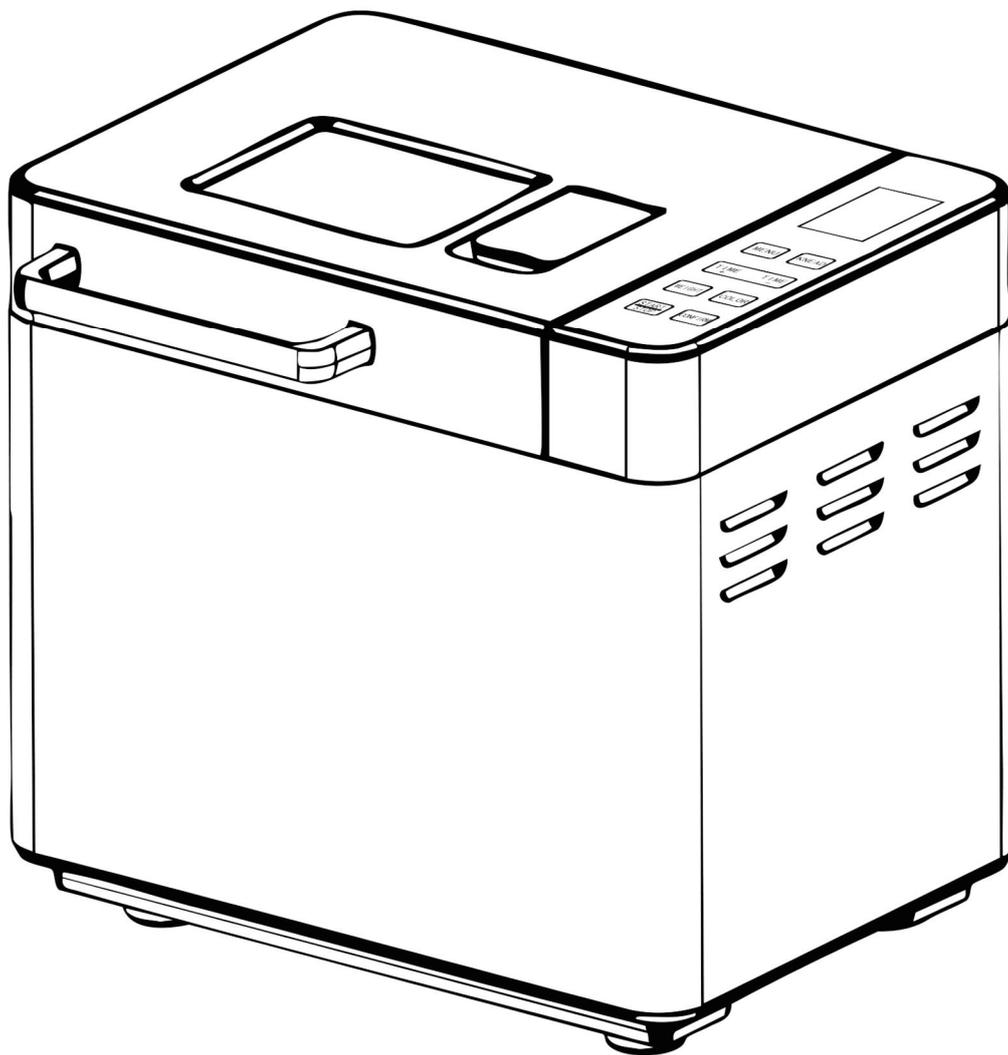


Bread Maker Machine

Instruction Manual



SKU: BM002-2SI-USZX

Model: BM002-2

Please read the instructions carefully and keep it for future reference.



support@homyd.com



1-833-632-0897(US)

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**

Contact Number: **1-833-986-6998**

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.

