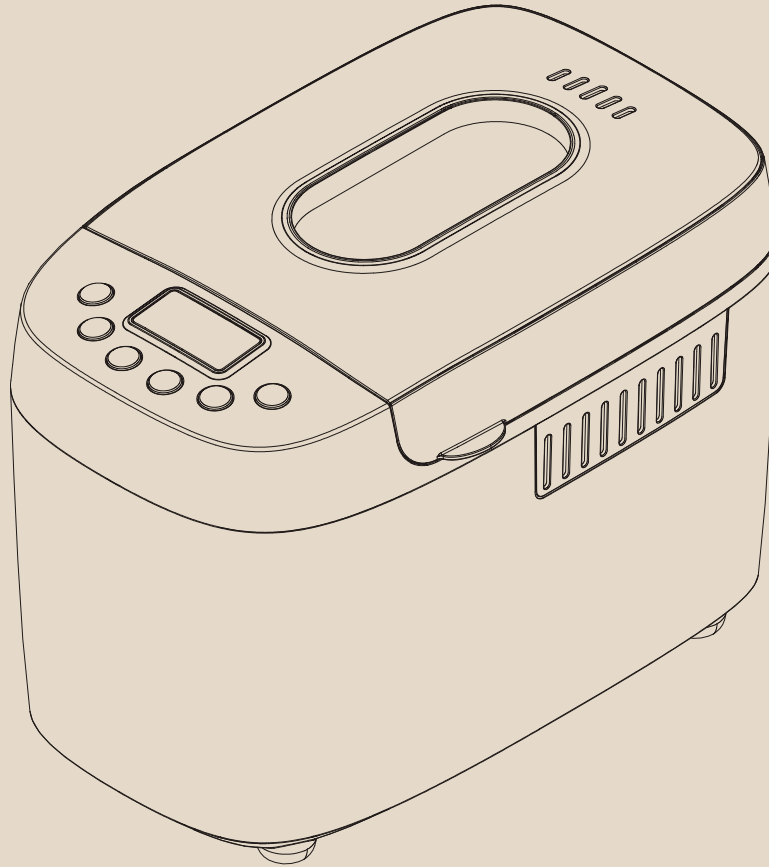


COOKS
professional



Bread Maker Instruction Manual

Product Code: K910

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting www.cooksprofessional.co.uk/extended-warranty or scan the QR code.



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INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.



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1. INTENDED USE

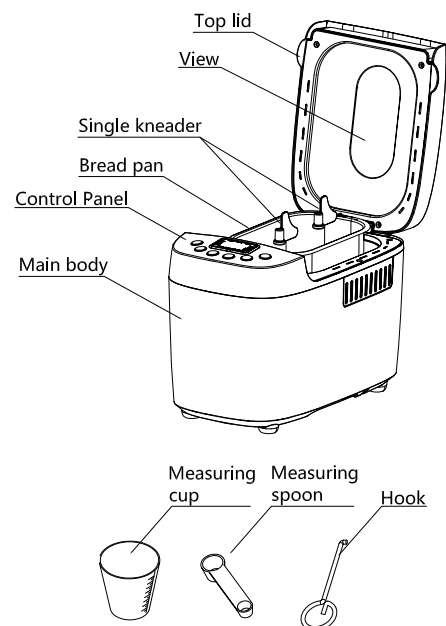
This bread maker is designed for home use to bake bread and cake, prepare dough (including yeast dough), and make yoghurt and jam. Once prepared, you can remove and finish your food as you wish (e.g., shape dough for rolls).

- This appliance is not intended for commercial use, permanent installation, or outdoor use.
- Do not use it in tropical climates or in damp environments.
- Use the appliance only as described in this manual. Do not use it to dry food or any objects.
- Use only accessories recommended for this model. Using non-approved accessories may cause damage and can void any warranty.

This product complies with applicable standards when used as intended. Unauthorised modifications may affect safety and compliance and are not recommended.

