

SAKI

ARTISAN



USER GUIDE





INTRODUCTION

Thank you for choosing Saki Artisan, Bread Maker!

If you are the kind of baker who relishes the bread making process and wants more control over how your bread should turn out, Saki Artisan bread maker would suit you the best.

Just choose from the 12 different programs, carefully designed to facilitate best with your kitchen needs.

The programs include jam and yoghurt preparation, as well!

AFTER SALES SUPPORT



(844) 331-7333



www.saki.us



support@saki.us

Saki Kitchen Inc.
200 Spectrum Center Drive
Suite 300
Irvine, CA, 92618, USA

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**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.
READ ALL THE INSTRUCTIONS BEFORE USE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**

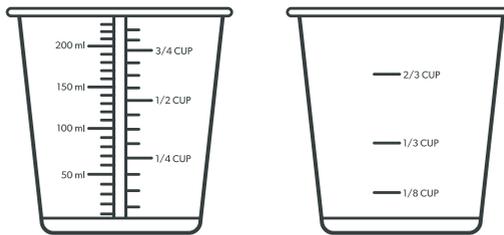
PRODUCT OVERVIEW

Product Features

- The whole machine is full plastic shell, the main body is equipped with stainless steel decorative pieces on both sides, the upper cover has a large transparent window, easy to observe the bread production process.
- Bread baking capacity: 1000g, 1250g, 1500g weight optional;
- Bread Baking Color: light, medium, dark three options, 12 program Menu.
- Control panel for large LCD display, touch-type keys, the screen has self-locking function, to prevent error operation.
- High-power AC motor, easy to stir, less noise.
- The program is controlled by computer chip, and the whole process is automatic. Just press one button and the whole process is automatically completed after selection.
- 15-hour appointment function, 10-minute power-off memory function, 1-hour automatic insulation function.
- The bread pan is coated with "non-stick" coating for easy cleaning.

Product Description

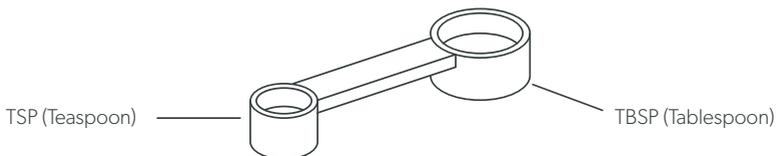
Measuring cup in the recipe is a full cup with a capacity of 240 ml, as shown in the figure below :

