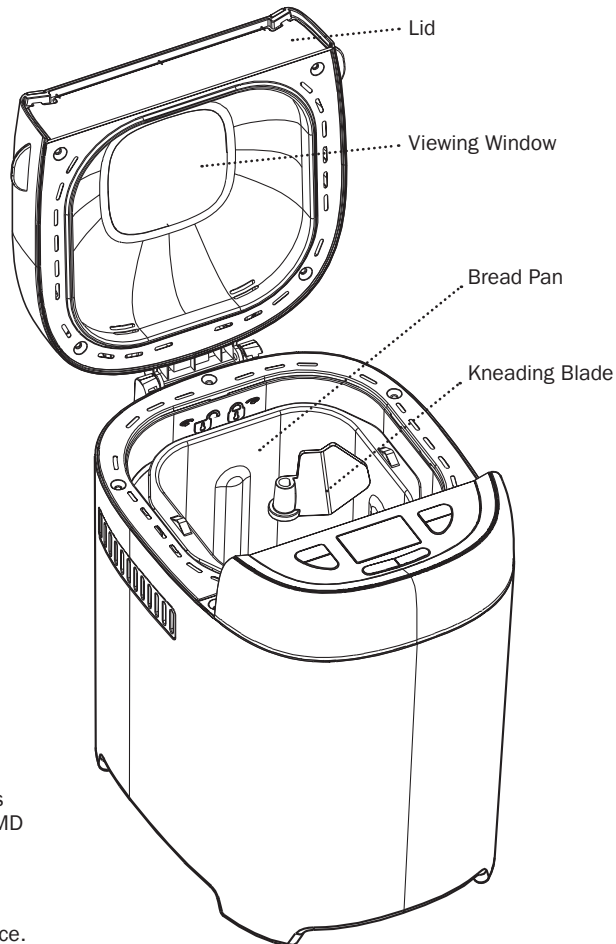


Electric Bread Maker

Information for use



What's Included

- Bread Pan
- Measuring Spoon
- Kneading Blade
- Measuring Cup
- Hook

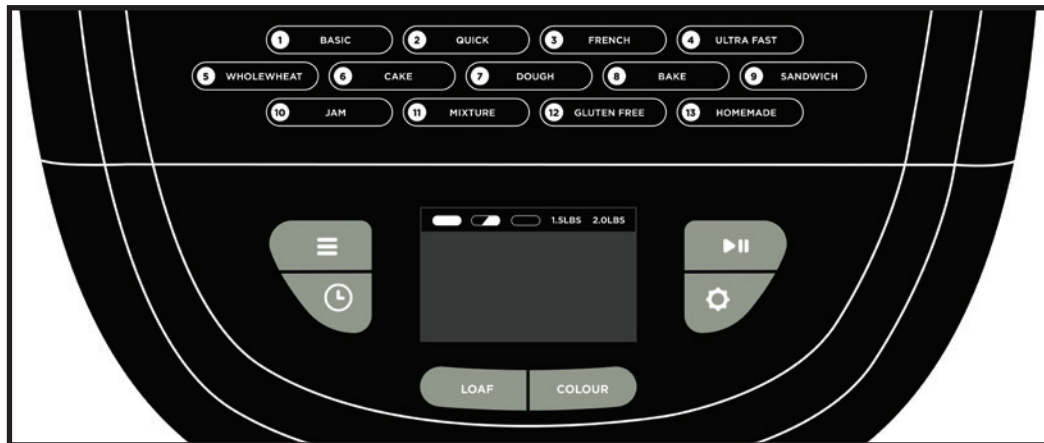
Thank you for purchasing this Electric Bread Maker from DMD Collective.

Please read through ALL the information in this document and keep it for future reference.