2. WHAT'S INCLUDED

- Bread maker (main unit)
- Baking tin
- 2 kneading paddles (dough hooks)
- Kneading paddle remover
- Measuring cup
- Measuring spoon
- Instruction manual



3. TECHNICAL DATA

Power supply: 220–240 V ~ 50/60 Hz

Heating power: 750 W

Motor power: 100 W

Total power: 850 W

Technical specifications and design may be updated without prior notice.

4. SAFETY INFORMATION

Please read all safety instructions carefully. Keep this section for future reference.

Safety symbols (in this manual)

- **DANGER:** Immediate hazard that may cause serious injury or death
- **WARNING:** Important safety information to prevent injury or damage
- **Hot Surface:** Risk of burns from hot components

Operating environment

- Use the bread maker indoors only in a dry room.
- Do not use in rooms with high humidity (e.g., bathrooms) or excessive dust.
- The appliance automatically supports 50/60 Hz (no user setting required).

General safety

DANGER

- Do not operate this bread maker with an external timer plug or remote-control socket.
- If smoke, unusual smells, or abnormal noises occur, unplug immediately and stop using the appliance until it has been inspected by qualified service personnel. Avoid inhaling smoke; seek medical advice if needed.
- Keep naked flames (e.g., candles) away from the appliance.
- Always unplug when not in use. Store only when fully cooled.
- Operate only on a flat, dry, heat-resistant surface, at least 50 cm away from flammable materials (curtains, paper, aerosols, etc.). Never leave the appliance unattended during operation.
- Never cover the appliance. Do not block ventilation slots. Keep at least 10 cm clearance from walls/objects to allow heat and steam to escape. Risk of overheating/fire.
- Do not store items inside the baking chamber, especially metal objects. Risk of short circuit/fire.
- Do not exceed the maximum ingredient quantities. As a safety limit, do not exceed approx. 900 g flour and 10 g dry yeast (for gluten-free programme, max yeast may differ). Dough overflow can contact heating elements and pose a fire risk.

Accessible surfaces can become very hot during use. Risk of burns.

Do not move the appliance while hot or while it contains hot contents (e.g., jam). Allow to cool and unplug before inserting/removing parts. Use oven gloves when handling the baking tin.

WARNING

Use the appliance only with the baking tin inserted, and keep the lid closed during operation.

Never remove the baking tin during operation.

Never operate the appliance without the baking tin in place.

Do not operate with the lid open.

Clean food-contact parts using mild detergent only and rinse thoroughly to remove residues.

Children and vulnerable users

DANGER

- This appliance can be used by children aged 8+ and by persons with reduced capabilities only if supervised or properly instructed and if they understand the hazards.
- Children must not play with the appliance.
- Cleaning and user maintenance must not be performed by children unless aged 8+ and supervised.
- Keep packaging away from children (suffocation risk).
- Keep children under 8 away from the appliance and power cord.

Mains cable safety

DANGER

- Do not route the cable over sharp edges or near hot surfaces. Do not allow it to touch the appliance's hot areas. Damaged insulation can cause electric shock.

WARNING

- Always unplug by gripping the plug, not the cable.
- Do not trap the cable under furniture or heavy objects. Do not kink it.
- Do not knot or tie cables together.
- Avoid adapters/extensions that do not meet safety standards.
- If the cable is damaged, it must be replaced by the manufacturer, service agent, or similarly qualified person.

5. BEFORE YOU START

1. Remove all packaging materials.
2. Check the appliance and accessories for damage. Do not use if damaged.
3. Before first use, wipe the appliance housing, baking tin, and kneading paddles with a clean, damp cloth.
4. Do not use abrasive cleaners or scouring pads.

6. FIRST USE

During first use, you may notice a slight odour or a small amount of smoke. This can be normal from manufacturing residues. Ensure good ventilation (open a window).

DANGER

Do not preheat the bread maker for longer than 5 minutes with an empty baking tin. Risk of overheating/fire.

