

HYGIENIC  
PROCESS

Stainless Steel Body

# ATTA MAKER & BREAD MAKER

Makes Healthy Atta and Bread.

**KENT**  
Smart Chef  
Appliances

HOUSE of PURITY



Fully-automatic Process.



To make Dough.  
Add Water, Atta and Ingredients  
select 9 or 11 menu settings.



To make Bread.  
Add Water, Atta and Ingredients  
select 1 - 5 menu settings.



Multipurpose Appliance  
with 19 Program Menus.





# Welcome to KENT

Dear Customer,

Congratulations on your purchase and welcome to **KENT**!

At the outset, allow us to thank you for your trust in **KENT Smart Chef Appliances**. At KENT, we take pride in our reputation for quality products and industry proven performance. We are certain that you will be more than satisfied with **KENT Atta Maker & Bread Maker's** performance and that it will serve you and your family's need without any compromise.

This guide would help you in getting the best out of your appliance. Please go through the booklet to familiarize yourself with its operation and maintenance.

With its robust quality, you can look forward to years of trouble-free service.

To ensure that the warranty of your appliance is effective, it is important that you fill up the enclosed warranty card and mail it to us within 15 days of purchase.

In case you require any further information, please contact your nearest **KENT** dealer / branch.

Bon Appétit

**KENT RO Systems Ltd.**



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## WHY KENT ATTA MAKER & BREAD MAKER?

We, at KENT have always believed that a clean and healthy life is the right of every individual. This ethos is what made us embark on the journey to develop innovative solutions for purifying the water that we drink, vegetables and fruits that we eat, homes, we live in and air that we breathe.

With use of an innovative technology and supported by a competent service network, we have been able to create a brand which has become synonymous for well-being and health. Continuing the tradition, we now present KENT Atta Maker & Bread Maker for a home-made, hygienic & healthy diet.

We all love chapattis & pooris, but kneading dough for it is a tedious and time consuming job. Moreover, kneading done with bare hands may not be hygienic. KENT Atta Maker & Bread Maker prepares dough for chapattis & pooris in the most hygienic way and without creating any mess.

## FEATURES OF KENT ATTA MAKER & BREAD MAKER

**Snack time becomes fun time.**

- Enjoy fresh and hygienically prepared chapattis & pooris.
- Prepare dough from any kind of flour.

**Automatic mixing & kneading.**

- KENT Atta Maker & Bread Maker automatically mixes and kneads atta for a perfect dough.

**Freshly prepared dough in no time.**

- Knead dough for chapattis & pooris within 15 minutes.

**Adding different ingredients to personalize flavour.**

- Treat yourself to different varieties of bread including French Bread, Wheat Bread, Brown Bread, etc.

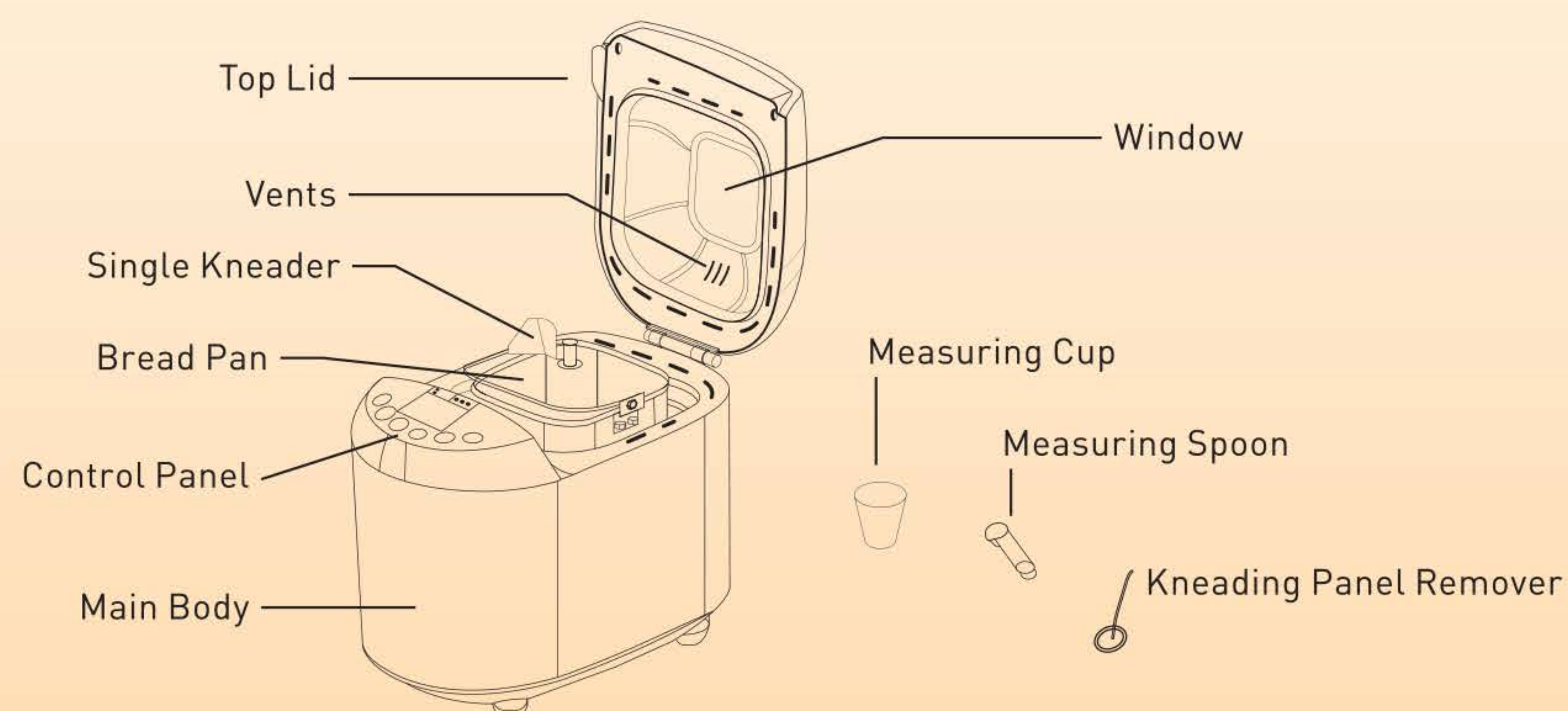
**One touch automatic operation.**

- Its automatic and time based function makes it user friendly.

**Easy to use, clean and store.**

- KENT Atta Maker & Bread Maker is easy to clean and store.

