Breadman® Ultimate

INSTRUCTION MANUAL
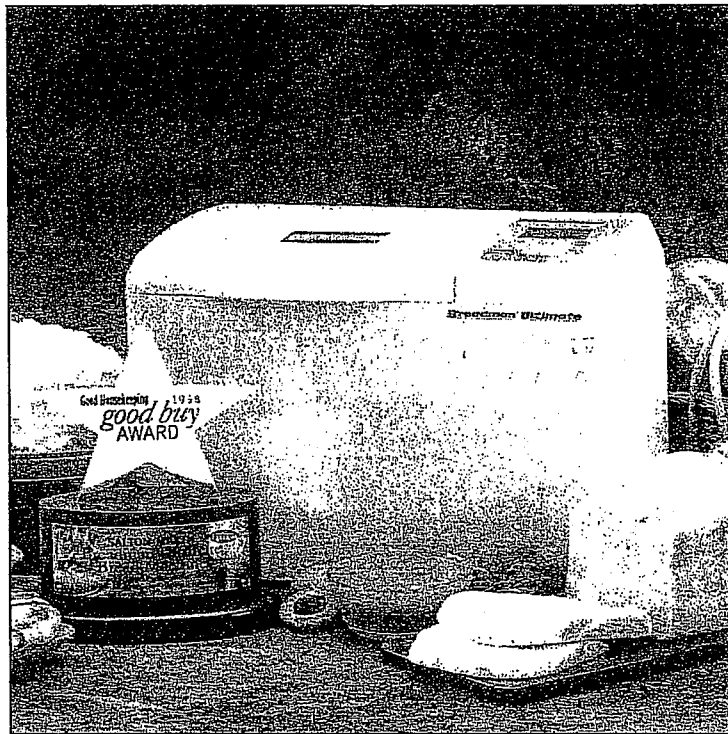
AUTOMATIC BREAD BAKER

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IMPORTANT SAFEGUARDS

When using the Breadman® Ultimate™ 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. for examination and repair.

8. Avoid contact with any moving parts.

9. Do not use attachments not recommended by Breadman Products; 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® Ultimate™ and the area around the Steam Vent are ***HOT.***
Keep out of reach of children to avoid possible injury.

YOUR BREADMAN® ULTIMATE™
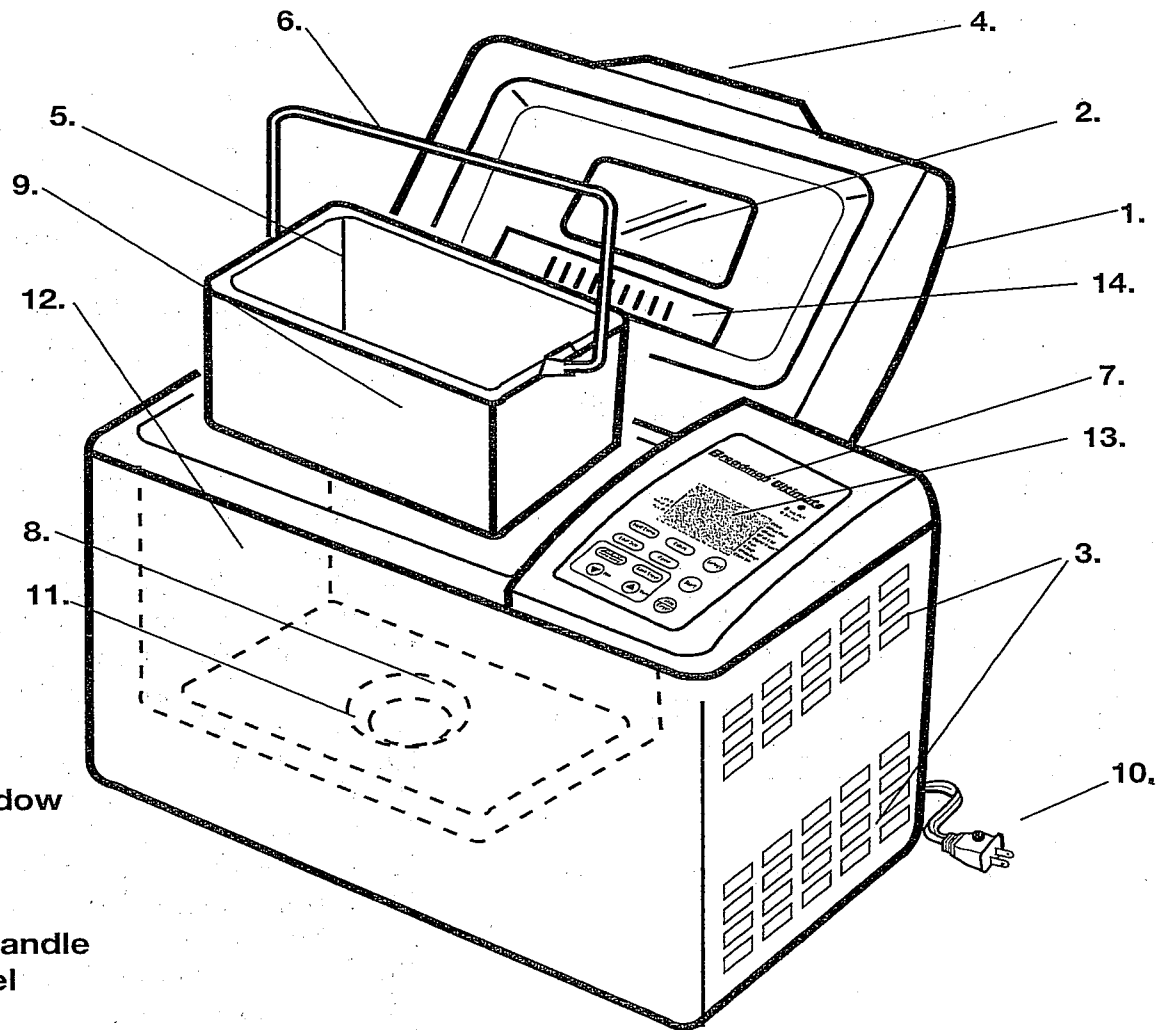
1. Lid
2. Viewing Window
3. Steam Vents
4. Handle
5. Bread Pan
6. Bread Pan Handle
7. Control Panel
8. Drive Shaft
9. Kneading Paddle
10. Power Supply Cord
11. Heating Element
12. Oven (Baking Chamber)
13. Display Window
14. Fruit/ Nut / Herb Dispenser

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

Breadman® Ultimate

● Keep Warm
● Operation

◀ White
◀ Whole Wheat
◀ French
◀ Fruit & Nut
◀ Batter Breads™
◀ Jam
◀ Dough
◀ Pizza Dough
◀ Bake Only

Light ▶
Medium ▶
Dark ▶

(Crust Control)   (Extras)   (Select)

(Loaf Size)   (Pause)   (Start)

(Program Time/Temp.)   (Save/Erase)