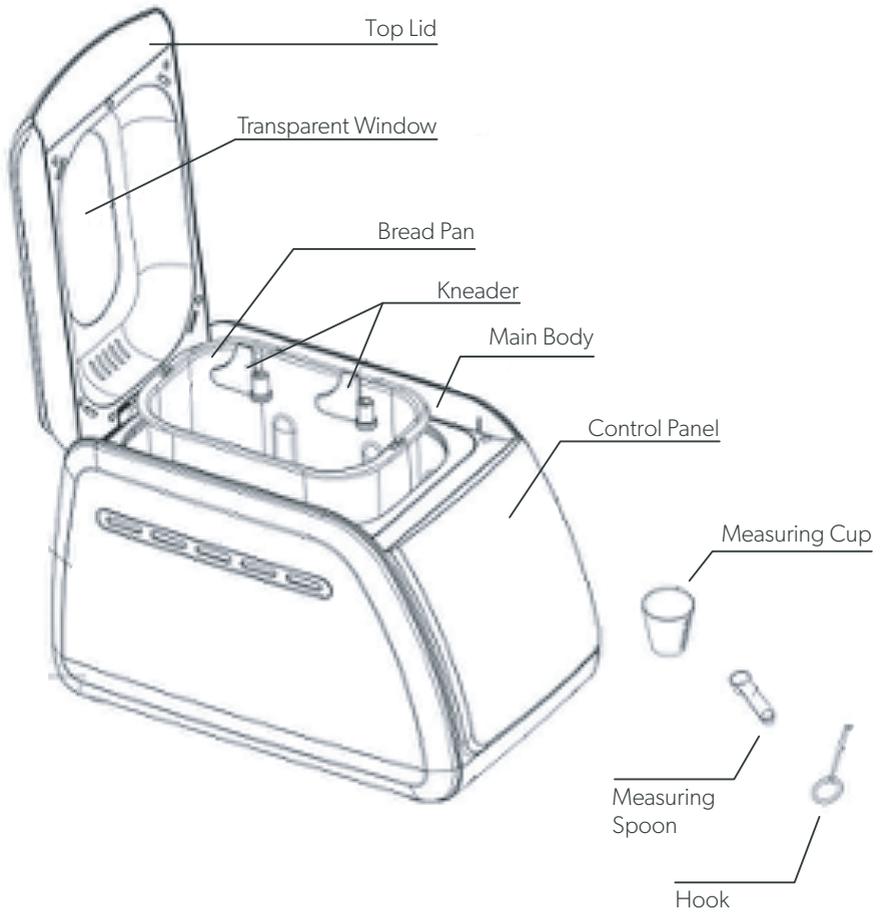


Measuring Spoon has two ends large and small spoons.

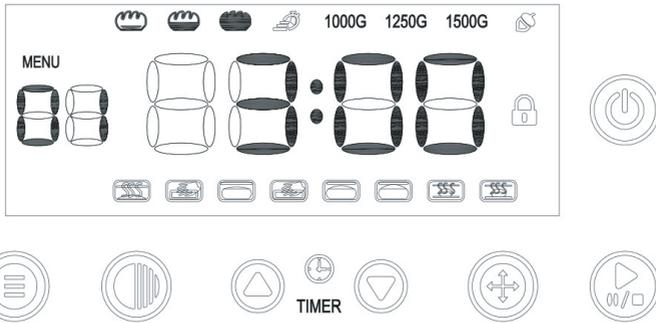
Small container is marked as TSP (Teaspoon) and mainly used for measuring yeast, salt.

Large container is marked TBSP (Tablespoon) and is used mainly for measuring sugar, oil.





CONTROL PANEL



MENU BUTTON selects from the program menu

Program list (1-12) as follows:

- | | | |
|----------------------|----------------------|---------------|
| 1. Basic Bread | 5. Gluten Free Bread | 9. Jam |
| 2. Quick Bread | 6. Dough | 10. Yogurt |
| 3. Sweet Bread | 7. Knead | 11. Bake |
| 4. Whole Wheat Bread | 8. Cake | 12. Home-made |

COLOR BUTTON is used to set bread color as Light / Medium / Dark. The default value is set to Medium

Color option is available for programs 1, 2, 3, 4, 5, 8, 11, 12 only.

TIME (+) BUTTON is for adjusting the timer or working time, the timer can be increased by 10 minutes per click, long press can fast-forward. The maximum set for the timer is 15 hours. This option is only available for programs 1-6, 12.

TIME (-) BUTTON is for adjusting the timer or working time, the timer can be decreased by 10 minutes per click, long press can fast-forward. The minimum set for the timer is 10 minutes. This option is only available for programs 1-6, 12.

WEIGHT BUTTON is for choosing the weight of the bread which cycles between 1000 g, 1250 g and 1500 g. The function is only available for the programs 1-5, 8 and 12. The default value is set to 1250 g.

START / STOP BUTTON is used for starting / stopping the selected program. Press the button (sound a prompt) to initiate, press once again for pause, long press for 3 seconds to exit the program.

IMPORTANT SAFEGUARDS

At SAKI, we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that to exercise a degree of care when using any electrical appliance and adhere to the following precautions. Misuse can cause injuries.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. READ ALL THE INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

Please use the entire manual before using this device, paying extra attention to these safety warnings and guidelines. Please keep this manual in a safe place for future reference.