First-use heating cycle (recommended)

1. Insert the empty baking tin with kneading paddles fitted and close the lid.
2. Switch the appliance on at the main switch.
3. Select Programme 14 (Bake) and start it.
4. Allow it to run for around 5 minutes, then stop the programme by pressing and holding Start/Stop for about 3 seconds (until a beep).
5. Switch off, unplug, cool completely, then wipe the baking tin, paddles, and housing again with a damp cloth.

The appliance is now ready to use.



7. USING THE BREAD MAKER

DANGER

Parts may become hot. Use oven gloves when handling the baking tin.

7.1 What you can make

With this bread maker, you can:

- Choose from 15 programmes (bread, dough, cake, yoghurt, jam, etc.)
- Bake using your own recipes
- Use ready-made bread mixes
- Knead dough for rolls, pasta, and more
- Make jam/marmalade and yoghurt
- Prepare gluten-free recipes and mixes
- Store up to 8 custom settings in the Home Made programme

7.2 Control panel overview

Programme

Select the desired programme number (1–15). The display shows programme number and total time.

Weight

Select the loaf size (e.g. 1000 g / 1250 g / 1500 g where applicable). This refers to the total ingredient weight in the baking tin.

Browning / Quick

Choose crust colour: Light / Medium / Dark, or Quick (available on selected programmes only).

Baking time will change depending on your selection.

Some programmes do not allow crust colour selection.

Timer (+ / -)

Set a delayed finish time (up to 15 hours ahead). Not available for all programmes.

Start/Stop

- Press once to start or pause.
- If paused, press again within 10 minutes to resume.
- If not resumed, the programme continues automatically after 10 minutes.
- Press and hold for about 3 seconds to stop a programme completely or clear a timer setting.

Power indicator

Shows when a programme is running.

7.3 Display and indicators

The display may show:

- Selected programme number (1–15)
- Time remaining / preset time
- Selected weight setting
- Selected browning level or Quick mode
- Programme stage indicators
- ADD: add ingredients (e.g., nuts/fruit) when prompted
- RMV: remove kneading paddles during the remove window (optional)

8. PROGRAMMES

Select programmes using the Programme button. Programme times vary depending on programme type and (where applicable) loaf weight and crust colour settings.

Programme 1: Regular

- For standard white and brown breads based mainly on wheat or rye flour. Produces a compact, classic loaf.

Programme 2: French

- For lighter breads made from finely milled flour. Typically produces a lighter texture with a crisp crust.

Programme 3: Whole Wheat

- For strong flours such as wholemeal wheat or wholemeal rye. Produces a heavier, denser loaf.

Programme 4: Sweet

- For enriched breads with added sugar or ingredients such as fruit juice, dried fruit, coconut, raisins, or chocolate. Produces a lighter, softer loaf.

Programme 5: Low Carb

- Designed for lower-carbohydrate bread recipes.

Programme 6: Gluten-free

- Gluten-free flours absorb liquid differently and rise differently. This programme uses longer rest/rise and bake times to support gluten-free mixes and recipes.

Programme 7: Super Rapid

- Shortened kneading, rise and bake times. Best for lighter recipes that do not rely on heavy flours or dense ingredients. Loaf may be less airy than standard programmes.

Programme 8: Cake

- For baking cakes using your own recipe or cake mix.

Programme 9: Knead

- Kneading only. Kneading time can be set between 10 and 45 minutes (no rising). Timer is not available.

Programme 10: Dough

- For kneading and rising yeast dough (e.g., rolls and pastries). Timer can be used to finish dough at a specific time.

Programme 11: Pasta Dough

- For pasta dough. Total time approx. 15 minutes (knead only). Timer is not available.

Programme 12: Yoghurt

- For yoghurt made from cow's milk or soy milk (see recipe booklet guidance).

You can set the programme time between 8 and 12 hours. Suggested timing:

- Up to 1000 ml: 8–10 hours
- 1000–1500 ml: 9–11 hours
- Over 1500 ml: 10–12 hours

Programme 13: Jam

- For jam, marmalade, jelly, and similar fruit spreads.

