

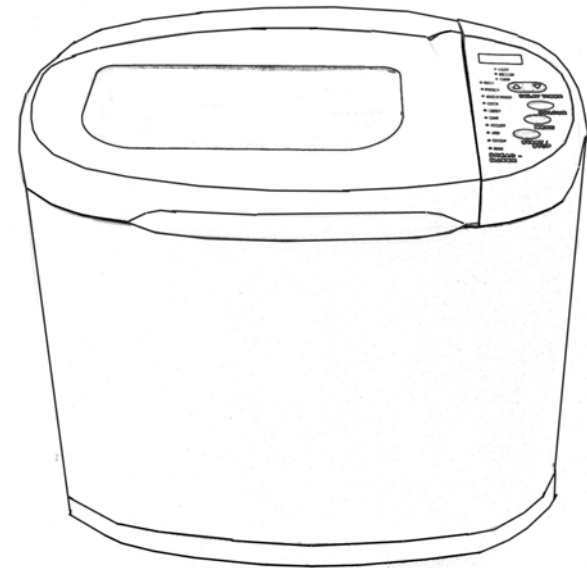
Bravetti™

Convection Bread Maker

OWNER'S MANUAL

Model BM20H

120V., 60Hz., 600 Watts



CAUTION:

Before using this bread maker, read this manual and follow all its Safety Rules and Operating Instructions.

- Safety
- Operation
- Cleaning

EURO-PRO Operating LLC

Boston, MA, 02465

1 (800) 798-7398

www.euro-pro.com

IMPORTANT SAFETY INSTRUCTIONS

When using your **Bravetti Convection Bread Maker**, basic safety precautions should always be observed, including the following:

1. Read all instructions, product labels and warnings before using your **Convection Bread Maker**.
2. Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow metal parts to cool before cleaning.
3. Do not cover stream vent opening under any circumstances.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug the power supply cord when the appliance is not in use or before cleaning. Allow the bread maker to cool thoroughly before putting in or taking off parts.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest **EURO-PRO Operating LLC** for examination, repair or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
10. Do not place on or near a hot gas or electric burner.
11. Do not place appliance on an unsteady surface or on a cloth covered surface.
12. Extreme caution must be used when moving an appliance containing hot contents or liquids.
13. To disconnect, press and hold "Stop", then remove the plug from the wall outlet. Always hold the plug, and never pull the cord.
14. Do not use bread maker other than for intended use.
15. Avoid contact with moving parts.
16. Put ingredients into the baking pan and then fit the baking pan into the bread maker. The baking pan must be in place prior to turning on the appliance.
17. Do not operate this appliance in the presence of explosive and/or flammable fumes.
18. To avoid damage to the unit, do not place the baking pan or any other object on top of the unit.
19. Do not clean with scouring pads. Do NOT wash the baking pan or the kneading blade in a dishwasher.
20. Do not use bread maker for storage purposes or insert any utensils as they may create a fire or electric shock.
21. When operating the bread maker, keep at least twelve (12) inches of free space on all sides of the bread maker to allow for adequate air circulation.
22. Keep out of direct sunlight.
23. Do not use outdoors.
24. Electrical Power: If electric circuit is overloaded with other appliances, your bread maker may not operate properly. The bread maker should be operated on a separate electrical circuit from other operating appliances.

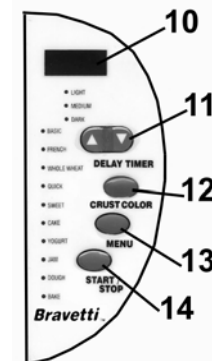
This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

GETTING TO KNOW YOUR CONVECTION BREAD MAKER



Control Panel



- | | |
|--------------------------|------------------------|
| 1. Removable Cover | 8. Handle |
| 2. Viewing Window | 9. Kneading Blade |
| 3. Control Panel | 10. LED Display Screen |
| 4. Cooking Chamber | 11. Delay Timer |
| 5. Cool Touch Housing | 12. Crust Color |
| 6. Air Vents (Not Shown) | 13. Menu |
| 7. Baking Pan | 14. Start/Stop |

SAVE THESE INSTRUCTIONS

For Household Use Only

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

Technical Specifications

Voltage: 120V., 60Hz.
 Power: 600 Watts
 Capacity: 2 lbs.