## KNOW YOUR PRODUCT





ITEMS IN THE BOX

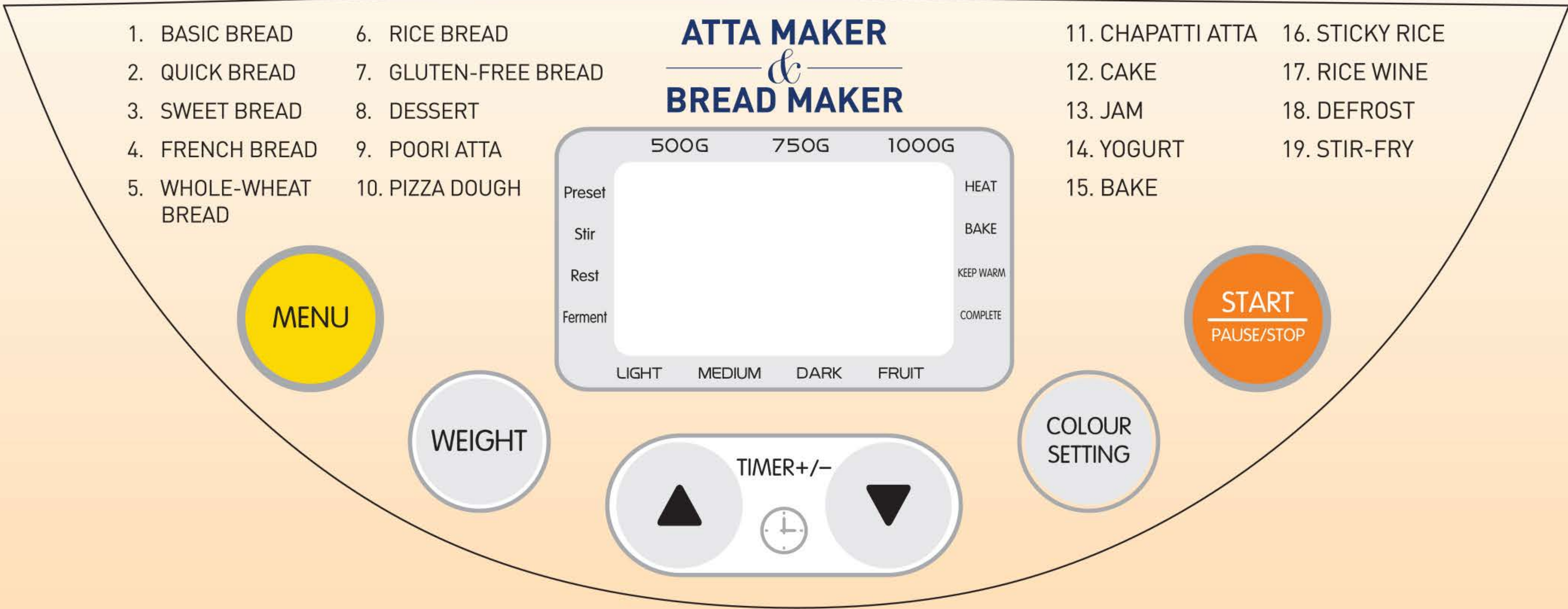
- 1. KENT Atta Maker & Bread Maker : 01
- 2. Instruction Manual : 01
- 3. Measuring Cup : 01
- 4. Measuring Spoon : 01
- 5. Kneading Panel Remover : 01

USING KENT ATTA MAKER & BREAD MAKER FOR THE FIRST TIME






- 1. Remove stickers that can prevent unit operation.
- 2. Check the unit for damages. Do not use in case of any damage.
- 3. Before switching on the appliance, make sure that your home’s main voltage corresponds to the unit’s operating voltage.
- 4. Clean all parts (refer ‘Cleaning & Maintenance’).
- 5. Attach the kneading paddle properly to the bread pan.
- 6. Using the handle, attach the bread pan by turning it anticlockwise.
- 7. Plug in the appliance, set it on the ‘Bake’ mode and bake it empty for 10 minutes. Let it cool and clean all the parts again.
- 8. Dry all the parts and reassemble.
- 9. The appliance is now ready to use.

**Note:** Do not use metal utensils in bread pan. Doing so may damage the non-stick bread pan surface. Ensure sufficient ventilation space for the appliance. Do not place the appliance near the platform edge. Place it in the center.

