

BAUMANN

bread maker

Bakery-fresh and healthy bread made right at home

BM-BM4406AGS



INSTRUCTIONS MANUAL

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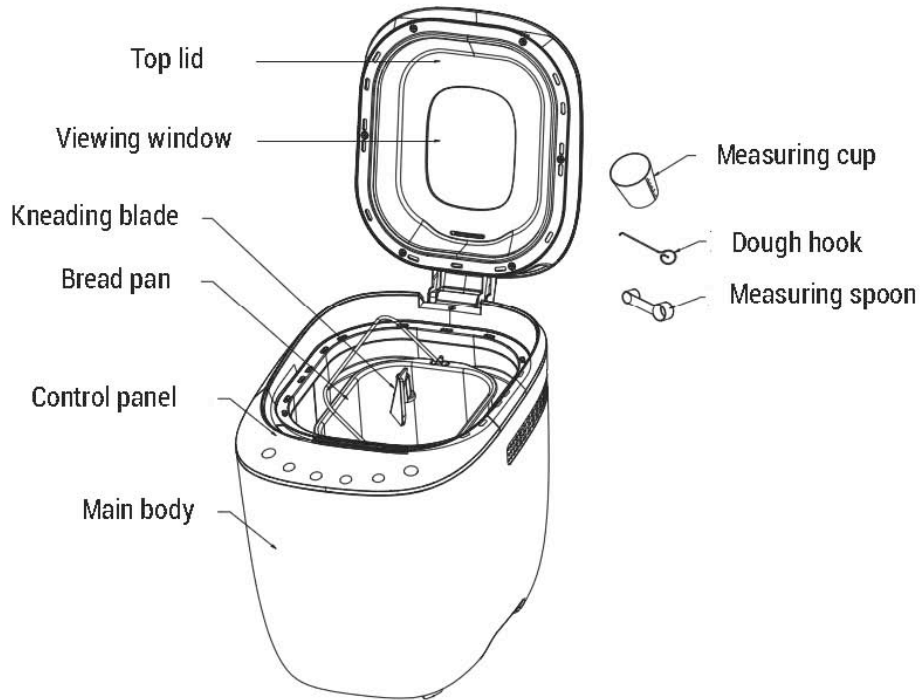
IMPORTANT SAFEGUARDS

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. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not touch any moving or spinning parts of the machine when baking.
11. Never switch on the appliance without properly placed bread pan filled with ingredients.
12. Never beat the bread pan on the top or edge to remove the pan as this may damage the bread pan.
13. 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.
14. This 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.
15. Keep the appliance and its cord out of reach of children less than 8 years.
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.

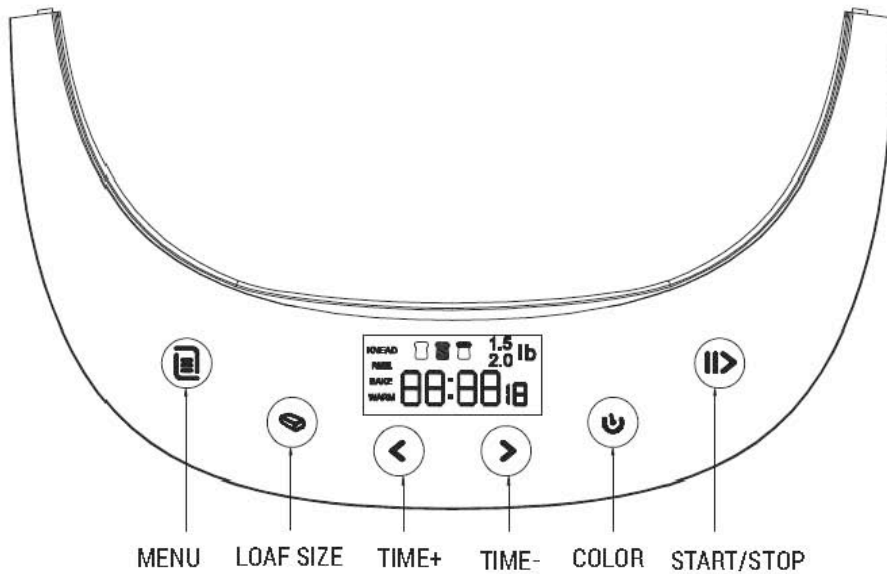
17. Do not operate the appliance for other than its intended use.
18. Always use the appliance on a secure, dry level surface.
19. Do not use outdoors.
20. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
21. This appliance is intended 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.
22. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
23. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.
24. Do not use outdoors.
25. Save these instructions



KNOW YOUR BREAD MAKER







CONTROL PANEL





<p>DISPLAY WINDOW</p>	<ul style="list-style-type: none"> - Indicates the LOAF size - Indicates the PROGRAM number selected, 1 to 14 - Indicates the crust COLOR selected - Indicates minute-by-minute baking time countdown - Indicates delay and baking time selected - Indicate current program phase
<p>MENU</p> 	<p>Press to select the program of your choice. The selected program automatically assigns the time needed to complete the process.</p>
<p>LOAF SIZE</p> 	<ul style="list-style-type: none"> - Press to select LOAF SIZE: 1.5 LBS (700g) or 2.0 LBS (900g). Bread Maker will automatically bake the 2.0 LBS (900g) loaf (except for Ultra Fast 2) unless another size is selected.

