

Cuisinart CBK-210 Custom Convection Bread Maker User Guide

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Cuisinart CBK-210 Custom Convection Bread Maker



Product Information

Troubleshooting	Question	Answer
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Why did my dough/bread not rise well?	Humidity and room temperature can greatly affect the results of baked yeast breads. Keep the bread maker away from direct sunlight. If the humidity is especially high, add an additional teaspoon per cup of flour used in the recipe.
Why is my bread sunken/uneven on the top?	Humidity and room temperature can greatly affect the results of baked yeast breads. Keep the bread maker away from direct sunlight. If the humidity is especially high, add an additional teaspoon per cup of flour used in the recipe.
Why does my yeast bread have an underbaked/gummy texture?	The dough was too wet, or possibly does not have enough white flour for gluten development. Add a bit more flour, 1 tablespoon per cup, or reduce the amount of whole-wheat/grain flours in the recipe and substitute white flour.
Why does the interior of my yeast bread have excessive holes?	Double-check the recipe and, if necessary, make changes by either adding a small amount of flour or reducing the yeast slightly.
Why is my yeast bread heavy and dense?	This could be one of a few different issues. The mixture may be too dry as a result of not enough liquid or because lower fat substitutes were used. Another reason may be not using enough yeast. If this is occurring in whole-wheat/grain bread, you may need to use vital wheat gluten to help with the structure of the finished bread.
Why are the corners/edges of the bread full of extra flour/not evenly mixed?	Sometimes ingredients will stick to the corners of the pan, most commonly in the Cake or Gluten Free programs (both have more batter-like consistencies than a dough). Check the bread about 10 minutes into the kneading/mixing time and pause to scrape down if necessary. Lightly coating the bread pan with flavorless vegetable oil will help to prevent this from happening as well.

How do I get the kneading paddle out of the loaf?	There are two options. In most programs, you can remove the paddle after you hear the Remove Paddle signal (prior to the final rise). If this is not an option, or you were not present to remove it, wait until the bread is cooled and then, carefully take out the paddle (use caution because it may be hot).
Why is the unit smoking/producing a burning smell?	Most likely this is from ingredients that fell into the bottom of the bread machine or onto the heating element. If it is excessive, unplug the unit, and once cool, clean the interior of the unit. Plug the unit back in and resume the program (the program will be stored in memory for a maximum of 15 minutes). In most cases, the smoke/odor will be minimal and it will dissipate.
What do the error codes mean?	Please refer to your Instruction Booklet for information on error codes.
Why did my mix-ins not get dispensed?	Please refer to your Instruction Booklet for information on mix-in dispensing.

Product Usage Instructions

1. Before First Use:

- To remove the bread pan from the unit, lift the handle and turn the pan counterclockwise.
- To insert the bread pan, lower the pan into the unit and turn clockwise.
- To attach the kneading paddle, insert it onto the shaft with the wide base facing down.

2. Operation:

- Add ingredients in the following order: 1. Liquids, 2. Dry ingredients, 3. Yeast/leavening. Make sure to add carefully measured ingredients with the bread pan in place and the kneading paddle inserted.
- Refer to your Instruction Booklet for more detailed information on ingredient measurements and specific programs.

BEFORE FIRST USE

- Remove all packaging and any promotional labels or stickers from your bread maker.
- Be sure that all parts of your new bread maker have been unpacked before discarding any packing materials. (Refer to page 4 of your Instruction Booklet for a list of parts.)
- You may want to keep the box and packing materials for use at a later date.
- Wipe the housing with a damp cloth to remove any dust from the warehouse or shipping.
- Wash the kneading paddle and bread pan with a sponge or damp cloth.

ASSEMBLY

1. TO REMOVE THE BREAD PAN from the unit, lift the handle, and turn the pan counterclockwise.



2. TO INSERT BREAD PAN, lower pan into unit and turn clockwise.



3. TO ATTACH THE KNEADING PADDLE, insert it onto the shaft with the wide base facing down.



OPERATION

1. ADD INGREDIENTS.

With the bread pan in the unit and the kneading paddle in place, add all carefully measured ingredients in this exact order:

1. Liquids
2. Dry ingredients
3. Yeast/leavening

Refer to your Instruction Booklet for more information.

2. SET PREFERENCES.

- **a.** Press MENU to select the program.
- **b.** Press CRUST COLOR to select crust shade.
- **c.** Press LOAF SIZE to select loaf size.
- **d.** Press CONFIRM to confirm the selected settings.

NOTE: For info on additional settings like Auto/Manual Mix-Ins, Custom program Delay Start, and Sound On/Off, refer to the Instruction Booklet.



3. START PROCESS

- **a.** Press START/STOP/PAUSE to begin the program.
- **b.** Press again at any time to pause the program.
- **c.** Press and hold at any time to cancel the program.

