

JCPenney **home**
collection™

bread maker

Owner's Manual

Lot No. 2142



Model CKBM1248

COOKS

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, plug, 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 attaching or removing 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, press and hold the START/STOP button for a full second; remove plug from the wall outlet.
- 13 Do not use appliance for other than intended use.
- 14 Avoid contact with 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 Bread Maker and the area around the Lid and Steam Vents 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 Instruction 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 appliance may not work properly. It should be operated on a separate electrical circuit from other 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.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table tops or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken.

Permanent blemishes may occur or stains can appear.

POWER OUTAGE

5-Minute Power Failure Back-Up

Your Bread Maker has a 5-minute power failure back-up feature. If the electricity goes off, the memory will store the program in process for up to 5 minutes. If the power comes back on within this time, the program will resume where it left off. If the Bread Maker loses power for more than 5 minutes and you are using any dairy products, perishables or meat 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 Bread Maker at the beginning of the program 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: The power failure back-up feature does not cover power surges. If you experience frequent surges, please use a surge protector.

INTRODUCTION To Your Bread Maker

BEFORE USING FOR THE FIRST TIME

1. Unpack and clean Bread Maker; see “USER MAINTENANCE INSTRUCTIONS”.
2. Place Bread Maker on a dry, stable surface away from heat and away from areas where cooking grease or water may splatter onto it. Avoid placing Bread Maker where it may tip over during use. Place away from the edge of the counter top.
3. The Bread Maker will bake up to a 2 pound loaf of bread. Do not put a larger quantity of ingredients into the Bread Pan than recommended. If you do so, the bread may not mix or bake correctly and the Bread Maker may be damaged. The maximum amount to be used is as follows...

Bread & Dough programs 4 cups flour

Quick & Cake programs $2\frac{1}{3}$ cups flour

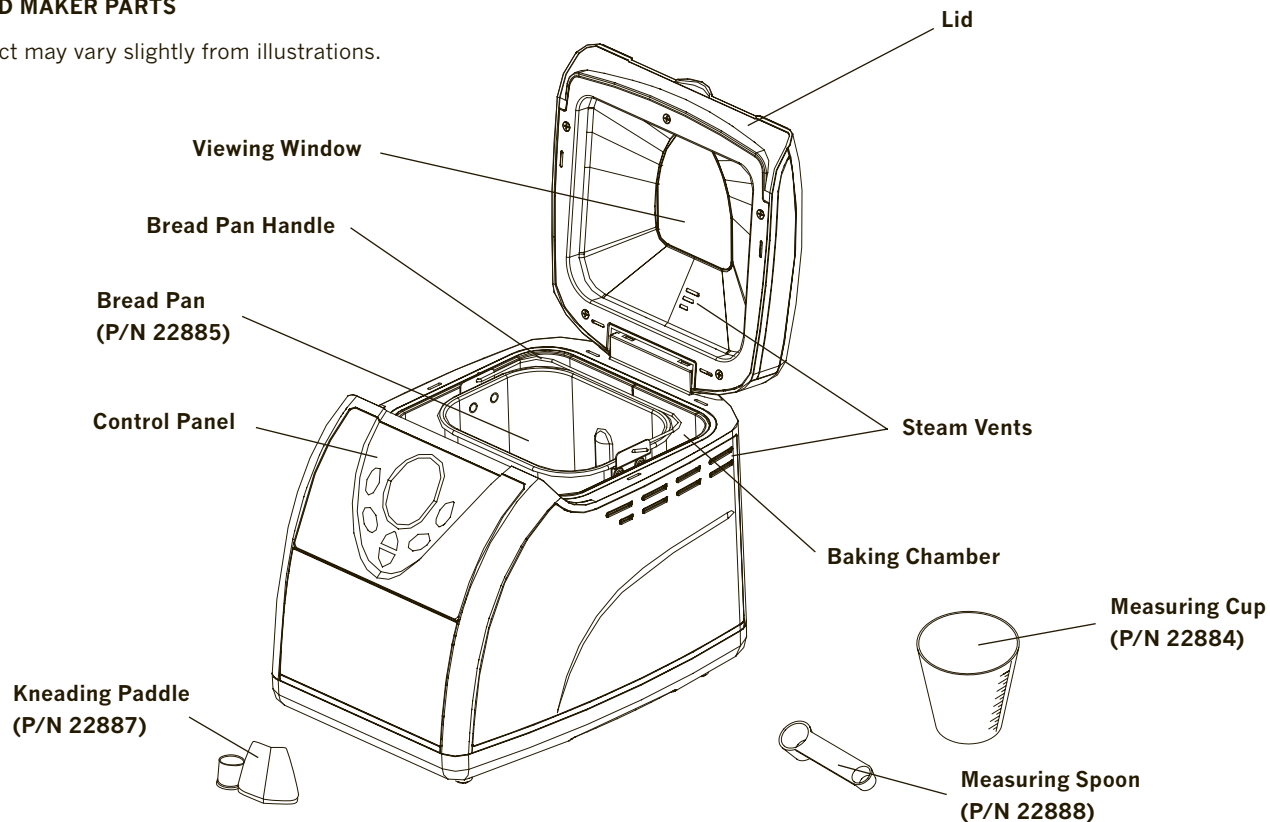
Jam program 2 cups fruit

Before first use, operate the Bread Maker with an empty Bread Pan using the ULTRA FAST (1.5 LB) program to burn off the manufacturing oils. Follow the instructions outlined in the OPERATING INSTRUCTIONS 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.

