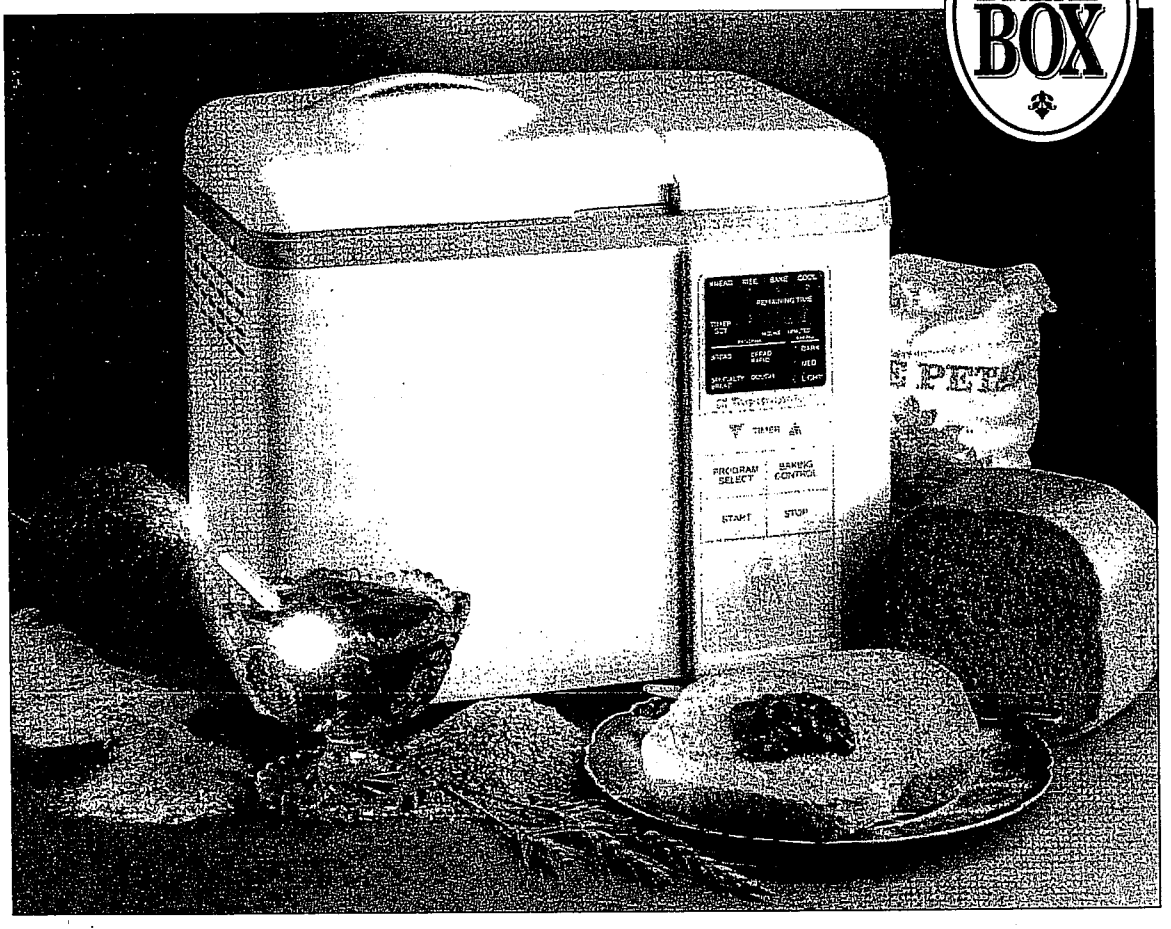
READ AND SAVE THESE INSTRUCTIONS

Toastmaster®

Bread Box™ Bread Maker



Use and Care Guide
Recipe Book
Model 1150, 1151

?? QUESTIONS ??

Before Contacting Your Retailer Call
TOLL-FREE 1-800-947-3744
and talk to one of Toastmaster's Bread Box™ Experts.

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety Instructions.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not put appliance, cord, or plug in water or other liquid. See instructions for cleaning.
- Do not touch hot surfaces. Use handles with care. Hot pads or oven mitts are recommended.
- This appliance is not for use by children.
- Close supervision is necessary when this appliance is used near children.
- Unplug from outlet when not in use. Unplug before putting on or taking off parts, and before moving or cleaning the appliance.
- Avoid contacting moving parts.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, electrical or mechanical adjustment.
- Use accessory attachments only if recommended by Toastmaster Inc.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near hot gas or electric burner, or in a heated oven.
- Unplug from outlet when not in use. Unplug before cleaning. Allow to cool before putting on or taking off parts, and before moving or cleaning the appliance.
- Do not use appliance except as intended.

SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY

Caution: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also, the cord must be (1) marked with an electrical rating of at least 13 A., 125 V., 1625 W., and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your bread maker may not operate properly. Bread maker 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 in 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 defeat this safety feature.

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BREADMAKER INTRODUCTION

There is simply nothing to beat the delicious aroma of a loaf of bread in your new Automatic Breadmaker! If breadmaking is new to you, understanding a little more about it — common terms, kinds of ingredients to use, how to measure accurately — will help you to soon become an expert. Take a few moments to read these pages and you'll be well on your way to making a variety of wonderful breads.

Your new breadmaker will knead, rise and bake your bread, or, knead and rise the dough needed for other recipes (i.e. pizza, bagels, dinner rolls, etc.) Your breadmaker has the option of a delay timer which allows you to delay the completion time of your bread. How wonderful to wake up to a freshly baked loaf of bread that you put onto delay timer the night before!!

BREADMAKING TERMS

• KNEAD

If making bread dough the traditional way, by hand, kneading means folding the dough towards you, then pushing it away with the heel of your hand in a rocking motion, rotating the dough one quarter turn. This action is repeated until the dough is smooth. Your Automatic Breadmaker does this process for you, automatically.

• RISE

Dough must be kept at a particular temperature in order for the yeast to work. Normally you would have to put the dough in a bowl, cover it and keep it in a warm, draft-free place for an hour or longer. This is done in your Automatic Breadmaker for you.

• PUNCH DOWN

Punching down dough is necessary to release the gas that is trapped after yeast begins to work. By hand, you would have to "punch down" the dough. Again, your Automatic Breadmaker does all this, automatically. Only recipes that you prepare using the DOUGH cycle require punching down by hand and then shaping.

• BAKE

After the dough has risen, your breadmaker will automatically initiate the bake mode. However if you wish to bake the dough in your conventional oven, you can bypass the auto bake by programming the dough cycle. This will signal when it is time to remove the dough for shaping.

• COOL

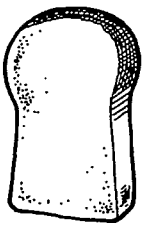
Baked bread needs to be cooled on a wire rack when you prepare it the traditional way. The breads you make in your Automatic Breadmaker can be removed while hot (about 25 minutes remaining on the timer), or allowed to cool automatically in the Breadmaker. The last 25 minutes of your process is the automatic cool down. The Breadmaker beeps 4 times at the end of baking to indicate that cooling is starting. If a crispy crust is desired, remove the bread before the cooling cycle (after the beeps). Place on a rack to cool. If your bread is not removed by the end of the COOLING stage, the breadmaker will automatically HOLD your bread warm for 3 hours. The display will show **[: H]**.

FEATURES

Programs:

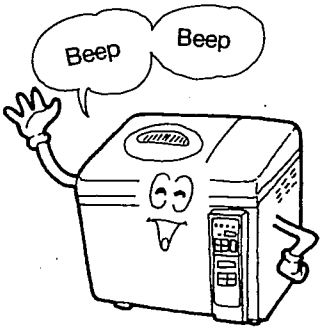
There are four programs-**Bread, Bread Rapid, Specialty Bread and Dough.**

Bread Program

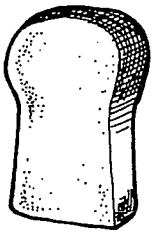


Simply put the measured ingredients into the bread pan and press the START pad. Everything from kneading to cooling is automatic. Set baking control for dark, medium or light crust.

- The breadmaker automatically makes bread in 3 hours and 40 minutes.
- The beeper sounds 8 times indicating that the bread is done.



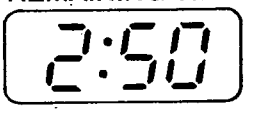
Bread Rapid Program



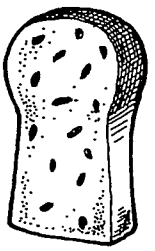
Save 50 minutes making bread by using the Bread Rapid Program.

- This program takes 2 hours and 50 minutes to complete.
- The beeper sounds 8 times indicating that the bread is done.

