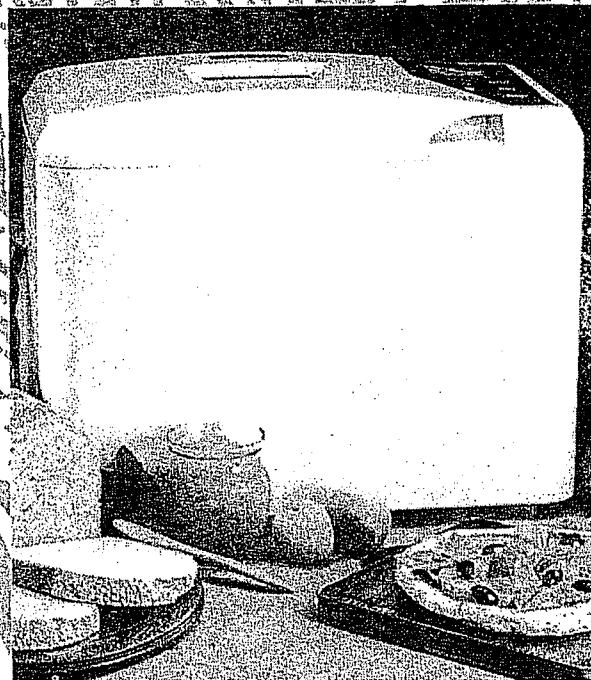


Breadman®

INSTRUCTION MANUAL



AUTOMATIC BREAD BAKER



TABLE OF CONTENTS

Important Safeguards	1
Your Breadman® Automatic Bread Baker	2
Control Panel	3
Using the Breadman®	4 - 5
Kneading and Baking Cycles	6 - 11
Making Dough and Baking Bread	12 - 16
Using the Batter Bread™/ Cake Cycle	17
Dough Cycle Instructions	18
Jam Cycle Instructions	19
Using the Timer	20 - 21
Cleaning Instructions	22
Trouble Shooting	23 - 25
Warranty	26



IMPORTANT SAFEGUARDS

When using the Breadman® Automatic Bread Baker, basic safety precautions should always be followed, particularly the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
3. Unplug this product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts.
4. Do not immerse appliance in water or any other liquid.
5. Close supervision is always necessary when this or any appliance is used by or near children.
6. Do not allow anything to rest on the power cord. Do not plug in cord where persons may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to Salton/MAXIM Housewares, Inc. Service Center for examination and repair.
8. Avoid contact with any moving parts.
9. Do not use attachments not recommended by Salton/MAXIM Housewares, Inc.; they may damage the appliance or cause injury.
10. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.

11. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
12. Do not place the appliance near a hot gas or electric burner, in a heated oven.
13. Keep the unit at least 2 inches away from walls or any other objects when using it.
14. To disconnect, grip the plug and pull the plug from the wall outlet. Never pull on the cord.

SAVE THESE INSTRUCTIONS

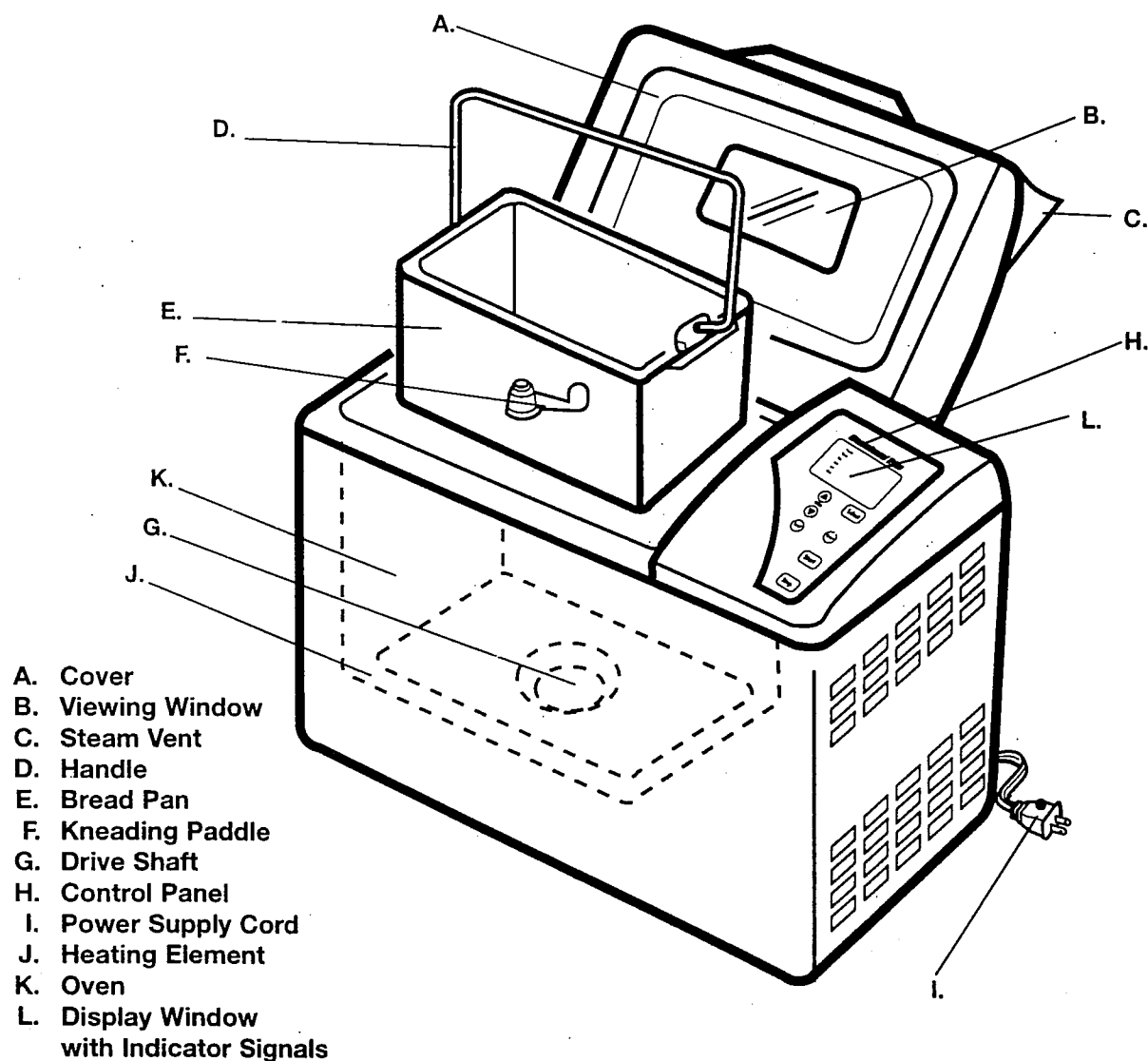
Note:

