



MAKING IT POSSIBLE

ATTA & BREAD MAKER



LCD Display
with 19 Pre-Set
Menu



One Touch
Operation



Automatic
Kneading, Baking
and Fermenting



Adjustable
Crust Control

**1 YEAR
WARRANTY**

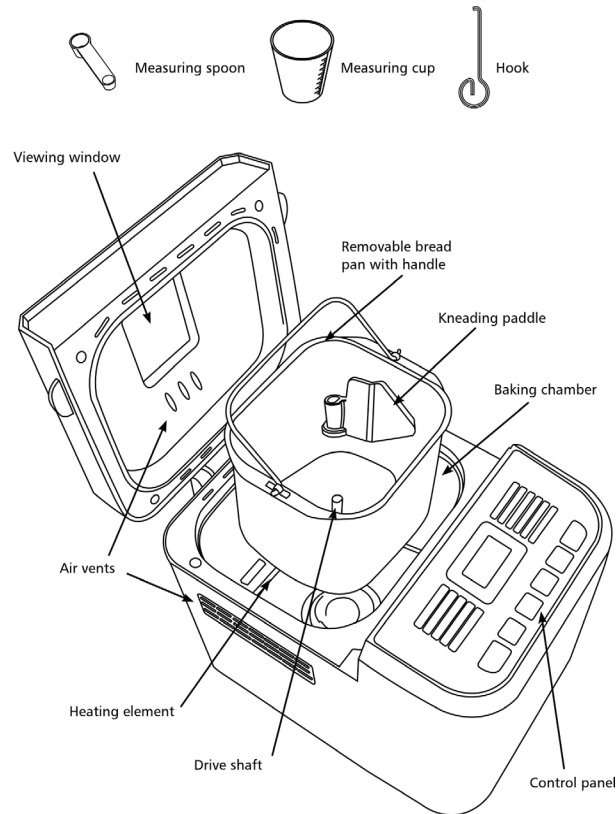
ABOUT THE PRODUCT:

Now, bake bread and knead dough hygienically with LIFELONG Atta Maker and Bread Maker. The automatic kneading, baking, and fermenting operations eliminates the hassles of kneading atta dough with hands, making the process completely hygienic and convenient. Whether you need freshly made loaves of bread, fruit cake or some jam, LIFELONG Atta and Bread Maker can help you out. Wake up to the smell of freshly baked bread with this bread machine. Simply add the ingredients and choose from several options using the touch-pad controls. It takes care of the rest. Choose from 19 pre-programmed menu options from making gluten-free multigrain breads to baking cakes and preparing jams. 5 hours programmable delay timer with 10 minutes electric power cut off memory, Adjustable crust control: light, medium and dark.

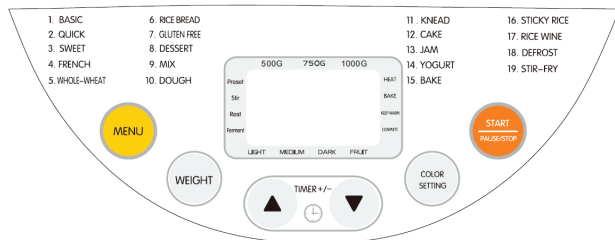
FEATURES:

Snack time becomes fun time.

- Enjoy fresh and hygienically prepared chapattis & pooris.
- Prepare dough from any kind of flour. Automatic mixing & kneading.
- LIFELONG Atta Maker & Bread Maker automatically mixes and kneads atta for a perfect dough. Freshly prepared dough in no time.
- Knead dough for chapattis & pooris within 15 minutes. Adding different ingredients to personalize flavour.
- Treat yourself to different varieties of bread including French Bread, Wheat Bread, Brown Bread, etc. One touch automatic operation.
- Its automatic and time based function makes it user friendly. Easy to use, clean and store.
- LIFELONG Atta Maker & Bread Maker is easy to clean and store.



THE CONTROL PANEL AND PROGRAMMES:



After power-up

As soon as the bread maker is plugged into power supply, a beep will be heard and "15:00" will be displayed. But the colon between the "3" and "00" don't flash constantly. And "1" is the default program. The arrows point to "750g" and "MEDIUM" as they are default settings.