(▼) No   (▲) Yes   (Stop/Reset)
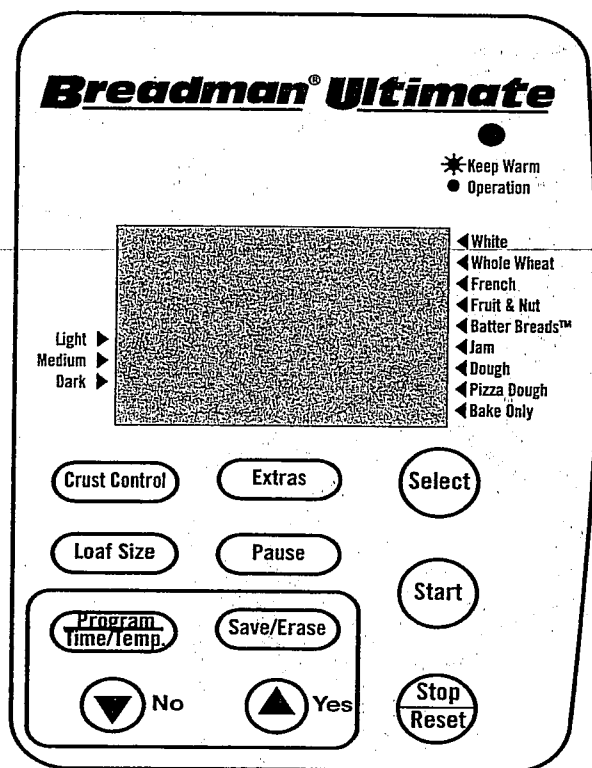
A. Display Window
Shows your selection and Timer setting.

B. Standard Options
Select from these bread choices:
1. White Bread Light (1.0 lb.)
2. White Bread Light (1.5 lb.)
3. White Bread Light (2.0 lb.)
4. White Bread Medium (1.0 lb.)
5. White Bread Medium (1.5 lb.)
6. White Bread Medium (2.0 lb.)
7. White Bread Dark (1.0 lb.)
8. White Bread Dark (1.5 lb.)
9. White Bread Dark (2.0 lb.)
10. White Bread Rapid (1.0 lb.)
11. White Bread Rapid (1.5 lb.)
12. White Bread Rapid (2.0 lb.)
13. Whole Wheat Bread Light (1.0 lb.)
14. Whole Wheat Bread Light (1.5 lb.)
15. Whole Wheat Bread Light (2.0 lb.)
16. Whole Wheat Bread Medium (1.0 lb.)
17. Whole Wheat Bread Medium (1.5 lb.)
18. Whole Wheat Bread Medium (2.0 lb.)
19. Whole Wheat Bread Dark (1.0 lb.)
20. Whole Wheat Bread Dark (1.5 lb.)
21. Whole Wheat Bread Dark (2.0 lb.)
22. Whole Wheat Bread Rapid (1.0 lb.)
23. Whole Wheat Bread Rapid (1.5 lb.)
24. Whole Wheat Bread Rapid (2.0 lb.)
25. French Bread (1.0 lb.)
26. French Bread (1.5 lb.)
27. French Bread (2.0 lb.)
28. Fruit & Nut (1.0 lb.)
29. Fruit & Nut (1.5 lb.)
30. Fruit & Nut (2.0 lb.)
31. Batter Bread /Cake
32. Jam
33. Dough
34. Pizza Dough
35. Bake Only
36.- 40. Personal Recipes

Additional options can be activated using **EXTRAS, PROGRAM, SAVE/ERASE** and **Delay Bake.**

CONTROL PANEL *(continued)*

C. Timer / Program

The Ultimate™ has a unique **Delay Bake**. You can **Delay Bake** for up to 24 hours in advance.

Use this pair of buttons to add or subtract time displayed in the Display Window.

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

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

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

* See page 17 for detailed instructions.

Program: The **PROGRAM** button expands the Ultimate™'s standard bread baking options (on page 3) by giving you the flexibility to alter times within the framework of a baking program.

Using the already existing times, you can increase or decrease kneading, proofing or baking times.

D. Select

Press this button to select the Baking cycle you want. Each time you press this button, the indicator arrow moves to the next selection. Press this button until your choice is indicated.

E. Extras Option

After you select the course of your choice and push **START**, you can then push **EXTRAS** to either activate or cancel the Dispenser function.

F. Start

Press this button to start the Baking cycle you choose and to start the Timer.

G. Pause

The **PAUSE** function can be activated only after the machine has started a baking program. For more details, refer to the **PAUSE** section in this book.

H. Reset

Press this button for a full second to reset the Baking cycle's **Delay Bake** setting or to cancel the program in progress.

When you press the Timer, SELECT, START or RESET button, you should hear a beep. This lets you know you've pressed hard enough and your selection was made.

USING THE BREADMAN® ULTIMATE™

With your new Breadman® Ultimate™ Automatic
Bread Baker:

- You can create many new types of breads and because you can program by loaf size and crust color in many settings, you can <u>custom control</u>™ the results of the recipe.

- You can use pre-packaged bread mixes.

- You can bake a loaf of bread from scratch. See the *Recipe and Menu Planner* included with your Breadman® for lots of ideas.

- You can make dough for rolls, loaves or hand shaped bread you'll bake in your oven. Use the Breadman's® Dough cycle to do the mixing and kneading for you, then shape and bake the bread yourself.

- You can activate **PAUSE**, remove the dough for shaping, filling, braiding and more.

- You can activate **PAUSE** to score the top of your loaf for a rustic style bread or make a decorative crust with rolled oats, poppy seeds, etc.

- You can use the **Personal Recipe/PROGRAM** to change the settings on any of the 12 stages of baking.

- Advanced and creative bakers can use the **Personal Recipe/PROGRAM** with the cycle charts on pages 8-10 as a guideline to custom bake their favorite recipes, or alter times based on weather or ingredients.

- You can make non-yeast Batter Breads™ cakes & jam, pizza dough too!

- You have 60 minute power failure back-up. If the electricity in your home goes out, the Ultimate's memory stores the active program for 60 minutes. If power is re-connected within that time period, the Ultimate™ returns to baking your bread.

- 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.

USING THE ULTIMATE™ (continued)

Inserting and Removing the Bread Pan

- To insert the Bread Pan in the Bread Baker, seat it in place and press down until it snaps into the side brackets.

  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 Oven, 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® that 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 beginning of the Baking cycle.** As your bread bakes, the moisture will evaporate soon so you can watch your bread's baking progress.

- **Don't open the Lid excessively during baking.** This causes the bread to bake improperly.

- **Don't unplug the Breadman® during Kneading or Baking.** This will stop the operation.

Caution

- 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.

USING THE ULTIMATE™ *(continued)*

- Use the Breadman® on a flat, hard, stable surface. Don't place it near a flame or heat, or on a soft surface (such as a carpet or kitchen towel). Avoid placing it where it may tip over during use. Dropping the 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.

- 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 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.

- Avoid covering the Steam Vent during Kneading and Baking cycles. This could cause the Breadman® to warp or discolor.

- For operating tips, we recommend watching the video instructions which accompany this product. *However, they are not a substitute for reading the owner's manual.*

- Always make sure the Kneading Blade is removed from the bread prior to slicing.

KNEADING AND BAKING CYCLES

The Breadman® Ultimate™ Automatic Bread Baker has many bread cycles from which you can choose, plus Doughs, Jam, Bake Only and Advanced Programs.

