

PLATINI



USE & CARE MANUAL



CUSTOMER CARE
1800 102 5963 / 022-41280000

BREAD MAKER
BM01

NOTES

*Dear Customer,
Thank you !
For choosing Platini Bread Maker of which you are
now the proud owner.*







*Please read and follow all the instructions given in
this use and care manual carefully, prior to using your
Platini Bread Maker, to get the best mileage and
trouble free operation.*

Happy Bread Making!

BAJAJ ELECTRICALS LIMITED

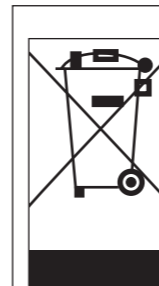
► GENERAL SAFETY PRECAUTIONS

- 1) Thank you for your purchase of this appliance. Read all instructions carefully. Keep this User Manual for future reference.
- 2) Always switch off and unplug the appliance from the electrical outlet BEFORE cleaning and also when not in use.
- 3) Never immerse the appliance, power cord or plug into water or other liquids. Please refer to the section on "Cleaning and Maintenance".
- 4) If it is a detachable power cord, always connect the power cord to the appliance first BEFORE plugging it into the electrical outlet. To disconnect the appliance, switch off the power on the electrical outlet before removing the power plug.
- 5) Close supervision is necessary when operating the appliance near children. Ensure that the power cord does not hang over the work surface.
- 6) Do not operate the appliance with a damaged power cord set or plug. Any repairs should always be carried out by an authorized service centre.
- 7) Do not use the appliance for any purposes other than its intended use. This appliance is intended for household use only.
- 8) Do not use the appliance in the outdoors or in a damp area.
- 9) Do not place the appliance on or near a hot gas or electric burner, or near easily flammable materials.
- 10) This appliance should not be used by people who are physically or mentally impaired (including children) unless proper guidance is provided during operation.






| PROG. 12: BAKE KNEAD BEFOREHAND | 01:00 |
|------------------------------------|---|
| INGREDIENTS | QUANTITY |
| Eggs | 3 |
| Butter(melted) | 1/2  |
| Suger | 1 + 1/2  |
| Salt | 1  |
| Flour | 2  + 2  |
| Lemon juice | 1 |
| Yeast | 2/5  |













► CARE AND CLEANING

- Always disconnect the appliance from the electrical outlet before cleaning.
- Always allow your appliance to cool completely before cleaning.
- Clean the exterior of the appliance using a damp cloth.
- Never immerse the appliance completely in water or any other liquids.
- Attachments may be washed in lukewarm water and mild detergent.

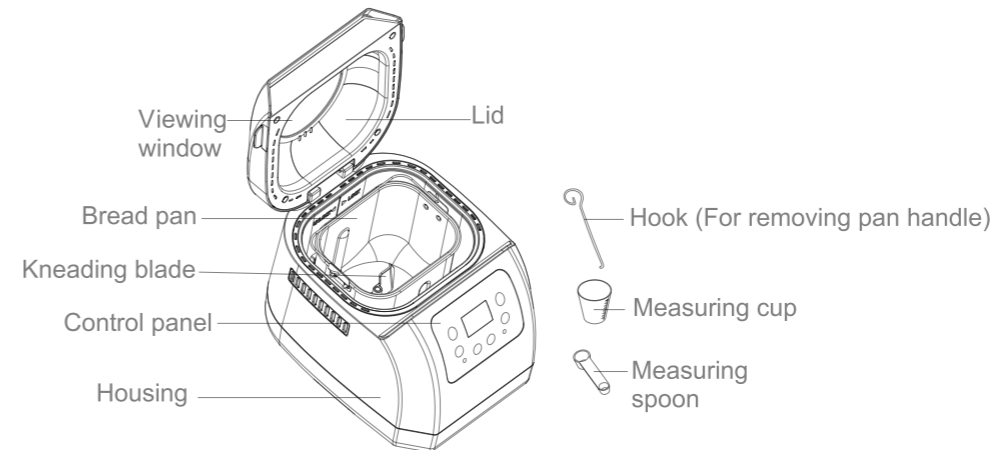


This marking indicates that this product should not be disposed with other household waste throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