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

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IMPORTANT SAFETY GUARDS

1. Please read the introductions carefully before using the machine.
2. Before using, check that the voltage of the wall outlet corresponds to that shown on the rating plate.
3. When any electrical component malfunctions, do not continue to operate and use this product. Please send it to the manufacturing dealer or authorized service department for repair.
4. If the power cord is damaged, it must be replaced by a specific power cord or the power cord from the manufacturer or service centre.
5. Do not touch hot surfaces. Please use gloves after baking.
6. Do not immerse power cord, plug or bread aster in water or other liquid in case of electric shock.
7. When not in use or before cleaning, the bread maker machine must be turned off, and the power cord must be unplugged.
8. Do not let cord hang over edge of table or hot surface.
9. Accessories not recommended by the manufacturer should not be used.
10. Children or disabled persons should not operate without proper guidance or supervision.
11. This product should not be placed near or on a high-temperature surface.
12. When there is high-temperature grease or liquid in the machine, you must be very careful when moving the machine.
13. Do not touch or move any moving parts while the bread maker is working.
14. Metal sheets or other conductive materials should not be inserted into the bread maker to prevent fire or short circuit.
15. The heat and steam generated during the baking process must be continuously vented, and towels or other objects should never be used to cover the bread machine to prevent the risk of fire.
16. To avoid damage, do not tap the surface or edge of the bread bucket when removing it.
17. Do not start the machine until the bucket is fully assembled
18. Do not use this product for any other purpose.
19. This product is not intended for outdoor use.
20. Please keep the instruction manual.

For family use only

Solutions for Unsuccessful Bread-Making

Weigh the bread-making ingredients

One of the most important steps in the ingredients of bread making is the weighing of the ingredients, which should be used to measure and spoon accurately. The improper weighing and placement of the ingredients may cause the poor effect of bread making

1. Weigh the liquid ingredients

The water, fresh milk and milk powder should be measured by measuring cup, and the scale line of the eye level measuring cup should be read.

2. Amount of dry powder ingredients

Take the dry powder should be kept in the density of the natural loose state, and scrape the cup with the knife to ensure that the quantity is accurate.

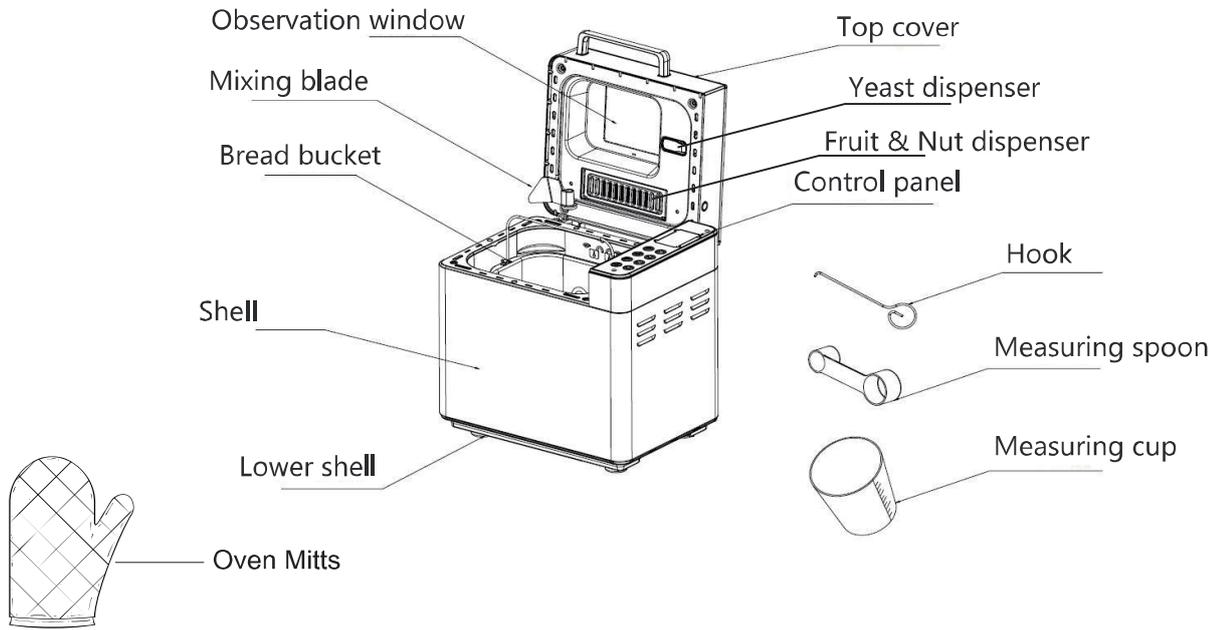
3. The placement sequence of the ingredients

