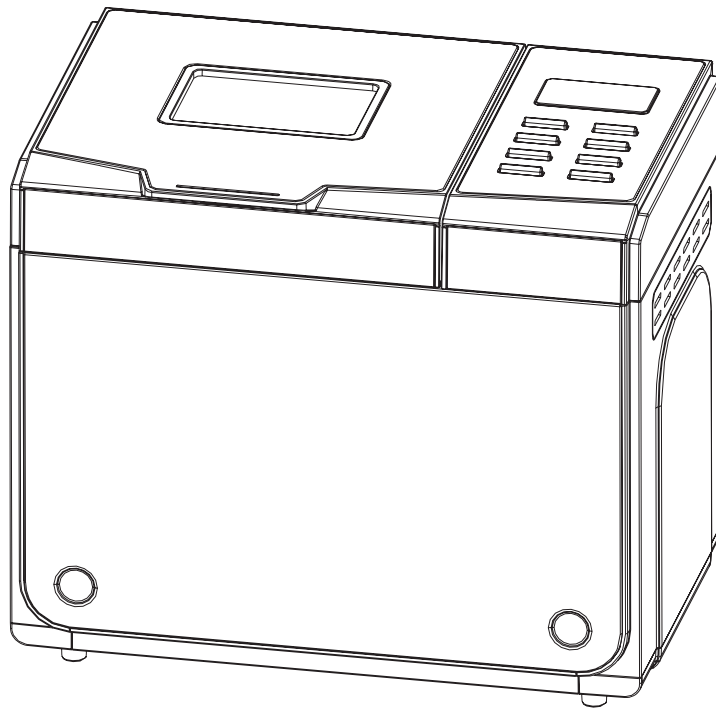


GLEN

Live Better !