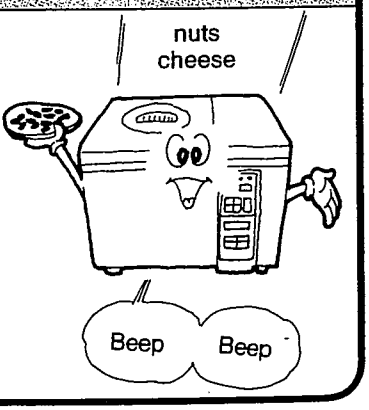
REMAINING TIME



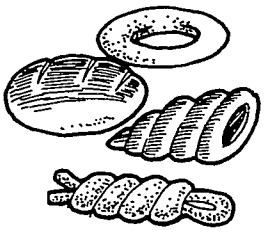
Specialty Bread Program



The **Specialty Bread Program** is used when you want the breadmaker to knead, rise and bake a loaf of Specialty Bread (i.e. raisin, nut or cheese bread). After about 30 minutes from the start (5 minutes before 2nd kneading is finished) the beeper sounds 4 times to indicate the time to add the additional ingredients. The remaining time display 3:10.



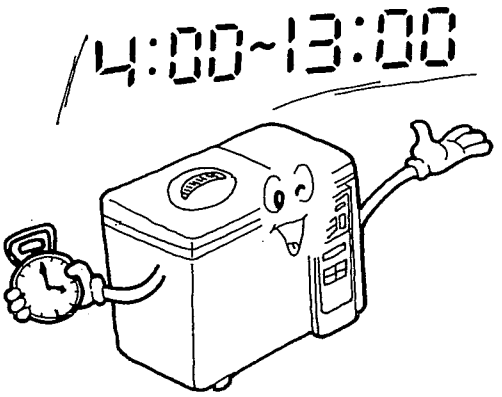
Dough Program



The **Dough Program** is used to prepare dough for making bread or rolls which are shaped before baking in your conventional oven.
The dough is kneaded and risen in 1 hour and 10 minutes.
The dough is removed from the bread pan, rested and shaped as desired before baking.
The **Dough Program** can be used to make the dough for **pizza, coffee cake, pretzels, bread sticks, bagels, French bread, etc.**

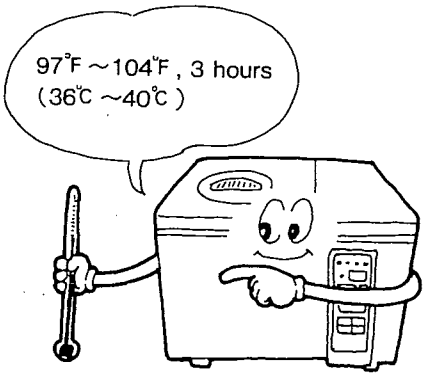
Setting the Delay Timer

The **Timer** can be set to delay bread-making from 4 hours to 13 hours.
At the selected time, delicious bread will be ready.



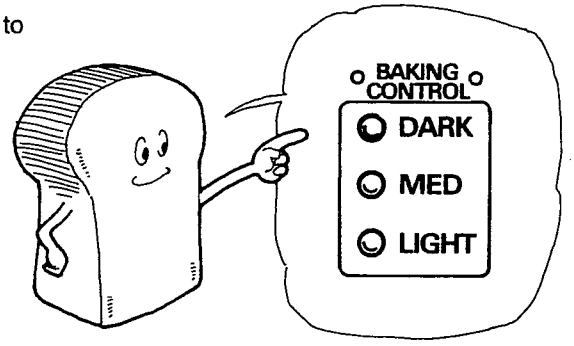
Keeping Warm

The breadmaker can keep bread warm for 3 hours after the bread or specialty bread program is finished.
If the bread is not removed at the end of the program, the bread will automatically be kept warm for up to 3 hours.



Baking control

The **Baking control** function allows you to select a dark, medium or light crust.



Parts and functions

Bread Pan Handle

Kneading Blade
(Kneads dough)

Bread Pan

Shaft
(Rotates the kneading blade)

Kneading Bar
(Facilitates kneading)

Bread Pan Holder
(Holds bread pan in position)

Lid

Handle

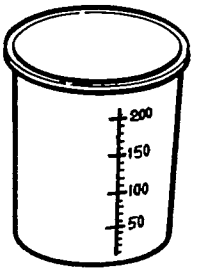
Ventilator

Air Exhaust
(Air is vented through these outlets)

Cord Storage

Control Panel
(Operations are centrally controlled by a microcomputer)

Accessories



Liquid Measuring Cup
(1 cup)

Control Panel

DELAY TIMER INDICATOR

After setting the delay time, press the start pad. The delay timer indicator will light up. When the bread-maker starts to knead, the indicator goes off.

BREAD PROGRAM INDICATOR

When program is selected, the indicator will light up.

TIMER

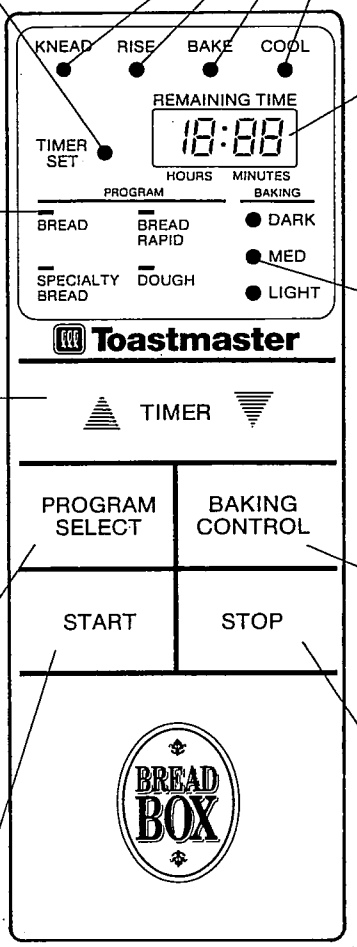
Press timer pads to set the time delay. The time will advance by 10 minutes intervals from 4:00 to 13:00 hours. This timer can only be used for the bread program.

PROGRAM SELECT

Press this pad to select the program: Bread, Bread Rapid, Specialty Bread or Dough.

START

After setting the desired program, the baking control and timer (if needed), press this pad to start the program or timer count down.



INDICATORS FOR PROGRAM STAGES

REMAINING TIME INDICATOR

This displays the remaining time for the program to be completed.

BAKING CONTROL INDICATOR

Pressing the baking control pad will advance the indicator for light, medium or dark crust.

BAKING CONTROL

Press this pad to select dark, medium or light crust.

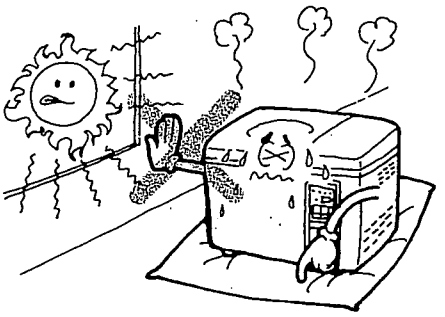
STOP

Press this pad to cancel a program. In case of making a mistake in setting the delay timer press STOP pad and re-enter correct program.

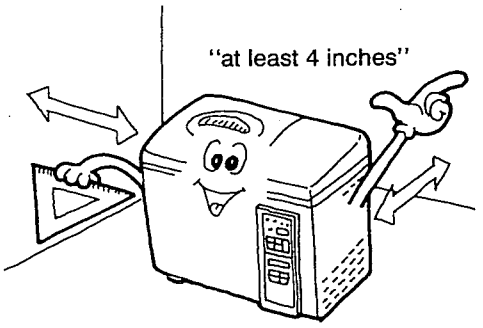
INSTALLATION AND SAFETY PRECAUTIONS

Read this manual and follow these simple safety precautions before using this appliance.

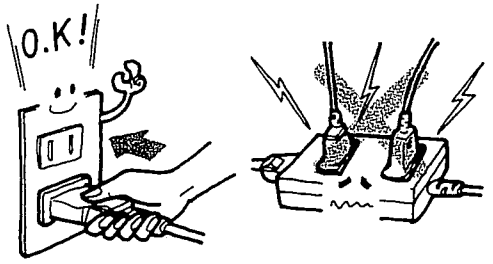
1 The breadmaker should be placed on a heat resistent surface and away from direct sunlight.



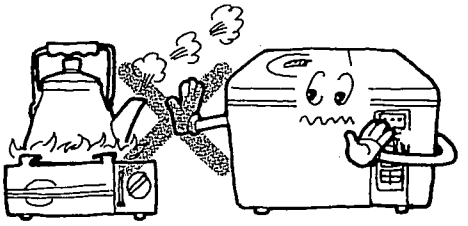
2 Allow at least 4 inches clearance on all sides of the breadmaker, when it is in use.



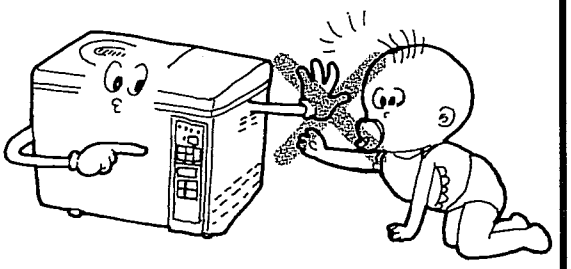
3 Plug the breadmaker into a properly wired wall outlet (120V/60Hz only).