- The Light, Medium and Dark Crust Baking cycles let you choose your favorite crust for most bread varieties, including Whole Wheat and White breads.
- The French cycle is for breads with crisper crusts, especially those that are lowest in sweeteners, such as French and Italian breads.
- The Jam cycle makes your favorite jams. *See recipes in back of this manual.*
- The **PROGRAM** function lets you manually adjust times, expand and fine tune cycles to work with your recipe, environment, type of flour, etc.

The table on the following pages shows how long each part of the Baking cycle takes.

KNEADING AND BAKING CYCLES *(continued)*

TR2200 BREADMAN® ULTIMATE™ FOUNDATION BAKING CYCLE

rse ction	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bak
e Medium	2.0	24:00-3:10	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	50 mi
e Dark	2.0	24:00-3:20	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	60 mi
e Light	2.0	24:00-3:00	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	40 mi
e Medium	1.5	24:00-3:05	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	45 mi
e Dark	1.5	24:00-3:15	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	55 mi
e Light	1.5	24:00-2:55	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	35 mi
e Medium	1.0	24:00-3:00	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	40 mi
e Dark	1.0	24:00-3:10	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	50 mi
e Light	1.0	24:00-2:50	0	3 min.	22 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	30 mi
e Rapid Medium	2.0	24:00-2:10	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	50 mi
e Rapid Dark	2.0	24:00-2:20	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	60 mi
e Rapid Light	2.0	24:00-2:00	0	5 min.	20 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	40 mi
e Rapid Medium	1.5	24:00-2:05	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	45 mi
e Rapid Dark	1.5	24:00-2:15	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	55 mi
e Rapid Light	1.5	24:00-1:55	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	35 mi
e Rapid Medium	1.0	24:00-2:00	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	40 mi
e Rapid Dark	1.0	24:00-2:10	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	50 mi
e Rapid Light	1.0	24:00-1:50	0	3 min.	22 min.	15 min.	10 sec.	9m50s	10 sec.	29m50s	30 mi

ı using **EXTRAS, PROGRAM, Personal Recipe** and **Delay Bake,**
ıu can amend and expand these standard cycles.

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KNEADING AND BAKING CYCLES *(continued)*

	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	
Medium	2.0	24:00-3:35	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	45 min.	6
Dark	2.0	24:00-3:43	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	53 min.	6
Light	2.0	24:00-3:30	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	40 min.	6
Medium	1.5	24:00-3:32	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	42 min.	6
Dark	1.5	24:00-3:40	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	50 min.	6
Light	1.5	24:00-3:27	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	37 min.	6
Medium	1.0	24:00-3:30	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	40 min.	6
Dark	1.0	24:00-3:38	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	48 min.	6
Light	1.0	24:00-3:25	30 min.	3 min.	22 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	35 min.	6
Rapid Med.	2.0	24:00-2:20	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	45 min.	6
Rapid Dark	2.0	24:00-2:28	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	53 min.	6
Rapid Light	2.0	24:00-2:15	5 min.	5 min.	15 min.	30 min.	10 sec.	39m50s	0	0	40 min.	6
Rapid Med.	1.5	24:00-2:17	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	42 min.	6
Rapid Dark	1.5	24:00-2:25	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	50 min.	6
Rapid Light	1.5	24:00-2:12	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	37 min.	6
Rapid Med.	1.0	24:00-2:15	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	40 min.	6
Rapid Dark	1.0	24:00-2:23	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	48 min.	6
Rapid Light	1.0	24:00-2:10	5 min.	3 min.	17 min.	30 min.	10 sec.	39m50s	0	0	36 min.	6

*Whole Wheat cycles have a rest period for up to 30 minutes before kneading begins. No movement occurs in the pan. This is normal.

**Note: If bread is not removed immediately after baking, a controlled Keep Warm phase will begin for each selection (except Dough and Jam). While 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)*

	Lb.	Delay Timer Range	Rest	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
ım	2.0	24:00-3:30	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	55 min.	60 m
	2.0	24:00-3:40	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	65 min.	60 m
	2.0	24:00-3:20	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	45 min.	60 m
ım	1.5	24:00-3:27	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	52 min.	60 m
	1.5	24:00-3:37	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	62 min.	60 m
	1.5	24:00-3:17	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	42 min.	60 m
ım	1.0	24:00-3:25	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	50 min.	60 m
	1.0	24:00-3:35	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	60 min.	60 m
	1.0	24:00-3:15	0	3 min.	22 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	40 min.	60 m
Medium	2.0	24:00-2:25	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	55 min.	60 m
Dark	2.0	24:00-2:35	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	65 min.	60 m
Light	2.0	24:00-2:15	0	5 min.	20 min.	20 min.	8 sec.	44m52s	0	0	45 min.	60 m
Medium	1.5	24:00-2:22	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	52 min.	60 m
Dark	1.5	24:00-2:32	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	62 min.	60 m
Light	1.5	24:00-2:12	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	42 min.	60 m
Medium	1.0	24:00-2:20	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	50 min.	60 m
Dark	1.0	24:00-2:30	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	60 min.	60 m
Light	1.0	24:00-2:10	0	3 min.	22 min.	20 min.	8 sec.	44m52s	0	0	40 min.	60 m

KNEADING AND BAKING CYCLES *(continued)*

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

	Total Time	Rest	Knead 1	Knead 2	Knead 3	Rest	Knead 4	Knead 5	Bake	Keep Warm
Med.	24:00-1:30	0	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	79 min.	0
Dark	24:00-1:40	0	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	89 min.	0
Light	24:00-1:20	0	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	69 min.	0

	Lb.	Total Time	Rest	Knead 1	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Stir	Keep Warm
		1:05	15 min.	0	0	0	0	0		0	50 min.	0
	2.0	1:30	0	3 min.	27 min.	60 min.	0	0	0	0	0	0
	1.5	1:27	0	3 min.	24 min.	60 min.	0	0	0	0	0	0
	1.0	1:24	0	3 min.	21 min.	60 min.	0	0	0	0	0	0
		0:55	0	3 min.	22 min.	30 min.	0	0	0	0	0	0
	2.0	1:30	0	0	0	0	0	0	0	0	0	0

:ove cycles may be adjusted using Custom Program.

