



CBM0.75DIW0
BREAD MAKER
OWNER'S MANUAL

CONDURA

IBA ANG PINOY

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SAFETY INSTRUCTIONS

Read the instructions carefully before operating the product. Keep this manual, the receipt and if possible, the box for storage.

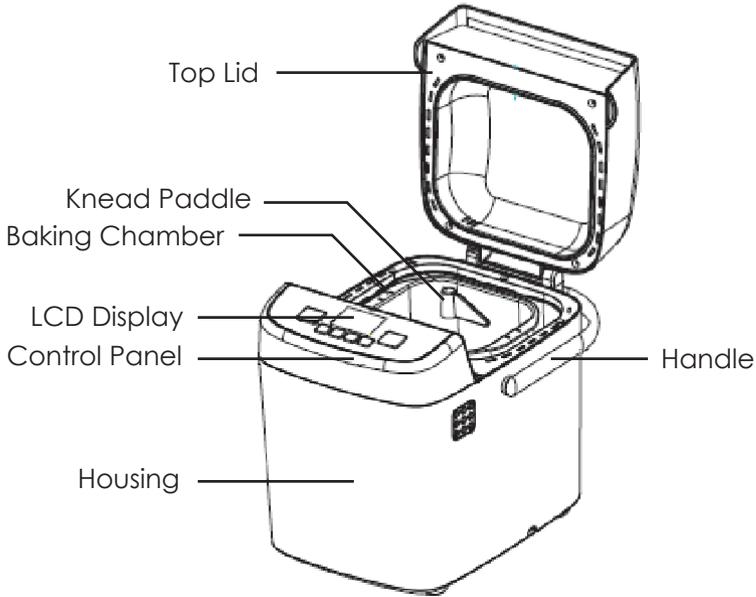
- This product is designed for household use only. This appliance is not to be used commercially.
- This product is intended to be used in household and similar applications such as: staff kitchen areas in shops, office and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast environments.
- This product is not for outdoor use.
- Before using the product, kindly check that the power outlet voltage corresponds to the one shown on the rating plate.
- Keep the product away from heat sources, direct sunlight, liquid, and sharp edges.
- Use the product on a cool, flat surface.
- Do not operate the product other than its intended use.
- Do not leave the product unattended when in use. When not in use, remove the plug from the power outlet.
- This product is not for use along with external timers or separate remote-control systems.
- Close supervision is necessary when the product is used by or near children. To ensure your children's safety, please keep all packaging materials (e.g., plastic bags, boxes, polystyrene) out of their reach.
- Children must be supervised to ensure that they do not play with the appliance.
- To protect children from hazards posed by electrical appliances, make sure that the cable is away from their reach.
- This product is not to be used by persons with reduced physical, sensory, mental capabilities, or lack of experience and knowledge, unless they are supervised by a person responsible for their safety.
- Do not move or shake the product during operation.
- To avoid any risk of electrical hazards, do not immerse the cord, plug, or the product itself in water or other liquids.
- Do not touch hot surfaces while using the product to prevent the risk of injury or burns. Use handles or knobs. Always use oven mitts to handle the bread pan or hot bread.

- Do not put your hand inside the chamber after the bread pan is removed since the heating unit will still be hot.
- Do not touch any moving or spinning parts of the machine when baking.
- Never switch on the product without placing the bread pan-filled ingredients inside the chamber.
- Extreme caution must be observed when moving the product containing hot oil or other hot liquids.
- Do not operate the product with a damaged cord or plug or after the product malfunctions, drops, or damages in any manner. Contact ConcepStore After Sales Team for repair/replacement.
- Do not unplug by pulling on the power cord.
- Do not let the power cord hang over the edge of the table or counter.
- The use of accessories not recommended or sold by ConcepStore or Condura may cause fire, electric hazards, or injury.
- Regularly check the product for damage. If you see any damage on the product or on the power cord, discontinue use and contact ConcepStore After Sales Team for repair/replacement.

PRODUCT SPECIFICATIONS

Product Name	Condura Bread Maker
Model Number	CBM0.75D1WO
Voltage	230V~60Hz
Power Input	500 W
Product Size	350 x 255 x 315 mm.