CONTROL PANEL SETTINGS & FEATURES

- Start/Stop**
Press to start. If time delay is selected, timer will begin countdown to begin operation. The colon (--) will flash. Press to stop or to cancel incorrect time delay setting. Hold until you hear the beep.
- Crust Color**
Press to select the color of the crust that you prefer. You can choose from light to medium to dark.
Note: This feature cannot be used with yogurt, dough or jam programs.
- MENU**
Press this button to select the bread making program.
- DELAY TIMER**
Use when setting the time to delay the start of making bread. Maximum delay time is thirteen (13) hours.
Note: This feature can only be used with the Basic, French, Whole Wheat, Sweet & Cake programs.
- LED DISPLAY SCREEN**
The display screen shows the time left before completion.



Bread Making Programs & Duration Times

- Basic:** 3:30 hours for making basic white bread
French: 4:20 hours for making French bread
Whole Wheat: 4:10 hours for making whole wheat bread
Quick: 3:00 hours for making bread quickly.
Note: When using this program, do not add any fruit or nuts to the batter.
- Sweet:** 4:00 hours for making sweet breads
Cake: 3:40 hours for making cakes or fruit cakes
Yogurt: 4:00 hours for making yogurt
Jam: 1:00 hour for making jam from fresh fruits
Dough: 2:30 hours for making dough
Bake: 1:00 hour for baking only
Note: You can add dried fruits only when using the Basic, French, Quick, Whole Wheat or Cake Programs.

Baking Cycle Chart

MENU	BASIC	FRENCH	WHOLE WHEAT	QUICK	SWEET	CAKE	YOGURT	JAM	DOUGH	BAKE
TIME DELAY	13 Hours	13 Hours	13 Hours	----	13 Hours	13 Hours	13 Hours	----	13 Hours	----
KNEAD	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	----	10 min.	10 min.	----
REST	10 min.	20 min.	15 min.	10 min.	20 min.	15 min.	----	----	5 min.	----
KNEAD	20 min.	25 min.	25 min.	20 min.	20 min.	20 min.	----	----	25 min.	----
RISE	45 min.	60 min.	60 min.	30 min.	60 min.	45 min.	----	----	50 min.	----
LOAF SHAPING	30 sec.	30 sec.	30 sec.	30 sec.	30 sec.	30 sec.	----	----	30 sec.	----
RISE	65 min.	75 min.	70 min.	50 min.	70 min.	70 min.	4:00 hours	----	60 min.	----
BAKE	60 min.	70 min.	70 min.	60 min.	60 min.	60 min.	----	50 min.	----	60 min.
TOTAL TIME	3:30 hours	4:20 hours	4:10 hours	3:00 hours	4:00 hours	3:40 hours	4:00 hours	1:00 hour	2:30 hours	1:00 hour
KEEP WARM	60 min.	60 min.	60 min.	60 min.	60 min.	22 min.	----	----	----	60 min.

OPERATING INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY and may be plugged into any 120V AC polarized electrical outlet. Do not use any other type of outlet.

Using Your Bread Maker

Prior to use, clean the appliance thoroughly.

- Open the cover and remove the baking pan by twisting the baking pan to the left and lifting out with the handle. Place on the work surface. It is important that the baking pan is filled outside of the machine so that any accidental spillage is not ignited by the heating element.
- Insert the kneading blade into the baking pan.
- Measure the ingredients required for your recipe and add them all into the baking pan in the following order: liquids, dry, then yeast. When adding the yeast to the ingredients, make sure that the yeast does **NOT** come into contact with the liquid ingredients as it will start to activate immediately. Use tepid water (69-82°F).
- When all the ingredients have been added to the baking pan, place the baking pan back into the unit. Twist the baking pan to the right until it is secure in the unit. Close the cover.
- Insert the plug into the electrical wall outlet. The bread maker will beep once and will automatically be set to "Basic" bread menu. The display screen will show "1P" and then the time of 3:30 hours. Every time you will press any of the buttons on the control panel, you will hear a "Beep".
- After you have selected the bread making menu setting that you desire, select the color setting : Light, Medium or Dark. The screen will show the following:
L = Light
P = Medium
H = Dark
- If you wish the bread to start baking at a later time, set the Delay Timer now. You can bake up to 13 hours after you have prepared your recipe. For example if you prepare the ingredients for basic bread at noon and you want it to be ready at 5:30 P.M., set the delay timer for 2 hours.
- When all pf the above steps have been completed, press the "Start" button. The remaining time will count down in one minute increments.
- The bread maker will automatically proceed through the programmed stages as shown in the "Baking Cycle Chart" on the previous page. Note: If you wish to stop or reset the bread maker at any time during a cycle, press and hold the Start/Stop button for 1 second. This will take you back to the beginning of the bread or baking function you have selected. Then repeat the above steps starting at Step # 5. While the bread maker is kneading the dough mixture, **DO NOT** touch the control panel.
- If you wish to add fruits or nuts to the bread dough, the unit will beep ten (10) times during the last kneading cycle. To add the fruit or nuts, open the cover carefully, add the ingredients during the kneading cycle and close the cover again.
- When the selected menu programmed is completed and the bread has finished baking, the display screen will show 0:00 and the unit will beep three (3) times.

