

**Breadman® Ultimate™**

# INSTRUCTION MANUAL &



AUTOMATIC BREADMAKER *TR 7000*





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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, touch the **PAUSE** Key. From the PAUSE Screen, touch **STOP**. Remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid contacting moving parts.

## SAVE THESE INSTRUCTIONS

**FOR HOUSEHOLD USE ONLY**



## ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

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

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

## ELECTRIC POWER

If electric circuit is overloaded with other appliances, your Breadmaker may not operate properly. The Breadmaker should be operated on a separate electrical circuit from other operating appliances.

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



## POWER OUTAGE

### **60-Minute Power Failure Back-Up**

Your Breadman® Ultimate™ Automatic Breadmaker has a 60-Minute Power Failure Back-Up feature. If the electricity goes off, the memory will store the Cycle in process for up to 60 minutes. If the power comes back on within this time, the Cycle will resume where it left off. If the Breadman® Ultimate™ loses power for more than 60 minutes and you are using any dairy products or perishables in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations.

For non-perishable recipes you may try starting the Breadman® Ultimate™ at the beginning of the Cycle again. However, this may not always produce an acceptable loaf of bread. If you are not sure when the outage occurred, remove the dough ball from the Bread Pan and place in an oven-safe baking container. Allow to double in size and place in a preheated 350°F/177°C oven for 30-45 minutes or until done. The bread will sound hollow when tapped on top of the loaf if it is done. Again, this may not always produce an acceptable loaf of bread.

If the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

**NOTE: *Power Failure Back-Up does not cover surges. If you experience frequent surges, please use a surge protector.***





# BREADMAN® ULTIMATE™ DREAM MACHINE™

## FEATURES and BENEFITS

### **State-of-the-Art Cycles to Choose From**

There are numerous State-of-the-Art Cycles to choose from on the Breadman® Ultimate™ Dream Machine™ Breadmaker including: WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID, SOUR DOUGH, DOUGH, JAM, BAKE ONLY, and 6 PERSONAL BAKER Cycles. Home bakers can achieve the professional baked breads they have been dreaming of for years. The Touch-Activated LCD Screen prompts bakers on how to make a loaf of bread every step of the way.

- The Viewing Window allows you to watch the bread making process.
- You can add ingredients, such as dried fruit or nuts, herbs, oats, etc. to the Fruits & Nuts Dispenser after placing ingredients in the Bread Pan.
- You can bake a loaf of bread from scratch. See the recipes included with your Breadmaker for lots of ideas.
- You can use pre-packaged bread mixes; follow directions on the box.
- The LCD Screen displays one RECIPE for each Cycle.
- You can create many new types of breads and custom control the results of the recipes because you can program Loaf Size and Crust Color in many Cycles.
- Your new Breadmaker makes 1.5, 2.0, and 2.5 LB loaves of bread.
- Use the QUICK BREAD/CAKE Cycle to mix and bake a pre-packaged cake mix or a quick bread from scratch.
- A special RAPID Course allows you to save up to an hour during the bread making process compared to the NORMAL Course Cycle.
- The SUPER RAPID Cycle bakes a 1.5 and 2.0 LB loaf of bread in as little as 59 minutes. The 2.5 LB loaf bakes in 1 hour and 9 minutes.
- One of the most unique features on the Dream Machine™ is the SOUR DOUGH Cycle. The Breadmaker will mix the levain (starter) ingredients together for either NORMAL or FRENCH SOUR DOUGH, and then ferment the levain in a warm environment for up to 48 hours. Add the remaining ingredients and select either BAKE ONLY or DOUGH to complete the process.

### **Need a basic recipe?**

### **SOUR DOUGH: NORMAL or FRENCH**





## DREAM MACHINE™ (CONTINUED)

### Jam Cycle

### Use the PERSONAL BAKER to custom bake your own recipes

### 60-Minute Power Failure Back-Up

- You can make DOUGH for rolls, loaves or hand shaped bread you'll bake in your oven. Use the Breadmaker's DOUGH Cycle to do the Mixing and Kneading for you, then shape and bake the bread yourself.
- The DOUGH Cycle also has selections for PIZZA and BAGELS.
- You can wake up to hot baked bread in the morning by using the Delay Bake Timer.
- The JAM Cycle allows you to enjoy your favorite fresh, home-made jams in 1 hour and 5 minutes.
- You can use the BAKE ONLY Cycle to bake frozen dough and other types of dough that need refrigeration.
- The PERSONAL BAKER Cycle lets you manually set times and temperatures for every process of bread making to adjust to your own recipe, environment, type of flour, etc. Use the KNEADING AND BAKING CYCLE CHART as a guideline to change the settings on all stages of bread making. The name will change from EMPTY to USER DEFINED after the START Key is touched.
- You can use the PERSONAL Key on the WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID, DOUGH, AND JAM Cycles to transfer the times and temperatures of that Cycle to one of the PERSONAL BAKER Cycles. Then you can alter the time and temperature for each process based on the weather or the ingredients. The name will change from EMPTY to the name of the Cycle you started with after the START Key is touched.
- You can activate PAUSE to remove the Dough for shaping, filling, braiding and more.
- You can activate PAUSE to score the top of your loaf for rustic style bread or to make a decorative crust with rolled oats, poppy seeds, etc.
- The Keep Warm Phase prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed on some settings.
- Touch the **NUTRITION** Key to display the approximate nutritional analysis (NUTRITION FACTS) for each screen recipe.
- This Breadmaker has a 60-Minute Power Failure Back-Up that resumes the process where it left off if the power failure is no more than approximately 60 minutes.



## OPERATING TIPS

- Use Breadmaker on a flat, hard, stable surface. Do not place it near a flame or heat, or on a soft surface (such as a carpet or kitchen towel). Avoid placing it where it may tip over during use. Dropping the Breadmaker could cause it to malfunction.
- Use oven mitts when working with bread or any part of the Breadmaker that is HOT from baking. To avoid burns, stay clear of the Steam Vent during Rising and Baking processes. Also, do not touch the Viewing Window – it gets very hot. After baking, wait for the Breadmaker to cool down before touching or cleaning the Bread Pan or the Baking Chamber of the Breadmaker without oven mitts.
- It is normal for the Viewing Window to collect moisture during the beginning of the Baking processes. As your bread bakes, the moisture will evaporate soon so you can watch your bread's baking progress.
- Avoid electric shock by unplugging before using a damp cloth or sponge to wipe the interior of the Baking Chamber.
- Wipe off crumbs and clean the Breadmaker, as needed, after baking. See CLEANING INSTRUCTIONS described in this Instruction Manual.
- Never use metal utensils with the Breadmaker. These can scratch the non-stick surface of the Bread Pan.
- Don't open the Lid excessively during baking. This causes the bread to bake improperly.
- Don't unplug the Breadmaker during Kneading or Baking processes. This will stop the operation.
- Always unplug the Breadmaker when you are not using it.
- Do not cover the Steam Vents during use. This could cause the Breadmaker to warp, discolor or overheat.
- Do not place any objects on top of Breadmaker.
- Always make sure the Kneading Paddle is removed from the bread prior to slicing.

### **CAUTION!**

To protect young children, keep the Breadmaker out of their reach when you are not there to supervise – especially during the Kneading and Baking processes.



## OPERATING TIPS (CONTINUED)

### PLEASE NOTE:

If, at any time during the bread making process, you need to turn the Breadmaker OFF, touch the **PAUSE** Key. From the PAUSE Screen, touch **STOP**.

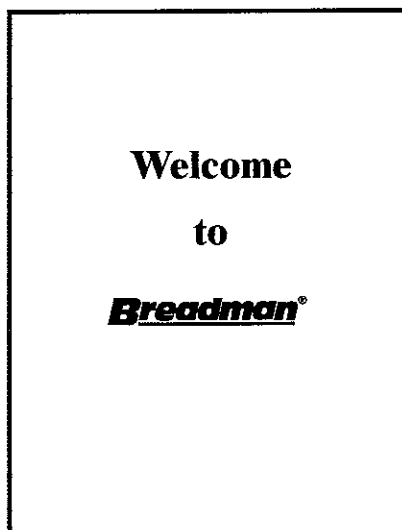
- Do not put larger quantities than recommended into the Bread Pan; bread may not mix or bake correctly and the Breadmaker may be damaged. The maximum amount of flour to be used is as follows:
  - BREAD Cycles: approximately 5 to 5-1/2 Cups
  - DOUGH Cycles: 6 Cups
  - JAM Cycle: 3 Cups fruit and juice
- Always add ingredients in the order they are specified in the recipe.
- Set the Internal Clock when the Breadmaker is first plugged in so that you can use the DELAY BAKE TIMER and the COMPLETION TIME on the Screen will be correct.

### IMPORTANT!



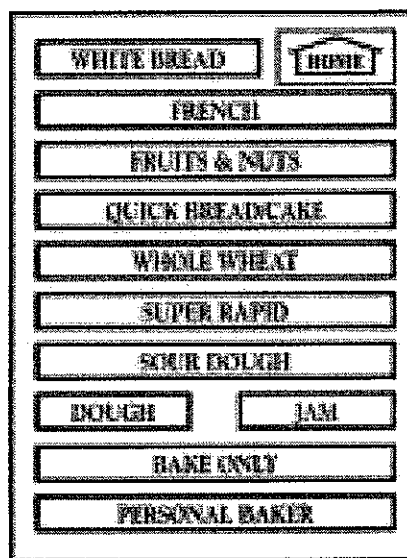
## BEFORE USING FOR THE FIRST TIME

1. Unpack and clean Breadmaker; see **CLEANING INSTRUCTIONS**.
2. Place Breadmaker on a dry, stable surface away from heat and away from areas where cooking grease or water may splatter onto it. Avoid placing the Breadmaker where it may tip over during use and place away from edge of counter top.
3. When you first plug your Breadman® Dream Machine™ in, the Welcome Screen will appear briefly.



The Touch-Activated LCD Screen prompts bakers on how to make a loaf of bread every step of the way.

Then the MENU & START / Cycle Select Screen will remain on your LCD Screen until you touch any Key.



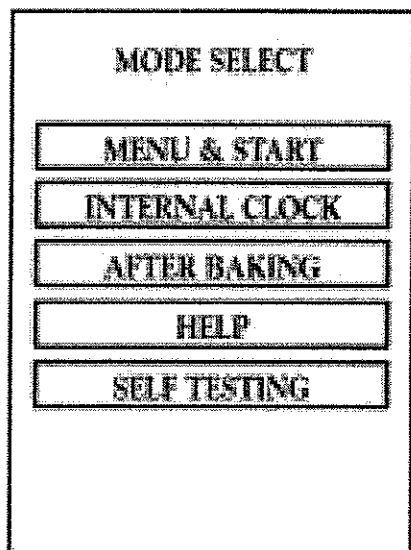
**MENU & START**  
Cycle Select Screen

Touch the **HOME** Key to view the different **MODE SELECTIONS**.



## BEFORE USING FOR THE FIRST TIME (CONTINUED)

Following is the HOME Screen and a brief description of all of the Keys.



**NOTE:** If you touch **HOME** at any time during programming, the LCD Screen will revert to the **MODE SELECT** Screen.

Touch any word enclosed in a square (Key) and the LCD Screen will advance to the next step.

