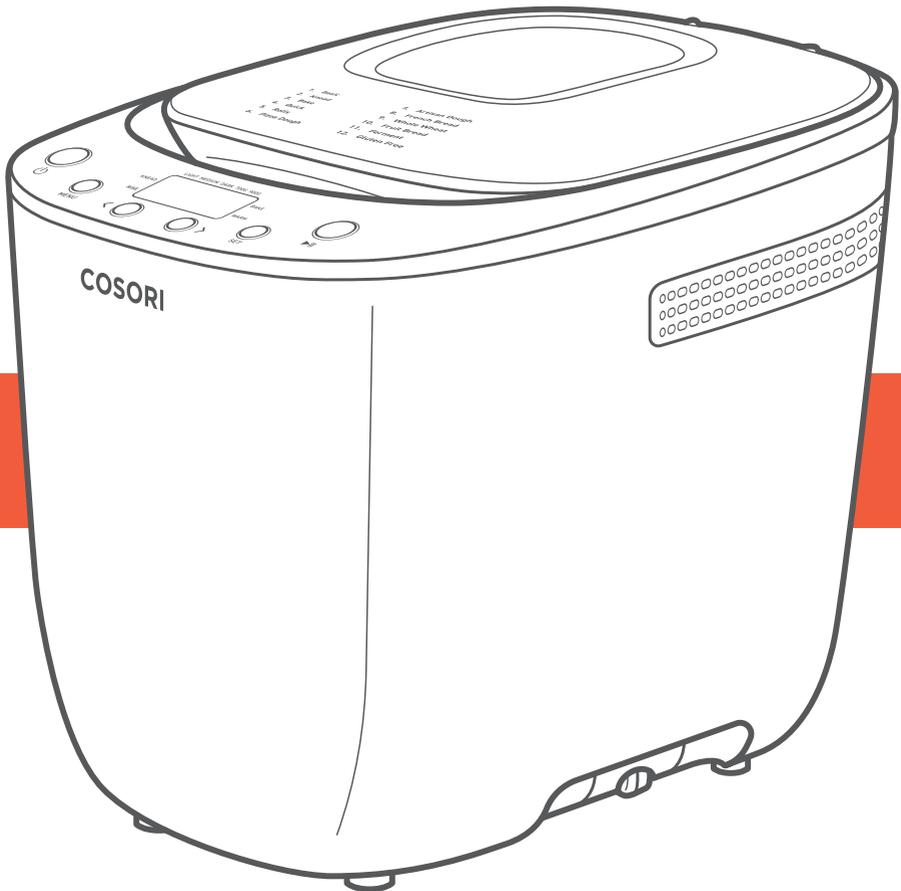


# COSORI®

## User Manual

### Original Bread Maker

Model: BM201-CO Series



### Questions or Concerns?

Mon-Fri, 9:00 am-5:00 pm PST/PDT  
support@cosori.com | (888) 402-1684



# Thank you for your purchase!



(We hope you love your new bread maker as much as we do.)



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*enjoy*

weekly, featured recipes  
*made exclusively by our in-house chefs*



## CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

**Email:** [recipes@cosori.com](mailto:recipes@cosori.com)

**Toll-Free:** (888) 402-1684

M–F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

# Happy cooking!

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## Package Contents

1 x Bread Maker
1 x Recipe Book
1 x Quick Reference Guide
1 x User Manual
1 x Bread Pan
1 x Kneading Blade
1 x Measuring Spoon
1 x Measuring Cup
1 x Hook

## Specifications

<b>Power Supply</b>	AC 120V, 60Hz
<b>Rated Power</b>	550W
<b>Capacity</b>	2 lb / 0.9 kg
<b>Time Range</b>	13 hrs Max
<b>Dimensions</b>	14.2 x 9.8 x 11.5 in / 36.1 x 24.8 x 29.3 cm

# READ AND SAVE THESE INSTRUCTIONS

## IMPORTANT SAFEGUARDS

---

Follow basic safety precautions when using your bread maker.  
Read all instructions.

### Key Safety Points

- **Do not** touch hot surfaces. To open, use a heat-resistant glove or oven mitt to lift the lid.
- **Only** remove the bread pan once it has cooled.
- **Do not** block any ventilation openings. Keep your hands and face clear of openings.
- **Always** use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the bread maker, including the bread pan.

