

# Cuisinart® INSTRUCTION BOOKLET



**Cuisinart® Custom Convection Bread Maker**

**CBK-210C SERIES**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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# IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be taken, including the following:

**1. READ ALL INSTRUCTIONS, PRODUCT LABELS, AND WARNINGS BEFORE USING THIS BREAD MAKER.**

2. Do not touch hot surfaces; use handles or knobs and carry the unit by its plastic base. Always use oven mitts when handling hot material, and allow metal parts to cool before cleaning. Allow the bread maker to cool thoroughly before putting on or taking off parts.
3. When unit is not in use and before cleaning, unplug the bread maker from the wall outlet. Let the bread maker cool down completely before assembling or disassembling it.
4. To protect against risk of electric shock, do not immerse the appliance or plugs in water or other liquids.
5. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
6. Do not allow anything to rest on the power cord. Do not plug in the cord where people may walk or trip on it. Unplug this bread maker from the wall outlet when not in use, before you leave for a trip, or go out for a long period of time.
7. Do not operate this or any appliance with a frayed or damaged cord or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take the appliance to the nearest authorized service facility for examination, repair, or electric or mechanical adjustment.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Flashing light indicates ready to operate. Avoid any contact with moving parts.
10. Do not use attachments not recommended by the manufacturer. They may cause fire, electric shock, or injury or may damage the unit and void the warranty.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
13. Keep the power cord away from the hot surface of this bread maker. Do not put any flammable objects on the hot surface of this bread maker.
14. Place this bread maker a minimum of 2 inches away from any wall or other object.
15. Do not use this bread maker for other than its intended use.
16. When plugging or unplugging this bread maker, be sure not to touch the plug blades with your fingers.
17. Before unplugging, press and hold the START/STOP/PAUSE button for 3 seconds to cancel any programs, then grip the plug and pull from the wall outlet. Never pull on the cord.

18. Use of extension cords: A short power-supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used with care. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
19. If the electric circuit is overloaded with other appliances, your bread maker may not operate properly. This bread maker should be operated on a separate electrical circuit from other operating appliances.
20. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
21. This appliance is for household use only.
22. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
23. Children should be supervised to ensure that they do not play with the appliance.
24. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
26. You should not use more than 5 cups (1.25 L) flour total in the bread machine.
27. Preheating of the appliance is not necessary.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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## SPECIAL CORD SET INSTRUCTIONS

### NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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. Do not modify the plug in any way.

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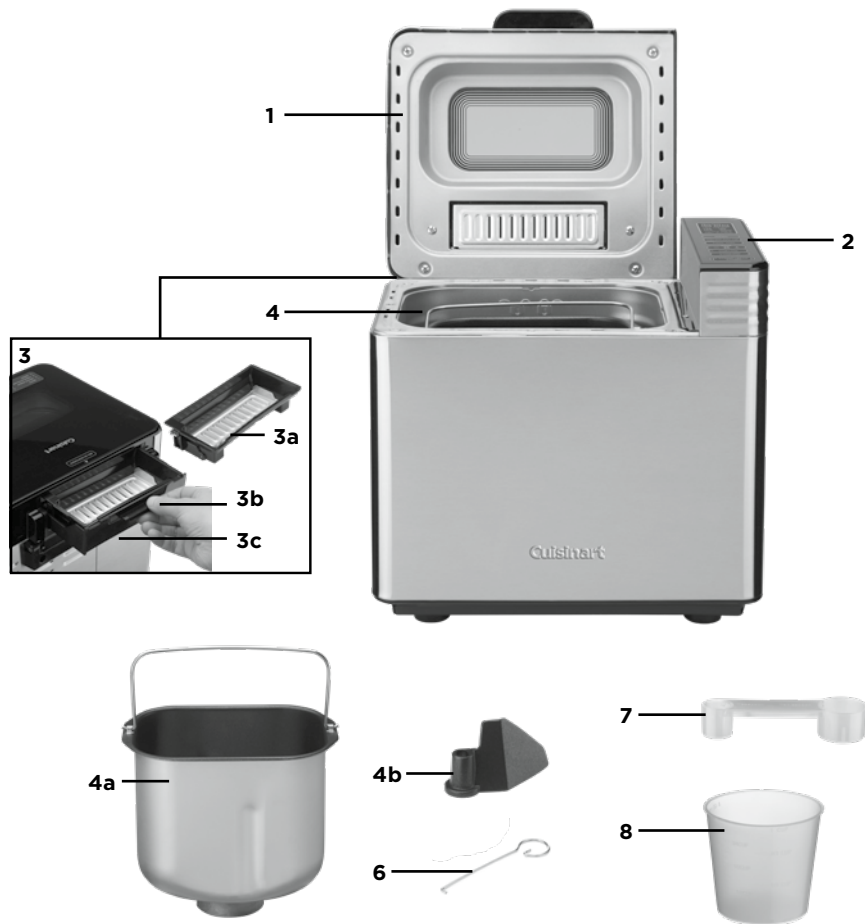
## BEFORE FIRST USE

Remove all packing material and any promotional labels or stickers from your bread maker. Be sure that all parts of your new bread maker have been unpacked before discarding any packing materials. You may want to keep the box and packing materials for use at a later date.

Wipe the housing with a damp cloth to remove any dust from the warehouse or shipping. Wash the inside of the lid with a sponge or damp cloth. Wash the kneading paddle, bread pan, automatic fruit and nut dispenser compartment, measuring cup, measuring spoon, and pan hook with warm, soapy water and dry completely.