	Total Time	Rest	Knead 1	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Bake	Keep Warm
)e #1	24:00-3:10	0	5 min.	20 min.	40 min.	10 sec.	24m50s	15 sec.	49m45s	50 min.	60 mi
)e #2	24:00-3:35	30 min.	5 min.	15 min.	50 min.	10 sec.	24m50s	10 sec.	44m50s	45 min.	60 mi
)e #3	24:00-3:30	0	5 min.	20 min.	40 min.	10 sec.	29m50s	10 sec.	59m50s	55min.	60 mi
)e #4	24:00-3:25	0	5 min.	20 min.	40 min.	10 sec.	24m50s	5 sec.	49m55s	65 min.	60 mi
)e #5	24:00-2:10	0	5 min.	20 min.	15 min.	10 sec.	8m50s	10 sec.	29m50s	50 min.	60 mi

MAKING DOUGH AND BAKING BREAD

Here's how to bake bread with your Breadman® Ultimate.™
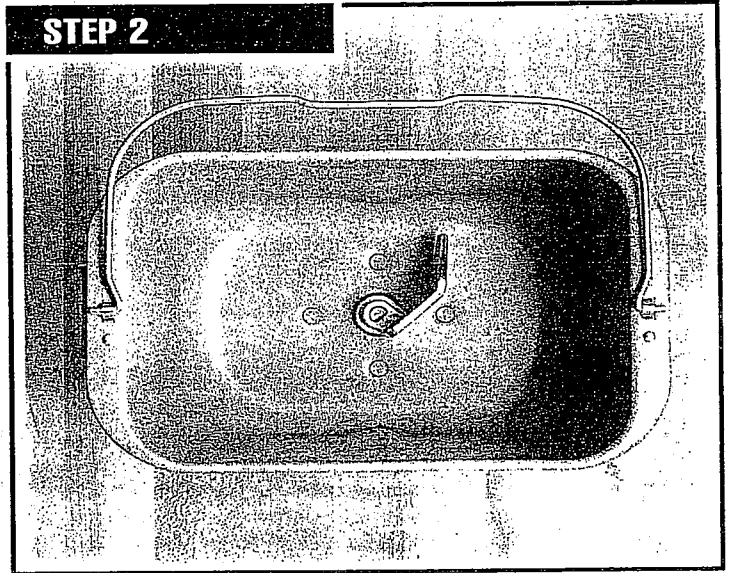
STEP 1
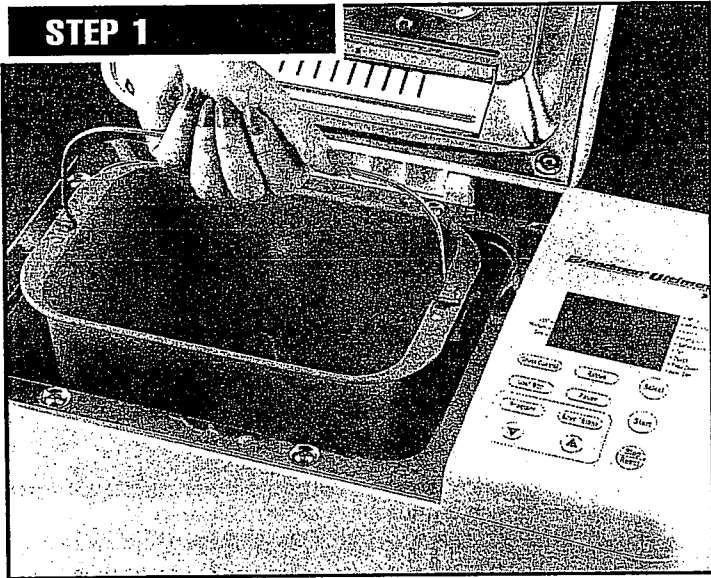
Open the Lid and remove the Bread Pan.

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

STEP 4

Place the ingredients into the Bread Pan.

For best results, add all liquid ingredients first. Then, beginning with the salt, 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. Salt may interact early with the yeast, reducing the ability of the bread to rise.

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 prematurely activate the yeast.)

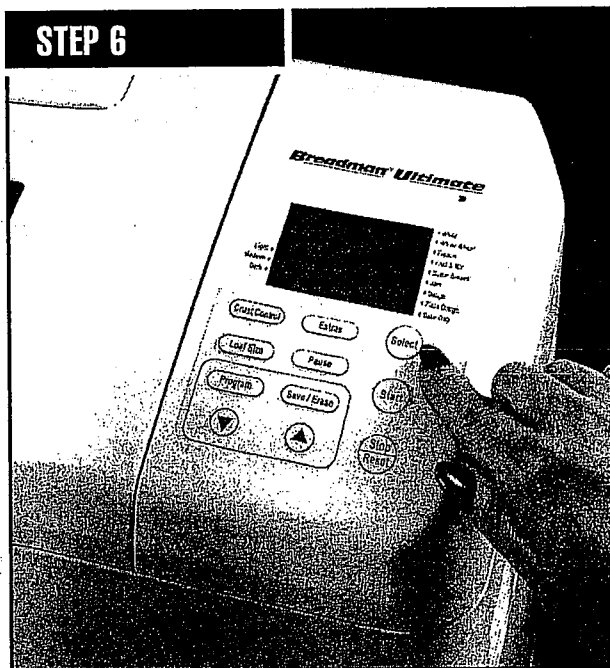# MAKING DOUGH AND BAKING BREAD (continued)

STEP 5
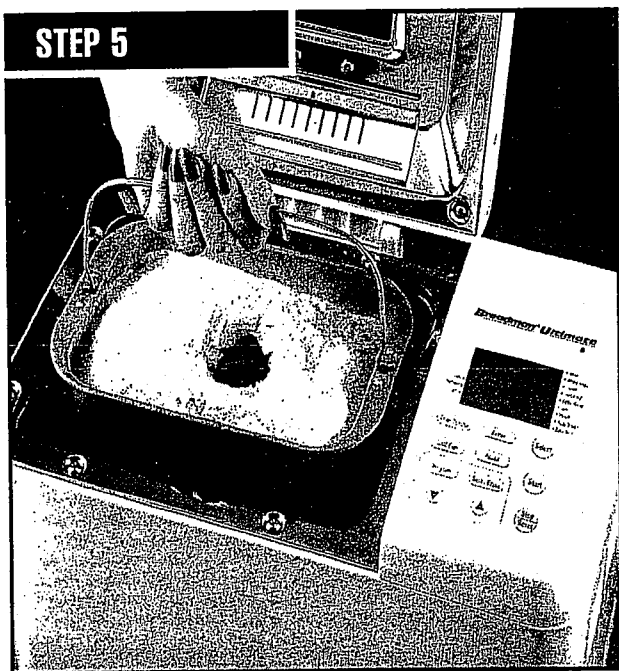
Insert the Bread Pan in the Breadman®

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 plug it in, the Breadman® Ultimate™ automatically sets to 000.*

*Does not apply during power failure back-up.

STEP 6

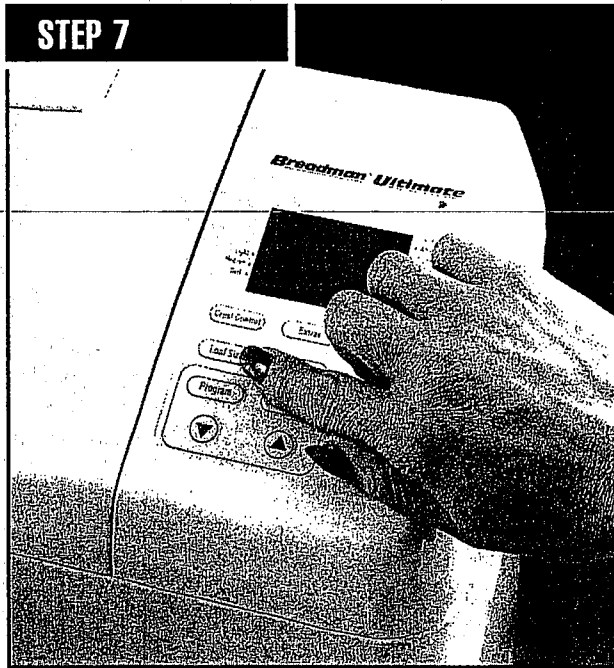Press the **SELECT** button to choose the cycle you want.

