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# Kuissential



A (BRIEF) GUIDE  
TO USING YOUR  
BREAD MACHINE

Get Started →

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# IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS!

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Follow all warnings and instructions marked on the product.
3. Unplug this product from wall outlet when not in use and before cleaning. Do not immerse appliance in water or other liquid. Use a soft sponge and mild detergent when cleaning the inside of the pan or kneading paddle. The cabinet may be cleaned with a cloth, dampened with a mild soap and water solution.
4. Do not touch hot surfaces. Use mitts when handling hot materials, and allow metal parts to cool before cleaning.
5. Close supervision is necessary when any appliance is used near children.
6. Do not allow anything to rest on power cord. Do not plug in cord where persons may walk on, or trip over it.
7. Do not operate any appliance with a damaged cord or plug. Refer servicing of appliance to an authorized Kuissential service center if the unit should malfunction or be damaged in any manner.
8. This appliance is not intended for commercial use. It is for household use only.
9. The use of attachments not recommended by manufacturer may cause damage or injury.
10. Avoid contacting moving parts.

11. Do not use outdoors. Do not use appliance for other than intended use.
  12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
  13. Do not place on or near a hot gas or electric burner, or in a heated oven.
  14. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
  15. The unit may vibrate or move during the kneading process. Do NOT place the unit near the edge of a countertop. Place the unit securely where movement of the unit will not cause it to fall off the countertop.
  16. Always operate the bread machine on a dry and flat surface.
  17. Do not place the appliance near any inflammable materials, explosive and/or self-igniting gases.
  18. Appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
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#### NOTE:

- A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords may be used if care is exercised in their use.
- C. If extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized

outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## WARNING

Always take the bread pan out before adding the ingredients. This is to make sure that no ingredients touch the heating element. If ingredients touch the heating element they can catch fire during the baking process.

Do not use ingredients for larger than the machine's capacity. The dough can spill over and touch the heating element which can cause a fire.

Make sure the ventilation slits on the appliance are not covered.

## *THANK YOU FROM KUISENTIAL*

*Thank you for purchasing our Bread Machine. We are a young company and your business means a lot to us.*

*This instruction manual will help teach you how to use your new machine.*

*Please make sure to read it before you use it for the first time.*

*If you have any questions or problems please check out [Kuisessential.com](http://Kuisessential.com) or email [Team@Kuisessential.com](mailto:Team@Kuisessential.com) and we promise to help you out.*

*Thanks again. We hope you love your new Bread Machine!*

*-Team Kuisessential*



# TABLE OF CONTENTS

OVERVIEW	1
HOW TO USE YOUR BREAD MACHINE	3
The LCD Display	4
Memory Function	5
Display Window	5
The Baking Programs	6
Keep Warm Setting	7
Adding Fruits/Nuts and Auto Dispense	7
Setting the Delay Timer	8
BREAD BAKING	9
Ingredients Order	10
How to set up your bread machine	10
Taking out the Bread	11
BREAD BAKING TIPS	13
CLEANING AND CARE	21

# OVERVIEW



1. Appliance Lid
2. Auto Dispenser
3. Bread pan
4. Kneading Paddle
5. Housing
6. LCD Display
7. Measuring Cup
8. Measuring Spoon (Teaspoon and Tablespoon size)
9. Lid Removal Hinge

Be sure your box includes ALL these parts. If you are missing any of the included parts please send an email to [Team@Kuisential.com](mailto:Team@Kuisential.com) and we will take care of you!



# HOW TO USE YOUR BREAD MACHINE

BEFORE FIRST USE, UNPACK THE APPLIANCE AND DISPOSE OF THE PACKAGING MATERIAL. WIPE THE BREAD PAN, KNEADING PADDLE, AND OUTER SURFACE OF THE MACHINE WITH A DAMP CLOTH. DO NOT USE ANY ABRASIVE SCRUBBERS OR CLEANING POWDERS. REMOVE THE PROTECTIVE FILM ON THE CONTROL PANEL.

