornello Bread Maker, a sleek stainless steel appliance, ready for use on a kitchen counter.

### Components:

- **Control Panel:** Intuitive interface for program selection, settings, and start/stop.
- **Ceramic Baking Pan:** PFAS-free, non-stick, and designed to prevent a hole in the bread.
- **Kneading Paddle:** Detachable paddle for mixing ingredients.
- **Automatic Dispenser:** For adding nuts, seeds, or dried fruits at the optimal time.
- **Lid with Viewing Window:** Allows monitoring of the baking process.

# Fornello

Bij **Fornello**, maken we het eenvoudig en plezierig om thuis vers en gezond brood te bakken. Opgericht door de broers Lars en Steije, combineren onze gebruiksvriendelijke machines kwaliteit, natuurlijke ingrediënten en zorg voor de planeet, zodat elke broodlunch heerlijk is en elk moment in de keuken speciaal!

The Fornello Bread Maker displayed with its accessories, including a metal spoon, measuring cup, oven mitts, and the recipe book.

## 3. Setup and First Use

---

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging. Remove any protective films or stickers.
2. **Initial Cleaning:** Before first use, wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the appliance with a damp cloth.
3. **Placement:** Place the bread maker on a flat, stable, and heat-resistant surface, ensuring adequate ventilation around the unit.
4. **Insert Kneading Paddle:** Place the kneading paddle onto the shaft inside the baking pan.
5. **Insert Baking Pan:** Place the baking pan into the bread maker and turn it clockwise until it locks securely into place.

## 4. Operating Instructions

---

Follow these steps for successful bread baking:

1. **Add Ingredients:** Add ingredients to the baking pan in the order specified in your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure the kneading paddle is correctly installed.



A person carefully pouring flour into the ceramic baking pan of the Fornello Bread Maker.

2. **Close Lid:** Close the lid firmly.
3. **Plug In:** Plug the bread maker into a grounded electrical outlet.
4. **Select Program:** Use the 'Menu' button on the control panel to cycle through the 19 available programs. These include options for basic bread, whole wheat, gluten-free, sourdough, sweet bread, dough, jam, and more.



A detailed view of the bread maker's control panel, showing buttons for menu selection, weight, browning level, and start/stop.

5. **Select Loaf Size:** Use the 'Weight' button to choose your desired loaf size: 500g, 750g, or 1000g.
6. **Select Crust Color:** Use the 'Browning' button to select your preferred crust color: Light, Medium, or Dark.



An image illustrating the three available bread sizes (500g, 750g, 1000g) and three crust color options (light, medium, dark) for the Fornello Bread Maker.

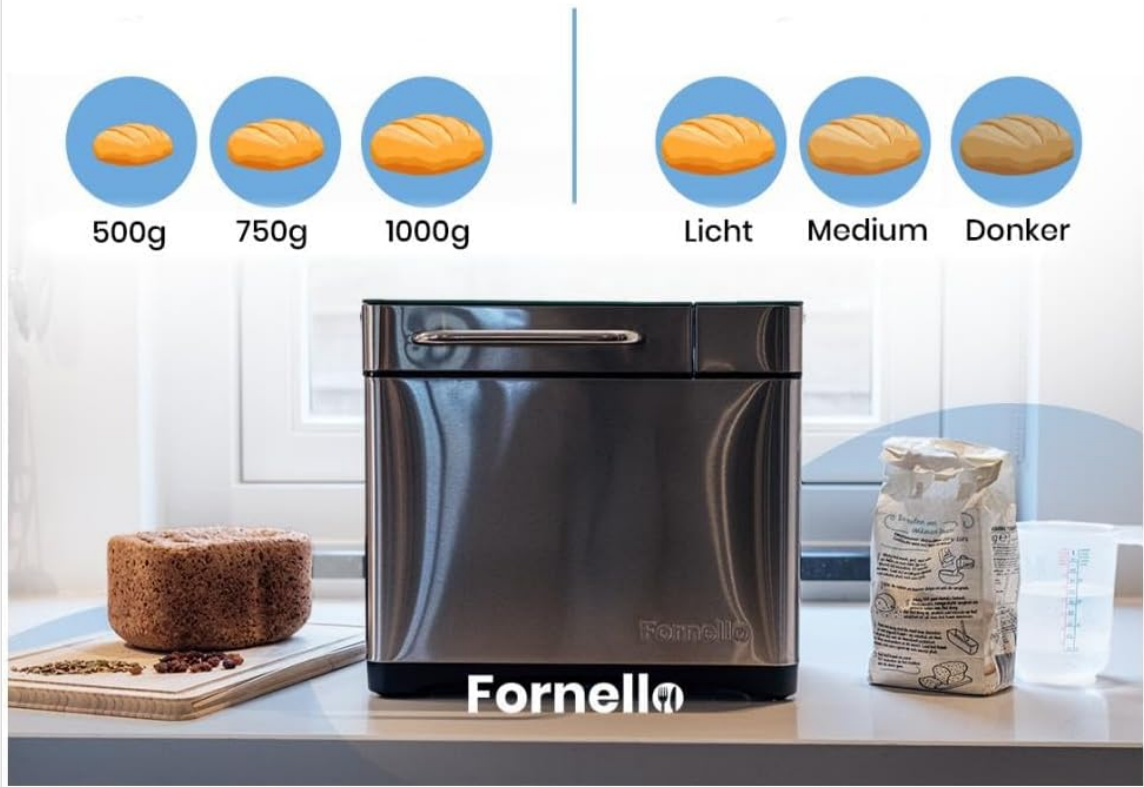
7. **Set Delay Timer (Optional):** If you want to delay the start of the baking process, use the '+' and '-' buttons to set the desired delay time (up to 15 hours). The delay time includes the baking time.
8. **Start Baking:** Press the 'Start/Stop' button to begin the baking cycle. The bread maker will automatically knead, rise, and bake the bread.
9. **After Baking:** Once the program is complete, the bread maker will beep. Unplug the appliance. Using oven mitts, carefully remove the baking pan from the bread maker.