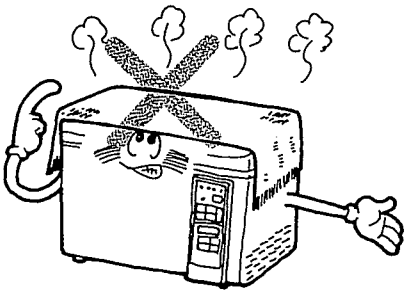
4 Do not use the breadmaker near a source of heat or where it is unstable.



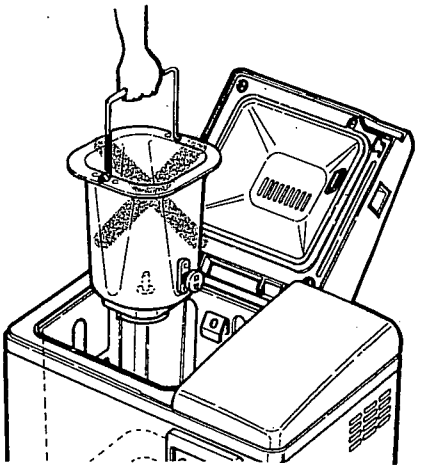
5 Keep the breadmaker away from babies and children. They may touch the control pads or hot surfaces during operation.



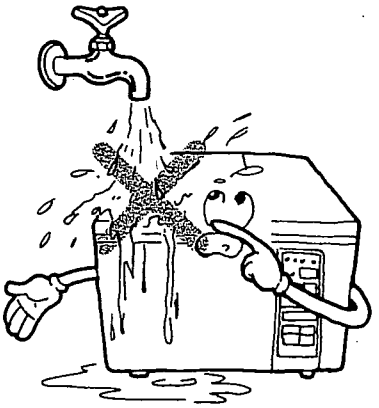
6 Do not cover the breadmaker with anything, or put anything in the breadmaker (except the bread pan) as this may cause a fire or a malfunction.



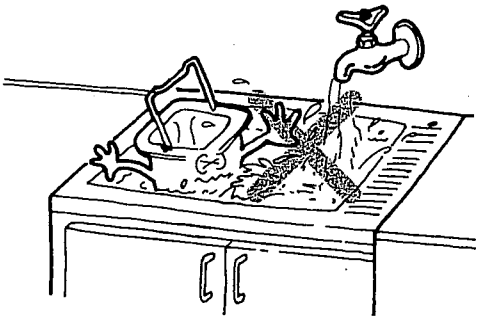
7 Do not open the lid or remove the bread pan during operation.
The lid may be only opened on the Specialty Bread program to add extra ingredients at the indicated time (beeper sounds 4 times).
Lifting the lid during operation will allow warm air to escape, there by hindering the RISE and BAKE stage.



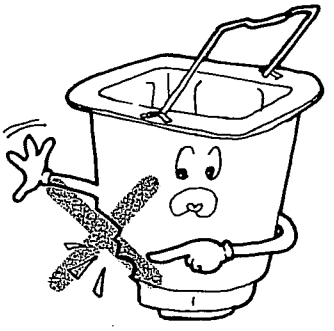
8 Never immerse the breadmaker, cord or plug in water.
This would be very dangerous.



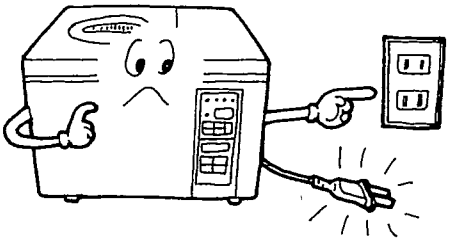
9 Do not immerse the bread pan in water. It may cause the shaft to malfunction. Wipe pan with a damp cloth to clean.



10 Do not dent or damage the bread pan. The breadmaker will not operate properly if it is damaged.



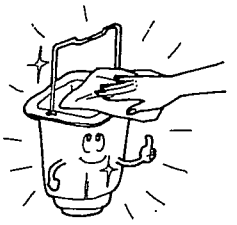
11 Be sure to disconnect the power cord by pulling out the plug, and allow the breadmaker to cool down before storing.



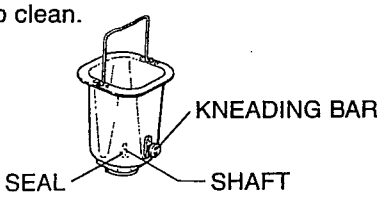
CLEANING

- Avoid using any cleaning agent other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash the removable parts in the dishwasher.

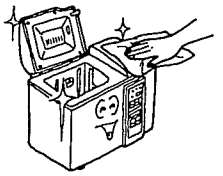
- Do not immerse the bread pan in water. Wipe clean with a damp cloth, then dry thoroughly.



- Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing. Allow to dry before storing the pan inside the bread maker.
- Clean the kneading bar slot using a toothpick or wooden skewer. Do not use metal objects to clean.

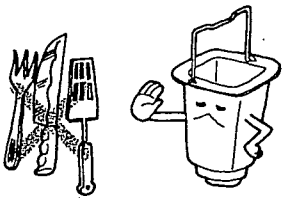


- Wipe the exterior with a damp dish cloth. Do not immerse in water or splash with water.
- After using, cool and wipe out crumbs or flour from the oven interior with a dampened dishcloth. A dampened, small soft brush may also be used.



- Wash the kneading blade and kneading bar with a soft cloth or sponge, and let dry. If necessary, immerse in water for a while and clean with a soft toothbrush. Dry thoroughly. The kneading blade and bar should be removed and cleaned after use.

- Do not use metal utensils to prevent damage to the non-stick coating of the kneading blade and kneading bar.



NOTE: The non-stick coating may change color after prolonged use. This is caused by moisture and steam, and in no way affects performance.

STORING

- Be sure breadmaker is completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store breadmaker with lid closed.

OPERATION

Ingreditents used for breadmaking

Use only fresh ingredients. Check the **expiration dates.** Yeast that has expired will produce unsatisfactory results. **Measure ingredients accurately,** using the wet measuring cup (provided) and measuring spoon. A set of dry measures will be needed to measure the flour ingredients properly. (See "Tips for measuring Ingredients Accurately"). For best results, **all ingredients (except liquid) should be at room temperature** for baking bread.

• Flour

When flour is mixed with liquid and kneaded, the protein in it, known as Gluten, stretches and incorporates air bubbles to produce a light, fine-textured loaf. Hard Wheat Flour (Bread or All Purpose) is best since it has more Gluten content. All-Purpose Flour in U.S.A. produces excellent results. Specialty Flours may be used, usually in combination with All-Purpose or Bread Flour. This is because many of them are lower in Gluten and would not produce a good bread structure used alone. Whole Wheat and Rye Flours are examples of Low-Gluten Flour. Flour should be stored in a cool, dry place in a well-sealed bag or container to keep it fresh and prevent absorption of strong odors or moisture.

• Gluten

Vital wheat gluten is a natural protein derived from wheat. When added to recipes containing heavy flours such as whole wheat or rye, it improves the shape of the loaf of bread.

• Salt

Salt adds flavor, used in small amounts. It also controls the action of yeast to produce a firm dough which rises slowly and evenly. Too much salt kills yeast and bread will not rise properly.

• Sugar

Sugar activates the yeast, adds sweetness, makes the crust brown, and the bread soft. Brown sugar, honey, molasses or corn syrup can also be used, adding vitamin B and minerals.

• Fat

Butter adds flavor to the bread. Margarine may be substituted, if desired. Vegetable oils or shortening can also be used. Fat helps keep bread tender and moist.

Olive oil is often used in pizza dough to impart good flavor. Vegetable, corn, peanut, safflower, soy or sunflower oils can also be used.
Fats should be at room temperature before adding to recipes in the Breadmaker.

• Liquid

Water should be warm (85° ~ 105°F/30° ~ 40°C) and added to bread pan before other ingredients. When the timer is used, water should be cool (70°F/20°C). Water produces a crisper crust.

Reconstituted dry milk powder should be used when the timer is used to prevent fresh milk from spoiling during the delay time. When flour is mixed with liquid, gluten is developed and air is trapped, thus allowing the dough to rise.
If a loaf is small, heavy and has a dense, moist texture, too little liquid was used. If a loaf falls while baking, too much was used.

• Yeast

When yeast is combined with sugar and water at the right temperature, the yeast generates, a gas, carbon dioxide, which makes the dough rise. Too much heat will kill yeast, (130°F/54°C), too little will slow down its action. Be sure to check the expiration date on the yeast you buy since aged yeast usually performs poorly.
Store yeast in the refrigerator or freezer to keep it fresh. Yeast should be allowed to come to room temperature before using.
Always use Dry Granular Quick/Rapid Rise Yeast in the Breadmaker for best results. it does not need preliminary fermentation; it is added together with the flour.
This type of yeast is available in small packets but is more economical purchased in a can. Packets contain a scant 3 teaspoons of yeast.
Measure yeast accurately for best results and follow quantities given in each individual recipe.