PARTS



ACCESSORIES



Hook

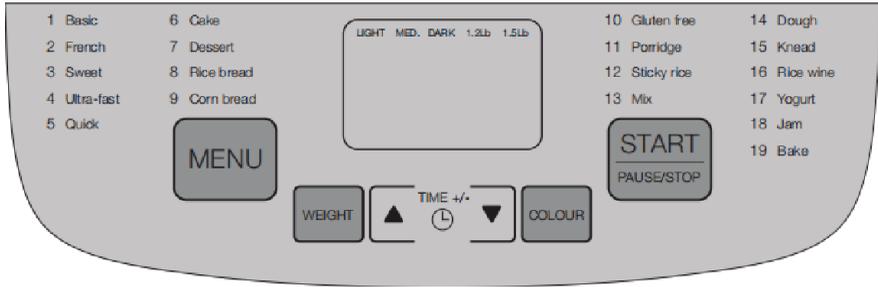


Measuring Cup



Measuring Spoon

FUNCTION INTRODUCTION



Control Panel

AFTER POWER ON

Insert the plug into the power outlet. There will be a beep sound. The following details below are the default setting of the product that will be displayed in the LCD Display when plugged in:

Timer	3:00
Default Program	1 (Basic Bread Function)
Bread Weight	1.5 LB.
Crust Color	MEDIUM

START/STOP BUTTON

To turn on the product, press the START/STOP button. The LCD Display will light up, and the colon in the time display begins to flash, and the program will start.

To pause the operation, press the START/STOP button for 0.5 seconds. If there is no ongoing operation in 3 minutes, the program will continue processing until completed.

To cancel a program, press the START/STOP button for 3 seconds. Then, there will be a beep sound, and the program has switched off. This feature will help to prevent any unintentional disruption to the operation of the program.

To remove the bread, press the START/STOP button to end the baking cycle.

PREPROGRAMMED MENU

Press the MENU button to select your desired programs. Each time it is pressed (accompanied by a short beep), the program will vary. Press the MENU button continuously then the corresponding program number will appear on the LCD Display.

CRUST COLOR

Press the COLOUR button to select your desired crust color setting: Light, Medium, or Dark. This button is only applicable in the programs menu 1 to 6, 8 to 10, and 19.

WEIGHT

Press the WEIGHT button to choose your desired gross weight: 1.2 lbs. and 1.5lbs. This button is only applicable in the programs menu 1 to 5 and 8 to 10.

DELAY TIMER (“▲” or “▼”)

Use the DELAY TIMER feature to start the bread maker at a later time. Press “▼” or “▲” buttons to increase the cycle time shown on the LCD Display. Add up to 15 hours, including the delay time and bread-making program.

- Set the Delay Timer after selecting PROGRAM MENU, WEIGHT, and CRUST COLOUR.
- Do not use the timer function with recipes that include dairy or other ingredients, such as eggs, milk, cream, or cheese.
- You must decide how long it will be before your bread is ready by pressing the “▲” or “▼” button. Please note the delay time should include the baking time of the program. After the baking program is complete, the bread machine will shift to the Keep Warm setting for 1 hour. Before making bread, press the MENU button and COLOUR button, then press “▲” or “▼” button to increase or decrease the delay time at the increment of 10 minutes. The maximum delay is 15 hours.

POWER INTERRUPTION

In the event of a power outage, the process of making bread will continue automatically within 10 minutes, even without pressing the START/STOP button. If the power outage takes more than 15 minutes, the product will stop running, and the LCD Display will revert to its default setting.

If the dough has started rising, discard the ingredients in the bread pan and start over.

If the dough has not entered the rising phase, you can press the START/STOP button to continue the program from the beginning.

WARNING DISPLAY

	This warning means that the temperature inside of the bread pan is too high. Press the START/STOP button to stop the program. Unplug the power cord, open the top lid, and let the product cool down completely for 10 to 20 minutes before restarting.
	This warning means that the temperature sensor is disconnected. Press the START/STOP button to stop the program and unplug the power cord. Please contact ConcepStore After Sales Team for further assistance.

KEEP WARM

After baking program is complete, the bread machine will beep 10 times and shift to Keep Warm setting for 1 hour. It will be displayed "0:00".

To cancel the Keep Warm process, press the START/STOP button for 3 seconds.