12. When the baking cycle has completed, the bread maker will automatically start the “Keep Warm” feature which will circulate hot air for a further sixty (60) minutes on most settings. During the Keep Warm cycle the colon “:” will blink steadily. When the Keep Warm cycle will be completed, you will hear twelve (12) beeps. The Display Screen will then go back to its original state. For best results, we recommend that you remove the baking pan within this period or when the initial program is completed.
13. To remove the baking pan, press stop, open the cover, hold the handle with oven mitts and remove the baking pan by twisting to the left and lifting the pan. Remember to **ALWAYS** use oven mitts when removing the baking pan from the unit as it gets very hot during baking.
14. Turn the baking pan upside down and tap the bottom of the baking pan to release the bread onto a rack to cool. Please note that sometimes the kneading blade will be stuck to the bottom of the loaf. Wait until the kneading blade and the bread has cooled down before trying to remove it from the loaf. When the kneading blade has cooled, just pull it out carefully from the bottom of the bread.
15. Always unplug the bread maker after you have finished using it.

IMPORTANT: Do **NOT** open the cover while the bread maker is operating as this will affect the quality of the bread, especially its ability to rise properly. Only open the cover when the recipe needs you to add additional ingredients.

Using the Dough Cycle

The Dough Cycle is similar to the other cycles, only this is used to prepare dough for rolls, specialty breads, pizza dough, etc. This cycle will **NOT** bake the dough. When the cycle has ended, remove the dough and shape it into bread rolls, pizza, etc. Allow the dough to rise one more time and then bake in a conventional oven. There will be twelve (12) beeps to remind you that the dough cycle is complete. Any type of dough can be prepared in this setting.
NOTE: Do **NOT** exceed 2 pound weight of combined ingredients.

Using the Bake Cycle

The baking time of the Bake cycle is 1 hour (at 300°F).

1. Select the Bake” cycle by pressing the MENU button until the LED display Screen shows “P8” and then it will display “1:00”.
2. Press the Start/Stop button to start the baking process.
3. When the baking time is over, “0:00” will be displayed on the LED Display Screen and the bread maker will beep ten (10) times.
4. Press the “Stop” button to stop the cycle or the bread maker will automatically go into :Keep Warm” cycle.
5. If the item that you have chosen to bake has completed the baking in less time than the 1 hour that is pre-set, press the “Stop” button to stop baking and return to the original state of the bake cycle.

Using the Quick Cycle

The Quick cycle can be used when you wish to cut the cycle time by 30 minutes. Please note though that the bread dough will be more denser than bread dough that was prepared on the basic cycle.

Using the Cake Cycle

When using the Cake cycle mix the liquid and dry ingredients first in two separate containers. Then add the wet ingredients first to the baking pan and then add the dry ingredients on top. Set to the Cake cycle and then press “Start” to begin the process.

Using the Jam Cycle

Use this setting to make jam from fresh fruits. Do NOT increase the quantities or allow the recipe to boil over the baking pan into the baking chamber. Should this happen, stop the machine immediately. Remove the baking pan carefully, allow to cool a little and clean thoroughly.

Using the Yogurt Cycle

Use this setting to make yogurts. See recipes for further instructions.

