

PORODO
LIFESTYLE



Porodo Lifestyle
KHABAZ
Stainless Steel Automated Bread

SKU: PDLFSTBM9SLBK

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Product Overview

The Porodo Khabaz Stainless Steel Automated Bread Maker is designed to elevate your bread-making experience with its advanced features and sleek design. Equipped with a high-powered 600W motor, this bread maker features a non-stick coating tray and a touch display for ease of use. It offers 25 preset programs, making it suitable for various baking preferences, including customizable dough kneading and fermentation. With its memory function, the machine automatically stores settings to ensure consistent results every time. The machine also includes a keep-warm function that ensures your bread stays warm for hours. The viewing window lets you monitor your baking progress, while the adjustable dough kneading and bake time control provide precise customization. With options to bake 500g, 750g, or 1000g loaves, it's perfect for families of any size. Additionally, the bread maker has a timer and delay setting, allowing you to set it in advance and enjoy fresh bread at your convenience.

Specifications

Material	Stainless Steel Housing, SUS 304 Heating Element, Glass Panel
Rated Power	600W
Rated Voltage	220-240V
Rated Frequency	50/60Hz
Capacity	5.5L
Power Plug	UK 3-Pin

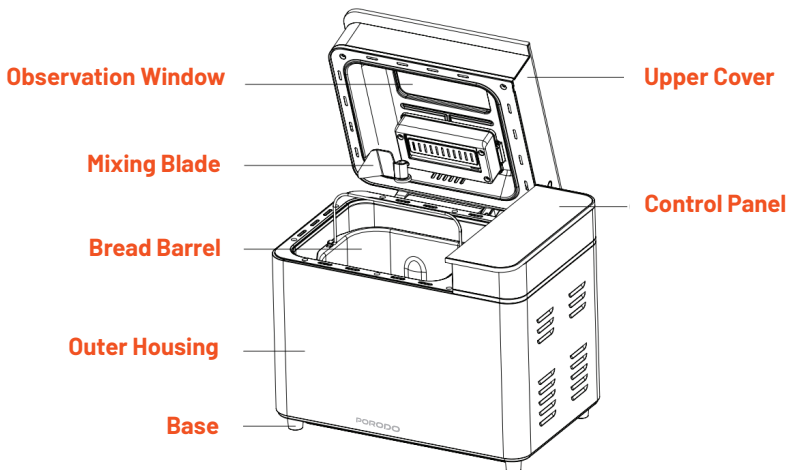
Cord Length	90cm
Bake Time	0-60 Minutes
Keep Warm Function	0-60 Minutes
Temperature Settings	3 Levels
Browning Levels	Light, Medium, Dark
Loaf Settings	500g, 750g, 1000g
Product Weight	5.5kg
Product Size	259.3 x 290.2x350 mm
Model Number	PDLFSTBM9

Safety Precautions

- 1.** Verify that the voltage range used matches the one indicated on the appliance's nameplate, and ensure that the socket is properly grounded.
- 2.** If any electrical component malfunctions, discontinue use of the bread maker and contact the authorized service center for repairs.
- 3.** If the power cord is damaged, replace it with a special power cord provided by the manufacturer or a service center.
- 4.** Do not touch high-temperature surfaces; wear gloves when handling the appliance after baking.
- 5.** Never immerse power cords, plugs, or the bread maker in water or any other liquids to avoid electric shock.
- 6.** When not in use or before cleaning, always turn off the bread machine and unplug it from the power source.
- 7.** Ensure that the power cord does not hang over the edge of a table or come into contact with hot surfaces.


8. Do not use accessories or attachments that are not recommended by the manufacturer, as they may cause fire, electric shock, or injury.
9. Keep children and disabled individuals away from the bread maker unless they are under supervision and properly guided during use.
10. This product must not be placed on or near high-temperature gas or electric stoves.
11. Be cautious when moving the bread maker if there is high-temperature oil or liquid inside to prevent spills or burns.
12. During operation, avoid touching or moving any of the bread maker's moving parts.
13. Do not insert metal sheets or other conductive materials into the bread maker to prevent fire or short circuits.
14. Ensure that heat and steam from the baking process are continuously discharged, and avoid covering the appliance with towels or objects to prevent fire risks.
15. When disassembling the bread barrel, avoid tapping the surface or edges to prevent damage.
16. The bread maker cannot be started if the bread barrel is not fully assembled.
17. Use the appliance only for its intended purpose; do not use it outdoors.