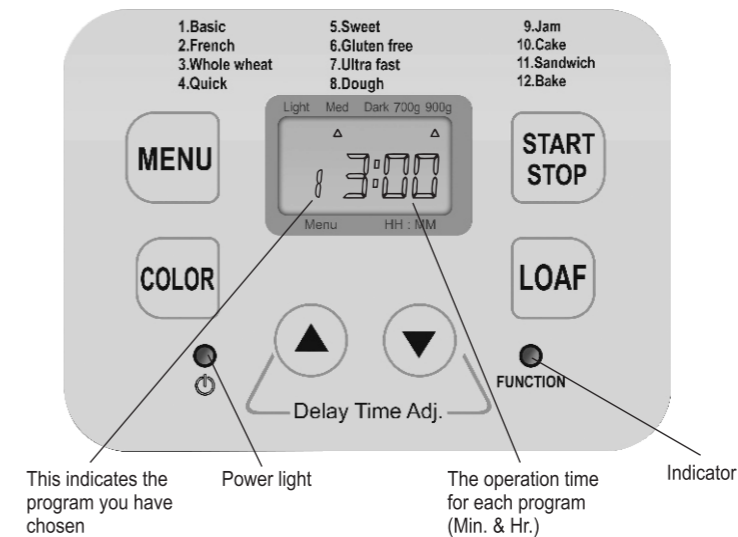
| | | |
|-----------------------|---|------|
| PROG. 10: CAKE | 02:50 | |
| INGREDIENTS | - | |
| Cake Oil | 2  | 24g |
| Sugar | 8  | 96g |
| Egg | 6 | 270g |
| Self-raising flour | 250g | |
| Flavouring essence | 1  | 2g |
| Lemon juice | 1.3  | 10g |
| Yeast | 1  | 3g |

| | | | | |
|---------------------------------|---|------|---|------|
| PROG. 11: SANDWICH BREAD | 02:55 | | 03:00 | |
| | QUANTITY | | QUANTITY | |
| INGREDIENTS | 700 g | | 900 g | |
| Water | 270ml | 270g | 360ml | 360g |
| Butter or margarine | 1.5  | | 2  | |
| Salt | 1.5  | 10g | 2  | 14g |
| Sugar | 1.5  | 18g | 2  | 24g |
| Dry milk | 1.5  | 10g | 2  | 14g |
| Bread flour | 3  | 420g | 4  | 560g |
| Dry Yeast | 1  | 3g | 1  | 3g |

► PARTS IDENTIFICATION



► CONTROL PANEL DISPLAY



► SPECIFICATION

| | |
|---------------|--------------------------|
| Model Name | Platini Bread Maker BM01 |
| Rated Voltage | 220-240V |
| Rated Power | 550W |
| Frequency | 50/60Hz |

► OPERATING INSTRUCTION

HOW TO USE BREAD MAKER

- Plug in the power and you will hear a beep sound. The LCD screen displayed as “3:00 (3-hr)” while the arrow pointing to MEDIUM & 900G, respectively. This is a default setting whenever you turn on the unit.

► OPERATION BUTTON

START/STOP

- Press the “START/STOP” button once to start the program. The unit will sound once and colons symbol will start blinking. The entire function buttons will be deactivated once the program has begun.
- Press the “START/STOP” button again and hold for approximately 3 seconds until a beep sound is heard to stop the program.

► PAUSE FUNCTION

- Press the “START/STOP” button once to pause operation at any time.

► MENU

- Press the MENU button to select your desired operating functions which will be displayed in the LCD screen as follows:

| PROG. 7: ULTRA FAST | 01:33 | | 01:43 | |
|------------------------|----------|------|----------|------|
| | QUANTITY | | QUANTITY | |
| INGREDIENTS | 700 g | | 900 g | |
| Water(40~50°C) | 280ml | 270g | 340ml | 340g |
| Oil | 2 | 24g | 3 | 36g |
| Salt | 1 | 7g | 1.5 | 10g |
| Sugar | 3 | 36g | 3 | 36g |
| Flour | 3 | 420g | 3.5 | 490g |
| Yeast | 2 | 6g | 2 | 6g |

| PROG. 8: DOUGH | 01:30 | PROG. 9: JAMS | 01:20 |
|-----------------|------------|------------------------|------------------|
| | Pizza base | | Orange Marmalade |
| INGREDIENTS | - | INGREDIENTS | - |
| Water | 1 | Juice from oranges | 3 medium oranges |
| Butter (melted) | 1 | Rind of oranges grated | 2 |
| Sugar | 2 | Sugar | 1 |
| Salt | 1 | Water | 1 |
| Flour | 2 + 3/4 | Pectin | 2 |
| Yeast | 1 | | |

Extra bake time will be needed according to the quantity of the marmalade and the size of oranges. Remove the paddle before putting the marmalade into previously warmed jars.

