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, VCP, 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

- Dough Mixing Blade
- Knocks dough
- Inner Pot
- Makes dough, dough rising, kneading and cook down are all performed within this pot

- Control Panel
  - Operations are controlled by a microcomputer
  - Direction of inner pot removal
  - Inner pot setting mark

- Air Exhaust
  - Air is vented through these outlets
- Heating
  - Heats bread

- Shaft
  - Rotates the dough blade

- LED

- WELSBIT
- Setting for choosing the kneading/dough making process
- START button begins the bread making process
- TIMER for programming the bread oven to make bread up to 12 hours later
- SELECT button for choosing the type of crust you want: Medium, thin or light
- MANUAL setting for choosing the kneading only option

- CLEAR button
**MENU SELECTION**

1. Plug the power cord into an AC power outlet. The Auto Course Medium Bake indicator (MED) will light.

2. 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.

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>System</th>
<th>Remix method</th>
</tr>
</thead>
<tbody>
<tr>
<td>CPU</td>
<td>4 Bit 6KB</td>
</tr>
<tr>
<td>Power supply</td>
<td>120V AC 60Hz</td>
</tr>
<tr>
<td>Power consumption</td>
<td>Heater 450W, Main motor 95W</td>
</tr>
</tbody>
</table>

**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

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The unit does not start.</td>
<td>Is the power cord plugged in? Does the clock display indicate OF 01?</td>
<td>If the unit will not operate when the clock shows OF 01, plug the power cord in, then plug the power cord in again. If the unit still will not operate, contact service personnel.</td>
</tr>
<tr>
<td>Water leaks from the inner pot.</td>
<td>Is the inner pot mounted correctly?</td>
<td>If it is not, remove the inner pot, take out the lid, install it correctly, and then replace the inner pot.</td>
</tr>
<tr>
<td>Smoke is generated during baking.</td>
<td>Have flour or other ingredients spilled and on the bottom of the oven?</td>
<td>If so, clean the oven of these flour or other ingredients, and then install the inner pot correctly.</td>
</tr>
<tr>
<td>Dough does not rise enough.</td>
<td>Is the amount of water used correct? Was bread flour used? Were all ingredients measured correctly and at room temperature with the exception of water?</td>
<td>Use the right amount of lukewarm water. (Approximately 20°C to 40°C) Use bread flour and follow the recipe exactly.</td>
</tr>
<tr>
<td>Bread cannot be baked.</td>
<td>Is the manual course being used?</td>
<td>The manual course is designed just for dough mixing and the unit will not enter the baking process. Remove the dough and add new dough ingredients and start a new course.</td>
</tr>
<tr>
<td>Bread cannot be baked with the program timer.</td>
<td>Does the display flash?</td>
<td>If so, press START pad, press START pad.</td>
</tr>
<tr>
<td>The program timer cannot be set.</td>
<td>Is the program timer not correctly set?</td>
<td>Carefully read the instructions for setting the program timer on page 7.</td>
</tr>
</tbody>
</table>

### BREAD MAKING

#### Full Auto Course

- **Make sure the inner pot is correctly positioned.** Prepare and add the ingredients for the bread as described in your recipe.

- **Add a small quantity of lukewarm water (approximately 2°F to 8°F) as required in your recipe.**

- **Introduce your flour.** Light, Medium, or Dark. Use the type of flour that is best suited to the type of flour you are using. The three different settings refer to the color of the crust or the “brownness” of the baked bread.

- **Introduce the yeast.** Use the yeast before it expires. If the yeast is expired, it will not rise. The bread will be flat.

- **Introduce the water.** Use the right amount of lukewarm water. (Approximately 20°C to 40°C) Use bread flour and follow the recipe exactly.

- **Introduce the dough.** The dough should be attached firmly to the dough blade.

- **Introduce the other ingredients.** Follow the instructions for setting the program timer on page 7. Be sure to press START pad, press START pad.

**CAUTION:** After baking, the bread should be cool to the touch. If the bread is still warm, place the bread in 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 to 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** (△) pad up 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:

<table>
<thead>
<tr>
<th>Programmed Time</th>
<th>Min.</th>
<th>Max.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Auto Course (MID., LIGHT, DARK)</td>
<td>2-1½ hrs.</td>
<td>12 hrs.</td>
</tr>
<tr>
<td>Manual Course</td>
<td>1 hour</td>
<td>10 hrs.</td>
</tr>
</tbody>
</table>

- 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 liquid such as oats and other grains.

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**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.

**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 program 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.
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 (816)365-5043.

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**SAFETY INSTRUCTIONS**

**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 flammable 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 freshly-baked bread. Be especially careful that flammable objects are never placed on top of the unit as they could ignite.

*Your product is equipped with a polarized alternating current plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.*
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 lukewarm 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.

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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 fluorine resin coated. To keep the coating from getting scratched and damaged, do not use hard utensils such as metal spoons, krayes, etc.

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.

Shaf 

- 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.

Oven

- Remove flour, 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.