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Farberware FW61100043213 Owner's Manual

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FARBERWARE®

BREAD MAKER

Model Number: FW61100043213

UPC: 4897074552841

Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles or knobs.
- **WARNING** - to protect against electric shock, fire and personal injury:
 - do not immerse cord, plug or appliance in water or other liquids;
 - do not immerse the cord, plug, appliance or any electrical components in water or any other liquids;
 - always switch off and unplug the appliance before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not place the appliance close to the edge of the countertop.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use appliance for other than intended use.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Do not attempt to dislodge food while the appliance is plugged in.
- To turn off and disconnect, press the **START/PAUSE** Button until the appliance switches off, and remove plug from wall outlet.
- Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
- Do not place any object made of the following materials in the appliance: paper, cardboard, plastic, wood, rubber, foam and cloth.
- Metal foil packages, or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.

SAVE THESE INSTRUCTIONS!



IMPORTANT SAFEGUARDS

- A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Avoid contact with moving or spinning parts.
- Do not operate the appliance without the provided bread pan or with an empty bread pan.
- Never beat the bread pan top or edge to remove the bread, as this may damage the bread pan.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS!



ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

WARNING:

- **DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**
- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used:
 - The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord;
 - The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over.

Grounding instructions

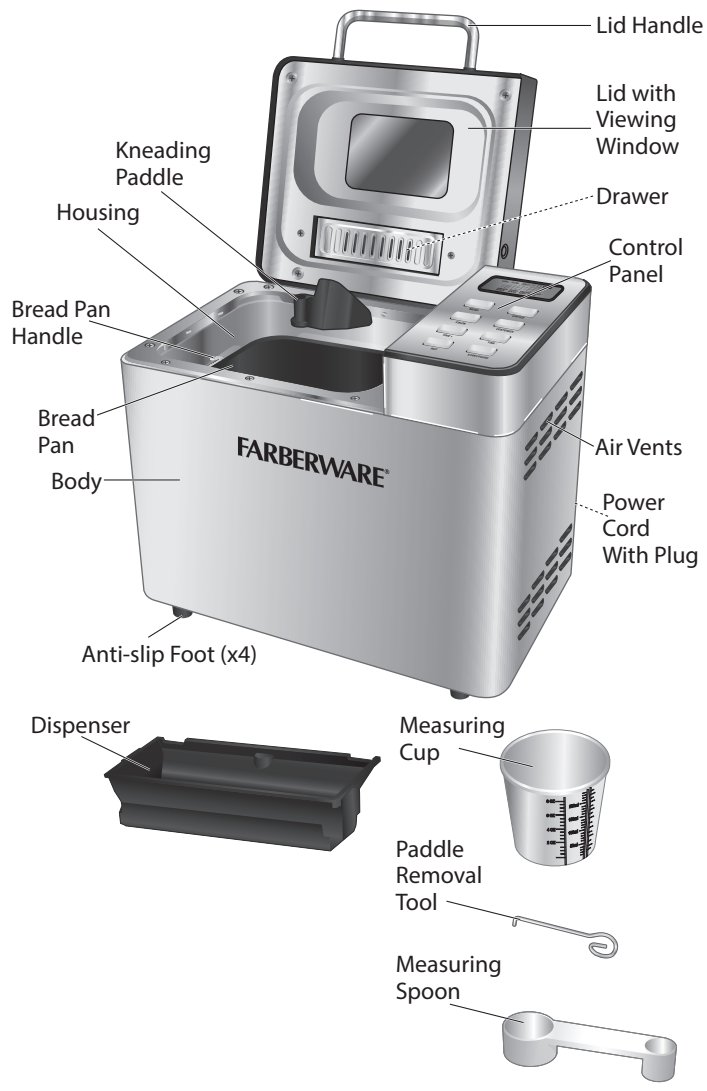
- This appliance must be grounded while in use. Do not remove or ignore the grounding pin during use.

WARNING:

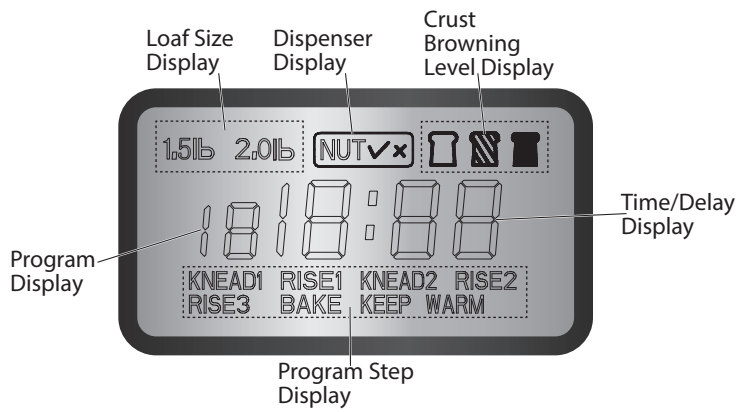
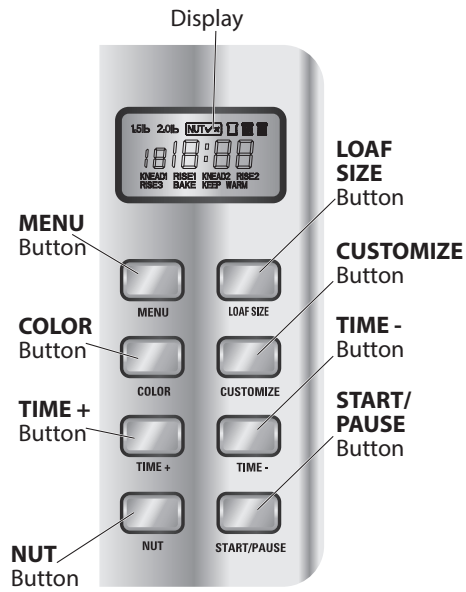
- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- Do not let children handle or put the electrical cord into their mouths.