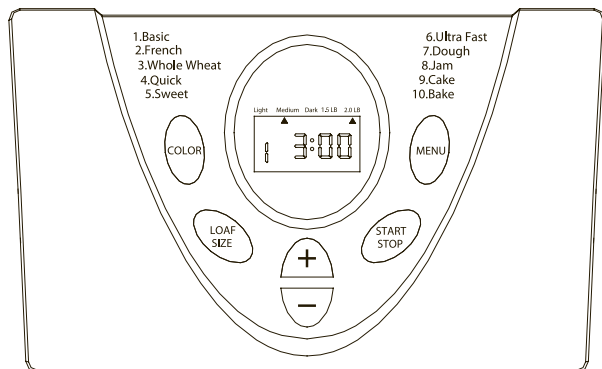
BREAD MAKER PARTS

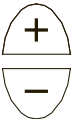




Product may vary slightly from illustrations.



CONTROL PANEL

NOTE: When using the controls, each button should be pressed until you hear a beep.



DISPLAY WINDOW	<ul style="list-style-type: none"> -Indicates the MENU selection (program number 1 - 10) -Indicates the crust COLOR -Indicates the LOAF SIZE -Indicates the time remaining in program <p>NOTE: The colon in the time will blink to indicate that the Bread Maker is on</p>
	<ul style="list-style-type: none"> -Use these buttons to set the Delay Timer for baking up to 13 hours later -Time is increased or decreased by increments of 10-minutes <p>NOTE: This feature is not available on all programs - see "USING THE DELAY TIMER" for more detail</p>
	<ul style="list-style-type: none"> -Press to select the desired program (numbers 1 - 10 listed on the Control Panel) -The Bread Maker automatically sets to the appropriate time for each program
	<ul style="list-style-type: none"> -Press to select the desired crust color: "Light", "Medium" or "Dark" -The Bread Maker is preset to bake on the "Medium" setting unless another crust color is selected <p>NOTE: This feature is not available on all programs</p>
	<ul style="list-style-type: none"> -Press to select the desired loaf size: "1.5 LB" or "2.0 LB" -The Bread Maker is preset to bake a 2.0 LB loaf unless another loaf size is selected <p>NOTE: This feature is not available on all programs</p>
	<ul style="list-style-type: none"> -Press to begin operation or start the Delay Timer countdown -Press and hold for a full second (until you hear a beep) to cancel operation or to reset the timer setting <p>NOTE: Do not press START/STOP when checking the progress of your bread</p>

HELPFUL HINTS for Bread & Dough

We recommend that you read the following information before you shop for your ingredients. Your Bread Maker will bake up to a 2 pound loaf of fresh bread containing 4 cups of flour. All ingredients except liquids must be at room temperature and liquids should be approximately 80°F/27°C (baby bottle temperature). When preparing bread for the ULTRA FAST program, all liquid temperatures must be 115°-125°F/45°-51°C. Always place the ingredients in the bread pan in the order listed in the recipe: liquids, dry ingredients and then yeast. Some ingredient amounts are the same for different size loaves.

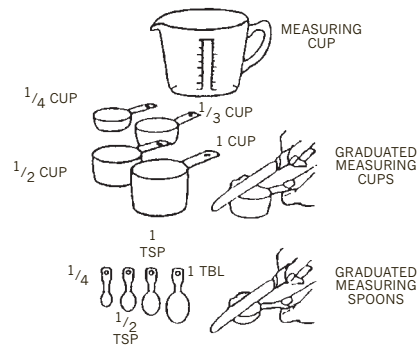
MEASURING...The Correct Way

Be sure to measure accurately for success. Mis-measuring, even slightly, can make a big difference in your results.

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.

To measure your flour, spoon it lightly into a standard dry ingredient measuring cup and level it with a straight edge. Also, do not shake the cup or tap it on the counter top. Do not scoop the flour with the measuring cup as this tends to pack more flour than the recipes call for.

Use standard measuring spoons and level with a straight edge.



Measurement/Conversion Chart

1 1/2 tsp	=	1/2 TBL	8 TBL	=	1/2 cup
3 tsp	=	1 TBL	12 TBL	=	3/4 cup
1/2 TBL	=	1 1/2 tsp	16 TBL	=	1 cup
2 TBL	=	1/8 cup	3/8 cup	=	1/4 cup + 2 TBL
4 TBL	=	1/4 cup	5/8 cup	=	1/2 cup + 2 TBL
5 TBL + 1 tsp	=	1/3 cup	7/8 cup	=	3/4 cup + 2 TBL

DOUGH BALL...Necessary for a Successful Loaf of Bread

We have found that liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels. You should check the dough ball at the beep during the kneading process (or 5 to 10 minutes into the second kneading process). At this point, the ball should be round, smooth-textured, soft and slightly tacky to the touch. When touched it will leave a little dough on your finger. Push down any dough or flour that may be on the sides of the pan. If it does not form a ball and is more like a batter, add 1 tablespoon of bread flour at a time until it reaches the appropriate consistency. On the other hand, if the mixture is too dry to form a ball, forms more than one ball, or is a ball but not soft and slightly tacky, add 1 teaspoon of water and allow it to absorb. Add more water if necessary. Provided you have used all of the ingredients specified in the recipe, measured the ingredients properly, and have a “good” dough ball, you should achieve a successful loaf of bread.

When preparing bread in the ULTRA FAST program, the dough ball will be a very soft, loose ball with a smooth texture and will be sticky to the touch. When touched it will leave dough on your finger.