Start/Stop

The button is used for starting and stopping the selected baking program. To start a program, press the START/STOP button once. A short beep will be heard, the indicator will light up, and the two dots in the time display begin to flash and the program starts. Any other button is inactivated except the START/STOP button after a program has begun. To stop the program, press the START/STOP button for approx. 3 seconds, then a beep will be heard, it means that the program has been switched off. This feature will help to prevent any unintentional disruption to the operation of program.

Menu

The MENU button is used to set different programs. Each time it is pressed (accompanied by a short beep) the program will vary.

Press the button discontinuously, the 19 menus will be cycled to show on the LCD display. Select your desired program. The functions of 19 menus will be explained below.

Program 1: Basic

For white and mixed breads, it mainly consist of wheat flour or rye flour. The bread has a compact consistency. You can adjust the bread brown by setting the COLOR button.

Program 2: Quick

Kneading, rise and baking loaf within the time less than basic bread. But the bread baked on this setting is usually smaller with a dense texture.

Baking program 3: Sweet

For breads with additives such as fruit juices, grated coconut, raisins, dry fruits, chocolate or added sugar. Due to a longer phase of rising the bread will be light and airy.

Program 4: French

For light breads made from fine flour. Normally the bread is fluffy and has a crispy crust. This is not suitable for baking recipes requiring butter, margarine or milk.

Program 5: Whole Wheat

For breads with heavy varieties of flour that require a longer phase of kneading and rising (for example, whole wheat flour and rye flour). The bread will be more compact and heavy.

Program 6: Rice bread

Kneading, rise and baking loaf with the 1:1 mix of cooked rice and flour.

Program 7: Gluten free

Kneading, rise and baking GLUTEN free loaf. Normally for: gluten free flour, rice flour, sweet potato flour, corn flour and oat flour.

Program 8: Dessert

Kneading and baking those foods with more fat and protein.

Program 9: Mix

To make the flour and water or some others can well commix.

Program 10: Dough

Kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.

Program 11: Knead

Setting the kneading time by user with different qty.

Program 12: Cake

Kneading, rise and baking, but rise with soda or baking powder.

Program 13: Jam

Boiling jams and marmalades.

Program 14: Bake

For additional baking of breads that are too light or not baked through. In this program there is no kneading or raising.

Program 15: Yogurt

Rising and make the yogurt.

Program 16: Sticky rice

Kneading and baking the mix of polished glutinous rice and rice.

Program 17: Rice wine

Rising and baking the polished glutinous rice.

Program 18: Defrost

Defrost those frost foods.

Program 19: Stir-fry

Kneading and baking some dry fruit, such as peanut, soybean etc.

PREPARING DOUGH FOR CHAPATTI OR POORI:

STEP 1: Using the bread pan handle, turn the bread pan anticlockwise and then pull it out.

STEP 2: Clean bread pan with water and dry with a soft cloth.

STEP 3: Attach the kneading paddle to the drive shaft in bread pan.

STEP 4: Place the bread pan in the appliance. Ensure that it fits properly. Close the lid.

Note: The bread pan must be locked for proper mixing and kneading.

STEP 5: Add the desired ingredients as listed in the recipe section.

Note: Always add liquids followed by solid ingredients.

STEP 6: Plug in the appliance. You will hear a short beep and the appliance would set to default program i.e. 'Program 1'.

STEP 7: Press 'MENU' button until the desired program is displayed.

a) To make dough for 'Pooris', press menu button to select '9'

b) To make dough for 'Chapatti', press menu button to select '11'

STEP 8: Press the START/STOP button to start program. The appliance will give a single beep and a number will be displayed on the LCD screen. The appliance would start kneading the dough.

Note: If 'Delay Timer' is activated, the appliance will not mix ingredients until program is set to begin.

STEP 9: Once the process is complete, the appliance will give 10 beeps and it would automatically stop.

STEP 10: Unplug it and open the lid. Remove the pan by turning anticlockwise.

STEP 11: Wash the components [refer 'Cleaning & Maintenance' section] and store them dry.

Note: Before using the appliance for the first time, it is important to read the instruction manual thoroughly to make yourself fully aware of its functionality.