Do not lift the lid during mixing. This recipe will fill approximately 1 medium jar (400g)

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| PROG. 3: WHOLEWHEAT BREAD | 03:32 | 03:40 |
|------------------------------|---------|---------|
| QUANTITY | | |
| INGREDIENTS | 700 g | 900 g |
| Water | 1 + 1/8 | 1 + 5/8 |
| Skimmed milk powder | 1 + 1/2 | 3 |
| Oil | 2 | 3 |
| Brown Sugar | 2 + 1/2 | 3 + 1/2 |
| Salt | 1 + 1/4 | 1 + 1/2 |
| Whole-grain Flour | 3 | 4 |
| Yeast | 1 + 1/4 | 1 + 1/2 |

| PROG. 4: QUICK BREAD | 02:10 | | |
|-------------------------|---------|---------------------|---------|
| INGREDIENTS | Group 1 | INGREDIENTS | Group 2 |
| Butter (melted) | 2 | Plain flour | 1 + 1/2 |
| Milk | 1 | Bicarbonate of soda | 1/2 |
| Mashed Banana | 1 | Baking powder | 1/4 |
| Egg | 1 | Sugar | 1/2 |
| Walnuts (chopped) | 1/2 | Salt | 1/4 |
| Lemon | 1 | | |

Mix Group 1 and 2 in separate bowls.
Pour mixture into bread pan
Select The program.

| Program(s) | Function(s) |
|-------------|---|
| Basic | Kneading, rise and baking normal bread. |
| French | Kneading, rise and baking with a longer time. The bread baked has a crisper crust and light texture. |
| Whole Wheat | Kneading, rise and baking of whole wheat bread. This setting has longer pre-heat time to allow the grain to soak into water and expand accordingly. |
| Quick | Kneading, rise and baking with a shorter time. The bread baked is smaller and with dense texture. |
| Sweet | Kneading, rise and baking the sweet bread. This program is for baking crisp and sweet bread. |
| Gluten Free | Kneading, rise and baking of gluten free bread. You may also add ingredients |
| Ultra-Fast | Kneading, rise and baking in a few steps. |
| Dough | Kneading and rise. For making bread rolls, pizza, steamed bread, etc. |
| Jam | Boiling jams and marmalades. |
| Cake | Kneading, rise and baking. rise with soda |
| Sandwich | Kneading, rise and baking for making sandwich slice. The bread baked has a thin crust and with loose texture. |
| Bake | Only baking. Also used to increase the baking time on selected setting. |

► COLOR

- Press the "COLOR" button once to manually select your desired crust color as LIGHT, MEDIUM or DARK.

► LOAF SIZE

- Press this button to select loaf size of bread from 600g and 900g. Please note that the total operation time may vary depend on the each loaf size of bread.

► PRESET TIME (+/-)

- This unit may be set to commence baking at any pre-selected time of the day. The delay time can be set up to 13 hours. Which includes the baking time.
- The preset time can be set after the function selection. Then press the “+/-” button to set the desired delay time and followed by pressing the “START/STOP” button.
- For example, you may want to set the baking time to be completed in another 8 hours and 30 minutes from now. Press “+” or “-” to increase or decrease the time setting by 10 minutes interval and up to 13 hours. Then, press the “START/STOP” button once to activate the program. If the time set is not “0”, the LCD screen will display the delay time (08:30) that has been set and start to count down accordingly. Once the preset delay time is over, the preset program will be turn off and switch to keep warm mode for about 1 hour. (Note: It is advisable not to set delay baking time for any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.)
- **Note: This function is not applicable for Ultra Fast , Jam and bake.**

► KEEP WARM

- The unit will automatically switch to keep warm mode for 60 minutes after any baking program. Always turn off the unit by pressing the “START/STOP” button should you want to serve immediately after the completion of each baking. Otherwise, the unit will switch to keep warm automatically.

► MEMORY

- This unit is equipped with memory function. If there is a power failure for not more than 10 minutes during the baking process, the selected program will be resumed again thereafter.
- If the power failure is extended more than 10 minutes during the baking process, the baking memory will not be kept and the baking program has to be restarted again.















| PROG. 5: SWEET BREAD | 02:50 | 02:55 |
|-------------------------|----------|----------|
| | QUANTITY | QUANTITY |
| INGREDIENTS | 700 g | 900 g |
| Water | 1 + 1/8 | 1 + 1/3 |
| Skimmed milk powder | 2 + 1/2 | 3 |
| Oil | 2 + 1/2 | 3 |
| Sugar | 1/4 | 1/3 |
| Salt | 1 + 1/4 | 1 + 1/2 |
| Flour | 3 | 4 |
| Nutmeg | 3/4 | 1 |
| Yeast | 1 + 1/4 | 1 + 1/2 |
| Dried mixed fruit* | 1/2 | 2/3 |















*Add the fruit when the beeper sounds

| PROG. 6: GLUTEN FREE | 02:50 | 02:55 |
|-------------------------|----------|----------|
| | QUANTITY | QUANTITY |
| INGREDIENTS | 700 g | 900 g |
| Water | 280ml | 340ml |
| Oil | 2 | 3 |
| Salt | 1 | 1 + 1/2 |
| Gluten-Free Flour | 3 | 4 |
| Sugar | 2 | 2 |
| Yeast | 1 + 1/2 | 1 + 1/2 |

