



Imported & Marketed by:  
**KENT RO SYSTEMS LTD.**  
E-6, 7 & 8, Sector-59, Noida, U.P.-201 309, India.

For customer complaints, contact our Customer Care Officer at:  
E-6, 7 & 8, Sector-59, Noida, U.P.-201 309, India.  
Call: 92-789-12345  
E-mail: [service@kent.co.in](mailto:service@kent.co.in) or visit us at [www.kent.co.in](http://www.kent.co.in)

Made in People's Republic of China

# Smart Bread Maker & Atta Maker

Bake healthy breads at home. Knead atta dough as well.



FULLY  
AUTOMATIC  
PROCESS



HANDY  
AND  
PORTABLE



HYGIENIC  
PROCESS

# 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 Smart Bread Maker & Atta 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.**

## TABLE OF CONTENTS

1. Why KENT Smart Bread Maker & Atta Maker?.....	1
2. Features of KENT Smart Bread Maker & Atta Maker.....	1
3. Know your Product .....	1
4. Items in the Box .....	2
5. Using KENT Smart Bread Maker & Atta Maker for the first time .....	2
6. Operations Panel Explained .....	2
7. Program Menu Explained .....	3
8. Using KENT Smart Bread Maker & Atta Maker .....	5
9. Ingredients and Tips .....	7
10. Recipes .....	9
11. Cleaning and Maintenance .....	15
12. Precaution and Safety Measures .....	16
13. Troubleshooting .....	17
14. Technical Specifications .....	19

WHY KENT SMART BREAD MAKER & ATTA 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 the 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 Smart Bread Maker & Atta Maker for a home-made, hygienic & healthy diet.

Kneading atta for chapattis and baking breads at home are often tedious and time-consuming. KENT Smart Bread Maker & Atta Maker is here to make them quick, convenient, and non-messy. Its unique mechanism, coupled with its easy-to-use settings, makes kneading and baking effortlessly simple. That apart, its compact design and lightweight body makes it a super-handy kitchen appliance. Go ahead, enjoy healthy treats at home, every day.

FEATURES OF KENT SMART BREAD MAKER & ATTA MAKER

Snack time becomes fun time.

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

Automatic mixing & kneading.

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

KNOW YOUR PRODUCT



ITEMS IN THE BOX

- |  |      |
|--|------|
| 1. KENT Smart Bread Maker & Atta Maker | : 1N |
| 2. Dough Pan                           | : 1N |
| 3. Measuring Cup                       | : 1N |
| 4. Measuring Spoon                     | : 1N |
| 5. Kneading Paddle Remover             | : 1N |
| 6. Kneading Paddle                     | : 1N |






USING KENT SMART BREAD MAKER & ATTA 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 the 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 anti-clockwise.
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.

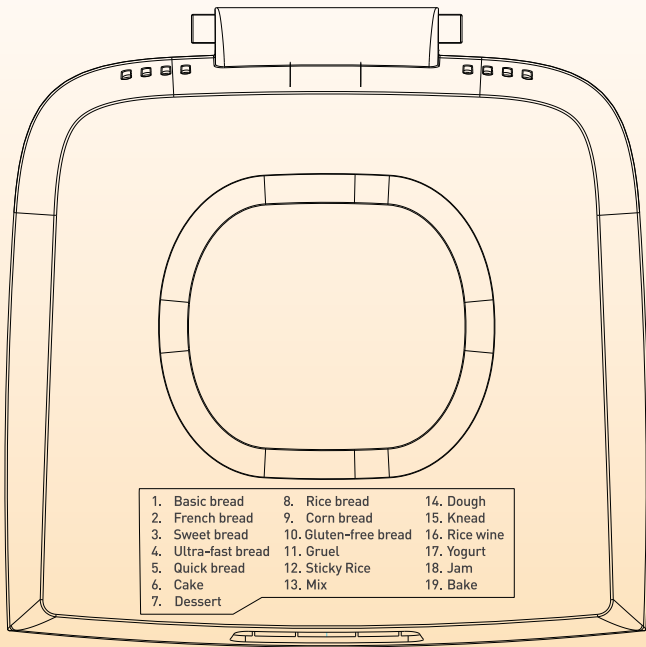
OPERATIONS PANEL EXPLAINED



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 & 700g.	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' key 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.