PREPARING BREAD:

STEP 1: Using the bread pan handle, turn the bread pan anticlockwise and then pull it out.

STEP 2: Clean bread pan with water and dry with a help of a soft cloth.

STEP 3: Attach the kneading paddle to the drive shaft in bread pan.

STEP 4: Place the bread pan in the appliance. Ensure that it fits properly. Close the lid.

Note: The bread pan must be locked properly for proper mixing and kneading.

STEP 5: Add the desired ingredients as listed in the recipe section.

Note: Always add liquids followed by solid ingredients.

STEP 6: Plug in the appliance. You will hear a short beep and the appliance would set to default program i.e. 'Program 1'.

STEP 7: Press 'MENU' button until the desired program is displayed.

STEP 8: Press the 'WEIGHT' button to set the desired weight of 500g, 750g or 1000g.

Note: WEIGHT function is not available for programs 8 to 19.

STEP 9: Press the 'COLOUR SETTING' button to choose between Light, Medium and Dark crust.

Note: Colour Setting function is not available for programs 8 to 19.

STEP 10: If required, use the 'TIMER' button to increase/decrease the cycle time.

Note: Delay function is not available for programs 11 to 19.

STEP 11: Press the 'START/STOP' button to start program. The appliance will give a single beep and a number will be displayed on the LCD screen. The appliance will start the process of making bread.

Note: If 'Delay Time' is activated, the appliance will not mix ingredients until program is set to begin.

STEP 12: Once the process is complete, the appliance would give 10 beeps and will automatically go into 'KEEP WARM' mode. To cancel it, press 'START/STOP' key for 3 seconds.

STEP 13: Unplug it and open the lid. Using baking gloves remove the bread pan by turning it anticlockwise.

STEP 14: Turn the bread pan upside down and shake gently to extract the bread.

STEP 15: Let the bread cool for 20 minutes before slicing it.

STEP 16: Use bread knife to make slices.

STEP 17: Wash the components (refer Cleaning & Maintenance section) and store them dry.

Note: Before using the appliance for the first time, it is important to read the instruction manual thoroughly to make yourself fully aware of its functionality

INGREDIENTS AND TIPS

1. Bread Flour

Bread flour is the most important ingredient of making bread and is recommended in most yeast-bread recipes. It has a high gluten content (also called refine flour which contains high protein), and keeps the size of the bread from collapsing after rising. Flour varies by region. The gluten content is higher than the all-purpose flour, so it can be used for making bread with larger size and higher inner fibre.

2. All-purpose Flour

Flour that contains no baking powder, suitable for 'Quick' breads or bread made with the 'Quick' setting.

3. Whole-wheat Flour

Whole-wheat flour is ground from the entire wheat kernel. Bread made with all or part whole-wheat flour has higher fibre and nutritional content. Whole-wheat flour is heavier and as a result, loafs may be smaller in size and have a heavier texture. It contains wheat skin and gluten. Many recipes usually combine with whole-wheat flour or bread flour to achieve the best result.

4. Black Wheat Flour

Black Wheat Flour, also named as Rye Flour, is a kind of high fibre flour, and is similar to whole-wheat flour. To obtain large size after rising, it must be used in combination with high proportion of bread flour.

5. Self-rising Flour

Flour that contains baking powder. Use especially for making cakes. Do not use self-rising flour in combination with yeast.

6. Corn Flour and Oatmeal Flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are added ingredients of making rough bread, which are used for enhancing the flavour and texture.

7. Sugar

Sugar is 'food' for yeast and also increases the sweet taste and colour of bread. It is a very important element for making the bread rise. White sugar is normally used; however, brown sugar, powdered sugar or cotton sugar may also be used in some recipes.

8. Yeast

Yeast is a living organism and should be kept in the refrigerator to remain fresh. It needs carbohydrates found in sugar and flour as nourishment. Yeast used in bread making recipes is sold under several different names such as bread machine yeast (preferred), active-dry yeast, and instant yeast. After yeasting process, the yeast produces carbon dioxide. The carbon dioxide then expands the bread and softens the inner fibre.