NOTE: AVAILABLE TO CONSUMERS ARE:

DRY GRANULAR YEAST

- QUICK-RISE.
- RAPID RISE.

This **is** used with your breadmaker.
Experimentation regarding yeast may be necessary due to altitude variations and room temperatures.

COMPRESSED (CAKE) YEAST

This yeast **is not** used with your breadmaker.

• Dry milk powder

Dry milk powder is preferable to fresh milk since it can be used on the timer program without risk of spoiling while it sits in the bread pan at room temperature.
Dry milk adds nutrition to bread when it is used. Milk produces a velvety texture and a softer crust.
Buttermilk powder may also be used to enhance the butter flavor in bread.
I tablespoon of dry milk or buttermilk is good added to bread where water is used as the liquid, as in our basic recipes.

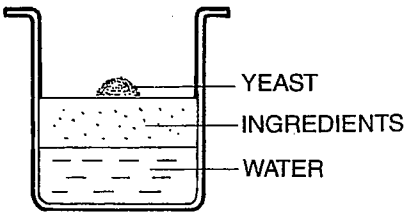
TIPS FOR VARIATION: When changing recipe proportions, adding too much wheat germ, nuts, cinnamon, milk, fruit, vegetables, etc., will inhibit the rising of the bread. Proportions may be varied in the Dough Program more easily, but this may affect the baking results.

NOTE: Fresh eggs, sour cream,milk, cream, and cottage cheese are not recommended for Delayed Baking with the Timer. These ingredients may spoil. Fresh milk can be used to replace the dry milk and water in recipes that are to be baked immediately.

NOTE: Place spices, dried fruit and vegetables away from the liquid ingredients so they do not soak up the liquids.

Bread mixes

When using a bread mix, place ingredients in bread pan in the following sequence:



• Use for all bread programs

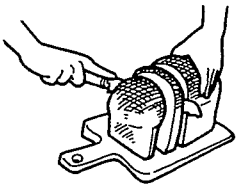
Program specifications

Program		1 Delay Timer set	2 1st knead	3 Rest	4 2nd knead	5 1st rise
Time	Bread	4-13 hours	12 minutes	5 minutes	18 minutes	35 minutes
	Bread Rapid	—	12 minutes	5 minutes	18 minutes	15 minutes
	Specialty Bread	—	12 minutes	5 minutes	18 minutes	35 minutes
	Dough	—	12 minutes	5 minutes	18 minutes	35 minutes
Indicator		Timer set lit	Knead lit			Rise lit

Program		6 1st gas squeeze out	7 2nd rise	8 2nd gas squeeze out	9 3rd rise	10 Bake
Time	Bread	3 seconds	25 minutes	3 seconds	65 minutes	35 minutes
	Bread Rapid	3 seconds	15 minutes	3 seconds	45 minutes	35 minutes
	Specialty Bread	3 seconds	25 minutes	3 seconds	65 minutes	35 minutes
	Dough	3 seconds				
Indicator		Rise lit				Bake lit

Program		11 Cool	12 Hold Warm	13 End
Time	Bread	25 minutes	3 hours	End
	Bread Rapid	25 minutes	—	End
	Specialty Bread	25 minutes	3 hours	End
	Dough			End
Indicator		Cool lit	[: H] lit Remaining time	"End" lit Remaining time

Delicious bread is complete.

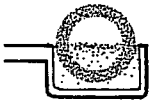
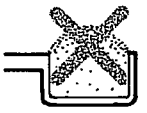


Making bread

- **Ingredients (Makes a approximately 1¼ pound loaf)**

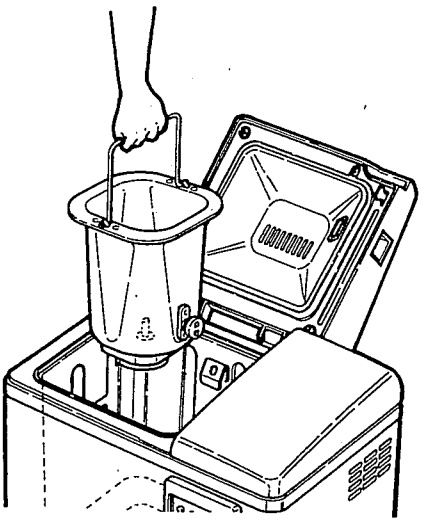
Ingredients	Bread	Bread(Timer)	Bread Rapid	Raisin Bread	Dough
Water (85°–105°F/ 30°–40°C)	1 cup (250ml)	⅞ cup (210ml) use cool water (20°C/70°F)	1 cup (250ml)	1 cup (250ml)	1 cup (250ml)
Sugar	1½ Tbsp (20ml)	1½ Tbsp (20ml)	1½ Tbsp (20ml)	1½ Tbsp (20ml)	1½ Tbsp (20ml)
Non fat milk powder	1 Tbsp (15ml)	1 Tbsp (15ml)	1 Tbsp (15ml)	1 Tbsp (15ml)	1 Tbsp (15ml)
Salt	¾ tsp (4ml)	¾ tsp (4ml)	¾ tsp (4ml)	¾ tsp (4ml)	¾ tsp (4ml)
Butter	1 Tbsp (15ml)	1 Tbsp (15ml)	1 Tbsp (15ml)	1 Tbsp (15ml)	1 Tbsp (15ml)
All purpose flour	2¼ cup (550ml)	2¼ cup (550ml)	2¼ cup (550ml)	2¼ cup (550ml)	2¼ cup (550ml)
Dry fast yeast	1½ tsp (7ml)	1 tsp (5ml)	2½ tsp (12ml)	1½ tsp (7ml)	1½ tsp (7ml)
Raisins	—	—	—	1½ cup (125ml)	—
Cinnamon	—	—	—	1 Tbsp (15ml)	—

- Dry quick rise (Rapid rise) yeast does not need preliminary fermentation.

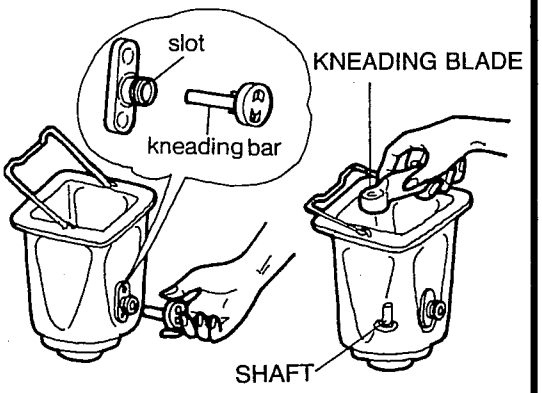
TIPS FOR MEASURING INGREDIENTS ACCURATELY	
Dry ingredients:	Such as flour, should be measured using standard conventional dry measures. Spoon into measure until overflowing, then level off using the back of a table knife. Dry measures are essential for accurate measurement.
Sugar, fat, yeast salt, spices, dry milk powder, etc.:	 LEVEL  NOT HEAPING Fill teaspoon or tablespoon measure to overflowing, then level off, as above.
Liquid ingredients:	Use the measuring cup provided with your Breadmaker. Place the measure on a level surface. Fill to specified mark and check the measurement at eye level. Accurate measuring is critical to good bread.

Programming the Bread and Bread Rapid cycles

1 Open the lid and remove the bread pan by lifting the handle.

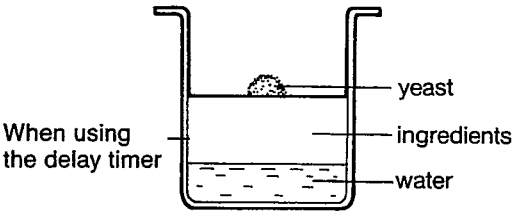


2 Install the kneading blade on the shaft and kneading bar into the slot. Make sure the bar slides into the notches.



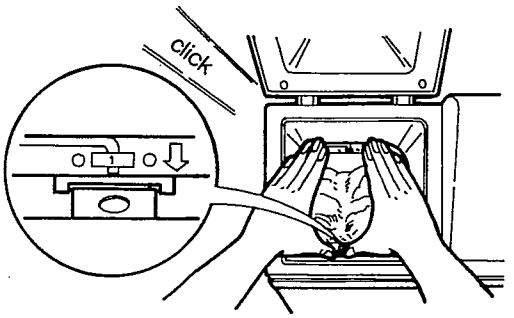
NOTE: If the kneading bar or kneading blade releases during operation because they were not properly installed, the dough will not be kneaded correctly and water may leak out of the bread pan.

3 Place all ingredients in the bread pan. In the order listed in the recipe. Do not omit any ingredients.



NOTE: When using the timer, add the yeast last on top of the flour and away from the liquid. This is critical for good results.