### **MENU & START**

Touch to advance to the Bread Cycle Selection Screen.

### **INTERNAL CLOCK**

Touch to set the **PRESENT TIME**.

### **AFTER BAKING**

This Screen will also appear when baking is completed:

1. Touch the **OK** Key.
2. Unplug the power cord.
3. Remove the Bread Pan with a pot holder.
4. Take the bread out the Bread Pan.
5. Check for Kneading Paddle before slicing.

### **HELP GUIDE**

#### **Control Panel Error Messages**

- E:01 The interior of the Breadmaker is too warm to operate.
- E:02 The interior of the Breadmaker is too cold to operate.
- 000 There was a power failure during the operation.
- H:00 The heater or control circuit failed.
- L:00 The heater or control circuit failed.
- E:04 Thermistor line may be shorted.
- E:05 Thermistor line may be open.



## BEFORE USING FOR THE FIRST TIME (CONTINUED)

### SELF TESTING

Touch to perform test on Breadman® Ultimate Dream Machine™ Breadmaker:

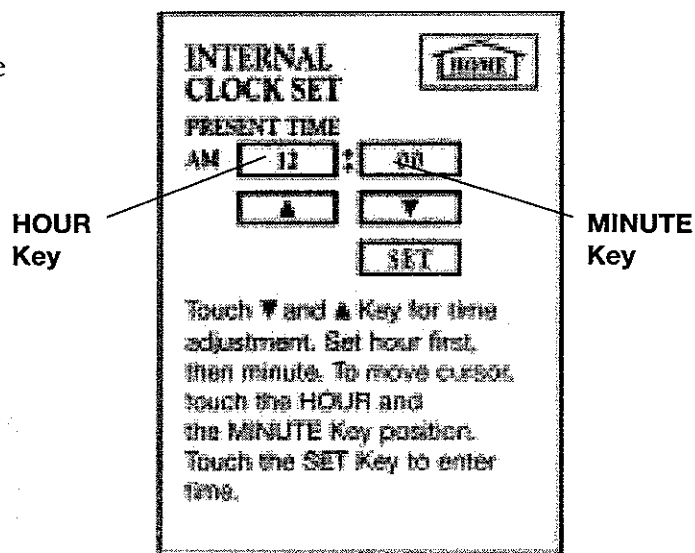
**HEATER:** Activates Heating Element for a few seconds

**MOTOR:** Activates Kneading Motor for a few seconds

**ADD EXTRAS:** Opens Fruits & Nuts Dispenser Door

**SENSOR:** Gives approximate temperature in Baking Chamber

**RESET:** Stops Self Testing



### INTERNAL CLOCK

Follow the steps below to set the INTERNAL CLOCK to the PRESENT TIME.

1. Close the Lid and plug in the Breadmaker.
2. After the Welcome to Breadman® Screen, the MENU & START/Cycle Select Screen will appear.
3. Touch **HOME**. From the MODE SELECT Screen touch **INTERNAL CLOCK**. The Cursor will begin at PM in the HOUR position.

- Touch the **UP** (▲) and **DOWN** (▼) Arrow Keys to adjust the HOUR. When the HOUR and PM or AM is correctly shown, then touch the **MINUTE** Key and the **UP** (▲) and **DOWN** (▼) Arrow Keys to adjust the MINUTES.
- Holding the Arrow Keys down in place will either fast forward or fast reverse the time.
- When the PRESENT TIME is correctly set, touch the **SET** Key. A long beep will sound as the time is registered into the Breadmaker's memory.

#### INTERNAL CLOCK SET

- The PRESENT TIME will be stored in memory even if the Breadmaker is unplugged
  - The PRESENT TIME will remain in memory until it is changed manually.
4. Touch **MENU & START** to choose a Cycle.
  5. Before first use, operate empty on the SUPER RAPID Cycle to burn off the manufacturing oils. Follow the instructions outlined in the BREAD CYCLES section of this Instruction Manual.

**NOTE:** During first use, this product may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal for a newly manufactured appliance.



## BEFORE USING FOR THE FIRST TIME (CONTINUED)

### For Best Results

- Take care to measure ingredients accurately, using a good set of liquid and dry measuring cups and spoons. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread; see **KNOW YOUR INGREDIENTS**.
- In particular, be precise in measuring the liquids.
- Use fresh ingredients.
  - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
  - To keep your yeast fresh, store in an airtight container in your refrigerator or freezer.
- Do not use yeast if the date code on the packet has expired.
- To ensure freshness – when using the **DELAY BAKE TIMER**, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left for too many hours, especially on a warm or humid day.
- Keep the Lid closed during the Rising and Baking process. Opening it excessively causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

### Inserting and Removing the Bread Pan

1. Remember to insert the Kneading Paddle first, then add all your ingredients **BEFORE** inserting the Bread Pan into the Baking Chamber of your Breadmaker.
2. Lower the Bread Pan into the Baking Chamber until securely in place.
3. To remove the Bread Pan from the Baking Chamber, hold the Handle with an oven mitt and lift gently. When you remove the Bread Pan after baking, **BE SURE TO WEAR OVEN MITTS** to prevent burning. After you remove the loaf (by turning the Bread Pan upside down and shaking gently), check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

### Baking Options: **RECIPES** and **NUTRITION**

Your Breadman® Dream Machine™ is a wealth of stored information at your fingertips! Need a basic recipe? Touch **RECIPES** and read the ingredient list off the Screen. On a special diet? Touch the **NUTRITION** Key and the approximate nutritional analysis (**NUTRITION FACTS**) for your chosen recipe is displayed on the easy-to-read LCD Screen.



## BREAD CYCLES: GENERAL DESCRIPTION

### **WHITE BREAD**

This Cycle is used for breads that primarily use white bread flour, although some recipes may include small amounts of whole wheat flour.

### **FRENCH**

Traditionally, French bread has a crispier crust and lighter texture than white bread. Recipes usually do not include butter, margarine, or milk.

### **FRUITS & NUTS**

Use this Cycle for recipes that use additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning.

### **QUICK BREAD/CAKE**

This Cycle is used for recipes that contain baking powder and/or baking soda rather than yeast to make bread or cake rise. Cake recipes made from scratch must be specially designed for this Cycle. Use this Cycle to prepare 14-ounce or larger pre-packaged cake or quick bread mixes.

### **WHOLE WHEAT**

This Cycle is used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. It begins with a rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. Generally, whole wheat and multi-grain breads are shorter and denser than WHITE, FRENCH, or FRUITS & NUTS breads.

### **SUPER RAPID**

Makes a 1.5 and 2.0 LB loaf of bread in under an hour using specially developed recipes and fast acting yeast. The 2.5 LB loaf bakes in 1 hour and 9 minutes.

### **BAKE ONLY**

This Cycle can be used if the crust is too light or if you wish to bake pre-made dough; see ADVANCED BAKING TECHNIQUES: BAKE ONLY. It can be especially helpful if your bread, quick bread or cake is not quite done. Check every few minutes. This Cycle will bake for up to 4 hours (240 minutes) and from 200°F to 375°F. The time set in this Cycle is saved in the memory of the Breadmaker until you change it.

### **PERSONAL BAKER**

The Breadman® Ultimate™ Dream Machine™ Breadmaker has 6 Personal Baker Recipe Memory Cycles. This means you have 6 personal memories to program and save for your best, favorite recipes. PERSONAL BAKER lets you factor the brand and type of flour, quality of yeast, and even your climate, into the Cycle times and temperatures. This information is then stored in the PERSONAL BAKER file, and kept separate from the Regular Cycles.





# KNEADING AND BAKING CYCLE CHART

Cycle / Process	Total Time	Preheat	Knead1	Knead2	Rise1	Punch	Rise2	Shape	Rise3	Bake	WARM	Preheat Temp °F	Rise Temp °F	Bake Temp °F
1 WHITE MED 20 LB	3:10	00	5m	20m	40m	10s	24m50s	15s	49m45s	50m	60m	61	90	270
2 WHITE DARK 20 LB	3:20	00	5m	20m	40m	10s	24m50s	15s	49m45s	60m	60m	61	90	273
3 WHITE LIGHT 20 LB	3:00	00	5m	20m	40m	10s	24m50s	15s	49m45s	40m	60m	61	90	270
4 WHITE MED 15 LB	3:05	00	5m	20m	40m	10s	24m50s	15s	49m45s	45m	60m	61	90	270
5 WHITE DARK 15 LB	3:15	00	5m	20m	40m	10s	24m50s	15s	49m45s	55m	60m	61	90	273
6 WHITE LIGHT 15 LB	2:55	00	5m	20m	40m	10s	24m50s	15s	49m45s	35m	60m	61	90	270
7 WHITE MED 25 LB	3:20	00	5m	20m	40m	10s	24m50s	15s	49m45s	60m	60m	61	90	270
8 WHITE DARK 25 LB	3:30	00	5m	20m	40m	10s	24m50s	15s	49m45s	70m	60m	61	90	273
9 WHITE LIGHT 25 LB	3:10	00	5m	20m	40m	10s	24m50s	15s	49m45s	50m	60m	61	90	270
10 WHITE RAPID MED 20 LB	2:10	00	5m	20m	15m	10s	9m50s	10s	29m50s	50m	60m	61	90	270
11 WHITE RAPID DARK 20 LB	2:20	00	5m	20m	15m	10s	9m50s	10s	29m50s	60m	60m	61	90	273
12 WHITE RAPID LIGHT 20 LB	2:00	00	5m	20m	15m	10s	9m50s	10s	29m50s	40m	60m	61	90	270
13 WHITE RAPID MED 15 LB	2:05	00	5m	20m	15m	10s	9m50s	10s	29m50s	45m	60m	61	90	270
14 WHITE RAPID DARK 15 LB	2:15	00	5m	20m	15m	10s	9m50s	10s	29m50s	55m	60m	61	90	273
15 WHITE RAPID LIGHT 15 LB	1:55	00	5m	20m	15m	10s	9m50s	10s	29m50s	35m	60m	61	90	270
T16 WHITE RAPID MED 25 LB	2:20	00	5m	20m	15m	10s	9m50s	10s	29m50s	60m	60m	61	90	270
17 WHITE RAPID DARK 25 LB	2:30	00	5m	20m	15m	10s	9m50s	10s	29m50s	70m	60m	61	90	273
18 WHITE RAPID LIGHT 25 LB	2:10	00	5m	20m	15m	10s	9m50s	10s	29m50s	50m	60m	61	90	270

