

Bread Maker

INSTRUCTION MANUAL



SKU:BM001-2SI-USZX

Model:BM001-2

Read this booklet thoroughly before using and save it for future reference

CONGRATULATIONS

Dear Customer:

Welcome to our family. Thank you for purchasing one of our products.

Our goal is to provide you with superior service. If there is anything missing from or wrong with your order, or if you have any questions about using our Bread Maker, PLEASE contact us.

Email: **support@homyd.com**

Our team is available 24/7 to address your questions, comments, and concerns. Your satisfaction is our ultimate goal. We want to make everything right so you'll share your positive experience with other shoppers on Amazon.

If you experience any problems, please send an email to **support@homyd.com**.

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I IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to that shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
4. Do not touch hot surfaces.
5. To protect against electric shock, do not immerse cord, plugs, or housing in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over edge of table or hot surface.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. 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.
10. Keep the appliance and its cord out of reach of children less than 8 years.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Do not touch any moving or spinning parts of the machine when baking.
13. Never switch on the appliance without properly placed bread pan filled with ingredients.

I IMPORTANT SAFEGUARDS

14. Never beat the bread pan on the top or edge to remove the pan as this may damage the bread pan.

15. Metal foils or other materials must not be inserted into the bread maker as this can give rise to the risk of a fire or short circuit.

16. Never cover the bread maker 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.

17. Do not operate the appliance for other than its intended use.

19. Always use the appliance on a secure, dry level surface.

20. Do not use outdoors.

21. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

22. This appliance has been incorporated with a grounded plug.
Please ensure the wall outlet in your house is well earthed.

23. 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.

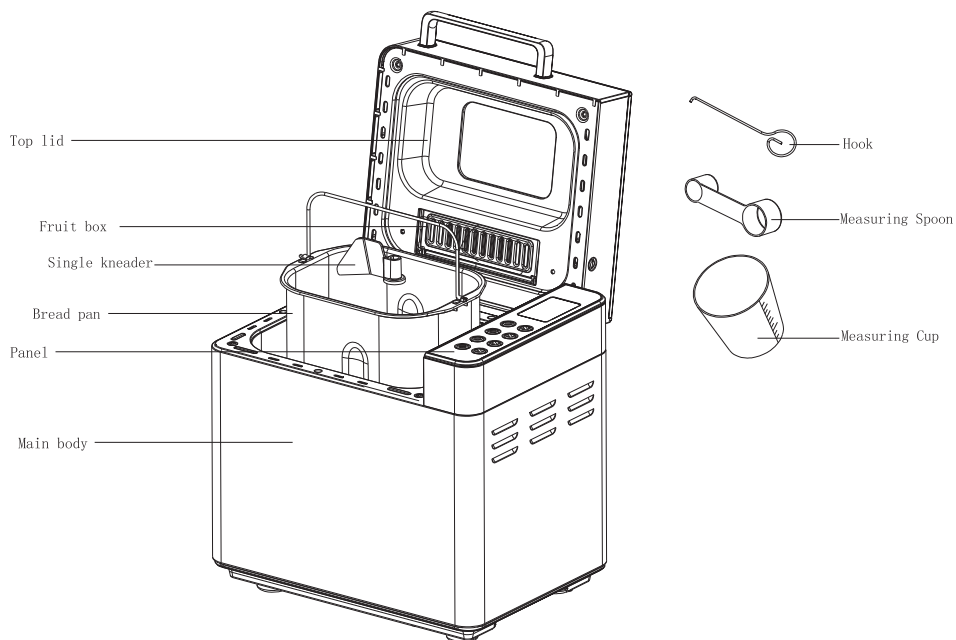
24. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.