Care & Cleaning

- **CAUTION:** To prevent electrical shock, unplug the unit before cleaning.
- Wait until the bread maker has cooled. Do **NOT** immerse or splash either the body or cover in any liquid as this may cause damage and/or electric shock.
- For easier cleaning, the cover may be removed by opening it at a 90° angle and pulling it off.
- Wipe the cover and the outer body of the unit with a damp cloth or slightly dampened sponge.
- Use a damp cloth or sponge to wipe the interior of the unit.
- Clean the baking pan with warm, soapy water. Avoid scratching the non-stick surface. Dry it thoroughly before replacing it back into the baking chamber.
- Do not wash the baking pan or kneading blade in the dishwasher.
- Do not soak the baking pan for long periods of time as this could interfere with the working of the drive shaft.
- Be sure that the appliance is completely cooled before storing away.

Do Not Use Any Of The Following When Cleaning

- Paint thinner
- Benzine
- Steel wool pads
- Polishing powder
- Chemical dust cloth

Special Care for the Non-Stick Finish

- Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks.
- The coating may change color after long use, this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.
- The hole in the center of the kneading blade should be cleaned, then add a drop of cooking oil and replace it on the spindle in the baking pan. This will prevent sticking of the blade.
- Keep all vents and openings clear of dust.

Storing the Bread Maker

Be sure to dry all parts before storing including wiping any moisture from the viewing window. Close the cover and do not store anything on top of the cover.

Helpful Hints

- Place all recipe ingredients into the baking pan so that the yeast is not touching any liquid.
- After completing the process of making dough in your bread maker, allow 30 minutes or until dough doubles in size when letting the dough rise. Dough should be lightly greased and covered with a dry towel and placed in a warm area free of drafts.
- Humidity can cause problems, therefore humidity and high altitudes require adjustment. For high humidity, add an extra tablespoon of flour if consistency is not right. For high altitudes, decrease yeast amount by approximately 1/4 teaspoon and decrease sugar and/or water or milk slightly.
- The dough setting is great for mixing, kneading and proofing richer dough like croissant dough. Use the automatic bread maker to prepare this dough so all you need to do is shape and bake it according to your recipe.
- When recipes call for a “lightly floured surface”, use about 1 to 2 tablespoons of flour on the surface. You may want to lightly flour your fingers or rolling pin for easy dough manipulation.
- When you let dough “rest” and “rise” according to a recipe, place it in a warm, draft-free area. If the dough does not double in size, it may not produce a tender product.
- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic wrap and stored in a freezer for later use. Bring the dough back to room temperature before using.
- After 5 minutes of kneading, open the cover and check the dough consistence. The dough should form a soft, smooth ball. If too dry, add liquid. If too wet, add flour (1/2 to 1 tablespoon at a time.)
- We do not recommend using the Delay Timer when using any dairy products in the recipes.

White Bread (Quick Cycle)

Ingredients:

- 1 cup minus 2 Tbs.. water (95° - 104°F)
- 1 large egg
- 2 Tbsp. canola or other vegetable oil
- 2 Tbsp. sugar
- 2 Tbsp. dry milk powder
- 1 tsp. salt
- 3 cups bread flour
- 1 Tbsp. plus 1 tsp. bread maker yeast

Directions:

1. Insert kneading blade into the baking pan.
2. Add ingredients, except yeast, to the baking pan in the order given. With finger, make small indentation on one side of the flour. Add yeast to the indentation, making sure that it does not come into contact with the liquid ingredients
3. Insert the baking pan into the bread maker; gently close the cover. Plug the power cord into a wall outlet. Press the “Menu” button until the “Quick” cycle is reached. Press the “Start/Stop” button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the cover and using oven mitts, firmly grasp the baking pan handle and gently twist the pan, then pull up and out of the machine.
5. Turn the baking pan upside down and tap the bottom of the baking pan to release the bread onto a rack to cool. Please note that sometimes the kneading blade will be stuck to the bottom of the loaf. Wait until the kneading blade and the bread has cooled down before trying to remove it from the loaf. When the kneading blade has cooled, just pull it out carefully from the bottom of the bread.
6. Let the bread cool for about 15 minutes before slicing.

Note: Do not use this recipe (containing dairy products) with any Delay Timer function.

