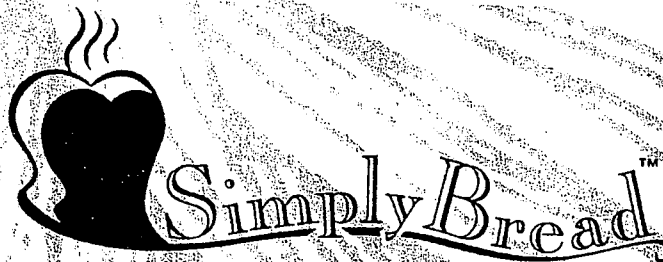
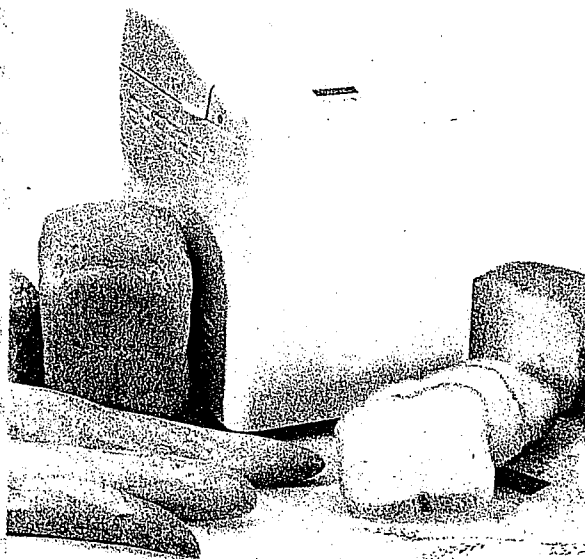


MAXIM®

INSTRUCTION MANUAL



BB2†

[illegible]



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IMPORTANT SAFEGUARDS

When using the MAXIM®Simply Bread™ Automatic Bread Baker, basic safety precautions should always be followed, particularly the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
3. Unplug this product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts.
4. Do not immerse appliance in water or any other liquid.
5. Close supervision is always necessary when this or any appliance is used by or near children.
6. Do not allow anything to rest on the power cord. Do not plug in cord where persons may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to Salton/MAXIM Housewares, Inc. Repair Dept. for examination and repair.
8. Avoid contact with any moving parts.
9. Do not use attachments not recommended by Salton/MAXIM Housewares, Inc.; they may damage the appliance or cause injury.
10. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.

11. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
12. Do not place the appliance near a hot gas or electric burner, in a heated oven or in a microwave.
13. Keep the unit at least 2 inches away from walls or any other objects when using it.
14. To disconnect, grip the plug and pull the plug from the wall outlet. Never pull on the cord.