TIP: Removing the bread immediately after baking program is complete will prevent crust from becoming darker.

PROGRAM MENU

Program Number	Program Name	Description
1	Basic bread	For white and mixed breads, it mainly consists of basic bread flour.
2	French bread	For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine, or milk.

<i>Program Number</i>	<i>Program Name</i>	<i>Description</i>
3	Sweet bread	For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.
4	Ultra-fast	Kneading, rising, and baking in a very fast way. But the baked bread is the roughest one among all bread menus.
5	Quick bread	<p>Kneading, rising, and baking time is shorter than basic bread but longer than Ultra-fast bread. The bread interior tissue is denser.</p> <p>Quick breads are made with baking powder and baking soda that are activated by moisture and heat. For perfect quick breads, it is suggested that all liquids be placed in the bottom of the bread pan; dry ingredients on top, during the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan, it may be necessary to help machine mix to avoid flour clumps. If so, use a rubber spatula.</p>
6	Cake	Kneading, rising, and baking occurs, but rise with the aid of baking soda or baking powder.
7	Dessert	Kneading and baking those foods with more fat and protein.
8	Rice bread	Mix cooked rice into the flour with 1:1 to make the bread.
9	Corn bread	Mix corn into the flour with 1:1 to make the bread.
10	Gluten-free bread	For the bread of gluten-free flours and baking mixtures. Gluten-free flours require longer for the uptake of liquids and have different rising properties.
11	Gruel	Kneading and stewing to make coarse cereals gruel, e.g. Chinese Babao gruel.

<i>Program Number</i>	<i>Program Name</i>	<i>Description</i>
12	Sticky rice	Stirring and heating to make glutinous rice ball.
13	Mix	Stir to let the flour and liquids mix thoroughly.
14	Dough	This program prepares the yeast dough for buns, pizza crust, and etc. to bake in a conventional oven. There is no baking in this program.
15	Knead	Kneading only, no rising or baking. Used for making dough for pizzas, etc.
16	Rice wine	Rising and baking the polished glutinous rice.
17	Yogurt	Rising and make the yogurt.
18	Jam	Use this setting for making jams from fresh fruits and marmalades from oranges. Do not increase the quantity or allow the recipe to boil over the bread pan into the baking chamber. Should this happen, stop the machine immediately and remove the bread pan carefully. Allow to cool a little and clean thoroughly.
19	Bake	For additional baking of breads is needed because a load is too light or not baked through. In this program, there is no kneading or resting.

HOW TO USE

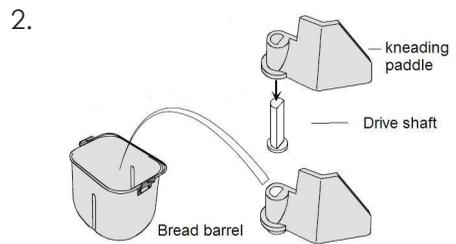
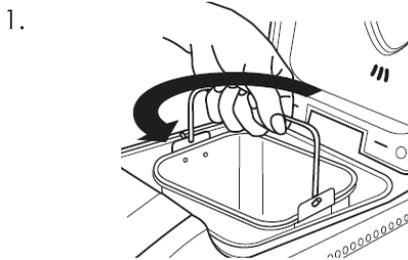
Wash and dry bread pan and kneading paddle.

NOTE: Do not use metal utensils in bread pan since they may damage the non-stick surface.

CAUTION! Falling Object Hazard. Bread maker can wobble and walk during kneading cycle. Always position it in the center of counter away from the edge.

1. Check for any missing or damaged parts.
2. Clean all the parts according to CLEANING AND MAINTENANCE section in this owner's manual.
3. Set the bread maker on bake mode and bake empty for about 10 minutes. Then let it cool down and clean the entire detached parts again. The appliance may emit a little smoke and/or odor when you turn it on for the first time. This is normal and will subside after the first or second use. Make sure the appliance has sufficient ventilation.
4. Dry all parts thoroughly and assemble them, the appliance is ready for use.

DETAILED INSTRUCTIONS



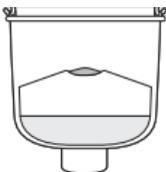
Using the bread pan handle, turn the bread pan counterclockwise and then pull it out of the product.