25. Save these instructions.

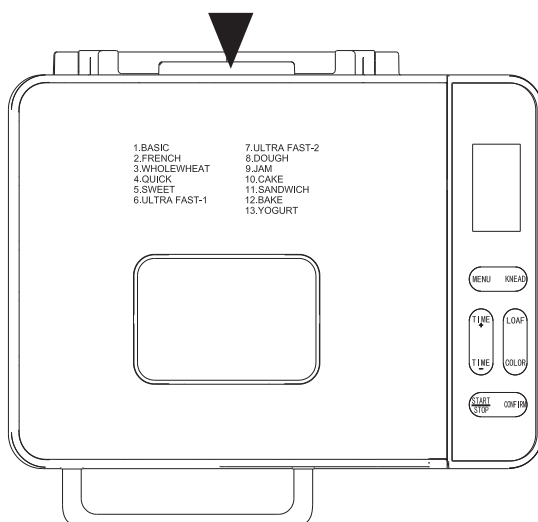
26. Please open the lid for first use, then choose BAKE menu and boot the appliance, in this process may discharge smoke but that is normal.
Stop after running about 10min, then keep to use.

The smoke discharge is normal phenomenon, subsequent use will not out of the smoke.

INTRODUCTION OF BREAD MAKER

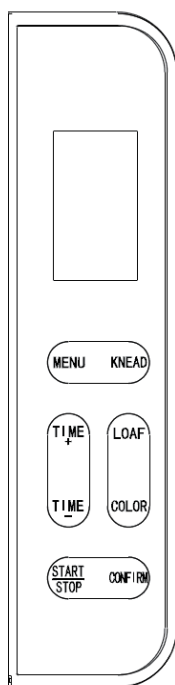



NOTE: To use the dispenser, simply press the release button located adjacent to the top cover of the bread maker and pull it outward.



I INTRODUCTION OF CONTROL PANEL

(The silkscreen is subject to change without prior notice.)



As soon as the bread maker is plugged into the power supply, a beep will be heard and "2:53" appears in the display after a short time. But the two dots between the "3" and "00" don't flash constantly. The default setting of 750G "  "(MEDIUM). "1" (BASIC) are displayed on LCD

START/STOP

The button is used for starting and stopping the selected baking program.

To start a program, press the **START/STOP** button once.

A short beep will be heard and the two dots in the LCD begin to flash, the working light illuminates and the program starts.

Any other button is inactivated except the **START/STOP** button after a program has begun.

This feature will help to prevent any unintentional disruption to the operation of program.

To stop the program, **press and hold the START/STOP button.**

I INTRODUCTION OF CONTROL PANEL

PAUSE function

After procedure starts up, you can press START/STOP button once to interrupt at any time, the operation will be paused but the setting will be memorized, the working time will be flashed on the LCD.

Touch START/STOP button again or within 10 min without touching any button, the program will continue.

MENU

It is used to set different programs.

Each time it is pressed (accompanied by a short beep) the program will vary. Press the button continuously, the 13 menus will be cycled to show on the LCD display.

Select your desired program.

The functions of 13 menus will be explained as below.

--1.**Basic:** kneading, rise and baking normal bread.

You may also add ingredients to increase flavor.

--2.**French:** kneading, rise and baking within a longer rise time.

The bread baked in this menu usually will have a crisper crust and light texture.

--3.**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.

--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.**Ultra Fast-1:** kneading, rise and baking in a shortest time.

Usually the bread made is smaller and rougher than that made with Quick program.

--7.**Ultra Fast-2:** kneading, rise and baking in a shortest time.

Usually the bread made is smaller and rougher than that made with Quick program.

--8.**Dough:** kneading and rise, but without baking.

Remove the dough and use for making bread rolls, pizza, steamed bread, etc.

--9.**Jam:** boiling jams and marmalades.

Fruit or vegetables must be chopped before putting them into the bread pan.

I INTRODUCTION OF CONTROL PANEL

--10.**Cake:** kneading, rise and baking, rise with soda or baking powder.




--11.**Sandwich:** kneading, rise and baking sandwich. For baking light texture bread with a thinner crust.