## PARTS AND FEATURES

- Lid**  
With integrated glass viewing window and handle
- Control Panel with LCD Display**  
See Control Panel (page 5) for more information
- Automatic Mix-In Dispenser**  
Located at the back of the unit
  - Removable Dispenser Compartment
  - Handle Assembly
  - Compartment Holder
- Baking Chamber**
  - Removable bread pan with handle  
Nonstick coated interior
  - Kneading paddle  
Removable nonstick paddle
  - Heating element (not shown)
- Power Cord (not shown)**
- Pan Hook**  
Helpful tool for lifting bread pan handle
- Measuring Spoon**
- Measuring Cup**



## CONTROL PANEL

### 1. LCD Display

Displays program, crust colour, loaf size, current cooking step, and timer.

### 2. MENU Button

Selects desired cooking program. Refer to the program list on the lid or pages 9–11 for all options and more information.

### 3. CRUST COLOUR Button

Selects a light, medium, or dark crust shade.

### 4. LOAF SIZE Button

Selects a 1-lb. (454 g), 1½-lb. (680 g), or 2-lb. (907 g) loaf.

### 5. +/- Buttons

For adjusting program times.

### 6. Custom Button

For setting and selecting Custom Memory program.

### 7. Confirm Button

Used for confirming selected settings and programming Custom Memory.

### 8. START/STOP/PAUSE Button

Starts, stops, and pauses the bread-making/cooking process.

**NOTE: Some program selections are limited to certain crust colours and loaf sizes. The LCD will display accordingly. Please see Programs and Timing on pages 11–13 for all available combinations.**



## OPERATING INSTRUCTIONS

1. Remove bread pan from baking chamber by grasping the handle (see figure 1a), turning the pan counterclockwise, and lifting up. It may be helpful to first lift the handle of the bread pan by using the pan hook. To properly attach the kneading paddle, insert onto shaft with wide base facing down (see figure 1b).



1a.



1b.

2. Properly measure all ingredients and put into the bread pan in the exact order they are listed. Always put the liquids in first, the dry ingredients next, and the yeast last. Yeast should not touch wet ingredients. Please refer to page 13 for detailed instructions.
3. Insert the bread pan back into the baking chamber, turning clockwise to lock in place.
4. If the Automatic Mix-In Dispenser is being used, pull out the dispenser compartment from the unit, then add mix-ins before placing back in the unit. Please refer to the Automatic Mix-In Dispenser section (page 7) for more instructions.



5. Close the lid and connect the power cord to a standard electrical outlet.
  6. Select your program by pressing the MENU button. For more information on each program, see pages 9–11.
  7. Select your crust Colour (light, medium, or dark) by pressing the CRUST COLOUR button. If no crust colour is selected, the unit will automatically default to medium crust colour.
  8. Select your loaf size (1 lb. [454 g], 1½ lb. [680 g], or 2 lb. [907 g]) by pressing the LOAF SIZE button. If no loaf size is selected, the unit will automatically default to a 1½-lb. [680 g] loaf.
  9. If you would like the bread-making process to start immediately, first press the CONFIRM button to confirm your selected settings. The indicator light on the START/STOP/PAUSE button will be flashing, indicating your selection has been confirmed. Next press the START/STOP/PAUSE button to start the program. The indicator light will stay solid to show that the bread maker is on.
- NOTE:** The indicator light must be flashing before you can press the START/STOP/PAUSE button to start the program. If it is not flashing, press the CONFIRM button again.
10. For additional setting options and info on the Automatic Mix-In Dispenser, Custom Memory, Delay Start Timer, and Sound On/Off, see pages 7–8.
  11. To pause the process at any time, press the START/STOP/PAUSE button. To resume the process, first press the Confirm button, then press START/STOP/PAUSE. To cancel the process at any time, press and hold the START/STOP/PAUSE button for 3 seconds.

## AUTOMATIC MIX-IN DISPENSER

The Cuisinart® Custom Convection Bread Maker has a built-in Automatic Mix-In Dispenser so your favourite mix-ins will be added to your dough at the perfect time. Follow the steps below to use the Automatic Mix-In Dispenser:



1. Locate the Automatic Mix-In Dispenser on the back of the unit.
2. Access the dispenser compartment by lifting the handle release and pulling out.
3. Add your mix-ins to the compartment.
4. Push the compartment back into place until it clicks closed.

Please refer to page 8 for more specific details regarding the Automatic Mix-In Dispenser.

## CUSTOM MEMORY

Adjust any step of a program (knead, rise, bake, and keep warm) to your preferred time. Save it to memory for later use.

To program Custom Memory and adjust any program's times, use these steps:

1. Press the MENU button until the program you wish to edit is displayed.
2. Press and hold the CUSTOM button for 3 seconds. The display will show the step and the current step duration.
3. To adjust the current step's time, press the + or - buttons until the desired time is shown. Press the CONFIRM button to save your change. The display will then show the next step and step duration in the sequence.  
**NOTE:** If you wish to remove a step, reduce the step time to zero. Repeat step 3 until all desired steps have been adjusted.
4. Press and hold the CUSTOM button to save and exit.

To access your saved setting, press the MENU button until you reach Menu 16, or press the CUSTOM button to jump directly to it.

**NOTE:** Only 1 Custom Memory program can be saved to the unit at one time. Any new Custom Memory program will overwrite a previously saved Custom Memory program.

## DELAY START TIMER

This unit can be programmed up to 13 hours in advance. For example, you can program your bread maker at 8 p.m. to finish baking at 9 a.m. Be sure to set your timer based on when you would like your bread to be complete.

**NOTE:** Do not use perishable ingredients such as fresh eggs, milk, cheese, or yogurt with the Delay Start function. In some recipes (like simple yeast breads made with the White, Whole Wheat, and French/Italian settings), you can use dried substitutes for fresh ingredients. Substitutes such as dried egg powder, dried buttermilk, and nonfat dry milk powder can be found online or in the baking aisle of many supermarkets. Be sure to follow the instructions on the packages to ensure there is enough liquid. Follow the same process in adding ingredients to the bread pan, starting with the liquid ingredients and finishing with the dry and then the yeast. If you substitute dried ingredients, you may use the Delay Start Timer.