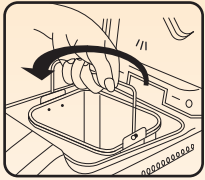
FUNCTION	USAGE
Basic bread	For white and mixed breads, it mainly consists of basic bread flour.
French bread	Not suitable for baking recipes requiring butter, margarine or milk.
Sweet bread	For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar.
Ultra-fast bread	Kneading, rising and baking in a very quickly.
Quick bread	Kneading, rising and baking time is shorter than basic bread but longer than Ultra-fast bread. The bread interior texture is denser.
Cake	Kneading, rising and baking occurs, but rise with the aid of soda or baking powder.
Dessert	Kneading and baking those foods with more fat and protein.
Rice bread	Mix cooked rice into the flour with 1:1 to make the bread.
Corn bread	Mix corn into the flour to make the bread.
Gluten-free bread	Takes longer time to uptake the liquids and have different rising properties.
Gruel	Kneading and stewing to make coarse cereals gruel, e.g. Chinese BaBao gruel.
Sticky rice	Stirring and heating to make glutinous rice ball.
Mix	Stir to let the flour and liquids mix thoroughly.
Dough	Prepares the yeast dough for buns, pizza crust, etc. to bake in a conventional oven.
Rice wine	Rising and baking the polished glutinous rice.
Yogurt	Rising and making the yogurt.
Jam	For making jams from fresh fruits and marmalades from oranges.
Bake	For additional baking of breads is needed because a load is too light or not baked through.

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

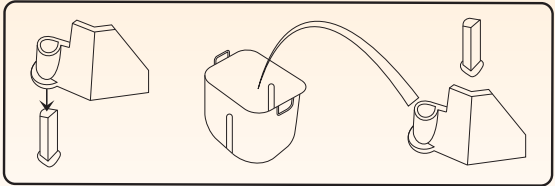
USING KENT SMART BREAD MAKER & ATTA MAKER

Detailed Instructions

1. Using the bread pan handle, turn the bread pan counter-clockwise and then pull it out of the appliance.

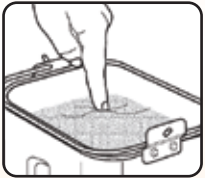


2. Push the kneading paddle onto the drive shaft inside the bread pan.

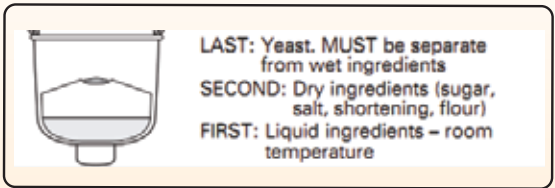


3. Add the ingredients to the bread pan sequentially as listed in the recipe. First, add the liquids, sugar, and salt; then the flour; and last the yeast.

4. Carefully measure and add ingredients to the bread pan in the EXACT order given in the recipe.
5. **NOTE:** Make a small indentation on the top of flour with finger, add yeast into the indentation. Make sure that yeast does not come into contact with salt or liquids.



**TIP:** Pre-measure all ingredients, including add-ins (nuts, raisins) prior to beginning.



6. Place the bread pan into the bread maker and make sure it is firmly locked in place by turning it clockwise. Close the lid.
7. **NOTE:** Bread pan must lock into place for proper mixing and kneading.
8. Plug in the appliance. A beep will be heard and the LCD display will default to Program 1.
9. Press PROGRAM MENU button until your desired program is displayed.
10. Press the WEIGHT button to move the arrow to 500g,750g. (WEIGHT is not an option in program 4,6-7,11-19)
11. Press the COLOR button to move the arrow to desired settings: Light, Medium, Dark crust.(Color is not adjustable in program 4,7,11-19)
12. If desired, set the DELAY TIMER button. Press + and – buttons to increase the cycle time shown on the LCD display. (Delay function is not available in program 7,11,15-19)

13. **NOTE:** Do not use the feature when using dairy, eggs, etc. This step may be skipped if you want the bread maker to start working immediately.
14. Press the START/STOP button once to start program. Bread maker will beep once and “3:00” will be displayed. But the colon between the “3” and “00” don’t flash constantly and the indicator will light up. The kneading paddle will begin to mix your ingredients. If Delay Timer was activated, kneading paddle will not mix ingredients until program is set to begin.
15. For add-ins (fruits, nuts, raisins) the machine will beep ten times. Open the lid and pour your add-ins. (This function is available in programs: Menu1-3,5-6, 8-10) This timing varies by program.
16. Once the process is complete, ten beeps will be heard and shift to the Keep Warm setting for 1 hour. You can press START/STOP button for 3 seconds to stop the process and Keep Warm setting will end. Unplug the power cord and then open lid using oven mitts.
17. Let the bread pan cool down slightly before moving the bread. Use oven mitts, carefully turn the bread pan counterclockwise to unlock and lift up on the handle to remove from the machine.