The placement of ingredients should pay attention to the order. Generally speaking, place liquid ingredients first, eggs and then place salt, milk powder and other ingredients.

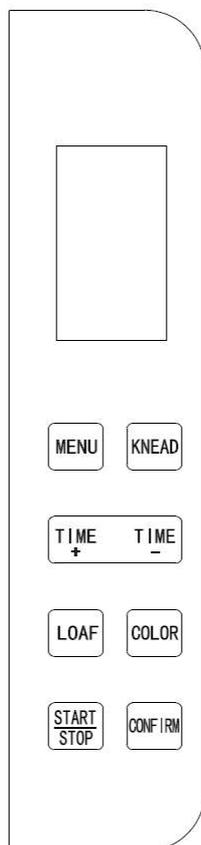
When the flour is placed, do not all contact with the liquid, and then place the yeast on the dry flour, pay special attention, the yeast can not contact with salt, the fruit ingredients are in the bread stirring for a period of time, there is a buzzer with rapid prompt to add, prematurely add fruit, stirring time is too long, will lose the flavor of the fruit ingredients. Use a longer delay function, do not add perishable ingredients, such as eggs, fruit ingredients, etc.

Note: When adding flour, try to cover the whole water; Before adding the baking powder, make a small pit in the flour with your fingers, then place the baking powder into the pit, making sure that the baking powder does not come into contact with salt or other liquid ingredients.

Production Diagram



Control Panel



Control Panel Instructions

PLUG IN

After turning on the power supply, the buzzer will sound, and the LCD will display program menu 1 (standard bread) by default. The bread burning color indicator will be set to the middle position, the bread specification will be 750g, and the timer will be displayed as 2:50.

START | STOP KEY

Start/stop the selected program.

Press this key, a beep will sound, and the selected working procedure will be activated. Only the "Start/Stop" key will work then.

While the machine is running, pressing the "Start/Stop" button for less than 2 seconds will pause the program and cause the time on the LCD to flash. Pressing the "Start/Stop" button again or not pressing any button within 10 minutes will resume the program. If the "Start/Stop" button is held for more than 2 seconds while the device is running, the program will be reset, the buzzer will emit a long sound, and the machine will return to the powered-on state.

If the program uses the delay function, press the "start/stop" button to initiate the program. When this is done, the ":" symbol on the LCD will start flashing, and the countdown timer will begin. The machine does not start working until the remaining time displayed matches the basic completion time of the menu.

MENU KEY

1. The menu key is used to select different bread programs, a total of 25 menus; touch this key, and the LCD will display each menu cycle. You can choose the required menu, and the following 25 menus are introduced:

2. Basic Bread: Stir, rise, and bake. Suitable for making white and brown bread. You can also add spices and fruit ingredients to enhance the flavor.

3. Quick bread: Stir, rise, and bake. The process is similar to basic bread, but it takes less time

4. Soft bread: Stir, rise, and bake. It's softer than normal bread and easier to digest.

5. French bread: Stir, rise, and bake. It requires a longer fermentation time and low baking temperature. Ideal for making bread with a crispy crust.

6. Italian bread: stir, rise, and bake. It is softer than standard bread, and the tissue is thinner.

7. Toast: Stir, rise, and bake. Suitable for making white and brown bread.

8. Whole Wheat: Stir, rise, and bake at a low baking temperature. The bread is made with whole wheat flour, resulting in a sweet flavor and crunchy crust.