h = hour m = minute s = second



## KNEADING AND BAKING CYCLE CHART (CONTINUED)

Cycle / Process	Total Time	Preheat	Knead1	Knead2	Rise1	Punch	Rise2	Shape	Rise3	Bake	WARM	Preheat Temp °F	Rise Temp °F	Bake Temp °F
19 W WHEAT MED 2 0 LB	3:35	25m	5m	20m	50m	10s	24m50s	10s	44m50s	45m	60m	61	90	270
20 W WHEAT DARK 2 0 LB	3:43	25m	5m	20m	50m	10s	24m50s	10s	44m50s	53m	60m	61	90	273
21 W WHEAT LIGHT 2 0 LB	3:30	25m	5m	20m	50m	10s	24m50s	10s	44m50s	40m	60m	61	90	270
22 W WHEAT MED 1 5 LB	3:32	25m	5m	20m	50m	10s	24m50s	10s	44m50s	42m	60m	61	90	270
23 W WHEAT DARK 1 5 LB	3:40	25m	5m	20m	50m	10s	24m50s	10s	44m50s	50m	60m	61	90	273
24 W WHEAT LIGHT 1 5 LB	3:27	25m	5m	20m	50m	10s	24m50s	10s	44m50s	37m	60m	61	90	270
25 W WHEAT MED 2 5 LB	3:45	25m	5m	20m	50m	10s	24m50s	10s	44m50s	55m	60m	61	90	270
26 W WHEAT DARK 2 5 LB	3:53	25m	5m	20m	50m	10s	24m50s	10s	44m50s	63m	60m	61	90	273
27 W WHEAT LIGHT 2 5 LB	3:40	25m	5m	20m	50m	10s	24m50s	10s	44m50s	50m	60m	61	90	270
28 W WHEAT RAPID MED 2 0 LB	2:20	00	5m	20m	30m	10s	39m50s	00	00	45m	60m	61	90	270
39 W WHEAT RAPID DARK 2 0 LB	2:28	00	5m	20m	30m	10s	39m50s	00	00	53m	60m	61	90	273
30 W WHEAT RAPID LIGHT 2 0 LB	2:15	00	5m	20m	30m	10s	39m50s	00	00	40m	60m	61	90	270
31 W WHEAT RAPID MED 1 5 LB	2:17	00	5m	20m	30m	10s	39m50s	00	00	42m	60m	61	90	270
32 W WHEAT RAPID DARK 1 5 LB	2:25	00	5m	20m	30m	10s	39m50s	00	00	50m	60m	61	90	273
33 W WHEAT RAPID LIGHT 1 5 LB	2:12	00	5m	20m	30m	10s	39m50s	00	00	37m	60m	61	90	270
34 W WHEAT RAPID MED 2 5 LB	2:30	00	5m	20m	30m	10s	39m50s	00	00	55m	60m	61	90	270
35 W WHEAT RAPID DARK 2 5 LB	2:38	00	5m	20m	30m	10s	39m50s	00	00	63m	60m	61	90	273
36 W WHEAT RAPID LIGHT 2 5 LB	2:25	00	5m	20m	30m	10s	39m50s	00	00	50m	60m	61	90	270

\* Whole Wheat Courses have a rest period for up to 25 minutes before kneading begins.

No movement occurs in the Bread Pan.



## KNEADING AND BAKING CYCLE CHART (CONTINUED)

Cycle / Process	Total Time	Preheat	Knead1	Knead2	Rise1	Punch	Rise2	Shape	Rise3	Bake	WARM	Preheat Temp °F	Rise Temp °F	Bake Temp °F
37 FRENCH MED 20 LB	3:30	00	5m	20m	40m	10s	29m50s	10s	59m50s	55m	60m	61	90	279
38 FRENCH DARK 20 LB	3:40	00	5m	20m	40m	10s	29m50s	10s	59m50s	65m	60m	61	90	282
39 FRENCH LIGHT 20 LB	3:20	00	5m	20m	40m	10s	29m50s	10s	59m50s	45m	60m	61	90	279
40 FRENCH MED 15 LB	3:27	00	5m	20m	40m	10s	29m50s	10s	59m50s	52m	60m	61	90	279
41 FRENCH DARK 15 LB	3:37	00	5m	20m	40m	10s	29m50s	10s	59m50s	62m	60m	61	90	282
42 FRENCH LIGHT 15 LB	3:17	00	5m	20m	40m	10s	29m50s	10s	59m50s	42m	60m	61	90	279
43 FRENCH MED 25 LB	3:40	00	5m	20m	40m	10s	29m50s	10s	59m50s	65m	60m	61	90	279
44 FRENCH DARK 25 LB	3:50	00	5m	20m	40m	10s	29m50s	10s	59m50s	75m	60m	61	90	282
45 FRENCH LIGHT 25 LB	3:30	00	5m	20m	40m	10s	29m50s	10s	59m50s	55m	60m	61	90	279
46 FRENCH RAPID MED 20 LB	2:25	00	5m	20m	20m	8s	44m52s	00	00	55m	60m	61	90	279
47 FRENCH RAPID DARK 20 LB	2:35	00	5m	20m	20m	8s	44m52s	00	00	65m	60m	61	90	282
48 FRENCH RAPID LIGHT 20 LB	2:15	00	5m	20m	20m	8s	44m52s	00	00	45m	60m	61	90	279
49 FRENCH RAPID MED 15 LB	2:22	00	5m	20m	20m	8s	44m52s	00	00	52m	60m	61	90	279
50 FRENCH RAPID DARK 15 LB	2:32	00	5m	20m	20m	8s	44m52s	00	00	62m	60m	61	90	282
51 FRENCH RAPID LIGHT 15 LB	2:12	00	5m	20m	20m	8s	44m52s	00	00	42m	60m	61	90	279
52 FRENCH RAPID MED 25 LB	2:35	00	5m	20m	20m	8s	44m52s	00	00	65m	60m	61	90	279
53 FRENCH RAPID DARK 25 LB	2:45	00	5m	20m	20m	8s	44m52s	00	00	75m	60m	61	90	282
54 FRENCH RAPID LIGHT 25 LB	2:25	00	5m	20m	20m	8s	44m52s	00	00	55m	60m	61	90	279



## KNEADING AND BAKING CYCLE CHART (CONTINUED)

Cycle / Process	Total Time	Preheat	Knead1	Knead2	Rise1	Punch	Rise2	Shape	Rise3	Bake	WARM	Preheat Temp °F	Rise Temp °F	Bake Temp °F
55 FRUITS & NUTS MED 2 0 LB	3:25	00	5m	20m	40m	10s	24m50s	5s	49m55s	65m	60m	61	90	239
56 FRUITS & NUTS DARK 2 0 LB	3:35	00	5m	20m	40m	10s	24m50s	5s	49m55s	75m	60m	61	90	243
57 FRUITS & NUTS LIGHT 2 0 LB	3:15	00	5m	20m	40m	10s	24m50s	5s	49m55s	55m	60m	61	90	239
58 FRUITS & NUTS MED 1 5 LB	3:22	00	5m	20m	40m	10s	24m50s	5s	49m55s	62m	60m	61	90	239
59 FRUITS & NUTS DARK 1 5 LB	3:32	00	5m	20m	40m	10s	24m50s	5s	49m55s	72m	60m	61	90	243
60 FRUITS & NUTS LIGHT 1 5 LB	3:12	00	5m	20m	40m	10s	24m50s	5s	49m55s	52m	60m	61	90	239
61 FRUITS & NUTS MED 2 5 LB	3:30	00	5m	20m	40m	10s	24m50s	5s	49m55s	70m	60m	61	90	239
62 FRUITS & NUTS DARK 2 5 LB	3:40	00	5m	20m	40m	10s	24m50s	5s	49m55s	80m	60m	61	90	243
63 FRUITS & NUTS LIGHT 2 5 LB	3:20	00	5m	20m	40m	10s	24m50s	5s	49m55s	60m	60m	61	90	239
64 FRUITS & NUTS RAPID MED 2 0 LB	2:50	00	5m	20m	25m	10s	54m50s	00	00	65m	60m	61	90	239
65 FRUITS & NUTS RAPID DARK 2 0 LB	3:00	00	5m	20m	25m	10s	54m50s	00	00	75m	60m	61	90	243
66 FRUITS & NUTS RAPID LIGHT 2 0 LB	2:40	00	5m	20m	25m	10s	54m50s	00	00	55m	60m	61	90	239
67 FRUITS & NUTS RAPID MED 1 5 LB	2:47	00	5m	20m	25m	10s	54m50s	00	00	62m	60m	61	90	239
68 FRUITS & NUTS RAPID DARK 1 5 LB	2:57	00	5m	20m	25m	10s	54m50s	00	00	72m	60m	61	90	243
69 FRUITS & NUTS RAPID LIGHT 1 5 LB	2:37	00	5m	20m	25m	10s	54m50s	00	00	52m	60m	61	90	239
70 FRUITS & NUTS RAPID MED 2 5 LB	2:55	00	5m	20m	25m	10s	54m50s	00	00	70m	60m	61	90	239
71 FRUITS & NUTS RAPID DARK 2 5 LB	3:05	00	5m	20m	25m	10s	54m50s	00	00	80m	60m	61	90	243
72 FRUITS & NUTS RAPID LIGHT 2 5 LB	2:45	00	5m	20m	25m	10s	54m50s	00	00	60m	60m	61	90	239



## KNEADING AND BAKING CYCLE CHART (CONTINUED)

Cycle / Process	Total Time	Preheat	Knead1	Knead2	Rise1	Punch	Rise2	Shape	Rise3	Bake	WARM	Preheat Temp °F	Rise Temp °F	Bake Temp °F
73 SUPER RAPID 2.0 LB	0:59	00	3m	10m	14m	00	00	00		32m	00	122	122	295
74 SUPER RAPID 1.5 LB	0:59	00	3m	10m	16m	00	00	00		30m	00	122	122	295
75 SUPER RAPID 2.5 LB	1:09	00	3m	15m	14m	00	00	00		37m	00	122	122	295

Cycle / Process	Total Time	Preheat	Knead1	Knead2	Knead3	Rest	Knead4	Knead5	Bake Temp °F	WARM Temp °F	Preheat Temp °F	Rise	Bake
76 QUICK BREAD MED									127m	60			
77 QUICK BREAD DARK									137m	60			
78 QUICK BREAD LIGHT									102m	60			

Cycle / Process	Total Time	Preheat	Heat & Mix
79 JAM	1:05	15m	50m

Cycle / Process	Total Time	Ferment	Bake	Preheat Temp °F	Rise Temp °F	Bake Temp
80 SOUR DOUGH		2h-48h				

Cycle / Process	Total Time	Preheat	Knead1	Knead2	Rise1	Punch	Preheat Temp °F	Rise Temp °F	Bake Temp °F
81 DOUGH / BREAD	1:30	00	3m	27m	59m50s	10s	61	90	--
82 DOUGH / PIZZA	0:55	00	3m	22m	29m50s	10s	61	90	--
83 DOUGH / BAGEL	1:25	00	3m	22m	59m50s	10s	61	90	--

Cycle / Process	Bake	Bake Temp °F
84 BAKE ONLY	0-240m	200-375



## KNOW YOUR INGREDIENTS

It has been said that cooking is an art that relies on the creativity of the chef. Baking bread is much more of a science, since the process of combining flour, water and yeast results in a chemical reaction that produces bread. You must remember that when the ingredients combine with each other, they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the bread making process. There are several Breadmaker recipe books available that may use these ingredients.

### **All-Purpose Flour**

All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes. The most popular brands of flour have been tested for quick bread and cakes in the Breadmaker by Breadman® with excellent results.

### **Bran**

Bran (unprocessed) is the coarse outer portion of the wheat or rye grains that is separated from flour by sifting or bolting. It is often added to bread in small quantities for nutritional enrichment, heartiness and flavor. It is also used to enhance bread texture.

### **Bread Flour**

Bread flour is a high gluten/protein flour that typically has a higher gluten concentration than all-purpose flour. Using bread flour with the Breadmaker will produce loaves with better volume and structure.

### **Cornmeal and Oatmeal**

Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of the bread.