**Caution:** The Bread pan and bread may be very hot! Always handle with care.

18. Using oven mitts, turn the bread pan upside down(with the bread pan handle folded down) onto a wire cooling rack or clean cooking surface and gently shake until bread falls out. Use a non-stick spatula to gently loosen the sides of the bread from the bread pan.
19. Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter and its recommended to not use kitchen knife or fruit knife otherwise the bread may be subject to deformation.
20. If kneading paddle remains in the bread, gently pull its out using a spatula or small utensil. As the bread remains hot, never use your hand to remove the kneading paddle. When its not in use or when the operation is complete, unplug the power cord.

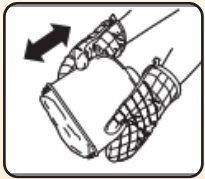
**Note:** Store remaining bread in a sealed plastic bag for up to three days at room temperature. To store for a long time, place sealed plastic bag in refrigerator for up to 10 days.

REMOVING BREAD

Bread pan and baking chamber will be hot and so oven mitts should be used. Remove the bread pan by lifting the handle and turning it counter-clockwise to unlock and pull bread pan straight up from the base of the chamber.

Carefully remove the bread upside down until the bread falls out from the bread pan. Allow it to cool on a wire rack for 10 minutes before slicing and then slice with bread knife.

**TIP:** If kneading paddle comes out in the loaf, remove it with a spatula or small utensil.





INGREDIENTS AND TIPS

1. Bread Flour

Bread flour is the most important ingredients of making bread and is recommended in most yeast-bread recipes. It has high-gluten content (also known as high-gluten flour containing high protein) and this prevents the size of the bread from decreasing after rising. The gluten content is higher than the all-purpose flour, so it can be used for making large sized breads with higher inner fiber content.

2. All-purpose Flour

Flour that contains no baking powder, suitable for “quick “breads or bread made with the Quick settings. Bread flour is better suited for yeast breads.

3. Whole-wheat Flour

Whole-wheat flour is grounded from the entire wheat kernel. Bread made with all or partial whole-wheat flour will contain higher fiber and nutritional content. Whole-wheat flour is heavier and as a result, loaves may be baked in smaller size and have a heavier texture.

It contains wheat skin and gluten. Many recipes are usually combined with Whole -wheat flour or Bread Flour to achieve the best result.

4. Black Wheat Flour

Black Wheat Flour also named as “Rye Flour”, it is a kind of high fiber flour, and it is similar with whole-wheat flour. To obtain the 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 grounded from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

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

8. Yeast

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates that are founded in sugar and flour as nourishment. Yeast used in bread maker recipes will be sold under several different names: Bread machine yeast (preferred) active-dry yeast, and instant yeast.

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and it will soften the inner fiber.

• 1 tbsp dry yeast =3 tsp dry yeast • 1 tbsp dry yeast =9g dry yeast •1 tsp dry yeast =3g dry yeast

Before using, check the expiration date and storage time of yeast. Return to refrigerator immediately after each use, the fungus will be killed at high temperature usually the failure of bread rising is caused by the bad yeast.

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

(1) Pour half cup (120ml) warm water (45-500C) into a measuring cup.

(2) Add 1 tablespoon (13g) white sugar into the cup and stir, then 2 tablespoons (18g) yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. 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 bread’s flavor and crust color. It is also used to restrain yeast activity. Never use too much salt in a recipe. If you are making bread without salt, then it would be in larger size.

10. Egg

Eggs can improve bread’s texture, they make the bread more nourishing and larger in size. The egg must be whisked in with other liquid ingredients.

11. Grease, Butter and Vegetable Oil

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

12. Baking Powder

Baking powder is used for rising the Ultra Fast bread and cake. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread, utilizing the 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 essential ingredient for making bread. Generally speaking, water should be in room temperature between 20°C and 25°C. Some recipes may require milk, or other liquids for enhancing bread flavor. Never use dairy products with the Delay Timer option.

USE EXACT MEASUREMENT

TIPS: One of the most important steps of making good bread is the proper measurement of ingredients. Measure each ingredient carefully and add to your bread pan sequentially as per the given recipe.

It is strongly suggested that use measuring cup or measuring spoon to obtain accurate amount, otherwise the the taste and texture of the bread will be affected.

Adding Sequence

Always add ingredients in the order given in the recipe.