9. **Multigrain:** The process is the same as standard bread, but the ingredients differ, and whole wheat flour takes longer to make.
10. **Sweet Bread:** Stir, rise, and bake. The size of the bread is the same as that of ordinary bread, with higher sweetness, good flavor, and quality.
11. **Low Sugar:** Stir, rise, and bake, low in sugar. It is low in sugar and has a light golden color.
12. **Sugar Free:** Stir, rise, and bake, sugar-free, lightly cooked, and with a white crust.
13. **Gluten Free:** Stir, rise, and bake. Using gluten-free flour results in soft-textured bread. The loaf is small in size.
14. **Knead Dough:** Stir. The dough can be used to make steamed buns, rolls, biscuits, snacks, pizzas, etc.
15. **Leaven Dough:** Stir and rise. The dough can be made into steamed bread, rolls, steamed buns, biscuits, snacks, pizza, etc.
16. **Knead Dough + Leaven Dough:** Stir and rise the dough. The dough can be made into steamed buns, cookies, snacks, pizza, etc.
17. **Jam:** Make the jam. Place the fruit or vegetables into the bread pan before starting the process.
18. **Bake:** The fermented dough will be baked for an adjustable time.
19. **Dried Meat Floss:** Make crispy and delicious floss as a snack or for bread.
20. **Cake:** Make a cake. This program needs to use specialized cake powder and add baking soda or baking powder.
21. **Italian cake:** Make an Italian cake. This program needs to use a specialized cake powder and add baking soda or baking powder. This cake has a thicker crust.
22. **Custom Bake:** Users can define their settings.
23. **Enzymes:** Make fruit enzyme drink.
24. **Yogurt:** Make yogurt. The yogurt and milk should be mixed and fermented in a ratio of 1:5.
25. **Fermentation:** Fermentation in a constant temperature.
26. **Custom Program**

Display Weight	None
Time Display	2:54 (Default)
Knead 1	"Default: 8 minutes Adjustable: 0–20 minutes"
Ferment 1	"Default: 30 minutes Adjustable: 10–60 minutes"
Knead 2	"Default: 25 minutes Adjustable: 0–30 minutes"
Ferment 2	"Default: 40 minutes Adjustable: 0–120 minutes"
Knead 3	"Default: 1 minute Adjustable: 0–1 minute"
Ferment 3	"Default: 40 minutes Adjustable: 0–120 minutes"
Bake	"Default: 30 minutes Adjustable: 0–60 minutes"
Keep Warm	60 minutes

Note: 1. Do not use perishable ingredients when using the delay function, such as eggs, fresh milk, etc.

2. Delay procedures are not suitable for Quick Bread, Knead Dough, Leaven Dough, Knead Dough + Leaven Dough, Jam, Bake, Dried Meat Floss, Cake, Italian Cake, Enzymes, Yogurt, Fermentation.

3. If the program has already started, the delay function cannot be set.

COLOR KEY

Touch this key to select the desired bread color, including: LIGHT, MEDIUM, and DARK.

WEIGHT KEY

Touch this key to set the weight of the bread: 500g, 750g, 1000g.

The TIME + | TIME- KEY

If you prefer the bread maker to start working at a later time, you can use the delay function. The program's maximum completion time can be extended to 13:00. The delay can be adjusted using the "TIME+" and "TIME-" keys to increase or decrease the delay. Continuous pressing of the time key will continuously increase the time. The set time includes the time needed to complete the program and the delay time.

Note: Delay procedures are not suitable for Quick Bread, Knead Dough, Leaven Dough, Knead Dough + Leaven Dough, Jam, Bake, Dried Meat Floss, Cake, Italian Cake, Enzymes, Yogurt, Fermentation.

KNEAD KEY

This key is the shortcut menu. This key corresponds to the Knead Dough.