OPERATIONS PANEL EXPLAINED

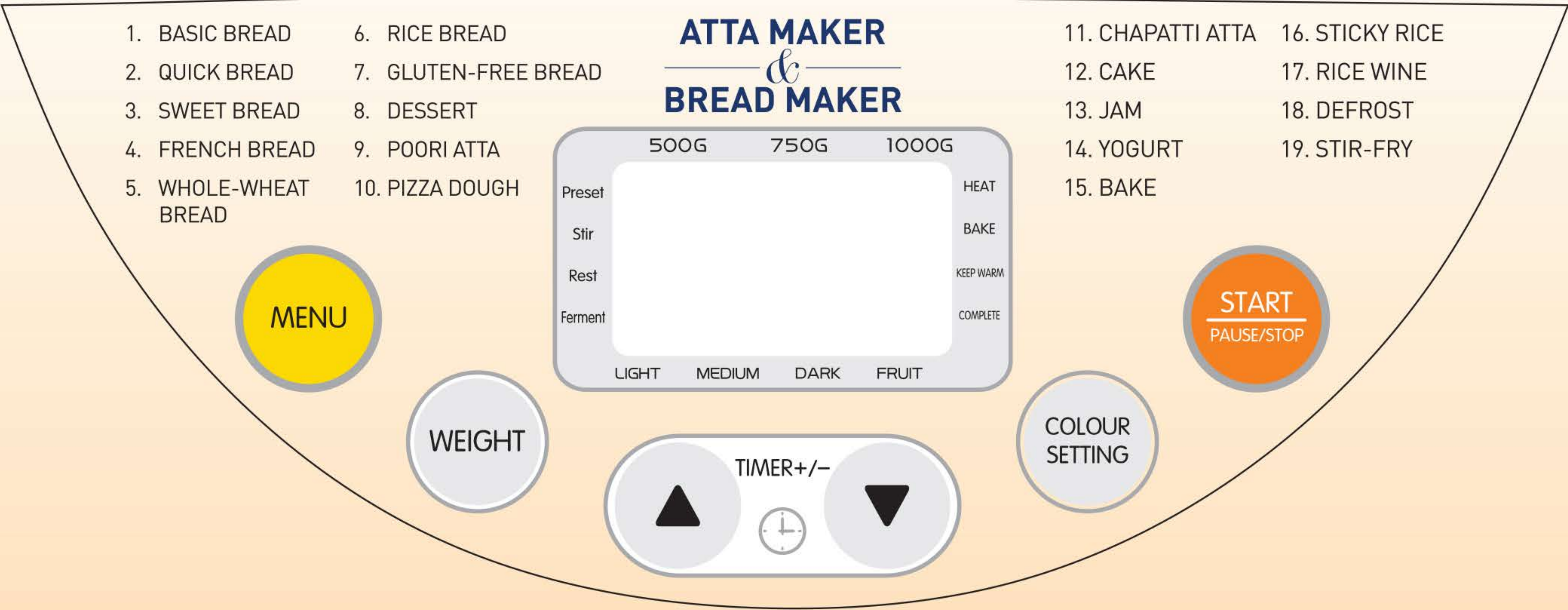




KEY	FUNCTION	
	This key is to Start/Stop or Pause the appliance.	Press the 'Start' key once to start the appliance. To pause, press the key for half a second. To stop or cancel, press key for 3 seconds.
	This key allows to choose between the pre-programmed modes [1-19].	To set the desired mode, press 'Menu' key continuously. The corresponding number against the program would be displayed on the LCD screen.
	This key allows to set the desired weight for the product i.e. 500g, 750g or 1000g.	Press 'Weight' to toggle between and set the desired weight. The chosen weight would be displayed on the LCD screen.
	This key allows to choose between different crust colours i.e. Light, Medium or Dark.	Press 'Colour Setting' key small to toggle and set the desired crust colour. The chosen setting would be displayed on the LCD screen.
	This key allows to increase/decrease the time cycle or start the appliance at a later time.	To set the time or increase/decrease the time cycle press 'Up/Down' key.

### PROGRAM MENU EXPLAINED

To select the desired program, press the ‘Menu’ key continuously till the desired program number is displayed on the LCD screen.





FUNCTION	USAGE
Basic Bread	Makes common type of bread
Quick Bread	Makes bread quicker than basic function
Sweet Bread	Ideal for making bread with additives like fruit juice
French Bread	Ideal for making breads from fine flour
Whole-wheat Bread	For making whole wheat bread
Rice Bread	An ideal setting to make bread from a mix of wheat and rice flour
Gluten-free Bread	For making bread without using Gluten
Dessert	Ideal setting for kneading and baking dessert
Poori Atta	Makes dough for pooris
Pizza Dough	Ideal for making dough for buns & pizza base
Chapatti Atta	Makes dough for chapattis
Cake	Ideal setting for kneading and baking
Jam	An ideal setting for making fresh fruit jams and marmalades
Yogurt	For making yogurts
Bake	Ideally used for extra baking of bread
Sticky Rice	For making rice
Rice Wine	For preparing rice wine
Defrost	For defrosting frozen food
Stir-fry	For baking of nuts

**Tip:** Use French Bread setting while preparing bread, for the best results.



## USING KENT ATTA MAKER & BREAD MAKER

KENT Atta Maker & Bread Maker can only be used when all the parts are correctly installed.

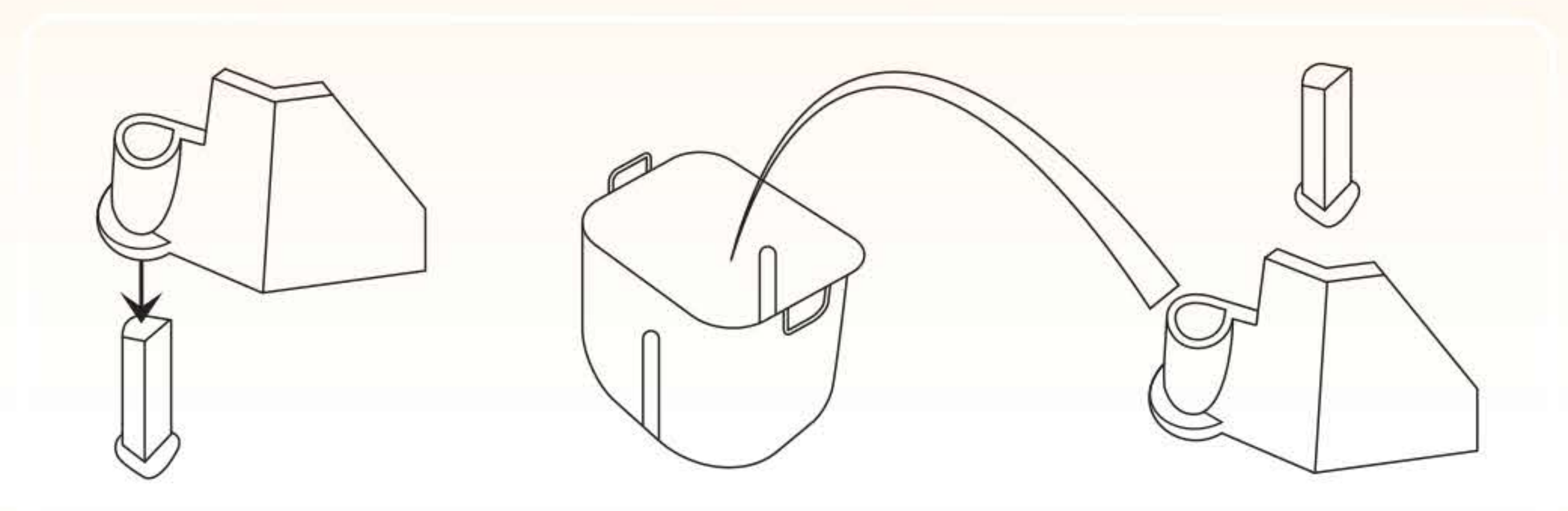
### PREPARING DOUGH FOR CHAPATTI OR POORI:

**STEP 1:** Using the bread pan handle, turn the bread pan anticlockwise and then pull it out.



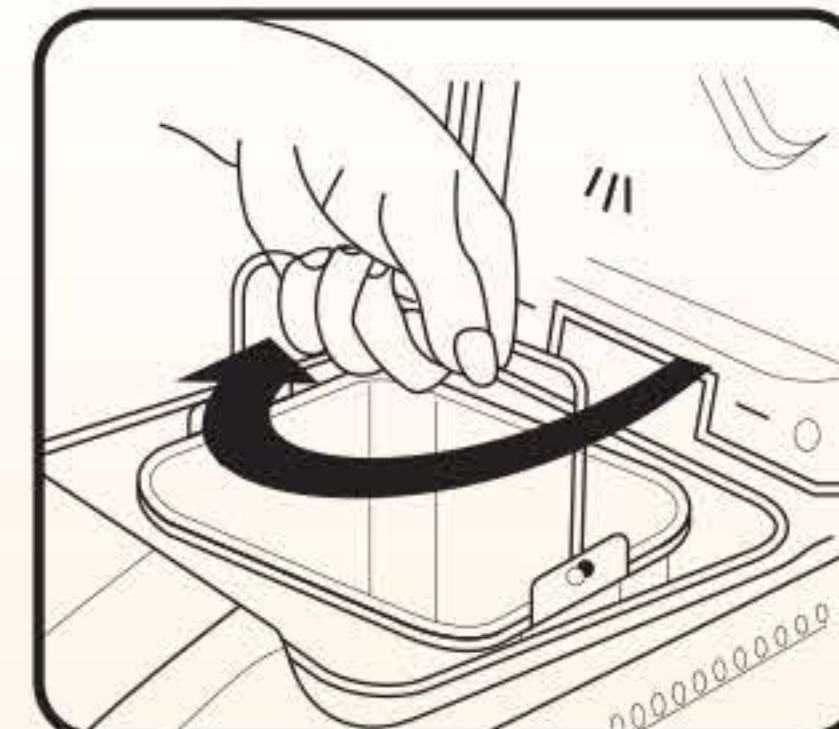
**STEP 2:** Clean bread pan with water and dry with a soft cloth.

**STEP 3:** Attach the kneading paddle to the drive shaft in bread pan.



**STEP 4:** Place the bread pan in the appliance. Ensure that it fits properly. Close the lid.

**Note:** The bread pan must be locked for proper mixing and kneading.



**STEP 5:** Add the desired ingredients as listed in the recipe section.

**Note:** Always add liquids followed by solid ingredients.

**STEP 6:** Plug in the appliance. You will hear a short beep and the appliance would set to default program i.e. 'Program 1'.

**STEP 7:** Press 'MENU' button until the desired program is displayed.  
a) To make dough for 'Pooris', press menu button to select '9'.  
b) To make dough for 'Chapatti', press menu button to select '11'

**STEP 8:** Press the START/STOP button to start program. The appliance will give a single beep and a number will be displayed on the LCD screen. The appliance would start kneading the dough.

**Note:** If 'Delay Timer' is activated, the appliance will not mix ingredients until program is set to begin.

**STEP 9:** Once the process is complete, the appliance will give '10' beeps and it would automatically stop.

**STEP 10:** Unplug it and open the lid. Remove the pan by turning anticlockwise.

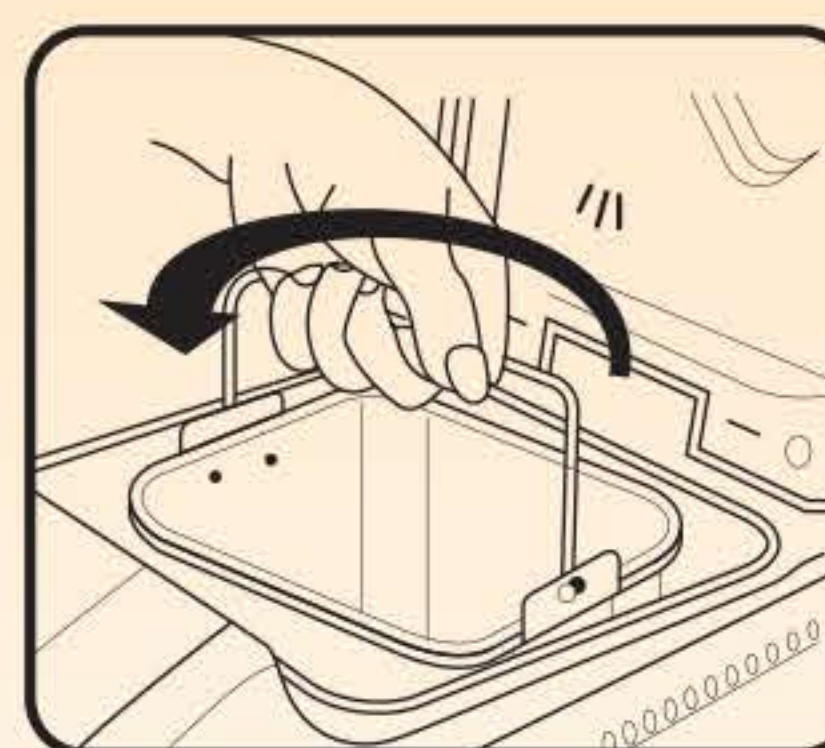
**STEP 11:** Wash the components (refer 'Cleaning & Maintenance' section) and store them dry.

**Note:** Before using the appliance for the first time, it is important to read the instruction manual thoroughly to make yourself fully aware of its functionality.



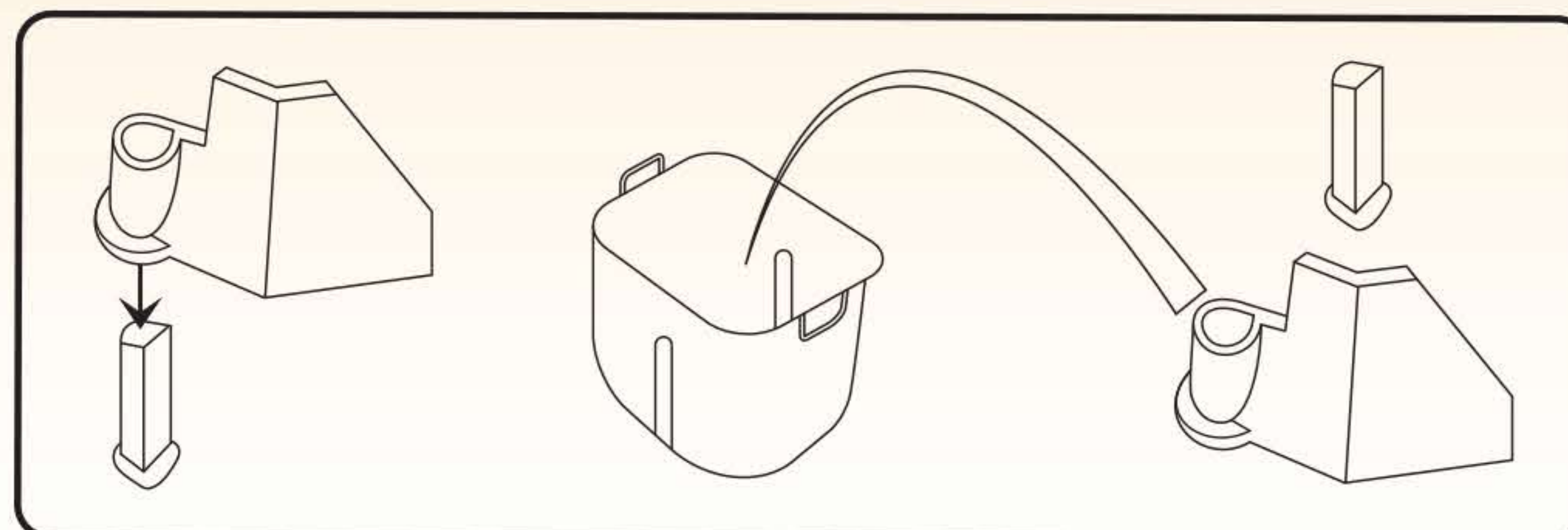
## PREPARING BREAD:

**STEP 1:** Using the bread pan handle, turn the bread pan anticlockwise and then pull it out.



**STEP 2:** Clean bread pan with water and dry with a help of a soft cloth.

**STEP 3:** Attach the kneading paddle to the drive shaft in bread pan.



**STEP 4:** Place the bread pan in the appliance. Ensure that it fits properly. Close the lid.

**Note:** The bread pan must be locked properly for proper mixing and kneading.



**STEP 5:** Add the desired ingredients as listed in the recipe section.

**Note:** Always add liquids followed by solid ingredients.

**STEP 6:** Plug in the appliance. You will hear a short beep and the appliance would set to default program i.e. 'Program 1'.

**STEP 7:** Press 'MENU' button until the desired program is displayed.

**STEP 8:** Press the 'WEIGHT' button to set the desired weight of 500g, 750g or 1000g.

**Note:** WEIGHT function is not available for programs 8 to 19.

**STEP 9:** Press the 'COLOUR SETTING' button to choose between Light, Medium and Dark crust.

**Note:** Colour Setting function is not available for programs 8 to 19.

**STEP 10:** If required, use the 'TIMER' button to increase/decrease the cycle time.

**Note:** Delay function is not available for programs 11 to 19.

**STEP 11:** Press the 'START/STOP' button to start program. The appliance give a single beep and a number will be displayed on the LCD screen. The appliance will start the process of making bread.

**Note:** If 'Delay Timer' is activated, the appliance will not mix ingredients until program is set to begin.

**STEP 12:** Once the process is complete, the appliance would give '10' beeps and will automatically go in 'KEEP WARM' mode. To cancel it, press 'START/STOP' key for 3 seconds.

**STEP 13:** Unplug it and open the lid. Using baking gloves remove the bread pan by turning it anticlockwise.

**STEP 14:** Turn the bread pan upside down and shake gently to extract the bread.



**STEP 15:** Let the bread cool for 20 minutes before slicing it.

**STEP 16:** Use bread knife to make slices.

**STEP 17:** Wash the components (refer 'Cleaning & Maintenance' section) and store them dry.

**Note:** Before using the appliance for the first time, it is important to read the instruction manual thoroughly to make yourself fully aware of its functionality.

## INGREDIENTS AND TIPS

### 1. Bread Flour

Bread flour is the most important ingredient of making bread and is recommended in most yeast-bread recipes. It has a high gluten content (also called refine flour which contains high protein), and keeps the size of the bread from collapsing after rising. Flour varies by region. The gluten content is higher than the all-purpose flour, so it can be used for making bread with larger size and higher inner fibre.

### 2. All-purpose Flour

Flour that contains no baking powder, suitable for 'Quick' breads or bread made with the 'Quick' setting.

### 3. Whole-wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour has higher fibre and nutritional content. Whole-wheat flour is heavier and as a result, loafs may be smaller in size and have a heavier texture. It contains wheat skin and gluten. Many recipes usually combine with whole-wheat flour or bread flour to achieve the best result.

### 4. Black Wheat Flour

Black Wheat Flour, also named as 'Rye Flour', is a kind of high fibre flour, and is similar to whole-wheat flour. To obtain large size after rising, it must be used in combination with high proportion of bread flour.

### 5. Self-rising Flour

Flour that contains baking powder. Use especially for making cakes. Do not use self-rising flour in combination with yeast.

### 6. Corn Flour and Oatmeal Flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are added ingredients of making rough bread, which are used for enhancing the flavour and texture.

### 7. Sugar

Sugar is 'food' for yeast and also increases the sweet taste and colour of bread. It is a very important element for making the bread rise. White sugar is normally used; however, brown sugar, powdered sugar or cotton sugar may also be used in some recipes.



## 8. Yeast

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment. Yeast used in bread making recipes is sold under several different names such as bread machine yeast (preferred), active-dry yeast, and instant yeast. After yeasting process, the yeast produces carbon dioxide. The carbon dioxide then expands the bread and softens the inner fibre.

1 tbsp dry yeast = 3 tsp dry yeast

1 tbsp dry yeast = 15ml yeast

1 tsp dry yeast = 5ml yeast

Before using, check the expiry date and storage time of yeast. Refrigerate immediately after use. The fungus will be killed at high temperature. Usually, the failure of bread rising is caused by bad yeast.

TIP: To check whether your yeast is fresh and active:

(1) Pour 1 cup (237ml) warm water (45-50°C) into a measuring cup.

(2) Add 1 teaspoon (5 ml) white sugar into the cup and stir. Then add 1 tablespoon (15ml) yeast over the water.

(3) Place the measuring cup in a warm place for about 10 min. Do not stir the water.

(4) Fresh, active yeast will begin to bubble or "grow". If it does not, the yeast is dead or inactive.

## 9. Salt

Salt is necessary to improve the bread flavour and crust colour. It is also used to restrain yeast activity. Never use too much salt in a recipe. Bread is larger without salt.

## 10. Egg

Eggs can improve bread texture and make the bread more nourished and larger in size. The egg must be whisked with other liquid ingredients.

## 11. Grease, Butter and Vegetable Oil

Grease can soften the bread and delay storage life. Butter should be melted or cut into small pieces before adding to liquid.

## 12. Baking Powder

Baking powder is used for ultra-fast rising of bread and cake. As it does not need rise time, it produces air to form bubble to soften the texture of bread utilizing chemical principle.

## 13. Baking Soda

It is similar to baking powder. It can also be used in combination with baking powder.