Programme 14: Bake

- For extra baking time if bread is too light or underbaked, or for baking ready-made dough. No kneading or rise phases are included. Bake time can be set 5–60 minutes, followed by up to 60 minutes keep warm.

Programme 15: Home Made (Custom)

- Customisable programme where you can set times for each stage. Up to 8 custom presets can be stored and selected.

Custom programme setup (overview):

1. Select programme 15.
2. Select one of the 8 presets (e.g., preset 5).
3. Step through each phase (preheat, knead, rise, bake, keep warm).
4. Adjust times using the Timer buttons within the allowable range.
5. Confirm each phase to save, then start with Start/Stop.

Adding ingredients (ADD prompt)

For programmes 1, 2, 3, 4, 5, 6, 10 and 15, you can add ingredients (nuts, seeds, dried fruit) when the appliance beeps and ADD appears.

9. TIMER (DELAYED FINISH)

Use the timer to delay the finish time by up to 15 hours.

DANGER

Use the timer only with recipes you already know work well. Incorrect quantities or rising may cause overflow and pose a fire risk.

Timer is not available for programmes 9, 11, 12, 13, or 14.

Do not use delayed baking with perishable ingredients such as milk, eggs, or cream.

Setting the timer

1. Select a programme. The default programme time is shown.
2. Press Timer + to set the total time until the programme finishes (in 10-minute steps).
3. Press Timer - to reduce the delay (also in 10-minute steps).
4. Press Start/Stop to confirm and begin the countdown.
5. When the programme begins, the display shows the current stage.
6. At the end, the appliance beeps (end signal) and the display shows 0:00.

Example:

If it's 12:00 and you want bread ready at 19:00, set the timer so the display shows 7:00 total time remaining.

10. PREPARING TO BAKE

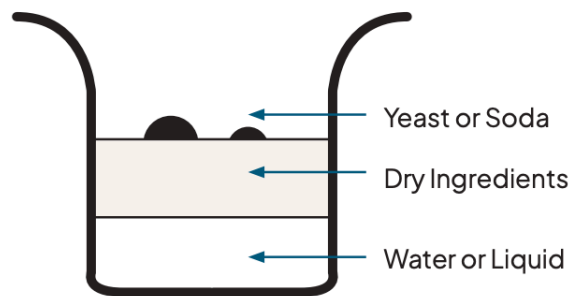
Good measuring and ingredient handling improves results.

DANGER

Remove the baking tin from the appliance when adding ingredients to avoid spilling into the baking chamber or onto heating components.

Ingredient order (recommended)

1. Add liquids first
2. Add sugar and salt
3. Add flour
4. Add yeast last (keep yeast away from liquid and salt until mixing begins)



Temperature

Ingredients should ideally be room temperature for consistent yeast activity and rise. Water should be between 40–45°C for optimal results.

Quantities

For best results, all ingredients should be measured accurately. Even small variations in quantity can significantly affect baking performance. It is strongly recommended that liquids are weighed using a digital kitchen scale rather than measured by volume alone, as this provides the highest level of accuracy.

10.1 Measuring ingredients

Use the supplied tools:

- Measuring cup with scale for liquids
- Measuring spoon (tablespoon and teaspoon)

Measure accurately to achieve consistent results.

11. BAKING BREAD

11.1 Preparation and settings

1. Lift out the baking tin.
2. Fit both kneading paddles onto the drive shafts. For best kneading, fit them offset (not aligned) where possible.
3. Add ingredients in the correct order.
4. Reinsert the baking tin securely.
5. Close the lid.
6. Plug in and switch on at the main switch.
7. Select programme, weight, and crust colour (where available).
8. Set the timer if required (where available).

Notes:

- Crust colour is not adjustable on certain programmes (e.g., dough/jam/yoghurt-type programmes).
- Weight selection is not available on certain programmes (e.g., knead/dough/jam/yoghurt/bake programmes).
- Quick mode is only available on selected programmes.