Health and Safety Guidelines

- Always unplug the unit when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Check the power cord and plug regularly for any damage. The cord or plug will need to be replaced if it is damaged.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorized service agent.
- To reduce the risk of electric shock, do not immerse or expose the assembly, plug, or power cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner or a heated oven. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose.
- Do NOT carry the unit by the power cord.
- Do not leave this appliance unattended during use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this machine.
- We do not recommend using extension cords with this product.
- Do not touch any moving or spinning parts of the machine when baking.
- Do not strike or tap the bread pan forcefully to release the bread, especially on the top or edge. Doing so can potentially damage the pan, such as causing dents, cracks, or warping.
- Metal foils or other materials must not be inserted into the bread maker.
- Never cover the bread maker with a towel or any other material.
- Always use the appliance on a secure, dry level surface.
- Do not operate the unit without the bread pan placed in the chamber to avoid damaging the appliance.
- The machine will work well in a wide range of temperatures, but there could be a difference in loaf size between a very warm room and a very cold room. We suggest the room temperature should be between 15°C and 34°C.

Control Panel



MENU

Use the Menu button to set different programs:

1. **BASIC:** Kneading, rising and baking normal bread. You may also add ingredients to add flavor.
2. **QUICK:** Kneading, rising and baking loaf with baking soda or baking powder. Bread baked on this setting is usually smaller with a dense texture.
3. **FRENCH:** Kneading, rising and baking with a longer rise time. The bread baked in this menu usually will have a crisper crust and light texture.
4. **ULTRA FAST:** Kneading, rising and baking loaf in a shortest time. Usually the bread made is smaller and rougher than that made with the QUICK program.
5. **WHOLEWHEAT:** Kneading, rising and baking of whole wheat bread. This setting has longer preheating time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results.
6. **CAKE:** Kneading, rising and baking. Rise with soda or baking powder.
7. **DOUGH:** Kneading and rising, but without baking. Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.
8. **BAKE:** Only baking, no kneading and rising. Also used to increase the baking time on selected settings.
9. **SANDWICH:** Kneading, rise and baking sandwich. For baking light texture bread with a thinner crust.
10. **JAM:** Boiling jams and marmalades, mash up fruit or vegetables before putting them in bread pan.
11. **MIXTURE:** Kneading dough.
12. **GLUTEN FREE:** The ingredients to create gluten-free breads are unique. While they are “yeast breads,” the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise, and due to the high moisture content, baking time is increased.
13. **HOMEMADE:** A more advanced program for the experienced baker, that lets you self-program the individual stages of kneading, rising, baking & keeping warm.

COLOUR

There are three colours: LIGHT, MEDIUM or DARK for the crust. Press the “COLOUR” button to select your desired colour. This function is unavailable in the Dough, Bake, Jam and Mixture programs.

LOAF

Press to select your loaf size: 1.5lbs or 2lbs. The operation time may vary with the different loaf size. This function is unavailable in the Quick, Ultra Fast, Cake, Dough, Bake, Sandwich, Jam, Mixture and Homemade programs.



START/STOP/PAUSE

To start a program, press for approximately one second. A small beep is heard, and the two dots on the time display begin to flash, signalling the start of the program.

To stop the program, touch the "START/STOP" button for around 2 seconds until a beep confirms that the program has been turned off.

To pause the program, simply press the "START/STOP" button once. The process will be paused, but the setting will be remembered (for 10 minutes), and the working time displayed on the LCD. Touch the "START/STOP" button again, and the program will continue.

MEMORY

Even if you don't press the "START/STOP" button, the operation will automatically resume within 10 minutes if the power supply cuts off while producing bread. If the break time surpasses 10 minutes, the bread maker cannot save the memory and requires a restart. However, if the dough has not progressed beyond the kneading phase when the power supply fails, immediately press the "START/STOP" button to restart the program from the start.



TIME/DELAY

To delay the cooking time, follow these steps:

1. Select Your Settings: Choose your desired program, crust colour, and loaf size.
2. Set the Delay Time: Press the "TIME" button to set the delay time.

Important: The delay time includes the baking time. For example, if your program takes 3 hours, and you want the bread ready in 10 hours, set the delay time to 7 hours.

- You can increase or decrease the delay time in 10-minute increments.
- The maximum delay time is 13 hours.
- To reset the delay time to the default, press "TIME" again.