1 tbsp dry yeast = 3 tsp dry yeast 1

tbsp dry yeast = 15ml yeast

1 tsp dry yeast = 5ml yeast

Before using, check the expiry date and storage time of yeast. Refrigerate immediately after use. The fungus will be killed at high temperature. Usually, the failure of bread rising is caused by bad yeast.

TIP: To check whether your yeast is fresh and active:

1. Pour 1 cup (237ml) warm water (45-50°C) into a measuring cup.
2. Add 1 teaspoon (5 ml) white sugar into the cup and stir. Then add 1 tablespoon (15ml) yeast over the water.
3. Place the measuring cup in a warm place for about 10 min. Do not stir the water.
4. Fresh, active yeast will begin to bubble or "grow". If it does not, the yeast is dead or inactive.

9. Salt

Salt is necessary to improve the bread flavour and crust colour. It is also used to restrain yeast activity. Never use too much salt in a recipe. Bread is larger without salt.

10. Egg

Eggs can improve bread texture and make the bread more nourished and larger in size. The egg must be whisked with other liquid ingredients.

11. Grease, Butter and Vegetable Oil

Grease can soften the bread and delay storage life. Butter should be melted or cut into small pieces before adding to liquid.

12. Baking Powder

Baking powder is used for ultra-fast rising of bread and cake. As it does not need rise time, it produces air to form bubble to soften the texture of bread utilizing chemical principle.

13. Baking Soda

It is similar to baking powder. It can also be used in combination with baking powder.

Water and Other Liquids (always add first)

Water is an essential ingredient for making bread. Water should be at room temperature, ideally between 20°C and 25°C. Some recipes may require milk or other liquids for enhancing bread's flavour. Never use dairy products with the 'Delay Timer' option.

RECIPES

Add the ingredients in the given order.

Menu		Ingredient	Volume	Volume	Volume	Remark
1. Basic Bread		Bread Weight	1000g	750g	500g	
	Sequence	Time (h:mm)	3:05	3:00	2:55	
	1.	Water	320ml	260ml	180ml	
	2.	Salt	2 Spoons	1.5 Spoons	1 Spoon	Put aside
	3.	Sugar	3 Scoops	2.5 Scoops	2 Scoops	Put aside
	4.	Oil	4 Scoops	3 Scoops	2 Scoops	
	5.	Refine Flour (Maida)	3.5 Cups/500g	2.75 Cups/ 400g	2.25 Cups/ 300g	
	6.	Instant Yeast	1.5 Spoons	1.25 Scoops	1.0 Spoon	Put on the dry flour. Don't touch with any liquid.
2. Quick Bread		Bread Weight	1000g	750g	500g	
		Time	2:05	2:00	1:55	
	1.	Water	320ml	260ml	180ml	Water temperature 40-50°C
	2.	Salt	2 Spoons	1.5 Spoons	1 Spoon	Put aside
	3.	Sugar	3 Scoops	2.5 Scoops	2 Scoops	Put aside
	4.	Oil	4 Scoops	3 Scoops	2.5 Scoops	
	5.	Refine Flour (Maida)	3.5 Cups/500g	2.75 Cups/ 400g	2.25 Cup/ 300g	
	6.	Instant Yeast	3.5 Spoons	3 Spoons	2.5 Spoons	Put on the dry flour. Don't touch with any liquid.

The SCOOP is about the size of a 1/4 cup or equals Two tablespoons.
The SPOON is same a table spoon

Menu		Ingredient	Volume	Volume	Volume	Remark
3. Sweet Bread		Bread Weight	1000g	750g	500g	
		Time	3:50	3:45	3:40	
	1.	Water	300ml	240ml	160ml	Put aside
	2.	Salt	1 Spoon	0.5 Spoon	0.5 Spoon	
	3.	Sugar	0.4 Cup	0.3 Scoop	0.2 Cup	
	4.	Oil	2 Scoops	1.5 Scoops	1 Scoops	
	5.	Refine Flour (Maida)	4 Scoops	3 Scoops	2.5 Scoops	
	6.	Whole-wheat Bread	3.5 Cups/ 500g	2.75 Cups/ 400g	2.25 Cups/ 300g	
	7.	Instant Yeast	1.5 Spoons	1.25 Spoons	1 Spoon	Put on the dry flour. Don't touch with any liquid.
4. French Bread		Bread Weight	1000g	750g	500g	
		Time	4:05	4:00	3:55	
	1.	Water	320ml	260ml	180ml	
	2.	Salt	3 Spoons	2.5 Spoons	2 Spoons	Put aside
	3.	Sugar	2 Spoons	1.5 Spoons	1.25 Spoons	Put aside
	4.	Oil	2 Scoops	1.5 Scoops	1.25 Scoops	
	5.	Refine Flour (Maida)	3.5 Cups/500g	2.75 Cups/400g	2.25 Cups/300g	
	6.	Instant Yeast	1.5 Spoons	1.25 Spoons	1 Spoon	Put on the dry flour. Don't touch with any liquid.