11.2 Starting a programme

Press Start/Stop to begin. Some programmes include a preheat stage where paddles do not move – this is normal.

Avoid opening the lid during rising or baking, as this may cause the loaf to collapse.

11.3 RMV (Remove paddles) function

This optional feature allows you to remove the kneading paddles before baking to reduce holes in the finished loaf.

When RMV flashes and the appliance beeps:

1. Press Start/Stop to pause (up to 10 minutes).
2. Open lid and carefully remove baking tin using oven gloves.
3. With floured hands, remove dough and pull out paddles.
4. Return dough to tin, centred and level.
5. Reinsert tin, close lid, and press Start/Stop to continue.

If you don't press Start/Stop, the programme resumes automatically after the pause period. RMV does not apply to all programmes.

11.4 End of programme

At the end, the appliance beeps and shows 0:00, then enters keep warm for up to 60 minutes (where applicable).

To end keep warm early, press and hold Start/Stop until a beep.
Keep warm does not apply to certain programmes (typically dough/jam/yoghurt types).

11.5 Removing the bread

DANGER: HOT SURFACES

Baking tin and handle become very hot. Use oven gloves.

1. Lift out the tin (it may be tight — lift front then back).
2. For easier release, allow bread to rest in the tin for around 30 minutes.
3. Turn the tin upside down over a cooling rack and gently shake until the loaf releases.
4. Do not use metal tools inside the tin — non-stick coating can be damaged.
5. If paddles are stuck in the loaf, remove using the paddle remover tool.

12. TROUBLESHOOTING AND FAQs

Display shows “H:HH”

Cause: programme started while unit is still too hot.

Fix: stop programme, switch off, open lid, cool for 20–30 minutes.

Programme won't start / resets to programme 1

Cause: unit hasn't cooled enough.

Fix: open lid and cool for 20–30 minutes.

Display shows “E:E0” after starting

Fix: switch off and unplug, then restart. If error remains, contact customer service.

Paddle stuck in baking tin

Fix: fill tin with hot water, rotate paddle to loosen deposits.

Paddle stuck in bread

Fix: remove using the paddle remover tool.

Motor runs but dough isn't mixing

Fix: check tin and paddles are correctly fitted and locked in place.

Fruit/nuts get crushed

Fix: add extras only when the machine beeps and ADD appears.

Appliance appears not to work

Fix: confirm plug is connected, main switch is on, and Start/Stop was pressed correctly. Some programme stages (e.g., preheat/rise) may appear inactive externally.

13. MAINTENANCE AND CLEANING

13.1 Maintenance (service)

Servicing is required if the appliance is damaged, exposed to moisture, has objects/liquid inside, emits smoke/odours, or stops working properly.

Do not open the housing. Repairs must be performed by qualified service personnel.

13.2 Cleaning

DANGER

- Unplug before cleaning (electric shock risk).
- Do not immerse the appliance in water.
- Allow to cool completely (burn risk).
- Parts are not dishwasher safe.

Do not use strong detergents, chemical solvents, or abrasive tools.

Housing, lid and baking compartment

1. Remove baking tin and paddles.
2. Wipe crumbs/residue from the baking compartment with a soft damp cloth.
3. Wipe lid and outer housing with a damp cloth.
4. Dry all surfaces thoroughly with a soft dry cloth.

Baking tin, paddles and accessories

Non-stick surfaces must be treated gently.

1. Remove paddles from the shafts.
If stuck, soak the tin in hot water for up to 30 minutes, then remove.
2. Wash paddles in warm water with mild detergent using a soft brush.
For residue inside the paddle hole, use a small wooden stick carefully.
3. Dry paddles thoroughly.
4. Clean tin exterior with a damp cloth.
5. Clean tin interior with warm water and mild detergent using a soft brush.
For stubborn residue, soak in warm soapy water until loosened.
6. Rinse thoroughly with clean water and dry completely.
7. Wash and dry the measuring cup, spoon and paddle remover with warm soapy water.