### **Cracked Wheat**

Cracked wheat has a very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

### **Rye Flour**

Rye flour must 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 contains leavening ingredients that will interfere with bread and cake making. **Self-Rising Flour is NOT RECOMMENDED for use with your Breadmaker.**

### **7 Grain Cereal Blend**

7 grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet.



## KNOW YOUR INGREDIENTS (CONTINUED)

### Vital Wheat Gluten

Vital wheat gluten is manufactured from wheat flour that has been treated to remove nearly all of the starch, which leaves a very high protein content. (Gluten is the protein in the wheat that makes the dough elastic.) Gluten is available at most health food stores and in the baking aisle in many markets. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat) to increase volume and lighten texture.

### Whole Wheat Flour

Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce a high, light-textured bread.

### Flour Storage

Keep flour in a secure, airtight container. Keep rye and whole wheat flours stored in a refrigerator, freezer or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

Flours, while visibly similar, can be very different by virtue of how they were ground, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See RECIPE TIPS Section of this Instruction Manual to assist with these experiments.

### Yeast

Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. bread machine, quick or rapid rise yeast is quick-acting. **Fresh (cake) yeast is NOT RECOMMENDED for use with your Breadmaker.**

Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. Often dough that fails to rise is due to stale yeast.

The following test can be used to determine if your yeast is stale and inactive.

1. Place 1/2 cup of hot (110°F-115°F/43°C-46°C) water into a liquid measuring cup.
2. Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.
3. Allow mixture to sit for 10 minutes undisturbed.
4. The mixture should foam and rise to the 1 cup mark. If this does not occur, discard this yeast and purchase fresh yeast.



## KNOW YOUR INGREDIENTS (CONTINUED)

**NOTE:** The basic bread and dough recipes in this booklet were developed using active dry yeast. You may use the chart below to substitute any quick-acting yeast (quick rise, fast rise or bread machine yeast) for the active dry yeast or vice versa.

### Conversion Chart for Quick Rise Yeast

3/4 tsp. active dry yeast	=	1/2 tsp. quick rise yeast
1 tsp. active dry yeast	=	3/4 tsp. quick rise yeast
1-1/2 tsp. active dry yeast	=	1 tsp. quick rise yeast
2-1/4 tsp. active dry yeast	=	1-1/2 tsp. quick rise yeast
1 Tbsp. active dry yeast	=	2 tsp. quick rise yeast

### Rapid Bread Yeast Amounts

The White, French, Whole Wheat and Fruits & Nuts Rapid Cycle decreases the time for making your favorite bread by approximately 1 hour. Choose a recipe, then simply use the amount of yeast listed for the RAPID Course instead of the NORMAL Course. The bread may be shorter and denser.

### Sugar

Sugar is important for the color and flavor of breads. It also serves as food for the yeast since it supports the fermentation process. Recipes in this book that call for sugar require granulated sugar. Do not substitute powdered sugar. In addition, artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

### Salt

Salt is necessary to balance the flavor of breads and cakes. Salt limits the growth of yeast. Do not increase or decrease the amount of salt shown in the recipes.

### Liquids

All liquids should be warm 80°F/27°C for all recipes. Liquids, such as milk (1%, 2%, whole and skim), water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Vegetable or fruit juices and potato water may be used for flavor variety.

### Eggs

Eggs add richness and a velvety texture to bread dough and cakes. When the recipe calls for egg(s) at room temperature, large egg(s) should be used.





## KNOW YOUR INGREDIENTS (CONTINUED)

### **Fats**

Shortening, butter and oil shorten, or tenderize, the texture of yeast breads. French bread gets its unique crust and texture from the lack of fat added. However, breads that call for fat stay fresh longer. If butter is used directly from the refrigerator, it should be cut into small pieces for easier blending during the Kneading process.

### **Baking Powder**

Double Acting Baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as the chemical reaction works when liquid ingredients are added and again during the Baking process.

### **Baking Soda**

Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the Baking process.

## SUBSTITUTES

In our test kitchen, we experimented with these ingredient substitutions. We do caution you that your results may vary significantly from ours. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. However, we cannot guarantee their results.

### **Eggs**

Liquid egg substitutes may be used as directed on the carton.

Two egg whites may be substituted for one whole egg.

REMEMBER, all egg products must be at room temperature.

### **Milk**

Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk warmed to the correct temperature for that course may be substituted for water in equal proportions. The dry milk may then be eliminated all together. The loaf will be slightly smaller.

### **Salt**

Salt-free recipes are not successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than 1/2 the sodium of table salt) may be used in equal amounts. The bread will be more coarse.



## KNOW YOUR INGREDIENTS (CONTINUED)

### **Sugar**

Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount. Brown sugar may be substituted for white sugar in equal proportions. Yeast needs sugar — no artificial sweetener should be used.

### **Yeast**

We used RED STAR® Yeast to develop our recipes. However, any brand may be used.

## MEASURING YOUR INGREDIENTS

**The most important step when using your Breadmaker for making bread is measuring your ingredients.** It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients into the Bread Pan in the order given in each recipe.

### **Liquid Measurements**

Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients. Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate mark of measurement. A "guesstimate" is not good enough, as it could throw off the critical balance of the recipe.

### **Dry Measurements**

Dry ingredients must be measured using standard size dry measuring cups. These cups are available in various sizes. Gently spoon dry ingredients into the measuring cup and level off with a knife. Do not scoop or tap measuring cup, as this will pack the ingredients. This extra amount could affect the balance of the recipe. Do not sift flour in bread making.

When measuring small amounts of dry or liquid ingredients (i.e. yeast, sugar, salt, dry milk, honey or molasses), a standard measuring spoon must be used. Measurements must be level, not heaping.

The Breadman® Ultimate™ Breadmaker produces delicious baked goods with ease. This marvelous Breadmaker asks only that you carefully follow the recipe instructions. In most cooking, a pinch of this and a dash of that is fine, but this is not the case for automatic breadmakers. Using this Breadmaker requires that you accurately measure each ingredient.



## RECIPE TIPS

### Creating Your Own Yeast Breads

Even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented Breadmaker is a computer brain which instructs the Breadmaker to mix the dough, knead the dough, allow it to proof (rise) and bake without you being present. The Breadmaker will also prepare dough for you to shape and bake in a conventional oven.

The recipes included in this book were developed for this Breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread and each was tested in our Breadmakers. It is extremely important not to exceed the amount of flour specified in each recipe, up to approximately 6 cups, or an unsatisfactory baking performance could result. When using your own yeast bread recipes to bake an old favorite, use recipes in this cookbook as a guide for converting portions from your recipe to your Breadmaker.

### Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. After glazing, generously sprinkle with your choice of poppy, sesame or caraway seeds, if desired. Select one of the following special glazes to enhance your bread.

- **Melted Butter Crust:** Brush melted butter over just-baked bread for a softer, tender crust.
- **Milk Glaze:** For a softer, shiny crust, brush just-baked bread with milk or cream.
- **Sweet Icing Glaze:** Mix 1 cup sifted powdered sugar with 1 to 2 tablespoons of milk until smooth to make a consistent glaze. Drizzle the glaze over raisin bread or sweet breads when they are almost cool.

### Bread Mixes and Other Recipe Books

You can use prepackaged bread mixes or other Breadmaker recipes in your Breadmaker. Follow package or recipe directions for making 1.5, 2.0, or 2.5 LB loaves. Do not exceed the Bread Pan capacity.

### Checking Dough Consistency

Although the Breadmaker will mix, knead, and bake bread automatically, when baking bread from scratch, it is necessary that you learn to recognize the condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet most easily remedied. Touch PAUSE after 5 to 8 minutes during the Kneading process, open the Breadmaker, and check the consistency of the dough.

A bread or dough recipe dough ball should be slightly tacky to the touch. A SUPER RAPID dough ball should be sticky to the touch. If the bread dough ball is too dry, add liquid 1/2 to 1 teaspoon at a time. If it is too wet, add 1/2 to 1 tablespoon of flour at a time.

The QUICK BREAD / CAKE batter will look like normal batter.



## RECIPE TIPS (CONTINUED)

### High-Altitude Baking

In high-altitude areas, over 3,000 feet, dough tends to rise faster as there is less air pressure. Therefore, less yeast is necessary. For more information on high altitude baking guides contact:

Colorado Cooperative Extension Resource Center  
Toll free: (877) 692-9358  
E-mail: [CERC@vines.colostate.edu](mailto:CERC@vines.colostate.edu)  
Website: [www.ext.colostate.edu/depts/coopext](http://www.ext.colostate.edu/depts/coopext)

In dry climates, flour is drier and requires slightly more liquid.

In humid climates, flour is wetter and will absorb less liquid. Therefore less liquid is required.

### Slicing and Storing Bread

*For best results*, place the bread on a wire rack and allow to cool 15 to 30 minutes before slicing. Use an electric knife or a serrated knife for even slices.

Store unused bread tightly covered, (sealable plastic bags or plastic containers work well) at room temperature for up to three days. For longer storage, (up to one month) place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover or slightly hardened bread may be cut into 1/2-inch or 1-inch cubes and used to make croutons, bread pudding or stuffing. Be sure to look at our DAY OLD BREAD RECIPES included in this Instruction Manual.

### Freezing Baked Bread

When freezing bread and rolls, cool them before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

### Freezing Dough

At the end of the DOUGH Cycle, you may remove the dough and freeze it for baking at a later time. Form the dough into the desired shape and immediately freeze for one hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to four weeks. Thaw the dough in plastic bag in the refrigerator overnight or for several hours. Unwrap and place on baking container. Cover and let stand in warm, draft free place until double the original size. Because the dough is not room temperature, you will find it takes longer than usual to rise. Bake according to recipe instructions.



## BREAD CYCLES: WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID

The following steps will describe how to make bread and quick bread/cake with your Breadman® Ultimate™ Dream Machine™ Breadmaker.

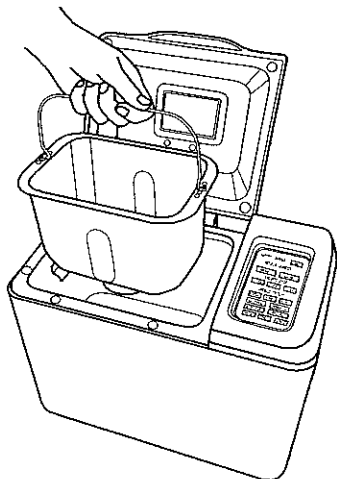
**NOTE:** Please refer to the MAKING DOUGHS section of this Instruction Manual for a detailed description for making SOUR DOUGHS and sour dough breads, or other doughs such as: Bread, Pizza or Bagel DOUGH. See the JAM section for making jams.

**ALSO NOTE:** To access the recipes included in your Dream Machine,™ follow **STEP 6** through **STEP 11** for a detailed description of on-screen set-up. When your Dream Machine™ is properly programmed for the particular type of bread or dough that you intend to prepare, touch the **RECIPE** Key on the Screen for a corresponding recipe or refer to the Recipe Section of this Instruction Manual.

### STEP 1

Open the Lid and remove the Bread Pan.