<p>TIME</p>  	<ul style="list-style-type: none"> - Use when setting the timer to delay baking. - Press TIME button to set timer for delayed start up to 13 hours later. - Pressing will move up the time in 10-minute increments. Press and hold button for faster movement.
<p>COLOR</p> 	<ul style="list-style-type: none"> - Press to select the crust COLOR for most programs. - Light, Medium, or Dark - Bread Maker will automatically bake on the medium setting unless another is selected. - This button is not applicable for some programs.
<p>START/STOP</p> 	<ul style="list-style-type: none"> - Press to start operation or begin timer countdown for delayed completion. - Press once, or press and hold until you hear a beep to pause or cancel an operation.

INTRODUCTION TO YOUR BREAD MAKER

BEFORE USING FOR THE FIRST TIME

1. Unpack Bread Maker and check whether all parts and accessories are complete and free of damage.
2. Wipe the exterior of the stainless steel housing with a soft, damp cloth. Dry thoroughly. Wash the inside of the bread pan and kneading blade with warm soapy water and a soft cloth. Rinse and dry thoroughly. Do not immerse the outside of the bread pan in water.
3. Set the Bread Maker on **Bake** program and bake empty for about 10 minutes to burn off the manufacturing oils. Refer to **Operating Instructions** in this manual. Then let it cool down and clean all the detachable parts again. Dry all parts thoroughly then reassemble.

NOTE: The appliance may emit a little smoke and odor when you turn it on for the first time. This is normal for a newly manufactured appliance. Make sure the appliance has sufficient ventilation.

PROGRAM SETTINGS

Press the MENU button to choose the desired program. Each time the MENU button is pressed, you will hear a beep and the number in the display window will advance to the next program.

The table below outlines the different program settings:

Program No.	Program Name	Description	Delay Timer Function	Crust Color	Size	1.5 lbs (750 g)	2.0 lbs (900 g)
1	Basic	For kneading and baking white breads, whole wheat breads and whole grain breads that contain more than 50% bread flour. Use this setting for packaged bread mixes.	✓	✓	✓	2:53	3:00
2	French	For kneading and baking breads low in fat and sugar, which results in a crisp crust and coarse, chewy interior. French bread requires special timing and temperatures to achieve that wonderful crispy, nicely browned crust. This is not suitable for baking recipes requiring butter, margarine or milk.	✓	✓	✓	3:40	3:50

Program No.	Program Name	Description	Delay Timer Function	Crust Color	Size	1.5 lbs (750 g)	2.0 lbs (900 g)
3	Whole Wheat	For kneading and baking breads that contain more than 50% whole wheat, whole grain, or specialty flour such as barley or rye. To encourage a lighter, higher loaf, unlike the BASIC setting, the WHOLE WHEAT setting has a 'preheat' phase that warms the ingredients to allow the yeast to perform optimally. The 'preheat' phase also allows heavy grains and flours to absorb liquid, before softening and expanding for better gluten development.	-	✓	✓	3:32	3:40
4	Quick	For this setting, 'knead', 'rise' and 'bake' times are reduced compared to Basic. The bread baked on this setting is smaller with a denser texture.	✓	✓	-	1:40	
5	Sweet	For kneading and baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning. Due to ingredient properties, sweet breads high in sugar, fats and proteins tend to brown quicker. For this reason, in comparison to the BASIC setting, there is a lower 'bake' temperature.	✓	✓	✓	2:50	2:55

Program No.	Program Name	Description	Delay Timer Function	Crust Color	Size	1.5 lbs (750 g)	2.0 lbs (900 g)
6	Ultra Fast 1	This setting, with hotter rise and bake temperatures, is convenient for kneading and baking a hot fresh loaf of bread in less than 1.5 hours. Unlike the Basic setting, the Ultra Fast setting reduces all three of the 'rise' phases, shortening the entire cycle time. For this reason, Instant Yeast is recommended for the bread to rise and bake properly. It is also recommended to use water with a temperature of 48-50°C	-	✓	-	1:28	
7	Ultra Fast 2	Same as Ultra Fast 1	-	✓	-	1:38	