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The SPOON is same a table spoon

Menu		Ingredient	Volume	Volume	Volume	Remark
5. Whole-wheat Bread		Bread Weight	1000g	750g	500g	
		Time	4:05	4:00	3:55	
	1.	Water	320ml	260ml	180ml	
	2.	Salt	1.5 Spoons	1 Spoon	0.5 Spoon	Put aside
	3.	Sugar	3.5 Spoons	3 Spoons	2.5 Spoons	Put aside
	4.	Oil	3 Scoops	2.5 Scoops	2 Scoops	
	5.	Refine Flour [Maida]	1.75 Cups/250g	1.5 Cups/210g	1.25 Cups/160g	
	6.	Whole-wheat Flour	1.75 Cups/250g	1.5 Cups/210g	1 Cup/140g	Put on the dry flour. Don't touch with any liquid.
	7.	Instant Yeast	2 Spoons	1.5 Spoons	1.25 Spoons	Put on the dry flour. Don't touch with any liquid.
6. Rice Bread		Bread Weight	1000g	750g	500g	
		Time	2:50	2:45	2:40	
	1.	Water	200ml	160ml	100ml	
	2.	Salt	2 Spoons	1.5 Spoons	1 Spoon	Put aside
	3.	Sugar	3 Scoops	2.5 Scoops	2 Scoops	Put aside
	4.	Oil	4 Scoops	3 Scoops	2.5 Scoops	
	5.	Cooked Rice	2 Cups	1.5 Cups	1 Cup	Use cool downed cooked rice
	6.	Refine Flour [Maida]	2 Cups/280g	1.5 Cups/210g	1 Cup/140g	
	7.	Instant Yeast	2 Spoons	1.5 Spoons	1.25 Spoons	Put on the dry flour. Don't touch with any liquid.

*The SCOOP is about the size of a 1/4 cup or equals Two tablespoons.
The SPOON is same a table spoon*

Menu		Ingredient	Volume	Volume	Volume	Remark
7. Gluten-free Bread		Bread Weight	1000g	750g	500g	
		Time	3:05	3:00	2:55	
	1.	Water	270ml	210ml	150ml	
	2.	Salt	1.5 Spoons	1 Spoon	0.5 Spoon	Put aside
	3.	Sugar	3.5 Scoops	3 Scoops	2.5 Scoops	Put aside
	4.	Oil	3 Scoops	2.5 Scoops	2 Scoops	
	5.	Flour	2 Cups/280g	1.5 Cups/210g	1 Cup/140g	
	6.	Corn Powder	2 Cups/280g	1.5 Cups/210g	1 Cup/140g	Can replace with oat flour
	7.	Instant Yeast	1.5 Spoons	1.25 Spoons	1 Spoon	Put on the dry flour. Don't touch with any liquid.
8. Dessert		Bread Weight	1000g			
		Time	1:40			
	1.	Egg	2 Pes			
	2.	Milk	1 Cup			
	3.	Cooked Rice	1. 5 Cups			
	4.	Sugar	0.5 Cup			
	5.	Raisin	0.5 Cup			
		Time	0:15			
9. Poori Atta	1.	Water	330ml			
	2.	Salt	As per choice			
	3.	Oil	3 Spoons			
	4.	Whole-wheat flour	3.5 Cups*			

*The SCOOP is about the size of a 1/4 cup or equals Two tablespoons.
The SPOON is same a table spoon*