Yield: 1 Loaf

Traditional White Bread (Basic Cycle)

Ingredients:

- 1 cup plus 6 Tbsp. water (75° - 85°F)
- 2 Tbsp. canola or other vegetable oil
- 2 Tbsp. sugar
- 2 Tbsp. dry milk powder
- 1 tsp. salt
- 4 cups bread flour
- 2 Tsp. bread maker yeast

Directions:

1. Insert kneading blade into the baking pan.
2. Add ingredients, except yeast, to the baking pan in the order given. With finger, make small indentation on one side of the flour. Add yeast to the indentation, making sure that it does not come into contact with the liquid ingredients
3. Insert the baking pan into the bread maker; gently close the cover. Plug the power cord into a wall outlet. Press the "Menu" button until the "Basic" cycle is reached. Press the "Crust Color" button to select a crust color (light, medium or dark). Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the cover and using oven mitts, firmly grasp the baking pan handle and gently twist the pan, then pull up and out of the machine.
5. Turn the baking pan upside down and tap the bottom of the baking pan to release the bread onto a rack to cool. Please note that sometimes the kneading blade will be stuck to the bottom of the loaf. Wait until the kneading blade and the bread has cooled down before trying to remove it from the loaf. When the kneading blade has cooled, just pull it out carefully from the bottom of the bread.
6. Let the bread cool for about 15 minutes before slicing.

Note: Do not use this recipe (containing dairy products) with any Delay Timer function.

Yield: 1 Loaf

French Bread (French Cycle)

Ingredients:

- 1 cup plus 2 Tbsp. water (75° - 85°F)
- 2 Tsp. butter or margarine, softened
- 1 Tbsp. sugar
- 2 Tbsp. dry milk powder
- 1 1/2 tsp. salt
- 3 1/4 cups bread flour
- 2 1/2 Tsp. bread maker yeast

Directions:

1. Insert kneading blade into the baking pan.
2. Add ingredients, except yeast, to the baking pan in the order given. With finger, make small indentation on one side of the flour. Add yeast to the indentation, making sure that it does not come into contact with the liquid ingredients
3. Insert the baking pan into the bread maker; gently close the cover. Plug the power cord into a wall outlet. Press the "Menu" button until the "French" cycle is reached. Press the "Crust Color" button to select a crust color (light, medium or dark). Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the cover and using oven mitts, firmly grasp the baking pan handle and gently twist the pan, then pull up and out of the machine.
5. Turn the baking pan upside down and tap the bottom of the baking pan to release the bread onto a rack to cool. Please note that sometimes the kneading blade will be stuck to the bottom of the loaf. Wait until the kneading blade and the bread has cooled down before trying to remove it from the loaf. When the kneading blade has cooled, just pull it out carefully from the bottom of the bread.
6. Let the bread cool for about 15 minutes before slicing.

Note: Do not use this recipe (containing dairy products) with any Delay Timer function.

Yield: 1 Loaf

Chocolate-Walnut Zucchini Bread (Cake Cycle)

Ingredients:

- 1/2 cup chopped walnuts
- 1/2 cup semi-sweet chocolate pieces
- 2 cups all-purpose flour, divided
- 3 large eggs, lightly beaten
- 1/3 cup canola or other vegetable oil
- 2 tsp. baking powder
- 1 tsp. baking soda
- 3/4 cup sugar
- 1 tsp. ground cinnamon
- 1 tsp. grated orange peel
- 1/2 tsp. salt
- 1/2 tsp. ground allspice
- 2 1/2 cups shredded zucchini

Directions:

1. In a small bowl, combine walnuts and chocolate pieces; add 2 tbsp. of the flour and toss well; set aside.
2. Insert the kneading blade in the baking pan; spray the baking pan and kneading blade with non-stick cooking spray. In the baking pan, place eggs, oil, the remaining flour, baking powder, baking soda, sugar, cinnamon, orange peel, salt and allspice. Add zucchini, then the floured walnuts and chocolate pieces along with any flour remaining in the bowl.
3. Insert the baking pan into the bread maker and gently close the cover. Plug the power cord into a wall outlet. Press the "Menu" button until the "Cake" cycle is reached. Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the cover and using oven mitts, firmly grasp the baking pan handle and gently twist the pan, then pull up and out of the machine.
5. Turn the baking pan upside down and tap the bottom of the baking pan to release the bread onto a rack to cool. Please note that sometimes the kneading blade will be stuck to the bottom of the loaf. Wait until the kneading blade and the bread has cooled down before trying to remove it from the loaf. When the kneading blade has cooled, just pull it out carefully from the bottom of the bread.
6. Let the bread cool for about 20 minutes before slicing.