SAVE THESE INSTRUCTIONS!

PARTS



PARTS



OPERATION

WARNING:

- Always use oven mitts to protect your hand when handling the appliance. Escaping steam can burn and the appliance housing is hot.

Before first use

- Remove all packaging materials and/or other transportation means.
- Remove all accessories from the appliance.
- Check package content to verify it is complete and undamaged. Do not operate the appliance if the content is incomplete or appears damaged. Return it immediately to Walmart.

Danger of suffocation!

- Packaging materials are not toys. Always keep plastic bags, foils and foam parts away from babies and children. Packaging material could block airways and prevent breathing.

NOTE:

- Always use the appliance with the Bread Pan assembled.
- The appliance may produce an odor and emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.
- When using the appliance for the first time, it is recommended to operate it for at least 15 minutes on its **BAKE** setting (↳ Using the appliance) with the Lid open, until no odor or smoke is present. During use, ensure ample ventilation.
- Let the appliance cool completely.
- Clean the appliance (↳ Cleaning and Maintenance).

Accessories

Bread Pan	For containing the recipe ingredients. Always use the appliance with the Bread Pan assembled.
Kneading Paddle	For mixing ingredients.
Measuring Cup	For measuring liquids and dry ingredients (↳ Ingredients measurement) Clean the measuring cup in-between ingredients measurement. For dry ingredients, level the ingredients to ensure the right amount is used.
Dispenser	For automatically pouring ingredients (nuts, chopped fruits, herbs, etc.) into the Bread Pan during the second kneading cycle. The Dispenser holds about $\frac{3}{4}$ cups.
Paddle Removal Tool	For removing the Kneading Paddle after demolding the bread.

OPERATION

Measuring Spoon	For measuring smaller ingredient quantity (↳ Ingredients measurement). The large spoon side is equivalent to a tablespoon, and the small spoon side is equivalent to a teaspoon.
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Programs

This appliance is designed with several programs. There are usually 4 cycles for each program: kneading, rising, baking and keep warm.

Program	1 - Basic		2 - Quick	3 - French		4 - Ultra Fast
Description	For white and mixed breads consisting mainly of basic bread flour. This setting yields a normal bread.		For quick-bread recipes that use baking powder or soda. The bread baked on this setting is usually smaller with a dense texture.	For light breads made from fine flour. Normally, the bread is fluffy and has a crispy crust. This is not a suitable setting for recipes requiring butter, margarine, or milk.		For the fastest bread making. The baked bread is smaller and rougher than the one made with the 2 Quick program.
Loaf size (lb)	1.5	2.0	N/A	1.5	2.0	N/A
KNEAD1 First kneading	9 min	10 min	10 min	16 min	18 min	8 min
RISE1 First rise	20 min	20 min	5 min	40 min	40 min	N/A
KNEAD2 Second kneading (with Dispenser)	14 min	15 min	15 min	19 min	22 min	N/A
RISE2 Second rise	25 min	25 min	10 min	30 min	30 min	12 min
RISE3 Third rise	45 min	45 min	40 min	50 min	50 min	20 min

OPERATION

Program	1 - Basic		2 - Quick	3 - French		4 - Ultra Fast
BAKE	80 min	85 min	80 min	85 min	90 min	90 min
Total time	3h 13min	3h 20min	2h 40min	4h	4h 10min	2h 10min

Program	5 - Whole Wheat		6 - Cake	7 - Dough	8 - Bake
Description	For breads with heavy varieties of flour that require a longer phase of kneading and rising. Bread will be more dense and heavier.		For baking cakes. Kneading, rising, and baking occurs, but with aid of soda or baking powder.	For preparing dough for buns, pizza crust, etc., to be baked in a conventional oven. No baking in this program.	For baking only. No kneading or rising in this program. Can be used to increase the baking time of other programs.
Loaf size (lb)	1.5	2.0	N/A	N/A	N/A
KNEAD1 First kneading	9 min	10 min	10 min	20 min	N/A
RISE1 First rise	25 min	25 min	5 min	N/A	N/A
KNEAD2 Second kneading (with Dispenser)	18 min	20 min	20 min	N/A	N/A
RISE2 Second rise	45 min	45 min	30 min	30 min	N/A
RISE3 Third rise	70 min	70 min	35 min	40 min	N/A
BAKE	68 min	70 min	70 min	N/A	1h
Total time	3h 55min	4h	2h 50min	1h 30min	1h