INGREDIENTS...Read Before Shopping

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. Quick or rapid rise or bread machine yeasts are quick-acting. **Fresh (cake) yeast is NOT RECOMMENDED for use with your Bread Maker.**

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 $\frac{1}{2}$ cup of hot (110°-115°F/43°-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.

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

When using the ULTRA FAST program, quick rise, fast rise or bread maker yeast must be used.

FLOUR

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.

BREAD FLOUR

Bread flour has a higher protein/gluten concentration, making it more durable than all-purpose flour. Using bread flour with the Bread Maker will produce loaves with better volume and structure.

ALL-PURPOSE FLOUR

All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making sweet breads and cakes. Use all-purpose flour for the QUICK and CAKE programs.

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.

VITAL WHEAT GLUTEN

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.

FLOUR STORAGE

Flour is best kept in an airtight container. If you are storing the flour for a long period of time, you may want to keep it in the freezer as the refrigerator tends to dry it out. Whole grain wheat flours, which have a higher oil content, will become rancid much more quickly than white flour and should always be kept in the freezer. Be sure, however, to allow all flours to return to room temperature before placing in the Bread Maker.

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. Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount.

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. Dietetically sodium-free (less than 5 mg sodium per serving) or low salt (less than $\frac{1}{2}$ the sodium of table salt) may be used in equal amounts. The bread will be more coarse.

LIQUIDS

When using the term liquid, we are referring to all wet ingredients used in the recipe.

For all programs except ULTRA BAKE, it is very important that the liquid temperature is 80°F/27°C. With this liquid temperature, the yeast activates gradually to accommodate these programs.

When preparing bread using the ULTRA FAST program, all liquid temperatures must be 115°-125°F/45°-51°C. The warmer temperature is necessary for the yeast to activate quickly to accommodate this specially designed program.

Eggs are also considered part of the total liquid amount. Eggs should be at room temperature. When removing them from the refrigerator, place whole uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature.

EGGS

Eggs add richness and a velvety texture to bread dough and cakes. Liquid egg substitutes may be used as directed on the carton; 2 egg whites may also be used to substituted for 1 whole egg.

REMINDER: All egg products must be at room temperature.

FATS

Ingredients such as butter, margarine, shortening and oil make the texture of yeast breads more moist and tender. 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 some program recipes. 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.

BREAD MIXES & OTHER COOK BOOK RECIPES

Use mixes labeled for up to 2 pound loaves. For best results, use the BASIC program. Refer to the RECIPE GUIDE in this book to determine the best program to use for other recipes. Minor adjustments may be necessary for best results.

NOTE: The recipes in this book can be used as a guide for converting portions/ingredients from other recipes if necessary.

HIGH ALTITUDE

High elevations may make dough rise faster. We recommend that you try the recipe as it is printed first. The dough ball should be round, smooth-textured, soft and slightly tacky to the touch. If you find the results are unsuccessful, decrease your yeast $\frac{1}{4}$ teaspoon at a time. You may also have to increase the liquid because of the drier air; start with 1 tablespoon and increase it if necessary. The addition of gluten will help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour unless specified otherwise in the recipe.

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 program, 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 the plastic bag in the refrigerator overnight or for several hours. Unwrap and place on a baking container. Cover and let stand in a warm, draft-free place until it is double the original size. Because the dough is not room temperature, you will find that it takes longer than usual to rise. Bake according to recipe instructions.

OPERATING INSTRUCTIONS

PROGRAMMING THE BREAD MAKER

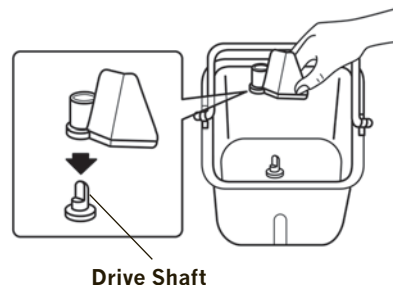
The following are the general steps for using the Bread Maker. Depending on the program or recipe that you choose, some steps may not apply or there may be additional steps. Refer to the RECIPES section for specific instructions. Add all ingredients to the pan in the order listed in the recipe.

NOTE: The illustrations in this use and care guide are for information purposes only. You may find your Bread Maker looks different, however, the steps for operation are the same.

1. **Open the Lid and remove the Bread Pan.** Using the Bread Pan Handle, turn the Bread Pan counterclockwise (in the direction of the REMOVE arrow) to loosen it from the Baking Chamber. Lift the Bread Pan straight up and out of the machine. If the Bread Pan is bent, the temperature sensor may not work properly.



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 that the Kneading Paddle is secure.

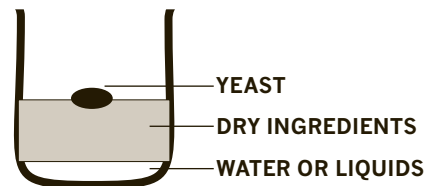


3. **Place ingredients into the Bread Pan.**

FOR BEST RESULTS: First add all liquid ingredients, then add all dry ingredients except **yeast, baking powder or baking soda**. Then, make a small indentation on top of the dry ingredients (not deep enough to reach the wet layer), then add the yeast on top of the indentation.

ALWAYS ADD YEAST LAST.

This order of adding ingredients is important, especially when using the Delay 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.)