Example:

- It's 8:30 PM, and you want fresh bread at 7:00 AM.
- Set your desired program, crust colour, and loaf size.
- Press "TIME" repeatedly until 10:30 appears on the display.
- Press "START/STOP" to activate the delay.
- The display will show the remaining time, and the bread will be ready at 7:00 AM.

Please Note:

- Do not use perishable ingredients like eggs, fresh milk, fruits, or vegetables for delayed baking.
- This function is not available for Jam, Ultra-Fast, Bake, or Mixture programs.



SETTINGS

This button is for use exclusively with the Homemade program. With the Homemade program selected, pressing the "SETTINGS" button will cycle through the stages of Knead, Rise 1, Knead 2, Rise 2, Rise 3, Bake & Keep warm.

- Select the stage you want to change then press the "TIME" button to increase the time of that stage in 1 minute increments. Press the "STOP/START" button to commence the program.

Warning Display

- If the display reads "HHH" after the program has started, the temperature inside is still too high, as indicated by five beeps. The program must be stopped. Open the lid and allow the machine to cool for 10 to 20 minutes.
- If the display shows "LLL" after pressing the "START/STOP" button (with the exception of the programs Jam and Bake), it indicates that the temperature inside is too low, accompanied by continual beep sounds. Press the "START/STOP" button to return the system to its factory settings and turn off the sounds. Then, select the Bake program to rapidly increase the temperature inside the chamber.
- If the display shows "Err" after you have pressed "START/STOP" and the thermal resistor value exceeds the scope, please have the sensor checked or repaired.

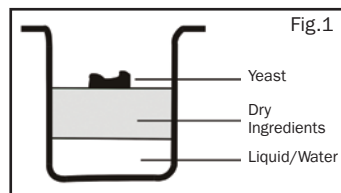
Before Using the Appliance

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

- Please check if all parts and accessories are complete and free of damage.
- Clean all the parts, see the "Cleaning and Maintenance" section of this manual.
- Set the bread maker in baking mode (press the menu button until program 8 is selected) and bake empty for about 10 minutes. Press the "START/STOP" button after 10 minutes. After cooling it down, clean once more.
- Dry all parts thoroughly and reassemble them, the appliance is ready for use.

Using Your Bread Maker

1. Lay the appliance on a firm and even surface.
2. Weigh the necessary ingredients before making bread. **PLEASE NOTE:** The maximum quantity of flour and yeast is 490g and 5g.
3. Place the pan and turn it clockwise until it clicks into place. Fix the kneading blades to the drive shafts. Before installing the kneaders, fill the holes with heat-resistant margarine to keep the dough from sticking and to make it easier to remove the kneaders from the bread.
4. Place ingredients into the bread pan. First, add the water or liquid substance, followed by the sugar, salt, and flour; always add the yeast or baking powder as the final ingredient (refer to Fig. 1).
5. With a finger, make a small indentation on one side of the flour. Add yeast to the indentation; ensure it does not contact any of the liquid ingredients or salt. Close the lid gently.
6. Plug the power cord into a wall outlet.
7. Select your desired program by pressing the "MENU" button.
8. Press the "COLOUR" button to select the desired crust colour.
9. Press the "LOAF" button to select the desired size (1.5lbs or 2lbs).
10. Set the delay time by pressing the "TIME" button. You can skip this step to activate the bread maker immediately.
11. Press the "START/STOP" button to start function.
12. You will hear 10 beeps once the process is complete. Touch the "START/STOP" button for approximately 2 seconds to stop the process. Open the lid while wearing oven mitts and firmly grasp the bread pan handle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.



NOTE: Before replacing the bread pan, allow it to cool down completely.

13. Use a non-stick spatula to gently loosen the sides of the bread from the pan.

CAUTION: The bread pan and bread may be very hot! Always handle with care and use oven mitts.

14. Turn the bread pan upside down onto a clean countertop and gently shake until bread falls out onto the rack.
15. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
16. The bread will remain warm if you leave the room or don't touch the "START/STOP" button at the end of the operation.
17. When not in use or after the operation is complete, unplug the power cord.