► BREAD MAKER RECIPES

1  = 1 CUP 1  = 1 TABLE SPOON 1  = 1 TEA SPOON

| PROG. 1: BASIC BREAD | 02:53 | 03:00 |
|-------------------------|---|---|
| | QUANTITY | |
| INGREDIENTS | 700 g | 900 g |
| Water | 1 + 1/8  | 1 + 1/2  |
| Skimmed milk powder | 2 + 1/2  | 4  |
| Oil | 2 + 1/2  | 4  |
| Sugar | 2 + 1/4  | 3  |
| Salt | 1 + 1/4  | 2  |
| Flour | 3  | 4  |
| Yeast | 1 + 1/4  | 1 + 1/4  |

| PROG. 2: FRENCH BREAD | 03:40 | 03:50 |
|--------------------------|---|---|
| | QUANTITY | |
| INGREDIENTS | 700 g | 900 g |
| Water | 1  | 1 + 1/4  |
| Skimmed milk powder | 2  | 2 + 1/2  |
| Oil | 1  | 1 + 1/2  |
| Sugar | 1  | 1 + 1/4  |
| Salt | 1  | 1 + 1/4  |
| Flour | 3  | 4  |
| Yeast | 1  | 1 + 1/4  |

► ERROR CODE

- Please check the following before contacting your local distributor or service centre. Explain the fault clearly so that repairs may be completed quickly for you.
- - “HHH” is shown on the LCD screen display – If the temperatures remain too high after any usage. Turn off the unit and let it cool down for about 10-20 minutes.
- - “EE0” is shown on the LCD screen display – If the main sensor detects any disconnection or short circuit. Send to authorized service center for repair.
- - “LLL” is shown on the LCD screen display – If the temperatures remain too low. Open the lid and let it for about 10-20 minutes to return to the room temperature.

► HOW TO MAKE BREAD

- Place the pan into the unit and slowly rotate clockwise until you hear a “click” sound to secure it into position.
- Fix the kneading blade onto the drive shaft and turn it clockwise to lock it into position. (Note: It is advisable to place some margarine or butter on the kneading blade as to avoid the dough being stick on the kneading blade).
- Place the ingredients into the pan accordingly. Always add yeast or baking powder as the last ingredients for making good rise of dough.
- Gently close the lid and turn on the power.
- Press the “MENU” button to select the desired program. Then select your desired crust color and loaf size by pressing the “COLOR” button and “LOAF SIZE” button, respectively.
- Press “START/STOP” button once to the start operation.
- You will hear beep sound once the baking process is completed. Press and hold the “START/STOP” button for approximately 3-5 seconds to turn off the unit and the bread is ready to be served. (Note: Always turn off the unit once the baking is completed, if keep warm facility is not required, otherwise it will switch to keep warm mode automatically)
- Keep the bread in the pan for about 10 to 15 minutes after removing from the bread maker

- Open the lid and firmly grasp the bread pan handle with the help of the hook provided. Turn the pan anti-clockwise and gently pull the pan up-straight and out.
- Remove the bread from the pan and let the bread cool for about 20 minutes before slicing. (Caution: Always handle with care as the pan and bread is extremely hot once baking is completed).
- Unplug the power from mains electricity supply.

Note: Before slicing the bread, use the hook to remove the kneading blade which is hidden on the bottom of the bread. Never use hands to remove the kneading blade as the bread is hot.

► TROUBLESHOOTING

| Problem | Cause | Solution |
|--------------------------------|--|---|
| It does not knead | The bowl or the mixing palettes are not in place | Ensure the bowl and palette are correctly fitted |
| The bread has flour on top | Too much flour and lack of water | Try again reducing only one tea spoon of flour or adding 1/4 of tea spoon of water more |
| The bread is over browned | Too much sugar | Try again reducing one table spoon of sugar and reducing the browning level |
| The bread is not brown enough | Lift up the lid suddenly | Check that the lid is well closed while the bread is cooking or select another browning level |
| The bread has risen too much | Too much baking powder or humidity | Check the recipe and readjust |
| The bread has not risen enough | Too much flour or not enough baking powder | Check the recipe and readjust |

| | | |
|--|--|--|
| The bread sinks whilst cooking | Too much liquid | Reduce the liquid by 1 or 2 table spoons |
| The bread is small, heavy, dense or wet | Too dry | Add liquid during the first cycle |
| The bread maker does not bake bread | The DOUGH program was selected | Choose the appropriate program for the recipe you have chosen. |
| If the display shows "H:HH" after you have pressed START | The temperature inside is still too high | Press STOP: open the lid and let the machine cool down for 10-20 minutes |
| If the display shows "E:EE" after you have pressed START | The temperature sensor is disconnected | The sensor must be checked by an authorized service agent. |