Menu		Ingredient	Volume	Volume	Volume	Remark
10. Pizza Dough		Time	1:30/1000g	1:30/750g		
	1.	Water	330ml	260ml		
	2.	Salt	1 Spoon	1 Spoon		Put aside
	3.	Oil	3 Scoops	2.5 Scoops		
	4.	Refine Flour	4 Cups/560g	2.75 Cups/400g		
	5.	Instant Yeast	1.5 Spoons	1.5 Spoons		Put on the dry flour. Don't touch with any liquid.
11. Chapatti Atta		Time	0:08			
	1.	Water	330ml			
	2.	Salt	As per choice			
	3.	Oil	1/2 Scoop			
	4.	Whole-wheat flour	3.5 Cups*			
12. Cake		Time	2:20			Dissolve sugar in egg and water, mix well by electric egg-beater to a bulk. Put the other ingredients together into bread barrel. then start this menu.
	1.	Water	30ml			
	2.	Egg	3 Nos.			
	3.	Sugar	0.5 Cup			
	4.	Oil	2 Scoops			
	5.	Self-rising Flour	2 Cups/280g			
	6.	Instant Yeast	1 Spoon			
13. Jam		Time	1 :20			Stir till mushy, put water if desired.
	1.	Pulp	3 Cups			
	2.	Starch	0.5 Cup			
	3.	Sugar	1 Cup			

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The SPOON is same a table spoon

Menu		Ingredient	Volume	Volume	Volume	Remark
14. Yogurt		Time	8:00			
	1.	Milk	1000ml			
	2.	Lactic Acid Bacteria	100ml			
15. Bake	1.	Adjust baking temperature by pressing crust Button :100°C (light); 150°C (medium); 200°C (dark), default 150°C				
16. Sticky Rice		Time	1:20			Soak glutinous rice for 30 mins before use with bake and stir
	1.	Water	275ml			
	2.	Glutinous Rice	250g			
17. Rice Wine		Time	36:00:00			Soak in water 30mins before use
	1.	Glutinous Rice	500g			
	2.	Water	Appropriate Amount			
	3.	Distiller's Yeast	1 Spoon (3g)			
18. Defrost		Time	0:30			
	1.					
	2.	Default 30mins; adjustable from 0:10 to 2:00, 10 mins for each pressing				
19. Stir-fry		Time	0:30			
	1.	Peanuts	300g			
	2.	Default 0:30; adjustable from 0:10 to 2:00, +/-1min for each short-pressing, +/- 10 mins for each long-pressing				

The SCOOP is about the size of a 1/4 cup or equals Two tablespoons.
The SPOON is same a table spoon

CLEANING & MAINTENANCE

1. Press the 'ON/OFF' button to turn off the appliance and unplug it
2. Open the lid and remove the bread pan by turning it anticlockwise and lifting it up.
3. Add some water in the pan and let it soak for a while before removing it.
4. Wipe the bread pan from inside and outside using a soft cloth and wash it.
5. Completely dry both, bread pan and kneading paddle, before reinstallation.
6. Use moist cloth to wipe stains on the main unit and top lid.
7. Use a dry cloth to clean the main unit, control panel and the exteriors of the Lifelong Atta Maker & Bread Maker.
8. Store Lifelong Atta Maker & Bread Maker in a dry, well ventilated place after use.

Note: After cleaning, make sure that all the parts are completely dry before storing it.

PRECAUTIONS

1. Do not disassemble, repair or alter the machine on your own. It may cause appliance failure or breakdown.
2. The input voltage must not exceed the rating; it might damage the appliance.
3. Unplug before replacing the cleaning/moving the appliance.
4. Do not use the appliance with damaged power cord or plug.
5. If power cord is damaged, replace it with a genuine Lifelong spare part.
6. Do not install the machine near any heat source, e.g., heater.
7. If the machine is not in use for a long time, unplug it.
8. Do not sit on, stand on or shake the appliance.
9. Do not use the machine when it is in recumbent or inclined position.