### General Safety

- **Do not** immerse the bread maker housing or plug in water or liquid.
- Closely supervise children near the bread maker.
- Unplug when not in use, and before cleaning. Allow to cool before putting on or taking off parts.
- **Do not** use your bread maker if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (see page 19).

- **Do not** use third-party replacement parts or accessories, as this may cause injuries.
- **Do not** use outdoors.
- **Do not** place the bread maker or any of its parts on a stove, near gas or electric burners, or in a heated oven.
- Be extremely cautious when moving your bread maker (or removing the bread pan) while the bread maker is hot.
- **Do not** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- **Do not** place anything on top of your bread maker. **Do not** store anything inside your bread maker.
- **Only** use your bread maker as directed in this manual.
- Not for commercial use. Household use **only**.

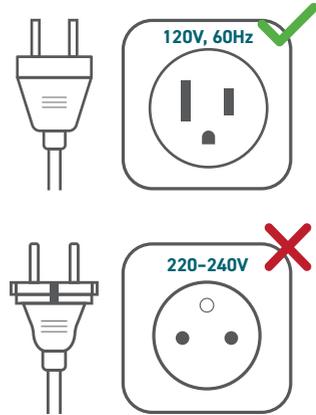
## While Baking

- **Never** use your bread maker without the bread pan in place.
- **Do not** place oversized foods or metal utensils into your bread maker.
- **Do not** place paper, cardboard, non-heat-resistant plastic, or similar materials into your bread maker.
- **Do not** touch any moving or spinning parts. Keep hands and utensils away from moving blades or discs while kneading dough to reduce the risk of personal injury or damage to the bread maker. A scraper may be used **only** when the bread maker is not running.
- Make sure the lid is securely in place before operating the bread maker.
- Keep your bread maker away from flammable materials (curtains, tablecloths, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your bread maker if you see dark smoke coming out. Food is burning or there is a circuit problem. Wait for smoke to clear before pulling the bread pan out. If the cause was not burnt food, contact **Customer Support** (page 19).

## Plug & Cord

- Your bread maker has a polarized plug (one prong is wider than the other), which fits into a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, **do not** use the plug in that outlet. **Do not** alter the plug in any way.

- **Do not** let the power cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- Your bread maker should **only** be used with **120V, 60Hz** electrical systems. **Do not** plug into another type of outlet.



**Note:** This bread maker uses a short power-supply cord to reduce the risk of entangling or tripping. Use extension cords with care. The marked electrical rating of the extension cord must be as great as the rating of the bread maker (see page 3).

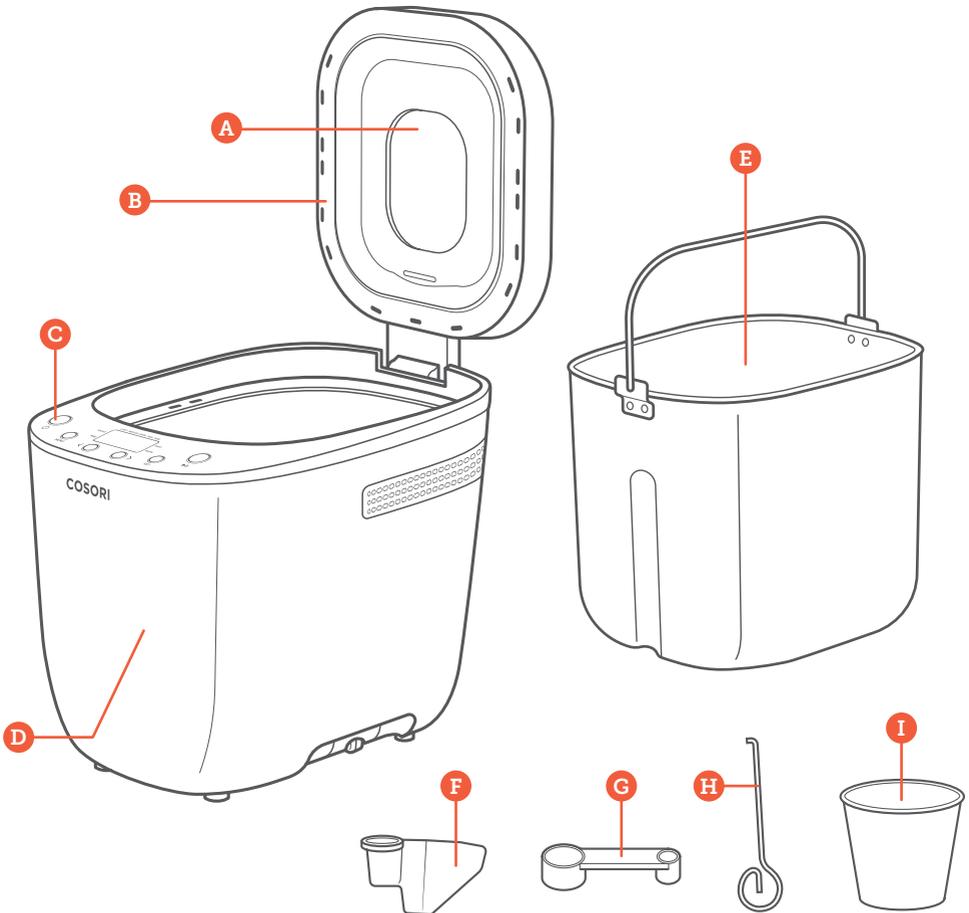
## Electromagnetic Fields (EMF)