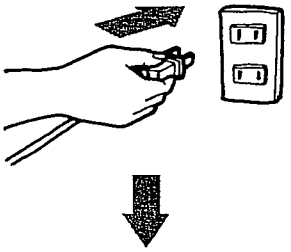
4 Place the bread pan in the breadmaker making sure the ⬇ mark of the bread pan is to the front side of the breadmaker.
Push the bread pan down until it clicks into place.



NOTE: If the pan is placed in the breadmaker with the ⬇ mark facing the wrong way, the dough will not be kneaded.

5 Close the lid slowly and tightly using the handle, until it clicks.
Plug in the breadmaker.
The display indicator will light.

6 Select the desired Program and Baking Control (light, medium or dark crust).
The program and Baking Control indicators should light up.



REMAINING TIME

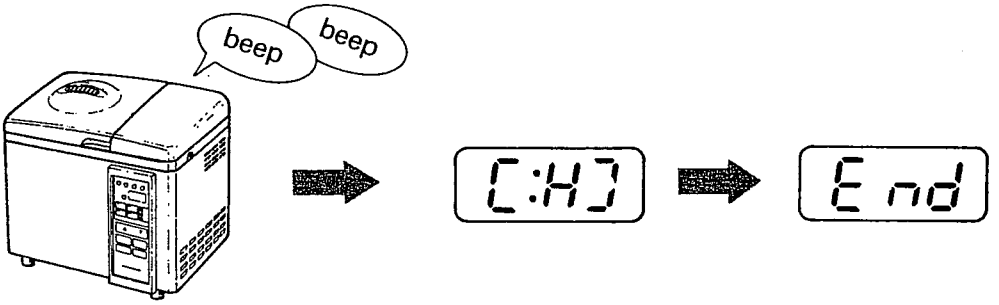
7 Press the START pad. Notice that the knead indicator is lit up and the unit is running. Notice that the time left for the bread to be finished is displayed 3:40 and is counting down. (2:50 for Fast Bread).

The timer counts down by the minute.

When the timer reaches 1:00 the breadmaker starts baking.

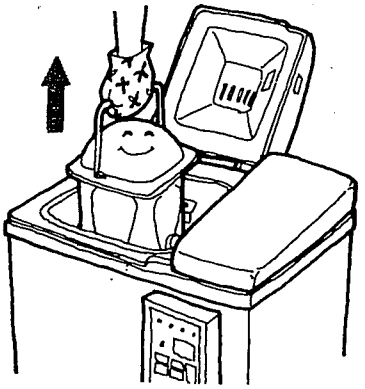
CAUTION: Do not touch the lid, because it is very hot during baking.
Do not open the lid during operation. Heat will escape and final results may be altered.

8 The beeper will sound 8 times indicating the bread is done and cooled.
After bread is done, if you do not take the bread out of the breadmaker immediately, the bread is kept warm for 3 hours displaying [: H] on the remaining time. After 3 hours, remaining time dispalys [End].

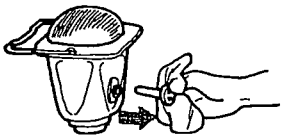


NOTE: The beeper sounds 4 times when baking is complete. Cooling then proceeds. When serving bread that is just baked, press the STOP pad first, then take the bread out from the bread pan (Be sure to use oven mitts, because the pan is very hot). Dissipate heat by placing a towel or other cloth under the bread before cutting. Turn the loaf on its side and cut with a serrated knife.

9 Press the STOP pad, open the lid and pull the bread pan out by the pan handle, using oven mitts.



10 To remove the bread from the bread pan, remove the kneading bar from the side (by pulling).



Turn the bread pan upside down and remove the bread, shaking the pan to release the loaf.

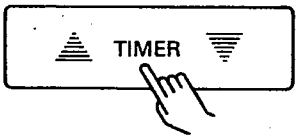
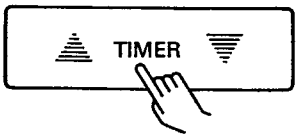
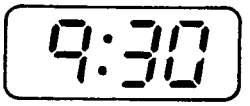
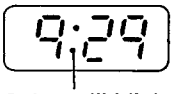
Cool on a wire rack before storing.

CAUTION: Always unplug the breadmaker after each use.

Programming the Delay Timer

Set the timer for how ever long you want to wait before the bread is done (from 4 to 13 hours, in 10 minutes intervals.)

EXAMPLE: It is 9:00 p.m. now. The bread should 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.

	1. When pressed, the time will advance in 10 minutes increments. 	**NOTE:** If you pass the desired delay time, push the (▼) pad to go back. Continually pressing the (▲) pad will advance the time faster up to 13:00. This is the longest that the timer may be delayed. It will then count down in 1 minute increment to 3:40, then it will start.
	2. When constant pressure is applied to the pad, the time will advance quickly. 	
	3. Press the START pad and the timer is set. The timer set indicator is lit, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down.	TIMER SET indicator lights up. TIME SET  Colon will blink

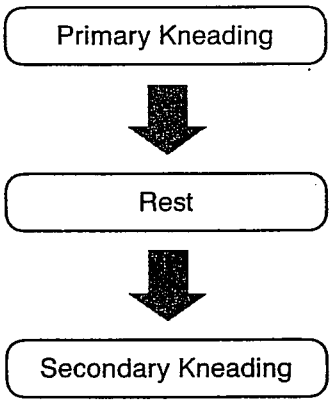
Programming Specialty Breads

NOTE: SEE COOKBOOK GUIDE FOR RECIPES. (Raisin Bread is on page 15.)

NOTE: The Delay Timer cannot be used with the Specialty Bread Program. Steps 1-5 are the same as on page 16 and 17.

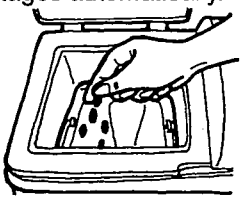
1. Press program select pad 3 times to select Specialty Bread Program.

2. Press START pad. Notice that the knead indicator is lit, and the timer displays 3:40 indicating how long it will take to complete the bread making program.



3. After about 30 minutes from the start (and 5 minutes before the secondary kneading is finished), 4 beeps indicate the time to add any additional ingredients — raisins, nuts, cheese, etc.

   Open the lid and add ingredients quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful. Close the lid. Now the unit will continue through the remaining stages automatically.



NOTE
- Make sure you select the Specialty Bread Program. If overlooked, the beeper will not sound to indicate when to add the additional ingredients.
- Do not add the additional ingredients before the machine beeps 4 times. If you do, the ingredients may be crushed, the dough may not rise sufficiently and the results may be poor.
- After adding the extras, quickly close the lid to prevent heat loss.
- It is better to select light baking control for a soft and delicious crust.

Programming Dough

The Delay Timer cannot be used with the dough program.

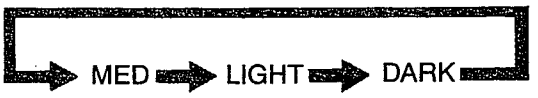
1. First choose a recipe from the Use and Care Guide.
2. Press the PROGRAM SELECT pad 4 times; the dough indicator will be lit.
   The remaining time displays 1:10.
3. Press the START pad. The knead indicator should be lit and the breadmaker will start to knead.
4. After 1 hour and 10 minutes the beeper will sound indicating the time to remove the dough.
5. Follow your recipe directions to complete whatever you have chosen to make.

Baking control

The Baking Control function is used for any loaf of bread baked in the Automatic Breadmaker.

The Baking Control function is used to select the color of the crust. It can be baked light, medium or dark-you choose!

1. Press one time, medium is selected.
2. Press more than one time, the baking control function will be advanced as follows:



NOTE: It is not necessary to press the Baking Control pad when medium is desired. Just press the START pad and the Baking Control will be set at medium automatically.

Crust treatments (use only with dough program)

Always allow optimum rising of shaped dough. Then, use a pastry brush to gently apply te glaze. Bake as directed in the recipe. For a shiny, golden crust, use Egg Glaze or Egg Yolk Glaze. For a shiny, chewy crust, use Egg White Glaze, because egg yolk is not used, crust will not be as golden in color.

Egg Glaze	Mix 1 slightly beaten egg with 1 tablespoon (15 ml) water or milk.
Egg Yolk Glaze	Mix 1 slightly beaten egg yolk with 1 tablespoon (15 ml) water or milk.
Egg White Glaze	Mix 1 slightly beaten egg white with 1 tablespoon (15 ml) water.

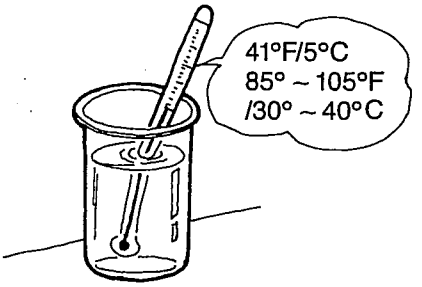
STORING BREAD

■ Storing freshly — Made bread and bread products

- There are no preservatives in your homemade breads so proper storage is most important.
- Always cool bread completely before storing.
- Store bread in an airtight container, or seal tightly in a plastic bag.
  Placing a rib of fresh celery in the bag will help keep bread fresh longer.
- To prolong storage, baked loaves may be frozen. Wrap in a tightly sealed plastic freezer bag.