OPERATION

Program	9 - Sandwich	10 - Jam	11 - Mix Stir	12 - Gluten Free		13 - Home Made
Description	For baking light texture sandwich bread with a thinner crust.	For boiling jams and marmalades.	For mixing flour.	For gluten-free breads and mixes.		The length of each step can be customized.
Loaf size (lb)	N/A	N/A	N/A	1.5	2.0	N/A
KNEAD1 First kneading	15 min	N/A	20 min	12 min	12 min	6 - 14 min
RISE1 First rise	40 min	15 min	N/A	5 min	6 min	20 - 60 min
KNEAD2 Second kneading (with Dispenser)	5 min	N/A	N/A	13 min	14 min	5 - 20 min
RISE2 Second rise	25 min	N/A	N/A	30 min	30 min	5 - 40 min
RISE3 Third rise	40 min	45 min	N/A	40 min	43 min	0 - 60 min
BAKE	75 min	20 min	N/A	70 min	70 min	0 - 90 min
Total time	3h 20min	1h 20min	20 min	2h 50min	2h 55min	36 min - 4h 44min

NOTE:

- The room temperature has an impact on the loaf size. It is recommended for the temperature to be between 59°F (15°C) and 93°F (34°C).
- For the **2** (Quick) program, use a rubber spatula to scrape the sides of Bread Pan during mixing to ensure all ingredients are blended.
- If a quick bread is a little moist on top when baking is complete, leave it in the appliance for an extra 10 to 15 minutes with no heat, and it will continue baking.



OPERATION

- For the **4** (Ultra Fast) program, water temperature is critical for fermentation performance. If the water temperature is too low, the loaf will not rise to the expected size, and if the water temperature is too high, yeast is likely to lose activity and affect the fermentation performance. It is recommended to use water at a temperature between 75°F (24°C) and 90°F (32°C).
- Whole wheat bread is made with at least 50% of whole wheat flour. Whole wheat flour is milled from the entire wheat berry, including the bran and the germ. Using whole wheat flour produces a bread that is brown to dark brown in color.
- It is recommended to avoid using the delay function with the **5** (Whole Wheat) program as this can lead to poor results.
- If a cake tester inserted in the cake center does not come out clean, select the **8** (Bake) program and set time to achieve doneness.
- When preparing jams and marmalades, fruits must be chopped before putting them into the Bread Pan.
- The doughs of gluten-free breads are generally wetter and more like a batter. It is important not to over-mix or over-knead gluten-free doughs. Due to the high moisture content, baking time is increased.
- The **13** (Home Made) program default time setting is 3h:10min.

Using the appliance

This appliance can be used for kneading and baking breads, cakes, dough, and boiling jams.

NOTE:

- The appliance has a rated power of 550W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz wall outlet.
- Make sure the Housing is empty and free of food residues.
- Place the appliance on a clean, flat and heat resistant surface. When using the appliance on wooden furniture, use a heat resistant mat to protect the wood from damages.

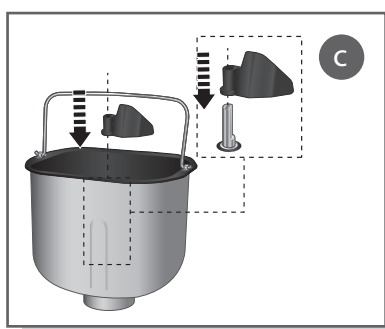
OPERATION

WARNING:

- Only use accessories recommended by the manufacturer. Do not place any other materials in the appliance.
- Do not cover or insert any objects into the Air Vents.
- Never let the Power Cord come in contact with the Housing during use (ill. a) or allow it to be trapped by the Lid (ill. b).



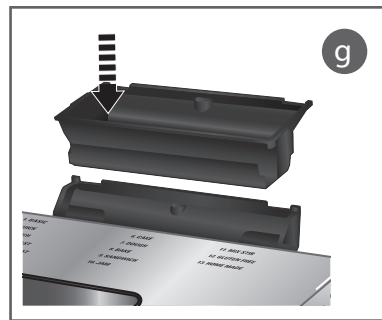
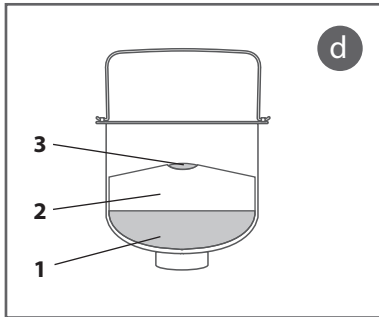
- Insert the Kneading Paddle onto the Bread Pan shaft, at the bottom of the Bread Pan (ill. c). Applying some nonstick cooking spray or vegetable oil onto the Kneading Paddle makes it easier to remove it from the loaf after baking.
- Use the Measuring Cup and Measuring Spoon to add ingredients to the Bread Pan (↳ Ingredients measurement), in the order listed in the recipe (↳ Recipes).



