

Neretva PE9806

Neretva PE9806 Automatic Bread Machine

INSTRUCTION MANUAL

Introduction

Welcome to the world of effortless home baking with your new Neretva PE9806 Automatic Bread Machine. This appliance is designed to simplify the bread-making process, allowing you to enjoy fresh, delicious bread with minimal effort. Please read this manual thoroughly before operating your machine to ensure safe and optimal performance.

Product Overview

The Neretva PE9806 is a versatile bread machine featuring a durable stainless steel exterior and a user-friendly interface. It offers a wide range of programs and settings to cater to various bread types and preferences.

- **Multiple Programs:** Choose from 20 pre-programmed settings for different bread types, cakes, jams, yogurt, and more.
- **Adjustable Loaf Sizes:** Select between 1.0 lb, 1.5 lb, and 2.0 lb loaf sizes to suit your needs.
- **Crust Color Control:** Customize your bread's crust to light, medium, or dark.
- **Non-Stick Ceramic Pan:** The bread pan features a healthy ceramic non-stick coating, ensuring easy release and cleaning.
- **Automatic Dispenser:** An integrated dispenser automatically adds nuts, fruits, or other mix-ins at the optimal time during the baking cycle.
- **Delay Timer:** Program your machine up to 15 hours in advance to wake up to freshly baked bread.
- **Keep Warm Function:** Keeps your bread warm for up to 1 hour after baking.



Image: Two kneading paddles, essential components for mixing dough in the bread machine.

Setup

1. **Unpack:** Carefully remove the bread machine and all accessories from its packaging.
2. **Clean:** Before first use, wash the bread pan, kneading paddle(s), and measuring accessories with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the machine with a damp cloth.
3. **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.
4. **Place Bread Pan:** Insert the bread pan into the baking chamber of the machine. Press down and twist clockwise until it locks securely into position.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet. The machine will beep, and the display will light up.

Operating Instructions

1. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast placed last on top of the dry ingredients, away from liquids and salt).
2. **Close Lid:** Close the lid securely.
3. **Select Program:** Use the 'MENU' button or dial to select the desired program (e.g., Basic Bread, Whole Wheat, Gluten-Free). The corresponding time will appear on the display.
4. **Choose Loaf Size:** Press the 'LOAF' button to select your desired loaf size (1.0 lb, 1.5 lb, or 2.0 lb).
5. **Select Crust Color:** Press the 'COLOR' button to choose your preferred crust color (Light, Medium,

or Dark).

6. **Start Baking:** Press the 'START/STOP/PAUSE' button to begin the baking process. The machine will automatically perform all steps: kneading, rising, and baking.
7. **Delay Timer (Optional):** To use the delay timer, set your program, loaf size, and crust color. Then, use the '+' and '-' buttons to adjust the delay time (up to 15 hours). Press 'START/STOP/PAUSE' to activate the delay.
8. **Important Note:** Do not open the lid during the rising cycles, as this can cause the bread to collapse.
9. **After Baking:** Once the program is complete, the machine will beep. You can remove the bread immediately or allow it to stay in the machine for up to 1 hour with the 'Keep Warm' function.

Maintenance and Cleaning

Regular cleaning ensures the longevity and hygiene of your bread machine.

1. **Unplug:** Always unplug the machine and allow it to cool completely before cleaning.
2. **Remove Bread Pan:** Twist the bread pan counter-clockwise and lift it out of the baking chamber.
3. **Clean Pan and Paddle:** Wash the bread pan and kneading paddle(s) with warm, soapy water. Use a non-abrasive sponge to protect the non-stick coating. For stubborn residue, soak the pan in warm water for 10-15 minutes. Rinse and dry thoroughly.
4. **Clean Interior:** Wipe the interior of the baking chamber with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
5. **Clean Exterior:** Wipe the exterior of the machine with a soft, damp cloth.
6. **Storage:** Ensure all parts are dry before reassembling and storing the machine in a cool, dry place.

Troubleshooting

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

- **Bread Not Rising:** Check yeast expiration date, ensure water temperature is correct (lukewarm, not hot), and verify ingredients are added in the correct order.
- **Bread Collapses:** Too much liquid or yeast, or opening the lid during the rise cycle. Ensure accurate measurements and avoid disturbing the machine during rising.
- **Uneven Crust:** Ensure the bread pan is correctly seated and the machine is on a stable, level surface.
- **Machine Not Starting:** Check power connection. Ensure the lid is fully closed and the bread pan is correctly installed.

For further assistance, please contact Neretva customer support.

Specifications

| Feature | Detail |
|---------|---------|
| Model | PE9806 |
| Brand | Neretva |

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|----------------------|---|
| Programs | 20 (e.g., Basic, Whole Wheat, Gluten-Free, Cake, Jam, Yogurt) |
| Loaf Sizes | 1.0 lb, 1.5 lb, 2.0 lb |
| Crust Colors | Light, Medium, Dark |
| Pan Material | Non-Stick Ceramic |
| Dimensions (Approx.) | 34.3 cm (L) x 30.5 cm (H) x 21.6 cm (W) |
| Color | Silver |

Warranty and Support

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

Thank you for choosing Neretva. Enjoy your homemade bread!