- A. A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used, but special care must be exercised in use.
- C. If an extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - (2) the cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

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



YOUR BREADMAN®

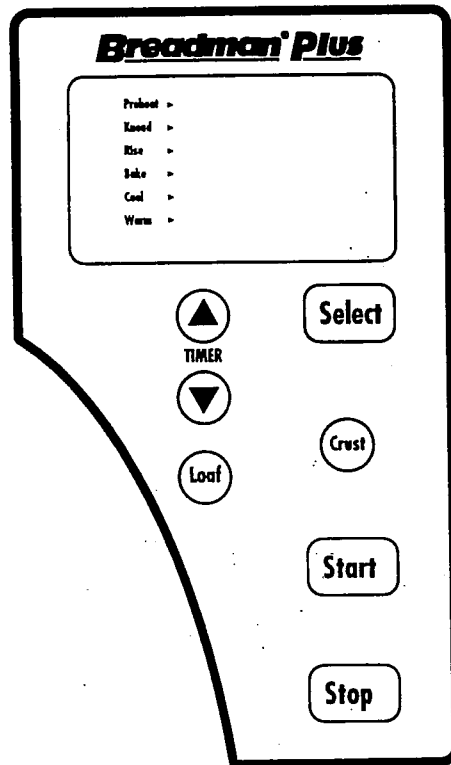


POLARIZED PLUG

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.



CONTROL PANEL



A. Display Window

Shows your selection and Timer setting.

B. Selection Options

Select from these bread choices:

1. Basic Bread
2. Basic Rapid
3. Whole Wheat
4. Whole Wheat Rapid
5. French
6. French Rapid
7. Fruit & Nut
8. Fruit & Nut Rapid
9. Batter Bread™/Cake
10. Dough
11. Pizza Dough
12. Jam
13. Pasta

C. Select

Press this button to select the Baking Cycle you want. Each time the **SELECT** button is pressed, a new selection will appear in the Display Window. (The selections will be displayed in the order listed.)

D. Start

Press this button to start the Baking Cycle you choose.

E. Delay Bake Timer

Use this button to add or subtract time displayed in the Display Window.

▲ Each time you press this arrow, the Timer advances 10 minutes.

▼ Each time you press this arrow, the Timer is set back 10 minutes.

(Hint: Holding the arrow down in place will either fast forward ▲, or fast reverse ▼ the time.)

F. Crust

Choose from Light, Medium or Dark crust.

G. Loaf

Select a 1, 1-1/2 or 2 lb. loaf size.

H. Stop

Press this button for a full second to turn off the power, to reset the Baking Cycle or Timer setting, or to stop baking.

***Note: When the TIMER, SELECT, CRUST, LOAF, START or STOP Buttons are pressed, you will hear a beep. This lets you know that your selection was made.**



USING THE BREADMAN®

Before using the Breadman® for the first time, carefully read all of the instructions included in this manual.

With your new Breadman® Automatic Bread Baker:

- You can use commonly available pre-packaged bread mixes. Follow the instructions on the package.
- You can bake a loaf of bread from scratch. See the *Recipe and Menu Planner* included with your Breadman® for lots of tasty options.
- There are also many bread machine cookbooks available at bookstores nationwide.
- You can make dough for rolls or shaped loaves you'll bake in a standard oven. Use the Breadman's® Dough Cycle to do the mixing and kneading for you, then shape, proof, and bake the bread yourself.
- You can make non-yeast Batter Breads™, Cakes & Jam, Pizza Dough too!

Inserting and Removing the Bread Pan

- To insert the Bread Pan in the Bread Baker, seat it over the motor drive coupling and press down until it snaps into place. Remember to insert the Kneading Paddle first, then add all your ingredients BEFORE inserting the Bread Pan into the Oven of your Breadman®.
- To remove the Bread Pan from the bread machine, hold the Handle with a 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.

Operating Tips

- Use oven mitts when working with bread or any part of the Breadman® which is hot from baking.
- Wipe off crumbs and clean the Breadman®, as needed, after baking.
- Unplug the Breadman® when you are not using it.



- It is normal for the Viewing Window to collect moisture during the Rise Cycle. As your bread bakes, the moisture soon will evaporate so you can watch your bread's baking progress.
- **Don't open the Lid during Baking.** This causes the bread to bake improperly.
- **Don't unplug the Breadman® during Kneading or Baking.** This will stop the operation.
- You have Instant Recall™ Power Failure Back-Up. If the electricity in your home goes out, the Breadman®'s memory stores the active program for up to 60 minutes. If power is re-connected within that time period, the Breadman will return to baking your bread at the point it left off.