### To set the Delay Start Timer:

1. Add ingredients.
2. Select program, crust colour, and loaf size.
3. Set the number of hours ahead that you want the loaf to finish. By pressing the + or - buttons, you can set time for completion up to 13 hours later. Press to increase or decrease by 10-minute increments or hold button down to scroll faster.
4. Press the CONFIRM button to confirm your selected settings, then press the START/STOP/PAUSE button to begin the Delay Start countdown.

## SOUND ON/OFF

Turn audible alerts on or off. The unit defaults to on. To adjust audible alert settings, follow the steps below:

1. Press and hold the CONFIRM button for 3 seconds. The display will show the current setting (on or off).
2. Press the + or - button until the desired sound setting is shown.
3. Wait 20 seconds or press and hold the Confirm button for 3 seconds to save your selection.

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## DURING BREAD MAKING

### The Process

Once you start a program, the unit will automatically take care of each step of the process until the loaf is done. An indicator on the LCD display will show the current function: Knead, Rise, Bake, or Keep Warm.

**Knead:** The first Knead cycle quickly mixes the main ingredients. The second Knead cycle is longer, and kneads the bread dough. The third Knead cycle gently folds down the bread dough before the final rise in the program.

**Rise:** Rise cycles help to ensure the perfect consistency of all yeast breads. During the Rise cycles, your bread maker will appear to be inactive. The display will show it is in Rise mode.

**Bake:** This bread maker will consistently regulate both baking time and temperature according to the recipe you select.

**Keep Warm:** Allows you to leave the finished bread in the machine to serve warm for up to 60 minutes. Some crusts will darken slightly in Keep Warm.

### Options

#### 1. Pause

You can pause the process for up to 10 minutes at any time by pressing the START/STOP/PAUSE button while the unit is on. The time will flash while the program is paused. To resume the program, first press the Confirm button, then press START/STOP/PAUSE. If the unit is left paused for more than 10 minutes, the program will be canceled.

#### Automatic Mix-in Dispenser

- The Cuisinart® Custom Convection Bread Maker has an Automatic Mix-In Dispenser. The dispenser will automatically add up to  $\frac{3}{4}$  cup (175 ml) of mix-ins to your dough at the perfect time to ensure optimal mixing before subsequent rise and baking cycles.
- There is also the option to manually add mix-ins at a specific time during the program. An audible signal of 10 short beeps will sound (if sound is turned on) and “Mix-In” will appear on the display for 2 minutes to remind you to manually add your desired mix-ins. To do so, open the lid and add the mix-ins. Be sure to close the lid once finished.

**NOTE:** The addition of mix-ins typically occurs during the second knead cycle. Additionally, not all programs use the Automatic Mix-In Dispenser. Refer to page 9–11 for more info.

#### 2. Removing kneading paddle

After the Knead cycle is complete, there will be an audible signal of 10 short beeps before the last Rise cycle (the display will show PADDLE for one minute). At this point, you have the option of removing the

kneading paddle and/or reshaping the dough (to preserve the shape of the 1-pound (454 g) yeasted loaves, we recommend removing the paddle prior to baking in the machine).

To remove the paddle:

- Press START/STOP/PAUSE to pause the program.
- Open the lid and lift the dough from the pan and remove the kneading paddle.
- Form the dough into a neat ball and place in the center of the bread pan.
- Close the lid and press the Confirm button, then press START/STOP/PAUSE to resume the program.

**NOTE:** If you plan to remove the dough and reshape it in another pan for baking in a conventional oven, this is the time to do so.

## AFTER BREAD MAKING

There will be 3 long beeps to signal the end of the Baking cycle; the LCD display window will read 00:00. Your bread will be kept warm for 60 minutes in the Keep Warm cycle unless adjusted in a custom setting. If sound is enabled, there will be one long beep at the end of the Keep Warm cycle and the unit will shut off. For optimal results, we recommend removing the loaf as soon as the Baking cycle is complete and letting it cool on a wire rack.

### To remove bread from the pan:

- Open the lid and use the pan hook to lift the bread pan handle. Using oven mitts, turn the bread pan counterclockwise and then lift up to remove the pan.
- Still using the oven mitts, flip the pan upside down. Holding the bottom of the bread pan, move the handle aside, and shake the pan until the bread is released.
- For best results, allow the loaf to cool on a wire rack for 20 to 30 minutes prior to slicing.

**NOTE:** If you have not removed the kneading paddle before baking, be sure to remove the kneading paddle from the finished loaf. Use caution; the kneading paddle will be extremely hot.

## POWER FAILURE BACKUP

This unit is equipped with a power failure backup system. In case of any disruption to the power supply, the unit will store in memory the stage of bread-making cycle and resume once power is restored. The power backup feature can maintain memory for a power failure up to 15 minutes.

**NOTE:** When power is restored to the machine, the program will be paused.



## TYPES OF BREADS AND PROGRAMS

### 1. White

The White program uses primarily all-purpose or bread flour.

### 2. Whole Wheat

Whole-wheat bread is made with a significant portion of whole-wheat flour (50% or more), rather than with 100% all-purpose or white bread flour. Since whole-wheat breads are typically denser than breads made with 100% white flour, we recommend adding a bit of rye flour when making whole-wheat breads to create a softer crumb and maintain freshness for a little bit longer.

### 3. French/Italian

French breads require special timing and temperatures to achieve that wonderful, crispy crust. Because they traditionally lack sugars or large amounts of fat, they tend to be lighter in colour.

### 4. Sweet

The Sweet bread program is specifically designed to bake breads with higher amounts of sugar, fats, and proteins. These ingredients tend to increase the height and browning of the finished loaves.