- The Cosori Bread Maker complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

# GETTING TO KNOW YOUR BREAD MAKER

Your Cosori Bread Maker will help you bake with greater efficiency than ever before. Use 12 presets, customizable controls, and a built-in kneading function to perfect every loaf.

## Bread Maker Diagram



**A.** Viewing Window  
**B.** Top Lid  
**C.** Control Panel

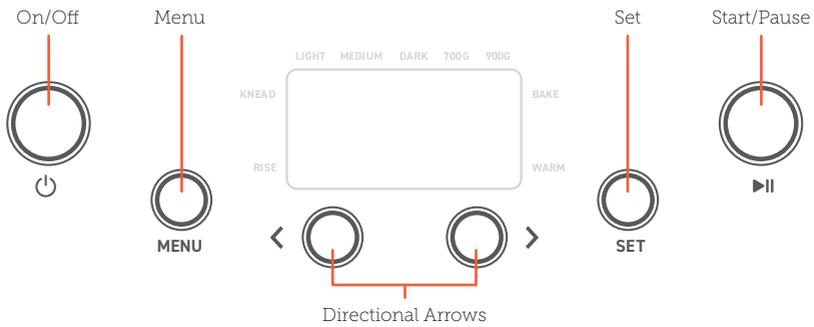
**D.** Body  
**E.** Bread Pan  
**F.** Kneading Blade

**G.** Measuring Spoon  
**H.** Hook  
**I.** Measuring Cup

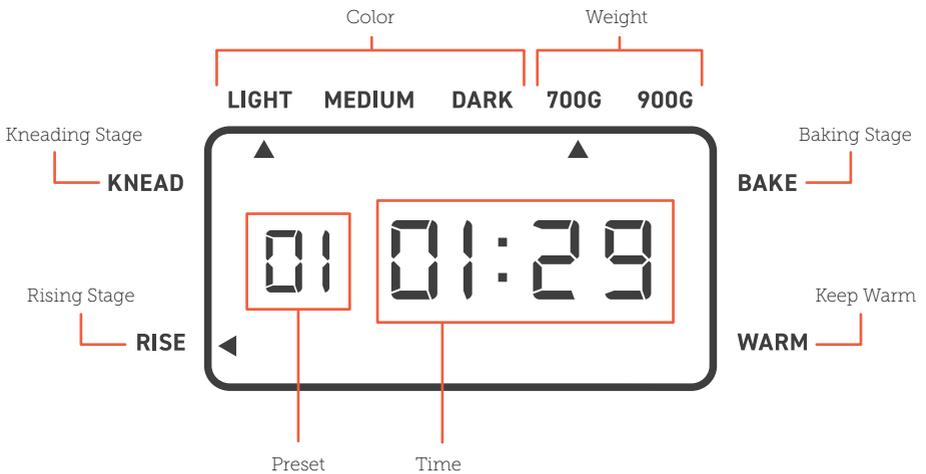
## Presets

1. Basic
2. Knead
3. Bake
4. Quick
5. Rolls
6. Pizza Dough
7. Artisan Dough
8. French Bread
9. Whole Wheat
10. Fruit Bread
11. Ferment
12. Gluten Free

## Control Panel



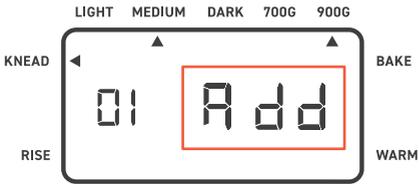
## Display



## Display Messages



The bread maker is in the kneading stage.



