

Afterich BREAD MAKER

INSTRUCTION MANUAL



MODEL NO.: SC-3239

Bread Fresh Bread At Home

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IMPORTANT SAFETGUARDS

Important

Before using this product, please read and understand this instruction manual carefully, and keep it in a safe place, this product is only for use in homes or similar places. To ensure safe operation and prevent injury or property damage to yourself and others, please adhere to the following safety precautions. Failure to comply with these warnings may result in accidents.

Danger

Do not immerse the main unit in water or any other liquid, and do not rinse under the tap.

Warnings

READ ALL INSTRUCTIONS, PRODUCT LABELS, AND WARNINGS BEFORE USING THIS BREAD MAKER.

- * Do not touch hot surfaces. Always wear heat-resistant gloves when handling hot components. Let all metal parts cool down completely before cleaning or disassembly. Ensure the bread maker has cooled completely before installing or removing parts.
- * Unplug the bread maker from the electrical outlet when not in use and before cleaning. Allow it to cool fully before assembling or disassembling.
- * To prevent electric shock, do not immerse the appliance, power cord, or plug in water or any other liquid.

IMPORTANT SAFETGUARDS

Warnings

- * Always supervise children or individuals with limited capabilities when the appliance is in use.
- * Do not place objects on the power cord.
Avoid placing the cord in areas where it maybe tripped over. Unplug the bread maker when not in use, before extended absences, or when leaving the house for long periods.
- * Do not use the appliance if the power cord or plug is frayed or damaged, or if the unit has malfunctioned, been dropped, or otherwise damaged. Refer all repairs to an authorized service center.
- * Keep the cord away from table or counter edges, hot surfaces, and unstable or cloth-covered surfaces.
- * Avoid contact with moving parts during operation.
- * Supervise children to ensure they do not play with the appliance.
- * Use only manufacturer-recommended attachments. Unauthorized accessories may cause fire, electric shock, injury, or damage, and will void the warranty. This appliance is for indoor household use only. Not for commercial or outdoor use.
- * Keep the appliance away from hot burners, heated ovens, or other heat sources.
- * Do not allow the power cord to come into contact with hot surface soft he bread maker.

IMPORTANT SAFETGUARDS

Warnings

- * Do not place flammable material son the hot surface of the appliance.
- * Maintain a minimum clearance of 2 inches (5 cm) between the bread maker and walls or other objects.
- * Only use the unit for its designated functions including baking bread and pastries.
Do not repurpose it for other uses.
- * When plugging or unplugging, avoid touching the metal prongs of the plug.
- * Before unplugging, cancel any active program by pressing and holding the START/STOP button for 2-3 seconds. Then grasp the plug-not the cord to disconnect from the outlet.
- * Use of an extension cord is not recommended.
If necessary, use only an extension cord with an electrical rating equal to or greater than that of the appliance.
Ensure the cord is properly arranged to avoid tripping hazards or contact with children. A grounded 3-wire cord must be used for grounded appliances.
- * If the electrical circuit is overloaded with other appliances, the bread maker may not operate correctly.
It should be used on a dedicated circuit.

IMPORTANT SAFETGUARDS

Warnings

- * Do not operate the appliance in an enclosed space such as an appliance garage or under a wall cabinet. When storing in a garage, always unplug the unit to prevent fire hazards.
- * For household use only.
- * This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, unless supervised by someone responsible for their safety.

FIRST-TIME USER GUIDE

1.Unpacking:

Remove all external packaging, stickers, and promotional labels from the bread maker. Ensure all accessories, such as the bread pan, kneading blade, measuring cup, measuring spoon, hook, glove, are taken out.

The carton may be kept for future storage.