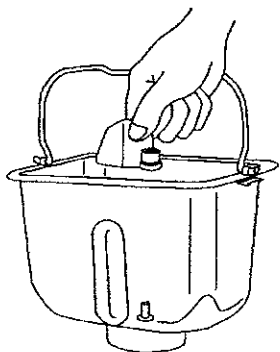
Lift the Bread Pan straight up and out of the machine, using the Handle. Do not turn or shake the Bread Pan while taking it out. If the Bread Pan is bent, the temperature sensor may not work properly.



### STEP 2

Position the Kneading Paddle on the Drive Shaft.

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

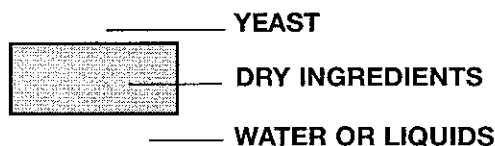


### STEP 3

Place the ingredients into the Bread Pan.

*For best results,* add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast, baking powder or baking soda.

**ALWAYS ADD YEAST, BAKING POWDER OR BAKING SODA LAST.**



### STEP 4

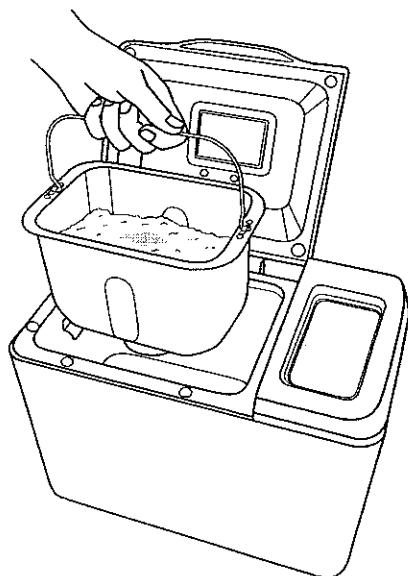
Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast/baking powder/baking soda to the indentation.

This order of adding ingredients is important, especially when using the Delay Bake Timer for yeast bread baking, because it keeps the yeast away from the wet ingredients until the Kneading process begins. (Liquid ingredients will prematurely activate the yeast.)

## STEP 5

**Insert the Bread Pan into the Breadmaker.**

To insert the Bread Pan into the machine, set it in place. Press down on the rim until the Bread Pan fits firmly in place.

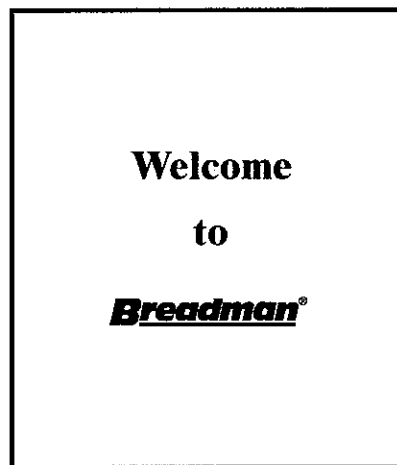


**Close the Lid and plug in the Breadmaker.**

If you touch HOME at any time during programming, the LCD Screen will revert to the MODE SELECT Screen. To revert back to the Cycle Select Screen, touch MENU & START.

At any time of the bread making selection process, you may touch BACK (optional) and the Screen will return to the MENU & START / Cycle Select Screen.

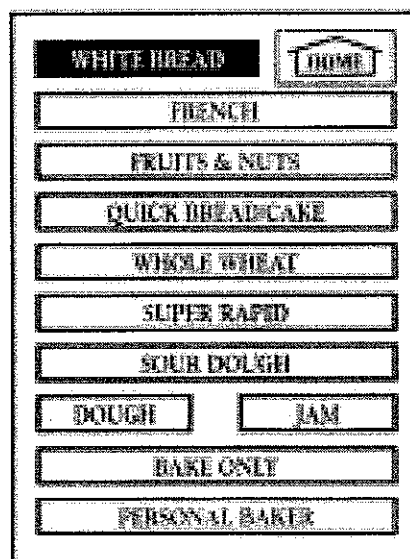
## STEP 6



The Touch-Activated LCD Screen prompts bakers on how to make a loaf of bread every step of the way.

When you first plug your Breadman® Dream Machine™ in, the Welcome Screen will appear briefly.

Below is the first MENU & START / Cycle Selection Screen. This Screen will remain on your LCD Screen until you touch any Key.



**MENU & START  
Cycle Select Screen**



## STEP 7

BREAD Cycle choices are:

- WHITE BREAD
- FRENCH
- FRUITS & NUTS
- QUICK BREAD/CAKE
- WHOLE WHEAT
- SUPER RAPID

SOUR DOUGH Cycle choices are:


- FRENCH
- NORMAL

DOUGH Cycle choices are:

- BREAD
- PIZZA
- BAGEL

PLEASE NOTE: THE FOLLOWING STEPS AND STEP DESCRIPTIONS APPLY TO KEYS LISTED FOR MOST BREAD, DOUGH AND SOUR DOUGH CYCLES.

When you touch the **WHITE BREAD** Key, the following Screen will appear.

WHITE BREAD 

SELECT COURSE

**NORMAL** RAPID

SELECT SIZE

2.0 LB 1.0 LB 1.5 LB

SELECT CRUST

MEDIUM DARK LIGHT

ADD EXTRAS PERSONAL

NUTRITION RECIPES

BACK TIMER START

WHITE BREAD CYCLE  
Options Screen

Other Cycles have similar Screens.

**NOTE:** Most bread Cycles are preset for **NORMAL, 2.0 LB, MEDIUM** crust color and **ADD EXTRAS**. The Key will be shaded dark.

All Keys (options) are offered for: WHITE BREAD, FRENCH, FRUITS & NUTS, and WHOLE WHEAT breads.

*Limited options are offered for:*  
QUICK BREAD/CAKE, SUPER RAPID, SOUR DOUGH, DOUGH, JAM, BAKE ONLY, and PERSONAL BAKER.

## STEP 8

Select the Course: **NORMAL** or **RAPID**.

- **NORMAL** is preset. The RAPID Course for White Bread decreases the time for making bread by approximately 1 hour.
- Touch the **RAPID** Key if you wish to decrease the baking times. Use the amount of yeast listed for the RAPID Course.
- The RAPID Course cannot be activated for the SUPER RAPID, QUICK BREAD/ CAKE, SOUR DOUGH or DOUGH Cycles.

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## STEP 9

Select **SIZE**.

- **2.0** is preset. Touch: **1.5** or **2.5 LB** to change.
- Loaf **SIZE** cannot be activated for: **QUICK BREAD/CAKE** or **DOUGH**.

## STEP 10

Select **CRUST**.

- **MEDIUM** is preset. Touch the **LIGHT** or **DARK CRUST** Key to change.
- You can select Crust Color for **WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, and WHOLE WHEAT** Cycles.
- Crust Color cannot be activated for the **SUPER RAPID, SOUR DOUGH** or **DOUGH** Cycle.

## STEP 11

Touch **RECIPES (optional)** and read the ingredient list from the Screen.

- The LCD Screen displays one **RECIPE** for each Cycle.

Touch **NUTRITION (optional)** and read the **NUTRITION FACTS** from the Screen.

- The LCD Screen displays one screen of **NUTRITION FACTS** for each **RECIPE**.

## STEP 12

**ADD EXTRAS** controls the **Fruits & Nuts** Dispenser.

- **ADD EXTRAS** is preset to dispense food.
- For **WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SOUR DOUGH** and **DOUGH** Cycles, if you are adding special ingredients, such as dried fruit or nuts, herbs, oats, etc., put them into the Dispenser **NOW!**

- Touch **ADD EXTRAS** to **STOP** Dispenser from operating.

**NOTE:** Do not exceed **2/3 Cup** capacity.

**WARNING:** Do not pour liquids or spices into the Dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the Dispenser.

## STEP 13

Touch **PERSONAL (optional)**.

- Recalls the 6 **PERSONAL SELECT MEMORY** programs.

For a detailed explanation of the **PERSONAL Cycle** option, please see the **ADVANCED BAKING TECHNIQUES: PERSONAL BAKER** section of this Instruction Manual.

## STEP 14

Select **TIMER (optional)**

- You can pre-program your Breadman® Ultimate™ Breadmaker so that it bakes while you are at work or so that fresh bread is ready for you in the morning.
- The 24 Hour Timer cannot be activated for: **QUICK BREAD/CAKE, SUPER RAPID, SOUR DOUGH, JAM** or **BAKE ONLY** Cycles.

For a detailed explanation, please see the **ADVANCED BAKING TECHNIQUES: DELAY BAKE TIMER** section of this Instruction Manual.

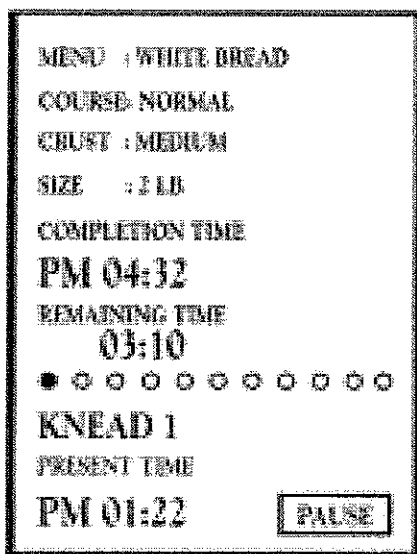




Touch **START** to begin the Cycle.

- The following Screen will inform you of the selections chosen.
- As the Breadmaker is processing, you can check the Screen for the COMPLETION TIME, REMAINING TIME, and the PRESENT TIME.\*
- The circles under the REMAINING TIME will blacken as the Cycle advances.

\*Please see BEFORE USING FOR THE FIRST TIME section of this Instruction Manual for complete instructions to set the PRESENT TIME.



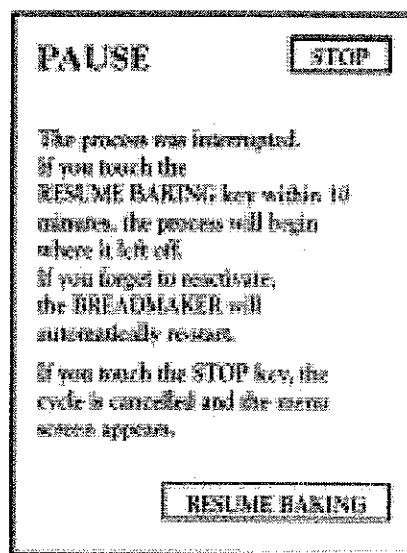
## BREAD CYCLE

### Information Screen

## STEP 16

- First, the Breadmaker mixes the ingredients. Then, it begins the Kneading process. During this process, the yeast begins to activate, and normally the Viewing Window begins to fog. (This will clear so you can see the progress of your loaf.) The Breadmaker will stop kneading to let the dough rise.

- In all **BREAD** and **QUICK BREAD/CAKE Cycles**, the Breadman® Ultimate™ Breadmaker continues the Baking process.
- Touch **PAUSE** to interrupt the Breadman® Ultimate™ Breadmaker after the first few minutes of kneading to check the dough ball. A bread or dough recipe dough ball should be slightly tacky to the touch. A **SUPER RAPID** dough ball should be sticky to the touch. The **QUICK BREAD/CAKE** batter will look like a normal runny batter. At this time, push down any dough or flour that may be on the sides of the Bread Pan.
- If you touch **PAUSE**, the following Screen will appear and the Breadmaker will beep continuously.
- See **ADVANCED BAKING TECHNIQUES: PAUSE** for other uses.