CONFIRM KEY

Select Custom Program

Press Confirm → Set Knead 1 time with +/- buttons

Press Confirm → Set Ferment 1 time with +/-

Press Confirm → Set Knead 2 time with +/-

Press Confirm → Set Ferment 2 time with +/-

Press Confirm → Set Knead 3 time with +/-

Press Confirm → Set Ferment 3 time with +/-

Press Confirm → Set Bake time with +/-

Press Confirm → Keep Warm (auto-set)

Press Confirm to save settings

Press Start/Stop to begin

Keep Warm Function

After the bread is made, if the program is not finished, the machine will automatically keep warm for 1 hour. During the heat preservation process, you can press the "Start/Stop" button for 2 seconds at any time to end the heat preservation.

Service Environment

The optimal operating temperature range for this machine is 59°F – 93.2°F. If the environment is too warm, the bread will become sour. If the ambient temperature is too low, it will affect the bread fermentation process. The size of the bread may vary at different ambient temperatures.

Memory Function

In the bread-making process, if the power supply is accidentally cut off, there is a 10-minute power loss protection. If the program fails to start, the setting process won't protect it after the power is restored to normal. If the power is switched on within 10 minutes, the bread will automatically continue from where it was interrupted without requiring any key presses. If the bread is in the fermentation stage, please pour the ingredients out of the bread bucket and start the bread-making process again.

Warning Tips

After setting the menu, when pressing "Start/Stop" to start the program, "H HH" is displayed, indicating high temperature protection. Displaying "L LL" indicates low temperature protection.

First Use

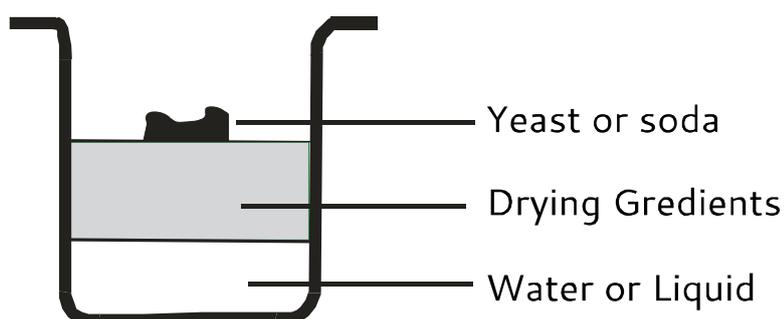
1. Before using the bread maker machine, please follow the instructions of "Cleaning and Maintenance"
2. Put the bread bucket in place, then plug in and press the menu key, select the baking mode to burn for 10 minutes. The purpose is to remove the odor of the heating tubes and bread bucket.
3. Unplug the power supply and clean it again after it is fully cooled.

Operation Steps

Place the bread bucket into the bread machine and gently rotate it until it is in place. Then place the mixing blade onto the rotating shaft at the bottom of the bread bucket and gently rotate it into place.

Note: In order to avoid the dough sticking to the bottom of the mixing blade, it is recommended to apply some heat-resistant butter in the hole of the mixing blade

Prepare the ingredients and then put the ingredients into the bucket in the order described in the recipe. Add other liquid or water first, followed by sugar, salt and flour, and then yeast or fermentation powder.



Note: When adding flour, try to cover the whole water surface; Before adding the yeast or baking powder, make a small pit in the flour with your fingers, then place the baking powder into the pit, making sure that the baking powder does not come into contact with salt or other liquid ingredients.

