

REBOX INC. LIMITED WARRANTY REMANUFACTURED PRODUCT

REBOX INC. warrants this product to be free from manufacturing defects in material and workmanship under normal use and conditions for a period of ninety (90) days from the date of original purchase in the United States.

SHOULD YOU REQUIRE SERVICE:

- * Pack the unit in a well padded heavy corrugated box.
 - * Enclose your check or money order payable to **REBOX, INC.** in the amount of:
 - \$15.00 for TV, VCR, VCR, VCR, Microwaves, Refrigerators.
 - \$6.00 for all other products (to cover shipping & handling).
 - * Enclose proof of purchase (Warranty service will not be provided without dated proof of purchase).
 - * Ship the unit prepaid via UPS or Parcel Post (insured).
- NOTE:** This warranty is void if the product is:
- (a) Damaged through negligence, misuse, abuse, or accident.
 - (b) Used in a commercial application or rentals.
 - (c) Modified or repaired by anyone other than **REBOX, INC.**
 - (d) Damaged because it is improperly connected to the equipment of other manufacturers.

This warranty does: not cover:

- (a) Damage to the tape cartridge (if applicable).
- (b) Cleaning of video heads (if applicable).
- (c) Damage to equipment not properly connected to the product.
- (d) Costs incurred in the shipping of the product.
- (e) Damage or improper operation of unit caused by customer abuse, misuse, negligence or failure to follow operating instructions provided with the product.
- (f) Ordinary adjustments to the product which can be performed by customer as outlined in the owner's manual.
- (g) Damage to Compact Disc (if applicable).
- (h) Signal reception problems caused by external antenna or cable systems (if applicable).

THIS WARRANTY IS NON-TRANSFERABLE AND APPLIES ONLY TO THE ORIGINAL PURCHASER AND DOES NOT EXTEND TO SUBSEQUENT OWNERS OF THE PRODUCT. ANY APPLICABLE IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED IN DURATION TO A PERIOD OF THE EXPRESS WARRANTY AS PROVIDED HEREIN BEGINNING WITH THE DATE OF ORIGINAL PURCHASE AT RETAIL AND NO WARRANTIES, WHETHER EXPRESS OR IMPLIED SHALL APPLY TO THIS PRODUCT THEREAFTER. **REBOX INC.** MAKES NO WARRANTY AS TO THE FITNESS OF THE PRODUCT FOR ANY PARTICULAR PURPOSE OR USE.

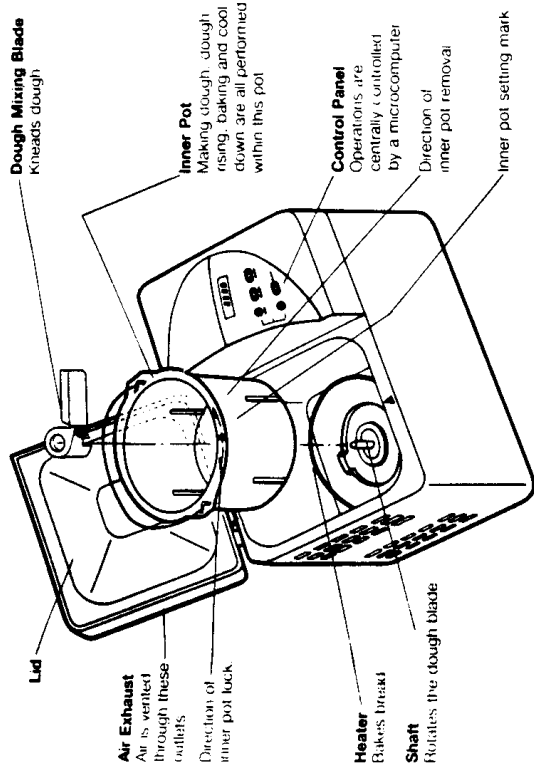
UNDER NO CIRCUMSTANCES SHALL **REBOX INC.** BE LIABLE FOR ANY LOSS, DIRECT, INDIRECT, INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGE ARISING OUT OF OR IN CONNECTION WITH THE USE OF THIS PRODUCT.