OPERATION

IMPORTANT:


- Always place liquids and salt **1** first, then dry ingredients **2** and finally yeast **3** on top (ill. **d**). Make a small indentation on top of the dry ingredients and place the yeast into the indentation. Yeast must never come into contact with liquids and salt until the program starts.
- Insert the Bread Pan into the Housing (ill. **e**). Ensure the Bread Pan is secured onto the drive shaft. Rotate the Bread Pan slightly to engage, if required.
- Gently close the Lid (ill. **f**).
- When required, pull out the Drawer located under the lid, at the back of the appliance, and remove the Dispenser (ill. **g**). Add ingredients (i.e. nuts, chopped fruits, herbs, etc.) into the Dispenser and refit inside the Drawer. During the second kneading cycle, the ingredients will be automatically poured into the Bread Pan.






NOTE:

- When adjusting the settings, press the **NUT** Button to activate the Dispenser function (NUT ✓ x).

OPERATION

- Insert the Plug into a wall outlet (ill. **h**). The appliance beeps once. By default, the Display shows **2.0lb**, medium browning level , program 1 - Basic, and time **3:20**.
- Press the **MENU** Button to select the required program from **1** to **13** (↳ Programs).
- Adjust the program settings according to the recipe.



Button	Function	Possible settings	Programs
LOAF SIZE Button	Selecting the bread size. Total operation time will vary.	1.5lb - 2.0lb	Applicable to 1 Basic, 3 French, 5 Whole Wheat, 12 Gluten Free
COLOR Button	Selecting the crust browning level.	 Light,  Medium,  Dark	Applicable to all, except 7 Dough, 8 Bake, 10 Jam, 11 Mix Stir
TIME + Button / TIME - Button	Setting the delay function. The display time is equivalent to the program cycle duration plus the selected delay time.	Increase / Decrease starting time: 10 minutes to 13 hours With 10 minutes increments	Applicable to all, except 10 Jam

OPERATION

Button	Function	Possible settings	Programs
CUSTOMIZE Button	Adjusting the duration of each step of the 13 Home Made program.	KNEAD1 : 6 - 14 minutes RISE1 : 20 - 60 minutes KNEAD2 : 5 - 20 minutes RISE2 : 5 - 40 minutes RISE3 : 0 - 60 minutes BAKE : 0 - 90 minutes KEEP WARM : 0 - 60 minutes	Only applicable to 13 Home Made
NUT Button	Dispensing ingredients during the second kneading of the program cycle.	<input type="checkbox"/> NUT ✓ Dispenser function on <input type="checkbox"/> NUT ✗ Dispenser function off	Applicable to all, except 7 Dough, 8 Bake, 10 Jam, 11 Mix Stir
START/PAUSE Button	Starting/ Pausing the selected program.	-	All

- Press the **START/PAUSE** Button to start the program. The appliance beeps once, the two dots between hours and minutes starts flashing, and the preparation time winds down.

NOTE:

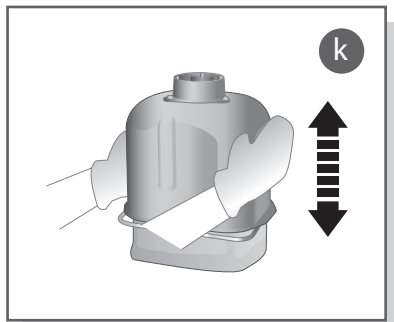
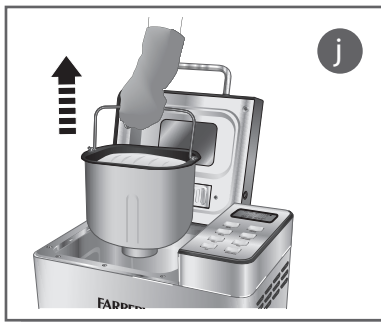
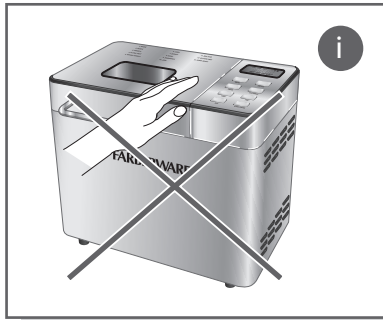
- Do not set the delay function (**TIME +** Button / **TIME -** Button) if you want the appliance to start working immediately.
- Select the delay function only after selecting the program, loaf size, and crust color.
- Do not use the delay function if the recipe includes ingredients which can spoil (eggs, milk, meat, fish, etc.)
- Press the **START/PAUSE** Button to pause the program. Without any action within 10 minutes, the appliance will resume the selected program. The settings cannot be modified when the program is paused.
- This appliance is equipped with a memory function in case of a power failure. Memory can be maintained for up to 10 minutes, within which the appliance will resume the bread making cycle once power is restored. If the power failure exceeds 10 minutes, the appliance must be restarted. If the program did not reach past the kneading phase when the power failure occurred, press the **START/PAUSE** Button to restart the program from the beginning. If the dough has started rising, discard ingredients in the Bread Pan and start over.

OPERATION

- When the program ends, the appliance beeps 10 times and switches to the keep warm function, which lasts 1 hour.
- Press the **START/PAUSE** Button until the appliance is switched off, and then remove the Plug from the wall outlet.

Danger of burns!