### 5. Low Carb

Low-carb baking is unique in its ingredients. Lower carb (carbohydrate) breads are low in sugar and often have different flours, most often gluten-free flours, so the baking time is different. Our exclusive low-carb setting assures proper kneading and baking times. Note that there is only one size for Low Carb breads in the recipes included here, so when using other recipes, be sure they are similar in volume/measurements as these recipes (finished weight is usually around 2 pounds [907 g]).

### 6. Gluten Free

Since gluten is found in most flours used in traditional bread baking, gluten-free breads require nontraditional ingredients. While they are “yeast breads,” the doughs are generally wet and often have a batter-like consistency. **Note** that there is only one size for gluten free breads in the recipes included here, so when using other recipes, be sure they are similar in volume/measurements as these recipes (finished weight is usually around 2 pounds [907 g]).

### 7. Rapid

The Rapid program must be used with a recipe using rapid-rise yeast, or the bread will not rise and bake properly. Almost any recipe can be modified by replacing instant yeast with an equal or larger amount of rapid-rise yeast.



### 8. Package Mix

This program is meant for packaged yeast bread mixes intended for bread machines. Mixes for 1-(454 g), 1½-(680 g), and 2-pound (907 g) loaves work best. **The Automatic Mix-In Dispenser cannot be used with this program.**

### 9. Dough/Pizza Dough

Our Dough/Pizza Dough program mixes ingredients, kneads, and takes the dough through two rises. It is appropriate for almost any dough recipe (except Gluten-Free, Low Carb, and Sourdough) and ideal for pizza dough. It is intended that the dough will be removed from the pan, shaped by hand, and then rise again at room temperature before it's baked in a conventional oven. **The Automatic Mix-In Dispenser cannot be used with this program.**

### 10. Artisan Dough

This program allows the preparation of artisan doughs, which require several long, slow, cool rises that will enhance the development of texture, taste, and crust in the final shaped and baked bread. This is a dough only program and does not include a baking cycle. The dough can be baked using the Bake Only program, or shaped and baked in a conventional oven. **The Automatic Mix-In Dispenser cannot be used with this program.**

### 11. Sourdough Starter

The Sourdough Starter program is an overnight program that prepares a sourdough starter that can then either be fed in a traditional manner and stored for future use, or can be used immediately as a “quick” sourdough starter in a dough prepared in the Artisan Dough program. Note that a “quick” sourdough starter will lack the depth of flavour present when using a fully developed sourdough starter. **The Automatic Mix-In Dispenser cannot be used with this program.**

### 12. Bake Only

This program activates the bread maker for Bake function only. You can use this setting if you want the finished loaf to have a darker crust colour (this will only require a few extra minutes, so keep your eye on the loaf). It can also be used to fully bake breads that were first prepared on the Dough/Pizza Dough or Artisan Dough programs to then bake in loaf form in the bread maker. The program is fully adjustable from 1 minute to 1 hour 30 minutes. **The Automatic Mix-In Dispenser cannot be used with this program.**

### 13. Jam

The bread maker is also a great appliance for homemade jams and compotes. The paddle automatically keeps the ingredients stirring through the process. The heating element is placed in a way that the contents will not get burned. The program starts in a heating phase so it will appear to be inactive. It will start mixing about 10 minutes into the program. **The Automatic Mix-In Dispenser cannot be used with this program.**

### 14. Cake

Often referred to as “quick breads,” recipes for this program are usually baked in a loaf pan or muffin tin. They are a batter-type bread rather than a yeast dough. If the finished bread is a little moist on top when

baking is complete (moisture will depend on ingredients of the cake), leave it in the bread maker on Keep Warm for 10 to 15 minutes, and it will continue baking.

### 15. Last Minute Loaf

When you are really in a time crunch, Last Minute Loaf is the program to choose. It is a fast bake cycle, which goes through kneading, rising, and baking in approximately an hour. The Last Minute Loaf cycle requires the use of rapid-rise yeast and is significantly lighter in crust color than breads prepared in the longer programs.

### 16. Custom Memory

Custom Memory allows you to alter the timing of any step in a preset program — for example, decreasing a rise time or increasing a bake time. These changes will then be saved to program #16 (Custom Memory). Please refer to page 7 for more information.

## PROGRAMS AND TIMING

The following tables show preset times for each program. Note: There are two times under “Mix-Ins” and “Remove Paddle”. The Displayed Time is what you will see in the countdown timer window. The Elapsed Time is the number of minutes that have passed since you pressed the START/STOP/PAUSE button to start the program. Elapsed Times are listed to let you know when you should expect to be ready to add mix-ins by hand or to remove the paddle.

1. WHITE   Colour: Light, Medium, Dark					
Size	Total Time	Mix-Ins		Remove Paddle	
		Displayed Time	Elapsed Time	Displayed Time	Elapsed Time
1 lb. (454 g)	3:19	2:40	39 mins	2:09	1 hr 10 mins
1½ lb. (680 g)	3:26	2:45	41 mins	2:14	1 hr 12 mins
2 lb. (907 g)	3:33	2:50	43 mins	2:19	1 hr 14 mins

2. WHOLE WHEAT   Colour: Light, Medium, Dark					
Size	Total Time	Mix-Ins		Remove Paddle	
		Displayed Time	Elapsed Time	Displayed Time	Elapsed Time
1 lb. (454 g)	3:45	3:00	45 mins	2:29	1 hr 16 mins
1½ lb. (680 g)	3:52	3:05	47 mins	2:34	1 hr 18 mins
2 lb. (907 g)	3:59	3:10	49 mins	2:39	1 hr 20 mins

3. FRENCH/ITALIAN   Colour: Light, Medium, Dark					
Size	Total Time	Mix-Ins		Remove Paddle	
		Displayed Time	Elapsed Time	Displayed Time	Elapsed Time
1 lb. (454 g)	3:58	2:50	68 mins	2:19	1 hr 39 mins
1½ lb. (680 g)	4:05	2:55	70 mins	2:24	1 hr 41 mins
2 lb. (907 g)	4:12	3:00	72 mins	2:29	1 hr 43 mins