THIS WARRANTY IS VALID ONLY IN THE UNITED STATES OF AMERICA. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. HOWEVER, YOU MAY HAVE OTHER RIGHTS WHICH MAY VARY FROM STATE TO STATE. SOME STATES DO NOT ALLOW LIMITATION ON IMPLIED WARRANTIES OR EXCLUSION OF CONSEQUENTIAL DAMAGE, THEREFORE THESE RESTRICTIONS MAY NOT APPLY TO YOU.

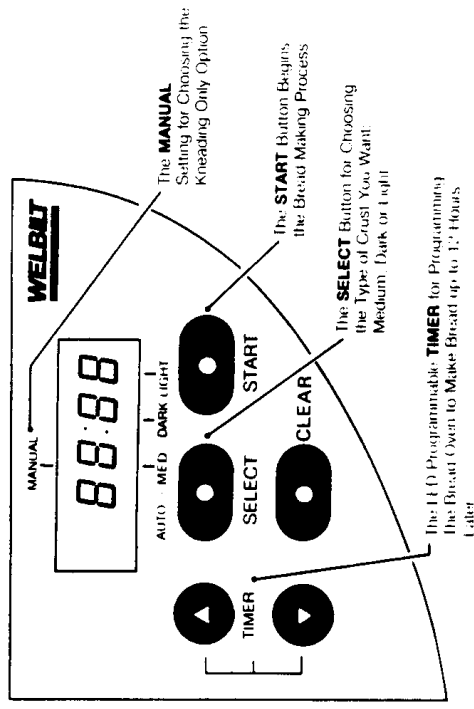
REBOX INC.

4200 WESTSIDE AVENUE, NORTH BERGEN, NEW JERSEY 07047 (201) 866-1594

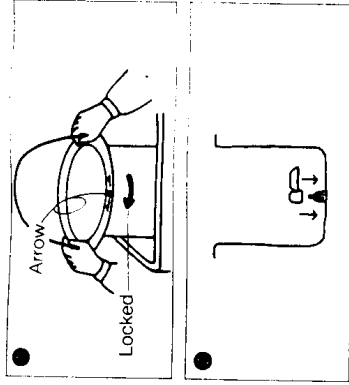
PARTS AND INSTALLATION



CONTROL PANEL



- Place inner pot into main unit with arrow on top rim facing the front and turn clockwise as far as it will turn. Turn counterclockwise to remove.



- Position the dough blade onto shaft. Make sure interior of oven is cleaned after each use by wiping out with a clean cloth dampened with hot water and mild dishwashing liquid. Before using, wipe out with a damp clean cloth. **NEVER** pour water into oven.

SPECIFICATIONS*

System	Remix method
CPU	4 Bit 6KB
Power supply	120V AC 60Hz
Power consumption	Heater 450W Main motor 95W

Size	315(W) x 230(D) x 294(H) mm 12.4 x 9.1 x 11.6 inches
Weight	7.0kg (15.4 lbs.)
Weight of bread	Approx. 1 lb.
Size of bread	Approx. 135 dia. x 165(H) mm 5.3 x 6.5 x 6.5 inches

*Specifications subject to change without notice.

MENU SELECTION

- Plug the power cord into an AC power outlet. The Auto Course Medium Bake indicator (MED) will light.
- Touch **SELECT** pad to choose desired course.
 - Notes: ● Medium, Dark, Light and Manual can be selected in Auto Course.
 - Medium, Dark and Light refer to the color of the crust or the "doneness" of the baked bread
 - Manual Course is used only for making dough. Bread will not bake. Use this setting to make dough for pizza, dinner rolls, croissants, etc.

FCC INFORMATION

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.