Reminder to add any additional ingredients before the second kneading stage.



The bread maker is in the rising stage.



The bread maker is in the baking stage.



Keep Warm is turned on.

# BEFORE FIRST USE

## Setting Up

1. Remove all packaging from the bread maker, including any temporary stickers.
2. Place the bread maker on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cupboards).

**Note:** Leave 5 inches / 13 cm of space behind and above the bread maker. [Figure 1.1] Leave enough room in front of the bread maker to remove the bread pan.

3. Open the lid and remove the bread pan.
4. Wash the kneading blade, bread pan, and accessories thoroughly with a non-abrasive sponge.
5. Wipe the inside and outside of the bread maker with a slightly moist cloth. Dry with a towel.
6. Put the bread pan back inside the bread maker.

## Test Run

A test run will help you become familiar with your bread maker, make sure it's working correctly, and clean it of possible residues.

1. Make sure the bread pan is empty, then plug in the bread maker.
2. Select the Bake preset. The display will show "1:20" and "700g".
3. Press the ►|| button to begin. Let the bread maker run for 10 minutes, then press the ►|| button again to stop.
4. After the bread maker has cooled, clean and dry the bread pan and the kneading blade once more.

## Bread Pan Tips

- To remove the bread pan, turn it slightly counterclockwise, then lift.
- To lock the bread pan in place, turn it clockwise.
- **Never** use the bread maker without the bread pan in place.

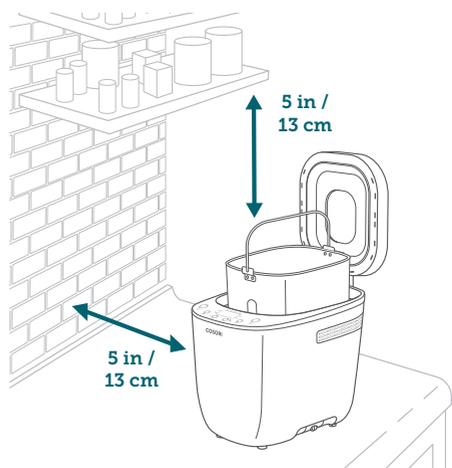


Figure 1.1

# USING YOUR BREAD MAKER

## Preset Settings

Presets are programmed with the ideal settings for making different types of bread.

- You can delay the start of the cooking process, adjust the crust color (Light, Medium, Dark), and select the weight (700g & 900g), unless otherwise noted.
- **To change a preset's default settings:**
  1. Select the preset.
  2. Adjust color and size.
  3. Press and hold the **Menu** button for 3 seconds to save the new settings. The bread maker will beep 1 time when the process is complete.

**Note:** Delay Start cannot be saved for any preset.

- **To reset a preset:**
  1. Select the preset.
  2. Without making changes, press and hold **Menu** for 3 seconds. The bread maker will beep 1 time when the process is complete.
- **To reset all presets:**
  1. Press and hold  for 10 seconds.

**Note:** The duration for each preset is determined by the selected loaf weight (700g / 900g). Loaf weight cannot be adjusted for the following presets: Quick, Rolls, Pizza Dough, and Ferment.

## Delay Start

You can delay the start time of a preset, unless otherwise noted.

### To add Delay Start:

- Select the preset.
- Press the **Set** button. The time on the display will blink.
- Use the left and right arrows to adjust the delay time in 10 minute increments. The maximum time of a preset, including Delay Start, is 13 hours.
- Press **Set** again to confirm.

Delay Start time will be added onto the running time reflected on the display. You **cannot** adjust the overall running time of any preset.