Program No.	Program Name	Description	Delay Timer Function	Crust Color	Size	1.5 lbs (750 g)	2.0 lbs (900 g)
8	Dough	<p>This program is used to prepare dough for making pizza, bread or rolls which are shaped by hand-dinner rolls, round loaves, twists, bagels etc., then baked using the Bake setting or in a conventional oven.</p> <p>This setting mixes ingredients, then takes the dough through the 'knead' and 'rise' phases. At the end of the cycle, the dough should be removed, shaped then allowed to rise before baking.</p>	✓	-	-	1:30	
9	Gluten Free	<p>This is a setting for kneading and baking breads that contain gluten free flours such as rice flour, tapioca flour, potato flour, buckwheat flour, arrowroot etc.</p> <p>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. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.</p>	-	✓	✓	3:15	3:20

Program No.	Program Name	Description	Delay Timer Function	Crust Color	Size	1.5 lbs (750 g)		2.0 lbs (900 g)	
10	Cake	<p>This is a setting for breads that contain baking powder or baking soda rather than yeast to make the bread rise. These breads have a cake-like texture and are sometimes referred to as quick breads, batter breads or cake breads. Use this setting for packaged corn bread, quick bread and cake mixes.</p> <p>In comparison to the BASIC setting, the CAKE setting jumps straight from the 'knead' phase to the 'bake' phase - omitting the 'rise' phase due to the omission of yeast.</p>	✓	✓	-	2:50			
11	Sandwich/Toast	This is a setting for kneading and baking sandwich bread with a light texture and thinner crust.	✓	✓	✓	2:55	3:00		
12	Jam	This is a setting for making preserves and jams from fresh fruits. They make a delicious accompaniment to freshly baked bread. The bread maker is ideal for making jam as the paddle continuously stirs ingredients.	-	-	-	1:20			

Program No.	Program Name	Description	Delay Timer Function	Crust Color	Size	1.5 lbs (750 g)	2.0 lbs (900 g)
13	Yogurt	This is a setting with constant low heat ideal for culturing yogurt.	-	-	-	10:00	
14	Bake	Just baking, no kneading. This setting is to: <ul style="list-style-type: none"> - Darken or crispen loaves already baked and cooled. This only takes a few minutes so check regularly. - Re-warm loaves already baked and cooled. - Bake doughs that have been hand-shaped. - Melt or brown toppings on baked bread. 	-	✓	-	0:10	1:00

PROGRAM PHASES

Once you start a selected program, the unit will automatically take care of each step of the bread making process until the loaf finishes baking. An indicator on the LCD will display the current phase:

KNEAD: Two kneads are standard for most settings. The first knead will mix the ingredients; one or two other short knead cycles will punch the dough down before the rest and rise cycles.

RISE: These are periods of rising in which the unit will not be active except for the countdown display.

BAKE: The Bread Maker will regulate the baking time and temperature according to the individual recipe.

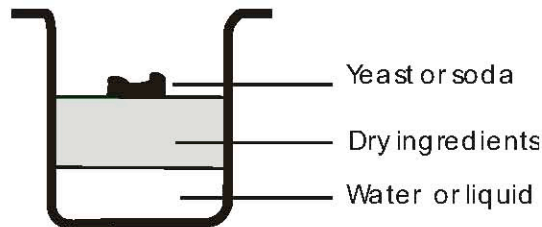
WARM: Allows you to leave the finished bread in the machine to serve warm. It also helps to keep the crust from becoming soggy if not removed from the machine immediately after baking. Some crusts will darken slightly in Keep Warm.

OPERATING INSTRUCTIONS

PROGRAMMING THE BREAD MAKER

1. Place the Bread Maker on a firm and even surface.
2. Lift open the lid and remove the bread pan from the interior baking chamber by holding the handle and turning it counterclockwise while lifting straight up.
3. Mount the kneading blade on the shaft, flat side down. It is recommended to fill hole with margarine prior to mounting the kneading blade to avoid dough sticking the kneading blade.
4. Place all ingredients, except yeast, in bread pan in the order listed. Usually, water or liquid substance should be put in first, then sugar, salt and flour. Always add yeast or baking powder as the last ingredient. Use a rubber spatula to smooth the dry ingredients in the bread pan; be sure to spread into all corners. Add yeast on top.

NOTE: The maximum quantity of flour and yeast is 600g and 3 teaspoons. Make sure that yeast does not come into contact with salt or liquids.