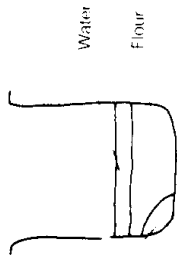
BEFORE ASKING FOR SERVICE

Problem	Cause	Solution
The unit does not start.	Is the power cord plugged in? Does the clock display indicate OE 01? Does the clock display indicate OE 02?	If not, plug the power cord in securely. The unit will not operate if the oven's interior temperature is above 122° F such as immediately after baking is done. Open the lid and let the inside cool off. If so, contact qualified service personnel.
Water leaks from the inner pot.	Is the inner pot mounted correctly? Is the seal correctly sealed on shaft?	If not, mount the inner pot correctly. If not, contact service personnel to replace the packing.
Dough kneading cannot be performed.	Is the dough blade attached correctly?	If not, remove the inner pot, take out ingredients, and attach the dough blade correctly.
Smoke is generated during baking.	Have flour or other ingredients spilled and/or the heater in the oven burned?	If so, clean the inside of oven. If smoke results from any other cause than the above, unplug the power cord and contact service personnel.
Dough does not rise enough.	Is the amount of water used correct? Is the temperature of the water correct? Was bread flour used? Were all ingredients measured correctly, and at room temperature with the exception of the water? Is the yeast you are using old or has it been left for a long time with the package opened? Has it been stored incorrectly? Is the bread being baked where the temperature is excessively high or low? Is the Manual course being used?	Use the right amount of lukewarm water (Approximately 75 F ~ 85 F). The use of bread flour is highly recommended. Measure all ingredients carefully, and make sure they are at room temperature. Use fresh yeast from an unopened package. Use the unit in locations where the temperature is normal (65 - 68 F). The Manual course is designed just for dough making and the unit will not enter the baking process. Remove the ingredients, replace with new ingredients, and start the unit in the correct course. Be sure to press Clear button first. Press START pad. Carefully read instructions for setting the program timer on page 7. A power failure may have occurred. Remove ingredients and start all over. Carefully read the instructions for setting the program timer on page 7.
Bread cannot be baked.	Does the display flash? Is the program timer set correctly? Does the display show Auto MED recipe? Is the program timer set correctly?	If so, forget to press START pad. Press START pad. Carefully read instructions for setting the program timer on page 7. A power failure may have occurred. Remove ingredients and start all over. Carefully read the instructions for setting the program timer on page 7.
Bread rises too much or collapses.	Is it very hot, dry or humid?	Reduce yeast by 1/4-1/2 tsp. Reduce water by 3 Tbsp. Add modest amount of water if after kneading three cups of dough appears too dry, add additional water 1 Tbsp. at a time up to 1/4 Cup. Do not use rapid rise yeast.

BREAD MAKING

Full Auto Course

- Make sure the inner pot is correctly positioned. Prepare and add the ingredients for the bread you are making as described in your recipe.
- First add the active dry yeast, then the other ingredients into the inner pot. All ingredients, except water, must be at room temperature.
 - Note:** ● Adding Yeast
For better baking results, add yeast near the edge of the inner pot
- Add a small quantity of lukewarm water (approximately 75 F ~ 85 F) as required in your recipe.
- Touch **SELECT** pad to select Auto course: Medium, Light or Dark. The type of bread being made will determine which one to choose. The three different settings refer to the color of the crust or the "doneness" of the baked bread.
- Touch **START** pad for immediate bread making. Your Bread will be ready in about 2 hours 15 minutes. The Bread Oven LED read out will tell you the hours and minutes remaining until the bread will be ready.
- The Bread Oven will beep when the baking process has finished. The Bread Oven will then automatically go into a 1-hour keeping warm cycle.
 - It is preferable to take the bread out of out of Bread Oven immediately after baking. Keeping bread in the Bread Oven even after the completion of the cycle may affect the bread, causing it to become soggy.
 - When you take bread out of the Bread Oven before the end of the keeping warm cycle, touch the **CLEAR** pad to turn the Bread Oven off.
 - The **CLEAR** pad should be held down for longer than 1 second.
 - Making Special Kinds of Bread
Raisin bread and other types of bread can also be baked by adding ingredients as indicated in Recipe book. Ingredients like raisins and nuts, should be added 25 minutes after pressing the **START** pad, when the Bread Oven beeps 10 times.
 - Do not operate the unit immediately after baking is completed. Allow the Bread Oven to cool to room temperature.
 - CAUTION: After baking, the Bread Oven is extremely hot. When handling metal parts (inner pot, dough blade) be sure to use an oven mitt or pot holder.



Using the Program Timer to Make Bread or Dough

- Make sure the inner pot is correctly positioned. Prepare and add the ingredients for the bread or dough you are making as described in your recipe.
- First add the active dry yeast, then other ingredients into the inner pot.
Note: ● Adding Yeast
For better baking results, add yeast near the edge of the inner pot.
- Add specified amount of lukewarm water (approximately 75 F ~ 85 F) as required in your recipe.