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

- If your power is out for longer than 60 minutes, and if you are using any dairy products, perishables or meats in your bread, for health, sanitary and other considerations, you should discard the contents of the recipe and start again with new fresh ingredients.
- To protect young children, keep the Breadman® out of their reach when you're not there to supervise — especially during the Kneading and Baking Cycles.
- Use the Breadman® on a flat, hard surface. Don't place it near a flame or heat, or on a soft surface (such as a carpet). Avoid placing it where it may tip over during use. Dropping the Breadman® could cause it to malfunction.
- To avoid burns, stay clear of the Steam Vent during kneading and baking. Also, don't touch the Viewing Window — it gets very hot.
- **ALWAYS HANDLE THE PAN WITH A POT HOLDER OR OVEN MITT.** After baking, wait for the Breadman® to cool down before touching or cleaning the Bread Pan or internals of the Breadman® without oven mitts.
- Never use metal utensils with the Breadman®. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shock by unplugging the machine before using a damp cloth or sponge to wipe the interior of the Oven.
- Never use the Bread Pan on a gas or electric cooktop or on an open flame, or in a microwave.
- Avoid covering the Steam Vent during Kneading and Baking Cycles. This could cause the Breadman® to warp or discolor.



KNEADING AND BAKING CYCLES

The Breadman® Automatic Bread Baker has eleven (11) types of breads from which to choose:

- The French Cycle is for breads with crisper crusts, especially those that are lowest in sweeteners, such as French and Italian breads.
- Fruit & Nut Cycle is for breads such as cinnamon raisin bread.
- Batter Bread™ uses high amounts of sugar and fat to make non-yeasted cakes and breads.
- The Jam Cycle makes your favorite jams. See the *Recipe and Menu Planner* for recipe.

This table on the following pages shows how long each part of every Baking Cycle takes:



KNEADING AND BAKING CYCLES *(continued)*

TR777C BREADMAN PLUS® BAKING CYCLES*

Course Selection	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
Basic Medium	2.0	18:00-3:10	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	50 min.	60 min.
Basic Dark	2.0	18:00-3:20	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	60 min.	60 min.
Basic Light	2.0	18:00-3:00	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	40 min.	60 min.
Basic Medium	1.5	18:00-3:05	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	45 min.	60 min.
Basic Dark	1.5	18:00-3:15	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	55 min.	60 min.
Basic Light	1.5	18:00-2:55	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	35 min.	60 min.
Basic Medium	1.0	18:00-3:00	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	40 min.	60 min.
Basic Dark	1.0	18:00-3:10	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	50 min.	60 min.
Basic Light	1.0	18:00-2:50	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	30 min.	60 min.
Basic Rapid Medium	2.0	18:00-2:10	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	50 min.	60 min.
Basic Rapid Dark	2.0	18:00-2:20	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	60 min.	60 min.
Basic Rapid Light	2.0	18:00-2:00	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	40 min.	60 min.
Basic Rapid Medium	1.5	18:00-2:05	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	45 min.	60 min.
Basic Rapid Dark	1.5	18:00-2:15	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	55 min.	60 min.
Basic Rapid Light	1.5	18:00-1:55	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	35 min.	60 min.
Basic Rapid Medium	1.0	18:00-2:00	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	40 min.	60 min.
Basic Rapid Dark	1.0	18:00-2:10	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	50 min.	60 min.
Basic Rapid Light	1.0	18:00-1:50	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	30 min.	60 min.



KNEADING AND BAKING CYCLES (continued)

Course Selection	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
W Wheat Medium	2.0	18:00-3:35	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	45 min.	60 min.
W Wheat Dark	2.0	18:00-3:43	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	53 min.	60 min.
W Wheat Light	2.0	18:00-3:30	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	40 min.	60 min.
W Wheat Medium	1.5	18:00-3:32	30 min.	3 min.	17 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	42 min.	60 min.
W Wheat Dark	1.5	18:00-3:40	30 min.	3 min.	17 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	50 min.	60 min.
W Wheat Light	1.5	18:00-3:27	30 min.	3 min.	17 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	37 min.	60 min.
W Wheat Medium	1.0	18:00-3:30	30 min.	3 min.	17 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	40 min.	60 min.
W Wheat Dark	1.0	18:00-3:38	30 min.	3 min.	17 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	48 min.	60 min.
W Wheat Light	1.0	18:00-3:25	30 min.	3 min.	17 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	35 min.	60 min.
W Wheat Rapid Med.	2.0	18:00-2:20	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	45 min.	60 min.
W Wheat Rapid Dark	2.0	18:00-2:28	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	53 min.	60 min.
W Wheat Rapid Light	2.0	18:00-2:15	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	40 min.	60 min.
W Wheat Rapid Med.	1.5	18:00-2:17	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	42 min.	60 min.
W Wheat Rapid Dark	1.5	18:00-2:25	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	50 min.	60 min.
W Wheat Rapid Light	1.5	18:00-2:12	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	37 min.	60 min.
W Wheat Rapid Med.	1.0	18:00-2:15	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	40 min.	60 min.
W Wheat Rapid Dark	1.0	18:00-2:23	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	48 min.	60 min.
W Wheat Rapid Light	1.0	18:00-2:10	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	35 min.	60 min.

*For Whole Wheat Cycles except Rapid Cycle, which is 15 minutes, the mix initially rests for up to 30 minutes. No movement occurs in the pan. This is normal.

**NOTE: If bread is not removed immediately after baking, and the STOP button is not pressed, a controlled Keep Warm phase will begin for each selection (except Batter Bread™/Cake, Pizza Dough, Dough and Jam). This will help reduce condensation between loaf and Bread Pan, it is best to remove bread as soon as possible after completion of the Baking phase.