4. **Insert the Bread Pan into the Baking Chamber.** Using the Bread Pan Handle, lower the Bread Pan into the Baking Chamber at the same angle that it was removed; turn it clockwise (in the direction of the LOCK arrow) to lock into place. Fold handle down.
5. **Close the lid. Plug into 120V AC outlet.** The Bread Maker will beep and the Display Window will illuminate.
6. **Press the MENU button to choose the desired program (1 to 10).** The program names and corresponding numbers are listed on the Control Panel for your reference. Each time the MENU button is pressed, a beep will sound as the program number is advanced to the next option. The program number and time will appear in the Display Window.
7. **Press the COLOR button to choose what color you want your crust to be (Light, Medium or Dark).**
NOTE: This feature is not available for the following programs: DOUGH and JAM.
8. **Press the LOAF SIZE button to select the desired loaf size (1.5 LB or 2.0 LB).** The Bread Maker is preset to 2 LB.
NOTE: This feature is not available for the following programs: DOUGH, JAM, CAKE and BAKE.
NOTE: The smaller size recipes and mixes will not fill the Bread Pan when finished, and the loaves will not brown on top as well. This is especially true for bread recipes that contain whole grains or other special ingredients.
9. **Press the START/STOP button to begin the program.** The time remaining will begin to count down in the Display Window and the color in the time display will begin to flash. The program number, loaf size and crust color will be shown in the Display Window.

The Bread Maker will begin mixing the ingredients. Then, it will begin the kneading process.

- After 5 to 10 minutes into the 2nd kneading process, check the dough ball, or stir ingredients if needed.

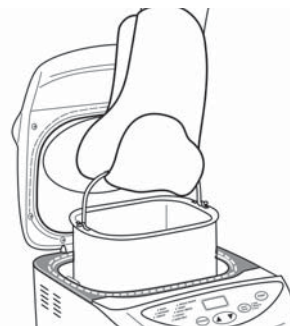
During this process, the yeast will activate and normally the Viewing Window may begin to fog. (This will clear eventually so you can view the progress of the loaf.) Opening the Lid will not stop the kneading process. Quickly close the Lid to prevent heat loss. At this time, also check dough ball and use a rubber spatula to scrape any ingredients from the sides of the Bread Pan.

10. Add ingredients, such as dried fruit or nuts, herbs, oats, etc. at the Add-Ingredient Beep during the BASIC, FRENCH, WHOLE WHEAT, QUICK, SWEET and ULTRA FAST programs. Or add them along with all the other ingredients.
11. When your bread is finished baking, the Bread Maker will beep and "0:00" will appear in the Display Window. Press the START/STOP button and open the Lid.

Put on oven mitts and remove the Bread Pan. **Remember that the Bread Pan and your loaf are both very hot!** Be careful not to place either on a tablecloth, plastic surface, or other heat-sensitive surface which may scorch or melt.

If the bread is not removed immediately after baking and if the START/STOP button is not pressed, the Keep Warm controlled temperature reduction will begin. The colon in the Display Window will continue to flash. The Bread Maker will automatically shut OFF in 60 minutes. While this will help prevent the bread from becoming soggy, **for best results: remove the bread immediately after the baking cycle is complete.**

NOTE: The Keep Warm phase does not apply to the DOUGH or JAM programs.



12. Turn the Bread Pan upside down and shake to release the bread. Place the bread upright on a wire rack to cool 20 to 30 minutes before cutting. This allows the steam to escape.

CAUTION: The Bread Pan, Kneading Paddle and bread will be very hot.

CAUTION: Be sure to remove the Kneading Paddle from the bread. Take care not to scratch the Kneading Paddle.

- **Always unplug the Bread Maker after each use.**



USING THE DELAY TIMER

The delay timer can be set to delay bread making 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 QUICK, ULTRA FAST, JAM, CAKE 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.

We do not recommend using the delay timer for recipes that contain perishable ingredients.

After selecting the desired MENU, COLOR and LOAF SIZE settings, use the +/- buttons to set the Delay Timer for the amount of time you want before your loaf will be ready. (Time is increased/decreased in 10-minute increments.)

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.

Press the START/STOP button. The colon will begin to flash, indicating that the Delay Timer has started. When the Display Window shows "0:00", baking is complete.

NOTE: If you make an error after activating the program, press and hold the START/STOP button. The timer will clear and you can begin again.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

CLEANING

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 Paddle** Remove bread pan from inside the baking chamber and remove the kneading paddle from the bread pan. Wash the bread pan (inside and out) and kneading paddle with warm soapy water. If the kneading paddle 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. DO NOT USE EXCESSIVE FORCE.

Do not use steel wool, abrasive cleaners, or metal utensils on the bread pan or kneading paddle 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. **Exterior**

Clean the exterior of the Bread Maker with a damp cloth and plastic scouring pad if necessary. 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. A plastic scouring pad may be used if necessary. Do not rub too hard or the surface may be scratched. Never pour water, solvents or cleaning solutions into the baking chamber.

5. **Lid**

To clean the Viewing Window in the lid, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the glass.

6. **Measuring Cup & Measuring Spoon**

Wash in warm, soapy water. DO NOT PUT IN A DISHWASHER.

7. Make sure that all removable parts have been thoroughly cleaned and dried before storing.




STORING

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

BEFORE CALLING FOR SERVICE

Questions	Answers
1. Why does the height and shape of bread differ in each loaf?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also accurate measurement of ingredients is essential to make delicious bread.
2. The bread has an unusual aroma. Why?	Stale ingredients or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
3. The Kneading Paddle comes out with the bread.	This may happen as the Kneading Paddle is detachable. Use a non-metal utensil to remove it. CAUTION: The Kneading Paddle will be hot.
4. The 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.
5. Can ingredients be halved or doubled?	NO. If there is too little in the Bread Pan, the Kneading Paddle cannot knead well enough. If there is too much, bread swells out of the Bake Pan.
6. Can fresh milk be used in place of dry milk?	YES. Be sure to deduct the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the Delay Timer, because it may spoil while setting in the Bread Pan.