## 14. Water and Other Liquids (always add first)

Water is an essential ingredient for making bread. Water should be at room temperature, ideally between 20°C and 25°C. Some recipes may require milk or other liquids for enhancing bread's flavour. Never use dairy products with the 'Delay Timer' option.



RECIPES

Add the ingredients in the given order.

Menu		Ingredient	Volume	Volume	Volume	Remark
1. Basic Bread		Bread Weight	1000g	750g	500g	
	Sequence	Time	3:05	3:00	2:55	
	1.	Water	320ml	260ml	180ml	
	2.	Salt	2 Spoons	1.5 Spoons	1 Spoon	Put aside
	3.	Sugar	3 Scoops	2. 5 Scoops	2 Scoops	Put aside
	4.	Oil	4 Scoops	3 Scoops	2 Scoops	
	5.	Refine Flour (Maida)	3. 5 Cups/500g	2.75 Cups/ 400g	2.25 Cups/ 300g	
	6.	Instant Yeast	1.5 Spoons	1.25 Scoops	1.0 Spoon	Put on the dry flour. Don't touch with any liquid.
2. Quick Bread		Bread Weight	1000g	750g	500g	
		Time	2:05	2:00	1:55	
	1.	Water	320ml	260ml	180ml	Water temperature 40-50°c
	2.	Salt	2 Spoons	1.5 Spoons	1 Spoon	Put aside
	3.	Sugar	3 Scoops	2. 5 Scoops	2 Scoops	Put aside
	4.	Oil	4 Scoops	3 Scoops	2.5 Scoops	
	5.	Refine Flour (Maida)	3. 5 Cups/500g	2.75 Cups/ 400g	2.25 Cup/ 300g	
	6.	Instant Yeast	3.5 Spoons	3 Spoons	2.5 Spoons	Put on the dry flour. Don't touch with any liquid.



Menu		Ingredient	Volume	Volume	Volume	Remark
3. Sweet Bread		Bread Weight	1000g	750g	500g	
		Time	3:50	3:45	3:40	
	1.	Water	300ml	240ml	160ml	Put aside
	2.	Salt	1 Spoon	0.5 Spoon	0.5 Spoon	
	3.	Sugar	0.4 Cup	0.3 Scoop	0.2 Cup	
	4.	Oil	2 Scoops	1.5 Scoops	1 Scoops	
	5.	Refine Flour (Maida)	4 Scoops	3 Scoops	2.5 Scoops	
	6.	Whole-wheat Bread	3.5 Cups/ 500g	2.75 Cups/ 400g	2. 25 Cups/ 300g	
	7.	Instant Yeast	1.5 Spoons	1.25 Spoons	1 Spoon	Put on the dry flour. Don't touch with any liquid.
4. French Bread		Bread Weight	1000g	750g	500g	
		Time	4:05	4:00	3:55	
	1.	Water	320ml	260ml	180ml	
	2.	Salt	3 Spoons	2. 5 Spoons	2 Spoons	Put aside
	3.	Sugar	2 Spoons	1.5 Spoons	1.25 Spoons	Put aside
	4.	Oil	2 Scoops	1.5 Scoops	1.25 Scoops	
	5.	Refine Flour (Maida)	3.5 Cups/500g	2. 75 Cups/400g	2. 25 Cups/300g	
	6.	Instant Yeast	1.5 Spoons	1.25 Spoons	1 Spoon	Put on the dry flour. Don't touch with any liquid.



Menu		Ingredient	Volume	Volume	Volume	Remark
5. Whole-wheat Bread		Bread Weight	1000g	750g	500g	
		Time	4:05	4:00	3:55	
	1.	Water	320ml	260ml	180ml	
	2.	Salt	1.5 Spoons	1 Spoon	0.5 Spoon	Put aside
	3.	Sugar	3.5 Spoons	3 Spoons	2.5 Spoons	Put aside
	4.	Oil	3 Scoops	2.5 Scoops	2 Scoops	
	5.	Refine Flour (Maida)	1.75 Cups/250g	1.5 Cups/210g	1.25 Cups/160g	
	6.	Whole-wheat Flour	1.75 Cups/250g	1.5 Cups/210g	1 Cup/140g	Put on the dry flour. Don't touch with any liquid.
	7.	Instant Yeast	2 Spoons	1.5 Spoons	1.25 Spoons	Put on the dry flour. Don't touch with any liquid.
6. Rice Bread		Bread Weight	1000g	750g	500g	
		Time	2:05	2:45	2:40	
	1.	Water	200ml	160ml	100ml	
	2.	Salt	2 Spoons	1.5 Spoons	1 Spoon	Put aside
	3.	Sugar	3 Scoops	2. 5 Scoops	2 Scoops	Put aside
	4.	Oil	4 Scoops	3 Scoops	2.5 Scoops	
	5.	Cooked Rice	2 Cups	1.5 Cups	1 Cup	Use cool downed cooked rice
	6.	Refine Flour (Maida)	2 Cups/280g	1.5 Cups/210g	1 Cup/140g	
	7.	Instant Yeast	2 Spoons	1.5 Spoons	1.25 Spoons	Put on the dry flour. Don't touch with any liquid.



Menu		Ingredient	Volume	Volume	Volume	Remark
7. Gluten-free Bread		Bread Weight	1000g	750g	500g	
		Time	3:05	3:00	2:55	
	1.	Water	270ml	210ml	150ml	
	2.	Salt	1.5 Spoons	1 Spoon	0.5 Spoon	Put aside
	3.	Sugar	3.5 Scoops	3 Scoops	2.5 Scoops	Put aside
	4.	Oil	3 Scoops	2.5 Scoops	2 Scoops	
	5.	Flour	2 Cups/280g	1.5 Cups/210g	1 Cup/140g	
	6.	Corn Powder	2 Cups/280g	1.5 Cups/210g	1 Cup/140g	Can replace with oat flour
	7.	Instant Yeast	1.5 Spoons	1.25 Spoons	1 Spoon	Put on the dry flour. Don't touch with any liquid.
8. Dessert		Bread Weight	1000g			
		Time	1:40			
	1.	Egg	2 Pes			
	2.	Milk	1 Cup			
	3.	Cooked Rice	1. 5 Cups			
	4.	Sugar	0.5 Cup			
	5.	Raisin	0.5 Cup			
9. Poori Atta		Time	0:15			
	1.	Water	330ml			
	2.	Salt	As per choice			
	3.	Oil	3 Spoons			
	4.	Whole-wheat flour	3.5 Cups*			

\* Or as desired. In case less flour is used, reduce the quantity of water in same proportion.