**Note:** When using Delay Start, **do not** use easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

## Crust Color

The maximum temperature for each preset is determined by the selected loaf color (Light / Medium / Dark). Loaf color cannot be adjusted for the following presets: Knead, Rolls, Pizza Dough, Artisan Dough, and Ferment.

Color	Baking Temperature
Light	196°F / 91°C
Medium	212°F / 100°C
Dark	228°F / 109°C

## Presets

Number	Name	Time (Hours:Minutes) 700g / 900g	Adjustable Settings
1	Basic	3:08 / 3:15	<ul style="list-style-type: none"> <li>• Delay Start</li> <li>• Color</li> <li>• Weight</li> </ul>
2	Knead	0:23 / 0:25	<ul style="list-style-type: none"> <li>• Weight</li> </ul>
3	Bake	1:20 / 1:30	<ul style="list-style-type: none"> <li>• Color</li> <li>• Weight</li> </ul>
4	Quick	2:30	<ul style="list-style-type: none"> <li>• Delay Start</li> <li>• Color</li> </ul>
5	Rolls	1:30	<ul style="list-style-type: none"> <li>• Delay Start</li> </ul>
6	Pizza Dough	1:30	<ul style="list-style-type: none"> <li>• Delay Start</li> </ul>
7	Artisan Dough	1:30 / 1:34	<ul style="list-style-type: none"> <li>• Delay Start</li> <li>• Weight</li> </ul>
8	French Bread	3:50 / 4:00	<ul style="list-style-type: none"> <li>• Delay Start</li> <li>• Color</li> <li>• Weight</li> </ul>
9	Whole Wheat	3:47 / 3:55	<ul style="list-style-type: none"> <li>• Delay Start</li> <li>• Color</li> <li>• Weight</li> </ul>
10	Fruit Bread	3:08 / 3:15	<ul style="list-style-type: none"> <li>• Delay Start</li> <li>• Color</li> <li>• Weight</li> </ul>
11	Ferment	4:30	<ul style="list-style-type: none"> <li>• Delay Start</li> </ul>
12	Gluten Free	3:30 / 3:35	<ul style="list-style-type: none"> <li>• Delay Start</li> <li>• Color</li> <li>• Weight</li> </ul>

## Making Bread

1. Open the lid and remove the bread pan. Attach the kneading blade to the bottom of the pan. **[Figure 2.1]**
2. Add the ingredients to the bread pan.
3. Put the bread pan into the bread maker and turn the bread pan clockwise to lock it into place. **[Figure 2.2]** Close the lid of the bread maker and plug the power cord into the wall.
4. Press **Menu** and select your desired preset using the left and right arrows on the display panel.
5. If desired, press **Set** and use the left and right arrows to add Delay Start to the preset. For more information, see **Delay Start** (page 10).
6. Press **Set** and use the left and right arrows to select the desired crust color.
7. Press **Set** and use the left and right arrows to select the desired weight.

**Note:** Crust color, weight, and Delay Start cannot be adjusted for some presets. If a setting cannot be changed, the next applicable setting will blink on the display when you press **Set**. For the full list of customization options, see **Presets** (page 11).

8. If desired, press and hold **Set** for 3 seconds to add the Keep Warm function.
9. Press **▶||** to begin.
10. If prompted, add any additional ingredients to the bread pan when the bread maker beeps 5 times and **"Add"** appears on the display. For more information, see **Adding Ingredients** (page 13).
11. The bread maker will beep for 10 seconds when done. If it was selected, the Keep Warm function will turn on for 30 minutes.

12. Wait until the bread maker has cooled, then use oven mitts to remove the bread pan. Turn the bread pan upside down and shake slightly to release the bread.