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

3. Add the ingredients to the bread pan in order 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.

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: Premeasure all ingredients, including add-ins (nuts, raisins), prior to beginning.



LAST: Yeast. Must be separate from wet ingredients.
MIDDLE: Dry ingredients (sugar, salt, shortening, flour)
FIRST: Liquid ingredients - room temperature

5. Place the bread pan into the bread maker and make sure it is firmly locked in place by turning it clockwise. Close the lid.

NOTE: Bread pan must lock into place for proper mixing and kneading.

6. Plug in the product. There will be a beep sound, and the LCD display will automatically set to Program 1.
7. Press MENU button until your desired program is displayed.
8. Press the WEIGHT button to move the arrow to 1.2 lbs., 1.5 lbs. (WEIGHT is not an option in programs 4, 6-7, 11-19)
9. Press the CRUST button to move the arrow to desired setting: Light, Medium, Dark crust. (Crust is not adjustable in program 4, 7, 11-19)
10. 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)

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.

11. Press the START/STOP button once to start program. The Bread Maker will beep once and “3:00” will be displayed. But the colon between the “3” and “00” doesn'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.
12. For add-ins (fruits, nuts, raisins), the machine will beep 10 times. Open the lid and pour your add-ins. (This function is adjustable in programs: Menu 1-5, 8-10.) This timing varies by program.
13. Once the process is complete, 10 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.
14. Let the bread pan cool down slightly before moving the bread. Use oven mitts, carefully turn the bread pan counterclockwise to unlock and lift the handle to remove from the machine.

CAUTION: The bread pan and bread may be very hot! Always handle with care.

15. 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.

16. Let the bread cool for about 20 minutes before slicing. It is recommended slicing bread with electric cutter or dentate cutter, had better not with fruit knife or kitchen knife, otherwise the bread may be subject to deformation.
17. If kneading paddle remains in the bread, gently pry it out using a spatula or small utensil. The bread is hot; never use the hand to remove the kneading paddle. When not in use or when 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 oven mitts should be used. Remove the bread pan by lifting the handle and turning it counterclockwise to unlock and pull bread pan straight up from the base of the chamber.

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

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

INGREDIENTS INTRODUCTION

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

<i>Ingredient</i>	<i>Description</i>
Whole Wheat Flour	<p>Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour has higher fiber and nutritional content. Whole-Wheat flour is heavier and, as a result, loaves may be smaller in size and have a heavier texture.</p> <p>It contains wheat skin and gluten. Many recipes usually combine with Whole -Wheat flour or Bread Flour to achieve the best result.</p>
Black Wheat Flour	<p>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.</p>
Self-Rising Flour	<p>Flour that contains baking powder, used especially for making cakes. Do not use self-rising flour in combination with yeast.</p>
Corn Flour and Oatmeal Flour	<p>Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.</p>
Sugar	<p>Sugar is “food” for yeast and 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 called for in some recipes.</p>
Yeast	<p>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 maker recipes will be sold under several different names: Bread machine yeast (preferred) active-dry yeast, and instant yeast.</p> <p>After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften.</p>

<i>Ingredient</i>	<i>Description</i>
	<p>1 tbsp. dry yeast = 3 tsp. dry yeast 1 tbsp. dry yeast = 15 ml. yeast 1 tsp. dry yeast = 5 ml. yeast</p> <p>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.</p> <p>TIP: To check whether your yeast is fresh and active:</p> <ol style="list-style-type: none"> 1. Pour 1 cup (237 ml.) warm water (45-50°C) into a measuring cup. 2. Add 1 teaspoon (5 ml.) white sugar into the cup and stir, then 1 tablespoon (15 ml.) yeast over the water. 3. Place the measuring cup in a warm place for about 10 minutes. 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.
Salt	Salt is necessary to improve bread flavor and crust color. It is also used to restrain yeast activity. Never use too much salt in a recipe. But bread would be larger if without salt.
Egg	Eggs can improve bread texture, make the bread more nutritious and larger in size. The egg must be whisked in with the other liquid ingredients.
Grease, Butter, and Vegetable Oil	Grease can make bread softer and may increase storage life. Butter should be melted or chopped to small pieces before adding to liquid.
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 bubbles to soften the texture of bread utilizing chemical principle.
Baking Soda	It is similar with baking powder. It can also be used in combination with baking powder.