4. SWEET   Colour: Light, Medium, Dark					
Size	Total Time	Mix-Ins		Remove Paddle	
		Displayed Time	Elapsed Time	Displayed Time	Elapsed Time
1 lb. (454 g)	3:19	2:40	39 mins	2:09	1 hr 10 mins
1½ lb. (680 g)	3:26	2:45	41 mins	2:14	1 hr 12 mins
2 lb. (907 g)	3:33	2:50	43 mins	2:19	1 hr 14 mins

5. LOW CARB   Colour: Light, Medium, Dark		
Total Time	Mix-Ins	
	Displayed Time	Elapsed Time
2:15	1:53	22 mins

6. GLUTEN FREE   Colour: Light, Medium, Dark		
Total Time	Mix-Ins	
	Displayed Time	Elapsed Time
2:15	1:53	22 mins

7. RAPID   Colour: Light, Medium, Dark					
Size	Total Time	Mix-Ins		Remove Paddle	
		Displayed Time	Elapsed Time	Displayed Time	Elapsed Time
1 lb. (454 g)	2:10	1:43	27 mins	1:32	38 mins
1½ lb. (680 g)	2:17	1:48	29 mins	1:37	40 mins

8. PACKAGE MIX		
Total Time	Remove Paddle	
2:05	1:30	35 mins

9. DOUGH/PIZZA DOUGH
Total Time
1:25

10. ARTISAN DOUGH
Total Time
2:59

11. SOURDOUGH STARTER
Total Time
16:06

12. BAKE ONLY
Total Time
00:10 - 3:00

13. JAM
Total Time
1:20

14. CAKE		
Total Time	Mix-Ins	
	Displayed Time	Elapsed Time
1:53	1:50	3 mins

### 15. LAST MINUTE LOAF | Colour: Light, Medium, Dark

Size	Total Time	Mix-Ins		Remove Paddle	
		Displayed Time	Elapsed Time	Displayed Time	Elapsed Time
1½ lb. (454 g)	1:34	1:31	3 mins	1:18	16 mins
2 lb. (680 g)	1:40	1:37	3 mins	1:23	17 mins

## LOADING INGREDIENTS INTO THE BREAD PAN

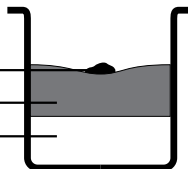
**NOTE: It's important to put the ingredients into the bread maker in the exact order given in the recipe.**

This means, in most cases:

- FIRST, liquid ingredients
- SECOND, dry ingredients
- LAST, yeast or chemical leavening. Leavenings must be separated from wet ingredients.

Create a small crater in dry ingredients using your finger or a spoon, and place leavening within the crater. Make sure yeast is fresh; always store yeast in the back of a freezer or refrigerator.

**Yeast/Baking Powder  
or Baking Soda**  
**Dry Ingredients**  
**Water or Liquids**



Also, make sure ALL ingredients are at room temperature, unless otherwise noted (that is, between 75° F and 90° F [24°C and 32°C]). Temperatures too cool or too warm can affect the way the bread rises and bakes.

See Troubleshooting (page 18) to learn more.

## MEASUREMENT/CONVERSION CHART INGREDIENT CONVERSION CHART

1½ teaspoons	=	½ tablespoon	8 tablespoons	=	½ cup
3 teaspoons	=	1 tablespoon	12 tablespoons	=	¾ cup
½ tablespoon	=	1½ teaspoons	16 tablespoons	=	1 cup
2 tablespoons	=	¼ cup	¾ cup	=	¼ cup + 2 tablespoons
4 tablespoons	=	½ cup	⅝ cup	=	½ cup + 2 tablespoons
5 tablespoons + 1 teaspoon	=	¾ cup	⅞ cup	=	¾ cup + 2 tablespoons

INGREDIENT	VOLUME	WEIGHT IN GRAMS	WEIGHT IN OUNCES
Large Egg (out of shell)	1	50 grams	1¾ ounces
Flour (All-Purpose or Bread)	1 cup (250 ml)	140 grams	4½ ounces
Granulated Sugar	1 tablespoon (15 ml)	12.5 grams	½ ounce
Kosher Salt	1 teaspoon (5 ml)	6 grams	⅞ ounce
Unsalted Butter	1 tablespoon (15 ml)	15 grams	½ ounce
Water	1 cup (235 ml)	235 grams	8 ounces
Instant Yeast	1 teaspoon (5 ml)	4 grams	⅞ ounce

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## TIPS AND HINTS

### INGREDIENTS

The most important rule of making bread: Use exact measurements. This is the key to successful bread baking.

**NOTE:** Removing the kneading paddle is an optional step. See page 8 for more details.

For the most consistent results, use a digital scale to weigh ingredients for the recipes in this booklet, since even a tablespoon (8 g) of flour or water can change the final quality of the item. The recipes included with this bread maker have all ingredients listed by both weight and volume, but we recommend to always weigh ingredients. When measuring wet ingredients via volume, use only liquid measuring cups with clearly marked measurements on the side. Always measure on a flat surface and view the measuring cup at eye level to make sure the amount of liquid is exact.

If measuring dry ingredients by volume, always give a good stir of the dry ingredients before measuring. When ready to measure, fill a dry measuring cup with a spoon and then level off the top of the cup with the back of a knife or a spatula. Never use the cup to scoop the ingredients directly from container. Do not pack down, unless otherwise noted.

**Most recipes require all ingredients to be at room temperature, unless otherwise noted. Always use fresh, top quality ingredients.**

### MEASUREMENTS, CAPACITIES, AND SUBSTITUTIONS

In general, a 2-cup (500 ml) white flour (all purpose or bread) recipe will produce a loaf that is about 1 pound (454 g), a 3-cup (750 ml) flour recipe will produce a loaf that is about 1½ pounds (680 g), and a 4-cup (1 L) flour recipe will produce a loaf that is about 2 pounds (907 g). Some recipes will have slightly larger or smaller amounts of flour for each size, and with mix-ins, they may weigh more.