SAVE THESE INSTRUCTIONS

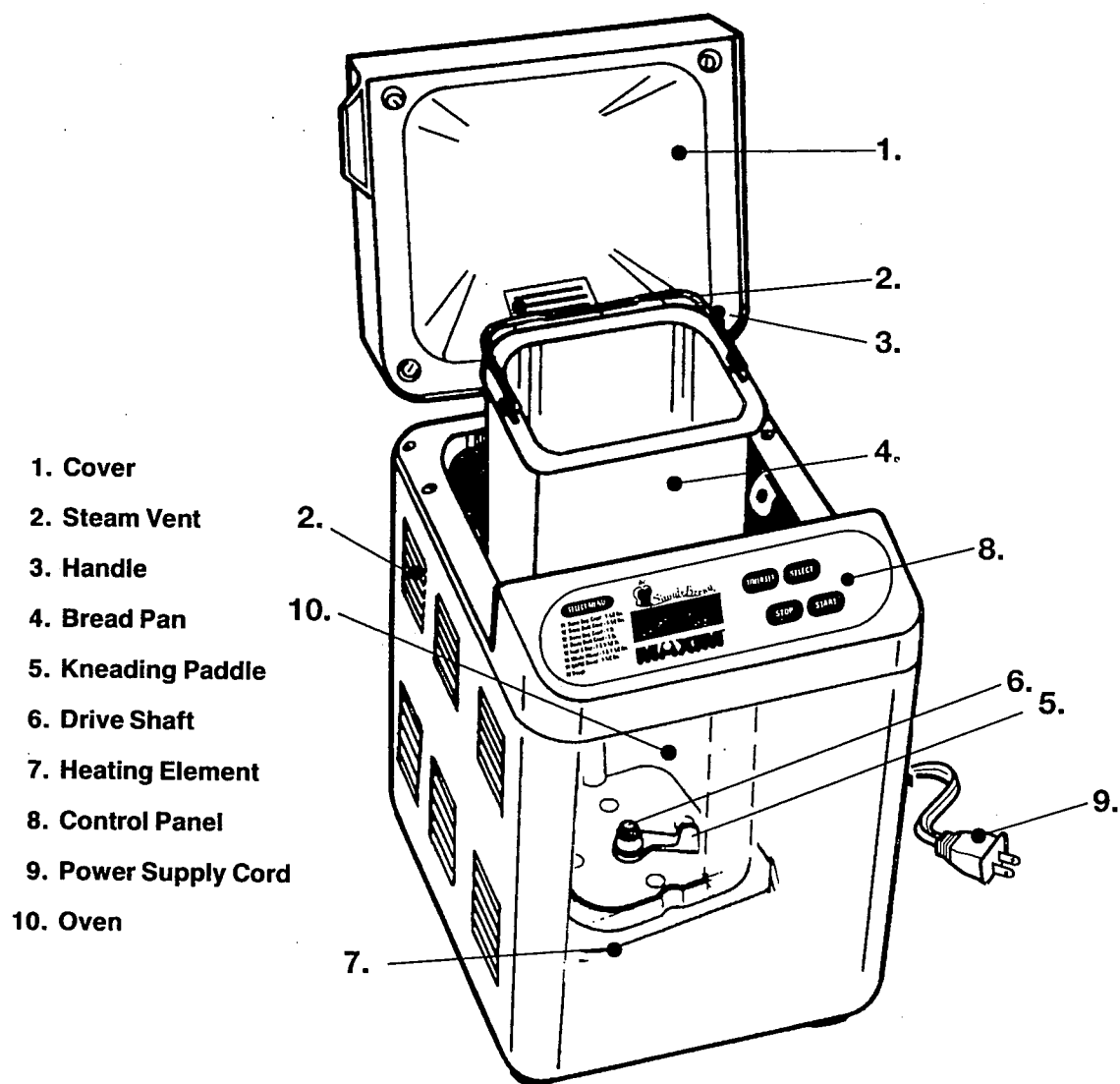
Note:

- A. A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used, but special care must be exercised in use.
- C. If an extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - (2) the cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CAUTION: During use, the internal parts of the Simply Bread™ and the area around the Steam Vent are **HOT. Keep out of reach of children to avoid possible injury.**

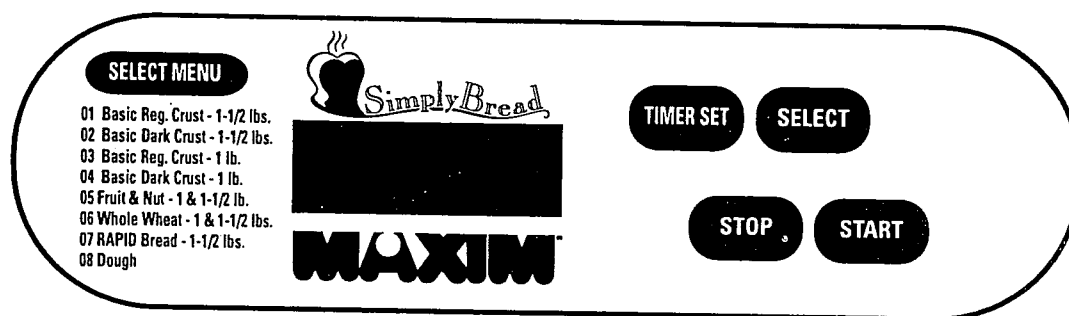


YOUR MAXIM® SIMPLY BREAD™ MACHINE





CONTROL PANEL



A. Display Window

Shows your selection and Timer setting.

B. Selection Options

Select from these bread choices:

Basic (Regular Crust, 1 1/2 lbs.)
Basic (Dark Crust, 1 1/2 lbs.)
Basic (Regular Crust, 1 lb.)
Basic (Dark Crust, 1 lb.)
Fruit & Nut (1 - 1 1/2 lbs.)
Whole Wheat (1 - 1 1/2 lbs.)
Rapid Bake
Dough

C. Timer

Use this button to add time displayed in the Display Window.

▲ Each time you press this button, the Timer advances 10 minutes. (*Hint: Hold down the button for speedier results.*)

**See page 12 for detailed instructions.*

D. Select

Press this button to select the Baking cycle you want. Each time you press this button, the selection number appears on the Display Window. Press this button until your choice number shows.

E. Start

Press this button to start the Baking cycle you choose, or to start the Timer.