**Note:** If the kneading blade remains stuck in the loaf, insert the hook into the bottom of the kneading blade and pull gently to remove the blade from the loaf. **[Figure 2.3]**

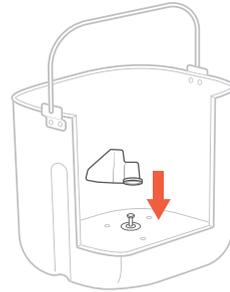


Figure 2.1

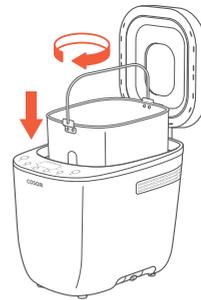


Figure 2.2

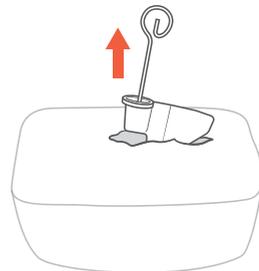


Figure 2.3

## Adding Ingredients

For select presets, you will be prompted to add in any additional ingredients (such as nuts, fruits, seeds, or cheeses) to the bread maker before the second kneading cycle. The bread maker will beep 5 times to notify you. The display will show **"Add"** for 5 minutes while kneading continues in case you miss the initial beeps.

## Cooking Guide

### Tips

- Lightly coat the kneading blade with nonstick cooking spray or vegetable oil to make the blade easier to remove in case it gets stuck in the loaf.
- Add ingredients in the following order: liquids, butter, dry ingredients, then yeast. Ideally, the yeast should not touch the wet ingredients.
- Instant yeast and active dry yeast cause the bread to have different rising times. Instant yeast is much quicker and proofs faster, while active dry yeast is slower and needs to be dissolved in water to activate.
- Scrape down the sides of the bread pan to ensure the flour and ingredients are fully incorporated into the dough.
- When baking in higher altitudes, use less flour. Flour absorbs more liquid in high altitudes. Dough also rises faster in higher altitudes, so use 1/3 less yeast. Adding a little more salt will promote slower, more even rising. Add no more than 1/4 teaspoon of additional salt. Try one or all of these changes to determine which gives you the best results.
- When baking is done, use a thermometer to see if your bread has reached 190°F to confirm your bread is completely cooked.
- Allow bread to cool for a minimum of 30 minutes before slicing.

## Quick Breads

Quick breads are made with baking powder and baking soda, which are activated by moisture and heat. For best results, all liquids should be placed in the bottom of the bread pan, with dry ingredients on top. During the initial mixing, butter and dry ingredients may collect in the corners of the pan. If this happens, pause the bread maker and scrape down the sides of the bread pan, using a rubber spatula to avoid scratching the nonstick coating.

## Ingredient Guide

### Bread Flour

Bread flour features a higher gluten and protein content than all-purpose flour, giving the loaf greater volume and elasticity.

### Whole Wheat Flour

Whole wheat flour is dense and nutrient-rich. Loaves made with whole wheat flour are usually smaller in size. Many recipes call for you to combine whole wheat flour with bread flour for the best results.

### Buckwheat Flour

Buckwheat flour, also known as "rough flour," is high in fiber. Similar to whole wheat flour, it can be combined with bread flour for a larger loaf.

### Corn Flour & Oat Flour

Corn flour and oat flour are additive ingredients that give bread a slightly nutty flavor and a more distinct texture.

## Self-Rising Flour

Self-rising flour contains baking powder and salt that add volume. It is typically used in cakes.

## Sugar

Sugar adds sweetness and color to a loaf. It also helps feed the yeast, which allows the dough to rise faster. However, to prevent activation before the bread maker's rising stage, sugar should not be mixed with yeast when adding the ingredients.

## Salt

Salt is also used to improve the taste and texture of the loaf. Salt should be used in moderation when baking, as it can keep yeast from rising.

## Eggs

Eggs add nutrients, texture, and size to a loaf. The egg yolk should be whisked evenly before being added to other ingredients.

## Baking Powder & Baking Soda

Baking powder and baking soda both help to rapidly leaven dough without using yeast. They give bread a soft, fluffy texture. The two can be used together.

## Instant Yeast & Active Yeast

Instant yeast is quicker to rise and can be added directly to other ingredients, while active yeast is slower and must be dissolved in liquid before being added. Both kinds of yeast should be stored in the refrigerator.

## Water & Liquids

Water is an essential ingredient for making bread, but it can be replaced with milk or mixed with milk powder to improve flavor and crust color. Some recipes may call for fruit juice for the purpose of enhancing bread flavor.

## More Functions

### Pausing

1. While the bread maker is running, press **▶||** to pause cooking. The time remaining will blink until you press **▶||** again to resume cooking.
2. To cancel cooking, hold the **▶||** button for 3 seconds.