Cleaning Instructions



Control Panel Operation Instructions

1. Power On

When the power is turned on, the buzzer will beep once, and the LCD will show the default program menu (1 - standard bread). The color () indicates the bread icon, 750g denotes the selected bread weight, and the time display will show 2:50.

2. START/STOP Button

This button is used to start or stop the selected program.

Press this key to hear a beep and initiate the selected program. During the process, the other buttons will be inactive, except for the "START/STOP" button.

To stop the program, press and hold this button for more than 2 seconds. A beep will confirm that the program has been closed.

3. MENU Button

This button is used to select from a total of 25 different bread programs. Press this key, and the LCD will cycle through each menu display. You can choose the desired program based on your preferences.

Mode Introduction

You can choose your desired mode from the 25 different ones on the menu.

1. Standard Bread: Stir, ferment, and bake. Suitable for both white and brown bread. You can also add spices and fruit ingredients, such as raisins, to enhance its flavor.

2. Quick Bread: Stir, ferment, and bake. The process is similar to standard bread, but the time required is shorter.

3. Soft Bread: Stir, ferment, and bake. Offers higher softness and is easier to digest than regular bread.

4. French Bread: Stir, ferment, and bake. The fermentation time is long, and the baking temperature is low, ideal for crispy crust bread.

- 5. Italian Bread:** Stir, ferment, and bake. The fermentation time is relatively long, containing olive oil, milk, and sugar. The crust is hard, and the interior is chewy.
- 6. Toast Bread:** Stir, ferment, and bake. Suitable for white and brown bread, can include spices and fruit ingredients like raisins to enhance flavor.
- 7. Whole Wheat Bread:** Stir, ferment, and bake. The bread is made with whole wheat flour, which is sweeter and has a crispy crust.
- 8. Coarse Grain Bread:** Stir, ferment, and bake. Contains more minerals and fiber than regular bread.
- 9. Sweet Bread:** Stir, ferment, and bake. The bread is similar in volume to regular bread but has a higher sweetness and better flavor.
- 10. Low Sugar Bread:** Stir, ferment, and bake. Contains lower sugar content.
- 11. Sugar-Free Bread:** Stir, ferment, and bake. No need to add sugar.
- 12. Non-Gluten Bread:** Stir, ferment, and bake. Gluten-free bread option.
- 13. Sandwich Bread:** Stir, ferment, and bake. Results in a crispy crust with a light, airy, and tender crumb.
- 14. Chocolate Bread:** Stir, ferment, and bake. Made with cocoa powder or chocolate sauce for a rich chocolate flavor.
- 15. Dough:** Stir and ferment. For dough-based recipes, no baking is involved.
- 16. Jam:** Stir and crush fruits or vegetables, and add them to the bread barrel to make jam.
- 17. Baking:** Only baking; no stirring or fermentation process. Used to increase baking time for other recipes.
- 18. Nuts:** Stir-fry dried fruits such as pistachios and peanuts to add to the recipe.
- 19. Cake:** Make a cake using specialized cake powder. Add baking soda or baking powder if necessary.
- 20. Italian Cake:** Stir, ferment, and bake. Can also include spices and fruit ingredients like raisins to enhance its flavor.
- 21. Thaw:** Heating only, to thaw frozen items.
- 22. Fermentation:** Fermentation only, without stirring or baking.
- 23. Yogurt:** Do not stir; heat continuously at 40°C (104°F) for yogurt making.
- 24. Acid Elements:** Keep fermenting, slowly stirring.
- 25. Custom Program:** The user defines the settings.

Menu	500g/Time	750g/Time	1000g/Time	Menu	500g/Time	750g/Time	1000g/Time
1. Standard bread	2:47	2:50	2:47	13. Sandwich bread	3:07	3:10	3:13
2. Quick Bread	1:57			14. Chocolate bread	2:47	2:50	2:53
3. Soft Bread	3:07	3:10	3:07	15. Dough	1:30		
4. French Beard	3:07	3:10	3:07	16. Jam	1:15		
5. Italian Bread	3:06	3:09	3:06	17. Baking	0:10		
6. Toast Bread	2:47	2:50	2:47	18. Nuts	0:40		
7. Whole-wheat breadtt	3:02	3:05	3:02	19. Cake	1:57		
8. Coarse grain bread	3:16	3:19	3:16	20. Italian Cake	2:05		
9. Sweet bread	2:59	3:02	2:59	21. Thaw	0:30		
10. Low sugar bread	2:58	3:01	2:58	22. Fermentation	1:00		
11. Sugar-free bread	3:11	3:14	3:11	23. Yogurt	8:00		
12. Non-gluten bread	3:07	3:10	3:07	23. Yogurt	72:00		
25. Custom program	2:54			-	-		