USER'S GUIDE AUTOMATIC BREAD MAKER GL 3034



12 settings for different kinds of bread

Choice of 3 crust settings

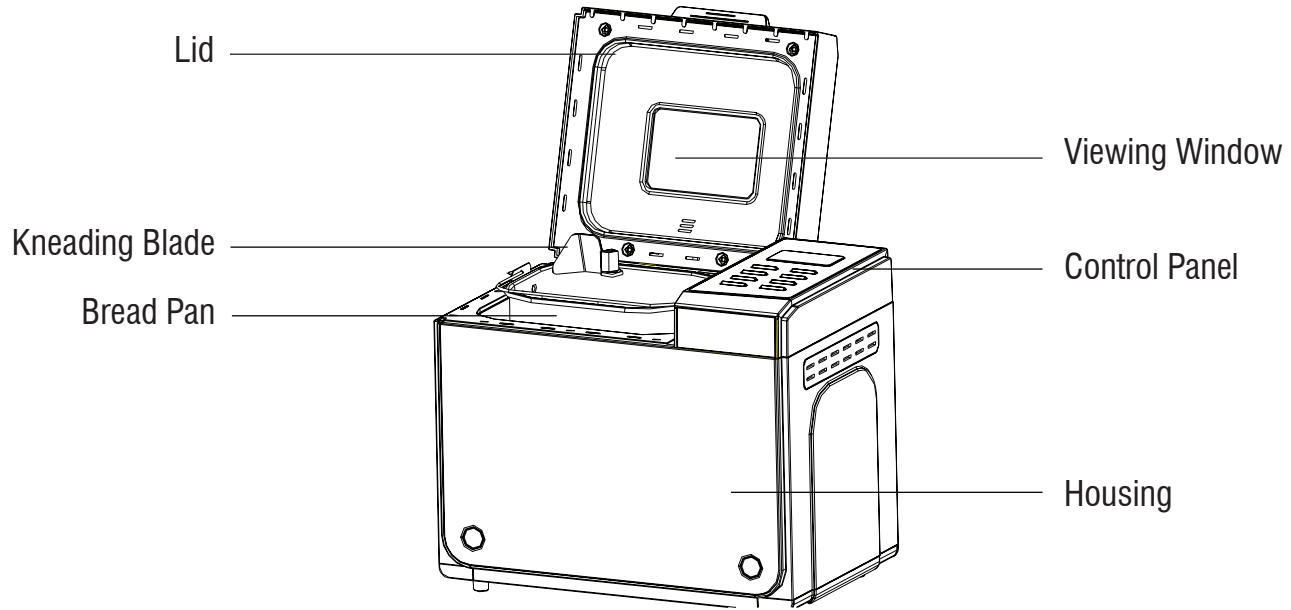
1 Hour keep warm function

Memory function to help in power failure

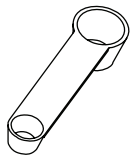
Detachable baking pan



Identifying Your Bread Maker



Measuring Cup



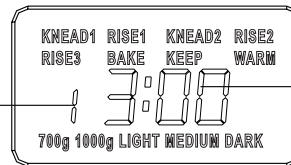
Measuring Spoon



Hook

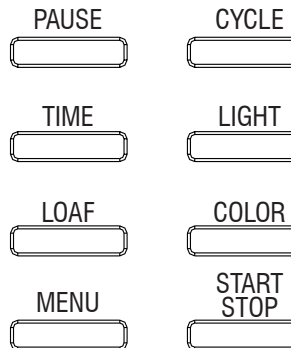
CONTROL PANEL

- | | |
|----------------|---------------|
| 1. BASIC | 7. JAM |
| 2. WHOLE WHEAT | 8. DOUGH |
| 3. FRENCH | 9. ULTRA FAST |
| 4. QUICK | 10. BAKE |
| 5. SWEET | 11. DESERT |
| 6. CAKE | 12. HOME MADE |



This indicates the program you have chosen

The operation time for each program



USING YOUR BREAD MAKER

As soon as the bread maker is switched ON, a beep will be heard and "1 3:00" appears in the display. But the two dots between the "3" and "00" don't flash constantly. The "1" is the default program. 1000g and MEDIUM will appear on LCD. They are the default setting.

Menu

It is used to select different programs. Each time it is pressed (accompanied by a short beep) the selected program change.

Programs:

1. **Basic:** kneading, rise and baking normal bread. You may also add ingredients to increase flavor.
2. **Whole Wheat:** kneading, rise and baking of whole wheat bread. It is not advised to use the delay function as this can produce poor results.
3. **French:** kneading, rise and baking with a longer rise time. The bread baked in this menu will have a crisper crust and loose texture.
4. **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.
5. **Sweet:** kneading, rise and baking sweet bread. You may also add ingredients to add flavor.
6. **Cake:** kneading, rise and baking, but rise with soda or baking powder.
7. **Jam:** boiling jams and marmalades. Fruit or vegetables must be chopped before putting it into the bread pan.
8. **Dough:** kneading and rise, but without baking. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.
9. **Ultra Fast:** kneading, rise and baking loaf in a short time, bread with a dense texture.
10. **Bake:** only baking, no kneading and rise. Also used for increasing the baking time on selected settings.
11. **Dessert:** kneading, rise and baking dessert.
12. **Home Made:** Can be self-programmed by customer, to reset kneading, rise, baking & keep warm.

Under the menu of Home Made:

- Press **CYCLE** button once, **KNEAD1** will appear on **LCD**, then press **TIME** button to adjust the minutes, and press **CYCLE** to confirm the time for this step;
- Press **CYCLE** to enter the next step, **RISE1** will appear on **LCD**, then press **TIME** button to adjust the inutes, the number will increase rapidly if **TIME** button is holding. Further press **CYCLE** to confirm.
- In this way set the remaining steps. Upon finishing setting for all steps, press Start/stop button to exit the setting.
- Press **START/STOP** button further to activate the operation.