TROUBLESHOOTING CHECKLIST

			Not operating/ ingredients not mixing	Smoke emitted from steam vent/ burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/ coarse texture 	Bread falls/ coarse texture 	Short & dense texture 	Slices uneven & sticky
Possible causes...									
OPERATIONAL ERRORS	Unplugged/ power outage		•						
	Oven area is too hot (Display --HHH)		•						
	Oven area is too cold (Display --L)		•						
	Display reads: E EE, <i>call for service</i>		•						
	Ingredients spilled on heating element			•					
	Lid was open during baking							•	
	Bread left in Bread Pan too long after program				•				
	Bread sliced just after baking (steam was not allowed to escape)								•
	Kneading Paddle not installed		•						
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	WATER	Not Enough					•	
			Too Much		•	•	•		
		FLOUR	Not Enough				•		
			Too Much					•	
		YEAST	No Yeast					•	
			Not Enough					•	
			Too Much			•	•		
	No sugar, molasses or honey							•	
	Ingredients used other than those recommended					•	•	•	
	FLOUR	Wrong type of flour used						•	
	YEAST	Yeast touched water before kneading						•	
		Old yeast used						•	
		Wrong type of yeast used						•	
		Temperature of water either too hot or too cold						•	

RECIPE Guide For Your Bread Maker

“BASIC” PROGRAM Recipes

We suggest starting with this white bread recipe. Follow the steps previously outlined in the Instruction Manual. These steps have been written to eliminate the most common errors in bread making and may be helpful for any recipe. The BASIC program is for bread that primarily uses white flour.

Press the MENU Button until 1 (Basic Bread) appears in this Display Window. Choose the CRUST COLOR and LOAF SIZE. Press the START Button.

WHITE BREAD

	1.5 LB	2.0 LB
Water, 80°F/27°C	1 cup + 1 TBL	1 ¹ / ₄ cups
Vegetable Oil	1 ¹ / ₂ TBL	2 TBL
Sugar	1 ¹ / ₂ TBL	1 TBL
Salt	1 ¹ / ₂ tsp	1 ¹ / ₂ tsp
Bread Flour	3 ¹ / ₄ cups	4 cups
Active Dry Yeast	2 tsp	2 ¹ / ₂ tsp

HONEY GRANOLA BREAD

	1.5 LB	2.0 LB
Water, 80°F/27°C	1 cup + 2 TBL	1 cup + 3 TBL
Margarine or Butter, softened	3 TBL	1 ¹ / ₄ cup
Honey	3 TBL	4 TBL
Salt	1 ¹ / ₂ tsp	2 tsp
Dry Milk	2 ¹ / ₂ TBL	3 TBL
Bread Flour	3 cups	4 cups
Granola Cereal	3 ³ / ₄ cup	1 cup
Active Dry Yeast	2 tsp	2 ¹ / ₄ tsp

“FRENCH” PROGRAM Recipes

French bread has a crispier crust and lighter texture than white bread.

Press the Menu Button until 2 (French Bread) appears in the Display Window. Choose the CRUST COLOR and LOAF SIZE. Press the START Button.

FRENCH BREAD

	1.5 LB	2.0 LB
Water, 80°F/27°C	$\frac{3}{4}$ cup + 2 TBL	1 cup + 2 TBL
Olive Oil	$1\frac{1}{2}$ TBL	2 TBL
Sugar	2 TBL	3 TBL
Salt	1 tsp	$1\frac{1}{2}$ tsp
Bread Flour	$2\frac{2}{3}$ cups	$3\frac{1}{2}$ cups
Active Dry Yeast	1 tsp	$1\frac{1}{4}$ tsp

WHITE & SIMOLINA BREAD

	1.5 LB	2.0 LB
Water, 80°F/27°C	1 cup	1 cup + 2 TBL
Olive Oil	2 TBL	$2\frac{1}{2}$ TBL
Sugar	2 TBL	$2\frac{1}{2}$ TBL
Salt	$1\frac{1}{2}$ tsp	2 tsp
Bread Flour	2 cups	$2\frac{1}{3}$ cups
Durum Wheat Semolina Flour	$\frac{3}{4}$ cup	1 cup
Active Dry Yeast	1 tsp	$1\frac{1}{4}$ tsp

“WHOLE WHEAT” PROGRAM Recipes

This cycle is used for recipes that have significant amounts of whole wheat flour. Generally, whole wheat breads are shorter more dense than basic, French, or sweet breads.

Press the MENU Button until 3 (Whole Wheat Bread) appears in the Display Window. Choose the LIGHT CRUST COLOR and LOAF SIZE. Press the START Button.