1. With this program, you can fully control the baking process. You can adjust knead, ferment, bake, and maintain the temperature. The time range for each program is as follows:

2. Knead dough 1: 0-20mins (If the duration is set to less than 6 minutes, the automatic addition of fruit ingredients during the operation will be invalid);
Fermentation 1: 10-60mins


3. Knead dough 2: 0-30mins; Fermentation 2: 0-120mins





4. Knead dough 3: 0-1mins; Fermentation 3: 0-120mins





5. Bake: 0-60mins





6. Keep warm: 0-60mins





7. Instructions





a. Press the () button to enter the default menu of the program with the preset time of 2:54.





b. Press the () button to enter the first stage of dough kneading. () flashing, adjust the kneading time by using () or () keys.





c. Press the () button to enter the first stage of fermentation. When the () icon starts flashing, adjust the ferment time by using () or () keys.





d. Press the () button to enter the 2nd stage of dough kneading. When the () icon starts flashing, adjust the kneading time by using () or () keys.

e. Press the () button to enter the 2nd stage of fermentation. When the () icon starts flashing, adjust the ferment time by using () or () keys.

f. Press the () button to enter the 3rd stage of dough kneading. When the () starts flashing, adjust the kneading time by using () or () keys.

g. Press the () button to enter the 3rd stage of fermentation. When the () starts flashing, adjust the ferment time by using () or () keys.

h. Press the () button to enter the baking stage. () flashing, adjust the baking time by using () or () keys.

j. Press the () button to enter the "keep warm" stage. When () starts flashing, adjust the warm-up time by () or () keys.

Notes:

1. Do not use perishable ingredients such as eggs, fresh milk, etc. when using the delay function.
2. The delay function is not applicable to programs for ham-making, fermentation, or yogurt making.
3. If the program has already started, the delay function cannot be set.

Other Key Functions

1. COLOR Key

Press this key to select the desired bread color, including: LIGHT, MEDIUM, and DARK.

2. LOAF Key

Press this key to set the weight for making bread: 500g, 750g, or 1000g.

3. Start/Stop Key

In working mode, press the "Start/Stop" button once (less than 2 seconds) to pause the program, and the LCD time will flash (without increasing or decreasing). Press the "Start/Stop" button again, or if no button is pressed for 10 minutes, the program will continue to run.

When in working state, long-press the "Start/Stop" key for more than 1.5 seconds, the program will be reset, and the buzzer will beep for a long time, returning to the power on state.

If the program uses a delay function, after pressing the "Start/Stop" key to start the program, the LCD flashes and the time starts counting down, but it will not start working until the remaining time is equal to the basic completion time of the menu.

4. TIME+ Key

Set the delay function and time adjustment: If you don't want the bread machine to start working immediately, you can set a delay function.

To use the delay function, the maximum completion time of the program can be increased to 15:00, and the delay can be increased by pressing the "TIME+" key.

Each time you press the button, the time increases by 10 minutes (the minutes are automatically replenished). Press the time button continuously, and the time will increase continuously. The set time includes the total time required for program completion and delay.

5. TIME- Key

Set the delay function and time adjustment: If you don't want the bread machine to start working immediately, you can set a delay function.

To use the delay function, the maximum completion time of the program can be increased to 15:00, and the delay can be decreased by pressing the "TIME-" key. Each time you press the button, the time decreases by 10 minutes (the minutes are automatically replenished). Press the time button continuously, and the time will decrease continuously. The set time includes the total time required for program completion and delay.

a. Pork Floss **b.** Dough **c.** Jam **d.** Baking **e.** Nuts **f.** Cake **g.** Italian Cake **h.** Thaw
j. Fermentation **k.** Yogurt **m.** Acid Elements

None of the above has a delay function.