# HOW TO USE YOUR BREAD MACHINE



## THE LCD DISPLAY

- **MENU** - Press the MENU button to choose which preset you would like to use. The LCD will show the Display Number of the selected program.
- **DISPLAY NUMBER** - The number on the LCD screen in the upper left corner shows you which program is selected.
- **LOAF** - Press the LOAF button to choose between 1.5lbs, 2lbs and Auto-Dispense mode. Auto-Dispense will be a 2lb loaf with ingredients automatically added during the cycle. Note: Dough, Cake, Jam, and Bake do not have options for size because it is not needed on these settings.
- **COLOR** - Press COLOR to choose between Light, Medium, and Dark crust. Note: Dough, Cake, Jam, and Bake do not have options for crust color because it is not needed on these settings.
- **THE DISPLAY TIME** - The time shown on the LCD screen will be how long is left in the program.
- **"TIME" + and "TIME -"** - Press these buttons to set the delay timer on the machine. The Display Time will tell you how many

hours and minutes are left before the loaf will be ready. For example, if you want your loaf to be ready in 8 hours, press TIME + until the Display Time reads 8:00.

- PROGRESS INDICATOR - An arrow will light up on the LCD to show which stage of the cycle you are in. The stages are KNEAD 1, RISE 1, KNEAD 2, RISE 2, RISE 3, BAKE, KEEP WARM.
- START/STOP - Press START/STOP to start and stop the program or to delete a set timer. To finish a program and cancel the settings, hold START/STOP for 2 seconds until you hear one long beep. Note: Don't press stop if you just want to check on the bread. To check the bread, you can open and close the lid.

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## THE MEMORY FUNCTION

If the power goes out while in operation and turns on within 10 minutes the bread machine will continue from the same point where it left off. Please note that this does not apply when the program is cancelled by holding STOP for 2 seconds.

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## THE DISPLAY LID

You can check the baking process through the display window that is under the top flap.



# THE BAKING PROGRAMS

## PROGRAM 1: BASIC

This program bakes white and mixed breads mainly consisting of classic bread flour. The bread will have a crispy crust.

## PROGRAM 2: FRENCH

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

## PROGRAM 3: WHOLE WHEAT

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy.

## PROGRAM 4: SWEET

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. This bread will be light and airy because it has a long rising phase.

## PROGRAM 5: RAPID

This program has the fastest

Knead, Rise, and Bake time. It can be used when you are in a hurry.

## PROGRAM 6: MULTIGRAIN

This program is for white and mixed breads mainly consisting of wheat flour, rye flour or multigrain. The bread will have a compact consistency.

## PROGRAM 7: SANDWICH

A preset for light breads made from fine flour that would be good for making a sandwich.

## PROGRAM 8: GLUTEN-FREE

This program is used if you are making gluten free bread.

## PROGRAM 9: DOUGH

This program is used to prepare dough. In this program no baking is done.

## PROGRAM 10: CAKE

This program has kneading and baking phases and can be used to make a cake.

## THE BAKING PROGRAMS (CONT...)

### PROGRAM 11: JAM

This is a program to make jams and chutney.

### PROGRAM 12: BAKE

This program only does baking. It can be used to bake your bread a little more if it was too light or not baked through. There is no kneading or resting in this program.

### PROGRAM 'HOME-MADE'

Press the "Home Made" button to access this setting. The display number will read "P". All cycles in this program can be customized.

Once the Home Made setting has been pressed, click the Home Made button again to set the Knead 1 time. The Display Time will be flashing and you can press Time + or Time - to set the time. When the desired time for that cycle is chosen, press Home Made to save it. Pressing Home Made another time will move you on to the next step in the cycle.

Repeat the process until the times for Knead 1, Rise 1, Knead 2, Rise 2, Rise 3, and Bake have been set.