2.Cleaning the Machine Body:

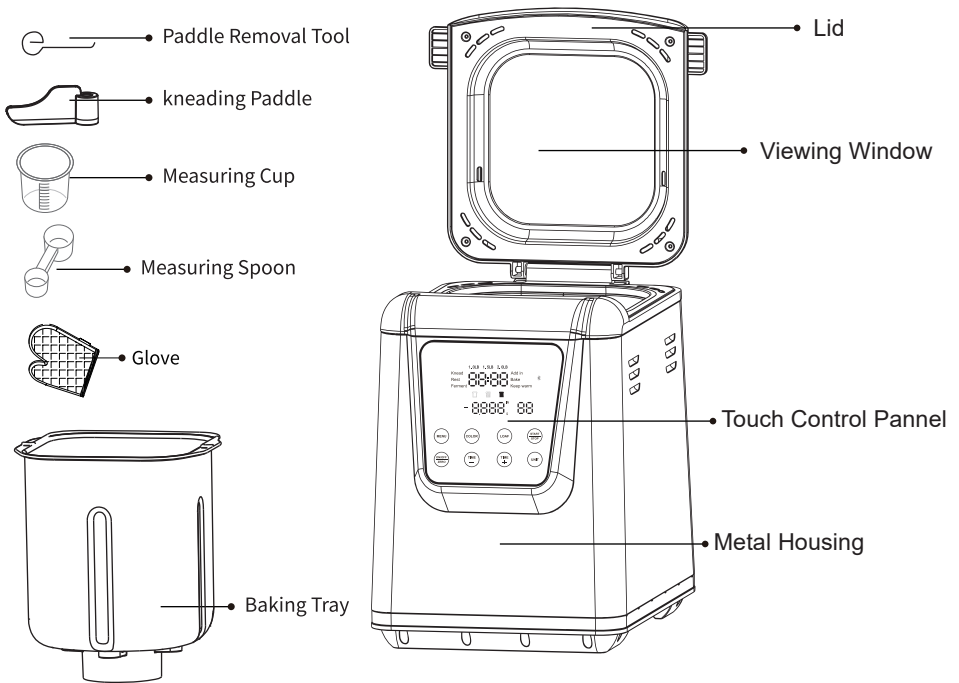
Wipe the outer housing with a damp cloth to remove dust accumulated during storage and transportation.

Clean the inner side of the lid with a damp sponge.

3.Cleaning Accessories:

Wash the bread pan and kneading blade with warm water and dish-washing liquid. Rinse them thoroughly and ensure they are completely dry before installing them for use.

PRODUCT OVERVIEW



1. Lid:

Equipped with a large transparent viewing window

2. Touch Control Pannel:

With LED digital display

3. Baking Chamber

* **Bread Pan:** Detachable portable handle design

* **Kneading Blade:** Removable non-stick paddle

* **Special Features:**

Built-in digital scale, mobile Bluetooth APP remote control supported.

APP DOWNLOAD & BLUETOOTH CONNECTION GUIDE

1. Search for "**BreadChef**" in your mobile app store; the APP supports both IOS and Android systems for download and installation.

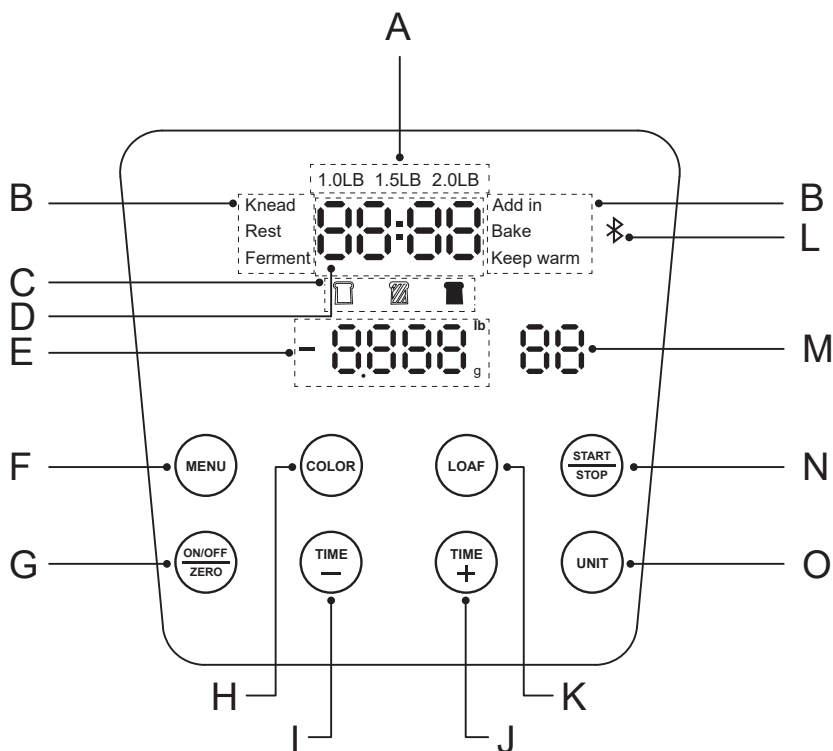
2. Turn on **Bluetooth** on your phone and power on the bread maker.