### Keep Warm

1. To turn on the Keep Warm function, press and hold **Set** for 3 seconds.
2. To turn Keep Warm off, press and hold **Set** for 3 seconds again.

### Overheat Protection

- If the bread maker overheats, it will automatically shut down as a safety feature. The display will show the Error Code **"HHH"**.
- Let the bread maker cool down completely before using it again.

### Force Shutoff

- If necessary, the bread maker can be shut off while running by pressing and holding **⏻** for 5 seconds.

# CARE & MAINTENANCE

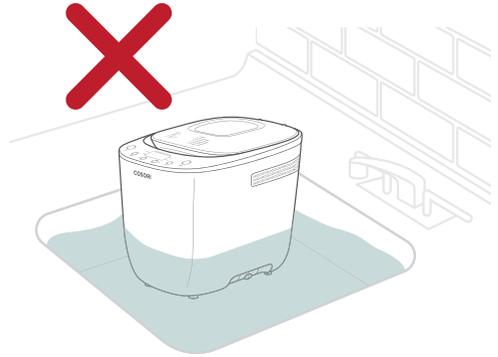
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**Note:** *Always* clean the bread pan and bread maker interior after every use.

1. Turn off and unplug the bread maker. Allow it to cool completely before cleaning. Use oven mitts to pull out the bread pan for faster cooling.
2. Wipe the outside of the bread maker with a moist cloth, if necessary.
3. The bread pan and kneading blade are dishwasher safe. You can also wash both with hot, soapy water and a non-abrasive sponge. Soak if necessary.

**Note:** *The bread pan has a nonstick coating. Avoid using metal utensils and abrasive cleaning materials.*

4. If necessary, clean the inside of the bread maker with a slightly moist, non-abrasive sponge or cloth. **Do not** immerse in water. **[Figure 3.1]**
5. Dry before using.



**Figure 3.1**

# TROUBLESHOOTING

Problem	Possible Solution
<b>The bread maker will not turn on.</b>	Make sure the bread maker is plugged in.
<b>Smoke is coming out of the bread maker.</b>	Immediately unplug your bread maker. Wait for smoke to clear before removing the bread pan. Check to see if there are any food particles stuck to the outside of the bread pan or the inside of the bread maker. Clean both with a damp cloth, then dry thoroughly. If the cause was not burnt food, contact <b>Customer Support</b> (page 19).
<b>It is difficult to remove the loaf from the bread pan.</b>	If the loaf is stuck to the kneading blade, you can use the hook accessory to remove it (see page 12). To avoid this issue, give the kneading blade a light coating of cooking spray before using the bread maker, and clean the blade after each use.
<b>Ingredients are not mixed correctly.</b>	If  was accidentally pressed while the bread maker was running, start over with fresh ingredients.
	If the power went out while the bread maker was running, start over with fresh ingredients.
	<b>Do not</b> open the lid repeatedly while the bread maker is running. <b>Only</b> open the lid when adding ingredients or scraping down the sides of the bread pan to help with mixing.
<b>The bread maker does not start. The display shows Error Code “HHH”.</b>	The bread maker is still hot after the previous use. Pull out the plug, carefully remove the bread pan, and let the bread maker cool. Plug the bread maker back in and start again.
<b>The bread rises too fast.</b>	Make sure all ingredients are included and correctly measured.
<b>The bread does not rise enough or at all.</b>	Make sure all ingredients are included and correctly measured.
	Make sure that the yeast and flour are not stale.
	<b>Only</b> use cool or room temperature liquids.
	When adding ingredients, do not let the yeast come into contact with any liquids.