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## THE KEEP WARM FUNCTION

After the baking cycle has completed, your machine will switch to Keep Warm for about an hour. This prevents the bread from becoming too moist.

You can stop the Keep Warm setting early by holding Start/Stop for 2 seconds until you hear a long beep. Unplug the machine when you are finished.

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## ADDING FRUITS/NUTS AND AUTO-DISPENSE MODE

If your recipe calls for fruits and nuts, do not add them at the beginning with all the other ingredients. The machine will start

## ADDING FRUITS/NUTS... (CONT...)

beeping after the Knead cycles to signal it is time to open the lid and add the fruits and nuts.

You can also use the Auto-Dispenser by selecting this option using the LOAF button. Lift the top flap found on the lid, make sure the bottom of the dispenser is closed, and add the fruits and nuts (do this after adding the main ingredients to the bread pan). Make sure to cut the fruits and nuts into small pieces so they do not get stuck. The default size for Auto-Dispense is 2 pounds.

Please note, the adding fruits/nuts alarm and Auto-Dispense Mode only work on programs 1-8 because 9-12 do not use fruits and nuts.

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## SETTING THE DELAY TIMER

When you select the program you will be using, the Display Timer will show you how long it will be before the machine is finished. For example, if the Display Timer reads "2:40" it will be done in 2 hours and 40 minutes.

You can set the machine to be finished at a later time by using the Delay Timer. This is done by pressing the "Time +" and "Time -" buttons.

Let's say it is 9:00AM and you want your bread to be done at 5:00pm. All you need to do is press "Time +" until the display time reads "8:00" which means the machine will be finished in 8 hours.

The maximum delay time is 13 hours.

Note: Do not use the Delay Timer when using ingredients that can spoil such as eggs, milk, cream or cheese.

# BAKING BREAD

## BEFORE YOU START BAKING:

- READ ALL WARNINGS AND SAFETY INSTRUCTIONS FOUND IN THIS MANUAL BEFORE USING THE BREAD MACHINE!
- ALWAYS TAKE THE BREAD PAN OUT BEFORE ADDING THE INGREDIENTS. THIS IS TO MAKE SURE THAT NO INGREDIENTS TOUCH THE HEATING ELEMENT. IF INGREDIENTS TOUCH THE HEATING ELEMENT THEY CAN CATCH FIRE DURING THE BAKING PROCESS.
- DO NOT USE INGREDIENTS FOR LARGER THAN THE MACHINE'S CAPACITY. THE DOUGH CAN SPILL OVER AND TOUCH THE HEATING ELEMENT WHICH CAN CAUSE A FIRE.

# BREAD BAKING

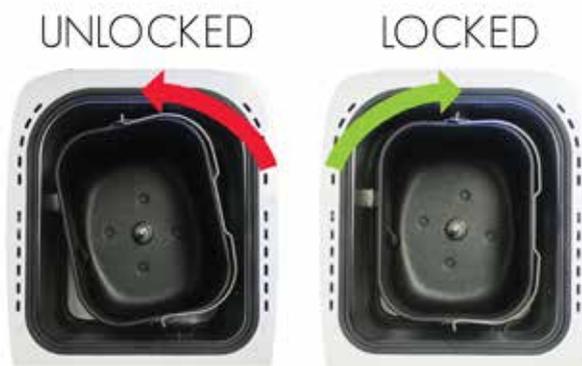
## INGREDIENTS ORDER

It is important to keep the yeast separate from the liquid and salt until the bread-making process has begun. This is particularly important when the dough will not be mixed for several hours.

When adding your ingredients, unless the recipes specifies otherwise it is usually best to add liquids first, followed by the dry ingredients, then make a small well for the yeast to go in to without letting it touch the water, this way the yeast will not start to activate until the machine starts.