Temperature of water

The temperature of the room and the water used will affect the baking results. Use cold water (about 41°F/5°C) if the room temperature is high (over 78°F/25°C). Under normal conditions, water should be warm (85° ~ 105°F/30° ~ 40°C).



COOKBOOK GUIDE

♦ ♦ ♦ ♦ ♦ INDEX ♦ ♦ ♦ ♦ ♦

NOTE

Be sure to follow the recipe directions exactly using the order listed. Altering the measurements and ingredients will also alter the outcome. However, this cookbook section is only meant to introduce you to your new breadmaker. Don't be afraid to experiment with other recipes, using the measurements from recipes in this section to guide you. If you run into problems, refer to pages 35 and 39 for possible solutions. All ingredients should be at room temperature except for the liquid which should be at 85° ~ 105°F/30° ~ 40°C on Bread, Bread Rapid, Specialty Bread and Dough. Liquids on the **Delay Timer** should be cold, with the yeast on top of the mounded flour (away from the liquid). Recipes marked with **(D)** can be used on the Delay Timer. Dough can be affected by seasonal changes, hot humid weather and other atmospheric changes. If dough appears too sticky during the **kneading stage,** gradually add small amounts of flour until the dough has a smooth elastic consistency, forming a ball.

TIP

During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

BASIC WHITE BREAD

First try this basic white bread recipe, then you will be able to change ingredients and experiment with different loaves.

Basic White Bread (D)

1 cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter or margarine, at room temperature
1 tbsp	dry milk powder
1½ tbsp	sugar
¾ tsp	salt
2¼ cups	Bread or all-purpose flour
1½ tsp	Rapid/Quick-Rise yeast

Note: If using **Bread Rapid Program**, use the above ingredients, but increase the yeast to 2½ tsp (12ml).

(D) If using **Timer** to delay bread, reduce the water to ⅞ cup (200 ml). Use cool water (70°F/20°C). Use 1½ tsp (7 ml) Quick-Rise Instant yeast.

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft and the kneading bar into the slot of the bread pan. Place the ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Bread Program** or set **Timer** to delay. Press **START**.
4. When the beeper sound 8 times, press STOP. Remove the bread pan using oven mitts. Pull out the kneading bar. Remove the bread and cool on a wire rack, covered with a clean teatowel.
5. When bread is completely cool, store in a well-sealed plastic bag.

Slicing Tip: Use a serrated bread knife or electric knife to slice bread. Turn bread on its side and slice across loaf.

(D) indicates recipes that can be used on the Delay **TIMER**. Be sure to use cold liquid and place the yeast on top of the flour, away from any liquid.

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

WHOLE WHEAT BREAD

Follow the instructions on page 23 for Basic White Bread.

Whole Wheat Bread (D)

1 cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter or margarine, at room temperature
1 tbsp	dry milk powder
1½ tbsp	brown sugar
¾ tsp	salt
1¼ cups	Bread or all-purpose flour
1 cup	whole wheat flour
1½ tsp	gluten
1½ tsp	Rapid/Quick-Rise yeast

Note: This bread does well on the **Bread Rapid Program**. If using the Fast Bread Program use above ingredients, but increase the yeast to 2½ tsp (12ml).

(D) If using **Timer** to delay bread, reduce the water to ⅞ cup (200 ml). Use cool water (70°F/20°C). Use 1½ tsp (7 ml) Quick-Rise Instant yeast. Place the yeast on the top of the flour and away from any liquid.

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

HONEY OATMEAL BREAD

Follow the instructions on page 23 for Basic White Bread.

Honey Oatmeal Bread (D)

1 cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	buter or margarine, at room temperature
¼ cup	honey
1 tsp	salt
½ cup	quick-cooking oats
2 cups	Bread or all-purpose flour
1 tsp	Rapid/Quick-Rise yeast

Note: If using Bread Rapid Program, use above ingredients, but increase the yeast to 1¾ tsp (9ml).

(D) If using **Timer** to delay bread, reduce the water to ⅞ cup (200 ml). Use cool water (70°F/25°C). Use 1 tsp (5 ml) Quick-Rise Instant yeast.

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

WHEAT BRAN LOAF

Follow the instructions on page 23 for Basic White Bread.
This recipe makes a dense, heavy loaf and may not look like other bread loaves.

Wheat Bran Loaf (D)

1 cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter or margarine
1 tbsp	dry milk powder
2 tbsp	brown sugar
1 tsp	salt
1½ cups	Bread or all-purpose flour
¾ cup	whole wheat flour
½ cup	bran
1½ tsp	gluten
1¾ tsp	Rapid/Quick-Rise yeast

Note: If using **Bread Rapid Program**, use above ingredients, but increase yeast to 2½ tsp (12ml).

(D) If using **Timer** to delay bread, reduce the water to ⅞ cup (200ml). Use cool water (70°F/20°C). Use 1½ tsp (7ml) Quick-Rise Instant yeast.

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

SHREDDED WHEAT BREAD

Follow the instructions on page 23 for Basic White Bread. Add all the ingredients to the bread pan. Set the breadmaker on the **Basic Bread Program** for best results.
This recipe makes a dense, heavy loaf and may not look like other bread loaves.

Shredded Wheat Bread (D)

1 cup	water (85° ~ 105°F/30° ~ 40°C)
1½ biscuits	Shredded Wheat cereal biscuits, crumbled (½ cup)
1 tbsp	butter
1 tsp	salt
2 tbsp	honey
2 cups	Bread or all-purpose flour
1½ tsp	Rapid/Quick-Rise yeast

Note: If using the **Bread Rapid Program**, use the above ingredients, but increase the yeast to 2 tsp (10ml).

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

PEANUT SESAME BREAD

Follow instructions on page 23 for Basic White Bread.

Peanut Sesame Bread (D)

1 cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter or margarine,at room temperature
⅓ cup	chunky-style peanut butter
2 tbsp	sesame seeds
2 tbsp	brown sugar
1 tsp	salt
½ cup	whole wheat flour
1½ cups	Bread or all-purpose flour
1½ tsp	Rapid/Quick-Rise yeast

Note: If using the **Bread Rapid Program**, use the above ingredients, but increase the yeast to 2½ tsp (12ml).

(D) If using the **Timer** to delay the bread, reduce the yeast to 1 tsp.
Use cool water (70°F/20°C).

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

WHOLE WHEAT/CORNMEAL BREAD

Follow the instructions on page 23 for Basic White Bread. Set the breadmaker for the **Bread Rapid Program** for best results.
This recipe makes a dense, heavy loaf and may not look like other bread loaves.

Whole wheat/Cornmeal Bread (D)

1¼ cups	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter
1 tbsp	dry milk powder
3 tbsp	brown sugar
¾ tsp	salt
1¼ cups	whole wheat flour
1¼ cups	Bread or all-purpose flour
½ cup	cornmeal
2 tsp	gluten
1¼ tsp	Rapid/Quick-Rise yeast

(D) If using the **Timer** to delay the bread, use cold water.

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

YOGURT BREAD

Follow instructions on page 23 for Basic White Bread. Set the breadmaker on the **Bread Rapid Program** for best results.

Yogurt Bread

½ cup	water (85° ~ 105°F/30° ~ 40°C)* see below
1 tbsp	butter or margarine, at room temperature
2 tbsp	brown sugar
1 tsp	salt
⅔ cup	plain yogurt
2¼ cups	Bread or all-purpose flour
⅓ cup	dark rye flour
1 tsp	Rapid/Quick-Rise yeast

Note: If your kitchen is warm and humid, it is important **to use cold water**.

DO NOT use this recipe on the **Delay Timer Program**.

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

RAISIN BREAD

First try this raisin bread recipe, then you will be able to change ingredients and experiment with different loaves.

Raisin Bread

1 cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter or margarine, at room temperature
1 tbsp	dry milk powder
1½ tbsp	sugar
¾ tsp	salt
2¼ cups	Bread or all-purpose flour
1½ tsp	Rapid/Quick-Rise yeast
½ cup	currants or raisins
1 tsp	cinnamon

Method

1. Remove bread pan from the breadmaker. Attach the kneading blade on the shaft and the kneading bar into the slot of the bread pan. Place all the ingredients, in the order listed, except the raisins and cinnamon, into the bread pan.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Specialty Bread Program.** (Timer cannot be used for raisin bread, nor can the Bread Rapid cycle be used). Select the light baking control.
4. When the beeper sounds 4 times, open the lid and sprinkle the fruit and cinnamon quickly and evenly over the dough. Close the lid to continue the program.

◊ ◊ ◊ ◊ ◊ Whole wheat Raisin Bread ◊ ◊ ◊ ◊ ◊

Follow above recipe using ½ cup whole wheat flour and 1¾ cups bread or all-purpose flour and 1 tsp gluten in place of 2¼ cups all-purpose flour.