<i>Ingredient</i>	<i>Description</i>
Water and Other Liquids	Water is essential ingredient for making bread. Generally speaking, water should be in room temperature between 20°C and 25°C. Some recipes may call for milk, or other liquids for the purpose of enhancing bread flavor. Never use dairy with the Delay Timer option.

USE EXACT MEASUREMENT

TIP: Bread pan and baking chamber will be hot and 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 shake the bread upside down until the bread falls out of the bread pan. Allow to cool on a wire rack for 10 minutes before slicing and slice with bread knife.

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 is complete kneading for first time, there will be a beep sound and then place fruit ingredients into the mixture. If the fruit ingredients are added too early, the flavor will be diminished after a long time 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 scoop 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.

TIP: 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.

CLEANING & MAINTENANCE

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

1. 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 soaking 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.
2. To clean bread pan: Remove the bread pan by turning it in counterclockwise, and then lift up the handle. Wipe inside and outside of pan with a 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.

3. To clean the housing and top lid: After use, allow unit to cool. Use a damp cloth to wipe 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. Never immerse the housing into water for cleaning.

NOTE: It is suggested not disassembling the lid for cleaning.

4. Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the lid is closed.

USE ENVIRONMENT

The machine may work well in a wide range of temperature, but there will not be any difference in loaf size between a very warm room and cold room. We suggest that the room temperature should be within the range of 15°C to 34°C.

TROUBLESHOOTING

<i>Problem</i>	<i>Cause</i>	<i>Solution</i>
Odor or burning smell	Flour or other ingredients have spilled into the baking chamber.	Stop the bread maker and allow cooling completely. Wipe excess flour etc., from the baking chamber with a paper towel.
Ingredients not blending can hear motor burning	Bread pan or kneading paddle may not be installed properly.	Make sure kneading paddle is set all the way on shaft.
	Too many ingredients.	Measure ingredients accurately.
"H:HH" displays when START/STOP button is pressed.	Internal temperature of bread maker is too high.	Allow unit to cool down in between programs. Unplug unit, open lid, and remove bread pan. Allow to cool 15-30 minutes before beginning new programs.
Kneading paddle comes out with the bread.	Thicker crust with dark crust setting.	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.

<i>Problem</i>	<i>Cause</i>	<i>Solution</i>
Dough is not blending thoroughly; flour and other ingredients are built up on sides of pan; bread loaf is coated with flour	Bread pan or kneading paddle may not be installed properly.	Make sure bread pan is securely set in unit and kneading paddle is firmly on shaft.
	Too many ingredients.	Make sure ingredients are measured accurately and added in the proper order.
	G l u t e n - f r e e dough is typically very wet. It may need additional help by scraping sides with a rubber spatula.	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.
Bread rose too high or pushed lid up.	Ingredients not measured properly (too much yeast, flour).	Measure all ingredients accurately and make sure sugar and salt have been added.
	Kneading paddle not in bread pan.	Try decreasing yeast by 1/4 teaspoon (1.2 ml.).
	Forgot to add salt.	Check installation of kneading paddle.
Bread does not rise; loaf short.	Incorrect measurement of ingredients or inactive yeast.	Measure all ingredients accurately. Check expiration date of yeast and flour.
	Lifting lid during programs.	Liquids should be room temperature.
Bread has a crater in the top of the loaf once baked.	Dough has risen too fast.	Do not open lid during baking. Select a darker crust option.
	Too much yeast or water.	
	I n c o r r e c t program chosen for the recipe.	