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## SETTING UP YOUR BREAD MACHINE AND BAKING



1. Pull the bread pan upward out of the machine by first turning it slightly counter clockwise to unlock it.
2. Insert the kneading paddle onto the drive shaft in the bread pan. Make sure it is firmly in place. Tip: add some butter or oil to the kneading paddle so it is easy to remove from the bread when it is finished.
3. Put in the ingredients in the proper order (see above). Make sure the yeast doesn't touch salt or liquid!
4. Put the bread pan back in the machine slightly off center and turn clockwise to lock it in place.

## SETTING UP YOUR BREAD (CONT...)

5. Close the bread machine lid.
6. If you are using the auto-dispenser, put those ingredients in the auto dispenser found under the top flap and close the top flap.
7. Plug in the machine and select the program you want to use by pressing MENU.
8. Choose the color of the bread by pressing COLOR.
9. If you want to use the delay timer, set the timer now. The max delay is 13 hours.
10. Press START to begin the program. The machine will go through the different cycles until your bread is ready. You can watch through the window found under the top flap. You can also open the lid during the knead phase and when the auto-dispense alarm sounds. If you open the lid during the rise phase, do not leave it open for long because the machine will lose the warm air required to make the dough rise properly. Don't open the lid during the baking phase or the bread can collapse!

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## TAKING OUT THE BREAD

When taking out the bread pan, always use pot holders or oven gloves. Remove the bread pan from the machine by turning the bread pan slightly counter clockwise and then lifting up. Hold the bread pan tilted and shake lightly until the bread slides out of the bread pan. If the bread does not slip off the kneading paddle, carefully remove the kneading paddle.

Do not use any metal objects that may lead to scratches on the non-stick coating. After removing the bread, immediately rinse the bread pan with warm water. This prevents the kneading paddle from sticking to the drive shaft and also makes cleanup easier.

Let the bread cool 15-30 minutes before eating.

## WARNING

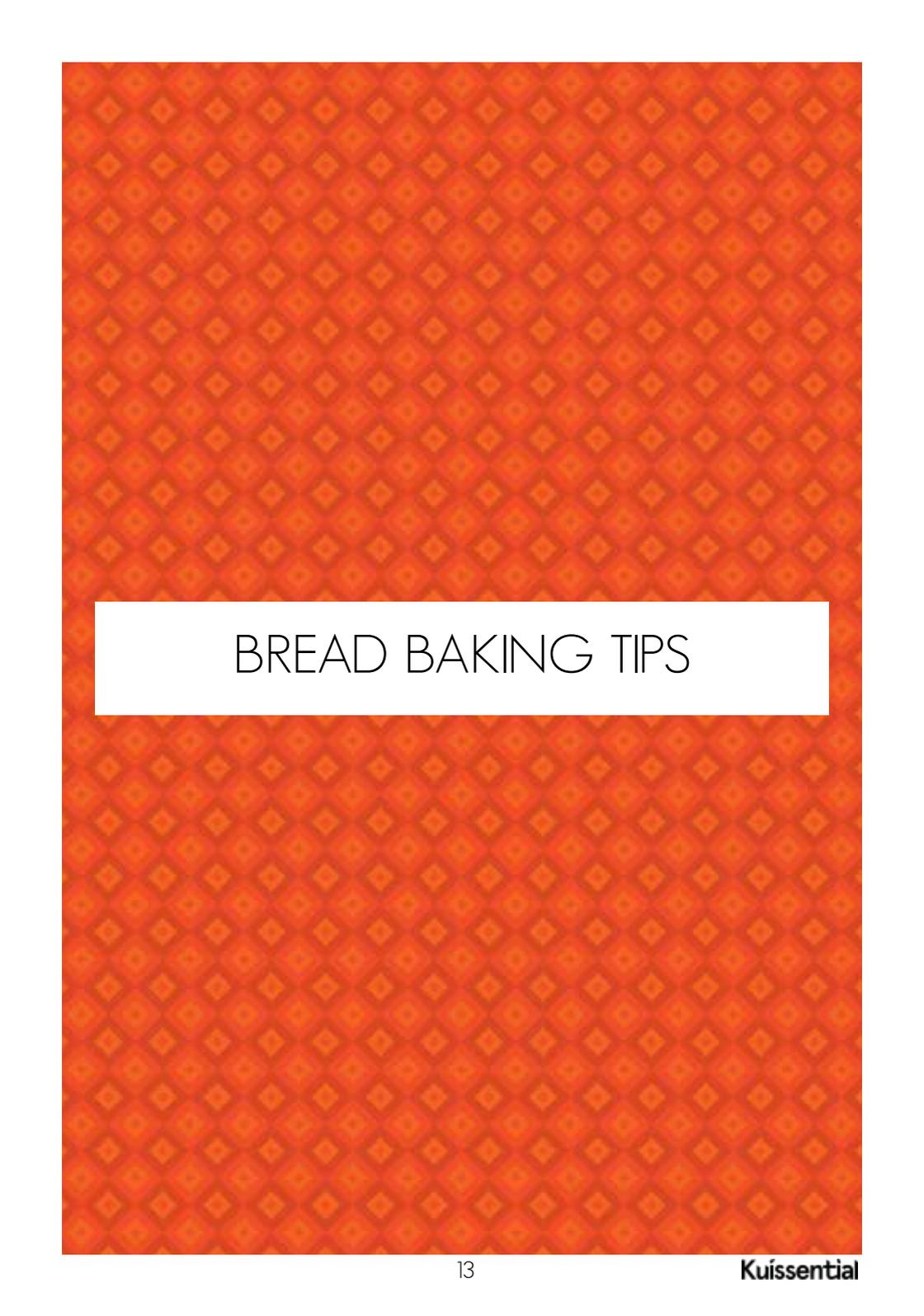
WHEN NOT IN USE, THE APPLIANCE SHOULD NEVER BE PLUGGED IN TO A POWER SOURCE!