1. Put on the top cover and turn on the power.
2. Press the Menu button to select the desired program.
3. Press the Color button to select the desired color.
4. Press the Weight button and select the bread weight (500g, 750g or 1000g).
5. Press the "Time +" and "Time -" buttons to set the delay time (if you do not need to delay work, you can omit this step).
6. Press the "Start/Stop" button to start the program.
7. Knead Key is a shortcut menu. This key corresponds to Knead.
8. Note: If you need to stop working, press the Start / Stop button button to stop working for more than 2 seconds.
9. When selecting the "bread" program to work, the electromagnet explodes 3 times during the operation process, automatically put the fruit prepared in the fruit and nut dispenser into the bread bucket.
10. After the end of the work, the buzzer sends a beep prompt, LCD displays "0:00". You can press "Start / stop" key for more than 2 seconds, close the program, and unplug the power plug.
11. Note: After the bread is made, if the program is not closed, this bread maker machine will automatically enter the 1-hour keep warm state. To terminate insulation, press the Start / Stop button at any time for 2 seconds to end insulation at any time.
12. Open the top lid, put on gloves, grip the edge of the bread bucket and turn counterclockwise to remove the bread bucket upward.
13. Note: The temperature of the bread bucket and bread is high, so be very careful when operating.
14. Turn the bucket upside down on a cooling rack and gently shake the bucket until the bread drops. Use a wooden or plastic spatula to gently scrape the inside of the bucket clean.
15. Note: If the stirring blade is stuck in the bread, please use the hook to remove it, do not directly use the hand to remove the stirring blade, so as not to burn.
16. The bread we make does not contain preservatives, so it has a shorter shelf life compared to store-bought bread. It's best to store any leftover bread in a fresh-keeping bag or container at room temperature, where it will stay fresh for about 3 days. If you need to store it for longer, you can put it in the refrigerator in a fresh-keeping bag, and it might stay fresh for up to 10 days.

Special Instructions

Quick Bread

Fast bread is made by using yeast and baking soda. In order to get better results, it is recommended to put all the liquid ingredients on the bottom of the bread bucket and the dry ingredients on the top. But at the beginning, some of the dry ingredients may be clustered in the corner of the cask, and to avoid flour lumps, please use a wooden or plastic spatula to help stir.

Cleaning and Maintenance

Please unplug the power supply before cleaning and allow the bread maker to cool completely.

Bread bucket: Wipe the inside and outside with a damp cloth. Do not use abrasive cleaning agents to avoid damaging the non-stick coating.

Stirring blade: If the stirring blade is difficult to pull out, soak the bread bucket in warm water for about 30 minutes before cleaning, and then gently wipe with a damp cloth.

Upper cover and observation window: Clean the inner and outer surfaces of the upper cover with a damp cloth, but do not rinse the upper cover with soaking water.

Body: Wipe with a soft wet cloth dipped in a small amount of neutral detergent, and then dry with a dry cloth. Do not wash the body in water.

Before use or storage, all parts must be cleaned and dried before assembly in place

Solution for Bad-Tasting Bread

To improve the taste, choose the right menu and recipe based on your personal preference. You can also add your favorite flavorings or ingredients.

The main raw materials for bread making

1. Bread flour

Bread flour is a high gluten flour (sometimes called high gluten flour or strong flour, high protein content), in the bread fermentation, can keep the strength of the dough volume expansion, not collapse down, bread flour and ordinary flour, contains more gluten, make bread volume, internal fiber organization, is the most important ingredients to make bread.

2. All-purpose flour

All-purpose flour is a blend of selected soft and hard wheat, suitable for making quick breads and cakes.

3. Whole wheat flour

Whole wheat flour is made from whole grains and contains wheat flour and gluten. Whole wheat flour is heavier than all-purpose flour, and is more nutritious. Making bread from whole wheat flour is heavier than white bread and is usually smaller in size, and many recipes are made by mixing whole wheat flour with bread flour to make high-quality bread.

4. Rye flour

Rye flour is a high-fiber flour similar to whole wheat flour, also known as semolina. It must be mixed with a high proportion of bread flour in order to grow in volume when making bread.

5. Cake flour

Cake mix is made from soft wheat, or wheat with a low protein content, and is used specifically as a cake ingredient. And flour looks very similar, in fact, because of the origin of wheat, growing season, grinding process, storage period is different, flour fermentation performance, water absorption performance has a big difference, you can choose different brands of flour in the local test comparison, according to their own experience to judge, choose which brand of flour to make bread can get the best effect.

6. Cornmeal and oat meal

Cornmeal and oat flour are added ingredients in making coarse bread, which are made by grinding corn and oat, respectively, and are used to enhance the flavor and texture of bread.