<b>Problem</b>	<b>Possible Solution</b>
<b>The dough rises too much and spills over the bread pan.</b>	Reduce liquids in the recipe.
	Make sure to add ingredients in the correct order.
	If room temperature is above 77°F / 25°C, use refrigerated liquids.
	If the weather is overly warm, do not use the Delay Start function.
<b>The bread “craters” in the middle.</b>	If the volume of the dough is too large for the bread pan, reduce all the ingredients by 1/3.
	Reduce the amount of liquid. If other ingredients with liquids are added, water measurements must be reduced accordingly.
	If humidity levels are high, remove 1–2 tablespoons of water.
<b>The bread has a heavy, lumpy structure.</b>	Make sure all ingredients are included and correctly measured.
	If the volume of the dough is too large for the bread pan, reduce all the ingredients by 1/3.
	Make sure that the yeast and flour are not stale.
<b>The bread is not baked in the center.</b>	Make sure all ingredients are included and correctly measured.
	If humidity levels are high, remove 1–2 tablespoons of water.
<b>The loaf is coarse or porous.</b>	Make sure all ingredients are included and correctly measured.
	If room temperature is above 77°F / 25°C, use refrigerated liquids.
	If the weather is overly warm, do not use the Delay Start function.
<b>The surface of the loaf is unbaked.</b>	Make sure all ingredients are included and correctly measured.
	Reduce the amount of liquid. If other ingredients with liquids are added, water measurements must be reduced accordingly.
	Reduce any sweet ingredients besides sugar.
<b>The bread slices are uneven or there are clumps in the middle.</b>	Reduce the amount of yeast or reduce all ingredients by ¼.
<b>Residual flour on the bread loaf.</b>	Reduce the amount of liquid. If other ingredients with liquids are added, water measurements must be reduced accordingly.

If your problem is not listed, please contact **Customer Support** (see page 19).

# WARRANTY INFORMATION

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<b>Product</b>	<i>Original Bread Maker</i>
<b>Model</b>	<i>BM201-CO Series</i>
For your own reference, we strongly recommend that you record your order ID and date of purchase.	
<b>Order ID</b>	
<b>Date of Purchase</b>	

## TERMS & POLICY

Arovast Corporation ("Arovast") warrants this product to the original purchaser to be free from defects in material and workmanship, under normal use and conditions, for a period of 1 year from the date of original purchase.

Arovast agrees, at our option during the warranty period, to repair any defect in material or workmanship or furnish an equal product in exchange without charge, subject to verification of the defect or malfunction and proof of the date of purchase.

There is no other express warranty. This warranty does not apply:

- If the product has been modified from its original condition;
- If the product has not been used in accordance with directions and instructions in the user manual;
- To damages or defects caused by accident, abuse, misuse or improper or inadequate maintenance;
- To damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than Arovast;
- To damages or defects occurring during commercial use, rental use, or any use for which the product is not intended;
- To damages or defects exceeding the cost of the product.

Arovast will not be liable for indirect, incidental, or consequential damages in connection with the use of the product covered by this warranty.

This warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product regardless of whether the product is transferred during the specified term of the warranty.

This warranty does not extend to products purchased from unauthorized sellers. Arovast's warranty extends only to products purchased from authorized sellers that are subject to Arovast's quality controls and have agreed to follow its quality controls.

All implied warranties are limited to the period of this limited warranty.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If you discover that your product is defective within the specified warranty period, please contact Customer Support via [support@cosori.com](mailto:support@cosori.com). DO NOT dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the product with a copy of the invoice and order ID.

### Extend Your Warranty by 1 Year

Register your product within 14 days of purchase at [www.cosori.com/warranty](http://www.cosori.com/warranty) to extend your 1-year warranty by an additional year.

This warranty is made by:

Arovast Corporation  
1202 N. Miller St. Suite A  
Anaheim, CA 93806

# CUSTOMER SUPPORT

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If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

**Arovast Corporation**

1202 N. Miller St., Suite A  
Anaheim, CA 92806

**Support Hours**

Mon–Fri, 9:00 am–5:00 pm PST/PDT

**Email:** [support@cosori.com](mailto:support@cosori.com)

**Toll-Free:** (888) 402-1684

\*Please have your order invoice and order ID ready before contacting Customer Support.







# SHOW US WHAT YOU'RE MAKING

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We hope this has been helpful to you. We can't wait to see your beautiful results, and we think you'll want to share glam shots! Our community awaits your uploads—just pick your platform of choice below. Snap, tag, and hashtag away, Cosori chef!

**#iCookCosori**



**@cosoricooks**



**Cosori Appliances**

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

## MORE COSORI PRODUCTS

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If you're happy with this bread maker, the line doesn't stop here. Check out [www.cosori.com](http://www.cosori.com) for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!

# COSORI®

## **Questions or Concerns?**

Mon–Fri, 9:00 am–5:00 pm PST/PDT  
support@cosori.com | (888) 402-1684