The device will automatically enter pairing mode.

3. Launch the "**BreadChef**" APP, select the Bluetooth device named "**BreadChef**" from the search list to complete pairing.

Once connected, you can control the machine via your mobile phone. ce connected, you can control the machine via your mobile phone.

CONTROL PANEL OPERATION INSTRUCTIONS



Display Area

A. Loaf Weight Indicator:

1LB / 1.5LB / 2LB

B. Process Status Display:

Shows Knead, Rest, Ferment, Add in, Bake, Keep Warm to indicate the current working stage.

CONTROL PANEL OPERATION INSTRUCTIONS

When "Add in" appears on the display, you may add raisins, nuts and other mix-ins.

"Bake" indicates the baking process is underway.

"Keep warm" means the unit has entered the warm-keeping mode.

C. Crust Color Icons:

Shows the currently selected baking color of bread.

Light:  Medium:  Dark: 

D. Time Display:

Total program duration; remaining time updates in real time during operation.

E. Digital Scale Screen:

Weighing range from 3g to 5000g.

L. Bluetooth Indicator Light:

Steady on when connected; flashes continuously if unpaired.

M. Program Number Display:

Shows baking menu no. 1–25.

CONTROL PANEL OPERATION INSTRUCTIONS

Function Buttons

F. MENU Button

Selects a menu, refer to the menu list above the panel for options.

H. COLOR Button

Select Light / Medium / Dark crust color.

Light:  Medium:  Dark: 

K. LOAF Button

Select loaf sizes: 1LB / 1.5LB / 2LB.

N. Start / Stop Button

Short press to start or pause the program;

press and hold for 3 seconds to force reset and stop.

G. Power / Zero Button

Multi-function button:

- Illuminates upon power-up.
- Short press to turn ON.
- Press to ZERO after startup.
- Long press to turn OFF and shut down the screen.

CONTROL PANEL OPERATION INSTRUCTIONS

I. Time decrement Button

Decrease delay timer; press and hold for fast reduction.

J. Time Increment Button

Increase delay timer; press and hold for fast increment.

O. Unit Button

Switch weighing units between g and lb.

HOW TO USE

Intended Use

- * This product is intended for turning raw ingredients into baked bread or dough, it is also intended for baking and to prepare yogurt.
- * This product is for household use only, it is not intended for commercial use.
- * This product is intended to be used in dry indoor areas only.
- * No liability will be accepted for damages resulting from improper use or non-compliance with these instructions.

HOW TO USE

Before First Use

- * Check the product for transport damages.
- * Remove all the packing materials.
- * Before connecting the product to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the product rating label.
- * In order to burn the manufacturing residues, switch on the product and let it operate- empty for 10 minutes.
Let the product cool and clean once more.
- * Clean the product before first use. Let it dry.
- * Place the product on as table, level, and heat-resistant surface.

DANGER Risk of suffocation!

Keep any packaging materials away from children – these materials are a potential source of danger, e.g. suffocation.