Press **SELECT** once to choose **White.** Each time you press **SELECT** again, the indicator moves onto the next option and variation in this order:

> Whole Wheat
> French
> Fruit & Nut
> Batter Bread™/Cake
> Jam
> Dough
> Pizza Dough
> Bake Only
> Personal Recipe 1 - 5

*Whole Wheat cycles have a rest period for up to 30 minutes before kneading begins.

MAKING DOUGH AND BAKING BREAD (continued)

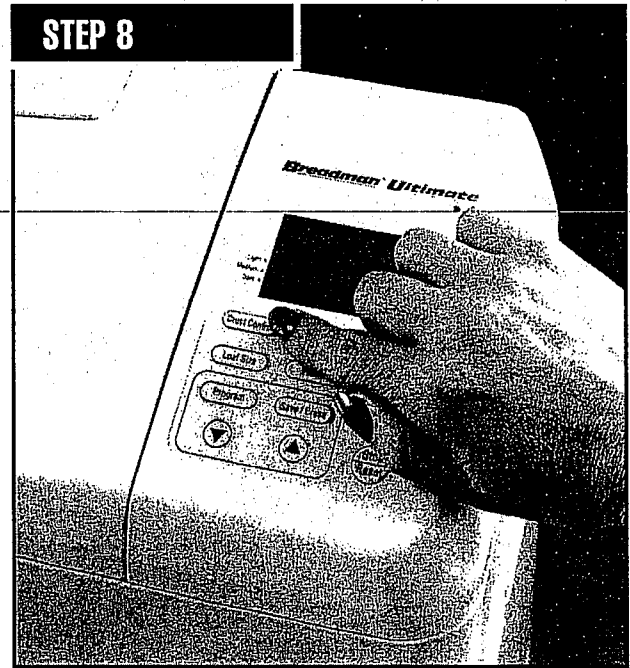Press the **LOAF CONTROL** button to choose the size you want.

Press the **LOAF CONTROL** to choose 2 lb., 1.5 lb., or 1 lb. size bread. This cycle can be prompted for most settings.

*Loaf control can not be activated for:
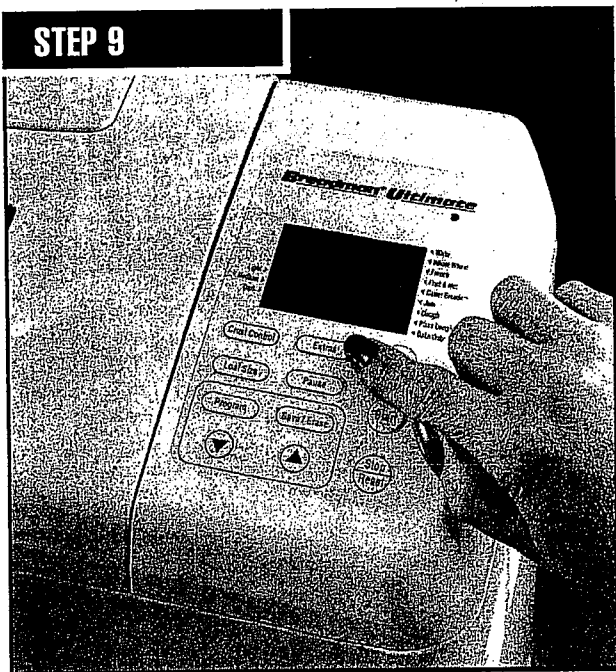
    Batter Bread/Cake
    Jam
    Pizza Dough

Press **CRUST CONTROL** to choose light, medium or dark crust.

You can select crust colors on White, Whole Wheat, French, Fruit & Nut and Batter Breads.™

# MAKING DOUGH AND BAKING BREAD (continued)

STEP 9

For Basic, Whole Wheat and Sweet breads, if you are adding special ingredients, put them into the Dispenser **NOW!**

Push the **EXTRAS** button so that **ADD EXTRAS** appears.

*Capacity is 1/2 cup dry or 1/4 pint.

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

STEP 10
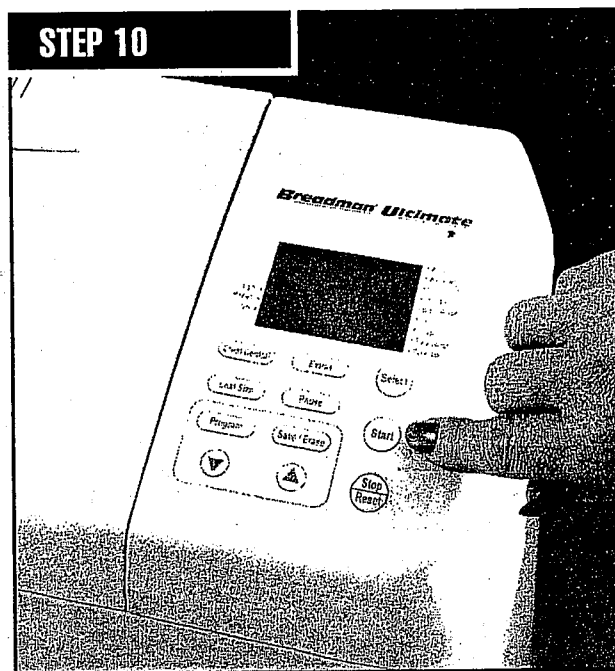
Press **START** to begin the Kneading and/or Baking cycle.

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

If you chose Dough, the Breadman® beeps to let you know when the dough 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.

STEP 11

STEP 12
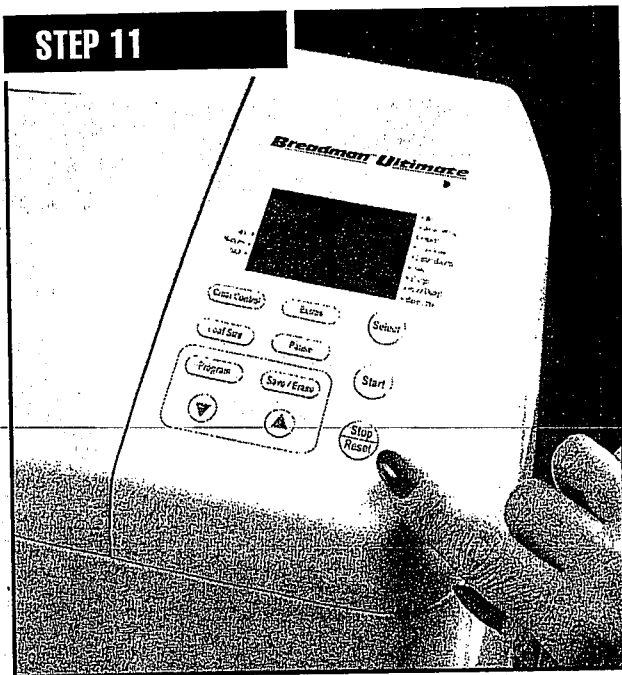
When your bread is done, the Breadman® will beep. This indicates that the Baking phase is completed. Press the **RESET** button, then put on your oven mitts and remove the Bread Pan.

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 surface that might scorch or melt.