KNEADING AND BAKING CYCLES *(continued)*

Course Selection	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
French Medium	2.0	18:00-3:30	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	55 min.	60 min.
French Dark	2.0	18:00-3:40	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	65 min.	60 min.
French Light	2.0	18:00-3:20	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	45 min.	60 min.
French Medium	1.5	18:00-3:27	0	3 min.	22min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	52 min.	60 min.
French Dark	1.5	18:00-3:37	0	3 min.	22min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	62 min.	60 min.
French Light	1.5	18:00-3:17	0	3 min.	22min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	42 min.	60 min.
French Medium	1.0	18:00-3:25	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	50 min.	60 min.
French Dark	1.0	18:00-3:35	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	60 min.	60 min.
French Light	1.0	18:00-3:15	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	40 min.	60 min.
French Rapid Medium	2.0	18:00-2:25	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	55 min.	60 min.
French Rapid Dark	2.0	18:00-2:35	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	65 min.	60 min.
French Rapid Light	2.0	18:00-2:15	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	45 min.	60 min.
French Rapid Medium	1.5	18:00-2:22	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	52 min.	60 min.
French Rapid Dark	1.5	18:00-2:32	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	62 min.	60 min.
French Rapid Light	1.5	18:00-2:12	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	42 min.	60 min.
French Rapid Medium	1.0	18:00-2:20	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	50 min.	60 min.
French Rapid Dark	1.0	18:00-2:30	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	60 min.	60 min.
French Rapid Light	1.0	18:00-2:10	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	40 min.	60 min.



KNEADING AND BAKING CYCLES *(continued)*

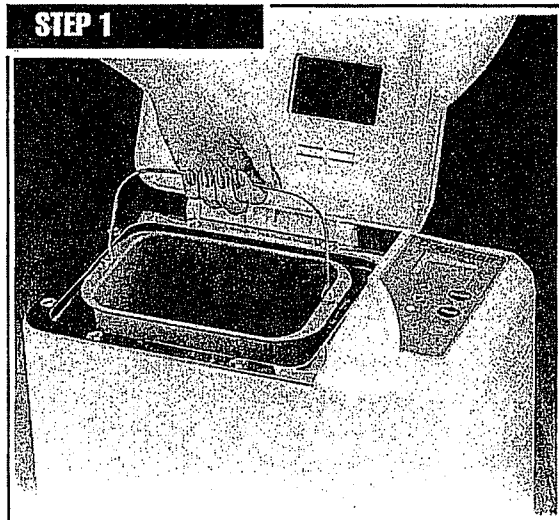
Course Selection	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
Fruit & Nut Medium	2.0	18:00-3:25	0	5 min.	20 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	65min.	60 min.
Fruit & Nut Dark	2.0	18:00-3:35	0	5 min.	20 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	75 min.	60 min.
Fruit & Nut Light	2.0	18:00-3:15	0	5 min.	20 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	55 min.	60 min.
Fruit & Nut Medium	1.5	18:00-3:22	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	62 min.	60 min.
Fruit & Nut Dark	1.5	18:00-3:32	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	72 min.	60 min.
Fruit & Nut Light	1.5	18:00-3:12	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	52 min.	60 min.
Fruit & Nut Medium	1.0	18:00-3:20	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	60 min.	60 min.
Fruit & Nut Dark	1.0	18:00-3:30	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	70 min.	60 min.
Fruit & Nut Light	1.0	18:00-3:10	0	3 min.	22 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	50 min.	60 min.
Fruit&Nut Rapid Med.	2.0	18:00-2:50	0	5 min.	20 min.	25 min.	10 sec.	54m50s	0	0	65 min.	60 min.
Fruit&Nut Rapid Dark	2.0	18:00-3:00	0	5 min.	20 min.	25 min.	10 sec.	54m50s	0	0	75 min.	60 min.
Fruit&Nut Rapid Light	2.0	18:00-2:40	0	5 min.	20 min.	25 min.	10 sec.	54m50s	0	0	55 min.	60 min.
Fruit&Nut Rapid Med.	1.5	18:00-2:47	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	62 min.	60 min.
Fruit&Nut Rapid Dark	1.5	18:00-2:57	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	72 min.	60 min.
Fruit&Nut Rapid Light	1.5	18:00-2:37	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	52 min.	60 min.
Fruit&Nut Rapid Med.	1.0	18:00-2:45	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	60 min.	60 min.
Fruit&Nut Rapid Dark	1.0	18:00-2:55	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	70 min.	60 min.
Fruit&Nut Rapid Light	1.0	18:00-2:35	0	3 min.	22 min.	25 min.	10 sec.	54m50s	0	0	50 min.	60 min.



KNEADING AND BAKING CYCLES *(continued)*

Course Selection	Total Time	Rest	Knead 1	Knead 2	Knead 3	Rest	Knead 4	Knead 5	Bake	Keep Warm
Batter Bread™/Cake Med.	18:00-1:30	0	4 min.	6 min.	0	0	0	0	80 min.	60 min.
Batter Bread™/Cake Dark	18:00-1:40	0	4 min.	6 min.	0	0	0	0	90 min.	60 min.
Batter Bread™/Cake Light	18:00-1:20	0	4 min.	6 min.	0	0	0	0	70 min.	60 min.