- Always pay special attention when placing or removing accessories and food from the appliance. Never place your bare hand inside the appliance, use it to remove accessories or touch the Housing or Lid (ill. **i**) when the appliance is plugged in and switched on. Always use oven mitts when inserting or removing items from the appliance.
 - Escaping steam can burn.
 - Never place the Bread Pan on a table or counter top to avoid damage to surfaces. It is recommended to use a heat resistant trivet or cutting board.
- Lift the Lid open.
 - Use the Bread Pan Handle to lift the Bread Pan out of the Housing (ill. **j**).
 - Carefully shake the Bread Pan upside down to demold the bread (ill. **k**). Use the Paddle Removal Tool to remove the Kneading Paddle from the loaf of bread.
 - Let cool down for 20 minutes before slicing with a bread knife.



OPERATION

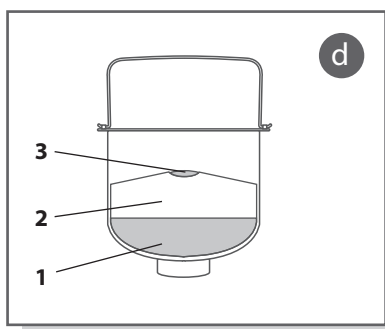
NOTE:

- Fresh baked bread can be stored up to 3 days at room temperature.
- Alternatively, place the cooled bread in a sealed bag or container in the refrigerator for up to 10 days.
- Cooled bread placed in a sealed bag or container can also be frozen for up to 6 months.

Ingredients

IMPORTANT:

- Always place liquids and salt **1** first, then dry ingredients **2** and finally yeast **3** on top (ill. **d**). Make a small indentation on top of the dry ingredients and place the yeast into the indentation. Yeast must never come into contact with liquids and salt until the program starts.
- Always follow the recipe order and use the exact ingredient quantities (↳ Recipes).
- The maximum quantity of flour and yeast to be used for a loaf of bread are respectively 4 cups (560g) and 3 teaspoons (12g).



The following table lists some ingredients for common as well as gluten-free bread making. This is not an exhaustive list, as there are many types of flours and add-ins readily available.

Ingredient	Description	Remarks
All-purpose flour (bleached or unbleached)	Used for the Quick breads.	Can also be used to make yeast breads, but bread flour will yield better results.
Amaranth flour	Gluten-free flour. High in both protein and fiber, it is also a good source of calcium.	It has a nutty flavor and combines well with other gluten-free flours.
Ascorbic acid (vitamin C)	Acts as a preservative, deterring mold and bacteria growth.	Use about 1/8 teaspoon per 3 cups flour.

OPERATION

Ingredient	Description	Remarks
Baking powder/soda	Used for the Ultra Fast breads.	Store any open packet in a sealed bag or container.
Bread flour	Unbleached flour high in protein and gluten.	Recommended flour for bread making.
Cake flour	Soft flour with low protein.	Do not use for bread making.
Cider vinegar	Acts as a dough enhancer.	It improves the bread texture as well as its shelf life.
Cornstarch	Gluten-free combining ingredient.	
Dry Milk	Increases nutritional value.	Mix with flour. Allows the use of the delay function.
Egg	Improves bread texture. Keeps breads fresh and moist.	The egg must be whisked in with other liquid ingredients. Do not use the delay function when the recipe calls for eggs.
Fats (butter or vegetable oil)	Adds taste, texture and moisture to breads.	It is recommended to use melted or chopped unsalted butter.
Gelatin	Adds protein and gives elasticity to the bread.	Not suitable for vegetarians, as it is derived from meat.
Nuts/Seeds	Adds flavor, nutrition and texture to breads.	Can be added to any bread recipe, according to taste.
Potato flour	Heavier than potato starch, it can be used in a similar way.	Stronger potato taste than potato starch.
Potato starch	Supplementary flour used in gluten-free baking.	
Rice flour (white or brown)	Gluten-free flour.	Milled from rice, it is a versatile flour in gluten-free baking. Combines well with other gluten-free flours.

OPERATION

Ingredient	Description	Remarks
Salt	Improves bread flavor.	Salt must not come into contact with yeast in the Bread Pan until the program starts.
Self-rising flour	All-purpose flour mixed with baking powder. Traditionally used for cookies or pancakes.	Do not use self-rising flour with the appliance.
Soy flour	Gluten-free flour.	Milled from roasted soybeans and high in quality protein, soy flour has a characteristic nutty flavor. It is recommended to combine soy flour with other flours.
Sugar	Increases taste and bread color. Sugar also stimulates yeast growth.	Use white sugar, except if stated otherwise in your recipe.
Water	Water is an essential ingredient for making bread. For the best results, its temperature should be between 75°F (24°C) and 90°F (32°C).	Water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.
Whole-wheat flour	Whole wheat flour is milled from the entire wheat berry, including the bran and the germ.	Using whole wheat flour produces a bread that is brown to dark brown in color and often smaller in size. It is recommended to combine with bread flour for a better yield.