G. Stop

Press this button for half a second to turn off power, to reset the Baking cycle or Timer setting, or to stop baking.

When you press the Timer, Select, Start, or Stop button, you should hear a beep. This lets you know you've pressed hard enough and your selection was made.



USING THE MAXIM® SIMPLY BREAD™ MACHINE

Before using your Simply Bread™ Machine for the first time, carefully read all of instructions included in this manual.

With your new Simply Bread™ Machine,

- You can use pre-packaged bread mixes. Recipe instructions are included on each package.
- You can bake a loaf of bread from scratch. See the Recipe and Menu Planner included with your Simply Bread™ Machine for lots of tasty options.
- You can make dough for rolls or shaped loaves you'll bake in your oven. Use the Simply Bread™ Machine's Dough cycle to do the mixing and kneading for you, then shape and bake the bread yourself.
- To insert the Bread Pan in the Bread Baker, seat it in place with the marking "Lock" facing 6 or 12 o'clock. Then, in a clockwise movement, turn the pan to 1 or 7 o'clock and it will fit into place.

Inserting and Removing the Bread Pan

Remember to insert the Kneading Paddle first, then add all your ingredients BEFORE inserting the Bread Pan into the Oven of the bread machine.

- To remove the Bread Pan from the Oven, hold the Handle with an oven mitt and lift gently, as you turn counter-clockwise until the word "Remove" is at 5 or 11 o'clock.

When you remove the Bread Pan after baking, BE SURE TO WEAR OVEN MITTS to prevent burning. After you remove the loaf by turning the Bread Pan upside down and shaking gently, check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

Operating Tips

- Use oven mitts when working with bread or any part of the Simply Bread™ Machine that is hot from baking.
- Wipe off crumbs and clean as needed, after baking.
- Unplug the Simply Bread™ Machine when you are not using it.



- **Don't open the Lid during Kneading or Baking.** This causes the bread to bake improperly.
- **Don't unplug the Simply Bread™ Machine during Kneading or Baking.** This will stop the operation.

This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 attempt to modify the plug in any way.

Polarized Plug

- To protect young children, keep the Simply Bread™ Machine out of their reach when you're not there to supervise — especially during the Kneading and Baking cycles.
- Use the Simply Bread™ Machine on a flat, hard surface. Don't place it near a flame or heat, or on a soft surface (such as a carpet). Avoid placing it where it may tip over during use. Dropping the Simply Bread™ Machine could cause it to malfunction.
- To avoid burns, stay clear of the Steam Vent during Kneading and Baking.
- After baking, wait for the Simply Bread™ to cool down before touching or cleaning the Bread Pan or internals of the Simply Bread™ without oven mitts.
- Never use metal utensils with the Simply Bread™. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shock by unplugging before using a damp cloth or sponge to wipe the interior of the Oven.
- Never use the Bread Pan on a gas or electric cooktop or on an open flame.
- Avoid covering the Steam Vent during Kneading and Baking cycles. This could cause the Simply Bread™ Machine to warp or discolor.

Caution



KNEADING AND BAKING CYCLES

The Simply Bread™ Automatic Bread Baker has several baking cycles from which you can choose:

- The Regular and Dark Baking cycles let you choose your favorite crust for most bread varieties, including white breads, rye, and whole wheat.
- Fruit & Nut beeper is for breads such as apple walnut, banana, and raisin bread.

This table shows how long each part of the Baking cycle takes:

SELECTION

| BAKING PHASE | Basic Reg. Crust 1½ lb. | Basic Dark Crust 1½ lb. | Basic Reg. Crust 1 lb. | Basic Dark Crust 1 lb. | Whole Wheat 1-1½ lbs. | Fruit & Nut 1-1½ lbs. | Rapid Bake | Dough |
|-------------------|-------------------------|-------------------------|------------------------|------------------------|-----------------------|-----------------------|------------|---------|
| Pre-Heat | 4 min. | 4 min. | 4 min. | 4 min. | 5 min. | 4 min. | — | — |
| Knead I | 15 min. | 15 min. | 10 min. | 10 min. | 20 min. | 15 min. | 15 min. | 15 min. |
| Rest | 28 min. | 28 min. | 24 min. | 24 min. | 30 min. | 28 min. | 12 min. | 30 min. |
| Knead II | 23 min. | 23 min. | 12 min. | 12 min. | 25 min. | 23 min.* | 23 min. | 23 min. |
| Rise | 20 min. | 20 min. | 20 min. | 20 min. | 30 min. | 20 min. | 10 min. | 20 min. |
| Punch Down | 3 sec. | 3 sec. | 3 sec. | 3 sec. | 3 sec. | 3 sec. | 3 sec. | 3 sec. |
| Final Rise | 60 min. | 60 min. | 60 min. | 60 min. | 60 min. | 60 min. | 60 min. | — |
| Bake | 50 min. | 50 min. | 50 min. | 50 min. | 50 min. | 50 min. | 50 min. | — |
| END | — | — | — | — | — | — | — | — |
| Hold/Warm | 3 hrs. | 3 hrs. | 3 hrs. | 3 hrs. | 3 hrs. | 3 hrs. | 3 hrs. | — |
| Total Baking Time | 3:20 | 3:20 | 3:00 | 3:00 | 3:40 | 3:20 | 2:50 | 1:28 |