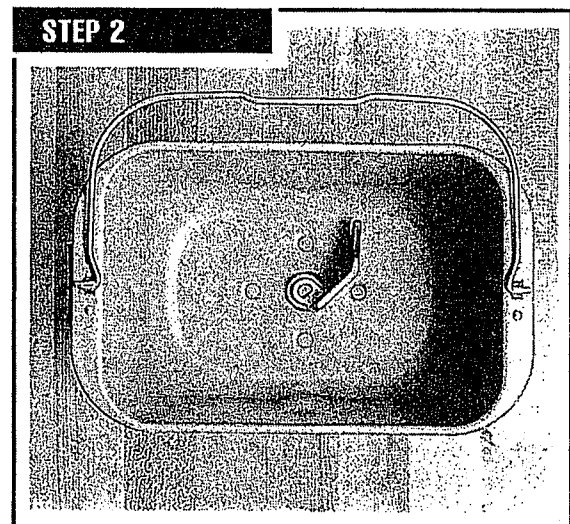
Course Selection	Lb.	Total Time	Rest & Preheat	Knead 1	Knead 2	Rise 1	Knead3	Rise 2	Shape	Rise 3	Stir	Keep Warm
Dough	2.0	18:00-1:30	0	3 min.	27 min.	60 min.	0	0	0	0	0	0
Dough	1.5	18:00-1:27	0	3 min.	24 min.	60 min.	0	0	0	0	0	0
Dough	1.0	18:00-1:24	0	3 min.	21 min.	60 min.	0	0	0	0	0	0
Pizza Dough		18:00-0:50	0	5 min.	15 min.	30 min.	0	0	0	0	0	0
Jam		1:05	15 min.	0	0	0	0	0	0	0	50 min.	0
Pasta		0:14	0	1 min.	2 min.	0	5 min.	1 min.	5 min.	0	0	0



STEP 1

Open the Lid and remove the Bread Pan.

Lift the Bread Pan straight out of the machine.



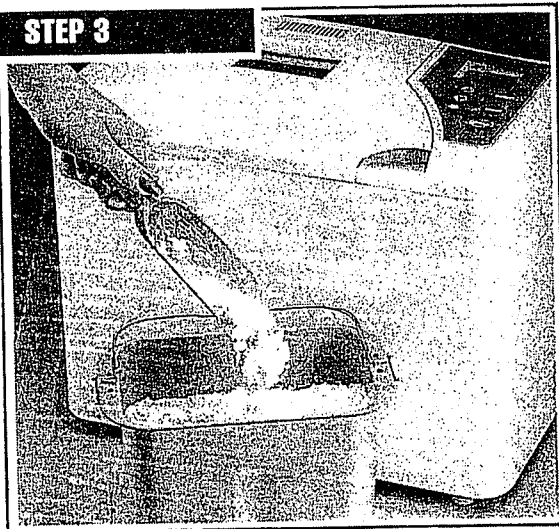
STEP 2

Position the Kneading Paddle on the Drive Shaft as shown.

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



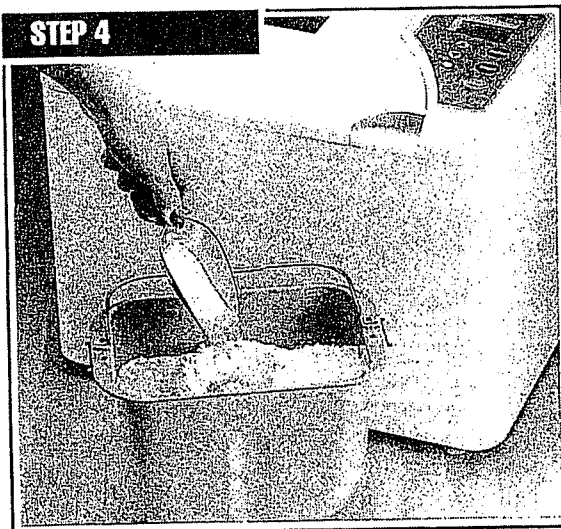
Place the ingredients into the Bread Pan.

For best results, add all liquid ingredients first. Then, add all dry ingredients **EXCEPT** yeast.

ALWAYS ADD YEAST LAST.

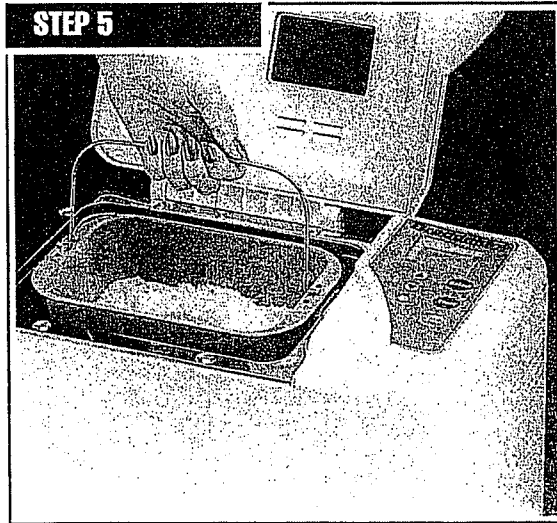
Note: If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.

STEP 4



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

This order of adding ingredients is important, especially when using the Timer, because it keeps the yeast away from the liquid ingredients until it's time to knead them together. (Liquid ingredients will activate the yeast.)

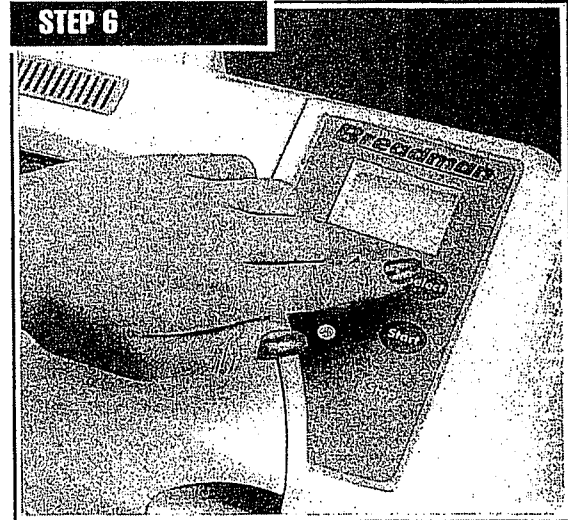


Insert the Bread Pan in the Breadman®.