## WARNING

If the display shows “H:HH” after the program has been started, it means that the bread machine is too hot to operate and needs to cool down.

Stop the program and unplug the power cord immediately. Open the lid and let the machine cool down completely before trying again.

If the display shows “L:LL” after the program has been started, it means that the temperature inside of bread pan is too low. This could happen if it is very cold near the bread machine. If this is the case, please move the machine to a warmer spot. If it isn't cold, there is a problem with the machine and you can email [Team@Kuissential.com](mailto:Team@Kuissential.com) and we will help fix it.

The background of the page is a repeating pattern of small, light orange diamonds on a darker orange background. The diamonds are arranged in a grid, creating a textured, quilted effect.

# BREAD BAKING TIPS

# BREAD BAKING TIPS

## INGREDIENTS

### WATER

It is very important to get the amount of water just right because it can make a dramatic difference in the end. Use a measuring cup at eye level to get the level just right. We recommend the water be 80 degrees F when it is placed in the baking pan.

### REFRIGERATED/CHILLED INGREDIENTS

Anything that has been kept chilled will need to be brought up to a temperature that is warm to the touch. Warming it in the microwave for approximately 60 seconds should be enough.

### MILK

Milk is used to enrich the bread and add flavor. Milk powder can be used in place of fresh milk. Do NOT use fresh milk if using the delay timer setting as it may spoil in that time.

### EGGS

Like other chilled ingredients eggs will need to be room temperature. This can be achieved by letting them sit on the counter for 30 minutes or placing them in a bowl of very warm water.

### BUTTER OR BUTTER SUBSTITUTES

Be sure to melt or soften these in the microwave prior to adding to the machine.

### SALT

Do NOT use iodized salt (iodine has an effect on yeast activity and slows the first fermentation). Kosher, Sea salt and non-iodized table salt work well. Salt is important to the bread baking process

## INGREDIENTS (CONT...)

and contributes to its texture, flavor and will prevent it from rising too much. Do not leave salt out, it adversely affects the flavor and also inhibits yeast growth and gluten structure.