CAUTION: Use the hook to remove the hidden kneading blade on the bottom of the loaf before slicing it. Avoid using your hands to remove the kneading blade while the loaf is still hot.

NOTE: Store your bread in a sealed plastic bag or vessel. You can store bread at room temperature for about three days, or refrigerate it for longer. Since homemade bread doesn't contain preservatives, it typically lasts slightly less time than supermarket bread.

QUICK PROGRAM

The bread maker can finish making a loaf within a shorter period with baking powder or soda in place of yeast. To obtain perfect quick bread, place all liquid ingredients at the bottom of the bread pan and dry ingredients on the top. During the initial kneading, some dry ingredients may collect in the corners of the pan, in order to avoid flour clumps, you may use a rubber spatula to help to knead the dough.

KEEP WARM

Bread can be automatically kept warm for 60 minutes after baking. If you would like to take the bread out, switch the program off with the "START/STOP" button.

Ingredients for Bread

- **Bread Flour:** High in gluten, bread flour is ideal for large, airy loaves. It creates a strong dough structure, allowing for good rise.
- **Plain Flour:** Lower in gluten, plain flour is suitable for quicker breads and rolls.
- **Whole Wheat Flour:** Made from the entire wheat kernel, whole wheat flour adds nutrients and a nutty flavour. It can make bread denser, so it's often combined with bread flour.
- **Black Wheat Flour:** Similar to whole wheat flour, black wheat flour is high in fibre. It can also benefit from being combined with bread flour for optimal rise.
- **Self Raising Flour:** Contains baking powder, making it suitable for quick breads and cakes.
- **Corn Flour & Oatmeal Flour:** Often used as additives to enhance flavour and texture.
- **Sugar:** Adds sweetness and helps with browning. White sugar is most common, but brown sugar, powdered sugar, or honey can be used.
- **Yeast:** After the yeasting process, it produces carbon dioxide. Carbon dioxide expands the bread, softening its inner fibre. However, yeast fast breeding needs carbohydrates, such as sugar and wheat, for nourishment.

1 teaspoon of active dry yeast equals 3/4 teaspoon of instant yeast.

1.5 teaspoons of active dry yeast equal 1 teaspoon of instant yeast.

2 teaspoons of active dry yeast equal 1.5 teaspoons of instant yeast.

Refrigerate yeast to prevent fungi growth. Check production date and storage life before use. Usually, poor yeast causes bread to fail to rise. The steps outlined below will determine whether your yeast is fresh and active.

1. In a measuring cup, add 1/2 cup warm water (45-50 degrees Celsius).
2. Stir in 1 teaspoon white sugar, then sprinkle 2 teaspoons yeast over the water.
3. Place the measuring cup in a warm place for about 10 minutes. Don't stir the water. 4. The froth should measure up to 1 cup. Otherwise, the yeast is dead or inactive.

- **Salt:** Is necessary to improve bread's flavour and crust colour. But salt can also restrain yeast from rising. Never use too much salt in a recipe.
- **Eggs:** Can enhance the texture of bread and increase its size; however, it is necessary to peel and stir them evenly.
- **Grease, Butter & Vegetable Oil:** Can make bread softer and increase storage life. Before using, melt or chop the butter into small pieces.
- **Baking Powder:** Is used to increase the volume and lighten the texture of baked goods. It is commonly used in cake making.
- **Bicarbonate of Soda:** Is primarily used in baking as a leavening agent. It causes expansion of the batter and forms the characteristic texture and grain in cakes and quick breads.
- **Water:** Is an essential ingredient for making bread. The ideal water temperature range is between 20°C and 25°C. The water can be replaced with fresh milk or water mixed with 2% milk powder, which may enhance the bread flavour and improve the crust colour.

Sourdough-style bread: Your bread maker features a DIY function with three fermentation stages, each up to 90 minutes, totaling 4.5 hours, which is fully capable of producing sourdough-style bread using commercial yeast for both bulk fermentation and proofing. It can create bread with a crispy crust, moist interior, and a mild tangy flavor, following the same principle as most so-called sourdough programs on the market, while offering greater flexibility to adjust fermentation time and dough settings to suit different taste preferences.