Key Functions

1. Keep Warm Function

After the bread is made, if the program is not closed, this machine will automatically enter the "WARM" state and keep warm for 1 hour. During the keep-warm process, you can touch the "Start/Stop" button at any time for 2 seconds to end the function.

2. Usage Environment

The working temperature range applicable to this machine is 15°C to 34°C. If the environment is too humid, bread fermentation will become sour, and if the environmental temperature is too low, it will affect the fermentation process of the bread. The size of the bread made may vary depending on the ambient temperature.

3. Memory Function

During the process of making bread, if the power is accidentally cut off, it has a power failure protection of more than 10 minutes. If the program does not start, its setting process does not require protection. After powering on again, it should be handled as normal. If the power is reconnected within 10 minutes, the bread machine will automatically resume running from the program interruption without pressing any keys. If bread making is in the fermentation stage, the ingredients in the bread bucket should be poured out and re-mixed to make bread.

Note: When there is an unexpected power outage, if there is a battery installed at the bottom of the bread machine, the set program will be maintained. Once the power is reconnected, the bread machine will automatically resume running from the program interruption.

4. Warning Prompt

After setting the menu, press "Start/Stop" to start the program. When the menu is set to (Baking, Nuts, Jam), if the temperature at the sensor is $>142^{\circ}\text{C}$, "H HH" will be displayed. When set to other menus, if the temperature of the sensor is $>47^{\circ}\text{C}$, it will display "H HH". If the temperature of the sensor is $<5^{\circ}\text{C}$, it will display "LLL" (except for baking, nuts, jam, fermentation, yogurt, and menu). The buzzer beeps continuously for 5 seconds to exit, and the LCD returns to the time-setting state of the menu without entering the working mode. Pressing the start button can also exit.

First Use Instructions

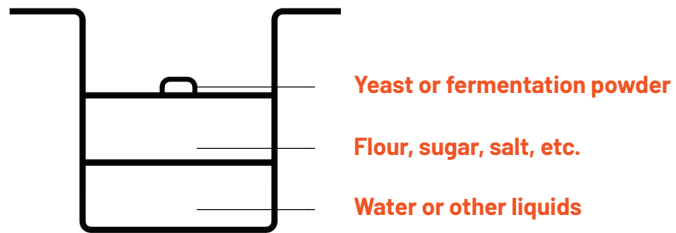
- a. Please clean the bread machine according to the instructions in "Cleaning and Maintenance" before use.
- b. Put the bread barrel in place, then plug in the power and press the menu button to select the baking mode and heat it for 10 minutes.
- c. The purpose is to remove the odor from the heating tube and bread barrel.
- d. Unplug the power and wait for it to cool down, then clean it again.

Operation Instructions

1. Place the bread barrel into the bread machine and gently press it until it is fully seated. Then place the mixing blade onto the rotating shaft at the bottom of the bread machine and gently rotate it into place.

Note: To avoid the dough sticking to the bottom of the mixer blade, it is recommended to apply some heat-resistant butter to the holes of the mixer blade when installing it.

2. Prepare the corresponding ingredients and then put them into the bread barrel in the order specified in the recipe. Generally, water or other liquid substances are added first, followed by sugar, salt, and flour, and finally yeast or baking powder.



Note: When adding flour, try to cover the entire water surface with flour as much as possible. Before adding baking powder, press a small hole in the flour with your fingers, then place the baking powder into the hole and ensure that it does not come into contact with salt or other liquid ingredients.

3. Cover the lid and turn on the power.

4. Touch the "Menu" button to select the desired program.

5. Touch the "Color" button to select the desired bread color.

6. Touch the "Weight" button to select the weight of the bread: 500g, 750g, or 1000g.

7. Touch the "Time+" and "Time-" buttons to set the delay time (if delay work is not required, this step can be omitted).

8. Press the "Start/Stop" button to start the program.

9. Press the "Dough" button, which corresponds to Menu 15 "Dough." The

default completion time of the program is 1:30.

Note: If you need to stop working, press the "Start/Stop" button for more than 2 seconds to stop working.

Note: If you need to stop working, press the "Start/Stop" button for more than 2 seconds to stop working.

10. When selecting programs such as "Standard Bread," "French Bread," "Whole Wheat Bread," "Sweet Bread," etc., during the running process, the electromagnetic mechanism will bounce three times in the last two minutes of stirring. It will then automatically place the prepared fruit ingredients from the fruit box into the bread barrel, and the bread machine will continue to operate.