5. Insert bread pan, then turn it in clockwise to the **LOCK** position until a click can be heard. Fold handle down.
6. Close the lid gently and plug the power cord into a wall outlet. The Bread Maker display indicator will default to Program 1, 2.0 LB (900g) and medium crust color.
7. Press the **MENU** button to choose the desired program. Each time the **MENU**s button is pressed, you will hear a beep and the number in the display window will advance to the next program.

Press the **LOAF SIZE** button to select 1.5 LB, or 2.0 LB size recipe, (where applicable).

Press the **COLOR** button to choose crust color desired (where applicable). When you press the button, you will hear a beep and the display window will show the color selected.

8. Set the delay time by pressing **TIME +** or **-** button. This step may be skipped if you want the bread maker to start working immediately. (Refer to Delay Timer Feature *section*)
9. Press the **START/STOP** button to start operation. For the program of **BASIC, FRENCH, WHOLE WHEAT, SWEET, GLUTEN FREE and SANDWICH**, a long beep sound will be heard during operation. This is to prompt you to add ingredients such as dried fruits or nuts. Open the lid and put in the ingredients, if desired. It is possible that steam will escape through the vent slits in the lid during baking. This is normal.

10. Once the baking cycle has been completed, 10 beeps will be heard. Press the **START/STOP** button and hold it until you hear a beep. Hold the lid open while you take out the bread pan using oven mitts. If the bread is not removed after baking is complete, the unit will automatically go into the Keep Warm mode (for all programs except for DOUGH). Your bread will be kept warm for 1 hour. You may remove the bread pan at any time during the Keep Warm cycle. To turn the Keep Warm cycle off before the 1 hour is up, press the START/STOP button and hold it until you hear a beep.
 11. Let the bread pan cool down before removing the bread. Wearing oven mitts, turn the bread pan upside down and shake to release the bread.
 12. Place the bread upright on a wire rack to cool 20-30 minutes before cutting. This allows the steam to escape. Be sure to remove the kneading blade from the bread by using the hook provided.
CAUTION:
 - The bread pan, kneading blade and bread will be very hot.
 - Always unplug after use.
- NOTE:** If you wish to make another loaf of bread right away, allow the Bread Maker to cool down for 10 to 15 minutes with the cover open and pan removed. If you attempt to use the unit too soon, it will signal and display will read EE0 or EE1. Press Start/Stop until screen reverts to setting display and wait until unit has cooled.
- NOTE:** If the bread is not intended to be consumed straight away, we advise you store the bread in a sealed plastic bag or vessel. Bread can be stored for about three days at room temperature. To store longer, pack it in a sealed plastic bag or vessel and then place it in the refrigerator. Storage time is approximately ten days.

USING THE START/STOP and PAUSE FUNCTION

To start a program, press the START/STOP button once. A short beep will be heard, the colon in the display blinks and the program starts. Any other button is disabled except the START/STOP button after a program has begun. To cancel a program, press and hold the START/STOP button until you hear a long beep.

To pause a program in operation, press the START/STOP button once. The current settings will still be stored in the memory. Press START/STOP button again to resume the program. If the START/STOP button is not pressed within 10 minutes, the program will likewise resume.

USING THE DELAY TIMER FEATURE

Use the Delay Timer feature to start the bread maker at a later time up to 13 hours. The bread maker will begin the baking process at just the right time so that your loaf is hot and fresh right at the desired time. The delay works for all programs except WHOLE WHEAT, ULTRA FAST, GLUTEN-FREE, JAM and BAKE.

Add all ingredients to the bread pan in the order listed. It is critical to add the yeast last on top of the flour, and away from liquid. This will keep the yeast from activating until the Bread Maker starts to mix.

It is not recommended to use the delay timer for recipes that contain perishable ingredients.

To set delay timer

Select the PROGRAM, LOAF SIZE, and COLOR. Press the TIME + and – buttons to increase or decrease the cycle time shown on the display. Add up to 13 hours including the delay time and bread making cycle.

For example: It is 9:00 p.m. now. The bread is to be ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.

- When the **TIME** button is pressed, the time will advance in 10 minute increments.
- When constant pressure is applied to the button, the time will advance quickly. Once you count up to 13:00 hours, the timer starts over again.
- Press the **STOP/START** to begin countdown. The time is set, and the colon blinks.

KEEP WARM FEATURE

If the bread is not removed after baking is complete, the unit will automatically go into the Keep Warm mode (for all programs except for DOUGH, JAM and YOGURT). Your bread will be kept warm for 1 hour. You may remove the bread pan at any time during the Keep Warm mode. To turn the Keep Warm cycle off before the 1 hour is up, press the START/STOP button and hold it until you hear a beep.