HOW TO USE

STEP 1: Adding Ingredients And Power On

- * Open the lid.

- * Place the bread pan in the baking compartment and turn it clockwise until it clicks in position.

- * Place the kneading paddle onto the driveshaft.

Match the indentation on the kneading paddle hole to the one on the driveshaft. The base of the kneading paddle should rest on the bottom of bread pan.

- * Add the liquid ingredients first.

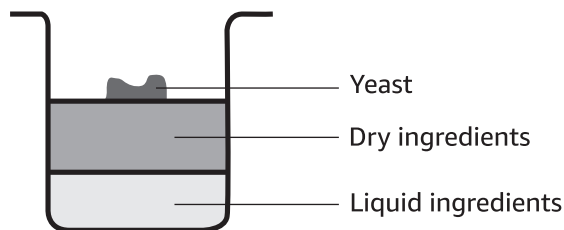
If you need to weigh ingredients using the built-in digital scale of this machine, make sure the bread pan is installed correctly first.

Place the bread maker on a flat and level countertop (tilted placement will lead to inaccurate weighing). Press the ZERO button to tare the scale before weighing any ingredients.

HOW TO USE

NOTICE The maximum capacity for flour is 17.3oz (490g).

The maximum capacity for yeast is 0.2oz(6g). Do not exceed the maximum capacity otherwise the product may get damaged, or the dough may rise through the lid and overflow.



* Make an indent in the flour layer and place the yeast inside. Ensure the yeast does not come into contact with the liquid ingredients.

* Close the lid.

Friendly reminders for perfect bread

Flour: For best results, use **high-gluten flour** (with a protein content of 13% or higher).

Using the wrong type of flour may cause the bread to collapse or cook unevenly.

Yeast: It is essential to use **sugar-tolerant yeast**, which remains active in environments where the sugar content exceeds 7%.

Liquid Ingredients: Always add the liquid ingredients to the bread pan first.

HOW TO USE

Step 2: Select The Desired Menu

1. To select the menu, touch MENU button repeatedly to toggle between 25 menus below.

MENU				
1. BASIC	6. GLUTEN-FREE	11. CAKE	16. JUICE BREAD	21. RICE CAKE
2. FRENCH	7. TOAST	12. BAKING	17. KNEADING	22. MEAT FLOSS
3. WHOLE WHEAT	8. MULTI-GRAIN	13. SOFT BREAD	18. RISE ONLY	23. TOSS
4. ULTRA FAST	9. JAM	14. LOW-CARB	19. KNEAD / RISE	24. DEFROST
5. SWEET	10. FRUIT BREAD	15. MILK BREAD	20. YOGURT	25. RICE WINE

2. After select the menu, you can also press COLOR and LOAF button to select the desired bread you want.

Color setting	Browning level
Light	
Medium	
Dark	

Tips:
The default loaf size is 1.5LB when no option is selected.

HOW TO USE

STEP 3: Completing Baking And Enjoy Your Meal

- * To start the operation, press START/ STOP button.
The machine starts operation in the settings you selected.
- * To pause the operation, short press START/ STOP button.
- * To cancel the operation, long press START/ STOP button for 3 seconds.

Delay Start Timer

You can pre-program the bread maker to finish baking up to 15 hours in advance. For example, if you want your bread ready by 11 am., you can set the timer at 8 pm. the night before.

Please set the completion time according to your schedule.

IMPORTANT: Do not use perishable ingredients (e.g., milk, eggs, cheese, or yogurt) when using the Delay Start function.

To Set The Delay Start Timer:

- * Place all ingredients into the bread pan.
 - * Select the desired program, crust color, and loaf size.
 - * Set the desired finishing time. Press the " «- or +» " buttons to adjust the time, up to 15 hours later.
- Press the START/STOP button to activate the delay countdown.

HOW TO USE

* Once you start any bread-making program, the machine will automatically complete every stage of the process until the loaf is fully baked.