FIRST: Liquid ingredients

SECOND: Dry ingredients

LAST: Yeast

The yeast should only be placed on the dry flour and never come in contact with the liquid or salt. When you use the Delay Timer function for a long time, never add perishable ingredients such as eggs or milk. After the flour has complete kneading for the first time, a beep will be heard and then add any fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavor will be diminished after the long time of stirring.

Liquid Ingredients

Water, fresh milk or other liquids should be measured with measuring cups with clear markings and a spout. Set the cup on the counter and lower yourself to check the liquid level. When measuring cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

Dry measurements

Measure dry ingredients by gently spooning flour, etc. into the measuring cup and then, once filled leveling off with a knife. Never use the measuring cup to tbsp your dry ingredients directly from a container as this could add up to one tablespoon of extra ingredients. Do not tap the bottom of the measuring cup or pack down.

**HINT:** Before measuring, stir the flour to aerate it. When measuring small amounts of dry ingredients, such as salt or sugar, use a measuring spoon, making sure it is leveled off.

RECIPES

Add the ingredients in the given order.

Menu		Ingredient	Volume	Volume	Remark
1. Basic Bread	sequence	bread weight	750g/1.5lb	500g/1lb	
	1.	water	260ml	210ml	
	2.	salt	1Tsp	0.5Tsp	To be added in the corner only
	3.	sugar	2Tbsp	1Tbsp	To be added in the corner only
	4.	oil	2.5Tbsp	1.5Tbsp	
	5.	high-gluten flour	3cups/420g	2.3cups/320g	
	6.	instant yeast	1.0Tsp	0.7Tsp	Add on top of the dry flour and make sure it doesn't touch any liquid
2. French Bread		bread weight	750g/1.5lb	500g/1lb	
	1.	water	260ml	180ml	
	2.	salt	2.5Tsp	2Tsp	To be added in the corner only
	3.	sugar	1.5Tbsp	1.5Tbsp	To be added in the corner only
	4.	oil	1.5Tbsp	1Tbsp	
	5.	high-gluten flour	2.75cups/400g	2.25cups/300g	
	6.	instant yeast	1.0Tsp	0.7Tsp	Add on top of the dry flour and make sure it doesn't touch any liquid

Menu		Ingredient	Volume	Volume	Remark
3. Sweet Bread	sequence	bread weight	750g/1.5lb	500g/1lb	
	1.	water	160ml	120ml	
	2.	salt	0.5Tsp	0.5Tsp	To be added in the corner only
	3.	egg	1 pc	1 pc	To be added in the corner only
	4.	sugar	3Tbsp	2Tbsp	
	5.	milk powder	0.35cup (47g)	0.25cup (35g)	
	6.	oil	2Tbsp	1.5Tbsp	
	7.	high-gluten flour	2.75cups/380g	2cups/290g	
4. Ultra-fast Bread	8.	instant yeast	1.0Tsp	0.7Tsp	Add on top of the dry flour and make sure it doesn't touch any liquid
	sequence	bread weight	750g/1.5lb	500g/1lb	
	1.	water	180ml		Temperature 40-50°C
	2.	salt	0.7Tsp		To be added in the corner only
	3.	sugar	2.5Tbsp		To be added in the corner only
	4.	oil	1.5Tbsp		
	5.	high-gluten flour	2cups/280g		
	6.	instant yeast	3.5Tsp		Put on the dry flour, don't touch with any liquid

Menu		Ingredient	Volume	Volume	Remark
5. Quick Bread	sequence	bread weight	750g/1.5lb	500g/1lb	
	1.	water	190ml	140ml	temperature 40-50°C
	2.	salt	0.75Tsp	0.65Tsp	To be added in the corner only
	3.	sugar	2Tbsp	1Tbsp	To be added in the corner only
	4.	oil	2.5Tbsp	2Tbsp	
	5.	high-gluten flour	2.5cups/360g	2cups/290g	
	6.	instant yeast	1Tsp	0.7Tsp	Add on top of the dry flour and make sure it doesn't touch any liquid
6. Cake	1.	water	30ml		
	2.	salt	3pcs		
	3.	sugar	0.5cups		To be added in the corner only
	4.	oil	2Tbsp		
	5.	high-gluten flour	2cups/280g		
	6.	instant yeast	1.5Tsp		Add on top of the dry flour and make sure it doesn't touch any liquid
7. Dessert	sequence	time	1:40		
	1.	egg	2pcs		
	2.	milk	1cups		
	3.	cooked rice	1.5 cups		
	4.	sugar	0.5 cups		
	5.	raisin	0.5 cups		