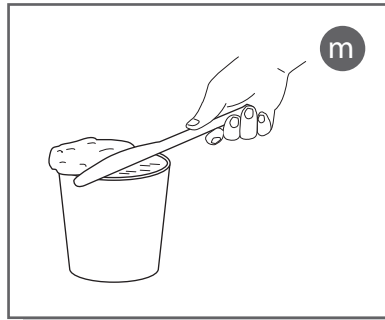
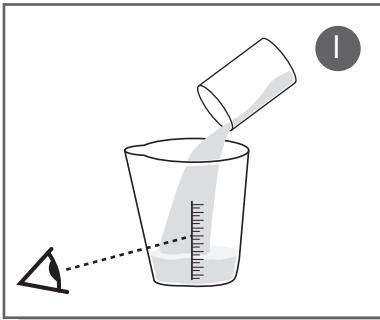
OPERATION

Ingredient	Description	Remarks
Yeast	Yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften. It needs carbohydrates found in sugar and flour as nourishment. It is recommended to use bread machine yeast, active-dry yeast, or instant yeast.	Before using, check the expiration date of the yeast. Return to refrigerator immediately after each use. To check whether yeast is fresh and active: Pour ½ cup (120 ml) warm water (120°F/48°C) into a measuring cup. Add 1 teaspoon (5 ml) white sugar and 2 teaspoons (10 ml) yeast. Place the measuring cup in a warm place for 5 to 10 minutes. Do not stir. Fresh, active yeast will begin to bubble, up to the 1 cup marking. If it does not, the yeast is dead or inactive.

Ingredients Measurement

Accurate ingredient measurement is crucial to bread making.

- Liquids must be measured with a levelled Measuring Cup. Observe the liquid level against the Measuring Cup markings (ill. **l**).
- Dry ingredients must be added into a Measuring Cup. When the cup is filled, the excess should be levelled off (ill. **m**). For smaller quantities, use the Measuring Spoon. It must be levelled off before being added to the Pan.



OPERATION

NOTE:

- Clean the measuring cup in-between ingredients, such as oil.
- It is recommended to use a flour sifter to aerate the flour before measuring it.
- Add ingredients into the Bread Pan in the order listed in the recipe. Ensure the yeast does not come into contact with liquids and salt.

Conversion charts

Fluid Ounces (fl oz - for liquids)	Cup	Tablespoons (tbsp)	Teaspoons (tsp)
8	1	16	48
7	7/8	14	42
6	3/4	12	36
5	5/8	10	30
4	1/2	8	24
3	3/8	6	18
2	1/4	4	12
1	1/8	2	6
		1	3
		1/2	1 1/2

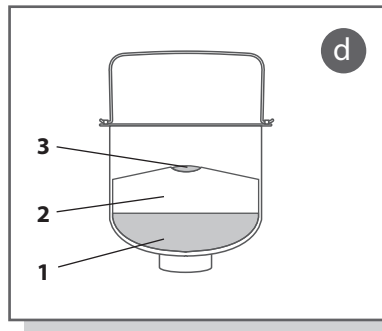
Below table shows the equivalence between yeasts.

Active dry yeast	Instant yeast
1 tsp	3/4 tsp
1.5 tsp	1 tsp
2 tsp	1 1/2 tsp

OPERATION

IMPORTANT:

- Always place liquids and salt **1** first, then dry ingredients **2** and finally yeast **3** on top (ill. **d**). Make a small indentation on top of the dry ingredients and place the yeast into the indentation. Yeast must never come into contact with liquids and salt until the program starts.
- Always follow the recipe order and use the exact ingredient quantities.
- There are no recipes below for programs **8** (Bake), **11** (Mix Stir), and **13** (Home Made).



RECIPES

Breads

	1 - Basic		2 - Quick	3 - French		4 - Ultra Fast
Loaf size (lb)	1.5	2.0	N/A	1.5	2.0	N/A
Water	5½ fl oz (165 ml)	7 fl oz (190 ml)	6 fl oz (175 ml)	7 fl oz (195 ml)	9 fl oz (260 ml)	6 fl oz (175 ml)
Milk powder	2 tsp (9 g)	2½ tsp (10 g)	2½ tsp (10 g)	-	-	2½ tsp (10 g)
Egg	1	1	-	-	-	-
Butter or vegetable oil	2½ tbsp oil or 30 g butter	3 tbsp oil or 40 g butter	1¾ tbsp oil or 20 g butter	-	-	1¾ tbsp oil or 20 g butter
Sugar	5 tbsp (60 g)	6½ tbsp (80 g)	4 tbsp (50 g)	3 tbsp (40 g)	4 tbsp (50 g)	4 tbsp (50 g)
Salt	½ tsp (3 g)	½ tsp (4 g)	¼ tsp (2 g)	½ tsp (4 g)	¾ tsp (5 g)	¼ tsp (2 g)
High gluten flour	2¼ cups (300 g)	2½ cups (350 g)	2¼ cups (300 g)	2½ cups (350 g)	3 cups (420 g)	2¼ cups (300 g)
Yeast	1 tsp (4 g)	1 tsp (4 g)	1.5 tsp (6 g)	1.5 tsp (6 g)	1.5 tsp (6 g)	1.5 tsp (6 g)