Knead Stage

Most bread programs include 2 knead cycles.

The 1st knead quickly blends all primary ingredients.

The 2nd knead runs longer to continue developing the dough.

Before the longer knead cycle begins, the machine will punch down the dough (prior to the kneading blade stopping).

Ferment Stage

All yeast breads achieve optimal texture during rising cycles, while the bread maker remains quiet and stationary in this phase.

Bake Stage

This bread maker automatically adjusts baking time and temperature according to your selected recipe.

HOW TO USE

Keep Warm Stage

Maximum keep warm time: 60 minutes.

Enjoy your bread warm for up to an hour after baking ends with the keep warm function.

This feature also protects the crust from moisture, preventing sogginess if you can't remove the bread right away. Please note that some crusts may darken slightly while keeping warm.

Options

1. Pause: The machine auto-resumes after 10 minutes of inactivity. Press Start/Stop to pause at any time; the time display flashes. Press Start/Stop again to continue.

2. Add-in: Four groups of five long beeps remind you to add extra ingredients.

Open the lid to add nuts, raisins, etc., then close it.

Note:

If you remove dough to reshape and bake in a separate oven, long-press Start/Stop to reset the machine, or it will restart after 10 minutes.

Once baking finishes, 10 beeps sound and the display shows 00:00. The bread stays warm for 60 minutes. A long beep signals the end of warming, then the unit shuts down.

For optimal results, remove the loaf promptly after the baking cycle ends and allow it to cool on a wire rack.

HOW TO USE

Removing The Kneading Paddle

You have the option to remove the kneading paddle and / or reshape the dough after the kneading cycle is complete. This is indicated by an audible signal (10 short beeps) before the final rise cycle. The display will also show "paddle" for one minute as a visual reminder.

To remove the paddle and/or reshape the dough:

- a. Press START/ STOP to pause the program.
- b. Open the lid and remove the bread pan by its handle.
- c. Take out the dough, remove the kneading paddle from it, and shape the dough into a smooth ball if desired.
- d. Place the dough back into the bread pan, ensuring it is centered.
- e. Reinsert the bread pan into the machine and turn it clockwise to lock it in place. Close the lid.
- f. Press START/ STOP to resume the program.

NOTE: If you wish to bake the dough in a conventional oven, this is the time to remove it. After transferring the dough to your own pan, press and hold the START/ STOP button to cancel the current program and reset the machine.

HOW TO USE

To Remove the Bread

CAUTION: Always use glove, as the bread pan and kneading paddle will be extremely hot.

a. Open the lid. Use the provided pan hook to lift the handle. While wearing glove, grasp the handle and turn the pan counter clockwise to unlock and remove it from the machine.



b. Hold the pan securely with glove. Gently shake the pan upside down over a wire rack until the bread is released.



HOW TO USE

c. For best results and easier slicing, allow the loaf to cool on the wire rack for 20 to 30 minutes before cutting.

NOTE: If the kneading paddle remains in the loaf after baking, carefully remove it from the bottom of the bread, exercising extreme caution as it will be very hot.

Measuring Ingredients

Important Note: The most important rule for successful bread-making is using exact measurements.

Liquid Ingredients:

- * Use a clear liquid measuring cup with clear gradations.
- * Place the cup on a flat surface and check the amount at eye level to ensure accuracy.
- * Most recipes require liquids to be at room temperature.

Dry Ingredients:

- * Gently spoon ingredients into a dry measuring cup.
- * Level off the excess with the straight edge of a knife or spatula. Do not pack down unless specified.
- * Avoid scooping directly from the container, as this can compress the ingredient and add up to an extra tablespoon.

HOW TO USE

Loading Ingredients Into the Bread Pan

Important Note: The second most important rule is to add ingredients to the bread pan in the exact order listed in your recipe.

The typical sequence is:

- * Liquids first (eg, water, milk).
- * Dry ingredients next (eg., flour, salt, sugar).
- * Yeast last. Ensure the yeast is fresh and does not contact the liquid or salt prematurely. Make a small well in the center of the dry flour and place the yeast inside it.

