



How to protect the coating of bread pan & kneading blade?

1. Before adding dried fruits & nuts, please cut them into small pieces less than 5mm.
2. Dissolve coarse sugar & salt (e.g. raw sugar/rock salt) in water and leave the solution to room temperature before use. Remember to deduct the solution amount from the original water amount for making bread.
3. If the kneading blade is left in the bread when baking completes, make sure to take it out before slicing to avoid any damage.
4. Never use hard objects e.g. fork or knife to take bread out of the pan. Shake the pan forcefully will help.
5. Never clean the bread pan or kneading blade with metal brush or scourer which may scratch the coating. Please wipe with well-wrung cloth.



Bread pan and kneading blade are consumptive parts. Peeling off of coating is normal after prolonged usage. Please rest assured that this will cause no harm to health.