Ingredient Measurement

One of the important steps for making excellent bread is the proper amount of ingredients. We strongly recommend using the provided measuring cup.

- Use the measuring cup to measure water, fresh milk, or milk powder solution. Clean the measuring cup thoroughly after use.
- You must gently spoon ingredients into the measuring cup for dry measuring, then level it off with a knife once filled. When measuring small amounts of dry ingredients, always use the measuring spoon.
- The sequence of adding ingredients should be abided the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredients, the flour can't be wet by liquid completely. The yeast can only be placed on the dry flour. And yeast can't touch the salt. When you use the delay function for a long time, never add perishable ingredients such as eggs or fruit.

Bread Recipes

Classic White Bread (2lb loaf)

Ingredients:

- 360ml water (room temperature, 20–25°C)
- 2 tbsp vegetable oil or melted butter
- 1½ tsp salt
- 2 tbsp white sugar
- 490g strong white bread flour
- 2 tsp dried active yeast (or 1½ tsp instant yeast)

Method:

1. Pour the water and oil into the bread pan.
2. Add the salt and sugar to opposite corners of the pan.
3. Add the flour, ensuring it completely covers the liquid.
4. Make a small indentation in the flour and add the yeast, keeping it away from the liquid and salt.
5. Fit the pan into the machine and close the lid.
6. Select Programme 1 – BASIC.
7. Choose 2lb loaf size.
8. Select Medium crust (or to taste).
9. Press START

Baking time: Approx. 3 hours

Tip: Allow the loaf to cool for at least 20 minutes before slicing for the best texture.

Wholemeal Bread (2lb loaf)

Ingredients:

- 340ml water (room temperature, 20–25°C)
- 2 tbsp honey or brown sugar
- 2 tbsp vegetable oil
- 1½ tsp salt
- 350g wholemeal bread flour
- 140g strong white bread flour
- 2½ tsp dried active yeast (or 2 tsp instant yeast)

Method:

1. Add the water, honey and oil to the bread pan.
2. Add the salt to one corner.
3. Mix the wholemeal and white flours together, then add to the pan to cover the liquid.
4. Make a small indentation in the flour and add the yeast.
5. Place the pan into the machine and close the lid.
6. Select Programme 1 – BASIC.
7. Choose 2lb loaf size.
8. Select Medium or Dark crust.
9. Press START

Baking time: Approx. 3 hours

Seeded Multigrain Bread (2lb loaf)

Ingredients:

- 350ml water (room temperature, 20–25°C)
- 2 tbsp olive oil
- 1 tbsp honey
- 1½ tsp salt
- 300g strong white bread flour
- 150g wholemeal bread flour
- 40g mixed seeds (sunflower, pumpkin, sesame, linseed)
- 2 tsp dried active yeast (or 1½ tsp instant yeast)

Method:

1. Add the water, olive oil and honey to the bread pan.
2. Add the salt to one corner.
3. Mix the flours together and add to the pan.
4. Add the mixed seeds.
5. Make a small indentation in the flour and add the yeast.
6. Insert the pan and close the lid.
7. Select Programme 1 – BASIC.
8. Choose 2lb loaf size.
9. Select Medium crust. Press START

Optional: When the machine beeps during kneading, sprinkle an extra tablespoon of seeds over the dough for a decorative finish.

Cheese & Herb Savoury Bread (2lb loaf)

Ingredients:

- 330ml water (room temperature, 20–25°C)
- 2 tbsp olive oil
- 1½ tsp salt
- 1 tbsp sugar
- 450g strong white bread flour
- 2 tsp dried mixed herbs or Italian seasoning
- 1 tsp garlic granules (optional)
- 100g mature cheddar, grated
- 2 tsp dried active yeast (or 1½ tsp instant yeast)

Method:

1. Add the water and oil to the bread pan.
2. Add the salt and sugar.
3. Add the flour, covering the liquid fully.
4. Sprinkle the herbs and garlic granules over the flour.
5. Make an indentation and add the yeast.
6. Fit the pan into the machine and close the lid.
7. Select Programme 1 – BASIC.
8. Choose 2lb loaf size.
9. Select Medium crust. Press START.
10. When the machine beeps during kneading (around 30 minutes in), open the lid and add the grated cheese.