### YEAST

Instant Active Dry is the best to use in the bread machine. Be sure the packet is fresh and keep the yeast stored in the refrigerator to ensure it does not get too warm as heat will kill yeast. Yeast will expire/die and you cannot tell simply by visually inspecting. To tell if the yeast is still fresh, pour one teaspoon of the yeast into 1/4 cup of warm water (around 110-115 degrees F), with the addition of one teaspoon of sugar. Put aside for 5-10 minutes. The yeast is dead or no longer activating if a foam is not covering the surface of the water. This means the yeast is failing to ferment. If this is the case, do not use any yeast from that package.

### FLOURS

Bread flour creates a loaf that rises higher and is less dense because of the high gluten content (higher protein=more gluten). All-purpose flour will work, however the loaf created will not be as high and will be a bit denser. Whole Wheat Flour (see notes on whole wheat and whole grain flours) is made by grinding the whole kernel. This includes both the bran and the germ. When using this flour for baking, the end result will be a loaf that is more dense and lower in height, than if using bread flour. Rye contains a small amount of protein, but not enough to for sufficient gluten. When baking breads with rye flours they will be dense.

### SUGARS

There is a wide range of sugars that can be used in bread making. The sugar provides food for the yeast, adds color and texture to the crust and sweetness and flavor to the bread. When adding

## INGREDIENTS (CONT...)

sugar please note that more than 2 tablespoons per cup of flour will slow down the yeasts progress and will inhibit the bread from rising nicely. Liquid sugars (like molasses or honey) will count towards liquids in a ratio.

### HERBS

Herbs (fresh or dried) can be used to add flavor to the bread. Far less is needed if using dried herbs, only 1-2 teaspoons. If using fresh herbs follow the recommendations in the recipe.

### NUTS

Nuts may be added, but be sure to chop them finely. Add only what the recipe calls for. Note that the height of the loaf may be low when adding nuts, this is because the nuts cut the gluten structure. If you add nuts and dried fruits be sure that their total weight does not exceed that of the recommendation of the recipe. Be sure to chop them well because their bulk will interfere with the mixing process.

### FRUITS

Dried fruits are used in some bread recipes. As mentioned in the nuts category, their weight should not exceed the recommendation listed in the recipe. If using fresh fruit, use only as directed, the additional water content will affect the outcome of the volume of the loaf.

### BRAN

Bran may be added to increase the fiber content of the bread. 4-5 Tablespoons is recommended, more will affect the volume and is NOT recommended for an optimal loaf of bread.

## INGREDIENTS (CONT...)

### WHEAT GERM

For a more nutty and earthy flavor, about 4 tablespoons of wheat germ may be added.

### SEEDS

Seeds may be added in for the addition of flavor and texture however be careful when using larger, harder seeds as they may scratch the non-stick coating.

### OTHER INGREDIENTS

Citrus zests and peel, cinnamon, alcohol and extracts all have a retarding effect on the dough. Cinnamon in particular can stop the fermentation process all together. It is best to add these items when in high quantities to fillings or topping where it will not affect the quality of the dough.

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## BAKING WHOLE WHEAT OR MULTIGRAIN FLOURS

When using whole wheat or multigrain flours please note, the quality of these flours can be greatly affected by many factors. The quality of flour is impacted by storage, humidity, temperatures and the growing season of the wheat crop. Occasionally, due to poor weather, the wheat may not have as much gluten forming potential and will not produce flour that is great for an excellent loaf of bread.

In these cases, the bread may simply fail to rise, or fall after rising because of insufficient gluten. If this is the case, the following things may be done to solve the problem.