--12.**Bake:** only baking, no kneading and rise. Also used to increase the baking time on selected settings

--13.**YOURGURT:** only heat with low temperature, the rising time can be set by yourself in the stated scope (default: 8 hours)

Note: Do not press cover work

COLOR

With the button you can select a LIGHT, MEDIUM or DARK color for the crust. The relative iron separately is    Press this button to select your desired color.

LOAF

Press this button to select the three different loaf sizes of the bread. Please note the total operation time may vary with the different loaf size.1lb-2lb

DELAY function

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

You must decide how long it will be before your bread is ready by pressing the + or -.

Please note the delay time should include the baking time of program.

That is, at the completion of delay time, there is hot bread can be serviced.

At first the program and degree of browning must be selected, then pressing "+" or "-" to increase or decrease the delay time at the increment of 10 minutes.

The maximum delay is 13 hours.

Example: Now it is 8:30p.m, if you would like your bread to be ready in the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes.

Select your menu, color, loaf size then press the "+" or "-" to add the time until 10:30 appears on the LCD.

Then 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.

You will get fresh bread at 7:00 in the morning, if you don't want to take out the bread immediately, the keeping warm time of 1hour starts.

I INTRODUCTION OF CONTROL PANEL

Note: 1. This button is not applicable for the programs Ultra fast-I, Ultra fast-II, Jam and Bake.

2. For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

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.

MEMORY

If the power supply has been broken off during the course of bread making, the process of bread making will be continued automatically within 10 minutes, even without pressing Start/stop button.

If the break time exceeds 10 minutes the memory cannot be kept and the bread maker must be restarted. But if the dough is no further than the kneading phase when the power supply breaks off, you can press the "START/STOP" straight to continue the program from the beginning.

ENVIRONMENT

The machine may 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.

WARNING DISPLAY:

1. If the display shows "HHH" after the program has been started, the temperature inside is still too high (accompanied by 5 beep sounds).

Then the program has to be stopped.

Open the lid and let the machine cool down for 10 to 20 minutes.

2. If the display shows "LLL" after pressing the START/STOP button (except the programs BAKE), it means the temperature inside is too low (accompanied by 5 beep sounds), stop sound by pressing the START/STOP button, open the lid and let the machine rest for 10 to 20 minutes to return to room temperature.

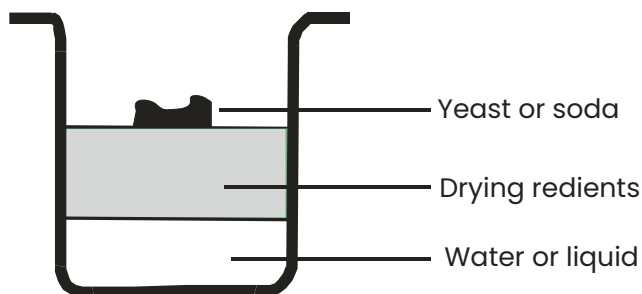
3. If the display shows "EE0" after you have pressed START/STOP, the temperature sensor is disconnected please check the sensor carefully by Authorized expert.

I FOR THE FIRST USE

- 1、 Please check if all parts and accessories are complete and free of damage .
- 2、 Clean all the parts according to the latter section“Cleaning and Maintenance”
- 3、 set the bread maker in baking mode and bake empty for about 10 minutes. After cooling it down clean once more.
- 4、 Dry all parts thoroughly and assembly them, so the appliance is ready for using.

I HOW TO MAKE BREAD

1. Place the pan in position and turn it clockwise until it clicks in correct position. Insert the kneading blade onto the drive shaft. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this avoids the dough to stick below the kneaders and the kneaders could be removed from bread easily.
2. 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.



Note: the maximum quantity of flour and yeast is 420g and 2 teaspoons.

3. With finger make a small indentation on one side of the flour. Add yeast to indentation,
Make sure it does not come into contact with the liquid ingredients or salt.
4. Close the lid gently and plug the power cord into a wall outlet.
5. Press the Menu button until your desired program is selected.