The time range of each program:

- KNEAD1: 6-14 minutes
- KNEAD2: 5-20 minutes
- RISE3: 0-120 minutes
- KEEP WARM: 0-60 minutes
- RISE1: 20-60 minutes
- RISE2: 5-120 minutes
- BAKE: 0-80 minutes

Start/Stop

To start a program, press the "**START/STOP**" button for approx. 1.5 seconds. A short beep will be heard and the two dots in the time display begin to flash and the program starts. Any other button is inactivated except the **START/STOP**, **LIGHT**, and **PAUSE** buttons after a program has begun.

To stop the program, press the "**START/STOP**" button for approx. 1.5 seconds, then a beep will be heard, it means that the program has been switched off.

Color

With the button you can select **LIGHT**, **MEDIUM** or **DARK** color for the crust.

Loaf

Press this button to select the size of the bread. Please note the total operation time may vary with the different loaf size.

Time

If you want that the appliance should not start working immediately, you can use the button to set the delay time.

The step of set delay function is as follows:

- Select your menu, color, loaf size.
- Set the delay time by pressing **TIME** button. The delay time should include the operation time of chose menu. Suppose it is 8:30 pm now and you want the bread to be ready to serve at 7:00 am of next day, so the delay time should be 10 hours and 30 minutes. Press **TIME** button continuously until 10:30 appear on the display. The increment of each press is 10 minutes.
- Press the **STOP/START** button to activate this delay program. You can see the dot flashed and **LCD** will count down to show the remaining time.

Please note the maximum delay time is 13 hours. And do not use any perishable ingredients such as eggs, fresh milk, fruits, onions in the delayed menu.

Pause

After procedure starts up, you can press **PAUSE** button to interrupt at any time, the operation will be paused but the setting will be memorized, the outstanding time will be flashed on the **LCD**. Press **PAUSE** button again, the program will continue.

Light

Press the button once, the lighting lamp will be illuminated to expediently view the operation. Within 1minutes, if you press the button again, the lighting lamp will be extinguished. After 1 minute, don't need press the button, the lamp will be extinguished automatically.

KEEP WARM

Bread can be automatically kept warm for 1 hour after baking. During keeping warm, if you would like to take the bread out, switch the program off by pressing the **START/STOP** button.

MEMORY

If the power supply has been interrupted during the course of making bread, the process of making bread will be continued automatically within 10 minutes, even without pressing "START/STOP" button. If the interruption time exceeds 10 minutes, the memory cannot be kept, you must discard the ingredients in the bread pan and add the ingredients into bread pan again, and the bread maker must be restarted. But if the dough has not entered the rising phase when the power supply breaks off, you can press the "START/STOP" directly to continue the program from the beginning.

ENVIRONMENT

The machine may work well in a wide range of temperature, but there may be difference in loaf size between a very warm room and a very cold room. We suggest that the room temperature should be within temperature of 15 to 34.

WARNING DISPLAY

- If the display shows "H HH" after you have pressed START/STOP button, the temperature inside is still too high. Then the program has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.
- If the display shows "E E0" or "E E1"after you have pressed START/STOP button, the temperature sensor is malfunction please check the sensor carefully by Authorized expert.

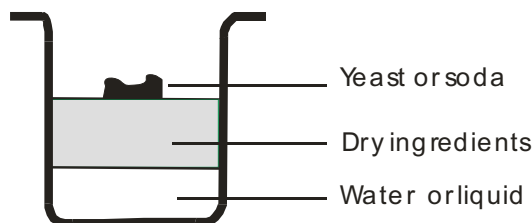
BEFORE THE FIRST USE

The appliance may emit a little smoke and a characteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

- Please check whether all parts and accessories are complete and free of damage.
- Clean all the parts according to the section "CLEANING AND MAINTENANCE".
- Set the bread maker on BAKE mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
- Dry all parts thoroughly and assemble them, the appliance is ready for using.