RECIPES

Loaf size (lb)	5 - Whole Wheat		9 - Sandwich		12 - Gluten Free	
	1.5	2.0	1.5	2.0	1.5	2.0
Water	6 fl oz (170 ml)	7 fl oz (200 ml)	9 fl oz (250 ml)	12 fl oz (340 ml)	4½ fl oz (120 ml)	5½ fl oz (160 ml)
Milk powder	2 tsp (8 g)	2 tsp (9 g)	1½ tbsp (10 g)	2 tbsp (14 g)	2½ tsp (10 g)	3¾ tsp (15 g)
Egg	1	1	-	-	1	1
Butter or vegetable oil	3 tbsp oil or 35 g butter	3 tbsp oil or 40 g butter	20 g butter	30 g butter	2 tbsp oil or 25 g butter	2½ tbsp oil or 30 g butter
Sugar	5 tbsp (60 g)	6½ tbsp (80 g)	1¾ tbsp (20 g)	2 tbsp (25 g)	3 tbsp (40 g)	4 tbsp (50 g)
Salt	½ tsp (4 g)	¾ tsp (5 g)	1½ tsp (10 g)	2 tsp (14 g)	½ tsp (3 g)	½ tsp (4 g)
High gluten flour	1½ cups (200 g)	2 cups (260 g)	-	-	-	-
Warm wheat	¾ cup (100 g)	1 cup (120 g)	-	-	-	-
Bread flour	-	-	3 cups (420 g)	4 cups (560 g)	-	-
Low gluten flour	-	-	-	-	2¼ cups (300 g)	2½ cups (350 g)
Yeast	1 tsp (4 g)	1 tsp (4 g)	¾ tsp (3 g)	1½ tsp (6 g)	1 tsp (4 g)	1 tsp (4 g)

RECIPES

Others

	6 - Cake
Milk	11 tbsp (130 g)
Egg white	3½ fl oz (100 g)
Butter	100 g
Sugar	10 tbsp (120 g)
Salt	½ tsp (3 g)
Baking powder	1 tsp (8 g)
Low gluten flour	2¼ cups (300 g)
Yeast	1¼ tsp (5 g)

	7 - Dough
Water	7½ fl oz (210 ml)
Sugar	2 tbsp (24 g)
Salt	1½ tsp (10 g)
Vegetable oil	1¾ tbsp oil or 20 g butter
Flour	2½ cups (350 g)

	10 - Jam
Water	1 fl oz (50 ml)
Fruit pulp	1 cup (200 g)
Starch	3½ tbsp (25 g)
Sugar	16½ tbsp (200 g)
Lemon Juice	1 tbsp (10 g)



HINTS AND TIPS

- The appliance may walk during the kneading cycle. Always position the appliance in the center of the counter, away from the edge.
- It is recommended to use a scale to ensure a better measurement accuracy.
- It is recommended to remove bread immediately after the baking cycle is complete to prevent its crust from becoming darker. Moreover, if the loaf is left in the machine for too long, it may absorb moisture and become soggy.
- It is recommended to avoid opening the appliance too often, especially after the early stages of kneading. Opening the lid during rising and baking could hinder the loaf expansion.
- Bread making is affected by the temperature, humidity and altitude. If the dough clings onto the fingers when touched it is too wet. If the dough appears dry during the first kneading cycle, you may add some liquid. Add flour or liquid 1 teaspoon at a time until the desired consistency is reached.
- Doughs prepared and baked at higher altitude tend to rise higher and faster. Try reducing the amount of yeast by $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon. If the bread still rises too high, reduce yeast by another $\frac{1}{4}$ teaspoon the next time.
- Allow cold ingredients to come to room temperature before adding them to the Bread Pan.
- Liquids and butter may be combined and placed in a microwave on the defrost setting to warm them without heating too hot.
- A pinch of powdered ginger or vitamin C can give a boost to the yeast and help it grow better.
- Whole wheat and whole grain breads are usually denser and shorter than white flour breads.

CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

WARNING:

- Always ensure the appliance is switched off. Disconnect the Plug from the wall outlet before cleaning. Allow all parts of the appliance to cool down completely.

CLEANING AND MAINTENANCE

NOTE:

- Do not immerse the Power Cord with Plug, or appliance into water or any other liquids. Do not use abrasive cleaners, steel wool or scouring pads (ill. n). Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance Body, Housing, Lid, and Control Panel.
- Remove the Bread Pan from the Housing.
- Open the Drawer and remove the Dispenser.



- Wash the Bread Pan, Dispenser, Measuring Cup, Paddle Removal Tool and Measuring Spoon with hot soapy water. Rinse and dry carefully. Alternatively, these accessories are dishwasher-safe.
- Wipe the appliance Body, Housing, Control Panel and Lid with a damp cloth. Take extra care when cleaning near the heating element in order not to damage it.

NOTE:

- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.
- The Lid is not dishwasher safe.

Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

Problem	Cause	Solution
The appliance is not working	Appliance not plugged in	Insert the plug into the wall outlet.
	Wall outlet not energized	Check fuses and circuit breaker.
	Appliance malfunction	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance.
The appliance is on, the program starts but ingredients are not blending	Kneading Paddle missing or not properly installed	Press the START/PAUSE Button, remove the Bread Pan, and install the Kneading Paddle properly. Reassemble and press the START/PAUSE Button to resume operation.
	Kneading Paddle blocked	Press the START/PAUSE Button, remove the Bread Pan, and remove the blockage. Reassemble and press the START/PAUSE Button to resume operation.
	Motor drive shaft not rotating	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance.
	Wrong program selected (8 Bake or 10 Jam)	Restart the program selection to choose the required settings.