\* Ingredients can be adjusted according to your style and taste.



Menu		Ingredient	Volume	Volume	Volume	Remark
10. Pizza Dough		Time	1:30/1000g	1:30/750g		
	1.	Water	330ml	260ml		
	2.	Salt	1 Spoon	1 Spoon		Put aside
	3.	Oil	3 Scoops	2.5 Scoops		
	4.	Refine Flour	4 Cups/560g	2.75 Cups/400g		
	5.	Instant Yeast	1.5 Spoons	1.5 Spoons		Put on the dry flour. Don't touch with any liquid.
11. Chapatti Atta		Time	0:07			
	1.	Water	330ml			
	2.	Salt	As per choice			
	3.	Oil	1/2 Scoop			
	4.	Whole-wheat flour	3.5 Cups*			
12. Cake		Time	2:20			Dissolve sugar in egg and water, mix well by electric egg-beater to a bulk. Put the other ingredients together into bread barrel. then start this menu.
	1.	Water	30ml			
	2.	Egg	3 Nos.			
	3.	Sugar	0.5 Cup			
	4.	Oil	2 Scoops			
	5.	Self-rising Flour	2 Cups/280g			
	6.	Instant Yeast	1 Spoon			
13. Jam		Time	1 :20			Stir till mushy, put water if desired.
	1.	Pulp	3 Cups			
	2.	Starch	0.5 Cup			
	3.	Sugar	1 Cup			

\* Or as desired. In case less flour is used, reduce the quantity of water in same proportion.



Menu		Ingredient	Volume	Volume	Volume	Remark
14. Yogurt		Time	8:00			
	1.	Milk	1000ml			
	2.	Lactic Acid Bacteria	100ml			
15. Bake	1.	Adjust baking temperature by pressing crust Button :100°C (light); 150°C (medium); 200°C (dark), default 150°C				
16. Sticky Rice		Time	1:20			Soak glutinous rice for 30 mins before use with bake and stir
	1.	Water	275ml			
	2.	Glutinous Rice	250g			
17. Rice Wine		Time	36:00:00			Soak in water 30mins before use
	1.	Glutinous Rice	500g			
	2.	Water	Appropriate Amount			
	3.	Distiller's Yeast	1 Spoon (3g)			
18. Defrost		Time	0:30			
	1.					
	2.	Default 30mins; adjustable from 0:10 to 2:00, 10 mins for each pressing				
19. Stir-fry		Time	0:30			
	1.	Peanuts	300g			
	2.	Default 0:30; adjustable from 0:10 to 2:00, +/- 1min for each short-pressing, +/- 10 mins for each long-pressing				

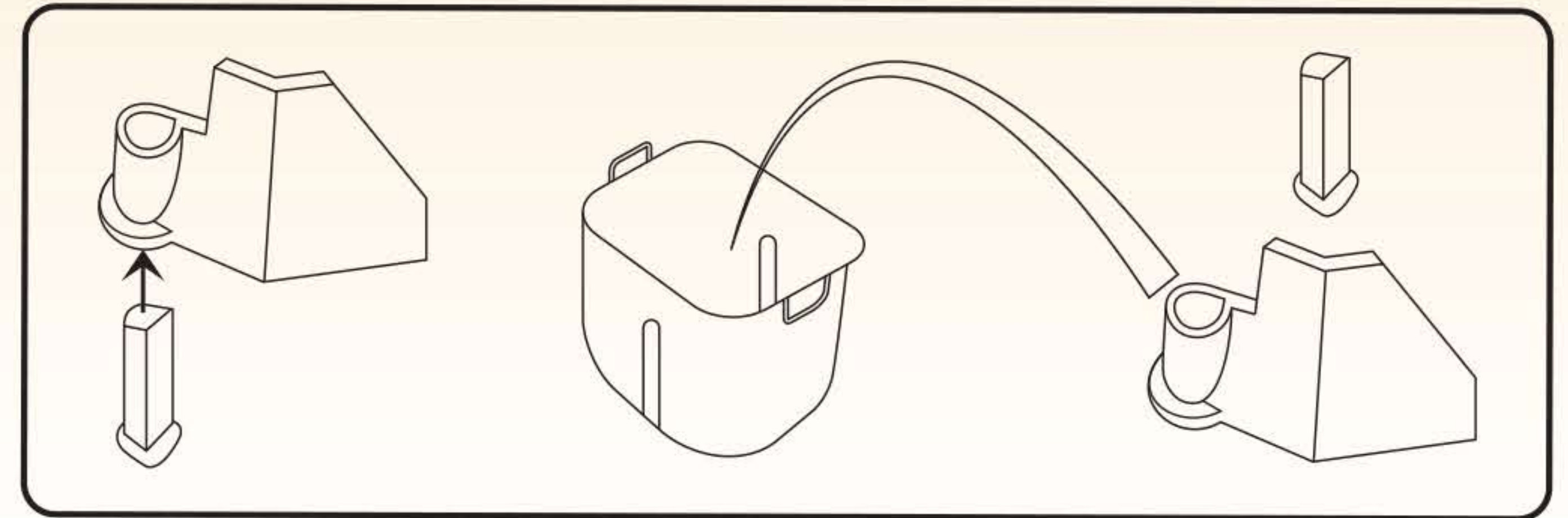


## CLEANING & MAINTENANCE

1. Press the 'ON/OFF' button to turn off the appliance and unplug it
2. Open the lid and remove the bread pan by turning it anticlockwise and lifting it up.



3. Remove the kneading paddle.  
If the kneading paddle is covered in bread or dough, add some water in the pan and let it soak for a while before removing it.



4. Wipe the bread pan from inside and outside using a soft cloth and wash it.
5. Completely dry both, bread pan and kneading paddle, before reinstallation.
6. Use moist cloth to wipe stains on the main unit and top lid.
7. Use a dry cloth to clean the main unit, control panel and the exteriors of the KENT Atta Maker & Bread Maker.
8. Store KENT Atta Maker & Bread Maker in a dry, well ventilated place after use.

**Note:** After cleaning, make sure that all the parts are completely dry before storing it.



## PRECAUTIONS

- Do not disassemble, repair or alter the machine on your own. It may cause appliance failure or breakdown.
- The input voltage must not exceed the rating; it might damage the appliance.
- Unplug before replacing the cleaning/moving the appliance.
- Do not use the appliance with damaged power cord or plug.
- If power cord is damaged, replace it with a genuine KENT spare part.
- Do not install the machine near any heat source, e.g., heater.
- If the machine is not in use for a long time, unplug it.
- Do not sit on, stand on or shake the appliance.
- Do not use the machine when it is in recumbent or inclined position.