A person wearing an oven mitt carefully lifting the ceramic baking pan with a freshly baked loaf of bread from the Fornello Bread Maker.

10. **Cooling:** Invert the baking pan to release the bread onto a wire rack. Allow the bread to cool completely before slicing for best results. Remove the kneading paddle from the bread if it remains embedded.

# BAK JOUW PERFECTE BROOD



A person holding a perfectly baked loaf of bread, showcasing the even texture and absence of a hole, a benefit of the ceramic baking pan.

## 5. Using the Automatic Dispenser

The automatic dispenser allows you to add nuts, seeds, or dried fruits to your bread at the correct stage of the kneading cycle.

1. Open the dispenser lid located on top of the bread maker.
2. Add your desired ingredients (e.g., nuts, raisins) into the dispenser compartment. Do not overfill.
3. Close the dispenser lid.
4. During the kneading cycle, the dispenser will automatically open and release the ingredients into the dough.

## 6. Recipes and Video Tutorials

Your Fornello Bread Maker comes with a comprehensive recipe book featuring over 27 recipes, including options for sourdough, gluten-free, and whole wheat breads. For additional guidance, scan the QR code in the recipe book or manual to access helpful video tutorials.

Your browser does not support the video tag.

This video provides a visual guide to the key features of the Fornello Bread Maker, including its automatic functions, ease of use, and the quality of the baked bread.

## 7. Maintenance and Cleaning

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

- **Baking Pan and Kneading Paddle:** The ceramic baking pan and kneading paddle are PFAS-free and dishwasher safe. For best results and to prolong their lifespan, hand wash with warm, soapy water and a non-abrasive sponge.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Ensure no crumbs or residue remain.
- **Storage:** Store the bread maker in a dry, clean place when not in use.

## 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.	Check yeast expiry, use lukewarm water (38-43°C), reduce salt.
Bread is too dense	Too much flour, too little liquid.	Measure ingredients precisely, ensure correct liquid-to-flour ratio.
Uneven crust color	Lid not closed properly, uneven heat distribution.	Ensure lid is fully closed. Check for proper ventilation around the unit.
Kneading paddle stuck in bread	Normal occurrence.	Allow bread to cool slightly, then carefully remove the paddle using the provided hook or a non-metallic utensil.

## 9. Specifications

Feature	Specification
Model Number	8720964581767
Brand	Fornello
Voltage	240 Volt
Wattage	1000 Watt
Capacity	1 Kilogram
Item Weight	6.7 Kilograms
Product Dimensions (DxWxH)	24.8D x 34.5B x 31H Centimeters

Feature	Specification
Material	Stainless Steel
Number of Programs	19
Care Instructions	Dishwasher safe (baking pan and paddle)

## 10. Warranty and Support

---

Your Fornello Bread Maker is covered by a manufacturer's warranty. For detailed warranty information, product support, or service inquiries, please refer to the warranty card included in your packaging or visit the official Fornello website. Keep your proof of purchase for warranty claims.