To insert the Bread Pan into the machine, set it in place. Press down until it snaps into place.

Close the Lid and plug in the Breadman®.

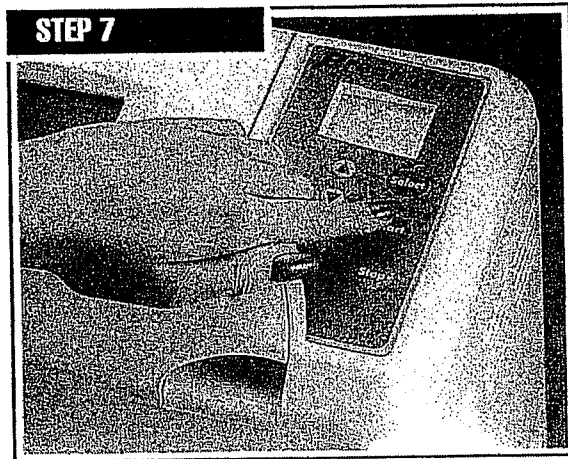
When you first plug it in, this Breadman® automatically sets to 00:00.



Press the SELECT button to choose the Cycle you want.

Press the **SELECT** button to choose the bread selection you desire. Each time you press **SELECT**, the name of your selection will be displayed in the Display Window. See Control Panel section on page 3 for the selection order.

Although this Breadman® Bread Machine is capable of making 1lb. loaves, for best results, we recommend baking 1-1/2 and 2 lb. recipes.



Press **START** to begin the Kneading and/or Baking Cycle.

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

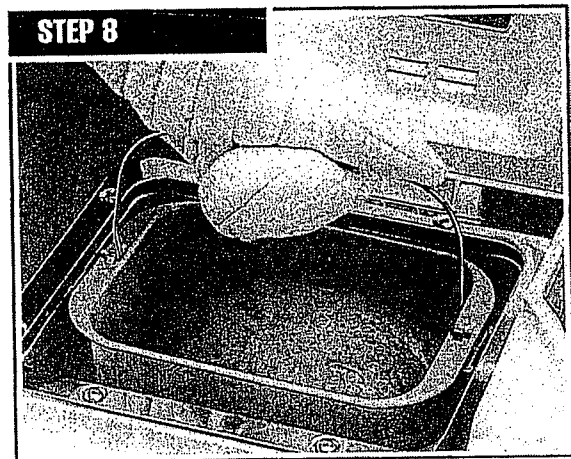
BEEPS

- Eight minutes before the end of the Kneading process, the Breadman® beeps 4 times to let you know this is the time to add any fruit, nuts, herbs, meat, garlic, etc.*
- If you chose Pizza Dough or Dough, the Breadman® beeps to let you know when the Dough Cycle is finished and is ready to be removed. Then it's up to you to shape it, give it time for a final rising period, and bake it in a conventional oven.

For other Cycles, Breadman® continues to the Baking process.

- The "add-in" function can also be used when making Batter Breads and Cakes. For example, if you were to bake a Banana Walnut Bread, you would use the "add-in" Beeper to add the walnuts without crushing them with the Kneading Paddle.

**The "add-in" beeper is not applicable to the French, Pizza Dough or Jam Cycles.*



When your bread is done, the Breadman® will beep. This indicates that the Baking phase is completed. Press the **STOP** button, then put on your oven mitts and remove the Bread Pan.

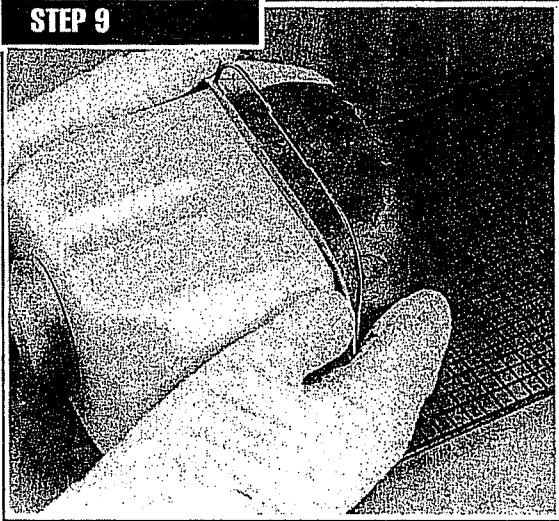
Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other heat-sensitive surface which may scorch or melt.

If the bread is not removed immediately after baking and if the **STOP** button is not pressed, a controlled temperature reduction cycle will begin and the machine will automatically shut off after 60 minutes. While this will help prevent the bread from becoming soggy, for best results, remove bread immediately after the Baking Cycle is complete. By pressing the **STOP** key, the screen will go back to Select mode.

The Keep Warm / Holding Cycle does not apply to Pizza Dough, Dough, Batter Breads™ / Cakes and Jam Cycles.



STEP 9



Remove the loaf from the Bread Pan.

Turn over the Bread Pan a few inches above the countertop and gently shake out the loaf. It's best to remove the loaf as soon as the Breadman® is done baking.

Place the loaf on a wire rack or other ventilated cooling surface to cool. Bread should be cooled (30 minutes) before it is sliced.

When you remove the Bread Pan after baking, BE SURE TO WEAR OVEN MITTS to prevent burning.

If necessary, remove the Kneading Paddle from the loaf.

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.

When you are done using the Breadman®, be sure to unplug it.



USING THE BATTER BREAD™/CAKE CYCLE

The Breadman® Batter Bread™/Cake Cycle is for non-yeast breads, such as banana bread, pumpkin bread or cake. The Batter Breads usually call for quick-acting leavening agents such as baking powder or baking soda.

NOTE: *These breads tend not to rise as high as yeast breads.*

For Best Results

Basic cake recipes can be used as well as pre-packaged cake mixes.