◊ ◊ ◊ ◊ ◊ Cinnamon Raisin Nut Bread ◊ ◊ ◊ ◊ ◊

Follow the Cinnamon Raisin Bread recipe, but add ½ cup currants or raisins, cinnamon and ½ cup pecan or walnut pieces at step 4.

Note: If the amount of cinnamon or fruit is increased, a heavier loaf will result. Hot, humid weather can affect the rising of some heavy breads. Using cold liquid (rather than 85° ~ 105°F) may help this.

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

BANANA NUT BREAD

Follow the instructions on page 28 for **Specialty Bread** (Raisin Bread). Add all the ingredients, except the banana nuts and cinnamon, to the bread pan, in the order listed. Set the breadmaker for the **Specialty Bread Program.** Select the light baking control. At the sound of the beep, (3:10 in the display), add the mashed banana, cinnamon, and nuts. Select the light baking control.

Banana Nut Bread

⅞ cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter or margarine, at room temperature
1 tbsp	dry milk powder
1½ tbsp	sugar
¾ tsp	salt
1 tbsp	honey (liquid)
1½ cups	Bread or all-purpose flour
1 cup	whole wheat flour
1 tsp	Rapid/Quick-Rise yeast
⅓ cup	banana, mashed (1 small banana)
1 tsp	cinnamon
½ cup	pecan or walnut pieces

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

PIZZA BREAD

Follow the instructions found on page 28 for **Specialty Bread.** Add all the ingredients to the bread pan in the order listed, except for the cheese and pepperoni. Set the breadmaker for the **Specialty Bread Program.** At the sound of the beep, (3:10 in the display), add the cheddar cheese and pepperoni.

Pizza Bread

1¼ cups	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	olive oil
1 tbsp	sugar
1 tsp	Italian herb seasoning
1 tsp	salt
1 tbsp	Parmeasan cheese, grated
1 tsp	onion powder
1 tsp	garlic powder
2 cups	Bread or all-purpose flour
½ cup	whole wheat flour
1½ tsp	Rapid/Quick-Rise yeast
½ cup	old cheddar cheese, chopped
½ cup	pepperoni, chopped

Note: This recipe makes a dense, heavy loaf that may not rise like other bread loaves. It is a wonderful party bread.

TIP: During the summer or when the room temperature is high (above 78°F/25°C), use cold water of approximately 41°F/5°C. (Refrigerate if necessary). Also, perhaps decrease the amount of dry yeast to half the usual amount.

Experimentation regarding yeast amounts may be necessary due to altitude variations.

PIZZA

Pizza

Dough	
¾ cup	water (85° ~ 105°F/30° ~ 40°C)
1⅓ tbsp	oil, preferably olive oil
1½ tsp	sugar
¾ tsp	salt
1½ cups	Bread or all-purpose flour
1½ tsp	Rapid/Quick-Rise yeast
Toppings	
⅔ cup	pizza sauce
1 cup	grated mozzarella cheese
	sliced pepperoni
	chopped peppers
	sliced mushrooms
	sliced olives
	chopped onions
	bacon pieces

Method

1. Remove bread pan from the breadmaker. Attach the kneading blade on the shaft and the kneading bar into the slot of the bread pan. Place the dough ingredients into the bread pan.
2. Place the bread pan in the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program). Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan.
5. Place the dough in a greased bowl, turning to coat evenly. Cover with plastic wrap and let dough rest for 20 minutes. Preheat the oven to 425°F (220°C).
6. Press pizza dough into a 12" (30cm) pizza pan or a 13"×9" (34cm×22cm) greased pan, raising edges of dough.
7. Spread pizza sauce over the dough. Sprinkle with cheese and other toppings as desired.
8. Bake the pizza at 425°F (220°C) for 20 to 25 minutes, or until crust is golden brown around edges.

Makes 1 pizza.

Variations

Whole Wheat Pizza Crust: In place of 2 cups bread or all-purpose flour, use 1 cup bread or all-purpose flour and 1 cup whole wheat flour and 1½ teaspoons gluten.

Medium Pizzas: Shape the dough into two 8" circles, raising the edges of the dough. Place on greased baking sheet. Spread with sauce, cheese and other desired toppings. Bake at 425°F (220°C) for 20 to 25 minutes. Makes 2 pizzas.

Small Individual Pizzas: Shape the dough into four 5" circles, raising the edge of the dough. Follow directions above. Bake at 425°F (220°C) for 15 to 20 minutes. Makes 4 Pizzas.

ALMOND-CHERRY COFFEE CAKE

Almond-Cherry Coffee Cake

Dough	
1 cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter or margarine at room temperature
1 tbsp	dry milk powder
1½ tbsp	sugar
¾ tsp	salt
3¼ cups	Bread or all-purpose flour
1½ tsp	Rapid/Quick-Rise yeast
Filling	
1 package	(250g) cream cheese, at room temperature
2 tbsp	sugar
½ cup	chopped maraschino cherries
1 tbsp	milk
½ tsp	almond extract
Glaze	
½ cup	icing sugar
1 tbsp	sour cream
1-2 tbsp	milk
2 tbsp	sliced almonds, to decorate
2 tbsp	cherries, quartered, to decorate

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft and the kneading bar into the slot of the bread pan. Place the dough ingredients into the bread pan.
2. Place the bread pan into the breadmaker; close the lid.
3. Select the **Dough Program**. (Timer cannot be used with the Dough Program). Press START.
4. Meanwhile, in a small bowl, combine the filling ingredients; blend well.
5. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place the dough in a greased bowl, turning to coat evenly. Cover with plastic wrap and let dough rest for 20 minutes.
6. Punch dough down again. On a floured surface, roll the dough into a 15″×10″ (38cm×25cm) rectangle. Spread the cream cheese mixture evenly over the dough to within ½″ (1cm) of the edges. Starting with the longest side, roll the dough up tightly, pressing the edges to seal.
7. Place the roll, seam-side down on a greased baking sheet. Join the ends to form a ring; pinch to seal. With scissors or a small sharp knife, cut from the outside edge of the ring to within 1″ of the inside of the ring, making cuts 1½″ apart. Turn each section on its side so filling shows.
8. Cover loosely with plastic wrap. Let rise for 40 minutes or until almost doubled in size. Preheat the oven to 375°F (190°C).
9. Uncover the dough. Bake at 375°F (190°C) for 20 to 25 minutes or until deep golden brown. Cool slightly; remove from pan.
10. In a small bowl, combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.

Makes 10 to 12 servings.

SOFT PRETZELS

Soft Pretzels

Dough	
1 ¼ cup	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	butter or margarine, at room temperature
2 tbsp	sugar
1 tsp	salt
1	egg yolk
⅛ tsp	white pepper
3½ cups	Bread or all-purpose flour
1 tbsp	Rapid/Quick-Rise yeast
Glaze	
1	egg white
1 tbsp	water
	kosher salt or sesame seeds

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft and the kneading bar into the slot of the bread pan. Place the dough ingredients in the bread pan.
2. Place the bread pan in the breadmaker; close the lid.
3. Select the **Dough Program**. (Timer cannot be used with the Dough Program). Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan and place in a greased bowl, turning to coat evenly. Cover with plastic wrap and let the dough rest for 25 minutes. Preheat the oven to 375°F (190°C).
5. Punch the dough down. On a lightly floured surface, cut the dough into 16 equal pieces. Roll each piece of dough into a rope about 16″ (40 cm) long. Shape each rope into a pretzel. (Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.)
6. Place the pretzels on a greased baking sheet 1½″ apart. Brush with combined egg white and water. Sprinkle with salt or sesame seeds. Bake at 375°F (190°C) for 15 to 20 minutes or until golden brown.

Makes 16 pretzels.

FRENCH BREAD

French Bread (Baguettes, Italian Bread, French Rolls)

Dough	
1¼ cups	water (85° ~ 105°F/30° ~ 40°C)
1 tbsp	sugar
1 tsp	salt
3½ cups	Bread or all-purpose flour
1 tbsp	Rapid/Quick-Rise yeast
Glaze	
2 tbsp	water
½ tsp	salt

Method

1. Remove bread pan from the breadmaker. Attach the kneading blade on the shaft and the kneading bar into the slot of the bread pan. Place the dough ingredients into the bread pan.
2. Place the bread pan in the breadmaker; close the lid.
3. Select the **Dough Program**. (Timer cannot be used with the Dough Program). Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan and place in a greased bowl, turning to coat evenly. Cover with plastic wrap and let the dough rest for 25 minutes.
5. Punch the dough down. On a lightly floured surface, using a rolling pin, roll the dough into a large rectangle. Starting with the longest side, roll the dough up tightly, pressing the seams to seal, and tapering each end slightly.
6. Place the loaf on a greased baking sheet. Cover loosely with plastic wrap. Let rise for 40 minutes. Preheat the oven to 400°F (200°C).
7. With a small sharp knife, cut three to four diagonal slashes across the top of the loaf. In a small bowl, combine the glaze ingredients. Brush the loaf generously with the glaze. Bake at 400°F (200°C) for 20 to 25 minutes, or until deep golden brown.
8. Cool on wire rack.