Menu		Ingredient	Volume	Volume	Remark
8. Rice Bread		bread weight	750g	500g	
	1.	water	190ml	150ml	
	2.	oil	2.5Tsbp	2Tsbp	
	3.	sugar	2Tbsp	1Tbsp	To be added in the corner only
	4.	egg	1 pc	1 pc	
	5.	salt	0.75Tsp	0.65Tsp	To be added in the corner only
	6.	cooked rice	0.35cup	0.25cup	
	7.	high-gluten flour	2.5cups/360g	2cups/290g	
9. Corn Bread	8.	instant yeast	1.0Tsp	0.7Tsp	Add on top of the dry flour and make sure it doesn't touch any liquid
	sequence	bread weight	750g	500g	
	1.	water	190ml	140ml	
	2.	oil	2.5Tbsp	2Tbsp	
	3.	sugar	2.5Tbsp	2Tbsp	To be added in the corner only
	4.	egg	1 pc	1 pc	
	5.	salt	0.75Tsp	0.65Tsp	To be added in the corner only
	6.	corn	0.35cup	0.25cup	Steep in water 2-3 hours
	7.	high-gluten flour	2.5cups/360g	2cups/290g	
	8.	instant yeast	1Tsp	0.7Tsp	Add on top of the dry flour and make sure it doesn't touch any liquid

\* 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	Remark
10. Gluten free Bread		bread weight	750g	500g	
	1.	water	190ml	140ml	
	2.	oil	2.5Tbsp	2Tbsp	
	3.	sugar	2.5Tbsp	2Tbsp	To be added in the corner only
	4.	egg	1 pc	1 pc	
	5.	salt	0.75Tsp	0.65Tsp	To be added in the corner only
	6.	Corn flour	0.5cup/70g	0.25cup/35g	
	7.	gluten-free flour	2cups/290g	1.75cups/255g	
	8.	instant yeast	1.0Tsp	0.7Tsp	Add on top of the dry flour and make sure it doesn't touch any liquid
11. Gruel	sequence				
	1.	dry ingredients	120g		
	2.	water	600ml		
12. Sticky Rice		time	1:20		
	1.	water	250ml		
	2.	glutinous rice	250g		Steep in water 30mins
13. Mix		time	0:15		
	1.	water	250ml		
	2.	salt	1Tsp		To be added in the corner only
	3.	oil	3Tbsp		
	4.	high-gluten flour	2.5cups/350g		

Menu		Ingredient	Volume	Volume	Remark
14. Dough		time	1:30		
	1.	water	220ml		
	2.	salt	1Tsp		To be added in the corner only
	3.	oil	3Tbsp		
	4.	high-gluten flour	2.2cups/300g		
	5.	instant yeast	1Tsp		Add on top of the dry flour and make sure it doesn't touch any liquid
15. Knead		time	0:45		
	1.	water	appropriate amount		
	2.	salt	1Tsp		
	3.	oil	3Tbsp		
	4.	high-gluten flour	appropriate amount		
16. Rice Wine		time	36:00:00	1. Take 500g glutinous rice clean up, then add into the bowl with 1500ml water, soak for 16 hours, until you can crumb the rice in your fingers easily. 2. Put the soaked glutinous rice into the steamer, cover the bottom with a gauze and then drain the water, steam it high for 15 minutes. Then cool it down (about 35°C) to let all rice grains to not stick together. 3. Add 5g distiller's yeast and 200ml cool water. Stir evenly, then put the mixed glutinous rice into barrel, press and even it. Choose" Rice Wine" menu setting. 4. When you smell the aroma of wine, that means the rice wine is ready to be served. You can enjoy the delicious fermented glutinous rice.	
	1.	glutinous rice	500g		
	2.	water	appropriate amount		
	3.	distiller's yeast	1Tsp (3g)		
17. Yogurt		time	8:00		
	1.	milk	600ml		
	2.	lactic acid bacteria	60ml		

Menu		Ingredient	Volume	Volume	Remark
18. Jam		time	1:20		
	1.	fruit pulp	3cups		Stir to mush, water can be added
	2.	corn flour	0.5cup		
	3.	sugar	1cups		
19. Bake	1.	adjust the temperature through the button " crust color": light-160'C; medium-180'C,dark-200'C			

CLEANING & MAINTENANCE

Disconnect the power before cleaning. Do not insert cord, plug, or housing in any liquid. Allow bread maker to cool down completely before cleaning.