HOW TO MAKE BREAD

- Place the bread pan in position, then turning it in clockwise until they click in correct position. Fix the kneading blade onto the drive shaft. It is recommended to fill hole with heat-resisting margarine prior to place the kneading blade to avoid the dough sticking the kneading blade, also this would make the kneading blade be removed from bread easily.
- Place ingredients into the bread pan. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.



- Make a small indentation on the top of flour with finger, add yeast into the indentation, make sure it does not come into contact with the liquid or salt.
- Close the lid gently and plug the power cord into a wall outlet.
- Press the Menu button until your desired program is selected.
- Press the **COLOR** button to select the desired crust color.
- Press the **LOAF** button to select the desired size. (700g or 1000g)
- Set the delay time by pressing Time button. This step may be skipped if you want the bread maker to start working immediately.
- Press the START/STOP button for approx. 1.5 seconds to start working.
- For the program of BASIC, WHOLE WHEAT, FRENCH, QUICK, SWEET, CAKE, ULTRA-FAST and HOME-MADE beeps sound will be heard during operation.

This is to prompt you to add ingredients. Open the Lid and put in some ingredients. It is possible that steam will escape through the vent in the lid during baking. This is normal.

- Once the process has been completed, 10 beeps will be heard. You can press START/STOP button for approx. 1.5 seconds to stop the process and take out the bread. Open the Lid and while using oven mitts, turn the bread pan in anti-clockwise and take out the bread pan.
- Let the bread pan cool down before removing the bread. Then use non-stick spatula to gently loosen the sides of the bread from the pan.
- Turn bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until bread falls out.
- Let the bread cool for about 20 minutes before slicing. It is recommended to slice the bread with electric cutter or dentate cutter and not with fruit knife or kitchen knife, otherwise the bread may be subject to deformation.

- If you are out of the room or have not pressed START/STOP button at the end of operation, the bread will be kept warm automatically for 1 hour, when keep warm is finished, 1 beep will be heard.
- When not in use or complete operation, unplug the power cord.

Note: Before slicing the loaf, use the hook to remove out the Kneading blade hidden on the bottom of loaf. The loaf is hot, never use the hand to remove the kneading blade.

Note: If bread has not been completely eaten up, advise you to store the remained bread in sealed plastic bag or vessel. Bread can be stored for about three days during room temperature, if you need more days storage, pack it with sealed plastic bag or vessel and then place it in the refrigerator, storage time is at most ten days. As bread made by ourselves does not add preservative, generally storage time is no longer than that for bread in market.

Caution: the Bread pan and bread may be very hot! Always handle with care.

SPECIAL INTRODUCTION

For Quick program

- With Quick program, the bread maker can finish making a loaf within shorter period with baking powder or soda in place of yeast. To obtain perfect quick bread, it is suggested that all liquid ingredients shall be placed at the bottom of the bread pan and dry ingredients on the top, but during the initial kneading, some dry ingredients may collect in the corners of the pan, so in order to avoid flour clumps, you may use a rubber spatula to help to knead dough.

For Ultra fast program

- With ultra fast program, the bread maker can finish making a loaf within shortest period, so the loaf may be a little denser in texture. For Ultra fast bread, water temperature is very critical for fermentation performance, if water temperature is too low, the loaf will not rise to the expected size; if water temperature is too high, yeast is likely to lose activity so as to affect fermentation performance. Please note water temperature should be controlled in the range of 48 - 50°C, so before making Ultra fast bread, you must use a thermometer to measure water temperature.

CLEANING AND MAINTENANCE

Disconnect the machine from the power outlet and let it cool down before cleaning.

- Bread pan: remove the bread pan by turning it in anti-clockwise, then pulling the handle to remove it, wipe inside and outside of pan with a damp clothes, do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely before installing.

Note: Insert the bread pan and turning it in clockwise until it fixed in correct position. If it cannot be inserted, adjust the pan lightly to make it is on the correct position then press it down.