You should not use more than 4½ cups (1.125 ml) all-purpose/bread/whole wheat flour total in the bread machine.

If you are adapting a recipe, and your mathematical measurements become an odd amount, such as half an egg, whisk your egg well and then measure out half. A large egg is generally equal to about ¼ cup (60 ml).

Don't be tempted to omit ingredients, even when they're in amounts as small as ¼ teaspoon (0.5 ml). Baking is chemistry, and changing the formula by even this small amount can change the final product significantly.

### AUTOMATIC MIX-IN DISPENSER

The Automatic Mix-in Dispenser holds up to ¾ cup (175 ml) of your favourite mix-ins. We recommend that you roughly chop nuts, dried or fresh fruit (if larger than a dried cherry), and larger herbs. If using ingredients that are fresh (as in not dry in nature or touch), toss in flour or cornstarch to aid in the dispensing process. When preparing 2 pound (907 g) loaves, we recommend that you close the Automatic Mix-In Dispenser door after the mix-in tone has sounded, even if no mix-ins are being used.

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## **BREAD PAN CARE**

If preparing gluten-free, low carb, or cake/quick breads, lightly coat the bread pan and paddle with a flavourless oil, such as vegetable or grapeseed. Do not use canned nonstick cooking spray as it may reduce the effectiveness of the nonstick coating over time.

Scrape down the pan if ingredients are sticking to the sides.

## **KNEADING/MIXING PROCESS**

While the Cuisinart® Custom Convection Bread Maker provides a hands-off process, we recommend checking on the dough as it is going through the first kneading/mixing process. This first step of the kneading will make it clear if the dough needs additional water (it is not mixing in all of the dry ingredients fully), flour (it is very sticky, not really kneading well), or just needs to be scraped down (often the case with gluten free, low carb, and cake/quick breads). Add just 1 teaspoon (5 ml) at a time of either water or the appropriate flour if either of those issues is occurring. The mixing/kneading process will not be affected by opening the lid to check in on the dough.

When making traditional yeasted breads, it's good to press your finger into the dough a couple of times. If it feels too dense, add an additional teaspoon or two of water to the pan. If the dough sticks to your finger then add a teaspoon of flour. These steps early on will lead to a better loaf in the end!

Ambient temperature and humidity affect bread-maker baking, and these factors can be the reason for inconsistent results. On a humid day, you may need additional flour. Pay attention to the dough during the first kneading cycle and if sticky, add flour 1 teaspoon (5 ml) at a time. Alternately, if it is especially dry, you may need to add additional liquid.

## **SHAPING YEASTED DOUGH TO BE BAKED IN THE UNIT**

When preparing breads using any of the traditional yeasted bread programs, there is the option of removing the paddle before the final rise cycle and bake. This creates a more even rise and uniform loaf of bread. When the tone alerts to do so, remove the kneading paddle and reshape the dough into a neat loaf, being sure the top and sides of the bread are nice and smooth. We recommend always removing the bread paddle and shaping the dough when preparing 1-pound (454 g) yeasted loaves.

## **SLICING, SERVING, AND STORING BREAD**

Allow breads to cool for a minimum of 30 minutes before slicing and serving.

Store bread well wrapped at room temperature for up to 2 days.

For longer storage, wrap tightly and freeze.

## **HIGHER ALTITUDES**

Flour is drier at higher altitudes and will absorb more liquid, so use less flour in the recipe. Pay attention to the dough as it mixes and kneads. If it appears dry, add more of the same liquid used in the recipe.

Doughs prepared and baked at higher altitudes will tend to rise faster. Use about one-third less yeast to help counteract this phenomenon.

Adding less sugar (where applicable) also helps in producing the proper dough and bread.

Reduce sugar or sweetener by about one-fourth.

Start with one of these changes to determine the best results.

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## BREAD MAKER PANTRY

### STORING INGREDIENTS

Flours and other bread-making ingredients are prone to rancidity and should be stored properly. Buy them in smaller quantities and purchase as needed. Always mark the date the ingredient was opened on the bag or containers so you can keep track. Freezers can often impart off flavours, so be sure containers are well sealed.

#### **White Flours (all-purpose and bread):**

These should be stored in a dark, cool place for up to 1 year (but best to go by the use-by date on the bag). These can also be put in the freezer for a year as well, but be sure to wrap well so they do not pick up any flavours or odours from the freezer.

#### **Whole-Grain and Most Gluten-Free Flours:**

Store in a cool, dark place for up to 3 months, or in the freezer for up to 6 months.

#### **Nut Flours:**

These are very prone to spoiling, so store in the refrigerator for up to 3 months or in the freezer for up to 6 months.

#### **Starches and Gums:**

More stable than flours, these can be stored in a cool, dark place for at least a year.

#### **Yeast:**

Always store in the back of the freezer or refrigerator. Typically, well-stored instant yeast remains usable for up to 2 years. Check the expiration date prior to using.

### COMMON BREAD MAKING INGREDIENTS

#### **All-Purpose Flour:**

Can be bleached or unbleached (we prefer unbleached). For the bread machine, all-purpose flour is used for most yeast and cake quick breads.

#### **Bread Flour:**

An unbleached flour high in protein and gluten. This is best for artisan-style breads. This flour can be used as a substitute for all-purpose flour and will give the baked bread more volume.

#### **Eggs:**

Add taste, richness, and colour to breads. They act as emulsifiers and aid in keeping breads fresh and moist. They also work as a leavener and help with the volume of the bread. Do not use with Delay Start feature unless using powdered egg or powdered egg white and adding with flour. All recipes included use large eggs.