- Make sure the voltage range is consistent with the nameplate and the socket is well grounded.
- If the power cord, socket or any other electrical component is damaged, **do not** dismantle and repair the equipment by yourself to avoid danger.
- **Do not** use power extension cords. Always plug the cooker directly into a nearby, grounded AC power outlet.
- This product **can not** be operated in the manner of external timer or independent remote control system.
- This bread maker has no user serviceable parts. **Do not** attempt to open, service or modify this device.
- This equipment should be installed and operated with a minimum of 20 cm between radiator and your body.
- Any attachment which is not recommended by the manufacturer should not be used.
- **Do not** place the toaster near the water heater, electric stove, microwave oven and other heat sources.
- To avoid damage, **do not** touch the bottom of the bread pan or force to take out the bread pan, while the product is working.
- Before starting the bread machine, Make sure that the bread pan is installed in place correctly.
- The bread pan should be rotated and screwed clockwise to be installed successfully.
- **Do not** allow children or disabled people to operate the device without any guidance or supervision.
- **Do not** put in cardboard, plastic, paper and other similar inflammable items to avoid the bread maker from over heating.
- If the device is exposed to water, immediately unplug it from the AC power outlet, then allow it to fully dry before reuse.

- Unplug the bread maker from the power source when not in use. Never unplug the unite by pulling on the power cord. Always grasp the connector head.
- Prior to operation, check the unit and the power cord for damage. **Do not** use if damage has occurred.
- This product is suitable for household use or similar use, please **do not** use the product for other purposes, also can not be used outdoors.
- This device uses a grounded power cord and requires a ground connection for safe operation. Ensure that the power source has a proper grounding. **Do not** modify the plug or use a "cheater" plug to bypass the ground connection.

- **Do not** put too large food or metal objects into the bread maker, any of these materials can cause damage the bread machine or electric shock.
- **Do not** touch the device or the power cord with wet hands.
- **Do not** expose this bread maker to excessively high temperatures. **Do not** place it in, on or near heat sources such as a stove or an oven.
- The bread pan, kneaders and the inside of the bread maker all get hot during use. Allow them to fully cool before taking out the bread, or use gloves for protection from over heat.

CLEANING & MAINTENANCE

Keep the Surface Clean

- 1 Before cleaning the bread machine, ensure that the plug is pulled out and the device is fully cool.
- 2 Use a soft wet cloth dipped in a small amount of neutral detergent, gently wipe, and then wipe with a dry cloth, do not use gasoline or other solutions.

Keep Accessories Clean

- 1 After each use, the accessories should be cleaned to prevent fouling.
- 2 If the kneaders are stuck inside the bread pan, it can be easily taken out by adding some water and letting it soak for a while.
- 3 When cleaning the bread pan further, do not use hard brush and other items to wash and rinseto avoid damaging the bread pan and the coating on its surface.
- 4 Allow all the parts to fully dry before reassembly. Do not let the device dry under direct sunlight.

Unlock / Start / Pause / Stop Function of Bread Maker Display

1. Press the **START / STOP** button (sound a prompt) to start the selected program. The bread maker starts to work. The screen lock will be automatically activated after 1 minute and  will appear in the display.
2. To **PAUSE** or **STOP** the program, you should unlock first by pressing the **MENU** button for **3 seconds**. The lock icon will disappear after hearing the beep sound which indicates that the control panel is unlocked. Now you can press the **START / STOP** button to pause or stop the program. The device will continue working after 3 minutes of no operation.
3. After unlocking the control panel, pressing the **START / STOP** button for **3 seconds** will completely stop the program.

Baking the Bread

1. Open the top cover, lift the handle of the bread pan vertically up from the inner cavity and take out the bread pan. Clean the pan and the two kneaders before use. Put back both kneaders into the rotating shaft at the bottom of the bread pan.
2. Add the ingredients starting from the water, oil (optional), flour, salt, sugar, eggs (optional) and the others into the bread pan first, then finally add the yeast carefully by paying attention that it stays without touching the water to keep it alive and active.
3. Put the bread pan back to its place inside the device carefully and ensure that the pan is fit correctly by pressing it gently from the top.
4. Plug the bread maker into a power socket. The control panel will light up followed by a beep sound.
5. Choosing the desired program from the menu, the crust color (LIGHT / MEDIUM / DARK) and the weight of the bread (1000 g / 1250 g / 1500 g) respectively. The display will show the total time according to the selected functions.
6. You can adjust the delay time by pressing the TIME (+) and TIME (-) buttons for the desired starting time. The bread maker can be delayed up to 15 hours.
7. Press the START / STOP button to START the bread maker.
8. When the bread is ready, the timer will countdown to 0:00 and the buzzer will ring 10 beeps prompting that the program is completed. The device will automatically activate the keep warm function.
9. Remove the bread pan from the device by using gloves and take out the bread. Use the hook to take the kneaders out.