WHOLE WHEAT BREAD

	1.5 LB	2.0 LB
Water, 80°F/27°C	1½ cup	¾ cup
Eggs, Large, room temperature	2	2
Margarine or Butter, softened	1½ TBL	2 TBL
Honey	2 tsp	1½ TBL
Sugar	2½ TBL	3 TBL
Salt	1 tsp	1½ tsp
Whole Wheat Flour	2¾ cups	3⅓ cups
Active Dry Yeast	1 tsp	1¼ tsp

WHITE & WHEAT BREAD

	1.5 LB	2.0 LB
Water, 80°F/27°C	1 cup	1 cup + 2 TBL
Margarine or Butter, softened	1½ TBL	2 TBL
Sugar	2 tsp	1 TBL
Salt	1 tsp	1½ tsp
Bread Flour	1⅓ cups	1¾ cups
Whole Wheat Flour	1⅓ cups	1¾ cups
Active Dry Yeast	¾ tsp	1 tsp

“QUICK” PROGRAM Recipes

Quick bread is made with baking powder and/or baking soda that are activated by moisture and heat. The Bread Maker will mix the ingredients, rise and then baked the batter. During the mixing of the batter, dry ingredients may collect in the corners of the Bread Pan. The Bread Machine will beep when the Display shows 1:42 for the 1.5 LB setting or 1:45 for the 2.0 LB setting. At this time, use a rubber spatula to remove the dry clumps at the corners of the pan, and mix together. Quick Bread is more fragile than yeast bread. They need to set in the Bread Pan on a cooling rack for 10 minutes before removing.

Press the Menu Button until 4 (Quick Bread) appears in the Display Window. Choose the MEDIUM or LIGHT CRUST COLOR and LOAF SIZE. Press the START Button.

APPLE WALNUT BREAD

	1.5 LB
Egg, Large, room temperature	1
Milk, 80°F/27°C	1 TBL
Vegetable Oil	2 TBL
Sugar	1/2 cup
Salt	1/4 tsp
Granny Smith Apples, peeled, grated	1 cup
Walnuts, chopped	1/2 cup
All-Purpose Flour	1 1/2 cups
Nutmeg	1/4 tsp
Cinnamon	3/4 tsp
Baking Soda	1/2 tsp
Baking Powder	1/4 tsp

CORNBREAD

Eggs, Large, room temperature

Milk, 80°F/27°C

Margarine or Butter, softened

Sugar

Salt

All-Purpose Flour

Cornmeal

Baking Powder

2.0 LB

3

$\frac{1}{2}$ cup

$\frac{1}{3}$ cup

$\frac{1}{4}$ cup

1 tsp

$2\frac{1}{3}$ cups

1 cup

$4\frac{1}{2}$ tsp

“SWEET” PROGRAM Recipes

Use this cycle for recipes that has sweet ingredients such as dried fruit added at the beginning of the second kneading. When the display shows 2:35 for the 1.5 LB setting (30 minutes after the start up of the cycle) and 2:38 for the 2.0 LB setting (32 minutes after the start of the cycle) the machine will beep. Add the dried fruit at this time and it will mix into the dough.

Press the MENU Button until 5 (Sweet Bread) appears in the Display Window. Choose the MEDIUM or LIGHT CRUST COLOR and LOAF SIZE. Press the START Button.

CINNAMON RAISIN NUT BREAD

	1.5 LB	2.0 LB
Water, 80°F/27°C	1 cup	1 ¹ / ₄ cups
Vegetable Oil	1 ¹ / ₂ TBL	2 TBL
Brown Sugar	2 ¹ / ₂ TBL	3 TBL
Salt	1 ¹ / ₂ tsp	2 tsp
Dry Milk	1 ¹ / ₂ TBL	2 TBL
Cinnamon	2 tsp	1 TBL
Bread Flour	3 cups	4 cups
Walnuts, chopped	1 ¹ / ₂ cup	2 ² / ₃ cup
Active Dry Yeast	2 ¹ / ₄ tsp	2 ¹ / ₄ tsp
Add:		
Raisins	1 ¹ / ₂ cup	2 ² / ₃ cup

DRIED FRUIT BREAD

	1.5 LB	2.0 LB
Water, 80°F/27°C	1 cup + 1 TBL	1 ¹ / ₄ cups
Vegetable Oil	3 TBL	1 ¹ / ₄ cup
Brown Sugar	2 ¹ / ₂ TBL	1 ¹ / ₄ cup
Salt	1 ¹ / ₂ tsp	2 tsp
Dry Milk	1 ¹ / ₂ TBL	2 ¹ / ₂ TBL
Nutmeg	1 tsp	1 ¹ / ₂ tsp
Bread Flour	3 cups	4 cups
Active Dry Yeast	2 tsp	2 ¹ / ₄ tsp
Add:		
Dried Fruit Bites	1 ¹ / ₂ cup	2 ² / ₃ cup

“ULTRA FAST” PROGRAM Recipes

This cycle, with hotter rise and bake temperatures, is convenient for baking a hot, fresh loaf of bread in 57 minutes for a 1.5 LB loaf or 1 hour and 13 minutes for a 2.0 LB loaf. Note that the water temperature must be 115°-125°F/45°-51°C and that Quick-Rise; Rapid Rise or Bread Machine yeast must be used.

Press the MENU Button until 6 (Ultra Fast Bread) appears in the Display Window. Choose the CRUST COLOR and LOAF SIZE. Press the START Button.