1. Be sure that 1/8 of the flour used is white bread flour, as opposed to using all whole wheat flour.

## BAKING WHOLE WHEAT OR MULTIGRAIN (CONT...)

2. Reduce the water used in the recipe by 1/8- 1/4 cup, this can be done in addition to tip 1.

If the above still fails to produce a loaf of bread the rises sufficiently reduce the amount of dry yeast by 1 teaspoon.

Please take note that the loaf achieved with the methods above will be smaller.

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## MEASURING

It is essential that the ingredients are measured accurately to achieve optimal results. Be sure to use a liquid measuring cup for liquids and a dry cup for dry ingredients and items like shortening. When measuring dry ingredients it is important to level off the top of the measuring cup with a straight edged spatula or the back of a butter knife.

For the best results it is best to weigh the ingredients out using a kitchen scale. Remember that fluid ounces and dry ounces are not the same and liquids should NOT be weighed on a scale (unless the scale has an option for measuring liquids), but measured in a liquid measuring cup. The only items that should be measured by volume (cups or spoons) when using this method are liquid (as mentioned previously) or very small amounts, such as spices, yeast, salt, etc. When measuring these, use the same method for leveling off as mentioned above.

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## SLICING AND STORING YOUR BREAD LOAF

Let the bread cool before you slice and store it. For best results, use a wire rack.

The best way to slice the bread would be by using a bread knife and cutting like you are using a saw.

To store the bread, let it cool to room temperature and then wrap it in plastic or foil.