TROUBLESHOOTING

Problem	Cause	Solution
The bread does not rise	Expired yeast/flour	Check the yeast/flour expiration date. Ensure it is fresh and stored in a sealed container in a dark place.
	Liquids too hot, killed the yeast	Use liquids with a temperature between 75°F (24°C) and 90°F (32°C).
	Liquids too cool, did not activate the yeast	
	Program start time delayed and ingredients order not respected	Follow the ingredients order for the next batch.
	Lid lifted too often	Avoid opening the Lid often for next batches.
The bread is too short	Not enough sugar/yeast added	Follow the recipe quantities for the next batch.
	Expired yeast/flour	Check the yeast/flour expiration date. Ensure it is fresh and stored in a sealed container in a dark place.
	Salt came in contact with yeast	Add ingredients into the Bread Pan in the order listed in the recipe. Ensure the yeast does not come into contact with liquids and salt.
	Whole wheat flour used	Whole wheat breads are usually shorter than white flour breads.
The bread loaf is uneven	Too much yeast/water	Measure ingredients accurately. Use a scale if necessary.
	Dough pushed to the side by the Kneading Paddle	Check the dough from time to time.

TROUBLESHOOTING

Problem	Cause	Solution
The bread collapsed	Too much yeast/water	Measure ingredients accurately. Use a scale if necessary.
	Liquids too hot, killed the yeast	Use liquids at a temperature between 75°F (24°C) and 90°F (32°C).
	Wrong program selected	Choose the correct program for the next batch.
The bread structure is heavy and lumpy	Too much flour	Follow the recipe quantities for the next batch. Add water one teaspoon at a time, if necessary.
	Not enough yeast, sugar or water	Measure ingredients accurately. Use a scale if necessary.
The crust color is too light	Lid lifted too often	Avoid opening the Lid often for next batches.
	Crust browning level too low	Select a higher setting level.
The crust color is too dark	Too much sugar added	Decrease the sugar amount for the next batch.
	Crust browning level too high	Select a lower setting level.
The bread rises too fast/too high	Ingredients improperly measured (too much yeast/ flour)	Measure ingredients accurately and ensure sugar and salt have been added. Use a scale if necessary.
The bread is underbaked	Dough too wet	Follow the recipe quantities for the next batch. Add flour one teaspoon at a time, if necessary.
	Bread Pan too small for the total volume of ingredients	Follow the recipe quantities for the next batch. Measure ingredients accurately. Use a scale if necessary.

TROUBLESHOOTING

Problem	Cause	Solution
The bread bottom is soggy	Bread remained in the Bread Pan for too long	Remove the bread from the Bread Pan once the program ends.
The Lid Window is foggy	Condensation during kneading and rising cycles.	Avoid opening the Lid often. Condensation will disappear during the baking cycle. Clean the Window after use.
The Kneading Paddle is stuck to the Bread Pan	Cooked ingredients stuck between the Kneading Paddle and Bread Pan shaft	Fill the Bread Pan with warm water and let soak for 30 minutes. Remove the Kneading Paddle and clean both Kneading Paddle and Bread Pan. For the next batch, apply some nonstick cooking spray or vegetable oil onto the Kneading Paddle before assembly.
The appliance does not heat up	Wrong program selected (7 Dough or 11 Mix Stir)	If the dough rose properly, select the 8 Bake program and bake until done, according to the recipe baking time. Otherwise, restart the recipe from the beginning.
	Wrong baking setting for the 13 Home Made program	If the dough rose properly, select the 8 Bake program and bake until done, according to the recipe baking time.
	Damaged / malfunctioning appliance	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance.

TROUBLESHOOTING

Problem	Cause	Solution
The Dispenser does not release add-ins	Food stuck in the release mechanism	Clean the Dispenser and let dry before next use.
	Damaged / malfunctioning appliance	Contact qualified personnel to check and repair the appliance.
	Malfunctioning appliance	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
The Bread Pan base darkens or is spotted	Damaged / malfunctioning appliance	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance.
The appliance produces an odor and emits smoke	Residues from the production process are eliminated during first use	Operate the appliance for at least 15 minutes on its BAKE setting with the Lid open, with no food, until no odor or smoke is present.
	Ingredients spilled into the Housing	Press the START/PAUSE Button to stop the operation and disconnect the appliance from the wall outlet. Let the appliance cool down, and then remove the Bread Pan. Carefully wipe the spill before resuming operation.
	Crust browning level too high	Press the START/PAUSE Button to stop the operation and remove the food from the appliance. Reduce the crust browning level for the next batch.
	Malfunctioning appliance	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance

TROUBLESHOOTING

Error codes

Error	Cause	Solution
EE1 + 5 beeps	Internal temperature too high	Press the START/PAUSE Button, open the Lid, and let the appliance cool down for 20 minutes
EE2 + 5 beeps	Internal temperature too low	Press the START/PAUSE Button, open the Lid, and let the appliance warm up for 20 minutes
EEr	Disconnected temperature sensor	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).

TECHNICAL DATA

Rated voltage: 120V ~ 60Hz

Rated power input: 550W

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1-855-451-2897

Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Walmart store or call Customer Assistance at 1-855-451-2897.

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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