- To clean the kneading paddle: If the kneading paddle is difficult to remove from the bread, add water to the bottom of the bread pan and allow it to soak for up to 1 hour. Wipe the paddle carefully with a cotton damp cloth. Both the bread pan and kneading paddle are dish washing safe components.
- To clean bread pan: Remove the bread pan by turning it in counter-clockwise, and then lift up the handle. Wipe inside and outside of the pan with damp cloth, do not use any sharp or abrasive agents, in order to protect the non-stick coating. The bread pan must be dried completely before installation.  
**Note:** The bread pan and kneading paddle are dishwasher safe. The outside of the bread pan and base may discolor. This is normal.
- To clean the housing and the top lid: After use, allow the unit to cool down. Use a damp cloth to wipe the lid, housing, baking chamber, and interior of viewing window. Do not use any abrasive cleaners for cleaning, since this will degrade the high polish of the surface. Do not insert the housing into water for cleaning.  
**Note:** It is suggested not disassembling the lid for cleaning.
- Before the bread maker is packed for storage, ensure that it has completely cooled down, it is clean and dry, and the lid is closed.

USE ENVIRONMENT

The machine may work well in a wide range of temperature, in case of a warm temperature room and a cold temperature room, certain difference in the size of loaf will be evident. We suggest that the room temperature should be within the range of 15°C to 34°C.

PRECAUTION AND SAFETY MEASURES

Before using the electrical appliance,the precautions mentioned below are mandatory to be followed:

- Read all and save these instructions.
- Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
- This appliance is not intended to be used by the person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions regarding the use of this appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts to handle hot bread pan or hot bread.
- Do not put hand inside oven chamber after bread pan is removed. As the heating unit will be hot for a while even after its use.
- To protect against electric shock do not immerse cord, plugs, or bread maker in water or other liquid.
- Unplug from outlet when not in use and while cleaning. Allow it to cool down before placing or taking off parts, or before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug. Also, avoid using the appliance when its malfunctioning or it is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical /mechanical adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- It is only for the household use.
- Do not let cord hang over edge of table or counter or let it touch any hot surface.
- Do not place it on or near a hot gas or electric burner, or in a heated oven.
- Stay extremely cautious when moving an appliance containing hot oil or other hot liquids.
- Do not switch on the appliance, when the bread pan filled with ingredients is not placed properly.
- Never beat the bread pan on the top or edge to remove the pan; this may damage the bread pan.
- To disconnect, turn all controls off (START/STOP); then remove plug from wall outlet.
- Do not place eyes or face in close proximity with tempered glass viewing window, as the safety glass may get break.
- This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your houses are well earthed.
- Do not touch any moving or spinning parts of the machine, when baking.
- Do not operate the appliance for other than intended use.
- Clean oven interior carefully. Do not scratch or damage heating element tube.

TROUBLESHOOTING

No.	PROBLEM	PROBLEM CAUSE	SOLUTION
1.	Odor or burning smell	<ul style="list-style-type: none"> <li>Flour or other ingredients may have spilled into the baking chamber.</li> </ul>	<ul style="list-style-type: none"> <li>Stop the bread maker and allow it to cool completely. Wipe excess flour etc. from the baking chamber with a paper towel.</li> </ul>
2.	Ingredients are not blending yet the motor burning is heard.	<ul style="list-style-type: none"> <li>Bread pan or kneading paddle may not be installed properly.</li> <li>Too many ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>Make sure kneading paddle is set all the way on shaft.</li> <li>Measure ingredients accurately.</li> </ul>
3.	"HHH" displays when START/STOP button is pressed.	<ul style="list-style-type: none"> <li>Internal temperature of bread maker is too high.</li> </ul>	<ul style="list-style-type: none"> <li>Allow unit to cool down in between programs.</li> <li>Unplug the unit, open the lid, and remove bread pan. Allow it to cool down for 15-30 minutes before starting any new programs.</li> </ul>
4.	Window is cloudy or covered with condensation.	<ul style="list-style-type: none"> <li>May occur during mixing or rising programs.</li> </ul>	<ul style="list-style-type: none"> <li>Condensation usually disappears during baking programs. Clean the window properly in between uses.</li> </ul>
5.	Kneading paddle comes out with the bread.	<ul style="list-style-type: none"> <li>Thicker crust with dark crust setting.</li> </ul>	<ul style="list-style-type: none"> <li>It is not uncommon for the kneading paddle to come out with the bread loaf. Once the loaf cools, remove the paddle with a spatula.</li> </ul>
6.	Dough is not blending thoroughly; flour and other ingredients are left on sides of pan; bread loaf is coated with flour	<ul style="list-style-type: none"> <li>Bread pan or kneading paddle may not be installed properly.</li> <li>Too many ingredients.</li> <li>Gluten-free dough is typically very wet. It may need additional help by scraping sides with a rubber spatula.</li> </ul>	<ul style="list-style-type: none"> <li>Make sure bread pan is securely set in unit and kneading paddle is firmly placed on shaft.</li> <li>Make sure ingredients are measured accurately and added in the proper order.</li> <li>Excess flour can be removed from loaf once baked and cooled. Add water, one tablespoon at a time, until dough has formed into a ball.</li> </ul>
7.	Bread raised too high or or the lid is pushed up.	<ul style="list-style-type: none"> <li>Ingredients not measured properly (too much yeast, flour).</li> <li>Kneading paddle not place in bread pan.</li> <li>Forgot to add salt.</li> </ul>	<ul style="list-style-type: none"> <li>Measure all ingredients accurately and make sure sugar and salt have been added.</li> <li>Try decreasing yeast by 1/4 teaspoon (1.2g).</li> <li>Check installation of kneading paddle.</li> </ul>
8.	Bread does not rise; loaf is small in size.	<ul style="list-style-type: none"> <li>Inaccuracy measurement of ingredients or inactive yeast.</li> <li>*Lifting lid during programs.</li> </ul>	<ul style="list-style-type: none"> <li>Measure all ingredients accurately</li> <li>Check expiration date of yeast and flour.</li> <li>Liquids should be at room temperature.</li> </ul>