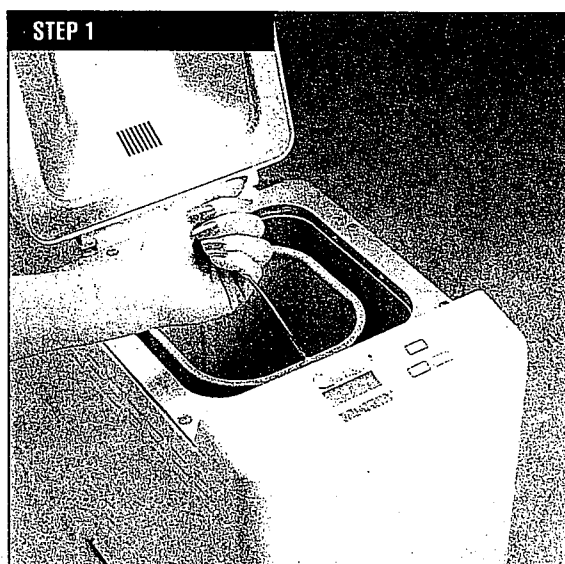
*Machine will beep 5 minutes before the end of the cycle. This is the time to add any dried fruits and/or nuts.

**Note: If bread is not removed immediately after baking, and Stop button is not pressed, a controlled Keep Warm phase will begin for each selection (except Dough only). While this will help reduce condensation between loaf and Bread Pan, it is best to remove bread as soon as possible after completion of the Baking phase.



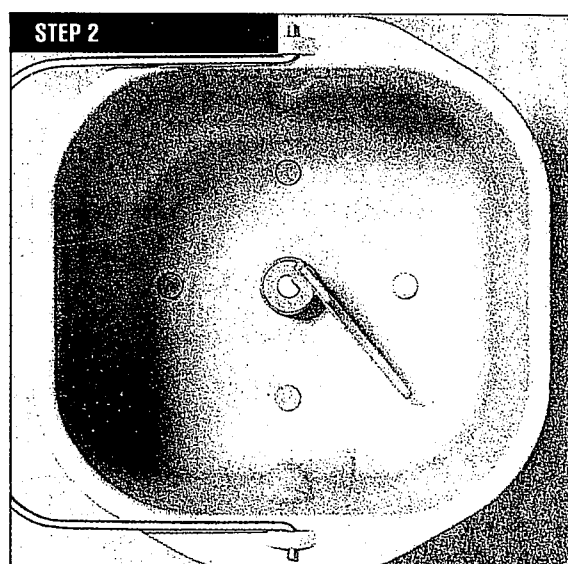
HOW TO MAKE BREAD OR DOUGH

Always use the freshest ingredients available. By carefully following the simple recipes that come with the MAXIM® Simply Bread™, you will be able to bake delicious bread every time.



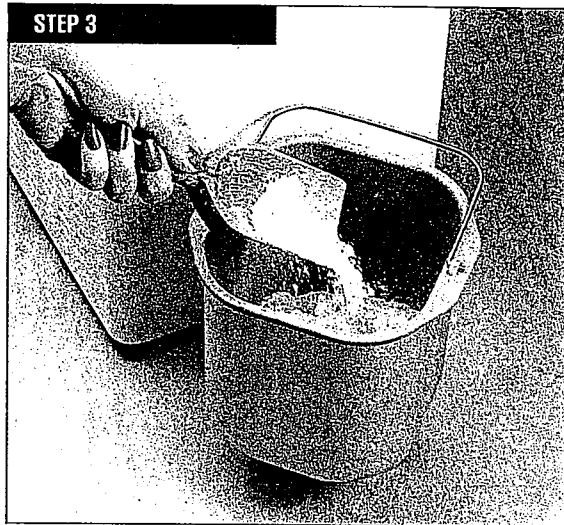
Open the Lid and remove the Bread Pan.