IMPORTANT SAFETY INSTRUCTIONS

1. When using an electrical appliance, basic precaution should always be followed, including the following:
2. Unplug, when not in use and before servicing.
3. To reduce the risk of electric shock, do not use near or on wet surfaces.
4. Use the appliance only as described in the manual.
5. Do not use the appliance if cord or plug is damaged or worn out. Replace the damaged cord or plug immediately.
6. Do not try to service the appliance on your own. Send it to an authorized service center only.
7. Keep cord away from heated surfaces.
8. Do not unplug the appliance by pulling the cord. Always unplug by pulling the plug and not the cord.
9. To avoid electric shocks, do not use the appliance with wet hands.
10. Keep hair, loose clothing, fingers and all parts of body away from moving parts.
11. Turn all controls off before unplugging.
12. This appliance is suitable for indoor use only.
13. Keep away from children.
14. The appliance is not designed to be used by people, who are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person responsible for their safety uses the product for supervision or guidance.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The appliance does not start.	<ol style="list-style-type: none"> 1. Power cord not correctly inserted. 2. Input power supply not as per the recommendations. 3. Motor failure. 	<ol style="list-style-type: none"> 1. Connect the power cord. 2. Check if the input voltage is in accordance with the indicated voltage of the product. 3. Send it to Lifelong Authorized Service Center.
After connecting properly, the appliance has sound but does not start.	<ol style="list-style-type: none"> 1. The kneading paddle or the bread pan is not properly assembled. 2. Appliance is over-loaded. 	<ol style="list-style-type: none"> 1. Ensure the parts have been properly assembled. 2. Check the quantities you are processing and the processing time.
The indicator light is on, but the unit does not work.	<ol style="list-style-type: none"> 1. No function key has been selected. 2. Motor failure. 	<ol style="list-style-type: none"> 1. Press the function key. 2. Switch off the appliance and unplug it. Go to the nearest Lifelong Authorized Service Centre for assistance.
The appliance makes a lot of noise, smells, is too hot to touch, gives out smoke, etc.	<ol style="list-style-type: none"> 1. Motor failure. 	<ol style="list-style-type: none"> 1. Switch off the appliance and unplug it. Go to the nearest Lifelong Authorized Service Centre for assistance.
Dough is not blending thoroughly.	<ol style="list-style-type: none"> 1. Bread pan or kneading paddle is not correctly installed. 2. Too many ingredients used. 	<ol style="list-style-type: none"> 1. Ensure that the pan and paddle are properly installed. 2. Ensure ingredients are measured properly and added in proper order only.
Bread risen too high or pushed lid up.	<ol style="list-style-type: none"> 1. Ingredients not measured properly (too much yeast ,flour). 2. Kneading paddle not in bread pan. 3. Forgot to add salt. 	<ol style="list-style-type: none"> 1. Measure all ingredients accurately and make sure sugar and salt have been added. 2. Try decreasing yeast by 1/4 teaspoon (1.2ml). 3. Check installation of kneading paddle.
Bread does not rise; loaf short.	<ol style="list-style-type: none"> 1. Inaccurate measurement of ingredients or inactive yeast. 2. Lifting lid during programs. 	<ol style="list-style-type: none"> 1. Measure all ingredients accurately. 2. Check expiry date of yeast and flour. 3. Liquids should be at room temperature.
Baked bread has a crater on top of the loaf.	<ol style="list-style-type: none"> 1. Dough has risen too fast. 2. Too much yeast or water. 3. Incorrect program chosen for the recipe. 	<ol style="list-style-type: none"> 1. Do not open lid during baking. 2. Select a darker crust option.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Crust colour is too light.	<ol style="list-style-type: none"> 1. Opening the lid during baking. 	<ol style="list-style-type: none"> 1. Do not open lid during baking. 2. Select a darker crust.
Crust colour is too dark.	<ol style="list-style-type: none"> 1. Too much sugar in the recipe. 	<ol style="list-style-type: none"> 1. Decrease sugar amount slightly. 2. Select a lighter crust option.
Bread loaf is lopsided.	<ol style="list-style-type: none"> 1. Too much yeast or water. 2. Kneading paddle pushed dough to one side before rising and baking. 	<ol style="list-style-type: none"> 1. Measure all ingredients accurately. 2. Decrease yeast or water slightly. 3. Some loafs may not be evenly shaped, particularly with whole-grain flour.
Loafs made are of different shapes.	<ol style="list-style-type: none"> 1. Varies with the type of bread. 	<ol style="list-style-type: none"> 1. Whole-grain or multigrain is denser and shorter than a basic white bread.
Bottom is hollow or there is a hole inside.	<ol style="list-style-type: none"> 1. Dough too wet, too much yeast, no salt. 2. Water too hot. 	<ol style="list-style-type: none"> 1. Measure all ingredients accurately. 2. Decrease yeast or water slightly. 3. Check salt measurement. 4. Use room temperature water.
Under baked or sticky bread.	<ol style="list-style-type: none"> 1. Too much liquid; incorrect program chosen. 	<ol style="list-style-type: none"> 1. Decrease liquid and measure ingredients carefully. 2. Check program chosen for recipe.
Bread mashes down when slicing.	<ol style="list-style-type: none"> 1. Bread is too hot. 	<ol style="list-style-type: none"> 1. Allow to cool on wire rack for 15-30 minutes before slicing.
Bread has a heavy, thick texture.	<ol style="list-style-type: none"> 1. Too much flour, old flour. 2. Not enough water. 	<ol style="list-style-type: none"> 1. Try increasing water or decreasing flour. 2. Whole-grain breads will have a heavier texture.