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## NOTES

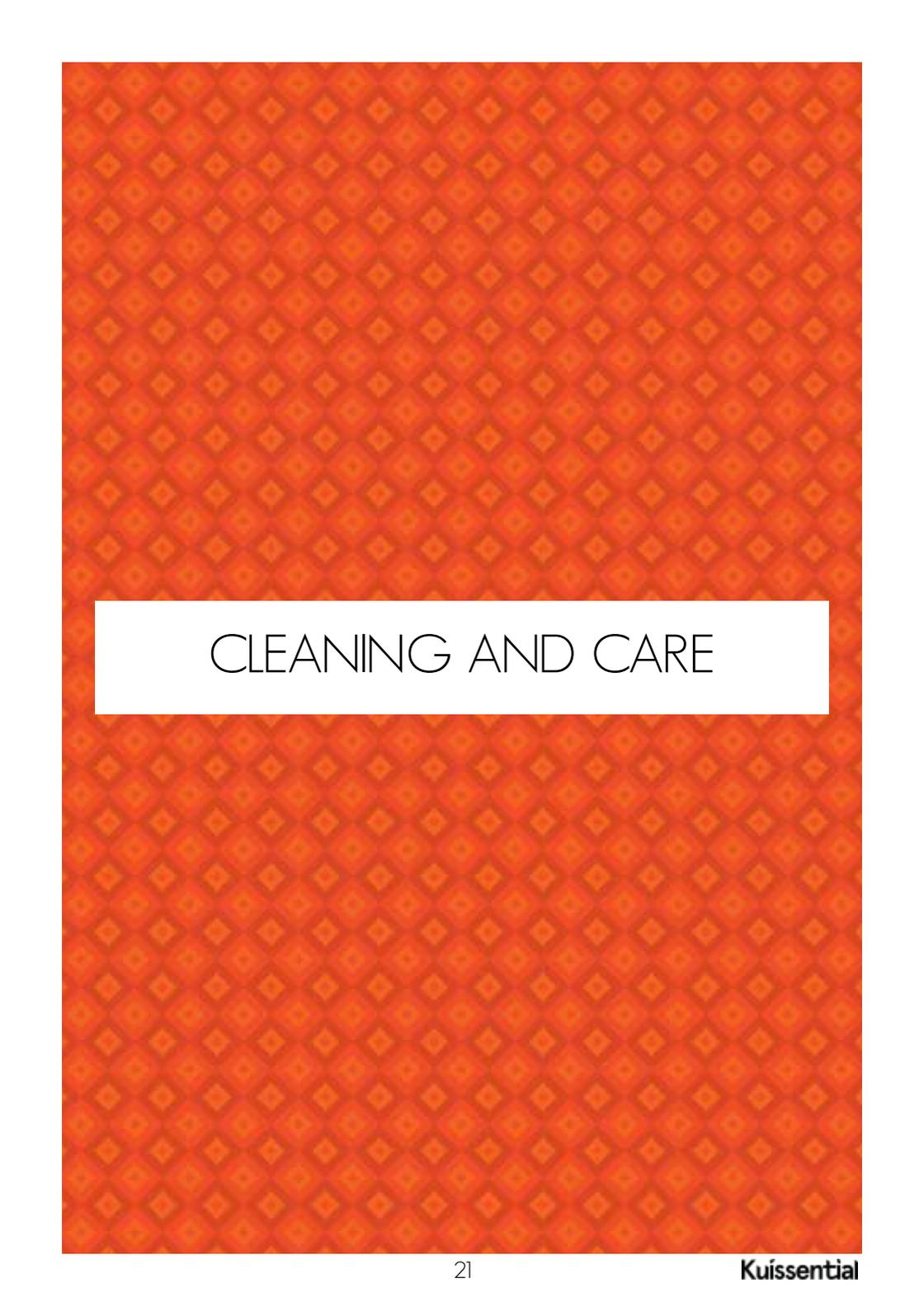
### FOLLOW THE RECIPES AS WRITTEN

For optimal bread, use the ingredients as listed and follow the recipes as they are written.

### ELECTRICAL FLUCTUATIONS

The height, texture and color of the bread will all be affected by electrical fluctuations. It is highly recommended that the bread making unit is used where an electricity supply remains constant.



The background of the page is a repeating pattern of orange diamonds. Each diamond is formed by two overlapping squares, creating a grid of smaller diamonds. The color is a vibrant, slightly dark orange.

# CLEANING AND CARE

# CLEANING AND CARE

After you are finished using the machine, unplug the power cord from the wall and let it cool down before using again.

Keep the bread machine away from splashing water and moisture to avoid electrical shock. Please make sure to read all the Warnings and Safety Instructions.

## WARNING

THE PARTS AND ACCESSORIES OF THE BREAD MACHINE ARE NOT DISHWASHER SAFE.

## CLEANING THE CASING, LID AND BAKING CHAMBER:

After the machine has cooled, remove all particles left behind inside the baking area with a wet cloth or slightly wet sponge.

Wipe the casing and lid with a wet cloth or sponge. The lid can be removed from the housing for easy cleaning. To remove the lid, open it completely and line up the hinges, then lift it up one side at a time.

Make sure the inside area dries fully.



## CLEANING THE BREAD PAN AND KNEADING PADDLE

Before cleaning, remove the bread pan from the machine by turning it slightly counter clockwise to unlock it and then pull up.

Clean the interior of bread pan and kneading paddle with warm soapy water. If the kneading paddle is stuck, fill the bread pan with hot water and let it soak for about 30 minutes.

If the inside of the kneading paddle every gets clogged, you can clean it carefully with a wooden skewer.

Clean the outside of the bread pan with a damp cloth or sponge.

The surfaces of the bread pan and kneading paddle have a non-stick coating. While cleaning, do not use any abrasive detergents, cleaning powders or objects that may cause scratches on the surface. Due to moisture and vapor the surface of various parts may undergo changes in their appearance over a period of time. This does not affect the quality or functional performance of the appliance.

Never immerse the bread pan in water or any other liquid.

## RECIPES

Please visit [Kuisessential.com](http://Kuisessential.com) and click on the 'Bread Machine' product page to see some of our favorite recipes. If you have a good recipe and want to add it to our site please email it to [Team@Kuisessential.com](mailto:Team@Kuisessential.com)!