- Kneading blade: If the kneading blade is difficult to remove from the bread, use the hook. Also wipe the blade carefully with a cotton damp cloth. Both the bread pan and kneading blade are dishwashing safe components.
- Housing: gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner for cleaning, as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.

Note: It is suggested not disassembling the lid for cleaning.

- Before the bread maker is packed for storage, ensure that it has completely cooled down, clean and dry, and the lid is closed.

INTRODUCTION OF BREAD INGREDIENTS

Bread flour

- Bread flour is a kind of high-gluten flour, also called as high-protein flour containing high protein, which has good flexibility and can prevent loaf from being sunken during rising. As typically the content of its gluten is higher than that in plain flour, it can be used for making loaf having large size and good inner fiber texture. Bread flour is the most important ingredient to make loaf.

Plain flour

- Plain flour is a blend of refined soft and hard wheat, and especially applicable to make quick bread or cake.

Whole wheat flour

- Whole wheat flour, which is ground from whole wheat, contains bran and wheat germ. It is heavier and richer in nutrition than plain flour. Usually the bread made of whole wheat flour is smaller in size, so in many recipes the whole wheat flour and bread flour are combined in order to achieve best result.

Black wheat flour

- Black wheat flour, also named as “rough flour”, is a kind of high fiber flour similar to whole wheat flour. To obtain the larger size of bread during rise, it shall be used in combination with high proportion of bread flour.

Cake powder

- Cake powder, which is ground from soft wheat or low-protein wheat, is specially used for making cake.

Corn flour and oatmeal flour

- Corn flour and oat flour are ground from corn and oatmeal respectively, both of which are the additive ingredients of making rough bread in order to enhance the flavor and texture.

Sugar

- Sugar is very important for crust color and flavor of bread. It also helps to ferment bread as nutriment. Usually white sugar is used in most cases. Brown sugar, powder sugar or cotton sugar may be used for special purpose.

Yeast

- The purpose of yeast is to ferment dough by producing carbon dioxide which can expand bread and then soften inner fiber texture, however, fast breeding of yeast needs carbohydrate in sugar and flour as nutriment. Usually there are three types of yeast: fresh yeast, active dry yeast and instant yeast, wherein instant yeast is used more frequently, traditional active dry yeast may be used to obtain better fermentation effect, but instant yeast operates faster than active dry yeast. Conversion relation between instant yeast and active dry yeast is as follows:

1 tsp. active dry yeast = 3/4 tsp. instant yeast

1.5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1.5 tsp. instant yeast

Moreover, yeast shall be stored in refrigerator as it may be killed at high temperature, before using, ensure the yeast is fresh by checking the expiry date of yeast. Store it back to the refrigerator as soon as possible after each use. Usually bread or dough, which fails to rise, is due to stale yeast being used.

The ways described below will check whether your yeast is fresh and active or not.

- Pour 1/2 cup warm water (45-50°C) into a measuring cup
- Add 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- Put the measuring cup in a warm place for about 10 min. Do not stir the water.
- The froth generated by yeast shall come up to 1-cup mark, otherwise the yeast may be stale or inactive.

Salt

- Salt is necessary to improve bread flavor and crust color. But too much salt can also restrain yeast from rising. Never use too much salt in a recipe. But too little lets the dough rise so fast it may fall before baking is complete. It also keeps bread from getting stale too quickly.

Egg

- Eggs add richness and a soft texture to bread dough and cake.

Grease, butter and vegetable oil

- Grease is helpful to make bread softer and prolong storage life. Butter should be chopped to small particles prior to use so that it can be stirred evenly.

Baking powder

- Baking powder is a raising agent mainly used in making the Ultra Fast bread and cake. It does not require fermentation time before baking as the chemical reaction works during baking process.

Soda

- The same as above, it can also be used in combination with baking powder.