POWER INTERRUPTION MEMORY FEATURE

Your Bread Maker has a 10-minute power failure back-up feature. If the electricity goes off, the memory will store the course in process for up to 10 minutes. If the power comes back on within this time, the course will resume where it left off. If the Bread Maker loses power for more than this time and the dough has started rising and you are using any dairy products, perishables or meat in your bread, you should discard the ingredients in the bread pan and start over.

But if the dough has not entered the rising phase when the power supply breaks off, you can press the **START/STOP** button to continue the program from the beginning.

WARNING DISPLAY

"HH:H" – This warning means that the temperature inside of the bread pan is too high. Stop the program, unplug the power cord, open the cover, and let the machine cool down completely for 10-20 minutes before restarting.

"Err" – This warning means that the temperature sensor inside the unit has been disconnected. Bring to an authorized service center for further evaluation.

"LL:L" – This warning means that the temperature inside of the bread pan is too low (accompanied by 5 beep sounds). Press START/STOP button, open the lid and let the machine rest to return to room temperature.

CLEANING AND MAINTENANCE

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

Never use vinegar, bleach, or harsh chemicals to clean your Bread Maker.

1. Unplug and allow to cool before cleaning.
2. *Bread Pan & Kneading Blade*
Remove bread pan from inside the baking chamber and remove the kneading blade from the bread pan. Wash the bread pan (inside and out) and kneading blade with warm soapy water, but **DO NOT IMMERSE THE BREAD PAN IN WATER OR PUT IT IN A DISHWASHER**. If the kneading blade is stuck to the drive shaft, fill the bread pan with warm, soapy water and let it stand for up to 30 minutes until loosened (any longer may damage the non-stick surface). **DO NOT USE EXCESSIVE FORCE**.

Do not use steel wool, abrasive cleaners, or metal utensils on the bread pan or kneading blade as they will damage the non-stick surface. Normal wear is to be expected. The non-stick surface may discolor over time and in no way affects performance.
3. *Housing*
Clean the exterior housing of the Bread Maker with a damp cloth. Do not rub too hard as the surface may be scratched.
4. *Interior*
Wipe the inside of the baking chamber with a slightly damp cloth or sponge. Do not rub too hard or the surface may be scratched. Never pour water, solvents or cleaning solutions into the baking chamber.
5. *Viewing Window*
To clean the viewing window, use a mild detergent and a damp cloth. Do not use an abrasive cleaner or pad as they might scratch the glass.

Storing

All removable parts should be thoroughly cleaned and dried before storing. Reassemble the unit so that the kneading blade is inside the bread pan, and the bread pan is inside the baking chamber. Store the Bread Maker with the lid closed.

BREAD MAKING INFORMATION

BREAD INGREDIENTS

Baking Powder

Double acting baking powder is a leavening agent used in yeast free breads. This type of leavening agent does not require rising time before baking, as the chemical reaction works when liquid ingredients are added, then again during the baking process. Baking powder can be substituted in place of baking soda.

Baking Powder

Baking soda is another leavening agent. It also does not require rising time before baking as the chemical reaction works during the baking process. Baking soda cannot be substituted in place of baking powder.

Eggs

Eggs add flavor, richness and tenderness to bread. Liquid egg substitutes, powdered egg and powdered egg whites may be substituted for fresh eggs, however all should be at room temperature before adding to the bread pan unless stated otherwise. Fresh eggs should not be used with the Delay Timer feature.

Fats

Fats, such as unsalted butter, olive oil or vegetable oil, add taste, texture, moisture and enhanced keeping qualities to breads. If unsalted butter is used, it should be cut into 2cm pieces and brought to room temperature before adding to the bread pan unless stated otherwise. Breads baked on the FRENCH setting generally get their crisp crust and texture from the lack of fat added.

Flour

Flour is the most important ingredient used for bread making. It provides food for the yeast and structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and provides the dough with the structure required to produce the weight and shape of the bread.

All-Purpose Flour

All-purpose flour can be bleached or unbleached, we recommend the unbleached variety. This flour is ideal for yeast free breads (also known as quick breads, batter breads or cake breads) as it produces a tender loaf with good texture and crumb. Bread flour tends to produce a tough yeast free loaf, while pastry flour tends to produce an overly tender loaf.

Bread Flour

Bread flour, also known as bakers' flour or bread machine flour is a high protein (gluten), white wheat flour. For bread machine baking, we recommend using unbleached bread flour is recommended over all-purpose flour as it produces a tall, springy loaf.

Rye flour

Rye flour is a low protein (gluten) flour traditionally used to make Pumpernickel and Black breads. Rye flour must generally always be mixed with a high proportion of bread flour as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

Self-Rising Flour

Self-rising flour is not recommended for bread machine making as it contains leavening ingredients that interfere with bread making. This flour is more suited for biscuits, scones, shortcakes, pancakes or waffles.