**PAUSE / STOP / RESUME BAKING**

- Touch **RESUME BAKING** Key within 10 minutes; the process will resume from the point where it left off. If you forget to reactivate, the Breadmaker will automatically start the Cycle again.



- Touch the **STOP** Key, to cancel the Cycle and the Cycle Selection Screen appears.

**NOTE:** If you make an error after you've activated the Cycle and want to start over, touch **PAUSE** and then **STOP**. The Cycle will stop and you can begin again.

For BREAD DOUGH, PIZZA and BAGEL DOUGHS, refer to STEP 18.

### STEP 17

**BREAD or QUICK BREAD/CAKE Cycle Completed.**

#### WHEN BAKING IS COMPLETED

**OK**

1. Touch the **OK** key.
2. Unplug the power cord.
3. Remove the pan with a pot holder.
4. Take the bread out of the bread pan.
5. Check for kneading paddle before slicing.

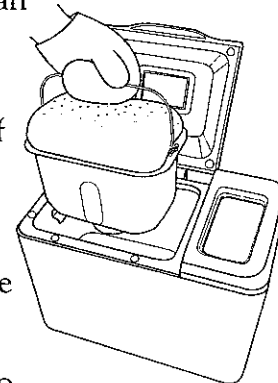
- When bread baking is completed, the Breadmaker will beep and the Screen will read **COMPLETE**. This indicates that the Cycle is completed. Touch **OK** to stop the Keep Warm Phase; then put on your oven mitts and remove the Bread Pan.
- When you are done using the Breadmaker, be sure to unplug it.
- Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other surface that might scorch or melt.

- If **OK** is NOT touched, a controlled Keep Warm Phase will begin and will automatically shut off after 60 minutes. While this Phase will help prevent the bread from becoming soggy, for best results, remove bread immediately after Baking Cycle is complete.
- The Keep Warm Phase does not apply to QUICK BREAD/CAKE, JAM, SOUR DOUGH, BREAD DOUGH, PIZZA DOUGH, BAGEL DOUGH or BAKE ONLY Cycles.

### STEP 18

**Remove the loaf of bread from the Bread Pan.**

- Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf. It's best to remove the loaf as soon as the Breadmaker is done baking.
- Place the loaf on a wire rack or other cooling surface to cool. Bread should be cooled (15 to 30 minutes) before it is sliced.
- Quick Bread/Cake should cool in the Bread Pan for 20 minutes. Use a thin rubber or plastic spatula and gently loosen the cake from the sides of the Bread Pan.
- Gently shake the quick bread/cake out of the Bread Pan and allow an additional 30 minutes to cool on a wire rack before slicing.
- Sometimes the Kneading Paddle will stick in a loaf of bread. If it does, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.





## DOUGH CYCLES: GENERAL DESCRIPTION

### **BREAD DOUGH**

This Cycle makes dough for breads that is shaped and baked in a conventional oven.

### **PIZZA DOUGH**

The Pizza Dough Cycle will make your favorite pizza crust dough.

### **BAGEL DOUGH**

Use this Cycle to make bagel dough that is shaped and then baked in a conventional oven.

### **SOUR DOUGH**

This Cycle begins with mixing the levain ingredients and then fermenting the mixture over time to create a sour dough starter. At the end of the fermentation, additional ingredients are added and you can choose to make either dough to be hand-shaped and baked in a conventional oven, or bake a loaf of bread in the Breadmaker.



## DOUGH CYCLES: BREAD / PIZZA / BAGEL

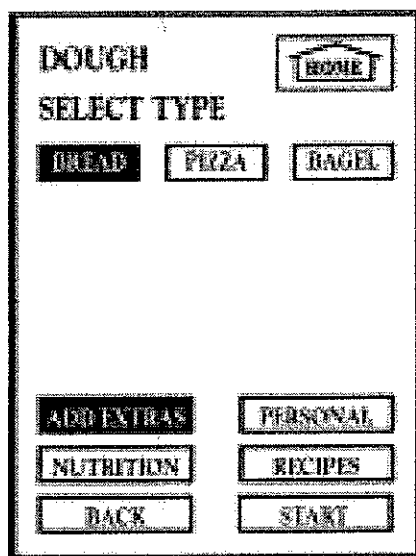
### STEP 7

This Cycle makes Dough for bread, pizza or bagels and will not bake the dough. Remove the dough and shape it, then bake in a conventional oven.

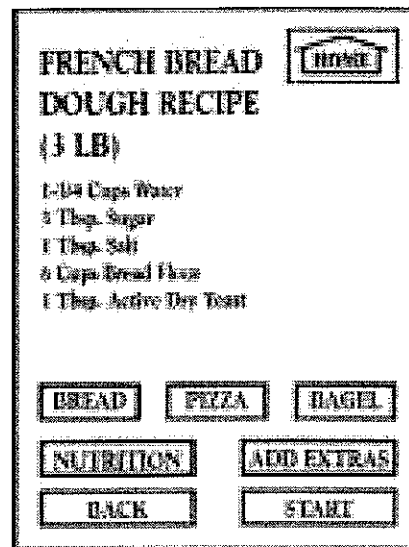
The following steps will describe how to make Doughs with your Breadman® Ultimate™ Dream Machine™ Breadmaker.

**NOTE:** Follow **STEP 1** through **STEP 6** for making breads.

From the MENU & START / Cycle Select Screen, touch **DOUGH**. Then touch **BREAD**, **PIZZA** or **BAGEL**.



**DOUGH CYCLE**  
Options Screen



**FRENCH BREAD DOUGH**  
Recipe, 3 LB

### STEP 8

Touch **RECIPES** (optional) and read the ingredient list from the Screen. (See **FRENCH BREAD DOUGH** Recipe, 3 LB.)

- The LCD Screen displays one **RECIPE** for each Cycle.

Touch **NUTRITION** (optional) and read the **NUTRITION FACTS** from the Screen.

- The LCD Screen displays one screen of **NUTRITION FACTS** for each **RECIPE**.

### STEP 9

Touch **BACK** to return to the **DOUGH CYCLE** Options Screen.

**ADD EXTRAS** controls the Fruits & Nuts Dispenser. **ADD EXTRAS** is preset.

- Touch **ADD EXTRAS** to **STOP** Dispenser from operating.

**NOTE:** Do not exceed Dispenser's 2/3 Cup capacity.

**WARNING:** Do not pour liquids or spices into the Dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the Dispenser.

### STEP 10

Touch **START**.

When the **DOUGH** Cycle is completed, the Breadmaker beeps to let you know when the dough is ready to be removed.

### STEP 11

Remove the dough from the Bread Pan. Then it's up to you to shape it, give it time for a final rising period, and bake it in a conventional oven.



## MAKING DOUGHS: GENERAL INFORMATION

**IMPORTANT:** Never allow the dough to remain in the Breadmaker after the Cycle is complete; it may over rise and damage the machine.

- Rising times for dough after it is shaped and placed in a baking pan will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 80°-85°F/27°-29°C. Rising is the most essential feature in bread making.
- The Breadmaker allows the dough to have a first rise or fermentation before the dough is removed. Fermentation conditions the gluten, (which becomes pliable and elastic with a soft, smooth quality) develops the flavor and leavens the product.
- For a single final rise, remove from Breadmaker, let rest 10 minutes, shape as desired and allow dough to rise until doubled in volume.
- Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. The dough rises once in the Breadmaker during the DOUGH Cycle. Remove the dough, punch down, let rise again, punch down and let rest 10 minutes. Resting allows the gluten to relax and makes handling easier. Shape as desired and allow dough to rise until doubled in volume.

**BAKING HINT:** Dough has doubled in volume when an indentation remains after the tip of a finger is pressed lightly and quickly into the dough. If the indentation springs back, cover and let rise 15 minutes and check again.



## MAKING DOUGHS: SOUR DOUGH CYCLE

**SOUR DOUGH** is a combination of water, sugar, dry milk, flour and yeast that is mixed and heated and allowed to ferment over time to create a levain or starter. The remaining bread ingredients are added to the starter to make a loaf of bread. Your Breadman® Ultimate™ Dream Machine™ Breadmaker will do double duty resulting in fantastic Sour Dough breads or crispy chewy Old World type breads. The **SOUR DOUGH** Cycle will ferment for 2 to 48 hours. To develop the best “sour” flavor, 36 to 48 hours of fermentation time is required. The Old World type breads require a sponge that ferments for 2-12 hours. After adding the remaining ingredients, the Breadmaker will either Mix and Bake or just Mix the Dough, allowing you to bake a traditional loaf in a conventional oven.

The Breadman® Ultimate™ offers you the choice of either **FRENCH** or **NORMAL** Sour Dough breads. **FRENCH** Sour Dough typically does not contain large amounts of fat, sugar or milk. The crust is crispier and the crumb is chewier than **NORMAL** Sour Dough bread.

When the fermentation process is complete, the Breadmaker automatically returns to the preset Cycle times for **FRENCH** or **NORMAL** Sour Dough bread.

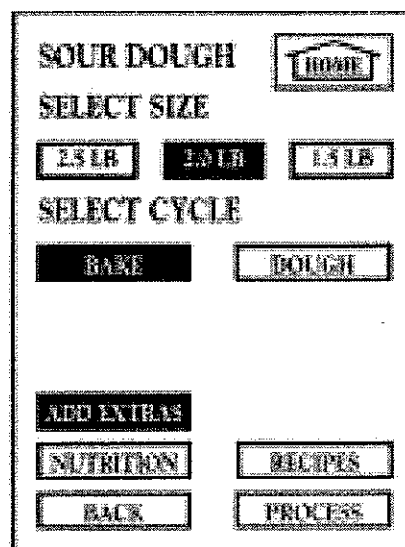
The Breadman® Dream Machine™ offers both Recipes and Nutritional Information (**NUTRITION FACTS**) for Sour Dough (**NORMAL** or **FRENCH**).

**NOTE:** To create Sour Dough breads other than **FRENCH** or **NORMAL**, after the fermentation process touch **STOP** to abort the Cycle. Return to Cycle Select Screen to select the next Cycle (such as **WHOLE WHEAT**) and proceed as the Screen directs.

Follow **STEP 1** through **STEP 6** for making breads.

### STEP 7

From the **MENU & START / Cycle Select** Screen, touch **SOUR DOUGH**; the following Screen will appear.



**SOUR DOUGH**  
Options Screen

Then touch to select **2.5, 2.0** or **1.5 LB** loaf size, **BAKE** or **DOUGH** Cycle. Touch **ADD EXTRAS** to **STOP** Dispenser from operating.

**NOTE:** **ADD EXTRAS** controls the Fruits & Nuts Dispenser. **ADD EXTRAS** is preset.

**NOTE:** Do not exceed 2/3 Cup capacity.

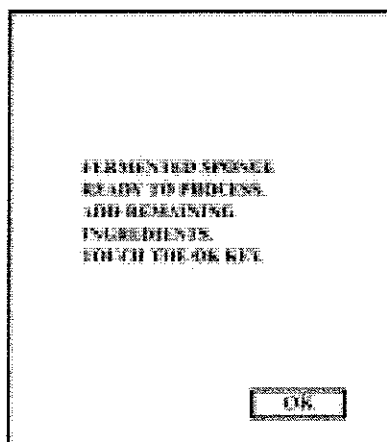
**WARNING:** Do not pour liquids or spices into the Dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the Dispenser.