Water and other liquids

- Water is indispensable ingredient for making bread. Generally, water temperature between 20°C and 25°C is ideal. But for making Ultra Fast bread, the water temperature should be within 45-50°C in order to enhance fermentation rate. The water may also be replaced by fresh milk, or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes call for juices (such as apple juice, orange juice, lemon juice and etc.) in order to add bread flavor.

INGREDIENT MEASUREMENT

One most important step for making good bread is to measure ingredients accurately. It is strongly suggested using measuring cup or measuring spoon to obtain accurate measurement, otherwise the bread will be largely influenced.

Liquid ingredient measurement

- Water, fresh milk or similar liquids should be measured with measuring cup. When reading amount, the measuring cup shall be placed on a horizontal flat surface and keep your eyes level, the liquid level line must be aligned with the mark of measurement. Before measuring oil or other ingredients, clean the measuring cup thoroughly.

Dry ingredient measurement

- Dry ingredient should be kept in natural loose condition and measured with measuring spoon or cup, dry measuring shall be done by gently spooning ingredients into measuring cup, once filled, level off with knife to ensure accurate measurement.

Add-ingredient sequence

- Usually ingredients shall be added according to the following sequence: liquid ingredients, eggs, salt and milk powder etc. When adding flour, it shall not be contacted by liquids completely and the yeast shall be placed on the dry flour. Pay special attention that yeast must not contact with salt. If the machine is provided with auto add-ingredient function, fruit ingredients shall be added only after beep sound is heard to prompt you. In addition, when you use "long-time" delay function, never add the perishable ingredients such as eggs or fruit ingredients.

IMPORTANT SAFEGUARDS:

Before using the electrical appliance, the following basic precautions should always be followed:

- Read all instructions
- Before use, check that the voltage of wall outlet corresponds to the one shown on the rating plate.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair, electrical or mechanical adjustment.
- Do not press hot surfaces. Use handles or knobs. As the handle is close to metallic decorative sheets, it is recommended to open the lid with gloves or away from the metallic decorative sheets or when cooling down in order to avoid a risk of scald.
- To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.

- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not let cord hang over edge of table or hot surface.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not press any moving or spinning parts of the machine when baking..
- Never switch on the appliance without properly placed bread pan filled with ingredients.
- Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
- Metal foils or other materials must not be inserted into the appliance as this can give rise to the risk of a fire or short circuit.
- Never cover the appliance with a towel or any other material, heat and steam must be able to escape freely. A fire can be caused if it is covered by, or comes into contact with combustible material.
- Always attach plug to appliance first, then plug cord into the wall outlet. to disconnect, turn any control to OFF, then remove plug from wall outlet.
- Do not operate the appliance for other than its intended use.
- Do not use outdoors.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.
- SAVE THESE INSTRUCTIONS

Specifications

Input Voltage : 230 V AC / 50 Hz
Power Consumption : 615 W
Capacity : 700 G - 1000 G