If the **RESET** button is not pressed, a controlled Holding Keep Warm cycle will begin and will automatically shut off after 60 min. While this will help prevent the bread from becoming soggy, *for best results,* remove bread immediately after Baking cycle is complete.

The Keep Warm / Holding Cycle does not apply to Dough and Jam cycles.
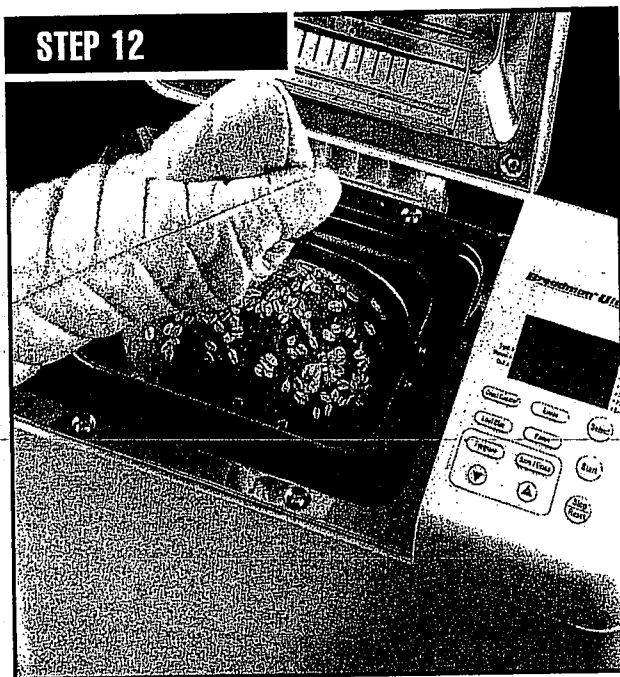
Remove the loaf from the Bread Pan.

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

Place the loaf on a wire rack or other cooling surface to cool. Bread should be cooled (15 to 30 minutes) before it is sliced.

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.   **NOTE!**

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

USING THE 24-HOUR DELAY BAKE TIMER

You can pre-program your Breadman® Ultimate™ so that it bakes while you are at work or so that fresh bread is ready for you in the morning or the next day. Simply refer to the cycle charts.

Set ahead, Delay Baking does not activate in the Jam cycle.

NOTE!
☞

Don't use the Delay Bake Timer if your recipe includes eggs, fresh milk, or other dairy products, meats, fish, etc. that may spoil.

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. If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast.
3. Close the Breadman® Lid and plug it in.
4. Select the Baking Cycle you want. The time needed for the selected Baking Cycle appears in the Display Window.
5. Press the ▲ Timer button once for each 10 minutes you want to add. (Use the ▼ button to subtract time from the Timer.) The amount of time you set is shown in the Display Window.

• To fast forward time, continually press the ▲ button. To fast reverse, continually press the ▼ button.
• For example, if it is 8 o'clock AM and you want a loaf of bread ready at 1 o'clock PM, press the ▲ Timer button until the display reads 5:00, meaning it will finish baking in five hours. This is the hour difference between 8 o'clock AM and 1 o'clock PM.

Note: Actual baking times will not change.

6. Press **START** to begin the Timer. The colon (:) in the time displayed begins to flash, letting you know the Timer is started. When the Display Window indicates 0:00, baking is completed.
7. If you make an error after you've activated the program and want to start over, press and hold **RESET**. The Timer will clear and you can begin again.

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.

- 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 if the date code on the packet has expired.**

- 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 excessively causes uneven baking.

- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

ADVANCED BAKING TECHNIQUES: *Bake Only*

Bake Only

Bake Only has variable time and variable temperature. You can now bake a dough which was pre-made or purchased at the store, or, perhaps your recipe calls for the dough to rest in the refrigerator for an extended time.

Simply select the amount of time you need to bake, up to 2 hours. Then adjust the temperature range from 200 to 375 degrees, using the PROGRAM , ▲ and ▼ arrows. Press **START.**   TIME / TEMP

Using The Pause Button

The Breadman Ultimate™ has a horizontal traditional style loaf pan. This feature, in combination with the **PAUSE** button, lets you be very creative with bread machine baking.

When you press and hold **PAUSE** for a full 2 seconds, the Ultimate™ will stay "on hold" for up to 10 minutes. You can press **PAUSE** at any time, during any cycle.

To activate the **PAUSE** mode, press and hold **PAUSE** for 2 seconds. You will hear a beep when the pause begins.

To resume the cycle, press **START** and the machine will start again at the point where it left off. If you forget to press **START,** the machine will automatically reactivate after the 10 minutes have elapsed.

Using the **PAUSE** will let you do some of the following:
- Decorative crusts   • Braided breads   • Pull-apart rolls
- Pull-apart rolls   • Monkey breads
- Create rustic-style, Mediterranean-styled rolled bread
- Add crumble toppings to coffee cakes

ADVANCED BAKING TECHNIQUES: *Pause* (continued)

**Mediterranean-style
Bread Recipe**

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

Activate **PAUSE** at the end of the Knead 3 (see Kneading and Baking cycle Charts for time details).

Remove the dough. Roll it out on a clean, lightly floured surface. You'll want to roll the dough into an 8-1/2″ x 13″ rectangle.

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

Roll the dough up tightly into an 8-1/2" wide roll. Tuck the ends under and place into the Bread Pan. Return the Bread Pan to the Breadmaker, close the Lid and press **START.**

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

As the baking begins, you could **PAUSE** again. You can score the top crust, gently mist the loaf with cold water, return the Bread Pan to the Oven, close the Lid and touch **START.** Your rustic, alfresco Mediterranean bread will soon finish baking.

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

ADVANCED BAKING TECHNIQUES: *Personal Recipes*

For advanced bakers, the Ultimate™ has 5 **Personal Recipe** memory cells. This means you have 5 personal memories to program and save for your best, favorite recipes. Again **Personal Recipe** lets you be as creative as you need to be with a recipe. If you want the dough to Knead for 20 minutes, de-gas for 10 seconds, and rise for an hour, just program in the numbers. If you want to skip a phase, press the arrows until you hit zero, then press **PROGRAM** and move onto the next phase of the Baking Program. Follow the instructions for **SAVE/ERASE** as with the Custom Programs.

This is the set of programs which the pro's love.

Personal Recipe lets you factor the brand and type of flour, quality of yeast — even your climate — into the cycle times. It's then set aside in the **Personal Recipe** file, away from the regular cycles for White, French, Whole Wheat, etc.

We recommend that for your own reference, you keep a log of the time in the charts provided at the end of this book.

To Activate   · Press **PROGRAM** for 1 second

1st press	Do you want nuts/ add ins activated?		7th press	Rise 2
2nd press	Pre-heat time		8th press	Shaping
3rd press	Knead 1 time		9th press	Rise 3
4th press	Knead 2 times		10th press	Baking
5th press	Rise 1		11th press	Keep Warm
6th press	Punch Down		12th press	Temperature

When you have finished, press **PROGRAM** for a final time. The word **SET** will appear.

You can also use pre-programmed **Delay Bake** in addition to the manually programmed cycles. Use the ▲ and ▼ arrows to set the time difference after **SET** appears on the function display screen.

ADVANCED BAKING TECHNIQUES: *Custom Program*

Program

The most versatile function on the Breadman® Ultimate,™ **PROGRAM** is similar to **Personal Recipe** in that you can manually change the length of the cycles.