When baking cakes from scratch, please note the following:

- Baking cakes such as pound cake or angel food cake or any cake that requires long beating of eggs or egg whites or other ingredients are not recommended in the Breadman®.
- If a recipe calls for a 9" x 5" cake pan, its' volume will not have any problem fitting into the Baking Pan. On the same note, if a recipe is written to bake two layers, the recipe can be reduced by half to fit into the Baking Pan.
- Cakes in which all ingredients can be mixed together at one time are prime recipes for the Breadman®.
- Before the end of the Mixing process, the Breadman® beeps 4 times to let you know this is the time to add any fruit, nuts, herbs, meat, garlic, etc. An example of this is Banana Walnut Bread. You would use the "add-in" beeper to know when the walnuts should be added. The first mixing Cycle would crush the walnuts if they were added in the beginning by the Kneading Paddle.
- Measure ingredients in the recipe and add to the Baking Pan. (Make sure the Kneading Paddle is in position.)
- Insert Baking Pan into the Breadman® and close the Lid.
- Press **SELECT** to select the Batter Bread™/Cake Cycle.
- Press **START** button to begin Cycle.
- The baking process will finish in 1 hour, 50 minutes.
- **BE SURE TO WEAR OVEN MITTS AS THE UNIT WILL BE VERY HOT!**
- Turn onto a baking rack and let the cake cool completely before slicing or decorating.

Operating Instructions For Batter Bread™/ Cake Cycle

PLEASE NOTE:

The Delay Bake Timer can not be used for the Batter Bread™/Cake Cycle.



DOUGH CYCLE INSTRUCTIONS

- The DOUGH setting is used to make a variety of bread dough types (with the exception Pizza dough).
- After the end of the Cycle, remove and shape the dough and bake it in a conventional oven, following the recipe instructions.
- Dough Cycle takes 1 hour 25 minutes.

Pizza Dough

- Pizza Dough setting will simplify Pizza Dough preparation. When the dough is ready, roll it out on a lightly floured surface and top with your favorite toppings. Then bake in a conventional oven, following the times and temperatures given in your recipe.
- The Pizza Dough Cycle takes 50 minutes.



JAM CYCLE INSTRUCTIONS

For Best Results

- Do not reduce sugar or use sugar substitutes. The exact amounts of sugar, fruit, and pectin are necessary for a good set.
- Use only ripe fruit (not overripe or underripe) for best flavor.
- Do not puree fruit. Crush with a potato masher or food processor. Jam should have bits of fruit in it.
- Recipes should not exceed 3-1/2 cups.
- Be sure to measure fruit after it has been crushed not before.
- Remove stems, seeds, or pits from fruit before crushing.

Operating Instructions

- With Kneading Blade in position, add the crushed fruit to the Baking Pan.
- Add the rest of the called-for ingredients.
- Insert Baking Pan into the Breadman®.
- Close lid.
- Press **SELECT** button until Jam Cycle is chosen.
- Press **START** button.
- The Breadman® will pre-heat for 10 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 60 minutes. The entire Cycle takes 1 hour 15 minutes, in which 10 minutes is the cool-down Cycle.
- The Breadman® will beep when the Cycle is complete.
- Press **STOP** button and remove the Pan, **MAKING SURE TO WEAR OVEN MITTS.**
- Pour the hot jam into a refrigerator/freezer-safe container, leaving 1/2" of space at the top.
- Cover tightly to store.
- Jam will thicken upon cooling and storage.

Please Note:

The Timer cannot be used for the Jam selection.



USING THE TIMER

You can preset your Breadman® to bake in a time range from 2 hours and 20 minutes to 18 hours in advance.*

NOTE: *Don't use the Timer if your recipe includes eggs, fresh milk or other perishable ingredients that may spoil. The Breadman® Timer can't be used for Batter Bread™/Cake, Jam, Sweet or Dough Cycles.*

To preset your Breadman®, 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 Breadman® Lid and plug it in.
3. Select the Baking Cycle you want. The time needed for the selected Baking Cycle appears in the Display Window.
4. Press the **TIMER ▲** Button once for each 10 minutes you want to add to the clock. Press the **TIMER ▼** to decrease the time in 10 minute intervals. The amount of time set is shown in the Display Window.

Note: *To fast forward time, continually press down the ▲ or ▼ Buttons*

- Simply count the number of hours between start and finish. For example, if it is now 6 :00PM and you want a loaf of bread ready at 7:00AM breakfast, press the **▲ TIMER** button until the display reads 13:00.
5. Press **START** to begin the delay bake. The Time Indicator begins to flash, letting you know the process has started. The remaining amount of time left to finish is always shown. When the Display Window indicates 0:00, baking is completed.

*Time ranges are dependent on the core time length of the chosen Cycle.



USING THE TIMER *(continued)*

For Best Results

- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread.
- In particular, be precise in measuring the water.
- Take care not to add more than 3 cups of flour per loaf. Excess flour will cause the bread to bake incompletely and the dough to stick to the inside of the Lid.
- After placing all the ingredients in the Baking Pan, wait 10 minutes before pressing **START**, or use the Timer to add 10 minutes to the total processing Cycle.
- Use fresh ingredients.
 - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
 - To keep your yeast active, store it in an airtight container in your refrigerator. ***Do not use yeast which has passed the expiration date on the package.***
- Speaking of fresh — when using the 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 too many hours, especially on a warm or humid day.
- Keep the Lid closed during the Baking Cycle. Opening it causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.
- You have power failure back-up. If the electricity in your home goes out or you mistakenly unplug the machine, the Breadman's memory stores the active program. If power is re-connected within 60 minutes of that time period, the Bread Baker will return to baking your bread.