## FRENCH SOUR DOUGH CYCLE (CONTINUED)

### STEP 8

1. Touch **PROCESS**. Adjust the **FERMENT TIME** from 2 to 48 hours.
2. Touch the **START** Key.
3. After the beeper sounds, the fermented sponge (levain) is ready to process.
4. Touch the **OK** Key.



**SOUR DOUGH**  
Fermented Sponge Ready

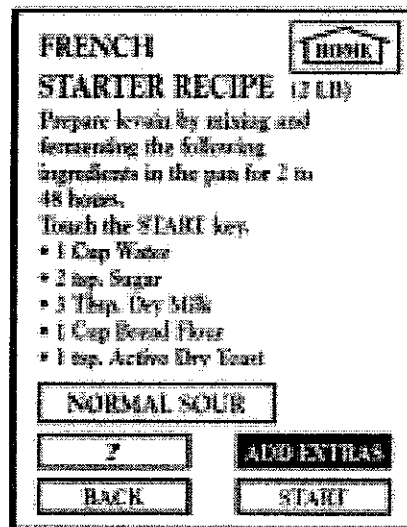
5. Add the remaining ingredients. If you want **DOUGH ONLY**, touch the **START** Key. If you want to bake a loaf of bread, touch the **DOUGH ONLY** Key and it will change to Baking Cycle.
6. Touch the **START** Key.
7. Refer to **BREAD CYCLES STEP 16** BREAD or QUICK BREAD/CAKE.
8. Refer to **BREAD CYCLES STEP 17** BREAD or QUICK BREAD/CAKE Cycle Completed.

For **NORMAL SOUR DOUGH**, follow the same procedures as French, just use the different recipe.

**SOUR DOUGH** choices are:

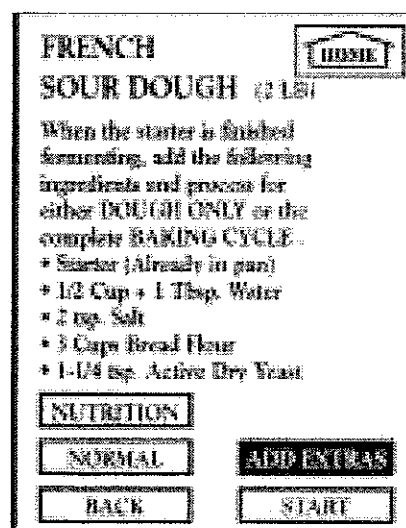
- FRENCH
- NORMAL

When you touch the **RECIPE** Key, the following screen will appear, listing the **FRENCH STARTER RECIPE**.



**FRENCH SOUR DOUGH**  
Starter Recipe

Touch the (**?**) Key and the following Screen will appear listing the rest of the ingredients for **FRENCH SOUR DOUGH BREAD** recipe.



**FRENCH SOUR DOUGH**  
Bread Recipe



## JAM CYCLE: GENERAL DESCRIPTION

Your Breadman® Ultimate™ Dream Machine™ can prepare delicious, fresh Jam made from fresh or frozen-thawed fruits of your choice.

### *Jam Cycle Method:*

1. From the Cycle Select Screen, touch **JAM** Key. A basic recipe for Strawberry Jam is displayed, and 4 Keys: **NUTRITION**, **PERSONAL**, **BACK** and **START**.
2. Remove the Bread Pan from the Breadman®. Attach the Kneading Paddle onto the Drive Shaft. Have all ingredients ready. Clean fresh berries or fruit, cut into 1/2-inch cubes. Drain fruit. Crush with a potato masher or food processor.
3. Use a liquid measuring cup to measure the drained, crushed fruit.
4. Use a dry measuring cup to measure the sugar.
5. Use a measuring spoon to measure the lemon juice, if using.
6. Place the Bread Pan into the Breadman®. Push down until it fits firmly into place. Close Lid. Touch the **START** Key.

**JAM RECIPE** HOME

• 1 Cup Crushed Fresh Strawberries  
• 1 Cup Sugar

**NUTRITION** **PERSONAL**  
**BACK** **START**

**JAM CYCLE**  
Options Screen

**MENU** : JAM  
**COURSE** :  
**CRUST** :  
**SIZE** :  
**COMPLETION TIME**  
**AM 11:00**  
**REMAINING TIME**  
**01:05**  
● ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○  
**PRE-WARM**  
**PRESENT TIME**  
**AM 09:55** **PAUSE**

**JAM CYCLE**  
Information Screen





## JAM CYCLE: GENERAL DESCRIPTION (CONTINUED)

7. The Breadmaker will pre-heat for 15 minutes before any movement occurs in the Pan. The jam will be heated and mixed for approximately 50 minutes. The entire JAM Cycle takes 1 hour and 5 minutes.
8. The REMAINING TIME will count down on the Screen until the Breadmaker beeps to signal the Cycle is completed. Press the **STOP** Button and open the Lid.

### **CAUTION:**

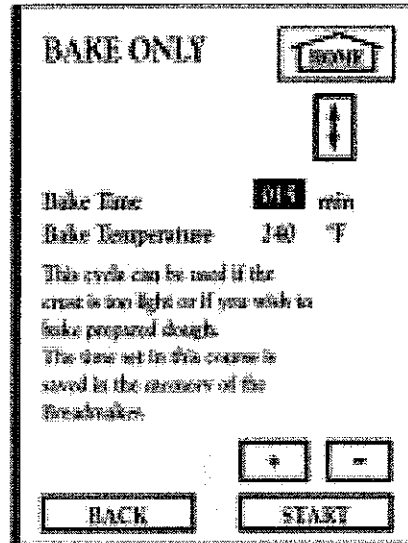
**THE OVEN CAVITY, BREAD PAN, KNEADING PADDLE AND JAM WILL BE VERY HOT. USE OVEN MITTS.**

### **For best results**

9. Remove the Bread Pan from the Breadman®. **BE SURE TO USE OVEN MITTS.**
10. Pour the hot jam into a heat-safe container. Leave on the counter top to cool, carefully stir frequently.
11. Pour the cooled jam into a refrigerator/freezer-safe container, leaving 1/2" of space at the top.
12. Cover tightly to store. Jam will thicken upon cooling.



## BAKE ONLY CYCLE: GENERAL DESCRIPTION




**BAKE ONLY SCREEN**

### **Set Variable TIME and TEMPERATURE**

BAKE ONLY has variable TIME and variable TEMPERATURE. You can now bake dough, which was pre-made or purchased at the store, or perhaps your recipe calls for the dough to rest in the refrigerator for an extended time before baking.

When the BAKE ONLY Screen first appears, the BAKE TIME will be highlighted. Touch the (+) and (-) Keys to adjust the amount of TIME (in minutes) you would like the Breadmaker to bake, up to 4 hours (240 minutes).

Touch the  Key under **HOME** to change to BAKE TEMPERATURE. Touch the (+) and (-) KEYS to adjust the TEMPERATURE, from 200°F to 375°F.

### **NOTE:**

Touch the  Key under **HOME** whenever you wish to change either the BAKE TIME or BAKE TEMPERATURE.

### **HINT:**

Touch and hold the (+) and (-) Keys to fast advance or fast reverse either the BAKE TIME or BAKE TEMPERATURE.



## ADVANCED BAKING TECHNIQUES: PERSONAL BAKER CYCLE: GENERAL DESCRIPTION

Your Breadman® Ultimate™ Dream Machine™ with its special features, allows you to create your own Cycle processes or redefine the pre-programmed Cycle processes. To add your own Cycle, touch **PERSONAL BAKER** at the bottom of the MENU & START Screen. To redefine a pre-programmed Cycle, touch PERSONAL on a Bread Cycle Screen (WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID, DOUGH, JAM), see the ADVANCED BAKING TECHNIQUES: PERSONAL Section of this Instruction Manual. Both screen selections will be saved in the same 6 PERSONAL SELECT MEMORY Cycles for future use.

**NOTE:** Directions are written for a new Breadmaker when all MEMORY Cycles A - F, are called EMPTY. After the PERSONAL BAKER Memory Cycle has been used, it will be named USER DEFINED. When the MEMORY Cycle has been programmed using the PERSONAL Key from one of the Cycle Screens, (WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID, DOUGH, JAM), it will be named the Cycle it came from.

### Just Program in the Numbers!

The **PERSONAL BAKER** lets you be as creative as you need to be with a Cycle. If you want the dough to knead for 20 minutes, de-gas (punch down) for 15 seconds, and rise for an hour, just program in the numbers. You can choose to alter each process time to suit the taste of your recipe and your family and then save the processes in 1 of the 6 Select MEMORY Cycles.

We recommend that for your own reference, you keep a log of the recipe name, ingredients, amounts, and times in the charts provided at the end of this book.

You can recall your previously-saved personal settings from the 6 MEMORY Cycles (A through F). You will be allowed to further adjust each time setting for bread making. Try various combinations and enjoy making your own original recipes.

Use the 6 MEMORY Cycles Charts A through F at the end of this book to record the recipe name, ingredients, amounts, and times used.



## PERSONAL BAKER CYCLE: GENERAL DESCRIPTION

1. Touch the **PERSONAL BAKER** Key.
2. Touch the MEMORY Cycle (**A**, **B**, **C**, **D**, **E**, or **F**) you want to store your process in. (It may say USER DEFINED, EMPTY or have a Bread Cycle listed.)
3. Touch **RECALL** and a list of all process and times are listed.
4. Touch the **UP** (▲) or **DOWN** (▼) Keys to move the cursor up and down the process list.
5. To change or enter the time for any of the listed Processes, touch the **(+)** or **(-)** Key. Time will change in 1-minute or 1-second increments.
6. When the **START** Key is touched, all times entered will be automatically saved in the Breadmaker memory until they are changed again.

### NOTE:

If you touch **RESET**, all of the changes made will be erased and the **PERSONAL BAKER** Cycle will revert back to the last saved time. The cursor will move to the first process.

7. Touch **START**, all times will be stored in the Breadmaker's memory and the MEMORY Cycle Key that you selected will change to **USER DEFINED**.

PERSONAL BAKER  
SELECT MEMORY

RESET

A EMPTY  
B EMPTY  
C EMPTY  
D EMPTY  
E EMPTY  
F EMPTY

BACK RECALL

PERSONAL BAKER  
Screen

EMPTY

RESET

PREHEAT	7 min
1st Knead	7 min
2nd Knead	7 min
1st Rise	7 min
1st Proof Brown	0 sec
2nd Rise	7 min
2nd Proof Brown	0 sec
3rd Rise	7 min
Shape	7 sec
Final Rise	7 min
Turn	7 min

ADD EXTRAS

RESET

BACK TIMER START

RECALL  
Lists Processes and Times



## ADVANCED BAKING TECHNIQUES: PERSONAL

### To Re-Define a Pre-Programmed Cycle and Save as a PERSONAL Cycle:

1. Touch the Bread, Quick Bread/Cake, Dough, or Jam Cycle to be used. (**PERSONAL** allows you to redefine all Bread and Dough Cycles except: SOUR DOUGH and BAKE ONLY.) Touch to select: **COURSE**, **SIZE**, **CRUST**, and **ADD EXTRAS** if available. Touch the **PERSONAL** Key.
2. Touch the MEMORY Cycle you want this newest recipe variation stored in: **A**, **B**, **C**, **D**, **E**, or **F**.
3. Touch **SAVE**. The Cycle Name and the Process Time Settings for that Cycle will be saved to the MEMORY Cycle. A list of all Processes and the Times are listed. You can **re-set** the Time for each Process or leave some as they are.
4. Touch the **UP** (▲) or **DOWN** (▼) Keys to move the cursor up and down the process list.
5. To change the time for any of the listed Processes, touch the **(+)** or **(-)** Key. Time will change in 1-minute or 1-second increments.
6. When the **START** Key is touched, all times entered will be automatically saved in the Breadmaker memory until they are changed again. The Memory Cycle will be named the Cycle you started with (WHITE, SUPER RAPID, or DOUGH).