Note: slight discolouration over time from heat/steam can be normal and does not affect performance.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

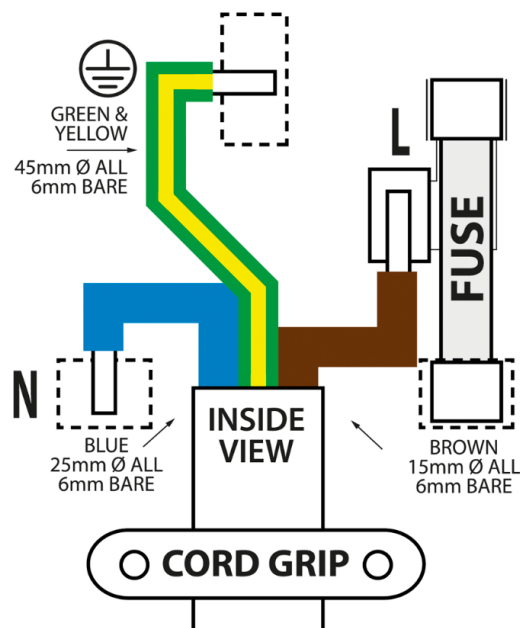
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

Product Help

Looking for more information? Please [read our FAQs](#) or [get in touch](#).

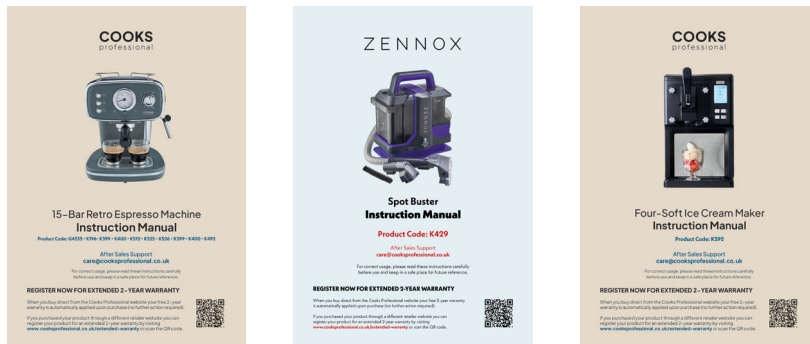
[Download User Guide \(PDF\)](#)

Help videos:

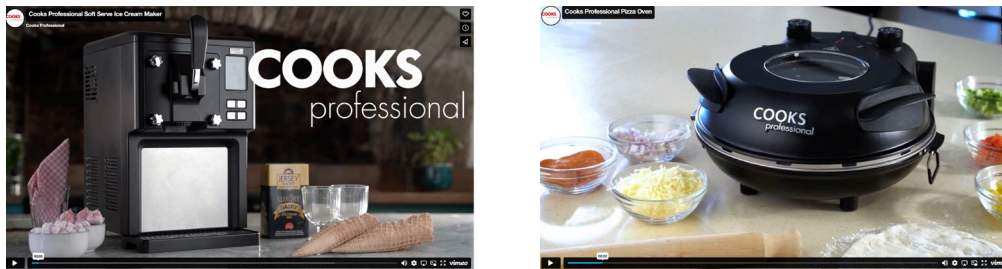
[▶ VIDEO](#)

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How to Use Videos: Step-by-step guides to help you get started.



Hints & Tips Videos: Expert advice and creative ideas to enhance your cooking experience.

Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

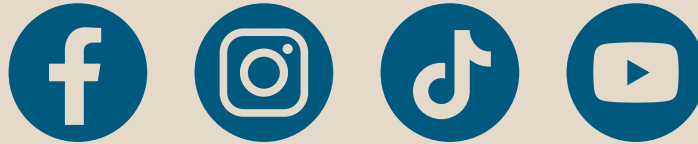
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Message us at:

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**Bread Maker
K910 Instruction Manual**

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.