Makes 1 long French stick.

Variations

Baguettes: Follow above, but divide the dough into two equal pieces (stage 5) and roll into 2 rectangles. Continue as above. Bake at 400°F (200°C) for 20 to 25 minutes.

Makes 2 baguettes.

Italian Loaf: At stage 5, shape the dough into one large round ball. Continue as above. Bake at 400°F (200°C) for 20 to 25 minutes.

Makes 1 loaf.

Rolls: Follow instructions for baguettes. After rolling up, cut each loaf into 6 equal pieces. Pinch the ends of each roll and taper slightly. Bake at 400°F (200°C) for 15 to 20 minutes.

Makes 12 rolls.

TIP: If desired, sprinkle glazed loaves before baking with one of the following:

Sesame seeds
Poppy seeds
Caraway seeds
Cracked wheat
Rye flakes

BAGELS

Bagels

Dough	
1 cup	water (85° ~ 105°F/30° ~ 40°C)
1½ tbsp	sugar
1 tsp	salt
3 cups	Bread or all-purpose flour
1½ tsp	Rapid/Quick-Rise yeast
Glaze	
1	egg, beaten
Toppings	
	sesame seeds, poppy seeds cracked wheat, wheat flakes or dried onion flakes (optional)

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft and the kneading bar into the slot of the bread pan. Place the dough ingredients into the bread pan.
2. Place the bread pan in the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program). Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan; knead on a floured surface for 5 to 10 minutes, until smooth.
5. Place the dough in a greased bowl, turning to coat evenly. Cover the plastic wrap and let the dough rest for 20 minutes.
6. Punch the dough down again. Cut the dough into 6 equal pieces. Form each piece of dough into a ball. Make a hole in the centre of each ball with thumbs and stretch until smooth and hole is about 1″ (3cm).
7. Place Bagels on a greased baking sheet. Cover and let rise for 10 minutes.
8. Heat oven to 425°F (220°C). Bring 6 cups (1.5L) water to a boil in a large skillet or saucepan. Reduce heat to medium. Cook Bagels 2 at a time for 1 minute. **DO NOT TURN BAGELS OVER.** Place Bagels back on greased baking sheet.
9. Brush with beaten egg and sprinkle with choice of toppings, if desired. Bake at 425°F (220°C) for 20 to 25 minutes until deep golden brown.
10. Cool on wire rack.

Makes 6 Bagels.

BEFORE REQUESTING SERVICE

Problem and Solutions

The consistency of the dough can be checked while it is mixing (in the first 15 minutes). Dough should appear pliable and elastic. If too dry, add water one tablespoon at a time. If dough is too moist, add flour.

PROBLEM	SOLUTIONS
Dough does not rise enough.	• Liquids are too hot (above 138°F/59°C). • Inactive yeast; or not enough yeast. • Ingredients are too cold. • Too much salt.
Bread flops over sides of pan.	• Too much dough. • Bread has over risen (reduce amount of yeast slightly). • Not enough sugar.
Crust pale in color	• Not enough sugar.
Bread does not keep well.	• Bread lasts up to 5 days if stored in the refrigerator.
Free firm loaves spread out or lose shape instead of rise.	• Dough too soft.
Bread falls during bake cycle.	• Bread over risen (reduce amount of yeast slightly).
Bread has coarse texture; crumbly.	• Bread over risen (reduce amount of yeast slightly).
Bread has unusual aroma.	• Stale ingredients used. • Too much yeast.
Sticky bread which slices unevenly.	• Always use a serrated bread knife. • Allow bread to cool longer before slicing.

Before requesting service, please check the following:

BAKING RESULTS			Machine does not operate.	Smoke emitted from openings.	Flour or water leaked from bread pan.	Sides collapse and damp inside.	Top inflated and browned.	B s
Unplugged			○					
Oven area is hot (above 40°C/105°F) (display HI)			○					
Bread pan not inserted correctly. (4 process ind. lights flash sequentially.)			○					
Ingredients spilled on heating element or oven area.				○				
Kneading bar not installed in bread pan correctly.					○			
Bread left in bread pan too long after baking.						○		
Measurement errors	Flour	Too much					○	
		Not enough						
	Yeast	Too much					○	
		Not enough						
	Sugar	Too much					○	
		Not enough						
	Water	Too much						
		Not enough						
Kneading blade not installed in bread pan.								
Power outage (display 0:00).								
STOP pad was pressed after starting.								
Lid was opened during operation.								
Type of flour	Whole wheat flour used.							
	Self-rising flour used.							
Wrong type of yeast used.								
Old flour, yeast used.								
Bread sliced just after baking (steam was not allowed to escape).								

Floured top	Under-baked	Coarse bread	Over-baked	Poorly-shaped	Slices uneven and stickly	WHAT TO DO
						Plug the breadmaker in and press the START pad.
						Press the START pad when the oven area has cooled again.
						Insert the bread pan correctly and then press START pad.
						Allow unit to cool. Start again, wiping out crumbs or dust in the oven area.
						Start again inserting the kneading bar into the slot of the bread pan correctly.
						Remove the bread from the pan immediately after baking the next time.
						Measure the ingredients accurately.
				○		
			○			
		○				
○				○		
○						Install the kneading blade on the shaft.
	○					Use all new ingredients if off for more than 5 seconds.
	○					Use all new ingredients.
	○					Use all new ingredients.
						Use Bread Flour or All-Purpose Flour.
						Use rapid/quick rise yeast.
						Use fresh flour and yeast.
					○	Cool bread slightly before slicing.

Questions and Answers for the breadmaker

Questions	Answers
1 Why does the height and shape of bread differ in each use?	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 odor, why?	Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
3 The kneading blade comes out with the bread.	This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it. **Caution:** The kneading blade will be hot.
4 The bread has a floured corner.	Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.
5 Why can the timer only be set for not less than 4, nor more than 13 hours?	The complete bread program, takes a minimum of 3 hours and 40 minutes. Longer delay times could alter the baking results.
6 Timer cannot be used for specialty BREAD setting. Why?	Because you have to open the lid and add extra ingredients in the middle of the kneading process. • Eggs are not recommended when using the timer, because they may spoil while sitting in the bread pan.
7 Timer cannot be used for DOUGH program. Why?	The breadmaker cannot shape individual rolls, doughnuts, etc.
8 Can ingredients be halved or doubled?	If there is too little in the bread pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the bread pan.
9 Can fresh milk be used in place of dry milk?	Yes. Be sure to deduct the same measurement of water to equal any liquid substitution. Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.
10 The breadmaker makes a noise when using the timer, why?	This is normal. It is the noise of the kneading motor and fan.
11 What happens if the breadmaker is unplugged during operation by accident?	If the interruption in the power supply is less than 5 seconds, the program will not be affected. Plug in again, and the operation will continue. If the interruption in power is longer, new ingredients will have to be used and the program re-set.

Display Signals

When the START pad is pressed:

Display	Reason	How to reset
Beep Beep Beep H1	The oven area is too hot (above 40°C/105°F). This may occur during continuous use.	When the oven area has cooled, press STOP pad and start again.
Beep Beep Beep KNEAD RISE BAKE COOL 4 stage lights flash in sequence.	The bread pan has either not been inserted or has not been inserted correctly.	Insert the bread pan correctly and then press the START pad again.

During operation

During operation the remaining time displays as follows: REMAINING TIME 0:00	There has been an interruption in the power supply (unplugging of the power cord, or malfunctioning of a household fuse or breaker).	Remove the dough and start again using all new ingredients. If the interruption in the power supply is momentary, the operation will not be affected. (about 5 seconds.)
During operation the baking process is stopped and after a few minutes the remaining time displays as follows: REMAINING TIME 0:00	If you remove the bread pan during operation for more than 16 seconds the breadmaker will stop and the program will be cancelled.	Remove the dough and start again using all new ingredients.

SPECIFICATIONS

Power supply			A.C 120 V 60 Hz
Power Consumption	Heater		550 W
	Motor	Kneading Motor	110 W
		Fan Motor	7 W
Dimensions (W×D×H)			13¾″×10¼″×13″ (35.0×26.0×33.0 cm)
Weight			APPROX 19 lbs (Approx. 8.6 kg)
Timer			13 hours digital timer
Cord			3′ 11″ (1.2m)
Thermal Fuse	Main Heater Protector		378°F/192°C
	Kneading Motor Protector		248°F/120°C

ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc.This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILTY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 200 Vine Street, Boonville, Mo. 65233, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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For information, write Consumer Claims Manager, at the Boonville address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

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Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Toastmaster Inc.

National Service Center

708 SOUTH MISSOURI ST.

MACON, MO 63552

Telephone:

Consumer Service 1-800-947-3744

parts 1-800-947-3745

Hours: 8 a.m.-4:30 p.m CST

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