Using **PROGRAM,** you can alter existing settings in the foundation programs. Unlike **Personal Recipe, PROGRAM** factors in 1, 1-1/2, or 2 lb. loaf size *and* light, medium or dark crust.*

To manually program a foundation cycle, always begin from the 2 lb., Medium crust default setting for the bread type.* Follow the guidelines below and you'll experience the ability to truly regulate a program to bake *your* breads, *your* way.

You can also use **PROGRAM** to change kneading and bake times in Batter Breads, or mix, knead and proof timings in dough.

Again, use the ▲ and ▼ arrows to increase or decrease the times.

To use **PROGRAM (Custom):**

1. Press **SELECT** until you reach your foundation cycle, such as White.

2. Press **PROGRAM.**

   A beep will sound. **CUSTOM PROGRAM** will appear in the upper left corner of the screen. All bread changes are based on "White 2 lb. Medium" (default setting) and times for all other White Bread Crust and loaf size. are calculated according to the crust and loaf size you select in 2 lb. Medium.

3. Following the instructions from **Personal Recipe,** enter or change the times as outlined. You can use the charts on pages 8 - 10 as a reference.

4. When you are finished, a final beep will sound. Your manual program changes have been made.

Resetting the Program & Personal Recipe Memory

To reset the Ultimate™'s memory to its original cycle times, to clear stored settings in **Personal Recipe** or **Custom Program,** press SAVE/ERASE. The screen will prompt **SAVE** or **ERASE.** Signal your choice by pressing **YES** or **NO.**

A beep will sound and the Display Window will return to **"White 2 lb. Medium."**

*Where applicable

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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 3½ 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**.
- 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 1:20 in which 10 minutes is the cool-down cycle.
- The Breadman® will beep when the cycle is complete.
- Press **RESET** 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.

CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddle have non-stick surfaces that 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 damp cloth or sponge. If any residue has scorched on the Heating Plate or elsewhere, scrub with a non-abrasive scrubbing pad and wipe clean. The Lid can be removed for cleaning. *DO NOT PUT THE LID IN A DISHWASHER.* This can cause the Lid to warp.

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

Do not soak the Bread Pan for a long period of time — this could interfere with the free working of the Drive Shaft.

Be sure the Breadman® is completely cooled before storing.

The inner casing contains the heating element and drive base. Therefore, when cleaning, *NEVER pour water, solvents or cleaning solutions into this area.*

The Lid is removable for easy cleaning. Because it contains a sensitive electronic sensor, *DO NOT LEAVE IT SOAKING IN WATER.*

DO NOT PUT LID IN THE DISHWASHER.

Caution

To avoid electric shock, unplug the Breadman® before cleaning!

STANDARD BREAD RECIPES

White Bread
1.5 lb. Loaf

1 cup + 2 Tbsp.	Water
2 Tbsp.	Canola Oil
1-1/2 tsp.	Salt
2 Tbsp.	Sugar
1-1/2 Tbsp.	Dry Milk Powder
3-1/4 cups	White Bread Flour
1-3/4 tsp.	Active Dry Yeast

2.0 lb. Loaf

1-1/4 cups + 2 Tbsp.	Water
2 Tbsp.	Canola Oil
2 tsp.	Salt
3 Tbsp.	Sugar
2 Tbsp.	Dry Milk Powder
4-1/2 cups	White Bread Flour
2 tsp.	Active Dry Yeast

Whole Wheat Bread
1.5 lb. Loaf

1 cup + 2 Tbsp.	Water
2 Tbsp.	Oil
1-1/2 tsp.	Salt
3 Tbsp.	Brown Sugar
2 Tbsp.	Dry Milk Powder
3-1/4 cups	Whole Wheat Bread Flour*
3-1/2 tsp.	Active Dry Yeast

2.0 lb. Loaf

1-1/4 cups	Water
3 Tbsp.	Oil
2 tsp.	Salt
4 Tbsp.	Brown Sugar
3 Tbsp.	Dry Milk Powder
4-1/3 cups	Whole Wheat Bread Flour*
4-1/2 tsp.	Active Dry Yeast

*For best results, when not using Bread Flour, we recommend adding Gluten to the recipe. Add 1/3 cup of Gluten to a 2 lb. recipe. If whole wheat flour is stone ground, you may need to add 1/2 cup of Gluten, or more.

Easy French Bread
1.5 lb. Loaf

1 cup + 2 Tbsp.	Water
1 Tbsp.	Olive Oil
1 tsp.	Salt
1-1/4 Tbsp.	Sugar
3-1/4 cups	White Bread Flour
1-1/4 tsp.	Active Dry Yeast

2.0 lb. Loaf

1-1/3 cup	Water
2 Tbsp.	Olive Oil
1-1/2 tsp.	Salt
2 Tbsp.	Sugar
4 cups	White Bread Flour
1-1/2 tsp.	Active Dry Yeast

CAKE RECIPES

Peanut Cake

1-1/2 cups	All Purpose Flour
1 tsp.	Baking Powder
3/4 tsp.	Baking Soda
1/4 tsp.	Salt

1/2 cup	White Sugar
2	Eggs, Large
1/2 cup	Lo-fat Yogurt
1/2 cup	Crunchy Peanut Butter, Softened
1/4 cup	Apple Sauce
1/4 cup	Water
1 tsp.	Vanilla Extract

Combine first four ingredients and mix well. Set aside.

Place eggs, yogurt, peanut butter, apple sauce, water, vanilla extract and sugar in the Baking Pan in that order. Close the Lid and start the cake cycle.

When continuous mixing begins, add the flour mixture in a slow, steady stream. Close the Lid.

Allow the cake to cool uncovered in the refrigerator for 25-30 minutes before attempting to remove it from the pan.

CAKE RECIPES *(continued)*

Pineapple-Coconut Clafouti Cake

1-1/2 cups	All Purpose Flour
1 tsp.	Baking Powder
1/2 tsp.	Baking Soda
1/2 tsp.	Salt
3/4 cup	White Sugar
2	Eggs, Large
1/2 cup	Milk, Whole
1/2 cup	Canned Pineapple Chunks, Drained
1/4 cup	Pineapple Juice (from can)
1/2 cup	Sweetened Shredded Coconut
1 tsp.	Vanilla Extract

Combine first four ingredients and mix well. Set aside.

Place pineapple, pineapple juice, eggs, milk, coconut, sugar, and vanilla in the Baking Pan and place it in the machine. Close the Lid and start the cake cycle. When continuous mixing begins, add the flour mixture in a slow, steady stream. Close the Lid.

Allow the cake to cool uncovered in the refrigerator for 25-30 minutes before attempting to remove it from the pan.

CAKE RECIPES *(continued)*

Devil's Food Pound Cake

1-1/2 cups	All Purpose Flour
1 cup	Cocoa Powder
1/4 tsp.	Nutmeg
1 tsp.	Baking Powder
3/4 tsp.	Baking Soda
1/2 tsp.	Salt
1 cup	White Sugar
1/2 cup	Lo-fat Yogurt, Plain
1/2 cup	Farmer's Cheese, Softened
1/2 cup	Semi-sweet Chocolate Chips
1	Egg, Large
1 oz. (shot glass)	Whiskey or Rum

In a small bowl, combine the first six ingredients and mix well. Set aside.