4. DURING OPERATION

Ten short beeps will sound when it's time to add optional mix-ins. Ten short beeps will sound before the last rise to let you know the kneading paddle can be removed. NOTE: Both steps are optional. (Refer to pages 11–13 of the Instruction Booklet for a timetable of each program.)

5. END OF CYCLE

An audible tone will sound at the end of the baking cycle and the display will read 00:00.

TO REMOVE BREAD FROM THE PAN

1. Open the lid and with oven mitts, use the pan hook to lift the bread pan handle. Remove the bread pan by turning counterclockwise by the handle.



2. Still wearing the oven mitts, flip the pan upside down. Holding the bottom of the bread pan with one hand, move the handle aside with the other, and shake the pan until the bread is released.



IMPORTANT!

- Do not discard. Read before operating your new Cuisinart®
- Custom Convection Bread Maker. Keep for further reference.

These helpful hints are intended to be a supplement to the Instruction Booklet. In order to ensure proper operation and optimum performance, please read the entire Instruction Booklet.

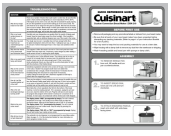
TROUBLESHOOTING

QUESTION	ANSWER
Why did my dough/ bread not rise well?	<p>There are a number of factors that could result in a short rise. Be sure that the yeast is fresh and that all ingredients are at room temperature (75°F to 90°F).</p> <p>If the liquids are too warm or too cold, they will not activate the yeast properly. Be sure the ingredients are put into the baking pan in the correct order. The salt should be as far away from the yeast as possible. Note that not all breads rise as much as others. Whole-wheat or whole-grain breads tend to be shorter than white breads. Also, breads with more sugar or sweeteners, and ones that are enriched with eggs, will be taller than regular white breads.</p>
Why is my bread sunken /uneven on the top?	Humidity and room temperature can greatly affect the results of baked yeast breads. Keep the bread maker away from direct sunlight. If the humidity is especially high, add an additional teaspoon per cup of flour used in the recipe.
Why does my yeast bread have an underbaked/gummy texture?	The dough was too wet, or possibly does not have enough white flour for gluten development. Add a bit more flour, 1 tablespoon per cup, or reduce the amount of whole-wheat/grain flours in the recipe and substitute white flour.
Why does the interior of my yeast bread have excessive holes?	This happens if either the bread is too wet or if too much yeast was used. Double-check the recipe and, if necessary, make changes by either adding a small amount of flour or reducing the yeast slightly.
Why is my yeast bread heavy and dense?	This could be one of a few different issues. The mixture may be too dry as a result of not enough liquid or because lower fat substitutes were used. Another reason may be not using enough yeast. If this is occurring in whole-wheat/grain bread, you may need to use vital wheat gluten to help with the structure of the finished bread.

Why are the corners/ edges of the bread full of extra flour/not evenly mixed?	<p>Sometimes ingredients will stick to the corners of the pan, most commonly in the Cake or Gluten Free programs (both have more batter-like consistencies than a dough). Check the bread about 10 minutes into the kneading/mixing time and pause to scrape down if necessary.</p> <p>Lightly coating the bread pan with flavorless vegetable oil will help to prevent this from happening as well.</p>
How do I get the kneading paddle out of the loaf?	There are two options. In most programs, you can remove the paddle after you hear the Remove Paddle signal (prior to the final rise). If this is not an option, or you were not present to remove it, wait until the bread is cooled and then, carefully take out the paddle (use caution because it may be hot).
Why is the unit smoking/ producing a burning smell?	<p>Most likely this is from ingredients that fell into the bottom of the bread machine or onto the heating element. If it is excessive, unplug the unit, and once cool, clean the interior of the unit. Plug the unit back in and resume the program (the program will be stored in memory for a maximum of 15 minutes). In most cases, the smoke/odor will be minimal and it will dissipate.</p>
What do the error codes mean?	<p>The display shows “HHH” (accompanied by beeps): The unit’s internal temperature is too high. This usually occurs when trying to make two successive loaves. Open the lid and allow the unit to cool for 10–20 minutes. The display shows “LLL” (accompanied by beeps): The unit’s internal temperature is too low to bake bread. Stop the beeps by pressing the START/STOP button.</p> <p>The display shows “EE0, EE1, or “EE2” (accompanied by beeps): Unplug the unit and contact your nearby service center.</p>
Why did my mix-ins not get dispensed?	The automatic mix-ins dispenser is not programmed for every Menu option. (Refer to pages 11–13 of the Instruction Booklet for more information on which programs include mix-ins.

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Documents / Resources

	<p>Cuisinart CBK-210 Custom Convection Bread Maker [pdf] User Guide cbk-210, CBK-210 Custom Convection Bread Maker, Custom Convection Bread Maker, Convection Bread Maker, Bread Maker</p>
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