Packing List

Basic Unit, Measuring Cup, Measuring Spoon, Hook,
 User's Guide

TROUBLE SHOOTING GUIDE

No.	Problem	Cause	Solution
1	Smoke from ventilation hole when baking	Some ingredients adhere to the heat element or nearby, for the first use, oil remained on the surface of heat element	Unplug the bread maker and clean the heat element, but be careful not to burn you, during the first use, dry operating and open the lid.
2	Bread bottom crust is too thick	Keep bread warm and leave bread in the bread pan for a long time so that water is losing too much	Take bread out soon without keeping it warm
3	It is very difficult to take bread out	Kneader adheres tightly to the shaft in bread pan	After taking bread out, put hot water into bread pan and immerge kneader for 10 minutes, then take it out and clean.
4	Stir ingredients not evenly and bake badly	1.selected program menu is improper	Select the proper program menu
		2.after operating, open cover several times and bread is dry, no brown crust color	Don't open cover at the last rise
		3.Stir resistance is too large so that kneader almost can't rotate and stir adequately	Check kneader hole, then take bread pan out and operate without load, if not normal, contact with the authorized service facility.
5	Display "H:HH" after pressing "start/stop" button	The temperature in bread maker is too high to make bread.	Press " start/stop " button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down
6	Hear the motor noises but dough isn't stirred	Bread pan is fixed improperly or dough is too large to be stirred	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients is weighed accurately
7	Bread size is so large as to push cover	Yeast is too much or flour is excessive or water is too much or environment temperature is too high	Check the above factors, reduce properly the amount according to the true reasons
8	Bread size is too small or bread has no rise	No yeast or the amount of yeast is not enough, moreover, yeast may have a poor activity as water temperature is too high or yeast is mixed together with salt, or the environment temperature is lower.	Check the amount and performance of yeast, increase the environment temperature properly.
9	Dough is so large to overflow bread pan	The amount of liquids is so much as to make dough soft and yeast is also excessive.	Reduce the amount of liquids and improve dough rigidity
10	Bread collapses in the middle parts when baking dough	1.used flour is not strong powder and can't make dough rise	Use bread flour or strong powder.
		2.yeast rate is too rapid or yeast temperature is too high	Yeast is used under room temperature
		2.Excessive water makes dough too wet and soft.	According to the ability of absorbing water, adjust water on recipe
11	Bread weight is very large and organization construct is too dense	1.too much flour or short of water	Reduce flour or increase water
		2.too many fruit ingredients or too much whole wheat flour	Reduce the amount of corresponding ingredients and increase yeast
12	Middle parts are hollow after cutting bread	1. Excessive water or yeast or no salt	Reduce properly water or yeast and check salt
		2.water temperature is too high	Check water temperature
13	Bread surface is adhered to dry powder	1.there is strong glutinosity ingredients in bread such as butter and bananas etc.	Do not add strong glutinosity ingredients into bread.
		2.stir not adequately for short of water	Check water and mechanical construct of bread maker
14	Crust is too thick and baking color is too dark when making cakes or food with excessive sugar	Different recipes or ingredients have great effect on making bread, baking color will become very dark because of much sugar	If baking color is too dark for the recipe with excessive sugar, press start/stop to interrupt the program ahead 5-10min of intended finishing time. Before removing out the bread you should keep the bread or cake in bread pan for about 20 minutes with cover closed

RECIPES

The following recipes are only for reference, you may adjust them depending on ingredients, own taste and experiments.

Basic Bread:

Material	Quantity
Water	2/3 cup
Bread Flour	2 cups
Sugar	1-1/2 tablespoons
Salt	1/2 teaspoon
Butter	1 tablespoon
Active Dry Yeast	1 teaspoon

Whole Wheat Bread:

Material	Quantity
Water	3/4 cup
Whole Wheat Flour	1-1/4 cups
Flour	1 cup
Sugar	2 tablespoons
Dry Milk	1 tablespoons
Salt	1/2 teaspoons
Butter	1 tablespoons
Active Dry Yeast	1 teaspoons

Garlic French Bread:

Material	Quantity
Water	7/8 cup
Bread Flour	2 cups
All Purpose Flour	1/3 cup
Sugar	1/2 tablespoons
Salt	1 teaspoons
Active Dry Yeast	1 teaspoons
When beep sound add:	
Garlic Powder	up to 1 teaspoons

Honey Bread:

Material	Quantity
Water	7/8 cup
Bread Flour	2-1/3 cups
Honey	2-1/2 tablespoons
Dry Milk	1-1/2 tablespoons
Salt	1 teaspoons
Butter	1 tablespoons
Rapid Rice Yeast	1-1/2 teaspoons

Dough:

Material	700g	1000g
Water	270 ml	350 ml
Oil	2 tablespoons	3 tablespoons
Salt	1 teaspoon	2 teaspoon
Refined Flour	3 cups	4 1/3 cups
Sugar	2 1/2 tablespoon	2 1/2 tablespoon
Yeast	3/4 teaspoons	1 teaspoons