● Touch **SELECT** pad to select your desired baking course: Medium, Light, Dark or Manual

● Determine the time you want your bread or dough to be ready. Now count the number of hours remaining from the current time of day to the finished time you desire. Enter the number of hours and minutes remaining. For example, it is presently 1:00 PM and you want a loaf of baked bread at 6:10 PM. Press the **PROGRAM TIMER** (▲) up pad until the display reads 5:10 (which means: 5 hours and 10 minutes). The numbers will flash on and off. Press the **START** pad to lock in the programmed amount of time. To cancel, press the **CANCEL** pad holding the pad down for longer than one second in order to deactivate. The same procedure applies for just making dough with the Manual setting.

Notes: ● The **PROGRAM TIMER** can only be adjusted in 10 minute increments.
● Programmable time is as follows:

	Programmable Time	
	Min.	Max
Full Auto Course (MED., LIGHT, DARK)	2-1/2 hrs.	12 hrs.
Manual Course	1 hour	10 hrs.

● Do not use the **PROGRAM TIMER** when making bread or dough containing ingredients that can easily spoil, such as eggs or milk, or ingredients that rapidly absorb liquids such as oats and other grains.

Consult Your Qualified Service Personnel:

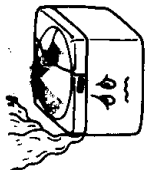
- If damage or an abnormality is found in the power cord.
- If the unit operates improperly.
- If the temperature of the plug increases alarmingly during use.
- If unusual conditions occur.

If Power Goes Off During Use

- If there is a power failure or the unit is accidentally unplugged during the bread making process, the program will automatically end.
To proceed, remove all the ingredients from the inner pot, replace them with fresh ingredients and start again from the beginning.
- The same applies when using the programmable timer. If power is lost or the unit accidentally unplugged when using the timer, the program will automatically end and the unit will revert back to the auto course. If the unit has already begun to make bread, remove all the ingredients from the inner pot, replace them with fresh ingredients and reset the timer.
- If the timer had not yet been activated and the bread making process not begun, you need only reset the timer.

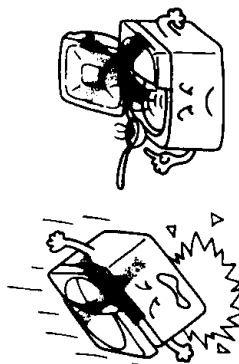
Oven

- Flour, bread crumbs or any foreign matter accumulated in the oven may make it impossible to insert the inner pot.
- Flour and other substances scattered on the heater may cause some smoke to be generated during baking.



Handling of the Unit

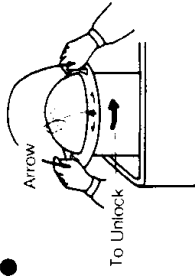
- Do not drop or transmit strong shocks to the unit as malfunctions could result.
- This unit is exclusively designed for bread making. Only use bread making ingredients.



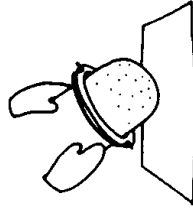
SAFETY INSTRUCTIONS

Removing the Bread

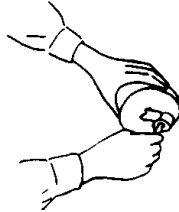
- Turn the inner pot counterclockwise to remove it from the main unit.



- Turn the inner pot upside down to carefully remove the baked bread.



- With a plastic or other non metallic utensil, remove the dough blade which is imbedded in the bottom of the bread.



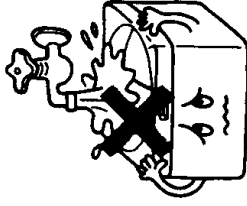
- Let the bread cool to room temperature then cut as desired and serve.

CAUTION: All metal components of the Bread Oven are extremely hot during and after the baking process. Use oven mitts or a pot holder when handling the inner pot and the dough blade.