#### **Fats (assorted):**

Add flavour, nutrients, and texture to breads. May be added to just about any bread recipe where such flavours are appropriate.

#### **Nonfat Dry Milk:**

When loading ingredients, add powdered milk along with flour. Using dry milk instead of fresh milk enables you to use the Delay Start feature. Dry milk is also added to breads (often along with fresh milk/milk products) to produce a softer crumb.

#### **Salt:**

Salt is a necessary part of a yeast bread recipe. It not only adds or enhances flavour, but it controls the yeast and aids in the rising of the dough. We use non-iodized kosher salt in all of the recipes.

#### **Sweeteners:**

Granulated sugar, brown sugar, honey, molasses, maple syrup, golden syrup, and other sweeteners stimulate yeast growth and development.

#### **Vital Wheat Gluten:**

A very high-protein flour made from hard wheat and treated to remove most of the starch. For regular yeast bread baking, vital wheat gluten is used primarily as an additive to enhance doughs made with low-gluten flours, such as whole-wheat and other grains. When making Last Minute Loaf breads, vital wheat gluten can provide a better rise in a shorter rising time.

#### **Yeast:**

Our recipes call for instant yeast which can be found in most supermarkets and online markets. When preparing Last Minute Loaf breads, use rapid-rise yeast.

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## GLUTEN-FREE INGREDIENTS

If you thought regular baking was a science, gluten-free baking has its own rules! To make gluten-free bread, a variety of flours and ingredients is necessary to develop a stable and desirable bread that can be used for slicing, toasting, and making sandwiches. We developed recipes that have a good balance of protein, fat, and starch to create a delicious result.

All of the following ingredients can be found either in the baking or gluten-free section of your local grocery store or in your local natural food market. They can also be easily ordered online. There are several commercial brands of gluten-free all-purpose flour blends that can be used successfully.

### **Almond Flour:**

Almond flour adds a lot of protein to your bread. You can use either almond flour or almond meal, as long as it is finely ground.

### **Buckwheat Flour:**

Buckwheat is not actually wheat at all, despite what the name implies (it is a plant related to sorrel and rhubarb). Buckwheat flour has a high protein content and a pleasant nutty flavour. It needs to be combined with other flours to produce a baked item with good structure.

### **Cornstarch:**

Cornstarch is a way to add structure and stability to a gluten-free bread. Be sure not to go overboard, or your finished bread will have a very starchy and unpleasant flavour.

### **Flax Seeds (ground):**

When ground, flax seeds are even more nutritious and act as a binder to produce a stable structure in baked goods.

### **Garbanzo Bean (Chickpea) Flour:**

Milled from garbanzo beans (chickpeas) and high in protein, garbanzo bean flour imparts a rich and sweet flavour in baked goods. Some find it to be overpowering, so it is better to use this flour in savory breads.

### **Guar Gum:**

Similar to xanthan gum and used interchangeably, guar gum is another thickening agent that helps with the structure of the bread. It should be used sparingly because it imparts a starchier flavour to baked goods than other gums or thickeners do.

### **Gluten-Free All-Purpose Flour Blend:**

There are a number of these blends on the market now and they all work well. We have found in our testing that the ones with the higher percentage of rice flours tend to be the most neutral in flavour.

### **Nonfat Milk Powder:**

Nonfat milk powder adds structure to breads by acting as an emulsifier by linking gluten-free flours to fats. The milk proteins also increase browning.

### **Powdered Psyllium Husk:**

Full of fiber, powdered psyllium husk (or psyllium husk powder) works similarly to a gum. We have found it to be the best way to add structure and bind ingredients together in gluten-free recipes.

### **Oat Flour:**

Oat flour is very high in protein and is inexpensive to purchase prepared, or you can make your own (process rolled oats in a blender, food processor, or spice grinder until finely ground). This flour will add a slight nuttiness to baked breads. Be sure to use oat flour labeled gluten-free.

### **Potato Starch:**

Another starch option for gluten-free breads to contribute to the structure of the loaf. It is also a good tenderizer and is best used with doughs that are higher in moisture.

### **Brown Rice Flour:**

Milled from the whole rice kernel (still contains the bran), brown rice flour is high in fiber and has a nuttier flavour than white rice flour. You want to use a flour that is as finely ground as possible – it should have a smooth, sandy texture. This flour is high in protein (7.5%), so it is a good base for gluten-free baking.

### **White Rice Flour:**

Milled from polished white rice (where the bran and germ have been removed), white rice flour is versatile in gluten-free baking because it has a rather mild, undetectable flavour. It is a bit lower in protein than brown rice flour, closer to 5%, but it blends well with other flours.

### **Sweet White Rice Flour:**

A starchier version of white rice flour (not actually sweet), it is ground from glutinous rice and is a better binder than brown or white rice flours. Only a small amount is needed and is a great addition when making your own gluten-free flour blend.



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**Sorghum Flour:**

This is a flour that is high in protein and fiber and is a good substitution for oat flour. Look for “sweet” white sorghum flour when purchasing.

**Teff Flour:**

Very high in protein, it is a great addition to gluten-free breads. It has an earthy flavour, similar to whole-wheat flour.

**Tapioca Starch (Flour):**

This starch is a great binder for gluten-free breads and gives the finished breads good structure. Do not use too much of it, or the bread will be too elastic.

**Xanthan Gum:**

Similar to guar gum and used interchangeably, xanthan gum is a thickening agent and helps stabilize gluten-free breads. You only need a small amount to see the effects.

**Yeast:**

Crucial to most breads, yeast is what brings your bread to life. There are many types, and in most cases, we call for instant yeast.

## CLEANING AND CARE

**Caution:** Unplug machine before cleaning. Do not put the bread maker in water or in a dishwasher. Do not use scrubbing brushes or chemical cleansers, as these will damage the machine. Use only a mild, nonabrasive cleanser to clean the outside of the bread maker.