## IMPORTANT SAFETY INSTRUCTIONS

When using an electrical appliance, basic precaution should always be followed, including the following:

1. Unplug, when not in use and before servicing.
2. To reduce the risk of electric shock, do not use near or on wet surfaces.
3. Use the appliance only as described in the manual.
4. Do not use the appliance if cord or plug is damaged or worn out. Replace the damaged cord or plug immediately.
5. Do not try to service the appliance on your own. Send it to an authorized service center only.
6. Keep cord away from heated surfaces.
7. Do not unplug the appliance by pulling the cord. Always unplug by pulling the plug and not the cord.
8. To avoid electric shocks, do not use the appliance with wet hands.
9. Keep hair, loose clothing, fingers and all parts of body away from moving parts.
10. Turn all controls off before unplugging.
11. This appliance is suitable for indoor use only.
12. Keep away from children.
13. The appliance is not designed to be used by people, who are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person responsible for their safety uses the product for supervision or guidance.



# TROUBLESHOOTING


PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The appliance does not start.	<ol style="list-style-type: none"><li>1. Power cord not correctly inserted.</li><li>2. Input power supply not as per the recommendations.</li><li>3. Motor failure.</li></ol>	<ol style="list-style-type: none"><li>1. Connect the power cord.</li><li>2. Check if the input voltage is in accordance with the indicated voltage of the product.</li><li>3. Send it to KENT Authorized Service Center.</li></ol>
After connecting properly, the appliance has sound but does not start.	<ol style="list-style-type: none"><li>1. The kneading paddle or the bread pan is not properly assembled.</li><li>2. Appliance is over-loaded.</li></ol>	<ol style="list-style-type: none"><li>1. Ensure the parts have been properly assembled.</li><li>2. Check the quantities you are processing and the processing time.</li></ol>
The indicator light is on, but the unit does not work.	<ol style="list-style-type: none"><li>1. No function key has been selected.</li><li>2. Motor failure.</li></ol>	<ol style="list-style-type: none"><li>1. Press the function key.</li><li>2. Switch off the appliance and unplug it. Go to the nearest KENT Authorized Service Centre for assistance.</li></ol>
The appliance makes a lot of noise, smells, is too hot to touch, gives out smoke, etc.	<ol style="list-style-type: none"><li>1. Motor failure.</li></ol>	<ol style="list-style-type: none"><li>1. Switch off the appliance and unplug it. Go to the nearest KENT Authorized Service Centre for assistance.</li></ol>
Dough is not blending thoroughly.	<ol style="list-style-type: none"><li>1. Bread pan or kneading paddle is not correctly installed.</li><li>2. To many ingredients used.</li></ol>	<ol style="list-style-type: none"><li>1. Ensure that the pan and paddle are properly installed.</li><li>2. Ensure ingredients are measured properly and added in proper order only.</li></ol>
Bread risen too high or pushed lid up.	<ol style="list-style-type: none"><li>1. Ingredients not measured properly (too much yeast ,flour).</li><li>2. Kneading paddle not in bread pan.</li><li>3. Forgot to add salt.</li></ol>	<ol style="list-style-type: none"><li>1. Measure all ingredients accurately and make sure sugar and salt have been added.</li><li>2. Try decreasing yeast by 1/4 teaspoon (1. 2ml).</li><li>3. Check installation of kneading paddle.</li></ol>
Bread does not rise; loaf short.	<ol style="list-style-type: none"><li>1. Inaccurate measurement of ingredients or inactive yeast.</li><li>2. Lifting lid during programs.</li></ol>	<ol style="list-style-type: none"><li>1. Measure all ingredients accurately.</li><li>2. Check expiry date of yeast and flour.</li><li>3. Liquids should be at room temperature.</li></ol>
Baked bread has a crater on top of the loaf.	<ol style="list-style-type: none"><li>1. Dough has risen too fast.</li><li>2. Too much yeast or water.</li><li>3. Incorrect program chosen for the recipe.</li></ol>	<ol style="list-style-type: none"><li>1. Do not open lid during baking.</li><li>2. Select a darker crust option.</li></ol>



PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Crust colour is too light.	1. Opening the lid during baking.	1. Do not open lid during baking. 2. Select a darker crust.
Crust colour is too dark.	1. Too much sugar in the recipe.	1. Decrease sugar amount slightly. 2. Select a lighter crust option.
Bread loaf is lopsided.	1. Too much yeast or water. 2. Kneading paddle pushed dough to one side before rising and baking.	1. Measure all ingredients accurately. 2. Decrease yeast or water slightly. 3. Some loafs may not be evenly shaped, particularly with whole-grain flour.
Loafs made are of different shapes.	1. Varies with the type of bread.	1. Whole-grain or multigrain is denser and shorter than a basic white bread.
Bottom is hollow or there is a hole inside.	1. Dough too wet, too much yeast, no salt. 2. Water too hot.	1. Measure all ingredients accurately. 2. Decrease yeast or water slightly. 3. Check salt measurement. 4. Use room temperature water.
Under baked or sticky bread.	1. Too much liquid; incorrect program chosen.	1. Decrease liquid and measure ingredients carefully. 2. Check program chosen for recipe.
Bread mashes down when slicing.	1. Bread is too hot.	1. Allow to cool on wire rack for 15-30 minutes before slicing.
Bread has a heavy, thick texture.	1. Too much flour, old flour. 2. Not enough water.	1. Try increasing water or decreasing flour. 2. Whole-grain breads will have a heavier texture.



TECHNICAL SPECIFICATION

Model Name	KENT ATTA MAKER & BREAD MAKER
Model Number	116010
Mounting	Pedestal
Net Weight	11 kg
Input Power Supply	Single Phase 220 V AC, 50Hz. 
Product Dimension (mm)	360 (L) x 245 (W) x 300 (H)
Power Consumption	550 W





HOUSE of PURITY



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**KENT RO SYSTEMS LTD.**

E-6, 7 & 8, Sector-59, Noida, U.P.-201309, India.

Ph.: +91-120-3075000

E-mail: [sales@kent.co.in](mailto:sales@kent.co.in) | Website: [www.kent.co.in](http://www.kent.co.in)

**For customer complaints, contact customer care officer at:**

E-6, 7 & 8, Sector-59, Noida, UP-201 309, India. Call: 092-789-12345

E-mail: [service@kent.co.in](mailto:service@kent.co.in) or Visit us at [www.kent.co.in](http://www.kent.co.in)

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