Whole Wheat Flour

Whole wheat flour is milled from the entire wheat kernel, hence it contains all the bran, germ and flour of the whole wheat grain. Although breads baked with whole wheat flour will be higher in fiber, the loaf is generally smaller and heavier than white loaves.

Milk

Milk enhances the flavor and increases the nutritional value of bread. All liquids, including milk, should be 27°C (80°F) before adding to the bread pan unless stated otherwise. Fresh milk should not be substituted for dry milk unless stated in the recipe. Dry milk (fat-free or regular) is convenient and enables you to use the Delay Timer feature. When using this feature with dried substitutions, add the water to the bread pan first, then add the dried substitution after the flour to keep them separate.

Salt

Salt is an important ingredient in yeast bread recipes. It not only enhances flavor, but limits the growth of yeast and inhibits rising, so be careful when measuring. Do not increase or decrease the amount of salt shown in the recipes. Table salt, sea salt or kosher salt can be used.

Sugar

Sugar provides food for the yeast, sweetness and flavor to the crumb and helps brown the crust. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid.

Water

When bread machine baking, all liquids, particularly water, should be 27°C (80°F) unless stated otherwise. Temperatures too cool or too warm can prevent the yeast from activating.

Yeast

Through a fermentation process, yeast produces carbon dioxide CO₂ gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas and requires liquid and warmth to activate.

It is recommended to use Active Dry Yeast for the standard settings and Instant Yeast for the shorter QUICK and ULTRA FAST settings.

As a general guide:

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

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

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

When the yeast is exposed to oxygen, moisture or warmth, it deteriorates. Therefore, it is recommended to store yeast in an airtight container and refrigerating for up to 6 weeks or freezing it for up to 6 months. Measure out the amount you need and allow it to come to room temperature before using it – this takes about 15 minutes.

To test if your yeast is fresh and active:

- (1) Pour 1/2 cup warm water into a measuring cup.
- (2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- (3) Place the measuring cup in a warm place for about 10 mins. Do not stir the water.
- (4) The froth should be up to 1 cup; otherwise, the yeast is dead or inactive.

MEASURING AND WEIGHING INGREDIENTS

With bread machine baking, the most important step is accurately measuring and weighing ingredients. The bread pan has a limited capacity so ingredients must be measured accurately to prevent overflow onto the heating elements and to ensure the recipes rise and taste properly. For best results, always accurately measure and weigh ingredients and add them to the bread pan in the order listed in the recipe.

Weighing liquid ingredients

When you are measuring liquids, use a clear glass or plastic liquid measuring cup. To ensure accuracy, set the measuring cup on the counter top and read the measurement at eye level.

Measuring dry ingredients

For dry ingredients, use plastic or metal dry measuring cups and spoons. Do not use tableware cups or spoons. It is important to spoon or scoop the dry ingredients loosely into the cup. There is no need to sift flour. Do not tap the cup or pack the ingredients into the cup unless otherwise directed eg. packed brown sugar. This extra amount can affect the critical balance of the recipe. Level the top of the cup by sweeping the excess with the back of a knife or spoon handle.

MEASUREMENT/CONVERSION CHART

1-1/2 tsp. = 1/2 Tbsp.	8 Tbsp. = 1/2 cup
3 tsp. = 1 Tbsp.	12 Tbsp. = 3/4 cup
1/2 Tbsp. = 1-1/2 tsp.	16 Tbsp. = 1 cup
2 Tbsp. = 1/8 cup	3/8 cup = 1/4 cup + 2 Tbsp.
4 Tbsp. = 1/4 cup	5/8 cup = 1/2 cup + 2 Tbsp.
5 Tbsp. + 1 tsp. = 1/3 cup	7/8 cup = 3/4 cup + 2 Tbsp.

TIPS FOR GETTING THE MOST OUT OF YOUR BREAD MAKER

- Always use good quality ingredients. The quality of the ingredients will be reflected in the taste of the bread. It is worth investing in good quality ingredients to ensure good quality bread.
- Measure your ingredients accurately. Under or over measurement of ingredients can have an adverse effect upon your baking. Also use measuring cups/spoons and weighing scales.
- If using the time delaying function, do not use perishable ingredients such as eggs, milk, cheese and meat.
- Do not open the bread maker during operation, this is tempting but please refrain as the baking process will be affected. Use the viewing window of the appliance instead.
- Temperature of the room: we recommend that the room temperature be between 15°C and 34°C to ensure the perfect operation of the bread maker machine.
- To create a darker loaf, add two tablespoons of dried semi-skimmed milk to the recipe.
- Wheat and gluten free bread tend to be pale in color. To create a darker crust it is recommended to brush the tops of the bread with butter and place it under a hot grill for a minute or two.