Lift the Bread Pan, with a slight counter-clockwise turn. (The arrow marked "Remove" on the Bread Pan reminds you which way to turn the pan.)



Position the Kneading Paddle on the Drive Shaft as shown.

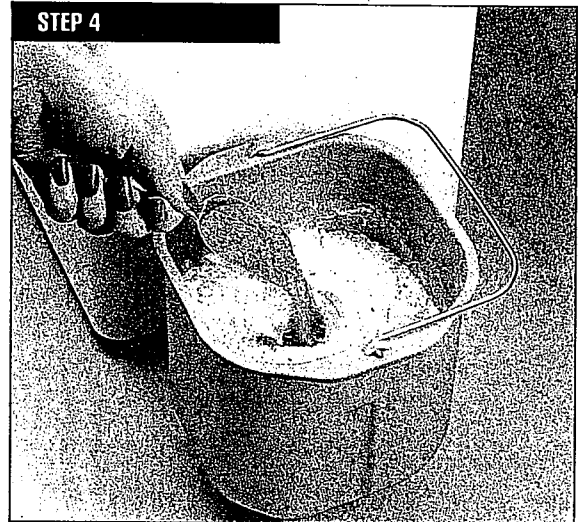
Match the flat side of the Drive Shaft to the flat part of the hole in the Kneading Paddle. Make sure the paddle is secure.



Place the ingredients into the Bread Pan.

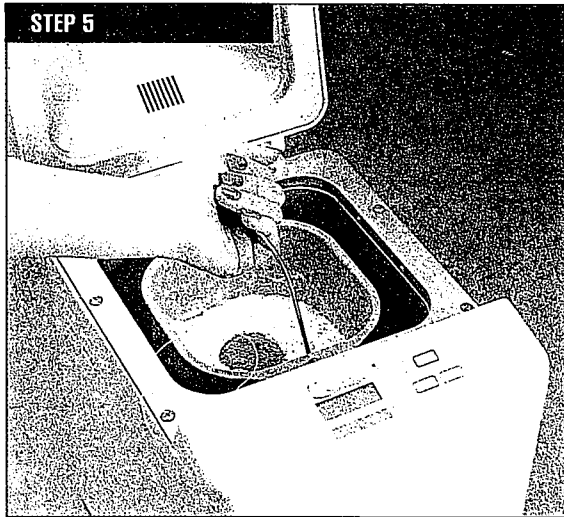
For best results, add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast.

ALWAYS ADD YEAST LAST.



Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast to the indentation.

This order of adding ingredients is important, especially when using the Timer, because it keeps the yeast away from the liquid ingredients until it's time to knead them together. (Liquid ingredients will activate the yeast.)

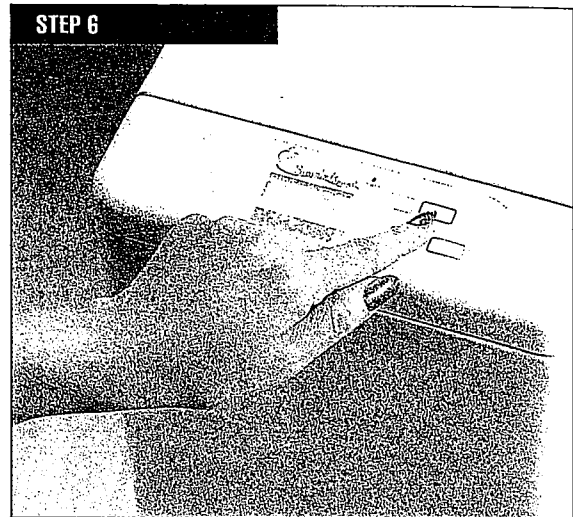


Insert the Bread Pan into the Simply Bread™ Machine.

Seat the Bread Pan as shown, then turn the Handle clockwise to secure it. (The arrow marked "Lock" reminds you which way to turn the Handle.)

Close the Lid and plug in the Simply Bread™ Machine.

When you plug it in, the Simply Bread™ Machine flashes "18:00" in the Display Window for three seconds and then shows "01" which means it is ready for "Basic (Regular Crust), 1½ lbs."