Quick Banana Bread (Programme 6 – CAKE)

Ingredients:

- 2 medium ripe bananas, mashed
- 60ml vegetable oil
- 2 medium eggs
- 80g caster sugar
- 1 tsp vanilla extract
- 260g plain flour
- 1½ tsp baking powder
- ½ tsp bicarbonate of soda
- ¼ tsp salt

Method:

1. Add the mashed bananas, oil, eggs, sugar and vanilla to the bread pan.
2. Add the flour, baking powder, bicarbonate of soda and salt.
3. Insert the pan and close the lid.
4. Select Programme 6 – CAKE.
5. Press START

Baking time: 1 hour 30 minutes

Tip: For extra flavour, add chopped walnuts or chocolate chips when the kneading begins.

Gluten-Free White Bread (Programme 12 – GLUTEN FREE)

Ingredients:

- 320ml water (room temperature)
- 3 tbsp vegetable oil
- 2 medium eggs
- 2 tsp sugar
- 1 tsp salt
- 450g gluten-free white bread flour (with xanthan gum)
- 2 tsp instant yeast

Method:

1. Add the water, oil and eggs to the bread pan.
2. Add the sugar and salt to different sides of the pan.
3. Add the gluten-free flour, covering the liquid completely.
4. Make a small indentation in the flour and add the yeast.
5. Insert the pan and close the lid.
6. Select Programme 12 – GLUTEN FREE.
7. Press START

Important: Gluten-free dough is wetter than standard dough. Do not add extra flour.

Problem	Cause	Solution
There is smoke coming from ventilation hole when baking.	- This is normal on first use; it is oil on the surface of heat element. - Some ingredients adhere to the heat element.	- Set the bread maker in baking mode and bake empty for about 10 minutes. After cooling it down, clean once more. - Unplug the bread maker and clean the heat element when cool.
Bottom crust of bread is too thick.	Leaving the bread in the bread pan too long so that water evaporates.	Take the bread out of the bread pan earlier.
It is very difficult to take the kneading blade out.	Kneading blade adheres tightly to the shaft in bread pan.	After taking bread out, put hot water into bread pan and immerge the kneading blade for 10 minutes, then take it out and clean.
Ingredients not evenly dispersed and baked badly.	- The wrong program was selected. - The cover was opened several times during operation. - Resistance is too large, the kneader can't rotate and stir adequately.	- Select the appropriate program from the menu. - Don't open the cover during operation. - Check kneader hole, then take bread pan out and operate without load, if still not normal, the bread maker needs repairing.
Display shows "HHH" after pressing start button.	The temperature in bread maker is too high to make bread.	Press stop button and unplug bread maker, then take bread pan out and open cover until the bread maker cools down.
The motor is on 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 are weighed accurately.
Bread pushes up the unit cover.	Too much yeast, flour, or excessive water, or the environment temperature is too high.	Reduce the amount of ingredients.
Bread size is too small or doesn't rise.	Not enough yeast, or the yeast may have no activation if the water temperature is too high, it contains too much salt, or the room temperature is too low.	Check the amount and performance of yeast, increase the room temperature.
Dough is too large & overflows the bread pan.	The dough becomes soft due to the excessive amount of liquids and yeast.	Reduce the amount of liquid and improve dough rigidity.
Bread collapses in the middle when baking dough.	- The flour is not strong enough and can't make dough rise. - Yeast rate is too rapid or yeast temperature is too high. - Excessive water makes dough too wet and soft.	- Use bread flour. - Yeast is used under room temperature. - Adjust the amount of water.
Bread is very large and is too dense.	- Too much flour or not enough water. - Too many fruit ingredients or too much whole wheat flour.	- Reduce the amount of flour or increase the amount of water. - Reduce the amount of corresponding ingredients and increase yeast.
Middle of the bread is hollow after cutting.	- Excessive water or yeast or no salt. - Water temperature is too high.	- Reduce water or yeast and check salt. - Check water temperature.
Bread surface is too dry & powdery.	- There is strong glutinous ingredients in the bread such as butter and bananas etc. - Not enough water was used.	- Reduce the amount of glutinous ingredients in the bread mixture. - Add more water to the bread mixture.