RECIPES

Basic White Bread

	1.5 lbs (700g)	2.0 lbs (900g)
Water	270 ml	330 ml
Oil	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ t tsp
Sugar	2 tbsp	3 tbsp
Bread flour	3 cups	4 cups
Active dry yeast	1 tsp	1 ½ tsp

PROGRAM: Basic

1. Remove the bread pan from the Bread Maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
7. Place the bread pan into the Bread Maker. Push down and turn until it locks into place. Close the lid.
8. Press the PROGRAM button to select the PROGRAM, select the LOAF SIZE, CRUST COLOR and set TIMER to delay, or press START for immediate start.
9. When the beeper sounds, the bread has finished baking and the keep warm cycle will start. The display window will show 0:00, and the colon will flash.
10. Press Stop and use oven mitts to carefully remove the bread pan at any time during the keep warm process.
CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.
11. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine.

Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20-30 minutes before cutting.

12. If bread loaf does not easily release from pan, allow it to sit on a heat resistant surface 5 minutes, then remove. When the bread has completely cooled, approximately 1 hour, store in an airtight container.

Basic French Bread

	1.5 lbs (700g)	2.0 lbs (900g)
Water	250 ml	330 ml
Oil	2 tbsp	3 tbsps
Salt	1 tsp	1 ½ tsp
Sugar	1 ½ tbsp	2 tbsp
Bread flour	3 cups	4 cups
Active dry yeast	¾ tsp	1 tsp

PROGRAM: French

Whole Wheat Bread

	1.5 lbs (700g)	2.0 lbs (900g)
Water	260 ml	330 ml
Oil	2 tbsp	3 tbsp
Salt	1 tsp	2 tsp
Brown sugar	2 tbsp	2 ½ tbsp
Milk powder	2 tsp	3 tsp
Whole wheat flour	1 cups	2 cups
Bread flour	2 cups	2 cups
Active dry yeast	1 tsp	1 ½ tsp

PROGRAM: Whole Wheat

Quick Bread

	2.0 lbs (900g)
Water	320 ml
Oil	2 tsp
Salt	1 ½ tsp
Sugar	2 tbsp
Bread flour	3-1/3 cups
Active dry yeast	2 tsp

*PROGRAM: Quick***Sweet Bread**

	1.5 lbs (700g)	2.0 lbs (900g)
Water	260 ml	330 ml
Oil	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp
Sugar	3 tbsp	4 tbsp
Milk powder	2 tbsp	2 tbsp
Bread flour	3 cups	4 cups
Active dry yeast	1 tsp	2 tsp

*PROGRAM: Sweet***Ultra Fast Bread**

	1.5 lbs (700g)	2.0 lbs (900g)
Water	270 ml	330 ml
Oil	2 tbsp	3 tbsp
Salt	1 tsp	1 tsp
Sugar	3 tbsp	4 tbsp
Bread flour	3 cups	3 ½ cups
Active dry yeast	2 tsp	2 tsp

PROGRAM: Ultra Fast 1 or 2

Dough

Water	360 ml
Oil	2 tbsp
Salt	1 ½ tbsp
Sugar	4 cups
Flour	2 tbsp
Yeast	1 tsp

PROGRAM: Dough

Gluten Free Bread

	1.5 lbs (700g)	2.0 lbs (900g)
Water	260 ml	330 ml
Oil	3 tbsp	4 tbsp
Honey	¼ cup	1/3 cup
Vinegar	1 tsp	1 tsp
Egg	2	2
Corn flour	3 cups	4 cups
Sugar	3 tbsp	4 tbsp
Salt	½ tsp	½ tsp
Active dry yeast	3/4 tsp	1 tsp

PROGRAM: Gluten Free

Strawberry Jam

Diced strawberries	3 cups
Sugar	¾ cup
Lemon juice	1 tbsp
Pectin	2 tbsp

PROGRAM: Jam

Banana Nut

	Regular	Large
Milk 80°F/27°C	½ cup	1 cup
Oil	2 tbsp	¼ cup
Bananas, ripe and mashed	1 cup	2 cups
Eggs, room temperature	2	4
Sugar	¼ cup	½ cup
Dark Brown Sugar, packed	¼ cup	½ cup
Walnuts, chopped	½ cup	1 cup
All-purpose flour	1 ½ cup	3 cup
Baking soda	1 tsp	2 tsp
Salt	1 tsp	2 tsp

PROGRAM: Cake

Homemade Yogurt

Whole milk	1 L
Live bacteria yogurt	100 ml

PROGRAM: Yogurt

1. Add whole milk (warmed up to 35-40°C) followed by yogurt into the bread pan.
2. Place bread pan inside the bread maker.
3. Select menu no. 13 for **Yogurt** program, then press START.
During the operation, please refrain from opening the lid as this can affect the culturing process.
4. After the cycle has been completed remove bread pan and let yogurt cool completely.
5. Transfer yogurt to separate container and keep covered in the refrigerator.
6. You may add sugar or your favorite pureed fruit to the yogurt, for flavor.

