

[Manuals.plus](#) /

› [ProfiCook](#) /

› ProfiCook PC-BBA1282 Stainless Steel Bread Maker Instruction Manual

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ProfiCook PC-BBA1282 Stainless Steel Bread Maker Instruction Manual

Model: PC-BBA1282 | Brand: ProfiCook

INTRODUCTION

Thank you for choosing the ProfiCook PC-BBA1282 Stainless Steel Bread Maker. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

This bread maker is designed for automatic preparation of dough and bread, including kneading, rising, and baking. It features a durable stainless steel housing and a non-stick baking pan.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions carefully before operation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep out of reach of children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug.
- Avoid contact with moving parts.
- Do not use outdoors.
- 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.

PRODUCT OVERVIEW

The ProfiCook PC-BBA1282 bread maker is designed for ease of use and versatility. Key components include:

- **Stainless Steel Housing:** Durable and elegant design.
- **Control Panel with LCD Display:** Electronic interface for program selection, timer settings, and crust browning control.
- **Removable Non-Stick Baking Pan:** For easy bread removal and cleaning, with a capacity of approximately 3.1 liters (for loaves up to 1500g).
- **Viewing Window:** Located on the lid to monitor the baking process.
- **Automatic Ingredient Dispenser:** For adding nuts, grains, and fruits at the optimal time during the baking cycle.
- **Accessories:** Includes measuring cups, measuring spoons, and a dough hook.



Image: Front view of the ProfiCook PC-BBA1282 Stainless Steel Bread Maker.

Brot

Teig

Kuchen
Marmelade



für Brote bis zu **1500g**



Antihftbeschichtete
Backform (herausnehmbar)

Image: The bread maker showing the automatic ingredient dispenser for nuts, grains, and fruits, and the removable non-stick baking pan with 3.1 liter volume, suitable for loaves up to 1500g.

SETUP

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging. Retain packaging for future transport or storage.
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 measuring spoon in warm soapy water, then rinse and dry thoroughly.
3. **Placement:** 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. **Power Connection:** Ensure the voltage of your power supply matches the rating label on the appliance (220-240V, 50Hz). Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Basic Operation

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). Ensure the yeast does not come into direct contact with liquids or salt initially.
3. **Place Baking Pan:** Insert the baking pan into the bread maker and turn it clockwise until it locks into place. Close the lid.
4. **Select Program:** Use the "MENU" button on the electronic control panel to select one of the 13 available programs. The LCD display will show the selected program number and default time.
5. **Adjust Settings (Optional):**
 - **Crust Browning:** Use the "COLOR" button to select light, medium, or dark crust.
 - **Loaf Size/Dough Quantity:** Use the "GRAM" button to adjust the loaf size if applicable for the selected program.
 - **Delay Timer:** Use the "TIME" buttons to set a delay start time (up to 13 hours) if you want the bread to be ready later.
6. **Start Baking:** Press the "START/STOP" button to begin the selected program. The bread maker will automatically perform kneading, rising, and baking cycles.
7. **Add Ingredients (if applicable):** If your recipe includes ingredients to be added later (e.g., nuts, fruits), the bread maker will beep at the appropriate time. Add them to the automatic ingredient dispenser if available, or manually open the lid and add them to the pan.
8. **End of Program:** Once the program is complete, the bread maker will beep and may enter a "Keep Warm" cycle. Press "START/STOP" to cancel the "Keep Warm" function.
9. **Remove Bread:** Carefully remove the baking pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool. If the kneading blade remains in the bread, remove it carefully.

Available Programs

The PC-BBA1282 offers 13 programs and 43 possible combinations for various baking needs:

Elektronisches Bedienfeld (LCD)



Teigmenge variabel einstellbar Timer bis zu 13 Stunden

Image: The electronic control panel displaying the 13 programs for bread, dough, jam, and cake.

- **Basic:** For white and mixed breads, mainly using wheat flour.
- **Fast:** A quicker cycle for basic bread.
- **French:** For light breads made from fine flour, typically with a crispier crust.
- **Ultra Fast:** For very quick bread preparation.
- **Whole Wheat:** For breads using whole wheat flour.
- **Cake:** For baking cakes and quick breads.
- **Dough:** For preparing doughs that will be baked in a conventional oven (e.g., pizza dough, rolls).
- **Bake:** For baking only, useful for additional browning or baking pre-made dough.
- **Sandwich:** For light, fluffy bread suitable for sandwiches.
- **Jam:** For making homemade jams and marmalades.
- **Mix:** For mixing ingredients without kneading or baking.
- **Gluten-Free:** Specifically designed for gluten-free recipes.
- **Custom Program:** Allows for personalized settings.

Vollautomatische Teig- und Brotzubereitung



✓ Kneten

✓ Backen

✓ Aufgehen

Praktischer Zutatenspender
für Nüsse, Körner & Früchte.

Image: The bread maker featuring a timer function for up to 13 hours, allowing you to wake up to fresh bread.

Krustenbräunung einstellbar

hell, mittel, dunkel

25 cm

36 cm

31,5 cm

550 W

Deckel mit
Sichtfenster

Image: Close-up of the electronic control panel (LCD) showing options for variable dough quantity and the 13-hour timer.



Image: The bread maker highlighting adjustable crust browning settings (light, medium, dark) and a lid with a viewing window. Dimensions are also indicated: 36 cm (width), 31.5 cm (depth), 25 cm (height), and 550 W power.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your bread maker.

1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Baking Pan and Kneading Blade:** The non-stick baking pan and kneading blade are dishwasher safe. Alternatively, wash them in warm soapy water, rinse, and dry thoroughly. Avoid using abrasive cleaners or metal scouring pads that could damage the non-stick coating.
3. **Exterior:** Wipe the exterior stainless steel housing with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
4. **Interior:** Wipe the interior of the baking chamber with a damp cloth. Ensure no crumbs or residue remain.
5. **Storage:** Store the bread maker in a clean, dry place when not in use.

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, or incorrect program.	Check yeast expiry date. Use lukewarm water (around 40°C). Reduce salt. Ensure correct program is selected for yeast bread.
Bread is too dense.	Too much flour, too little liquid, or insufficient kneading.	Measure ingredients accurately. Ensure proper liquid-to-flour ratio. Check kneading blade is correctly installed.
Bread collapses during baking.	Too much liquid, too much yeast, or high humidity.	Reduce liquid slightly. Reduce yeast amount. Try a different recipe or adjust for humidity.
Crust is too thick/thin.	Incorrect crust browning setting.	Adjust the "COLOR" setting to light, medium, or dark as desired.
Kneading blade stuck in bread.	Common occurrence.	Allow bread to cool slightly, then carefully remove the blade using the included hook or a non-metallic utensil.

SPECIFICATIONS

Brand	ProfiCook
Model Number	PC-BBA1282 (501282)
Material	Stainless steel and non-stick coating
Capacity	3.1 Liters (for loaves up to 1500g)
Power	550 Watts
Voltage	220-240 V, 50 Hz
Number of Programs	13
Timer	Up to 13 hours delay start
Crust Browning Control	Light, Medium, Dark
Product Dimensions (approx.)	36 cm (Width) x 31.5 cm (Depth) x 25 cm (Height)
Item Weight	6.2 Kilograms
Care Instructions	Removable parts are dishwasher safe

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official ProfiCook website. Keep your proof of purchase for any warranty claims.

Manufacturer: Proficook

ASIN: B0F28TMWSX



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