<i>Problem</i>	<i>Cause</i>	<i>Solution</i>
Crust color is too light	Opening the lid during baking.	Do not open lid during baking. Select a darker crust option.
Crust color is too dark	Too much sugar in the recipe.	Decrease sugar amount slightly. Select a lighter crust option
Bread loaf is lopsided.	Too much yeast or water.	Measure all ingredients accurately. Decrease yeast or water slightly.
	Kneading paddle pushed dough to one side before rising and baking.	Some loaves may not be evenly shaped, particularly with whole-grain flour.
Loaves made are different shapes.	Varies by the type of bread.	Whole-grain or multigrain is denser and may be shorter than a basic white bread.
Bottom is hollow or holey inside.	Dough too wet, too much yeast, no salt.	Measure all ingredients accurately. Decrease yeast or water slightly. Check salt measurement.
	Water too hot.	Use room temperature water.
Under baked or sticky, dough bread.	Too much liquid; incorrect program chosen.	Decrease liquid and measure ingredients carefully. Check program chosen for recipe.
Bread mashes down when slicing.	Bread is too hot.	Allow to cool on wire rack for 15-30 minutes before slicing.
Bread has a heavy, thick texture.	Too much flour, old flour.	Whole-grain breads will have a heavier texture. Try increasing water or decreasing flour.
	Not enough water.	
Base of bread pan has darkened or is spotted.	After washing in dishwasher.	This is normal and will not affect the bread pan.

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.

RECIPE GUIDE

BASIC BREAD

<i>Steps</i>	<i>Ingredients</i>	<i>Volume (for 500 g./1 lb.)</i>	<i>Volume (for 750 g./1.5 lb.)</i>	<i>Remarks</i>
1	Water	150 ml.	200 ml.	
2	Salt	0.5 tablespoon	0.7 tablespoon	put on the corner
3	Sugar	2 scoops	3 scoops	put on the corner
4	Oil	1.5 scoops	2 scoops	
5	High Gluten Flour	1.5 cups/ 210 g.	2.2 cups/ 300 g.	
6	Instant Yeast	0.8 tablespoon	1 tablespoon	put on the dry flour, don't touch with any liquid

FRENCH BREAD

<i>Steps</i>	<i>Ingredients</i>	<i>Volume (for 500 g./1 lb.)</i>	<i>Volume (for 750 g./1.5 lb.)</i>	<i>Remarks</i>
1	Water	150 ml.	200 ml.	
2	Salt	0.5 tablespoon	0.7 tablespoon	put on the corner

<i>Steps</i>	<i>Ingredients</i>	<i>Volume (for 500 g./1 lb.)</i>	<i>Volume (for 750 g./1.5 lb.)</i>	<i>Remarks</i>
3	Sugar	2 scoops	3 scoops	put on the corner
4	Oil	1.5 scoops	2 scoops	
5	High Gluten Flour	1.5 cups/ 210 g.	2.2 cups/ 300 g.	
6	Instant Yeast	0.8 tablespoon	1 tablespoon	put on the dry flour, don't touch with any liquid

SWEET BREAD

<i>Steps</i>	<i>Ingredients</i>	<i>Volume (for 500 g./1 lb.)</i>	<i>Volume (for 750 g./1.5 lb.)</i>	<i>Remarks</i>
1	Water	150 ml.	200 ml.	
2	Salt	0.5 tablespoon	0.7 tablespoon	put on the corner
3	Sugar	2 scoops	3 scoops	put on the corner
4	Milk Powder	1 scoop	1.5 scoops	
5	Oil	1.5 scoops	2 scoops	
6	High Gluten Flour	1.5 cups/ 210 g.	2.2 cups/ 300 g.	
7	Instant Yeast	0.8 tablespoon	1 tablespoon	put on the dry flour, don't touch with any liquid

ULTRA-FAST BREAD

<i>Steps</i>	<i>Ingredients</i>	<i>Volume (for 500 g./1 lb.)</i>	<i>Volume (for 750 g./1.5 lb.)</i>	<i>Remarks</i>
1	Water		200 ml.	40°C-50°C temperature
2	Salt		0.7 tablespoon	put on the corner
3	Sugar		3 scoops	put on the corner
4	Oil		2 scoops	
5	High Gluten Flour		2.2 cups/ 300 g.	
6	Instant Yeast		1 tablespoon	put on the dry flour, don't touch with any liquid

QUICK BREAD

<i>Steps</i>	<i>Ingredients</i>	<i>Volume (for 500 g./1 lb.)</i>	<i>Volume (for 750 g./1.5 lb.)</i>	<i>Remarks</i>
1	Water	150 ml.	200 ml.	40°C-50°C temperature
2	Salt	0.5 tablespoon	0.7 tablespoon	put on the corner
3	Sugar	2 scoops	3 scoops	put on the corner
4	Oil	1.5 scoops	2 scoops	
5	High Gluten Flour	1.5 cups/ 210 g.	2.2 cups/ 300 g.	
6	Instant Yeast	0.8 tablespoon	1 tablespoon	put on the dry flour, don't touch with any liquid