TROUBLESHOOTING GUIDE

Problem	Cause	Solution
Smoke is coming out from the bread maker	<p>It is normal that the bread maker emit a fine smoke during first use as it burns off the protective substances on the heating element. It is also normal that steam emit from the steam vents.</p> <p>However, smoke can also be caused by spilt ingredients on the outside of the bread pan and inside the baking chamber.</p>	<p>Without turning off the bread maker, remove the plug from the power outlet. With a soft damp cloth (non-metallic, non-abrasive), clean then thoroughly dry the outside of the bread pan, baking chamber and heating element, using caution as they will be hot. Reinsert the power plug.</p>
Bottom of bread is damp	<p>Bread is left in the bread pan in keep warm mode for a long time</p>	<p>Take bread out from pan as soon as baking process is done; or do not keep warm for an extended period of time.</p>
The kneading blade comes out with the bread.	<p>This may happen as the kneading blade is detachable.</p>	<p>Use a non-metal utensil to remove it. CAUTION: The kneading blade will be hot.</p>

Problem	Cause	Solution
Control panel displays L:LL after pressing START/STOP button	The bread maker is too cold and will not operate until it heats up.	Place in a warmer environment, recommended room temperature is 25°C (77°F). Once warm enough, the display screen will return to the main menu. Press the START/STOP button to activate the cycle.
Control panel displays EE0 or EE1 after pressing START/STOP button	Short circuit of temperature sensor	Contact your authorized service center.
Ingredients are not mixing	Bread pan is fixed improperly or dough is too large to be mixed	Check whether bread pan is fixed properly and dough is made according to recipe and the ingredients weighed accurately.
Bread rises too much	<ul style="list-style-type: none"> - Yeast is too much - Water is too much 	<ul style="list-style-type: none"> - Reduce yeast by ¼ tsp. - Check dough consistency during the knead phase. If it is too wet, add flour 1 tbsp. at a time.
	Non-recommended ingredients and quantities used	Use the recommended ingredients, substitutions and quantities.

Problem	Cause	Solution
Bread loaf is short and dense	<ul style="list-style-type: none"> - Yeast is not enough - Wrong type of yeast used - Stale yeast - Yeast was prematurely activated 	<ul style="list-style-type: none"> - Increase yeast by ¼ teaspoon - Recommend to use Active Dry Yeast for all standard settings and Instant Yeast for the fast settings - Check for freshness of yeast - Always ensure to layer ingredients in the bread pan in the order listed in the recipe, separating the yeast from liquids. When using the Delay Start feature, make a small hollow in the centre of the flour (ensuring the hollow does not touch the water, salt or sugar layer) then place the yeast in the hollow.
	<ul style="list-style-type: none"> - Flour is too much - Wrong type of flour used 	<ul style="list-style-type: none"> - Check dough consistency during the knead phase. If it is too dry, add liquid ½ to 1T at a time. - Use the recommended flour in the recipe.
	Non-recommended ingredients and quantities used	Use the recommended ingredients, substitutions and quantities.

Problem	Cause	Solution
Top of bread collapses	Usually this is because the ingredients are not in balance or low protein flour is used. Too much yeast, water or other liquid ingredients, or insufficient flour, may cause the bread to be pale on top and collapse while baking.	Check the method of weighing/measuring the ingredients.
Hollow parts appear inside the bread	Occasionally air bubbles will concentrate at a certain location during the last 'rise' phase and will bake in this state. This could be caused by too much water and/or yeast or insufficient flour.	Check the recipe ingredients and method of weighing/measuring.
Baked loaf of bread has a floured corner	Sometimes flour in the corner of the pan may not have been completely kneaded into the dough.	Scrape the flour off the loaf with a spatula.

Problem	Cause	Solution
Bread color differs; Bread loaf not browned enough	Ingredients and their properties can cause the loaf to brown differently. Also, the crust may have darkened during the 'keep warm' phase.	<ul style="list-style-type: none"> - Try changing the crust color or modifying the baking temperature and/or time; remove the bread before the 'keep warm' phase begins. - Avoid opening the bread maker cover excessively

ENVIRONMENT FRIENDLY DISPOSAL



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