I HOW TO MAKE BREAD

6. Press the **COLOR** button to select the desired crust color.
7. Press the **LOAF SIZE** button to select the desired size (1lb to 2lb).
8. Set the delay time by pressing + or - button.
This step may be skipped if you want the bread maker to start working immediately.
9. Press the **START/STOP** button to start working, and the working light comes on.
10. For the program of Basic, French, Whole wheat, Quick, Sweet, Ultra fast-I, Ultra fast-II, Cake and Sandwich, 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 slits in the lid during baking. This is normal.
11. Once the process has been completed, beeps sound will be heard, and the working light will extinguish.
You can press **START/STOP** button for approx. 2 seconds to stop the process and take out the bread.
Open the Lid and while using oven mitts, firmly grasp the bread pan handle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.
12. Use 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.
13. Turn bread pan upside down onto a clean cooking surface and gently shake until bread falls out onto rack.
14. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
15. 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, if you would like to take the bread out, switch the program off with the START/STOP button.
16. When do not use or completely 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 hand to remove the kneading blade.

I SPECIAL INSTRUCTION

1、 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.

2、 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℃, so before making Ultra fast bread, you must use a thermometer to measure water temperature.

I CLEANING AND MAINTENANCE

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

1. 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.

2. Kneading blade: If the kneading bar is difficult to remove from the axle, in such an event fill the Container with warm water and allow it to soak for approx.30minutes.

The kneader can then be easily removed for cleaning.

Also wipe the blade carefully with a cotton damp cloth, Please note both the bread pan and kneading blade are dishwashing safe components.

3. Lid and window: clean the lid inside and outside with a slightly damp cloth.

I CLEANING AND MAINTENANCE

4. Housing: gently wipe the outer surface of 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 into water for cleaning.

5. Before the bread maker is packed away for storage, ensure that it has completely cooled down, is clean and dry, and put the spoon and the kneading blade in the drawer, and the lid is closed.

6. it's not recommended to put the bread bucket into the dishwasher for washing, but manual cleaning is accepted.
Kindly protect the non-stick coating;

I INTRODUCTION OF BREAD INGREDIENTS

1. Bread flour

Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elastic and can keep the size of the bread from sunken after rising.

As the gluten content is higher than the common flour so it can be used for making bread with large size and better inner fiber.

Bread flour is the most important ingredients of making bread.

2. Plain flour

Plain flour is made by mixing well-chosen soft and hard wheat and applicable for making express bread or cakes.

3. Whole wheat flour

Whole wheat flour is made by grinding whole wheat, it contains wheat skin and gluten whole wheat flour is heavier and more nutrient than common flour.

The bread made by whole wheat flour is usually small in size.

So many recipes usually combine the whole wheat flour and bread flour to achieve best results.

4. Black wheat flour

Black wheat flour, also named by "rough flour", is a kind of high fiber flour that is similar to whole wheat flour.

To obtain the large size after rising it must be used in combination with high proportion of bread flour.

I INTRODUCTION OF BREAD INGREDIENTS

5. Cake powder

Cake powder is made by grinding soft wheat or low protein wheat, which is specially used for making cakes.

Different flour seems to be alike, Actually yeast performance or absorbability of various flour differs largely for growing areas, growth reasons, grinding process and storage life.

You may choose flour with different trademark to test, taste and compare in local market, and select the one which could produce the best result according to your own experiences and taste.

6. Corn flour and oatmeal flour

Corn flour and oat flour are made by grinding corn and oatmeal respectively, they both are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is very important ingredient to add sweet taste and color of bread.

While it helps to yeast bread as nourishment. white sugar is largely used.

Brown sugar, powder sugar or cotton sugar may be called by special requirements.

8. Yeast

Yeast passes doughy yeasting process, then produces carbon dioxide, making bread expand and inner fibre soft.

However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1tsp. active dry yeast = $\frac{3}{4}$ tsp. instant yeast

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

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

Yeast must be stored in refrigerator as it will be killed at high temperature, before using check the date and storage life of your yeast.

