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Elite Gourmet EBM8103CG

Elite Gourmet EBM8103CG Programmable Bread Maker Instruction Manual

Model: EBM8103CG

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your Elite Gourmet EBM8103CG Programmable Bread Maker. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed to simplify the process of baking various types of bread, doughs, and other items at home.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the 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.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

Image: The Elite Gourmet EBM8103CG Programmable Bread Maker, showcasing its sleek grey design and control panel.

ACCESSORIES INCLUDE:

Ceramic Bread Pan

Measuring Cup

Measuring Spoon

**Metal Hook for lifting
out the kneading blade**

Kneading Blade



Image: Included accessories: Ceramic Bread Pan, Measuring Cup, Measuring Spoon, Metal Hook, and Kneading Blade.

Control Panel and Display

The control panel features an LCD display and several buttons for program selection, settings adjustment, and operation control.

19 PROGRAMMABLE MENUS

Multifunctional
and Beginner-Friendly



Image: Close-up of the control panel, highlighting the 19 programmable menu options and control buttons.

- **MENU:** Press to select from 19 preset programs.
- **WEIGHT:** Press to select loaf size (1.0lb, 1.5lb, 2.0lb).
- **COLOR SETTING:** Press to select crust color (Light, Medium, Dark).
- **TIMER +/-:** Adjusts the delay timer for delayed start.
- **START/STOP:** Starts or stops the selected program.

4. BEFORE FIRST USE

1. Unpack the bread maker and all accessories. Remove all packaging materials.
2. Wipe the exterior of the bread maker with a damp cloth.
3. Wash the bread pan, kneading blade, measuring cup, measuring spoon, and metal hook with warm, soapy water. Rinse thoroughly and dry completely.
4. Ensure all parts are dry before assembly and use.

5. OPERATION GUIDE

5.1. Adding Ingredients

The order of adding ingredients is crucial for optimal bread making. Generally, liquids should be added first, followed by dry ingredients, with yeast placed last, separate from liquids and salt.

1. Place the kneading blade onto the shaft inside the bread pan.
2. Add all liquid ingredients (water, milk, eggs, oil) to the bread pan.
3. Add dry ingredients (flour, sugar, salt, dry milk, etc.). Ensure the flour covers the liquid.
4. Create a small indentation in the center of the dry ingredients (do not reach the liquid) and add the yeast.
5. Place the bread pan into the bread maker and turn clockwise until it clicks into place. Close the lid.

You Decide What Goes Into Your Body

Preservative free recipes that you choose to ensure that you and your family enjoy fresh, healthy breads.



Image: Common bread making ingredients such as flour, sugar, eggs, and butter, emphasizing the importance of ingredient selection.

5.2. Program Selection and Settings

After adding ingredients, select your desired program and settings.



3 Loaf Sizes and 3 Crust Settings

Allows you to
customize your bread

Image: Visual representation of the three loaf sizes (1lb, 1.5lb, 2lb) and three crust settings (Light, Medium, Dark) available on the bread maker.

- **Select Program:** Press the **MENU** button repeatedly until the desired program number appears on the LCD display. The EBM8103CG offers 19 programs, including Basic, French, Whole Wheat, Sweet, Gluten-Free, Dough, Jam, Cake, and Yogurt.
- **Select Loaf Size:** Press the **WEIGHT** button to choose between 1.0lb, 1.5lb, or 2.0lb loaf sizes.
- **Select Crust Color:** Press the **COLOR SETTING** button to select Light, Medium, or Dark crust.

5.3. Delay Timer Function

The delay timer allows you to program the bread maker to start at a later time, up to 15 hours in advance. This is useful for having fresh bread ready at a specific time.

- After selecting the program, loaf size, and crust color, press the **TIMER +/-** buttons to adjust the delay time. Each press increases or decreases the total time (including baking time) by 10 minutes.
- Once the desired delay time is set, press **START/STOP**. The timer will count down, and the bread maker will begin operation when the set time is reached.

5.4. Start and Stop Operation

- **To Start:** After all settings are chosen, press the **START/STOP** button once. The bread maker will beep, and the program will begin.

- **To Stop/Cancel:** To stop a program in progress or cancel a delay timer, press and hold the **START/STOP** button for approximately 3 seconds until a beep sounds.

5.5. Keep Warm Function

After the baking cycle is complete, the bread maker will automatically enter a 60-minute “Keep Warm” cycle. This keeps the bread warm and prevents it from becoming soggy. To remove the bread before the Keep Warm cycle ends, simply press and hold the **START/STOP** button for 3 seconds.

6. CARE AND MAINTENANCE

6.1. Cleaning

Always unplug the appliance and allow it to cool completely before cleaning.

- **Bread Pan and Kneading Blade:** Remove the bread pan from the unit. Fill it with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Remove the kneading blade. Wash the pan and blade with a soft sponge. Do not use abrasive cleaners or metal scouring pads, as this can damage the CERALAST™ ceramic coating. Rinse thoroughly and dry.
- **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.
- **Lid:** The lid can be wiped clean with a damp cloth. Do not use harsh chemicals.

6.2. Storage

Ensure the bread maker is clean and completely dry before storing. Store the appliance in a cool, dry place, away from direct sunlight and out of reach of children.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt.	Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Reduce salt amount.
Bread is too dense	Too much flour, not enough liquid, incorrect program.	Measure ingredients precisely. Ensure correct liquid-to-flour ratio. Select appropriate program.
Kneading blade stuck in bread	Common occurrence.	Allow bread to cool slightly. Use the metal hook to carefully remove the blade from the bottom of the loaf.
Machine not starting	Not plugged in, START/STOP not pressed, power outage.	Ensure plug is firmly in outlet. Press START/STOP button. Check household circuit breaker.
Loud noise during operation	Bread pan not properly seated, foreign object.	Ensure bread pan is securely locked in place. Check for any foreign objects inside the pan or unit.

8. PRODUCT SPECIFICATIONS

Feature	Specification
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Feature	Specification
Model Number	EBM8103CG
Brand	Elite Gourmet
Color	Grey
Product Dimensions	9.45"D x 13.98"W x 11.89"H
Wattage	550 watts
Number of Programs	19
Item Weight	8.82 pounds
UPC	717056141990



Image: Diagram illustrating the dimensions of the Elite Gourmet EBM8103CG Bread Maker: 11 inches high, 9.75 inches deep, and 14 inches wide.

9. WARRANTY AND CUSTOMER SUPPORT

Elite Gourmet stands by its products. For warranty information or customer support, please refer to the warranty card included with your purchase or visit the official Elite Gourmet website. Our US-based support team is available to assist with any inquiries via phone, email, or live chat. For further assistance, please contact Elite Gourmet customer service.