Additional Tips:

Ensure all ingredients are at room temperature (approx. 75°F-90°F/ 24°C-32°C), unless otherwise noted. Temperature extremes can adversely affect the rising and baking process.

Do not use hot water, as it can kill the yeast and prevent the bread from ferment.

For best results, always start with fresh ingredients, especially flour and yeast.

COMMON PROBLEM ANALYSIS

Problem	Solution
The bread collapses in the middle and is moist on the pottom.	The bread is left too long in the bread pan after baking and warming. Take the bread out righ after the baking.
The ingredients are not mixed or the bread is not baked correctly	Incorrect program setting. Try another program.
	The lid was opened when baking. Do not open the lid.
	The kneading paddle is blocked. Clean the kneading paddle and drive shaft.
The dough rises too much and spills to the baking compartment	Too much milk.
	Too much yeast.
	Too much flour.
	Not enough salt.
The bread does not rise properly.	Not enough yeast.
	The yeast came into contact with the liquid when inserting the ingredients.
	Wrong type of flour or stale flour used.
	Wrong amount of liquid.
	Not enough sugar.
The bread is not baked in the center.	Wrong amount of liquid.
	Too much humidity.
Flour deposits on the bread crust.	The ingredients were not added in the proper order.
Smoke appears in the chamber	Unplug the unit and clean the heating element.
	For first-time use, run an empty baking cycle for 5–10 minutes, clean, and then operate normally.
	Ingredients have spilled onto or near the heating element.
	During initial use, protective oil on the heating tube may vaporize.

COMMON PROBLEM ANALYSIS

Problem	Solution
LCD displays "E1"	Unplug the unit and contact customer service.
	Temperature sensor short-circuited; program cannot start.
Bread over-proofs or develops a sour taste	Reduce the amount of yeast appropriately.
	In hot weather, lower the water temperature or slightly reduce yeast.
	Excess yeast added.
	Ambient temperature too high.

NOTE: If the fault persists after following the solution steps above, please contact our customer service department. Do not attempt to disassemble the unit yourself, as this may void the warranty and cause safety hazards.

CLEANING AND MAINTANCE

SAFETY FIRST: Always unplug the unit before cleaning. Never immerse the main body, cord, or plug in water or dishwashers.

General Cleaning:

Do not use abrasive scrubbing pads, brushes, or harsh chemical cleaners. Use only a mild, non-abrasive cleaner for the exterior housing.

By Component:

* Bread Pan & Kneading Paddle: Hand wash with warm, soapy water. To preserve the non-stick coating, avoid using metal utensils.

* Baking Chamber: Wipe out crumbs with a slightly damp cloth or a soft pastry brush, Caution: Be careful not to bend or damage the internal heating element.

* **Lid:** Wipe the interior with a damp sponge or cloth. Do not immerse the lid in water.

* **Control Panel:** Wipe with a slightly damp cloth. Take care to prevent moisture from seeping under the buttons.

Helpful Tips:

* Stuck Kneading Paddle: Soak the bread pan in warm, soapy water for 10-15 minutes to loosen it.

* Baking Pan Discoloration: Normal over time due to steam and moisture. This does not affect performance.

* Maintenance Note: For any servicing not described above, please contact an authorized service representative.

Afterich

Bread Fresh Bread At Home

FCC Statement

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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This equipment complies with FCC&ISED radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

Cet équipement est conforme aux limites d'exposition aux rayonnements FCC&ISED définies pour un environnement non contrôlé. Cet équipement doit être installé et utilisé avec une distance minimale de 20 cm entre le radiateur et votre corps.

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- The device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:
 - (1) This device may not cause interference.
 - (2) This device must accept any interference, including interference that may cause undesired operation of the device.
- L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :
 - 1. L'appareil ne doit pas produire de brouillage;
 - 2. L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.