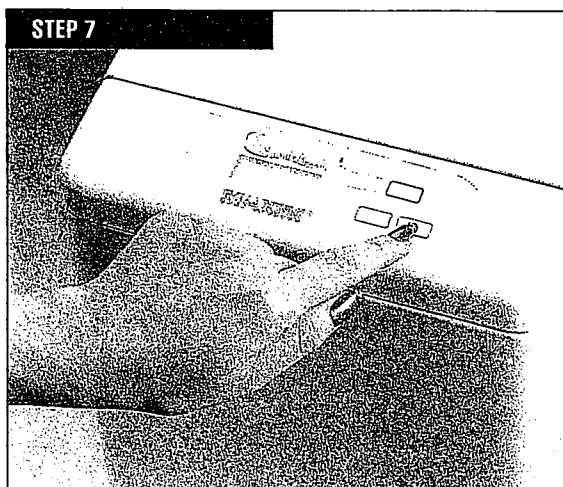
Press the Select button to choose the cycle you want.

Press Select once to choose "Basic (Dark Crust), 1½ lbs." Each time you press Select again, the Display Window shows the next selection in this order:

- 03. Basic (Regular Crust, 1 lb.)
- 04. Basic (Dark Crust, 1 lb.)
- 05. Fruit & Nut (1 - 1½ lbs.)
- 06. Whole Wheat (1 - 1½ lbs.)
- 07. Rapid Bake
- 08. Dough



If you forget to press the Select button, the "Basic (Regular Crust, 1½ lbs.)" Cycle will **AUTOMATICALLY BE SELECTED**.



Press Start to begin the Kneading and/or Baking cycle.

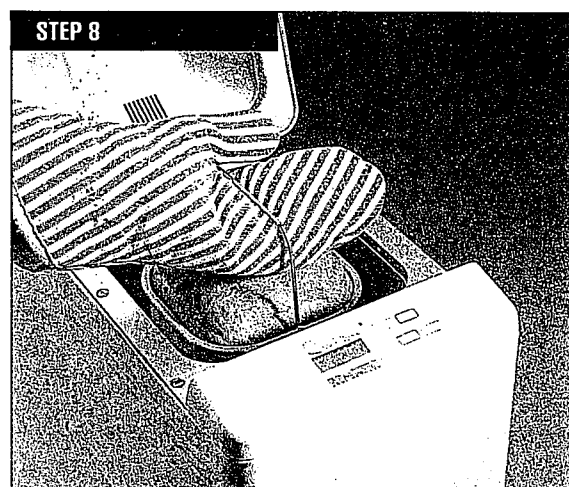
First, the Simply Bread™ mixes the ingredients.* Then, it begins the Kneading process. During this process, the yeast begins to activate. The Simply Bread™ will stop kneading after several minutes to let the dough rise before baking.

If you plan to make bread or dough with raisins, dried fruit or nuts, add these ingredients when the Simply Bread™ beeps several times, 5 min. before the end of the second Kneading cycle, in the Fruit & Nut function.

When baking bread, the machine will beep at the end of the baking cycle showing "END" in the Display Window. Although Simply Bread™ has a 3-hour "Keep Warm" cycle, the baked bread is best removed from the appliance and the pan immediately after baking. **Use oven mitts to carefully remove the bread pan.**

If you are only making dough, Simply Bread™ will beep. This indicates that the baking cycle is completed. Press the Stop button, remove dough and hand shape according to the recipe.

*For all cycles except Rapid Bake and Dough, the machine preheats for 4-5 minutes before Kneading starts.

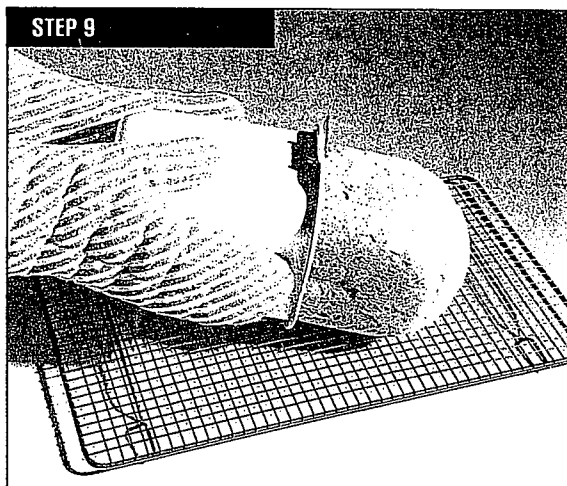


When your bread is done, the Simply Bread™ will beep. This indicates that the baking phase is completed. Press the Stop button, then put on your oven mitts and remove the Bread Pan.

Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other surface that might scorch or melt.