7. Sugar

Sugar is important for adding sweetness and color to bread. At the same time, it also serves as a nutrient for yeast to support the fermentation of bread. Generally, white granulated sugar can be used, and special requirements of useful brown sugar, powdered sugar or soft sugar.

8. Yeast

The role of yeast is to produce carbon dioxide gas through the fermentation process of dough, which makes the volume of bread increase and the internal tissue soft. The rapid propagation of yeast requires sugar and carbohydrates in flour as nourishment, and there are usually three different types of yeast: fresh yeast, active dry yeast, and instant yeast. Bread makers usually use instant yeast, if you want bread fermentation to achieve better results, you can also use traditional active dry yeast, that is, the yeast is faster than the active dry yeast, the amount is less.

1 small spoon active dry yeast = 3 / 4 small spoon is the yeast

1.5 small spoon active dry yeast = 1 small spoon foam yeast

2 small spoon active dry yeast = 1.5 small spoon foam yeast

Yeast must be put in the refrigerator preservation, too high temperature will kill yeast, before use should check your yeast production date and storage period, open after use should be put into the refrigerator as soon as possible, usually bad fermentation is caused by the failure of yeast, the following methods can verify whether your yeast is fresh and active.

(1) Pour half a cup of warm water 113–122 °F into the measuring cup. Put 1 tablespoon of white granulated sugar into water to stir it, and then sprinkle 2 tablespoons of yeast on the water.

(2) Place the cup in a warm place for about 10 minutes and do not stir the cup

(3) Yeast should be fermented in a 1 "cup" bubble. If not, your yeast may be relatively old or less active.

9. Salt

Salt is necessary to improve the taste of bread, but it also prevents yeast reproduction. You can't add too much salt to the formula. If you don't like salt, you can save it, but the fermentation may be a little bigger than normal.

10. Egg

Adding eggs can improve the fiber tissue of the bread, and rich nutrition to make the bread hair bigger, with a special egg flavor, add the ingredients should be shelled, stir evenly.

11. Oil, butter, and vegetable oils

The addition of oil, can make the texture of bread softer, the freshness period of bread is extended, add butter (butter) should be the first melt, from the refrigerator, or cut into small grains, in order to stir evenly.

12. Baking powder

Baking powder is mainly used to make fast bread and cake fermentation. This starter does not need fermentation time. It uses chemical principles to produce gas to make bread or cake loose.

13. Soda

With the same principle of the baking powder, it can also be added at the same time with the baking powder, without fermentation time, heating the use of chemical principles to make the food loose.

14. Water and other liquid ingredients

Water is indispensable in bread, the water temperature is more appropriate at 68–77 °F, making fast bread needs warm water 113–122 °F,

Some bread ingredients also need to add fruit juice, such as orange juice, apple juice, orange juice, lemon juice, mainly to enhance the flavor of the bread.

Weigh the Ingredients

One of the most important steps in the ingredients of bread making is the weighing of the ingredients, which should be used to measure and spoon accurately. The improper weighing and placement of the ingredients may cause the poor effect of bread making.

Weigh the liquid ingredients

The solution of water, fresh milk and milk powder should be measured by measuring cup, and the scale line of the eye level measuring cup should be read.

Amount of dry powder ingredients

Take the dry powder should be kept in the density of the natural loose state, and ensure that the quantity is accurate.

The placement sequence of the ingredients

The placement of ingredients should pay attention to the order. Generally speaking, place liquid ingredients first, eggs and then place salt, milk powder and other ingredients.

When placing the flour, do not let it come into full contact with liquids. Then place the yeast on dry flour, paying special attention that yeast should not come into contact with salt. When using the delay function for a long time, do not add perishable ingredients such as eggs and fruit materials.