11. After the work is completed, the buzzer will beep, and the LCD will display "0:00." Press the "Start/Stop" button for more than 2 seconds to close the program and unplug the power plug.

Note: After the bread is made, if the program is not closed, the machine will automatically enter a 1-hour keep-warm state. You can press the "Start/Stop" button for 2 seconds at any time to end the keep-warm state.

12. Open the lid, put on gloves, grip the handle of the bread bucket tightly, and take out the bread bucket upwards.

Note: The temperature of the bread bucket and bread is high, so be very careful when operating.

13. Turn the bread bucket upside down and place it on the cooling rack for sufficient cooling. Gently shake the bread bucket until the bread falls off. Gently scrape the inside of the bread bucket clean with a wooden or plastic scraper.

Note: If the mixing knife is stuck in the bread, please use a hook to remove it. Do not directly take the mixing knife by hand to avoid burns.

Caution: Due to the absence of preservatives in the bread, it generally has a shorter storage time than bread on the market. If the bread is not finished, it is recommended to put the remaining bread into a fresh-keeping bag or container, which can generally be stored for 3 days at room temperature. If you need to store it for a longer period, please pack it in a fresh-keeping bag and put it in the refrigerator. This way, it can be stored for up to 10 days.

Important Note

Quick bread is made by fermenting the baking powder and baking soda. For better results, it is recommended to place all liquid ingredients at the bottom of the bread bucket and dry ingredients at the top. However, at the beginning of stirring, some dry ingredients may gather in the corners of the bread bucket. To avoid flour clumping, please use a wooden or plastic scraper to help stir

Cleaning and Maintenance

1. Unplug the power before cleaning and wait for the bread maker to completely cool down.
2. Wipe the inside and outside with a damp cloth. Do not use frictional cleaning agents or harmful cleaning agents to avoid damaging the non-stick coating.
3. If it is difficult to remove the stirring knife, soak the bread bucket in warm water for about 30 minutes before cleaning, and then gently wipe it with a damp cloth.
4. Clean the inner and outer surfaces of the upper cover with a damp cloth, but do not rinse the upper cover by soaking it in water.
5. Use a soft, damp cloth dipped in a small amount of neutral detergent to wipe, then dry with a dry cloth. It is strictly prohibited to soak the body in water for cleaning.
6. Before using or storing the bread machine, all components must be cleaned and dried, and then assembled in their original position.

Ingredients for Bread

1. Bread Flour

Bread flour is a high-gluten flour (sometimes referred to as high-gluten flour or strong flour, with high protein content) that can maintain the strength of the dough after expansion during bread fermentation, without collapsing downwards.

2. All-purpose Flour

All-purpose flour is a flour made by mixing selected soft and hard wheat, suitable for making quick breads and cakes.

3. Whole Wheat Flour

Whole wheat flour is made by grinding whole grains of wheat, including bran and gluten. Whole wheat flour is heavier and more nutritious than all-purpose flour. Using whole wheat flour to make bread is heavier than white bread and usually has a smaller volume. Many recipes mix whole wheat flour and bread flour to make high-quality bread.

4. Rye Flour

Rye flour is a high-fiber flour similar to whole wheat flour, also known as coarse flour. It must be mixed with a high proportion of bread flour to achieve a larger volume when making bread.

5. Cake Flour

Cake flour is made by grinding soft wheat or low-protein wheat, specifically used as an ingredient for cakes. It looks very similar to flour, but in fact, due to differences in wheat's place of origin, growing season, grinding process, storage period, fermentation, and water absorption properties, flour varies greatly. You can choose different brands of flour locally for testing and comparison, and based on your own experience, determine which brand of flour can achieve the best results in making bread.

6. Corn Flour and Oat Flour

Corn flour and oat flour are added ingredients for making coarse bread. They are milled and processed by corn and oat respectively, and are used to enhance the flavor and texture of bread.

7. Sugar

Sugar is important for increasing the sweetness and color of bread. At the same time, it is also a nutrient for yeast to support the fermentation of bread. Generally, white sugar is sufficient, but for special requirements, brown sugar, powdered sugar, or soft sugar can be used.