Note: Do not use this recipe (containing dairy products) with any Delay Timer function.

Yield: 1 Loaf

Pizza Dough (Dough Cycle)

Ingredients:

- 1 1/4 cups water (75° - 85°F)
- 3 Tbsp. olive or vegetable oil
- 1 tsp. salt
- 4 cups bread flour
- 2 1/4 tsp. bread maker yeast

Directions:

1. Insert kneading blade into the baking pan.
2. Add ingredients, except yeast, to the baking pan in the order given. With finger, make small indentation on one side of the flour. Add yeast to the indentation, making sure that it does not come into contact with the liquid ingredients
3. Insert the baking pan into the bread maker; gently close the cover. Plug the power cord into a wall outlet. Press the "Menu" button until the "Dough" cycle is reached. Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the dough is ready. Unplug the machine. Lift the cover and firmly grasp the baking pan handle and gently twist the pan, then pull up and out of the machine.

To Prepare Pizzas

1. Place dough in a bowl sprayed with non-stick cooking spray. And let rest for 15 minutes.
2. Punch down dough, remove from bowl and cut dough into 2 pieces.
3. Pre-heat oven to 425°F. Grease two 12-inch round pizza pans and using greased hands, work with one piece of dough to fit into the pan; repeat with the other piece of dough and pan.
4. Top each piece with sauce, cheese and other toppings of choice.
5. Bake each pie 20-25 minutes until crust is golden brown and topping is bubbly.

Yield: Makes dough for two 12-inch pizzas

Strawberry Jam (Jam Cycle)

Ingredients:

- 1 cup sugar
- 1 Tbsp. powdered low-sugar fruit pectin
- 1 1/2 cups fresh strawberries, sliced
- 2 tsp. lemon juice

Directions:

1. Insert kneading blade into the baking pan.
2. Combine all ingredients in the baking pan.
3. Insert the baking pan into the bread maker; gently close the cover. Plug the power cord into a wall outlet. Press the “Menu” button until the “Jam” cycle is reached. Press the “Start/Stop” button to start the cycle.
4. When the machine emits 10 beeps, the dough is ready. Unplug the machine. Lift the cover and using oven mitts, firmly grasp the baking pan handle and gently twist the pan, then pull up and out of the machine.
5. Pour jam into containers, cover. Refrigerate to set.

Yield: Makes about 3 cups.

Yogurt (Yogurt Cycle)

Making yogurt with the bread maker is very easy and practical.

Directions:

- Use a natural (plain) yogurt as a culture base.
- Pour fresh milk into a pot and let it boil during 5 minutes to sterilize it.
- Let it cool until it reaches 104°F.
- Mix the milk and the yogurt in the baking pan in a ratio of 3 to 1 (3 measures of milk for 1 measure of yogurt).
- Wipe any liquid on the outside of the baking pan.
- Place the baking pan into the bread maker; gently close the cover. Plug the power cord into a wall outlet. Press the “Menu” button until the “Yogurt” cycle is reached. Press the “Start/Stop” button to start the cycle.
- The LED Display Screen will show “4:00” and start to indicate the minutes counting down.
- When the machine emits 10 beeps, the yogurt is ready. Unplug the machine. Lift the cover and using oven mitts, firmly grasp the baking pan handle and gently twist the pan, then pull up and out of the machine.

Note: The milk temperature should not exceed 104°F for the fermentation to work. It takes approximately 4 hours to make a yogurt. A portion of the yogurt can be kept in the refrigerator to be used to produce more yogurts later.

BM20H



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$12.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package “ATTENTION CUSTOMER SERVICE”. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO:

EURO-PRO OPERATING LLC, 4400 Bois Franc, St-Laurent, QC, H4S 1A7

BM20H

Appliance model

Date purchased _____ **Name of store** _____

Owner’s name _____

Address _____ **City** _____ **Prov.** _____ **Postal Code** _____