Enjoy your delicious bread!

Visit www.saki.us for more bread recipes.

SETUP & OPERATION

Flour

No special flours are needed other than what is called for in your recipe. Most bread recipes will call for bread flour, which can be used interchangeably in a bread machine recipe. Typically, more glutinous flours work best, you may have less successful results if you use an alternative gluten free flour, such as almond flour or corn flour, without any additional changes. But if you pay attention to your recipe, then your bread will be delicious time and time again!

If you are adapting a hand-mixed recipe to a bread machine, you may need to make some adjustments, so pay attention to the size of the recipe. Many manual recipes are made for larger loaves or to make two loaves at a time, and will need to be divided in half for best bread machine results. It's important not to overload your machine past capacity, and it may be tough to tell exactly what that capacity is before the dough has had time to rise.

Yeast

The yeast is the most commonly formulated ingredient made specifically for the bread machine.

We recommend using Active Dry Yeast, added directly into the flour (no dissolving necessary) if the liquid ingredients are 80°F (27°C), unless stated otherwise. For the shorter programs like BASIC (1) and WHOLE WHEAT (4), use only Instant Yeast or the bread may not rise properly during the shortened 'rise' phase.

Salt

Salt is an important ingredient in yeast bread recipes. It not only enhances flavor, but limits the growth of yeast and inhibits rising, so be careful when measuring. Do not increase or decrease the amount of salt shown in the recipes. Table salt, sea salt or kosher salt all can be used.

Sugar

Sugar provides food for the yeast, sweetness and flavor to the crumb and helps brown the crust. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid for the accuracy of the recipe.

Eggs

Eggs add flavor, richness and tenderness to bread. Liquid egg substitutes, powdered egg and powdered egg whites may be substituted for fresh eggs, however all should be at room temperature before adding to the bread pan unless stated otherwise.

Fresh eggs should not be used with the Delay function.

Fats, Butter and Vegetable oils

Fats (such as unsalted butter, olive oil or vegetable oil) add taste, texture, moisture and enhanced keeping qualities to breads. If unsalted butter is used, it should be cut into 1/2" pieces and brought to room temperature before adding to the bread pan unless stated otherwise.

The Ratio of Water to Flour

When you start, it's important to be as accurate as possible. Too much water, and your dough will fail to rise—or will rise and then collapse, creating a crater. Too little water, and the bread will be tough. It's also important to use water with the proper temperature: It has to be warm enough that the yeast start to "activate" and cause the dough to rise, but not so hot that the water kills the yeast off.

TROUBLESHOOTING

There is smoke coming out of the radiator when baking.

There are ingredients attached to or near the electric heat pipe, or for the first time, there is protective oil on the surface of the electric heat pipe.

Unplug and clean the heat pipe.

The crust is too thick.

The bread was kept inside the device and bread pan for a long time.

Try taking out the bread from the bread pan as soon as it is made.

Hard to take the bread pan out of the device.

The mixer sticks to the shaft in the bread drum.

After the bread is taken out, soak the bread pan in hot water for 10 mins. Then clean the stirring rods by removing the crumbs.

The ingredients are not stirred well or the bread is not baked well.

1. Check if the recipe you use is suitable for the menu program you choose.

2. Do not open the top cover during the rise phases.

3. Check whether the flat side of the mixing rod is damaged, take out the bread pan and pull out the fork to idle normally.

SPECIFICATIONS

Model Name	Artisan
Power	850 W
Capacity	1500 g
Voltage	110 - 120 V / 50 - 60 Hz