QUICK BREAD - ALTERNATIVE RECIPE

<i>Steps</i>	<i>Ingredients</i>	<i>Volume (for 500 g./1 lb.)</i>	<i>Volume (for 750 g./1.5 lb.)</i>	<i>Remarks</i>
1	Water		30 ml.	
2	Egg		3 pcs.	
3	Sugar		0.5 cups	put on the corner
4	Oil		2 scoops	
5	Self Rising Flour		2 cups/ 280 g.	
6	Instant Yeast		1.5 tablespoon	put on the dry flour, don't touch with any liquid

DESSERT

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Egg	2 pcs.	
2	Milk	1 cup	
3	Cooked Rice	1.5 cups	
4	Sugar	0.5 cups	
5	Raisin	0.5 cups	

RICE BREAD

Steps	Ingredients	Volume (for 500 g./1 lb.)	Volume (for 750 g./1.5 lb.)	Remarks
1	Water	110 ml.	140 ml.	
2	Oil	1.5 tablespoon	2 tablespoon	
3	Sugar	3 scoops	4 scoops	put on the corner
4	Salt	1/2 tablespoon	3/4 tablespoon	put on the corner
5	Cooked Rice	50 g.	70 g.	
6	High Gluten Flour	1.3 cups/ 180 g.	1.7 cups/ 240 g.	
7	Instant Yeast	1 tablespoon	1.5 tablespoon	put on the dry flour, don't touch with any liquid

CORN BREAD

Steps	Ingredients	Volume (for 500 g./1 lb.)	Volume (for 750 g./1.5 lb.)	Remarks
1	Water	110 ml.	140 ml.	
2	Oil	1.5 tablespoon	2 tablespoon	
3	Sugar	3 scoops	4 scoops	put on the corner
4	Salt	1/2 tablespoon	3/4 tablespoon	put on the corner
5	Corn	50 g.	70 g.	Soak in water for 2-3 hours
6	High Gluten Flour	1.3 cups/ 180 g.	1.7 cups/ 240 g.	

7	Instant Yeast	1 tablespoon	1.5 tablespoon	put on the dry flour, don't touch with any liquid
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GLUTEN FREE BREAD

<i>Steps</i>	<i>Ingredients</i>	<i>Volume (for 500 g./1 lb.)</i>	<i>Volume (for 750 g./1.5 lb.)</i>	<i>Remarks</i>
1	Water	120 ml.	180 ml.	
2	Oil	2 tablespoon	2.5 tablespoon	
3	Sugar	2.5 scoops	3 scoops	put on the corner
4	Salt	1/2 tablespoon	1 tablespoon	put on the corner
5	Corn Flour	1.25 cups/ 175 g.	1.5 cups/ 210 g.	
6	High Gluten Flour	1.24 cups/ 175 g.	1.5 cups/ 210 g.	
7	Instant Yeast	1.5 tablespoon	1.5 tablespoon	put on the dry flour, don't touch with any liquid

GRUEL

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Dry Ingredients	120 g.	
2	Water	600 ml.	

STICKY RICE

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Water	250 ml.	
2	Glutinous Rice	250 g.	Soak in water for 30 minutes

MIX

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Water	250 ml.	
2	Salt	1 tablespoon	Put on the corner
3	Oil	3 scoops	
4	High Gluten Flour	2.5 cups/ 350 g.	

DOUGH

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Water	220 ml.	
2	Salt	1 tablespoon	Soak in water for 30 minutes
3	Oil	3 scoops	
4	High Gluten Flour	2.2 cups/ 300 g.	
5	Instant Yeast	1 tablespoon	Put on the dry flour, don't touch with any liquid

KNEAD

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Water	appropriate amount	
2	Salt	1 tablespoon	
3	Oil	3 scoops	
4	High Gluten Flour	appropriate amount	

RICE WINE

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Glutinous Rice	500 g.	
2	Water	appropriate amount	
3	Distiller's Yeast	3 g./ 1 tablespoon	

YOGURT

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Milk	600 ml.	
2	Lactic and Bacteria	60 ml.	