Cleaning & Maintenance

Disconnect the machine from the power and let it cool down prior to cleaning.

- **Bread pan:** To remove the bread pan, hold the handle & turn anti-clockwise. Rub inside and outside with a damp cloth. Avoid using any sharp or abrasive agents to protect the non-stick coating. You must completely dry the pan before installing it.
- **Kneading blade:** If the kneading blade is difficult to remove from the axle, fill the container with warm water and allow it to soak for approx. 30 minutes. You can then easily remove the kneading blade for cleaning. Also wipe the blade carefully with a damp cotton cloth. Please note that the bread pan, kneading blade, and ingredient box are dishwasher-safe components.
- **Lid and view window:** Clean the lid inside and outside with a slightly damp cloth.
- **Housing:** Gently wipe the outer surface of the housing with a wet cloth. Do not use any abrasive cleaner to clean, as this would degrade the high polish of the surface. Never immerse the housing in water for cleaning.

Before packing away the bread maker for storage, ensure it has completely cooled down, is clean and dry, insert the spoon and the kneading blade into the pan, and then close the lid.

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

Warning: This product is not intended for use by children or individuals with reduced physical, sensory, or mental capabilities unless supervised by a responsible adult. Small parts may present a choking hazard. Always keep out of reach of children.

Technical Specifications

Product Name:	DMD Electric Bread Maker
Supplier Code:	DMD136
Voltage/Frequency:	220V-240V ~ 50Hz
Wattage:	550W
Bread Capacity	1.5lbs or 2lbs

Declaration of Conformity



Product: Electric Bread Maker
Model No: DMD136

Manufacturer: **The Ace Supply Company Ltd T/A Streetwize**; Suite GA, Marsland House, Marsland Road, Sale M33 3AQ

EU Authorized Representative : **Ace Supply Co (Europe) Ltd**; 25 Herbert Place, Dublin 2. D02 A098 Republic of Ireland.

This declaration is issued under the sole responsibility of the manufacturer.

The object of the declaration described above is in conformity with the relevant EC Directives:

EN 55014-1:2017+A11:2020, EN IEC 55014-1:2021, EN IEC 61000-2:2021, EN IEC 61000-3-2:2019+A1:2021
EN IEC 61000-3-3:2013+A13:2010 (EMC)

EN 60335-1:2012+A15:2021, EN 60335-2-9:2003+A13:2010, EN 62233:2008, AfPS GS 2019 01 PAK (LVD)

IEC 62321 series (RoHS)

1907/2006 (REACH)

Food Contact 1935/2004 (EC)

Signed for and on behalf of:
Place of Issue:

The Ace Supply Company Ltd T/A Streetwize
Manchester

Name:
Position:

Lesley Cooper
QC Manager Signature:



Product: Electric Bread Maker
Model No: DMD136

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The object of the declaration described above is in conformity with the relevant EC Directives:

2021 No. 745 The eco-design for Energy-Related Products and Energy Information Regulations 2021

2016 No. 1091 Electromagnetic Compatibility Regulation 2016

2016 No. 1101 The Electrical Equipment Safety Regulations 2016

2012 No. 3032 The Restriction of the Use of Certain Hazardous Substances in Electrical & Electronic Equipment Regulations 2012

Signed for and on behalf of:
Place of Issue:

The Ace Supply Company Ltd T/A Streetwize
Manchester

Name:
Position:

Lesley Cooper
QC Manager Signature:



Ace Supply Co Ltd.,
Suite GA, Marsland House,
Marsland Road, Sale M33 3AQ

For Product Support:
support@dmd collective.co.uk

EU Regd. Address:
Ace Supply Co (Europe) Ltd.,
Dublin 2, D02 A098, ROI