For all cycles except Dough:

If the bread is not removed immediately after baking and if the Stop button is not pressed, a controlled Holding/Keep Warm cycle will begin and the machine will automatically shut off after 3 hours. While this will help prevent the bread from becoming soggy, **for best results**, remove bread immediately after Baking cycle is complete.



Remove the loaf from the Bread Pan.

Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf. It's best to remove the loaf immediately after the Baking cycle is completed.

Place the loaf on a wire rack or other aerated surface to cool. Bread should be cooled slightly (15 to 20 minutes) before it is sliced.

If necessary, remove the Kneading Paddle from the loaf.

Sometimes the Kneading Paddle will stick in a loaf of bread. If it does, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

When you are done using the Simply Bread™, please unplug it.



USING THE TIMER

You can preset your Simply Bread™ to cook bread from 4 hours to 13 hours in advance.

Note: *Do not use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil. The Simply Bread™ Timer can not be used for Rapid Bake or Dough cycles.*

To preset your Simply Bread™, follow these steps:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. Close the Simply Bread™ Lid and plug it in.
3. Select the Baking cycle you want. After the Start button is pressed, the Display Window will show the time needed to bake.

| Program Cycle | Length of Baking Cycle | Program Cycle | Length of Baking Cycle |
|--------------------------------|---------------------------|---------------------------|------------------------|
| Basic (Regular Crust, 1½ lbs.) | 3:20 (3 hrs., 20 min.) | Fruit & Nut (1 - 1½ lbs.) | 3:20 |
| Basic (Dark Crust, 1½ lbs.) | 3:20 | Whole Wheat (1 - 1½ lbs.) | 3:40 |
| Basic (Regular Crust, 1 lb.) | 3:10 | Rapid Bake | 2:50 |
| Basic (Dark Crust, 1 lb.) | 3:10 | | |

4. Press the Timer Set button once for each 10 minutes you want to add. The amount of time you set is shown in the Display Window.
 - To fast forward time, continually press the Timer Set button.
 - For example, if it is 8 o'clock and you want a loaf of bread ready at 1 o'clock, press the Timer button until the display reads 5:00, meaning it will be finished baking in five hours.
5. Press Start button to begin the Timer. The colon (:) in the Display Window begins to flash, letting you know the Timer is started. When the Display Window shows "END," the baking is completed.
6. If you make an error after you've activated the program and want to start over, press "Stop" and you can begin again.



- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread.
- In particular, be precise in measuring the water.
- Take care not to add more than 3 cups of flour per loaf. Excess flour will cause the bread to bake incompletely and the dough to stick to the inside of the Lid.
- After placing all the ingredients in the Baking Pan, wait 10 minutes before pressing Start, or use the Timer to add 10 minutes to the total processing cycle.

**See page 12 for detailed instructions.*

- Use fresh ingredients.
 - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
 - To keep your yeast active, store it in an airtight container in your refrigerator.
- *Speaking of fresh* — when using the Timer, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- Keep the Lid closed during the Baking cycle. Opening it causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

For Best Results



CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddle have non-stick surfaces that make cleaning easy.

1. After baking each loaf of bread, unplug the Simply Bread™ and discard any crumbs.
2. Remove the Bread Pan from the Simply Bread™ Oven and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.
DO NOT PUT THE PAN IN A DISHWASHER OR SOAK IT IN WATER.

If the Kneading Paddle is stuck to the Drive Shaft, pour warm water in the Pan to loosen it. **DO NOT USE EXCESSIVE FORCE.**

3. Wipe the inside of the Lid and Oven with a damp cloth or sponge. If any residue has scorched on the heating plate or elsewhere, wipe with a non-abrasive scrubbing pad and wipe clean.

Do not use vinegar, bleach, or harsh chemicals to clean the Simply Bread™.

Do not soak the Pan for a long period of time — this could interfere with the free working of the Drive Shaft.

Be sure the Simply Bread™ is completely cooled before storing.

The inner casing contains the heating element and drive base. Therefore, when cleaning, **NEVER** pour water, solvents or cleaning solutions into this area.

Caution

To avoid electric shock, unplug the Simply Bread™ before cleaning!