NOTE: Customer Service Assistance is Available Monday to Friday from 9:00AM to 5:00PM Eastern Time by Calling (516)365-5040

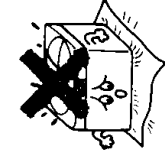
Main Unit

- Do not immerse the main unit in water, as this could lead to electrical shock, electrical leakage or other malfunctions.



Suitable Locations

- Do not obstruct the air intake opening which is located on the bottom of the unit.
- Do not use the unit near any fire-causing objects, in places exposed to rain or direct sunlight, or other inappropriate places, as it may cause the unit to malfunction or be damaged.



Power Supply

- Only use a correctly wired 120V AC 60Hz socket outlet.
- Never share the same outlet with other appliances.
- Remove the plug if the unit is not to be used for an extended period of time.



Baking Process

- Do not touch the Bread Oven as the temperature becomes extremely high when the unit starts the baking process, or immediately after baking is done. Take special care if infants and children are nearby. Always use oven mitts when taking out fresh-baked bread. Be especially careful that flammable objects are never placed on top of the unit as they could ignite.



Manual Course for Kneading Only Option

The process of making dough ONLY is performed with this course. The Manual Course is used for only making dough which then can be used to make pizza, table rolls, croissants or other breads which will be hand shaped and baked in a conventional oven.

- Make sure the inner pot is correctly positioned. Prepare and add the ingredients for the bread or dough as described in your recipe.
- First add active dry yeast, then the other ingredients into the inner pot. All ingredients, except the water, must be at room temperature.
Note: ● Adding Yeast
For better baking results, add yeast near the edge of the inner pot.
- Add a small quantity of luke-warm water (approximately 75 F ~ 85 F) as required in your recipe.
- Touch the **SELECT** pad to select the **MANUAL** course
- Touch the **START** pad to begin kneading of dough. The LED read out will tell you the number of minutes remaining until the dough will be ready.
Note: ● 25 minutes after pressing the **START** pad, the Bread Oven will beep 10 times indicating the best time to add other ingredients such as raisins, etc.
- Dough is completed when the Bread Oven beeps for 5 minutes.
Notes: ● If you wish to mute the beep sound, press the **CLEAR** pad.
● When pressing the **CLEAR** pad, make sure you hold it down for longer than one second.
- When the dough is ready, remove it from the inner pot.
- Proceed with the instructions given in your recipe.

CARE OF YOUR BREAD OVEN

Inner Pot and Dough Blade

- Clean these parts thoroughly using a sponge or soft cloth dampened in hot water. After cleaning, dry completely and store inside the main unit.
- Note:** The inner pot and dough blade are fluorene resin-coated. To keep the coating from getting scratched and damaged, do not use hard utensils such as metal spoons, knives, etc.

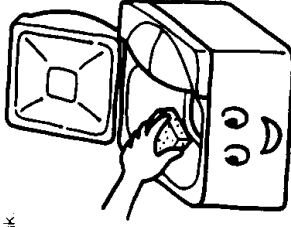


Shaft

- Remove all crumbs after each use. Use a sponge or cloth dampened in hot water and squeezed out.
- Do not use sharp implements to remove baked on dough. Soften with a damp cloth first and then wipe away.

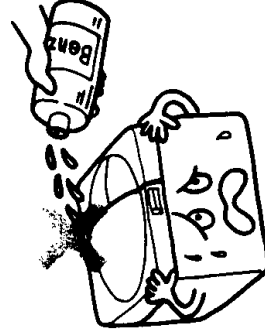
Seal

- If crumbs accumulate on the bottom of the main unit, remove the seal and clean thoroughly with a sponge or soft cloth.
- Be sure to reinstall the seal properly or water may leak.



Main Unit

- Unplug the power cord from the AC outlet before cleaning.
- Gently wipe dirt off with a sponge or soft cloth dampened with hot water. Next wipe with a dry cloth.
- Never use thinner, benzene, or any other chemical cleaners or polishing powders. Nylon and metal brushes cannot be used.
- Non-kitchen detergents or bleach powder should not be used.



Oven

- Remove flour and bread crumbs and all foreign matter, etc. from the inside of the oven, use a clean cloth dampened in hot water and mild dishwashing liquid. Wipe clean with a damp clean cloth.
- NEVER pour water into oven!