No.	PROBLEM	PROBLEM CAUSE	SOLUTION
9.	Bread has a crater in the top of the loaf once baked.	<ul style="list-style-type: none"> <li>Dough has risen too fast.</li> <li>Too much yeast or water.</li> <li>Incorrect program chosen for the recipe.</li> </ul>	<ul style="list-style-type: none"> <li>Do not open lid during baking.</li> <li>Select a darker crust option.</li> </ul>
10.	Crust color is too light	<ul style="list-style-type: none"> <li>Opening the lid during baking.</li> </ul>	<ul style="list-style-type: none"> <li>Do not open lid during baking.</li> <li>Select a darker crust option.</li> </ul>
11.	Crust color is too dark	<ul style="list-style-type: none"> <li>Too much sugar in the recipe.</li> </ul>	<ul style="list-style-type: none"> <li>Decrease sugar amount slightly.</li> <li>Select a lighter crust option</li> </ul>
12.	Bread loaf is lopsided.	<ul style="list-style-type: none"> <li>Too much yeast or water.</li> <li>Kneading paddle pushed the dough to one side before rising and baking.</li> </ul>	<ul style="list-style-type: none"> <li>Measure all ingredients accurately.</li> <li>Decrease yeast or water slightly.</li> <li>Some loaves may not be evenly shaped, particularly with whole-grain flour.</li> </ul>
13.	Loaves made are in different shapes.	<ul style="list-style-type: none"> <li>Varies by the type of bread.</li> </ul>	<ul style="list-style-type: none"> <li>Whole-grain or multigrain is denser and may be shorter than a basic white bread.</li> </ul>
14.	Bottom is hollow or has holes inside. inside.	<ul style="list-style-type: none"> <li>The dough is too wet, it has too much yeast or no salt.</li> <li>Water is too hot.</li> </ul>	<ul style="list-style-type: none"> <li>Measure all ingredients accurately.</li> <li>Decrease yeast or water slightly.</li> <li>Check salt measurement.</li> <li>Use room temperature water.</li> </ul>
15.	Under-baked or sticky, dough bread.	<ul style="list-style-type: none"> <li>Too much liquid; incorrect program chosen.</li> </ul>	<ul style="list-style-type: none"> <li>Decrease liquid and measure ingredients carefully.</li> <li>Check the program chosen for recipe.</li> </ul>
16.	Bread mashes down when slicing.	<ul style="list-style-type: none"> <li>Bread is too hot.</li> </ul>	<ul style="list-style-type: none"> <li>Allow to cool on wire rack for 15-30 minutes before slicing.</li> </ul>
17.	Bread has a heavy, thick texture.	<ul style="list-style-type: none"> <li>Too much flour, old flour.</li> <li>Not enough water.</li> </ul>	<ul style="list-style-type: none"> <li>Try increasing water or decreasing flour.</li> <li>Whole-grain breads will have a heavier texture.</li> </ul>
18.	Base of bread pan has darkened or is spotted.	<ul style="list-style-type: none"> <li>May be used soon after washing in dishwasher.</li> </ul>	<ul style="list-style-type: none"> <li>This is normal and will not affect the bread pan.</li> </ul>

ENVIRONMENT FRIENDLY DISPOSAL

You can help protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.