Ultra Fast Bread:

Material	700g	1000g
Water (48°C)	270 ml	350 ml
Oil	2 tablespoons	3 tablespoons
Salt	1	1 1/2
Refined Flour	3 cups	4 1/3 cups
Sugar	3 tablespoon	4 tablespoon
Yeast	2 teaspoons	3 teaspoons

Cake:

Material	Quantity
Large Eggs, beaten lightly	2
Milk	1/4 cup
All Purpose Flour	1 cup
Baking Powder	1-1/2 teaspoons
Butter, melted	1/4 cup
Sugar	2/3 cup
Unsweetened Cocoa	4 tablespoons
Vanilla Extract	1 teaspoons
When beep sound add:	
Chocolate Chips	1/4 cup

Strawberry Jam:

Material	Quantity
Strawberries, crushed	Net 300g
Sugar	2/3 cup
Lemon Juice	1 tablespoons

Blueberry Jam:

Material	Quantity
Blueberries, crushed	Net 300g
Sugar	2/3 cup
Lemon Juice	1 tablespoons
If using frozen blueberries, allow it to defrost at room temperature.	

Apple Jam:

Material	Quantity
Apples(see preparation below)	Net 300g
Sugar	2/3 cup
Lemon Juice	1 tablespoons
Preparation	
Peel the apple and take out the core, then grate.	

Raisin Bread:

Material	Quantity
Water	2/3 cup
Bread Flour	2 cups
Sugar	1-1/2 tablespoons
Dry Milk	1-1/2 tablespoons
Salt	1/2 teaspoons
Butter	1 tablespoons
Cinnamon	1/2 teaspoons
Active Dry Yeast	1 teaspoons
When beep sound add:	
Raisins	1/4 cup

Dessert:

Material	Quantity
Slightly Beaten Eggs	3 pcs
Milk	1 3/4 cups
Cooked Rice	1 1/2 cups
Sugar	1/2 cup
Raisins (Optional)	1/2 cup
Vanilla	1 Tsp
Cinnamon	1 Tsp

Warranty

GLEN APPLIANCES PVT. LTD. warrants to get the Oven Toaster Griller or any part thereof repaired free of charge for a period of one year from the date of purchase, should any defect develop due to faulty or defective workmanship or material.

Terms to Warranty

- The Bill/Cash Memo should be presented.
- No repair work should be carried out by any unauthorised person.
- The Oven Toaster Griller should be used as per the directions given in the user's guide. Any defects caused by improper or reckless use are not covered under warranty.
- No modification/alteration of any nature is made in the Oven Toaster Griller.
- The company accepts no responsibility for any consequential losses arising out of misuse or negligence on the part of the user.

PRODUCT : BREAD MAKER GL 3034

SERIAL NO. _____

DATE OF PURCHASE _____

NAME OF OWNER _____

ADDRESS _____

BILL NO. _____ DATE _____

+2 Years Extended Warranty

Here comes another Glen advantage !

Now you can register yourself for a free +2 Years Extended Warranty on the appliance you just purchased to get that enhanced peace of mind.

To avail this offer :

- Log on to www.glenindia.com and click on the +2 Years Extended Warranty icon.
- An application form will pop up.
- Please fill the details, the product name, the model number, the serial number, date of purchase, Invoice number, dealer name and your personal details.
- Please ensure that all details filled are correct and match with the Invoice and the product purchased.
- Press submit. A confirmation e-mail will be sent on your e-mail ID. Keep a print of the confirmation safely along with the original Invoice to use the +2 Years Extended Warranty anytime in future.

Note : The +2 Years Extended Warranty offer is absolutely free. The offer is available only for 90 days from the date of purchase of the appliance. In case the same is not availed it lapses automatically.

As the offer is free of cost the company is not obliged to refund or return any claims in lieu for the same.

DEALER'S STAMP & SIGNATURE

GLEN APPLIANCES PVT. LTD.

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