SKU	BM002-2SI-USZX
Model	BM002-2
Wattage	650W
Voltage	120V~60HZ
Capacity	2 lb
Net weight	9.92 lb
Dimensions	12.4*10.83*11.81 in

Solutions to common problems in bread making

	Existing problem	Analysis of causes	Countermeasure
1	Smoke comes out of the heat sink when baking.	Ingredients are stuck on or near the electric heating pipe. There are protective oil on the electric heat pipe surface.	Unplug the plug, clean the electric heating tube, and be careful not to get burned.
2	The bread sinks in the middle and has a thick skin at the bottom.	The insulation time and retention time of bread in the bread barrel after completion are too long, and too much moisture evaporates.	After the bread is made, generally without insulation process.
3	It is difficult to remove mixing blade.	The mixing blade is glued to the shaft in the bread bucket.	After removing the bread, soak in hot water into the bread bucket for 10 minutes. Remove the mixing blade and clean.

4	The ingredients are not mixed and the bread is not baked	Chose wrong programs.	Check if the formula you are using is suitable for the selected menu program.
		After the bread machine was started, the start / stop button was pressed, and the program was interrupted.	Remix the ingredients and start the bread maker again. If it is within 30 minutes, you can directly choose to start the program.
		After the machine started, the top cover was opened many times, and the bread was too dry and not yellow.	Please do not open the top cover during the fermentation.
		Stir resistance, almost resistance, dough mixing is not sufficient.	Check whether the hole of the stirring blade is damaged, take out the bread bucket, and pull the fork and idling is normal. If not, please contact the user service.
5	The bread machine is displayed on the start / stop key of the press.	The oven is too hot to make bread.	Press START / STOP, unplug, remove the bread bucket, open the top cover, cool the machine down and start again.
6	The motor can be heard turning, but the dough is not stirred.	The bread bucket is not ready, or the dough is too large to stir.	Check whether the bread bucket is correctly placed, whether the dough is prepared according to the formula, and whether the weighing is accurate.
7	The fermentation volume of bread is too large, and it is pressing against the top cover	Add too much yeast, or too much flour, too much water, or the temperature is too high.	Check the previous several factors to appropriately reduce the amount of yeast and flour.

8	The bread is too small or not fermented.	Check if yeast has been added, if the amount is sufficient, the activity of yeast, if the water temperature is too high or if yeast is mixed with salt.	Check the amount of yeast and the fermentation performance of the yeast.
9	The dough is too large and the overflow.	The liquid is added too much, the dough is too soft, and too much yeast.	Reduce the amount of liquid added, increase the hardness of the dough, and appropriately reduce the yeast.
10	The dough is baked and collapses in the middle.	The flour used is not high-gluten flour and has no fermentation power.	Use bread flour, or better powder.
		The fermentation rate is too fast, and the fermentation temperature is too high.	The ingredients used shall be within room temperature.
		There is too much water, and the dough is too wet and too soft.	According to the water absorption of flour, the water amount can be reduced according to the formula.
11	The bread is very heavy and tightly organized.	Too much flour, not enough water.	Reduce the flour and increase the water.
		Too much fruit ingredients, or too much whole wheat flour.	Reduce the amount of the corresponding ingredients, and increase the yeast.
12	After cutting the bread, there are too many holes in the middle.	too much water, or add no salt.	Reduce the amount of water appropriately and check for salt addition.
		The water temperature is too high.	Check the temperature of the water.
13	Dry powder sticks on the outer surface of the bread.	Very sticky and unmelted ingredients, such as butter, bananas, etc.	Do not add very sticky ingredients.

		Inadequate stirring, and too little water.	Check whether the water supply is appropriate and whether the mixing mechanism transmission is abnormal.
14	When baking cakes, the skin is too dark and the skin is too thick.	Different formulations and ingredients have a great impact on the burning color, sugar may influence the skin's color.	For the formula with excessive sugar, if the color is too dark, the procedure can be closed 5-10 minutes in advance, and keep warm for 20 minutes before take it out.



WARNING: This product can expose you to chemicals including **Lead**, which are known to the State of California to cause cancer, and **Bisphenol A (BPA)**, which are known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

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.