CHEESE AND ONION BREAD

	1.5 LB	2.0 LB
Water, 115°-125°F/45°-51°C	1 cup + 1 TBL	1 ¹ / ₃ cups + 1 TBL
Sugar	4 tsp	2 TBL
Salt	³ / ₄ tsp	1 tsp
Dried Onion	4 tsp	2 TBL
Sharp Cheddar Cheese, shredded	¹ / ₂ cup	³ / ₄ cup
Bread Flour	3 cups	4 cups
Red Star® Quick-Rise Yeast	1 TBL	4 tsp
Or Bread Machine Yeast	1 TBL	4 tsp

EGG BREAD

	1.5 LB	2.0 LB
Eggs, Large, plus enough Water, 115°-125°F/45°-51°C to equal	2 1 cup + 2 TBL	3 1 ¹ / ₃ cups
Vegetable Oil	2 TBL	3 TBL
Sugar	2 TBL	3 TBL
Salt	1 tsp	1 ¹ / ₂ tsp
Bread Flour	3 cups	4 cups
Red Star® Quick-Rise Yeast	1 TBL	4 ¹ / ₂ tsp
Or Bread Machine Yeast	1 TBL	4 ¹ / ₂ tsp

ITALIAN HERB BREAD

Water, 115°-125°F/45°-51°C
Vegetable Oil
Sugar
Salt
Dry Milk
Dried Italian Seasoning
Bread Flour
Red Star® Quick-Rise Yeast
Or Bread Machine Yeast

1.5 LB

1 cup + 2 TBL
 $\frac{3}{4}$ tsp
2 TBL
1 tsp
4 tsp
4 tsp
3 cups
 $3\frac{1}{2}$ tsp
 $3\frac{1}{2}$ tsp

2.0 LB

$1\frac{1}{2}$ cups
1 tsp
3 TBL
 $1\frac{1}{2}$ tsp
2 TBL
2 TBL
4 cups
 $4\frac{1}{2}$ tsp
 $4\frac{1}{2}$ tsp

POTATO BREAD

Water, 115°-125°F/45°-51°C
Vegetable Oil
Sugar
Salt
Instant Potatoes (buds or flakes)
Bread Flour
Red Star® Quick-Rise Yeast
Or Bread Machine Yeast

1.5 LB

1 cup + 2 TBL
2 TBL
2 TBL
1 tsp
 $\frac{1}{2}$ cup
3 cups
 $3\frac{1}{2}$ tsp
 $3\frac{1}{2}$ tsp

2.0 LB

$1\frac{3}{4}$ cups
3 TBL
3 TBL
 $1\frac{1}{2}$ tsp
 $\frac{2}{3}$ cup
4 cups
4 tsp
4 tsp

“DOUGH” PROGRAM Recipes

This cycle is used to mix dough to be shaped by hand before baking in a conventional oven. When the cycle is finished, remove the dough from the Bread Pan and follow recipe shaping and baking instructions.

Press the MENU Button until 7 (Dough) appears in the Display Window. Press the START Button.

IMPORTANT:

- Never allow the dough to remain in the Bread Maker 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 Bread Maker allows the dough to rise or fermentation before the dough is removed. Fermentation conditions the gluten, (becoming pliable and elastic with a soft, smooth quality) develops the flavor and leavens the product.
- Sometimes another rising is beneficial especially for whole grain or 100% whole wheat bread. Let the dough rise in Bread Maker. Remove from Bread Maker, punch down, let rise again, punch down and rest 10 minutes before shaping. Resting allows the gluten to relax and makes handling easier. Shape as desired and allow it to rise until doubled in volume. If only 1 rise is desired, remove from Bread Maker, let rest, shape and rise as above.
- 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 a few more minutes and check again.

DINNER ROLL DOUGH

Egg, Large, room temperature plus
enough Water, 80°F/27°C to equal

Vegetable Oil

Sugar

Salt

Bread Flour

Active Dry Yeast

Method:

18 Rolls

1

$\frac{3}{4}$ cup + 1 TBL

3 TBL

3 TBL

$1\frac{1}{2}$ tsp

$3\frac{1}{4}$ cups

2 tsp

24 Rolls

1

$1\frac{1}{3}$ cups

$\frac{1}{4}$ cup

$\frac{1}{4}$ cup

2 tsp

4 cups

$2\frac{1}{4}$ tsp

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until doubled in size.
3. Bake at 350°F/177°C for 15 to 25 minutes, or until golden brown.

WHEAT ROLL DOUGH

Water, 80°F/27°C

Vegetable Oil

Brown Sugar

Salt

Dry Milk

Bread Flour

Whole Wheat Flour

Active Dry Yeast

Method:

18 Rolls

$1\frac{1}{2}$ cups

2 TBL

$\frac{1}{4}$ cup

2 tsp

2 TBL

$2\frac{1}{2}$ cups

2 cups

$2\frac{1}{4}$ tsp

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes, or until doubled in size.
3. Bake at 350°F/177°C for 25 to 30 minutes, or until golden brown.

STICKY BREAKFAST BUN DOUGH

Egg, Large, room temperature plus
enough water, 80°/27°C to equal

Vegetable Oil

Sugar

Salt

Bread Flour

Active Dry Yeast

12 Buns

1

1 cup

3¹/₂ tsp

1¹/₃ cup

1¹/₂ tsp

3¹/₂ cups

2 tsp

Filling:

Butter, softened

1¹/₂ cup

Sugar

1¹/₃ cup

Cinnamon

1 TBL

Pecans, chopped

1¹/₂ cup

Topping:

Butter, melted

3³/₄ cup

Brown Sugar

3³/₄ cup

Pecan Halves (optional)

1 cup

Method:

1. Place on a lightly floured surface, roll dough into a 12-inch x 16-inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into 1-inch slices.
2. Combine topping mixture and spread into a 13-inch x 9-inch baking dish. If you are using optional pecan halves, line the bottom of the pan. Place slices on mixture and let rise in a warm place for 30 minutes or until doubled in size.
3. Bake at 350°F/177°C for 35 minutes, or until golden brown. Use oven mitts to carefully invert onto a heat-proof tray; syrup will be very hot.