Store it back to the refrigerator as soon as possible after each use.

Usually the failure of bread rising is caused by the dead yeast.

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

(1) pour $\frac{1}{2}$ cup warm water (45–50°C) into a measuring cup

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2tsp. yeast over the water.

(3) Place the measuring cup in a warm place for about 10min.

Do not stir the water.

(4) The froth will be up to 1 cup. Otherwise the yeast is dead or inactive.

I INTRODUCTION OF BREAD INGREDIENTS

9. Salt

Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. if you don't want to use salt, omit it. And bread would be larger if without salt.

10. Egg

Eggs can improve bread texture, make the bread more nourish and larger in size, add special egg flavor to bread. When using it must be peeled and stirred evenly.

11. Grease, butter and vegetable oil

Grease can make bread be soft and delay storage life. Butter should be melted or chopped to small particles prior use, so as to be stir evenly when you take it out from refrigerator.

12. Baking powder

Baking powder mainly is used to rise the Ultra Fast bread and cake. As it do not need rise time and produce gas which will form bubble or soften the texture of bread utilizing chemical principle.

13. Soda

The same principle as above. It can also used in combination with baking powder.

14. Water and other liquid

Water is essential ingredient for making bread.

Generally speaking, water temperature between 200C and 250C is the most proper.

But the water temperature should be within 45-500C for achieving rising speed for make Ultra Fast bread.

The water may be replaced by fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color.

Some recipes may call for juice for the purpose of enhancing bread flavor, eg: apple juice, orange juice, lemon juice and so on.

I INTRODUCTION OF BREAD INGREDIENTS

One of important step for making good bread is utilizing proper amount of ingredients.

It is strongly suggest to use measuring cup, measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

1. Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups.

Observe the level of the measuring cup with your eyes horizontally.

When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

2. Measure dry powder

Dry powder should be kept in natural and loose conditions, level the cup mouth gently by blade to ensure accurate measure.

3. Ingredient sequence

The sequence of placing ingredients should be observed, generally speaking, the sequence is: liquid ingredients, eggs, salt and milk powder etc.

When placing the ingredients, the flour can't be wet by liquid completely.

The yeast can only be placed on the dry flour.

Exclusively, yeast can't touch with salt. If the auto adding ingredient function is used, after the flour has been kneaded, fruit ingredients will be automatically poured into the mixture.

When you use the delaying function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

I TECHNICAL PARAMETERS

SKU	BM001-2SI-USZX
Wattage	650W
Voltage	120V/60Hz
Capacity	2.0lb
Net weight	9.92lb
Dimensions	12.48*10.79*11.93in

I TROUBLE SHOOTING

Questions & Answers on Bread maker	Problem	Cause	Solution
	Smoke comes out of the baking compartment or of the vents.	The ingredients stick to the baking compartment or on the outside of the baking pan.	Pull out the plug and clean the outside of the baking pan or the baking compartment.
	The bread goes down in the middle and is moist on the bottom.	The bread is left too long in the pan after baking and warming.	Take the bread out of the baking pan before the warming function is over.
	It is difficult to take the bread out of the baking pan.	The bottom of the loaf is stuck to the kneading blade.	Clean the kneading blade and shafts after the baking. If necessary, fill the baking pan with warm water for 30 minutes, then the kneading blade can be easily removed and cleaned.
	The ingredients are not mixed or the bread is not baked correctly.	Incorrect program setting.	Check the selected menu and the other settings.
		The START/STOP button was touched while the machine was working.	Do not use the ingredients and start over again.
		The lid opened several times while the machine was working.	Never open the lid frequently, otherwise it is necessary, such as add ingredients. And make sure that lid was closed well after being opened.
		Long blackout while the machine was working.	Do not use the ingredients and start over again.
		The rotation of the kneading blade is blocked.	Check that the kneading blade is blocked by grains, etc. Pull out the baking pan and check whether the drivers turn. If this is not the case, send the appliance to the customer service.
	The appliance does not start. The display shows HHH.	The appliance is still hot after the previous baking procedure.	Pull out the plug, take out the baking pan and leave it to cool at room temperature. then insert the plug and start again.