### IMPORTANT:

If you touch **RESET**, all of the changes made will be erased and the **PERSONAL** Cycle will revert back to the last saved time. The cursor will move to the first process.

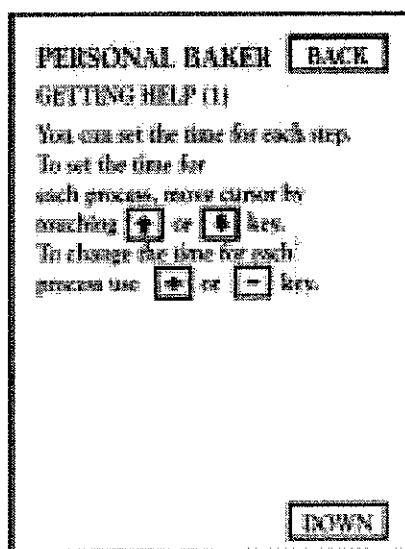
7. There are two **PERSONAL** Help Screens with helpful information for the **PERSONAL** Cycles. Touch the **(?)** Key for Screen (1) and then the **DOWN** (▼) Key to advance to Screen (2). Touch the **UP** (▲) Key to return to Screen (1).
8. Touch the **BACK** Key to return to the Process Time Setting Screen.



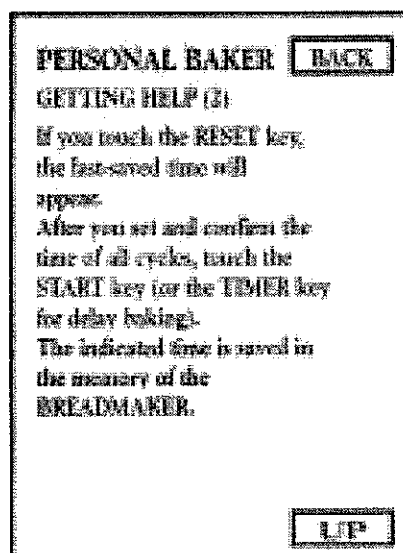
## PERSONAL (CONTINUED)

9. Touch **START** to begin the newly defined PERSONAL Cycle, or touch the **TIMER** Key to activate the Delay Bake Timer.

Touch the **(?)** Key and the following Screen will appear listing brief instructions for setting the PERSONAL BAKER and PERSONAL Cycles. Touch the **DOWN** Key for more information.



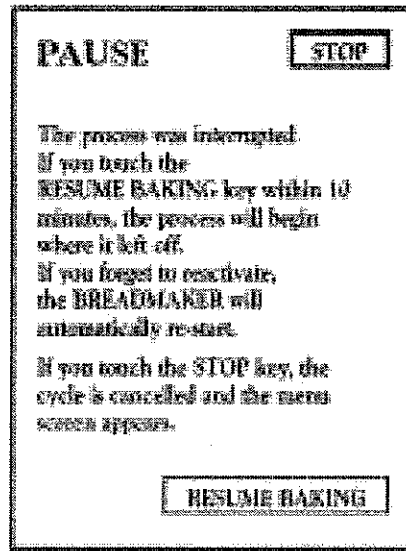
GETTING HELP (1)



GETTING HELP (2)



## ADVANCED BAKING TECHNIQUES: PAUSE



PAUSE SCREEN

The Breadman® Ultimate™ Dream Machine™ bakes a traditional horizontal loaf. This feature, in combination with the **PAUSE** Key, allows you to be very creative with bread machine baking.

You can touch **PAUSE** at any time, during any Cycle.

When you touch **PAUSE**, the Breadmaker will stay “on hold” for up to 10 minutes. You will hear 4 continuous beeps when the **PAUSE** begins and the Pause Screen shown above will appear. The beeping will continue until the Cycle is resumed.

Touch the **RESUME BAKING** Key and the machine will start again at the point where it left off. *If you forget to touch **RESUME BAKING**, the machine will automatically reactivate after the 10 minutes have elapsed.*

Touch **STOP** to cancel the Cycle completely and return to the Cycle Selection Screen.

Using **PAUSE** will let you:

- Create decorative crusts
- Make pull-apart rolls
- Create rustic Mediterranean-styled rolled bread
- Add crumble toppings to coffee cakes



## PAUSE (CONTINUED)

### Decorative Crusts

At start of Baking process (check KNEADING AND BAKING CYCLE CHART), touch **PAUSE**. Leave Bread Pan in Breadmaker. Use a very sharp knife or blade to cut a decorative pattern in the top of the loaf (slashes, tic-tac-toe or cross, etc.)

To prepare egg wash, use 1 egg white OR 1 whole egg + 1 Tbsp water; mix well. Carefully brush the top of bread and cuts with egg wash.

Be careful not to spill or drip egg wash into Bread Pan or Baking Chamber, as it will burn.

Touch the **RESUME BAKING** Key; work quickly to limit amount of heat loss.

### Pull-Apart Rolls

At start of final rise time (check KNEADING AND BAKING CYCLE CHART) touch **PAUSE**. Remove the Bread Pan from the Breadmaker and close the Lid. Remove dough and Kneading Paddle from the Bread Pan. Divide dough into even pieces (12, 18, or 24). Roll each piece into a round ball; layer into Bread Pan. Carefully brush 1st layer with egg wash; sprinkle with spices. Continue layering and spicing until all dough balls are used. Return to Breadmaker and touch **RESUME BAKING** Key.

Use Italian spices, cinnamon sugar, seeds, or any combination of toppings you desire.

### Mediterranean-style Bread Recipe

*Here's a quick example of a rolled, Mediterranean-style bread using a French bread recipe:*

Activate **PAUSE** at the end of the Shape process (see KNEADING AND BAKING CYCLE CHART for time details) and remove the Bread Pan. Close the Lid.

Remove the dough and Kneading Paddle. Roll it out on a clean, lightly floured surface. Roll the dough into an 8" x 13" rectangle.

Lightly brush with good olive oil, such as *Tassos*. Then, sprinkle with fresh chopped garlic, basil, rosemary, and sun-dried tomatoes. Top with 1/3 cup of crumbled feta or goat cheese. If you would like, you could even add 2-3 slices of prosciutto.

Roll the dough up tightly into an 8" wide roll. Tuck the ends under and place into the Bread Pan. Return the Bread Pan to the Breadmaker, close the Lid and press **RESUME BAKING**.

The final rise will begin, immediately followed by **BAKE**.





## PAUSE (CONTINUED)

As the baking begins, touch **PAUSE** again. Slash the top crust, gently mist the loaf with cold water, return the Bread Pan to the Baking Chamber, close the Lid and touch **RESUME BAKING**. Your rustic, alfresco Mediterranean bread will soon finish baking.

### Braided Breads

At start of Final Rise (check **KNEADING AND BAKING CYCLE CHART**), touch the **PAUSE** Key.

Remove Bread Pan and Kneading Paddle. Close Lid. Divide dough into 3 equal pieces. Stretch and roll each piece into 10-inch rope. Place ropes on a flat surface side by side. Starting at middle, braid to end, turn to braid second half, seal ends. Return to Bread Pan and tuck ends under loaf. If desired brush with water or egg wash and sprinkle with seeds (i.e. poppy or sesame seeds). Return to Breadmaker and touch **RESUME BAKING**.

### NOTE:

Do not leave the Lid standing open for extended periods of time. **ALWAYS** use an oven mitt when handling the Bread Pan and follow the Important Safeguards found in the beginning of this book.

### Add Crumbled Toppings to Coffee Cakes

**QUICK BREADS/CAKE:** At end of Final Mix (check **KNEADING AND BAKING CYCLE CHART**), touch the **PAUSE** Key; then remove Bread Pan from Breadmaker. Close Lid. Remove the Kneading Paddle from the batter. Top batter with Crumb Topping listed in your recipe. Place Bread Pan back into Breadmaker, and touch the **RESUME BAKING** Key.

### IMPORTANT

Removing the Kneading Paddle will help prevent tearing the cake/loaf when it is removed from the Pan after baking.

Have all special ingredients ready before starting.

**PAUSE** allows 10 minutes to prepare bread products.



## ADVANCED BAKING TECHNIQUES: DELAY BAKE TIMER

### 24 Hour Delay Bake Timer

You can pre-program your Breadmaker so that it bakes while you are at work or so that fresh bread is ready for you in the morning or the next day. Simply refer to the KNEADING AND BAKING CYCLE CHART.

The Timer is not an option for QUICK BREAD/CAKE, SUPER RAPID, DOUGH, JAM or BAKE ONLY Cycles.

**NOTE:** Do not use the Delay Bake Timer if your recipe includes eggs, fresh milk, or other dairy products, meats, etc. that may spoil.

To preset your Breadmaker follow these steps:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. Close the Breadmaker Lid and plug it in.
3. From the Bread Cycle / Options Screen, touch CYCLE to be used. Touch to select: **COURSE, SIZE, CRUST** and **ADD EXTRAS**.
4. Touch **TIMER** and the following Screen will appear.

TIMER SET

HOME

Sun Moon Alarm

COMPLETION TIME

PM 05 45

▲ ▼

PRESENT TIME

AM 09:01

BACK START

TIMER SET SCREEN



## DELAY BAKE TIMER (CONTINUED)

5. There are 3 Preset COMPLETION TIMES:
- Touch the **SUN**. The COMPLETION TIME is preset for a 12:00 PM, lunch time.
  - Touch the **MOON**. The COMPLETION TIME is preset for a 6:00 PM, dinner time.
  - Touch the **ALARM CLOCK**. The COMPLETION TIME is preset for a 6:00 AM, breakfast time.
6. To adjust the COMPLETION TIME:
- Touch the **UP (▲)** and **DOWN (▼)** Arrow Keys to adjust the HOUR. Note the PM and AM on the left of the Screen. When the HOUR is correctly shown, then touch the **MINUTE** Key and the **UP** and **DOWN** Arrow Keys to adjust the MINUTES.
  - When the DELAY BAKE TIMER is set for time you want the bread to be completed, touch the **START** Key. A long beep will sound as the time is registered into the Breadmaker's memory.

MENU : WHITE BREAD	
CRUST : NORMAL	
CRUST : MEDIUM	
SIZE : 2 LB	
COMPLETION TIME	
PM 04:32	
REMAINING TIME	
03:10	
● ● ● ● ● ● ● ● ● ●	
KNEAD 1	
PRESENT TIME	
PM 01:22	PAUSE

DELAY BAKE  
INFORMATION SCREEN