TROUBLE-SHOOTING

| Symptom | Possible Solutions |
|---|---|
| Display Window shows nothing | Make sure the machine is plugged in. If nothing appears in the Display Window, unplug and plug in again. |
| Start button doesn't start the machine | <p>Make sure the machine is plugged in.</p> <p>If nothing appears in the Display Window, press Select to choose your Baking cycle. (You must select a Baking cycle before pressing Start.)</p> <p>If the baking area is too hot, the Simply Bread™ will not start because of an automatic safety feature. Remove the Bread Pan with your ingredients, and wait until the Simply Bread™ cools down — about 20 minutes — before starting a new loaf.</p> |
| Can't set the Timer | If you selected either the Rapid Bake or Dough cycle, you should not use the Timer. This is because the ingredients should be processed immediately for these cycles. |
| After starting, the Display Window flashes "H:E" | <p>If the bread machine is too hot, it will not start because of an automatic safety feature.</p> <p>Remove the Pan and let the bread machine cool down until "H:E" disappears and the selection reappears. You may then start the cycle.</p> |
| The bread machine doesn't mix the ingredients | On preheating the (:) in the Time Display flashes and Kneading Paddle will not move. There is a 4 - 5 min. rest period on some of the cycles in which there will be no movement in the pan for 4 - 5 min. If the Kneading Paddle does not operate after this period of time, check to see if the Kneading Paddle is engaged in the machine correctly. |
| The Simply Bread™ Machine stopped and "000" flashes | This happens if you press the Stop button, if you unplug the machine, or if there is a power outage. In each case, the Simply Bread™ can't be restarted for this cycle. Discard the contents of the Bread Pan and start again with new ingredients. |



TROUBLE-SHOOTING *(continued)*

| Symptom | Possible Solutions |
|---|---|
| The bread machine does not bake the bread. | The Dough program was selected. To bake the bread, choose the appropriate program for baking bread. |
| Bread has an offensive odor | Check to be sure you added the correct amount of yeast. Measure carefully — too much yeast will cause an unpleasant odor and may cause the loaf to rise too high. Be sure to use only fresh ingredients. |
| Baked bread is soggy or the bread's surface is sticky | Remove the bread from the Bread Pan as soon as it is done baking. Leaving it in the pan allows condensation to collect on the sides touching the pan. Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy. |
| The Kneading Paddle was stuck in the bread | Make sure the Kneading Paddle is mounted properly before adding ingredients to the Bread Pan and baking. Sometimes denser or crustier loaves of bread may pull the Kneading Paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf. |
| The bread rose too high | Make sure not to add too much yeast, water or flour. Too much of any of these may cause the loaf to rise more than it should. |
| The bread didn't rise enough | Make sure not to add too little yeast, water or sweetener. Make sure to add ingredients in the proper order: liquids, dry ingredients, yeast. Make sure yeast doesn't get wet until the Simply Bread™ Machine mixes the ingredients together. <i>Note: Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.</i> |



TROUBLE-SHOOTING *(continued)*

| Symptom | Possible Solutions |
|---|---|
| The bread didn't rise at all | Make sure yeast is not left out. Also check the date code on the yeast and that it is always the last ingredient put into the pan. Make sure the yeast doesn't come into contact with any liquid ingredients. |
| The dough looks like batter, or the dough ball is still sticky, not smooth and round. | During the Kneading process, add 1 tablespoon of flour at a time, letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky to the touch, and should bounce back when you press it with your finger. |
| The dough ball is lumpy or too dry | During the Kneading process, add 1 tablespoon of water at a time, letting it mix in well. |
| The bread is caved in | Make sure liquids are measured correctly. Next time, reduce your liquids by 2 tablespoons. If you're adding fruits or vegetables, make sure they are well drained. |
| :END: displays | The Baking cycle is completed. |



SPECIFICATIONS:

| | |
|--------------------|--|
| Model | BB2T |
| Power Requirements | 120V AC 60 Hz. |
| Power Consumption | Heater: 150 watts Motor: 100 watts |
| Capacity (Flour) | 2 cups for 1 lb. loaf; 3 cups for 1½ lb. loaf |
| Timer Range | 4 hours (4:00) to 13 hours (13:00) |
| Holding Cycle | If bread is not removed after Baking cycle, the Simply Bread™ shifts into a controlled rate Keep Warm cycle which reduces the bread temperature gradually. Shuts off after 3 hours.* |

*Except for Dough functions.



ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service: For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$10.00 for return shipping and handling.

Salton/MAXIM cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced. C.O.D. shipments cannot be accepted.

Return the appliance to:

SHIPPING ADDRESS

SALTON HOUSEWARES
708 SOUTH MISSOURI ST.
MACON, MO 63552

If after reading this instruction
booklet you still have questions about
using the Simply Bread™ Machine, please write or call:

Salton/MAXIM Housewares, Inc.

550 Business Center Drive

Mt. Prospect, IL 60056

1-800-233-9054

Monday - Friday 9am - 5pm CST

Part No. 600110

06/95

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