I TROUBLE SHOOTING

Error with the prescriptions	Problem	Cause	Solution
	The bread rises too fast	too much yeast, too much flour, not enough salt	a/b
		or several of these causes	
	The bread does not rise at all or not enough	No yeast at all or too little	a/b
		old or stale yeast	e
		liquid too hot	c
		the yeast has come into contact with the liquid	d
		wrong flour type or stale flour	e
		too much or not enough liquid	a/b/g
		not enough sugar	a/b
	The dough rises too much and spills over the baking pan	If the water is too soft the yeast ferments more	f
		too much milk affects the fermentation of the yeast	c
	The bread goes down in the middle	The dough volume is larger than the pan and the bread goes down.	a/f
		The fermentation is too short or too fast owing to the excessive temperature of the water or the baking chamber or to the excessive moistness	c/f/i
	Heavy, lumpy structure	too much flour or not enough liquid	a/b/g
		not enough yeast or sugar	a/b
		too much fruit, wholemeal or of one of the other ingredients	b
		old or stale flour, warm liquids make the dough rise too quickly and loaf fall in before baking	e
		no salt or not enough sugar	
		too much liquid	

I TROUBLE SHOOTING

Error with the pre-scriptions	Problem	Cause	Solution
	The bread is not baked in the center	too much or not enough liquid	a/b/g
		too much humidity	h
		recipes with moist ingredients, e.g. yogurt	g
	Open or coarse structure or too many holes	too much water	g
		no salt	b
		greed humidity, water too hot	h/i
		too much liquid	c
	Mushhroom-like, unbaked surface	bread volume too big for the pan	a/f
		too much flour, especially for white bread	f
		too much yeast or not enough salt	a/b
		too much sugar	a/b
		sweet ingredients besides the sugar	b
	The slices are uneven or there are	bread not cooled enough (the vapor has not escaped)	j
	Flour deposits on the bread crust	the flour was not worked well on the sides during the kneading	g/i

- a) Measure the ingredients correctly.
b) Adjust the ingredient doses and check that all the ingredients have been added.
c) Use another liquid or leave it to cool at room temperature. add the ingredients specified in the recipe in the right order, make a small ditch in the middle of the flour and put in the crumbled yeast or the dry yeast, avoid letting the yeast and the liquid come into direct contact.
d) Use only fresh and correctly stored ingredients.
e) Reduce the total amount of the ingredients, do not use more than the specified mount of flour. reduce all the ingredients by 1/3.
f) Correct the amount of liquid. if ingredients containing water are used, the dose of the liquid to be added must be duly reduced.
g) In case of every humid weather remove 1-2 tablespoons of water.
h) In case of warm weather do not use the timing function. Use cold liquids.
i) Take the bread out of the pan immediately after baking and leave it on the grid to cool for at least 15 minutes before cutting it.
j) Reduce the amount of yeast or of all the ingredient doses by 1/4.



Environment friendly disposal : You can help protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

| WARRANTY AND SERVICE

This product is covered by a 12-month product and warranty from the date of initial purchase in case of any problems, please contact the Customer Service Center via the contact information listed in this User Guide.

Our warranty covers replacement products by repairing or replacing any defective parts and labor necessary to bring it up to its original specifications, and we can provide a replacement product instead of repairing the defective product.

Our sole obligation under this warranty is limited to such repair or replacement.

Any claim will require a receipt showing the date of purchase, so please keep all receipts in a safe place.

While greatly appreciated, product registrant is not required to activate any warranty and product registration does not eliminate the need for proof of original purchase.

The warranty will be voided if repairs are performed by a non-authorized third party and/or if spare parts other than those provided by us are used, These are the general terms of our warranty service, but we always urge our customers to contact us (support@homyd.com) with any questions they may have, regardless of the terms of the warranty.