8. Yeast

The function of yeast is to produce carbon dioxide gas through the fermentation process of dough, which increases the volume of bread and

makes the internal tissue soft. The rapid reproduction of yeast requires carbohydrates in sugar and flour as nutrients. There are usually three different types of yeast: fresh yeast, active dry yeast, and instant yeast. Bread makers usually use instant yeast. To achieve better fermentation results for bread, traditional active dry yeast can also be used. Instant yeast has a faster speed and requires a smaller amount.

1 teaspoon of active dry yeast = $\frac{4}{3}$ teaspoon of instant yeast

1.5 teaspoons of active dry yeast = 1 teaspoon of instant yeast

2 teaspoons of active dry yeast = 1.5 teaspoons of instant yeast

Yeast must be kept fresh in the refrigerator. Excessive temperature can kill yeast. Before use, check the production date and storage period of your yeast. After opening and using it, put it in the refrigerator as soon as possible. Usually, poor fermentation of bread is caused by yeast failure. The following methods can verify whether your yeast is fresh and active:

- a. Pour half a cup of warm water at 45–50°C into a measuring cup.
- b. Dissolve 1 teaspoon of white sugar in the water, then sprinkle 2 teaspoons of yeast on the surface of the water.
- c. Place the cup in a warm place for about 10 minutes without stirring the water.
- d. The bubbles produced by yeast fermentation should reach the mark of 1 "cup." If not, your yeast may be outdated or inactive.

9. Salt

Salt is necessary to improve the taste of bread and enhance its color during baking, but it can also inhibit yeast growth. Therefore, too much salt should not be added to the recipe. If you do not like to add salt to your recipe, it can be omitted, but the bread fermentation may be slightly larger than normal.

10. Egg

Adding eggs can improve the fiber structure of bread and make it nutritious, helping the bread grow bigger and giving it a special egg aroma. When adding ingredients, the shell should be removed and stirred evenly.

11. Oils, Butter, and Vegetable Oils

The addition of oil can make the texture of bread softer and extend its shelf

life. When adding butter, it should be melted first. When taking it out of the refrigerator, it can be cut into small pieces for easy mixing.

12. Baking Powder

Baking powder is mainly used for the fermentation of fast bread and cakes. This fermentation agent does not require fermentation time; it uses chemical principles to produce gas to loosen the bread or cake.

13. Soda

The principle of action is the same as that of baking powder, and it can also be added simultaneously with baking powder without fermentation time. When heated, chemical principles are used to loosen the food.

14. Water and Other Liquid Ingredients

Water is indispensable in bread ingredients, and the suitable temperature for making bread is 20-25°C. To make quick bread, warm water at 45-50°C is needed to improve fermentation speed. Water can also be replaced with fresh milk or water mixed with 2% powdered milk, which can enhance the flavor of bread and improve its burnt color. Some bread ingredients also require the addition of fruit juice, such as orange juice, apple juice, orange juice, or lemon juice, mainly to enhance the flavor of the bread.

▶ Weighing The Ingredients

One of the most important steps in making bread is weighing the ingredients, which should be accurately measured using specialized measuring cups and spoons. Improper weighing and placement of the ingredients may result in poor bread-making results.

1. Weighing Liquid Ingredients

The water, fresh milk, and solution of milk powder should be measured using a measuring cup. The eyes should be at the same level as the scale line of the measuring cup, then read it. The measuring cup should be cleaned thoroughly and should not be stuck with any other powder.

2. Measurement of Dry Powder Ingredients

Measure the dry powder ingredients with a measuring cup or spoon. The powder should be kept in its naturally loose density, and the cup mouth should be scraped flat with a knife edge to ensure accurate measurement.

3. Order of Ingredient Placement

Pay attention to the order of ingredient placement. Generally, liquid ingredients are placed first, followed by eggs, and then ingredients such as salt and milk powder.

When placing flour, do not let all the flour come into contact with the liquid, and then place the yeast on dry flour. Special note that yeast should not come into contact with salt. Fruit ingredients are added only after the bread has been stirred for a period of time, when there is a rapid beep from the buzzer. Adding fruit ingredients too early and stirring for too long will lose the flavor of the fruit ingredients. Do not add perishable ingredients such as eggs, fruit ingredients, etc., when using the delay function.

4. The maximum amount of flour used in the bread machine shall not exceed 500 grams, and the maximum amount of fermenting agent shall not exceed 8 grams.

5. When using jam or enzyme menus, after adding the ingredients, cover the bread bucket with a piece of aluminum foil to prevent splashing.