Consumer Warranty Card

Dear Customer,

Thank you for choosing a Lifelong consumer product. All Lifelong Consumer products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Lifelong, we believe in providing not only service, but adding value to your purchase. The warranty has therefore been designed especially for you with your interest at heart.

Warranty Service

All Lifelong consumer products are covered against manufacturing defects from their date of purchase.

Name of the product: _____

Model: _____

Warranty coverage: 1 year

Please note:

Purchase receipt is necessary for warranty verification.

Customer Care: customercare@lifelongindia.com

Customer Details

Name: _____

Address: _____

Home Number: _____

Office Number: _____

E-mail Address: _____

Product Details

Model No.: _____

Serial No.: _____

Purchase Date: _____

Invoice Number: _____

Online Site: _____

Please log onto to www.lifelongindiaonline.com and complete the online warranty form with your personal and product details within 14 days.

Terms and Conditions:

1. This warranty is void if:

- a. The completely filled warranty card is not presented at the time of servicing the product.
- b. The product is not operated according to the instructions given under the user manual.
- c. Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
- d. Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
- e. Product label specifying the model number, serial number and production code has been removed and altered.
- f. Defects or parts requiring replacement due to ordinary wear and tear, corrosion, rust or stains, scratches, dents on the casing or paintwork of the product.
- g. Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
- h. Defects or faults in product which have been used for commercial/industrial purposes or which have been rented/leased or have been otherwise subject to non-household/non-domestic use.

2. Repairs or replacements will be carried out by authorized service provider.

3. During the limited warranty period, Lifelong or its authorized service provider will repair without charge the defective unit inclusive of labor and parts and restore the unit to its optimum working condition. All defective parts used for the warranty repair should be surrendered to Lifelong and/or its authorised service.

4. All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as well as any other expenses and incidentals will be borne by the consumer.

5. Lifelong obligations are limited to the repair and replacement of the defective product. Except as set forth above, there are no other express or implied warranty and all warranted, conditions or other terms implied by statute or common law (including any warranty of satisfactory quality, merchantability or fitness for a particular purpose) are excluded to the fullest extent permitted by the law.
6. Lifelong total liability for damages relating to or arising out of the purchase or use of the product regardless of the type or cause of such damage of the form of characterization of the claim asserted (e.g. contract or tort) shall not exceed the original purchase price paid for the product.
7. However in no event shall Lifelong and Lifelong authorized distributors be liable for any punitive, special incidental, indirect or consequential losses or damages whatsoever (including without limitation, damages for the loss of revenue, business, profits, goodwill, or contracts, business interruptions, loss of business information or any other pecuniary loss.) Whether or not Lifelong has been advised of the possibility of such damages. These limitations shall apply not withstanding the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.
8. No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not rely on any such representation. Lifelong reserves the right to amend the terms and conditions if necessary.

Manufactured for & Marketed by :
Lifelong Online Retail Private Limited

For queries and complaints:
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