Place the egg, yogurt, cheese, whiskey, chocolate chips and sugar in the Baking Pan in that order. Place the pan in the machine and close the Lid. Start the cake cycle. When continuous mixing begins, add the flour mixture in a slow, steady stream. Close Lid.

Allow the cake to cool uncovered in the refrigerator for 25-30 minutes before attempting to remove it from the Baking Pan. Use a spatula to help loosen the cake if necessary.

CAKE RECIPES (continued)

Cinnamon-Raisin Coffee Cake

2 cups	All Purpose Flour
1 cup	White Sugar
1-1/4 cup	Milk, Whole
1/2 cup	Butter or Shortening, melted
2	Eggs, Large
2 Tbsp.	Dark Raisins
1 Tbsp.	Baking Powder
1 tsp.	Vanilla Extract
1/4 tsp.	Salt

Place milk, butter, eggs and vanilla extract in the Baking Pan. Add remaining ingredients and start the cake cycle.

Dust with powdered sugar after cake has cooled.

Lemon-Raisin "Cheezy" Cake

1-1/2 cups	All Purpose Flour
1 cup	Farmers Cheese (crumbled small)
1/4 cup	Lo-Fat Cream Cheese (cut in small pieces)
1/2 cup	White Sugar
2	Eggs, Large
1/3 cup	Water, Hot
2 Tbsp.	Golden Raisins, soaked
1 Tbsp.	Baking Powder
1 tsp.	Lemon Extract

Have all ingredients at room temperature (1-1/2 - 2 hrs.). Its very important that the cheeses are soft and in small pieces or they won't mix properly. Place cheese, egg, raisins, hot water, and lemon extract in Baking Pan. Add the remaining ingredients and start the cake cycle.

Makes about a 2 lb. cake.

Cranberry-Walnut Cake

-1/2 cups	All Purpose Flour
/3 cup	Chopped Walnuts
/2 tsp.	Cinnamon
/4 tsp.	Baking Powder
/4 tsp.	Baking Soda
/2 tsp.	Salt
cup	Fresh or Frozen Cranberries, Whole
cup	White Sugar
	Eggs, Large
/4 cup	Canola Oil
Tbsp.	Orange Juice
/2 tsp.	Orange Extract
tsp.	Vanilla Extract

rush the cranberries and mix with the sugar. Place in the Baking Pan and let stand for
0 minutes. Add the eggs, oil, orange juice and orange and vanilla extracts to the pan
nd place it in the machine. Close the Lid and start the cake cycle.

ombine the first six ingredients and mix well. When continuous mixing begins, add
ie flour mixture to the pan in a slow, stead stream. Close the Lid.

llow the cake to cool uncovered in the refrigerator for 25-30 minutes before
ttempting to remove it from the Baking Pan.

JAM RECIPES

Blue Kiwi Mango Jam

3/4 cup (6 oz.)	Kiwi Fruit, Peeled and Chopped
3/4 cup (6 oz.)	Mango, Peeled and Chopped
1-1/2 cups (12 oz.)	White Sugar
1 tsp.	Lemon Zest, Grated
1 tsp.	Orange Zest, Grated
4 drops	Blue Food Coloring

Place all ingredients in Baking Pan and start the Jam cycle.

The kiwi fruit should be ripe, but not mushy while the mango should be **barely ripe.** Lemon and orange zest are grated from the surface of the peel. Make sure none of the bitter white rind is included.

Peach-Raisin Jam

1-1/2 cups (12 oz.)	Ripe Peaches, Pitted
1-1/2 cups - 1 Tbsp.	White Sugar
2 Tbsp.	Golden Raisins, Soaked
1 Tbsp.	Brown Sugar
2	Whole Cloves
1/8 tsp.	Ground Allspice

Place all ingredients in Baking Pan and start the Jam cycle.

For best results, fruit and sugar should be weighed on a small kitchen or postal scale. 1-1/2 cups of fruit or white sugar weighs 12 oz.

TROUBLE SHOOTING

Symptom	Possible Solutions
Bread has an offensive odor	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. Be sure to use only fresh ingredients.
Baked bread is soggy or the bread's surface is sticky	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. 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.
START button doesn't start the machine	Make sure the machine is plugged in. If nothing appears in the Display Window, press **SELECT** to choose your Baking cycle. (**You must select a Baking cycle before pressing START.**) 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.
Can't set the Timer	Don't use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil. This Timer cannot be used for the Jam cycle. *Note: We recommend not using the Timer for the Dough, Rapid and Fruit & Nut or Pizza Dough cycles.*
The Breadman® stopped and "ALERT" is displayed	This happens if you unplug the machine, or if there is a power outage. The symbol "ALERT" will be on and flashing for 5 (five) minutes if the power is not restored. 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
The Kneading Paddle was stuck in the bread	Make sure the Kneading Paddle is mounted properly before adding ingredients to the Bread Pan and baking. 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.
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	Did you add enough 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. *Note: Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.*
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.

TROUBLE SHOOTING (continued)

Symptom	Possible Solutions
The bread is caved in	Make sure liquids are measured correctly. Next time, reduce your liquids by 2 tablespoons. If you're adding fruits or vegetables, make sure they are well drained.
"_ _ H" displays when you press START button	The Breadman® is too hot (over 100°F/38°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. Unplug the machine and allow it to heat up to room temperature, then try again.
"H:I" "H:HH" "L:LL" "S:SS" "888" displays when you press START button	Unplug the Breadman® Ultimate™ and contact Salton/MAXIM Service Department at 1-800-233-9054.

MY CUSTOM PROGRAM TIME SETTINGS ARE:

Recipe Name						
Preheat/Rest						
Knead 1						
Knead 2						
Rise 1						
Punch Down						
Rise 2						
Shape						
Rise 3						
Bake						
Temperature						
Keep Warm						

Notes:

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MY CUSTOM PROGRAM TIME SETTINGS ARE:

Recipe Name						
Preheat/Rest						
Knead 1						
Knead 2						
Rise 1						
Punch Down						
Rise 2						
Shape						
Rise 3						
Bake						
Temperature						
Keep Warm						

Notes:

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Recipe Name						
Preheat/Rest						
Knead 1						
Knead 2						
Rise 1						
Punch Down						
Rise 2						
Shape						
Rise 3						
Bake						
Temperature						
Keep Warm						

Notes: _____

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Recipe Name						
Preheat/Rest						
Knead 1						
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Rise 2						
Shape						
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Keep Warm						

Notes:

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Recipe Name						
Preheat/Rest						
Knead 1						
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NOTES

LIMITED ONE YEAR WARRANTY

Warranty: This Breadman® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: 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, normal wear and tear, improper assembly, installation or maintenance abuse 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 with the product 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.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

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 our option) when the product is returned to the Repair Center, or the purchase price refunded. 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 SERVICE stating that you are a consumer with a problem. Please refer to model number TR2200WWC when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include $15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We 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.

To return the appliance, ship to:

ATTN: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1-800-233-9054
E-mail: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, 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. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products: visit our website: www.breadman.com, or email us at: breadman@saltonusa.com

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