JAM

<i>Steps</i>	<i>Ingredients</i>	<i>Volume</i>	<i>Remarks</i>
1	Fruit Pulp	3 cups	Stir to mush, can put some water
2	Corn Flour	0.5 cup	
3	Sugar	1 cup	

BAKE

The default time is 0:30 and the time is adjustable from 0:20 to 2:00, and the “▲” or “▼” button is pressed, it increases or decreases to 5 minutes.

Customer Care

We are committed to serve.

QUESTIONS ABOUT YOUR CONDURA BREAD MAKER:

Please feel free to email us at
help@concepcstore.com

You can also visit us at
<http://www.concepcstore.com>

Or visit us at condura.com.ph

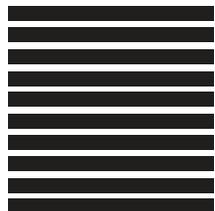


**CONCEPCION DURABLES INCORPORATED
CUSTOMER SERVICE DEPARTMENT**

308 Sen. Gil Puyat Avenue, Makati City
Trunk Line: (02) 8 863 5555
TOLL FREE: 1800 10 888 8888
Mobile Nos.: 0917 536 3030 (Globe)
0947 996 2415 (Smart)

**PO BOX 211 COMMERCIAL CENTER
MAKATI CITY**

BUSINESS REPLY!
Permit No. 2416A!
NO STAMP NEEDED



CONDURA

PRODUCT WARRANTY CERTIFICATE

IMPORTANT: PLEASE READ CAREFULLY

Concepcion Durables, Inc. ("CDI") warrants to the purchaser that this CONDURA BREAD MAKER will be free from defects in material and workmanship, and agrees to repair or replace any defective part or unit with a new or equivalent part or unit through any of its Authorized Service Centers if such defect is found to be manufacturer's error and in accordance with the terms of this warranty, subject to the following conditions:

1. COVERAGE OF WARRANTY

Applicable for Condura Bread Maker

2. WARRANTY PERIOD (from the date of original purchase)

System Parts and labor..... 1 Year

CDI warrants this Bread Maker to the original purchaser/user to be free from defects in materials and workmanship under normal use.

CDI shall, at no cost to the original purchaser/user, repair or replace the unit or any of its parts that is found by CDI to be actually defective within the Warranty Period, with original or equivalent unit or parts, subject to the conditions and exclusions provided below.

3. LIMITATIONS

This warranty is not transferable, valid only in the Philippines. This warranty shall be void if the unit is:

- Improperly installed or mounted, or subjected to misuse, abuse, neglect, accident, alteration or abnormal voltage conditions
- Plugged into any device other than a suitable power supply outlet
- Serviced, opened, dismantled, disassembled, or reassembled by anyone other than a CDI accredited service center
- Damaged in transport or subjected to rough handling
- Damaged due to rodent, pest, or related infestation
- Damaged due to commercial use (stores, restaurants, other businesses, and non-household application)
- Damaged due to accidents, flood, fire, etc.

This warranty does not cover breakable parts and accessories, and any damages due to wear and tear.

The above warranties are given by CDI in lieu of any other warranties, express or implied. CDI and its vendors disclaim any implied warranty of merchantability or fitness for a particular purpose or any similar standard imposed by applicable legislation. CDI's responsibility to repair, replace or offer a refund for defective units, parts and related items is the sole and exclusive remedy provided for breach of these warranties.

MODEL NO. CBM0.75D1W0 **SERIAL NO.**

NOTE: Keep this warranty card together with your Original Sales Invoice/Official Receipt as proof of purchase. If the date of purchase cannot be proven, warranty shall be based on CDI's Invoice to Dealer.



Fill out this warranty card completely and mail within 15 days from date of purchase. This will activate your warranty.

CONDURA

MODEL NO. CBM0.75D1W0 **SERIAL NO.**

DEALER (Please indicate branch)

DATE OF PURCHASE **DEALER INVOICE NO.**

CUSTOMER NAME **EMAIL ADDRESS**

ADDRESS

TELEPHONE NO. **MOBILE NO.**

CONDURA

IBA ANG PINOY

www.condura.com