Instant Recall™ Power Failure Back-Up

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



CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddle have non-stick surfaces which make cleaning easy.

1. After baking each loaf of bread, unplug the Breadman® and discard any crumbs.
2. Remove the Bread Pan from the Oven and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces. **DO NOT PUT THE PAN IN A DISHWASHER OR SOAK IT IN WATER.**

If the Kneading Paddle is stuck to the Drive Shaft, pour warm water in the Pan to loosen it. **DO NOT USE EXCESSIVE FORCE.**

3. Wipe the inside of the Lid and Oven with a slightly damp cloth or sponge. If any residue has scorched on the heating plate or elsewhere, wipe with a non-abrasive pad and wipe clean. The Lid can be removed for cleaning. **DO NOT PUT THE LID IN A DISHWASHER.**

Do not use vinegar, bleach, or harsh chemicals to clean the Breadman®.

Do not soak the Bread Pan — this could interfere with the free working of the Drive Shaft.

Be sure the Breadman® is completely cooled before storing.

The lid is removable for easy cleaning.

DO NOT PUT LID IN THE DISHWASHER.

Caution

Avoid electric shock, unplug the Breadman® before cleaning!



TROUBLE SHOOTING

Symptom	Possible Solutions
Bread has an offensive odor	<p>Check to be sure you added the correct amount of yeast. Measure carefully — too much yeast will cause an unpleasant odor and may cause the loaf to rise too high.</p> <p>Be sure to use only fresh ingredients.</p>
Baked bread is soggy or the bread's surface is sticky	<p>Remove the bread from the Bread Pan as soon as it is done baking. Leaving it in the pan allows condensation to collect on the sides touching the pan.</p> <p>Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.</p>
START button doesn't start the machine	<p>Make sure the machine is plugged in.</p> <p>If nothing appears in the Display Window, press SELECT to choose your Baking Cycle. (You must select a Baking Cycle before pressing START.)</p> <p>If the baking area is too hot, the Breadman® will not start because of an automatic safety feature. Remove the Bread Pan with your ingredients, and wait until the Breadman® cools down — about 20 minutes — before starting a new loaf.</p>
Can't set the Timer	<p>The Breadman® Timer can't be used for Batter Bread™/Cake, Sweet or Dough Cycles. This is because the ingredients should be processed immediately for these Cycles.</p>
The Kneading Paddle was stuck in the bread	<p>Make sure the Kneading Paddle is mounted properly before adding ingredients to the Bread Pan and baking.</p> <p>Sometimes denser or crustier loaves of bread may pull the Kneading Paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.</p>



TROUBLE SHOOTING (continued)

Symptom	Possible Solutions
The bread rose too high	Make sure not to add too much yeast, water or flour. Too much of any of these may cause the loaf to rise more than it should.
The bread didn't rise enough	Make sure not to add too little yeast, water or sweetener. Make sure to add ingredients in the proper order: liquids, dry ingredients, yeast. Make sure yeast doesn't get wet until the Breadman® mixes the ingredients together. <i>Note: Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.</i>
The dough looks like batter, or the dough ball is still sticky, not smooth and round	During the Kneading process, add 1 tablespoon of flour at a time, letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky to the touch, and should bounce back when you press it with your finger.
The dough ball is lumpy or too dry	During the Kneading process, add 1 tablespoon of water at a time, letting it mix in well.
The bread didn't rise at all	Make sure yeast is not left out. Also check the date code on the yeast and that it is always the last ingredient put into the pan. Make sure the yeast doesn't come into contact with salt or any liquid ingredients.
The Breadman® stopped and "ALERT" flashes	This happens if you press the STOP button, if you unplug the machine, or if there is a power outage. If the power is restored within 60 minutes, the machine will reset to the status it was before the machine stopped. If the power is not on within 60 minutes, the machine will reset itself to the beginning of the bread making Cycle. If this is the case, discard the contents of the Bread Pan and start again with new ingredients.



TROUBLE SHOOTING *(continued)*

Symptom	Possible Solutions
"_ _ H" displays when you press START button	The Breadman® is too hot (over 105°F/40°C) to begin preparing another loaf. Remove the Bread Pan with your ingredients, and wait until the Breadman® cools down — about 20 minutes — before preparing a new loaf.
"_ _ L" displays when you press START button	The Breadman® is too cold (lower than 29°F/-5°C). Unplug the machine and allow it to heat up to room temperature, then try again.
"_ HI" displays when you press START button	The Breadman® is too hot (over 300°F/-150°C).
"H:I" "HH:HH" "LL:LL" "FF:FF" "88:88" displays when you press START button	Unplug the Breadman® and contact Salton/MAXIM Service Department at 1-800-233-9054 Monday - Friday 7:30 am - 5:30 pm CST or E mail us at: breadman@saltonusa.com



This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or other markings on the paper.

ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. Wear and tear for Bread Pans and Paddles is not considered a manufacturer's defect.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 9:00 am and 5:00 pm Central Standard Time** and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service: For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$15.00 for return shipping and handling.

Salton/MAXIM cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department
Salton/Maxim Housewares, Inc.
550 Business Center Drive
Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products:

visit our website: <http://www.breadman.com> or E-mail us at breadman@saltonusa.com

IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT return this product.

Please call our Customer Service Department for assistance.

800-233-9054 Monday - Friday 9am - 5pm CST

Thank You

If after reading this instruction
booklet you still have questions about using the
Breadman® Automatic Bread Machine,
please write or call:

Salton/MAXIM Housewares, Inc.
550 Business Center Drive
Mt. Prospect, IL 60056
1-800-233-9054

Monday - Friday 7:30 am - 5:30 pm CST

For more information on Salton/MAXIM products, E mail us at:

breadman@saltonusa.com

OR, visit our website:

<http://www.breadman.com>