TECHNICAL SPECIFICATION

Product	Smart Bread Maker & Atta Maker
Product Code	116106
Mounting	Pedestal
Net Weight	3.20 kg
Input Power Supply	220~240V
Product Dimension (mm)	310 (L) x 210 (W) x 275 (H)
Power Consumption	500 W

WARRANTY CARD

Product: **KENT Smart Bread Maker & Atta Maker**

Serial No.:..... Dealer Stamp.....

Customer Details:

Customer's Name: .....

Customer's Address: .....

Customer's Phone No.: .....

Warranty Details:

Invoice Date:..... Invoice No.: .....



SERVICE

**KENT**  
Mineral RO  
Water Purifiers

**\* To request for service 24x7,  
download KENT Service App**



by scanning  
the QR code  
or by giving  
a missed call:  
**9212252852**

**To speak to customer care executive call: 92-789-12345**

Imported & Marketed by: **KENT RO SYSTEMS LTD.**  
E-6, 7 & 8, Sector-59, Noida, U.P.-201 309, India.  
**For customer complaints, contact our Customer Care Officer at:**  
E-6, 7 & 8, Sector-59, Noida, U.P.-201 309, India.  
Call: 92-789-12345 | E-mail: service@kent.co.in or visit us at www.kent.co.in  
Made in People's Republic of China

## TERMS & CONDITIONS OF WARRANTY

KENT warrants all new products manufactured by it to be free from defects in material and workmanship under normal usage and service from the date of purchase as under:

1. The Warranty period commences from the date of purchase by the first end-user. During this Warranty period of one year, KENT or its Authorized Service Provider (ASP) will replace or repair any part of KENT Smart Bread Maker & Atta Maker, that in the opinion of KENT or its ASP, would be defective in operation due to faulty material or workmanship (i.e. manufacturing defects) with the exception of consumables.
2. The product's plastic body is not covered under Warranty and hence, it must be handled with care to guard against breakage.
3. The original purchaser of the unit can avail services under Warranty at the point of sale, by producing the damaged part(s) along with the original invoice.
4. This Warranty is void if the unit is not operated under normal conditions or according to the instructions given in the manual.
5. Product returned to KENT or its ASP for Warranty examination must be shipped freight prepaid.
6. KENT or its ASP shall not be held liable for claims exceeding the cost of repair of the defects in workmanship.
7. This Warranty Agreement shall not be interpreted to render KENT or its ASP liable for injuries or damages of any kind - direct, consequential or contingent to persons or property.
8. KENT or its ASP shall not be held responsible by representative or buyer for failure to abide by any of the obligations of this Warranty Agreement, if such failures are the result of circumstances of Forces Majeures such as (but not limited to) floods, earthquakes, transportation strikes, labour disputes with outside suppliers or any other conditions beyond the control of KENT or its ASP.
9. KENT or its ASP shall not be held liable for repair or alterations made without prior written approval for product failures resulting from the lack of proper maintenance.
10. This Warranty Agreement excludes all products/component parts or damage to any part of this KENT Smart Bread Maker & Atta Maker which, in the opinion of KENT or its ASP, have been subjected to misuse, misapplication, negligence, alteration, accident or operation, contrary to our instructions, incompatibility with accessories not installed by KENT or its ASP, or that have been repaired with component parts other than those manufactured by or obtained from KENT or its ASP. Damage caused by freezing, flood, fire or Act of God is not covered by this Warranty. In all such cases, regular charges will apply. This limited Warranty does not include service to diagnose a claimed malfunction in this unit.
11. KENT reserves the right to alter or improve design and specifications at any time, without any contingent obligations to prospective buyers or owners of the products previously sold.
12. Any disagreements and obligations based upon the purchase of KENT products and thereby imposed on KENT or its ASP shall be governed by and construed according to the laws of INDIA and subject to the jurisdiction of Delhi Courts only.
13. KENT or its ASP assumes no Warranty liability in connection with this KENT Smart Bread Maker & Atta Maker other than that specified herein. This Warranty is in lieu of all other warranties, expressed or implied, including warranties of fitness for a particular purpose. KENT or its ASP does not authorize any person or representative to assume for them any other obligations on the sale of this appliance.
14. Under no circumstances, the liability of KENT or its ASP shall exceed the value of the product.
15. Under no circumstances are the terms mentioned above negotiable and no employee of KENT or its ASP has the authority to supersede them.