**Bread pan and kneading paddle:**

Pan and kneading paddle should be hand-washed with warm water and soap. Do not use metal utensils as they will damage the nonstick surface.

**Baking chamber:**

Remove all bread crumbs by wiping them away with a slightly damp cloth or clean pastry brush. DO NOT bend the heating element, which is located on the inside of the bread maker.

**Lid:**

Wipe inside of lid with sponge or damp cloth. Lid should not be immersed in water.

**Outer housing:**

Use only a mild, nonabrasive cleanser to clean the outside of the bread maker.

**Control panel:**

Wipe with a slightly damp cloth as necessary.

**Measuring Cup and Spoon:**

The measuring cup and measuring spoon should be hand-washed with warm water and soap.

**Automatic Mix-in Dispenser:**

The automatic mix-in dispenser compartment is removable and should be hand-washed with warm water and soap.

**Pan Hook:**

The pan hook should be hand-washed with warm water and soap.

**NOTE:** The Automatic Mix-in Dispenser Compartment and Bread Pan are not dishwasher safe and should be washed by hand.

## MAINTENANCE

Any other servicing should be performed by an authorized service representative.

Keep your bread maker clean at all times.

Don't worry if the colour of the exterior of the baking pan changes over time. The colour change is a result of steam and other moisture and does not affect the machine's performance.

If you have trouble removing the kneading paddle from the bread pan, put warm, soapy water in the bread pan and soak for 10 to 15 minutes; this will loosen the paddle.

## TROUBLESHOOTING

QUESTION	ANSWER
Why did my dough/bread not rise well?	There are a number of factors that could result in a short rise. Be sure that the yeast is fresh and that all ingredients are room temperature (75°F to 90°F [24°C to 32°C]). If the liquids are too warm or too cold, they will not activate the yeast properly. Be sure the ingredients are put into the baking pan in the correct order. Note that not all breads rise as much as others. Whole-wheat or whole-grain breads tend to be shorter than white breads. Also, breads with more sugar or sweeteners, and ones that are enriched with eggs, will be taller than regular white breads.
Why is my bread sunken/uneven on the top?	Humidity and room temperature can greatly affect the results of baked yeast breads. Keep the bread maker away from direct sunlight. If the humidity is especially high, add an additional teaspoon per cup of flour used in the recipe.
Why does my yeast bread have an underbaked/gummy texture?	The dough was too wet or possibly does not have enough white flour for gluten development. Add a bit more flour, 1 tablespoon (15 ml) per cup (250 ml), or reduce the amount of whole-wheat/grain flours in the recipe and substitute white flour.
Why does the interior of my yeast bread have excessive holes?	This happens if either the bread is too wet or if too much yeast was used. Double-check the recipe and, if necessary, make changes by either adding a small amount of flour or reducing the yeast slightly.
Why is my yeast bread heavy and dense?	This could be one of a few different issues. The mixture may be too dry as a result of not enough liquid or because lower fat substitutes were used. Another reason may be not using enough yeast. If this is occurring in whole-wheat/grain bread, you may need to use vital wheat gluten to help with the structure of the finished bread.
Why are the corners/edges of the bread full of extra flour/not evenly mixed?	Sometimes ingredients stick to the corners of the pan, most commonly in the Cake or Gluten Free programs (both have more batter-like consistencies than a dough). Check on the dough/batter during the first mixing/kneading cycle and pause to scrape down if necessary. Lightly coating the bread pan with a flavourless vegetable oil will help to prevent this from happening as well. We do not recommend the use of canned nonstick cooking sprays, which can cause damage to the coating of the baking pan and paddle over time.
How do I get the kneading paddle out of the loaf?	There are two options. In most programs you can remove the paddle after you hear the Remove Paddle signal (prior to the final rise). If this is not an option, or you were not present to remove it, wait until the bread is cooled and then, carefully take out the paddle (use caution because it may be hot).
Why is the unit smoking/producing a burning smell?	Most likely this is from ingredients that fell into the bottom of the bread machine or onto the heating element. If it is excessive, unplug the unit and once cool, clean the interior of the unit. Plug the unit back in and resume the program (the program will be stored in memory for a maximum of 15 minutes). In most cases, the smoke/odour will be minimal and it will dissipate.

QUESTION	ANSWER
What do the error codes mean?	<p><b>The display shows “HHH” (accompanied by beeps):</b> The unit’s internal temperature is too high. This usually occurs when trying to make two successive loaves. Open the lid and allow the unit to cool 10–20 minutes. <b>The display shows “LLL” (accompanied by beeps):</b> The unit’s internal temperature is too low to bake bread. Stop the beeps by pressing the START/STOP/PAUSE button. <b>The display shows “EEO”, “EEI” or “EEZ” (accompanied by beeps):</b> Unplug the unit and contact your nearby service center.</p>
Why did my mix-ins not get dispensed?	The automatic mix-in dispenser is not programmed for every Menu option. Refer to Programs and Timing (page 11) for more information on which programs include mix-ins.
Why does my unit not start when I press START/STOP/PAUSE?	Before being able to start the unit, you must confirm your selected settings by pressing the CONFIRM button. The indicator light on the START/STOP/PAUSE button will be flashing, indicating you can start the program by pressing the START/STOP/PAUSE button. If the indicator light is not flashing, you will not be able to press the START/STOP/PAUSE button.

Scan QR code for recipes or visit:

<https://www.cuisinart.ca/CBK210-recipes.html?lang=en>



# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:**

1-800-472-7606

**Address:**

Cuisinart Canada  
100 Conair Parkway  
Woodbridge, ON L4H 0L2

**Email:**

[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**

CBK-210C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* The date code format we are using on unit is WWYY, representing week, and year.  
eg.2423 = manufactured in 24th week of the year 2023).

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606.

For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca).

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