Troubleshooting

NO.	Problems	Possible Reason	Solution
1	Smoke is emitted from the heat tube during baking.	Ingredients stick to or near the electric heating tube, and there is protective oil on the surface of the electric heating tube during the first use.	Unplug the plug, clean the electric heating tube, and be careful not to get burned.

2	The middle of the bread sinks, and the bottom skin is very thick.	The bread is kept warm and in the bread barrel for too long after it is finished, causing too much moisture to evaporate.	After the bread is made, it is usually taken out without the need for keeping warm.
3	Difficulty in taking out the bread.	The stirring knife and the shaft inside the bread bucket are stuck tightly.	After taking out the bread, fill the bread bucket with water for soaking for 10 minutes, remove the stirring knife, and clean it thoroughly.
4	Insufficient mixing of ingredients and poor baking of bread	Inappropriate program selection.	Check if the formula you are using is suitable for the selected menu program.
		After starting the bread machine, pressing the start/stop button interrupted the program.	If the dough time is too long, remix the ingredients and start the bread maker again. If it is within 30 minutes, you can directly choose to start the right program.
		After starting the machine, the top cover was opened multiple times, and the bread became dry and not yellow.	Please do not open the lid during the final fermentation.
		The stirring resistance is high, and it almost prevents rotation, and the dough is not fully stirred.	Check if the holes of the stirring knife are damaged. Remove the bread bucket and check if it is normal when idling with the paddle. If not, please contact customer service personnel.
5	Smoke is emitted from the heat tube during baking.	The inside temperature of the appliance is too high to start baking bread.	Press the Start/Stop button, unplug the plug, take out the bread bucket, open the top cover, cool down the appliance before starting.
6	You can hear the motor rotating, but the dough hasn't been stirred yet.	The bread bucket is not properly placed, or the dough is too large to stir.	Check to see if the bread bucket is properly placed, the dough is prepared according to the recipe, and if the weighing is accurate.
7	The fermentation volume of bread is too large, and it is blocking the top cover.	You have added too much yeast, too much flour, too much water, or the temperature is too high.	Check the previous factors and reduce the amount of yeast and flour appropriately.

8	The fermentation volume of bread is too small or there is no fermentation.	Check if the yeast is added, the amount is sufficient, the yeast is active, the water temperature is too high, or is the yeast mixed with salt.	Check the amount of yeast and its fermentation performance.
9	The dough is too large and there is overflow around the bread bucket.	Too much liquid is added, the dough is too soft, and there is too much yeast.	Reduce the amount of the added liquid, increase the hardness of the dough, and appropriately reduce the yeast amount.
10	After the dough is fermented and baked, it will open up in the middle.	The flour used is not high gluten flour and lacks fermentation ability.	Use bread flour or strong flour.
		Fermentation speed is too fast, and the fermentation temperature is too high.	The used ingredients should be at room temperature.
		Too much water is added, making the dough too wet and too soft.	According to the water absorption of flour, the amount of water can be adjusted according to the formula.
11	Bread is heavy and has a tight organizational structure.	Too much flour and not enough water.	Reduce flour and increase water.
		Too much fruit material or too much whole-wheat flour.	Reduce the amount of corresponding ingredients and increase the yeast.
12	After cutting open the bread, there are too many holes in the middle of the bread.	Too much flour and not enough water.	Reduce the amount of water appropriately and check if you've added salt.
		Too much flour and not enough water.	Check the temperature of the added water.
13	The outer surface of the bread is covered with dry powder.	Ingredients with strong viscosity that have not melted, such as butter, bananas, etc.	Do not add ingredients that are too sticky.
		Insufficient stirring, insufficient water volume.	Check if the amount of the added water is appropriate, and if there are any abnormalities in the transmission of the stirring mechanism.
14	When baking cakes or foods with excessive sugar, the skin is too dark and the skin is too thick.	Different formulas and ingredients have a significant impact on the burning color. By adding more sugar the resulting bread will have a darker color.	For formulas with excessive sugar addition, if the burnt color is too dark, the program can be turned off 5-10 minutes earlier. Remove the lid after keeping it warm for 20 minutes.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.

Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at <https://www.porodo.net/warranty> and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:

<https://www.porodo.net/warranty>

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

info@porodo.net

Website: <https://www.porodo.net/>

Service Support: support@porodo.net

Instagram: **porodo**