FOCACCIA DOUGH

Water, 80°F/27°C

Olive Oil

Sugar

Salt

Bread Flour

Dried Italian Seasoning

Active Dry Yeast

Garlic-Cheese Topping:

Olive Oil

Dried Oregano

Garlic, finely minced

Parmesan Cheese, grated

Salt

Greek-Style Topping:

Olive Oil

Dried Oregano

Onion, thinly sliced

Feta Cheese, crumbled

Black Olives, sliced-drained

Salt

Method:

1 Loaf

1 cup

$\frac{1}{3}$ cup

2 tsp

$1\frac{1}{2}$ tsp

3 cups

1 tsp

2 tsp

$\frac{1}{4}$ cup

$1\frac{1}{2}$ tsp

$\frac{1}{4}$ cup

$\frac{1}{3}$ cup

$\frac{1}{4}$ tsp

$\frac{1}{4}$ cup

$1\frac{1}{2}$ tsp

1 cup

$\frac{1}{3}$ cup

$\frac{1}{4}$ cup

$\frac{1}{4}$ tsp

1. With oiled hands, evenly press dough into a greased 9-inch x 13-inch baking pan. Using your fingertips, make indentations in the dough.
2. Cover, let rise in a warm place for 30 minutes or until doubled in size. While the dough is rising, select the topping and prepare.
3. In a skillet, heat oil. For Garlic-Cheese topping, stir in oregano and garlic. Immediately remove from heat. For Greek-Style topping, stir in oregano and onions. Cook until onions are soft but not brown (approximately 5 minutes).
4. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake at 400°F/205°C for 20 minutes or until golden brown.

“JAM” PROGRAM Recipes

Use this cycle to make jams from fresh or frozen fruits. Do not double recipes or allow ingredients to boil over the Bread Pan into the Baking Chamber. Should it happen, stop the Bread Maker immediately. Unplug, let cool and clean thoroughly. The Bread Maker will heat for 15 minutes before any movement occurs in the Bread Pan.

Press the MENU Button until 8 (Jam) appears in the Display Window. Press the START Button.

IMPORTANT

- Clean fresh berries or fruit, remove seeds and pits. Use ripe fruit, not over ripe or under ripe. Cut fruit into $\frac{1}{2}$ inch cubes and drain. Use a potato masher or your hands to crush fruit, and then use a measuring cup to measure 2 cups of fruit.
- Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw, drain and mash before measuring the fruit. For thinner jam, use juice as part of the 2 cups berry or fruit amount.
- You may decrease the amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
- You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used but should be peeled and have seeds removed.
- Lemon juice adds necessary acid to specific berries or fruit.
- Pour the hot jam into a heat-safe container. Leave on the counter to cool; stir frequently. Jam will thicken upon cooling.
- Store the jam into a refrigerator/freezer-safe container, leaving $\frac{1}{2}$ inch of space at the top. Cover tightly to store.
- The average refrigerated life of jam is 2 weeks or up to several months frozen.

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

STRAWBERRY, BLACKBERRY, OR RASPBERRY JAM

Fresh or Frozen (thawed) Fruit	2 cups
Sugar	$3\frac{1}{4}$ cups

BLUEBERRY, APRICOT, PEACH OR PEAR JAM

Fresh or Frozen (thawed) Fruit	2 cups
Sugar	$3\frac{1}{4}$ cups
Lemon Juice	2 TBL

CAUTION: DO NOT EXCEED THESE AMOUNTS!

“CAKE” PROGRAM Recipes

Cakes are made with baking powder that is activated by moisture and heat. The cycle will mix the ingredients, lets the batter rise and then bakes the cake. During the mixing of the batter, dry ingredients will collect at corners of Bread Pan. When the Display shows 1:25, use a rubber spatula to remove the dry clumps at the corner of the pan, and mix together. When the cycle is complete check to see if the cake is done by using a toothpick, if it comes out doughy, use the BAKE cycle to finish baking. Remove the Bread Pan from the machine and allow the cake to remain in the pan for 10 minutes to ‘set’.

Press the Menu Button until 9 (Cake) appears in the Display Window. Choose the MEDIUM CRUST COLOR. Press the START Button.

PINEAPPLE COCONUT POUND CAKE

	1 Cake
Eggs, Large, room temperature	2
Butter, softened	1/4 cup
Crushed Pineapple, undrained	1 cup
Sugar	3/4 cup
Salt	1/2 tsp
Coconut, grated	1/2 cup
All-Purpose Flour	2 cups
Baking Powder	1 TBL

CARROT PECAN CAKE

	1 Cake
Eggs, Large, room temperature	2
Milk, 80°F/27°C	$\frac{2}{3}$ cup
Butter, softened	$\frac{1}{4}$ cup
Carrots, grated	$1\frac{1}{2}$ cups
Sugar	$\frac{1}{3}$ cup
Dark Brown Sugar	$\frac{1}{3}$ cup
Salt	$\frac{1}{2}$ tsp
All-Purpose Flour	$2\frac{1}{4}$ cups
Cinnamon	$\frac{3}{4}$ tsp
Nutmeg	$\frac{1}{4}$ tsp
Pecans, chopped	$\frac{3}{4}$ cup
Baking Powder	1 TBL

“BAKE” PROGRAM

This cycle can be helpful if the crust is too light or if you wish to bake pre-made dough. It can be especially helpful if your bread or cake is not quite done. Check every few minutes. This cycle will bake up to one hour.

Press the MENU Button until 10 (Bake) appears in the Display Window.

Press the +/- buttons to adjust the amount of time you need to BAKE. Press the START Button.

COOK'S

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